

December 2021 PSA – Baking Safety

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Winter holiday celebrations bring delicious homemade goodies like cookies, cakes, and breads. Hi, I'm Chef Justin. If you enjoy making holiday treats from scratch using raw ingredients, I've got a few important tips will help keep you safe from foodborne illness.

- Keep all raw foods, like eggs and flour, separate from ready-to eat foods.
- Keep raw eggs refrigerated at 40 °F or below until ready to use.
- Desserts containing eggs should be baked to a safe internal temperature of 145 °F.
- Follow package directions on baking mixes and other flour-containing products for correct cooking temperatures and times.
- Remember, flour is a powder that can spread easily.
- Wash your hands thoroughly for at least 20 seconds before and after touching raw ingredients.

For more information on preventing food borne illness visit the Division of Food Safety's Consumer Resources and Outreach website.

Have a happy and healthy holiday season! And remember, keep baking!