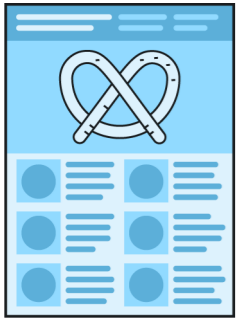


Never Devour Raw Flour!

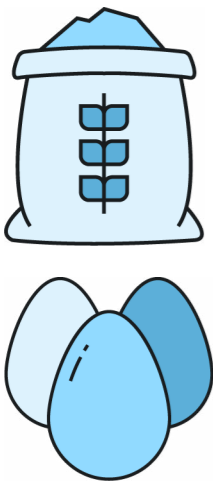
Tips for Handling Flour Safely

DO



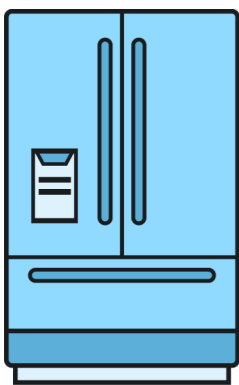
Do follow package directions on baking mixes and other flour-containing products for correct cooking temperatures and specified times.

DO



Do keep all raw foods like flour and eggs separate from ready-to-eat foods. Remember, flour is a powder and spreads easily.

DO



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



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 baking mix before cooking.

DON'T



Don't let children use raw dough for crafts/play clay.

DON'T



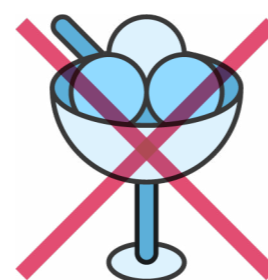
Don't use products that contain raw flour, like cake mix, to make ready-to-eat products like milkshakes.

DON'T



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



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:

<https://www.fda.gov/food/buy-store-serve-safe-food/handling-flour-safely-what-you-need-know>