

Baking Food Safety 101

6 Simple Baking Food Safety Steps

Find a complete Baking Food Safety Checklist on the back.

- 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 apron-up.
- 3 KEEP SEPARATE** the measuring, mixing and handling of unbaked batter or dough from cooling, serving and packaging of baked products.
- 4 TEST** baked products with wooden toothpick or cake tester and food thermometer at center to ensure products are completely baked.
- 5 CLEAN** tools, work surfaces and equipment with hot, soapy water or in dishwasher.
- 6 WASH HANDS** before you taste, serve or package baked goods.

Baked Goods Internal Doneness Temperatures

Maximize quality and confirm products are fully baked by reaching these at-center temperatures:

DING! When oven timer indicates product is done, take an internal temperature at the center of the product.

150°F



Cheesecakes
(Remove from oven at 150°F to avoid cracking; temperature should rise to 160°F as it cools)

160°F



Quiche
Meringue pies
Bread pudding
Baked custard
Clafouti
Molten chocolate cakes

165°F



Stuffing & casseroles
Leftovers
Chocolate cream pie
Meat-, cheese- or poultry-filled breads
(Empanadas, pot pies, pasties, calzones, bierocks)

170°-175°F



Custard pies
Fruit pies
Flan
Crème brûlée

190°-210°F



Yeast breads
(Soft rolls 190°F
Crusty bread 210°F)

200°-209°F



Most cakes
(Pound cake 210°F)
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.



Baker's Bottom Line for Food Safety: Raw flour, baking mixes, 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, utensils, and surfaces after mixing and handling batter or dough.

Baking Food Safety Checklist

Before You Begin

- Tie back or cover long hair and beards; remove jewelry.
- Wash hands with warm water and soap.
- Change dish cloth or sanitize sponges daily.
- Wash baking surfaces and appliances with warm, soapy water.
- Put on a clean or disposable apron.
- Read the recipe and assemble ingredients and tools.
- Re-wash hands before beginning to measure and mix.
- Be sure you have clean hot pads or gloves to handle baked food.



Measure, Mix & Portion

- Follow storage and use rules for fresh eggs, egg substitutes and all perishable baking ingredients.
- Shell eggs in separate small bowl to avoid eggshell in mixing bowl.
- Keep bowls and utensils being used for eggs, raw batter or dough separate from cooling rack or finished products.
- Chop and dice nuts, fruits or veggies for baking on cutting board reserved for ready-to-eat foods; store cutting board separately from raw ingredients such as flour, meal and eggs.
- Portion batter or dough onto baking sheets or into pans in an area away from already baked and cooling products.
- Scrape into trash small amounts of batter from mixing tools or flour or meal left from breading, kneading or shaping products.
- Wash baking surfaces and tools in dishwasher or with hot, soapy water.

Related Resources

HomeBaking.org

How to Wash Pictorial

Ingredient and Baked Goods Storage Guide

KidsaCookin.org

Tips & Techniques, Food Safety, in Spanish and English

FightBac.org

Partnership for Food Safety Education

Michigan State Extension

Sanitizing Kitchen Sponges

Bake, Test Temperature & Cool



Unbaked flour, eggs, batter or dough can cause food-borne illness if eaten.

Food safety experts agree that foods are properly cooked or baked when they are heated for a long enough time and to a high enough temperature to kill harmful bacteria.

Follow these steps to fully bake foods before eating:

- Egg wash glazes:** Prepare egg wash and refrigerate; apply the wash **before** product is placed in the heated oven. Discard any unused egg wash.
- Check to be sure product is done at center; brown crust color doesn't mean product is done.
- Use a tooth pick or cake wire to test product to see if there is raw batter at the center of pancakes, muffins, quick breads or cakes. Pick should come out with a few crumbs clinging to it, not wet batter.
- Use a food thermometer placed at center of products, and wait until desired temperature is maintained (See **Baked Goods Internal Temperature Guide** on reverse).
HOT TIP: If baked good is browned but not done yet, lightly lay foil over crust to prevent over-browning and continue baking until center reaches internal temperature desired.
- Use clean oven mitts to handle pans. Wash mitts regularly.
- Cool products in an area away from where flour is measured and batter or dough are prepared.
- Cool baked goods on wire cooling racks, not countertops.

