

		West Virginia Department of Health and Human Resources			
		MANUAL OF ENVIRONMENTAL HEALTH PROCEDURES			
Section	Food	Date	February 26, 2007	Procedure #	F-10
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The following policy has been established in an effort to minimize the potential health threat posed by indiscriminate and uncontrolled sales of potentially hazardous foods at bake sales:

1. Sponsor of bake sale is required to register with the local health department for each sale.
2. The menu (food sold at this type of sale) must be limited to cakes, cookies, fruit pies, candies, yeast breads, and nut and fruit breads – foods that do not normally support the rapid growth of microorganisms. The sale of potentially hazardous food is prohibited. For example, cream-filled products such as custard, cream, or meringue pies. Additional non-potentially hazardous foods may be allowed with the approval of the local health department sanitarian.
3. Foods are to be pre-wrapped in the portions that will be offered for sale to the public. Slicing, wrapping, or exposing foods at sale or distribution site is prohibited.

Potentially hazardous foods are defined in Subparagraph 1-102.10(B)(61) of the FDA Food Code, adopted by reference in [64CSR17, Food Establishments](#) rule.

This policy does not apply to facilities where food is prepared or sold routinely, on a scheduled or on-going basis. Such facilities must meet all the requirements of [64CSR17, Food Establishments](#) rule or the requirements for a food processing or manufacturing plant.

References                    [64CSR17, Food Establishments](#)

History                        Replaces F-61 dated April 6, 1990

Attachments