

## SAFE FOOD HANDLING TIPS FOR HOME BAKERS

1. Use only ingredients which are wholesome and free of spoilage.
2. Keep eggs and dairy ingredients refrigerated at **45°F or lower** until use.



3. Clean and sanitize food preparation surfaces, utensils and equipment before beginning work. A sanitizing solution of ½ Tablespoon bleach per gallon of lukewarm water may be used.



4. **Do not** prepare or serve food when ill with respiratory illnesses, infected wounds, boils, diarrhea or gastrointestinal illnesses.
5. Maintain good personal hygiene by practicing the following:



➤ *Before starting production, wash hands thoroughly with soap and running water. Dry hands with paper towels, not cloth.*

➤ *Wash hands after using the bathroom, smoking, eating, taking out garbage, handling raw meats or anytime they become contaminated.*

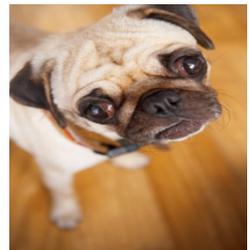
➤ *Wear effective hair restraints to keep loose hair from falling into food.*

6. Toxic chemicals such as soap and concentrated bleach must be stored and used in a way which will not contaminate the food preparation area or food contact surfaces.

7. Limit non-essential people in the food preparation area during production.

8. Do not allow any pets in the food preparation area during production.

9. Limit bare hand contact with ready to eat items by using spatulas, tongs, gloves and deli papers.



10. Whenever possible, wrap baked goods in individual serving for sale to the public.