

# 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](http://StoryOfYourDinner.org)