6 *Simple Baking Food Safety* *Steps*

1 Store raw flour, baking mixes, dough and eggs separately from ready-to-eat foods.

2 Before baking, tie back long hair, clean counters, assemble ingredients and equipment, wash hands and wear a clean apron.

3 Keep separate the measuring, mixing and handling of unbaked batter or dough from cooling, serving and packaging of baked products.

4 Clean tools, work surfaces and equipment with hot, soapy water or in dishwasher.

5 Test baked products with wooden toothpick or cake tester and food thermometer at center to ensure products are completely baked. (See chart on back.)

6 Wash hands before you taste, serve or package baked goods.

Baker's bottom line for food safety: Raw flour, batter and dough are not ready-to-eat. Flour, as well as eggs, must be thoroughly cooked or baked before eating to prevent illness from bacteria in the flour. Wash hands, untensils and surfaces after mixing and handling batter or dough.

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Baked Goods Temperature *Guide*

Maximize quality and confirm products are fully baked. Take an internal temperature at the center of the product when oven timer indicates it may be done. These temperatures confirm your product is fully baked:

150°Fahrenheit — Cheesecakes (remove from oven at 150°F to avoid cracking; temperature should rise to 160°F as it cools to ensure bacteria are killed)

160°F — Quiche, meringue pies, bread pudding, baked custard, flan, molten chocolate cakes

165°F — Stuffing and casseroles, leftovers, chocolate cream pie, meat, cheese or poultry filled breads (Empanadas, pot pies, calzones, bierocks)

170° to 175°F — Custard and fruit pies, flan, crème brûlée

190° to 210°F — Yeast breads (Soft rolls – 190°F, Crusty bread – 210°F)

200° to 209°F — Most cakes, cupcakes, quick breads, scones, biscuits, pecan pie

After baking: Cool product on wire rack. Wash hands before handling products. Refrigerate egg-rich, cream or meat–filled baked goods within two hours of baking. Yeast breads are best stored at room temperature or frozen if not eaten in one day.

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