

FOOD SAFETY BASICS FOR BAKING

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.



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

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

DID YOU KNOW?



1 in 6 Americans get a foodborne illness each year.



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.



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



Learn more at StoryOfYourDinner.org