

Baking and Flour Food Safety At-Your-Fingertips

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Raw Flour and Baking Food Safety resources

Canadian National Millers Association, *Did you Know?* video (English, French)

<http://www.canadianmillers.ca/#>

Centers for Disease and Control (CDC) Say No to Raw Dough
<https://www.cdc.gov/features/no-raw-dough/index.html>

Food Safety Guides, Recall information, www.foodsafety.gov



Home Baking Association Baking

➔Micro-site:
<https://www.homebaking.org/baking-food-safety/>



<http://homebaking.org/PDF/bakingfoodsafety101.pdf>

Mug Muffin Lesson Plan

<https://www.homebaking.org/wp-content/uploads/2019/07/mugmuffinfoodsafety.pdf>

Order posters and Baking Food Safety Guides, Cards <https://www.homebaking.org/shop/>

Six Basic Food Safety Baking Tips video, <https://youtu.be/0PxHk4xy6cc>

Quality Temperatures, Heat is An Ingredient- <https://www.homebaking.org/measuring-temperature/>

Institute of Agricultural and Natural Resources, UNL Food Storage Guide

<https://food.unl.edu/food-storage>

Kansas State University Extension

Raw flour <https://www.ksre.kstate.edu/foodsafety/topics/preparation.html>

Food judges information at <https://www.rrc.k-state.edu/judging/index.html>

North American Millers Association, *Did You Know?* Video/Posters (English, French, Spanish) <https://namamillers.org/consumer-resources/consumer-food-safety/>

<https://namamillers.org/wp-content/uploads/2021/08/2020-SOYD-Baking-Infographic-ENGLISH.pdf>

Partnership for Food Safety Education,

Baking & Flour Food Safety, rb.gy/afyz9u

Pumpkin Chocolate Chip Cookies recipe and video

<http://www.fightbac.org/pumpkin-chocolate-chip-cookies/>

Safe Recipe Style Guide <https://www.saferesipeguide.org/>

U.S. Food and Drug Administration

<https://www.fda.gov/ForConsumers/ConsumerUpdates/ucm508450.htm>

CFSAN News for Educators newsletter, Flour Handling, January 2020 (google search)

Human resources:

Food Safety Resources

<https://www.homebaking.org/baking-food-safety/>



SO YOU SHOULD NEVER EAT RAW FLOUR

HEALTH & SAFETY TIPS:

DON'T EAT RAW DOUGH OR BATTER



ONLY EAT FOOD THAT CONTAINS FLOUR WHEN IT IS FULLY COOKED



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