Never Devour Raw Flour!
Tips for Handling Flour Safely

**DO**

- Do follow package directions on baking mixes and other flour-containing products for correct cooking temperatures and specified times.
- Do keep all raw foods like flour and eggs separate from ready-to-eat foods. Remember, flour is a powder and spreads easily.
- Do refrigerate cookie and pastry dough according to package directions. Use a refrigerator thermometer to be sure your refrigerator is at a safe 40°F.
- Do clean up carefully after working with flour or raw dough and eggs:
  - Wash hands thoroughly with soap and running water, and,
  - Wash utensils, bowls, baking pans, cutting boards, and countertops with warm, soapy water.

**DON’T**

- Don’t eat, taste, or allow children to eat or play with raw dough products or play with raw dough before cooking.
- Don’t let children use raw dough for crafts/play clay.
- Don’t use products that contain raw flour, like cake mix, to make ready-to-eat products like milkshakes.
- Don’t try to heat treat flour in your own home. Home treatments of flour may not effectively kill all bacteria and do not make it safe to eat raw.
- Don’t use raw cookie dough in ready-to-eat ice cream.

And, if you have any recalled flour at home, throw it away!

For more information and resources about handling flour safely, please visit: