



How to Use Flour Resources in Your Outreach

Flour is a raw ingredient. Wheat comes from the farm, so it's minimally processed and then packaged for use. Because it's raw, flour may contain harmful germs, like *E. coli* and *Salmonella*, that cause food poisoning. Proper cooking and baking kill harmful germs that may be in raw flour, dough and batter. Wash your hands with soap and water after handling raw flour to prevent it from spreading to other foods. Remember to wash bowls, utensils, countertops, and other surfaces that have touched raw flour with hot, soapy water.

Social Media Graphics & Videos



NEW! Flour Safety Mythbusters
Use these four graphics to debunk food safety myths about baking with raw flour. These myths originate from the misapplication of science, family tradition, or misinformation on social media. Available in Spanish language.



NEW! Flour Safety Video
This video explains why flour is a raw ingredient that needs to be handled safely when baking at home. [Available in Spanish language.](#)



Protect Your Child Graphics
Share these graphics about common harmful pathogens *Campylobacter*, *E. coli* and *Salmonella*. Young children represent half of all foodborne illness hospitalizations in the United States each year.



NAMA's Raw Flour Video
This video explains why flour is a raw ingredient. Wheat comes from the farm and is minimally processed. Then it is packaged for use.



Baking Tips Infographic
Families baking at home should be aware that there are additional risks associated with eating raw batter and dough, such as harmful strains of *E. coli* and *Salmonella* that may be in raw eggs and flour. Following these food safety steps when baking at home will help keep families safe and happy. [Available in Spanish language.](#)



Keep Children Safe Graphics
Use these graphics about raw dough and handwashing to educate parents of children under age 5. Young ones are at an increased risk for foodborne illness and related health complications because their immune systems are still developing.



Feel free to follow the Partnership for Food Safety Education on these social networks:



fightbac.org/flour-safety