

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 breadings, 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.

