



HOLIDAY BAKING FOOD SAFETY

Raw Flour

Raw eggs are not the only ingredient in baked goods that can cause illness. Flour is a raw product and not treated to destroy bacteria. Outbreaks of *Salmonella* and *E. coli* have been traced to consuming products containing uncooked flour. Handle flour in the same way as raw meat.

Avoid recipes that call for flour, baking mixes or pre-packaged doughs, rolls, etc that are not fully cooked before eating. Alternatively, purchase heat treated flour, or bake flour on a single baking sheet at 400°F for 5 minutes.



Baked goods should be prepared, baked and stored properly to prevent foodborne illness. Avoid eating foods containing raw flour or eggs, including pre-packaged items.

Keeping Clean

- Wash hands after handling raw flour and unbaked batters and doughs.
- Clean countertops and utensils with warm water and soap after working with doughs and batters.

Decorating

- Use pasteurized egg whites for frostings and icings to decrease risk of illness.
- Wash hands frequently and avoid licking fingers when handling and decorating baked goods. Bacteria from hands have been linked to outbreaks with baked goods.



Storing Baked Goods

- Keep covered to prevent contamination.
- Many baked goods can be stored at room temperature.
- Refrigerate baked goods with cream, custard, cheese, meat or vegetable fillings or cream frostings, as well as those that are egg based, like bread pudding.