

REQUIREMENTS FOR SELLING BAKED GOODS AT TEMPORARY EVENTS

We classify the following items as “baked goods”. They carry a smaller permitting fee than more complex “limited menu” items:

- Breads without added vegetables, fresh herbs or cheese;
- Brownies, cookies, and fudge;
- Cakes that do not include whipped cream, cream cheese, or cheese cakes;
- Candy, dipped or formed chocolates, flavored suckers, etc;
- Pies with fruit or candy filling only.

Breads with vegetables, fresh herbs or cheese and pies with any custard, cream, meringue, custards, pumpkin pies, cream pies, cream cheese frostings, cheesecakes, and meringue contain potentially hazardous foods¹ and must meet requirements for limited menu permits.

You cannot bake your items in a home kitchen unless they fit the criteria below. If they do not fit, you must prepare them on-site at your event or in an approved kitchen.² Home kitchen approved baked goods:

- Contain no potentially hazardous foods;
- Are individually wrapped;
- Are for sale by a religious, charitable or educational organization.

To qualify for home baking, fill out and include the Application to Prepare Baked Goods in a Residential Kitchen form with your Temporary Event Permit application. If you bake in a home kitchen, you must post a visible sign at your sale location saying that the foods are prepared in a kitchen that is not subject to regulation and inspection by the Health District.

FOOD SAFETY REQUIREMENTS FOR BAKED GOODS

- You must provide a hand washing facility during food preparation;
- You must use approved barriers such as utensils or paper wraps to prevent bare hand contact with the food. You must change gloves if contaminated, ripped, or after changing tasks;
- You must have enough clean utensils or a three-basin dish washing sink. You must wash utensils in hot, soapy water (basin 1), rinse in clean water (basin 2), sanitize (basin 3), and air dry them before use or reuse;
- You must change utensils every two hours;
- You must store all baked goods and single-service products off the ground and away from sources of contamination.

¹Potentially Hazardous Foods: Bacteria that cause foodborne illness grow in certain foods. These foods are called Potentially Hazardous Foods. Potentially hazardous foods include meat, fish, poultry, seafood, eggs, dairy products; cooked rice, beans, pasta, potatoes; cooked vegetables, tofu, sprouts, and cut melons.

²An approved kitchen is a licensed restaurant, or a public kitchen, such as a church or grange kitchen.



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