1 in 6 Americans get a foodborne illness each year.

97 percent of consumers failed to wash their hands properly when preparing a meal. *

* According to a 2018 study, U.S. Department of Agriculture

Follow these food safety steps when baking at home to keep your family safe and happy.

**WASH HANDS, BAKING TOOLS AND SURFACES WITH SOAP AND WATER** before and after handling raw flour and eggs.

**DON’T EAT BATTER THAT CONTAINS RAW EGGS OR RAW FLOUR!** Raw eggs and raw flour may contain harmful bacteria that could make you or your family sick.

**KEEP RAW FOODS SUCH AS FLOUR AND EGGS SEPARATE FROM READY-TO-EAT FOODS.** Raw flour can spread easily and contaminate other foods.

Did You Know?

Children under age 4 are 4.5 times more likely to get sick from contaminated food compared to adults.

Learn more at StoryOfYourDinner.org