

Charity Bake Sales

Baked goods may be served or sold without a permit or approval from Skagit County Public Health only if they meet **all** of the following conditions:

- Sold or served by a **non-profit organization operating for religious, charitable or educational purposes.**
- **Do not** require time or temperature control for safety; AND
- Prepared and wrapped in a sanitary manner.

Time or Temperature Control for Safety (TCS) Foods must be refrigerated to prevent the growth of bacteria and other organisms that cause foodborne illness.

Examples of allowed items include:

- Most breads, cookies, or scones
- Fruit pies (fully cooked)
- Breads or muffins where the fruit or vegetable is incorporated into the batter before baking, such as banana or zucchini bread
- Tortillas, donuts, krumkake, or similar fried breads

The vendor must post a sign or placard clearly visible to the consumer that the food was prepared in a kitchen not inspected by a regulatory authority.

Bakers and vendors should have good personal hygiene and must use gloves, napkins, tongs, or other barriers to prevent bare-hand contact with the finished baked goods. Visit www.foodworkercard.wa.gov to learn more about safe food handling.

Vendors are encouraged to provide an ingredients list and clearly label products that include a major allergen. The 9 major allergens include wheat, eggs, dairy (milk), tree nuts, peanuts, soybeans, fish, crustacean shellfish, sesame. You can find out more about good labeling practices at www.doh.wa.gov/FoodRules.

Any other baked goods sold or served at retail must be permitted.



Skagit County Public Health

Environmental Health – Food Safety & Living Environment Program
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