



Seattle University Bake Sale Information Form

The entity that is putting on the bake sale is a: (please mark with an "X")

Student Organization [] Class [] Campus department []

Advisor / Professor name _____ Advisor /Professor title _____

Advisor / Professor Department _____

Name of the entity (club, department, etc.) wishing to put on the Bake Sale _____

Group Contact Name _____ Phone _____

Title _____ E-mail address _____

Bake Sale Date(s) (mm/dd/yr) _____ Bake Sale Times _____

Conference and Event Services Reservation # _____

In order to ensure that a King County Health Department Temporary Food Service Establishment Permit (currently \$267.00) is not needed, the entity that is putting on the Bake Sale must limit what is sold at the Bake Sale to items on this list. Please check the boxes of those items you will be selling, and/or note anything not on this list that you intend to sell at the Bake Sale.

[] Nonpotentially hazardous, ready-to-eat foods produced in a licensed food establishment or food processing plant (such as premixed soda pop, powdered creamer, pretzels, cookies, doughnuts, cake, or meat jerky) that are served without direct hand contact, with limited portioning, directly onto or into sanitary single-use articles, or single-service articles from the original package

[] Nonpotentially hazardous hot beverages (such as coffee, hot tea, or hot apple cider) served directly into sanitary single-service articles

[] Prepackaged frozen confections produced in a licensed food establishment or food processing plant.

[] Foods that are nonpotentially hazardous baked goods are prepared in a residential kitchen in a private home or other location, and wrapped in a sanitary manner for sale or service (e.g. plastic wrap, Ziplock bag)

[] Commercially made caramel apples

[] Cotton candy

- Machine crushed ice drinks with non-potentially hazardous ingredients (e.g. slurpies, Ices, slushies)
- Corn on the cob with butter
- Individual samples of sliced non-potentially hazardous fruits and vegetables. (Currently, the following are potentially hazardous fruits and vegetables, and **should be avoided**: raw seed sprouts; sliced melons; garlic and other fresh herbs in oil; any cooked fruits or vegetables; cooked potatoes, legumes, beans, or rice.)
- Popcorn and flavored popcorn with butter and/or shake on toppings
- Roasted nuts and roasted candy coated nuts
- Deep fried pork skins prepared from pork skins rendered at a food processing plant
- Whole roasted peppers for immediate service (meaning: peppers are served as soon as they are roasted)
- Dry, nonpotentially hazardous, non ready-to-eat foods (such as dry beans, dry grains, in-shell nuts, coffee beans, tea leaves, or herbs for tea)
- Dried herbs/spices, including bulk and/or packaging processed in an approved facility
- Machine crushed ice drinks that are prepared (mixed, frozen, and dispensed) completely within self-enclosed machines after a premix has been added. This eliminates any potential hand contact with the product.

Other _____

NOTE: For any items prepared in a residential kitchen in a private home, **consumers must be informed by a clearly visible placard** at the sales or service location that the foods are prepared in a kitchen that is not inspected by a regulatory authority.

ACKNOWLEDGEMENT

My signature below indicates that I have read and understand the policy on Bake Sales at Seattle University. I will ensure that the entity putting on the Bake Sale will comply with all Seattle University and King County Health Department requirements.

Advisor / Professor Signature _____ Advisor / Professor Name (printed) _____ Date _____

Group Contact Signature _____ Group Contact Name (printed) _____ Date _____

Please submit completed forms to Conference & Event Services (CES). If you have questions about the form, please contact CES at rooms@seattleu.edu or (206) 296-5620.