



GENERAL MILLS

April 11, 2022

Flour and Dry Mix Food Safety (Rerelease)

The products you are receiving should not be consumed without proper control of the hazards listed below. They are not ready to eat and are intended to be prepared as directed. The product should be fully cooked, baked, fried, or boiled to an internal temperature of at least 165°F prior to consumption (Note 165F is a guideline as the moisture content of the food and the time at temperature also are critical factors). These products in the categories listed below have not been processed to control potential biological hazards. These products are made from various grains (wheat, rice, corn, barley, oats, etc.) which are raw agricultural commodities and have the potential to contain pathogens dependent on growing, harvesting, and storage conditions.

Flour, Grains, Grain Commodities, Dry Baking Mixes, and Frozen Batters and Doughs potentially contain the following hazards:

Salmonella, Listeria monocytogenes, and/or Pathogenic Escherichia coli

Flour and other grains have the potential to contain the organism(s) listed above. These products should be cooked, prior to consumption, to an internal temperature that inactivates *Salmonella*, *L. monocytogenes*, and/or Pathogenic *E. coli*.

Frozen Doughs and Batters may additionally contain the following hazard:

Staphylococcus aureus and/or Bacillus cereus

Frozen Doughs and Batters have the potential to contain *S. aureus* and *B. cereus* at a low incidence. These products should be cooked to an internal temperature and then held at a temperature that inactivates *S. aureus* and *B. cereus* prior to consumption.

Always practice food safety for raw dough.

Do not give customers raw dough to play with or eat. It is not safe to eat or play with raw dough. Bake items made with raw dough or batter before serving or selling them. Follow the recipe or instructions on the package

FDA offers these tips for safe food handling to keep you and your customers and family healthy:

Do not eat any raw cookie dough, cake mix, batter, or any other raw dough or batter product that is supposed to be cooked or baked.

Follow package directions for cooking products containing flour at proper temperatures and for specified times.

Wash hands, work surfaces, and utensils thoroughly after contact with flour and raw dough products.

Keep raw foods separate from other foods while preparing them to prevent any contamination that may be present from spreading. Be aware that flour may spread easily due to its powdery nature.

Follow label directions to chill products containing raw dough promptly after purchase until baked.

<https://www.fda.gov/consumers/consumer-updates/raw-doughs-raw-deal-and-could-make-you-sick>

Why Flour:

People often assume that the danger of eating raw dough is due to the presence of raw eggs and the associated risk with *Salmonella*. However, consumers should be aware that there are additional risks associated with the consumption of raw dough, such as particularly harmful strains of *E. coli* from a product like flour.

"Flour is derived from a grain that comes directly from the field and typically is not treated to kill bacteria," says Leslie Smoot, Ph.D., a senior advisor in FDA's Office of Food Safety and a specialist in the microbiological safety of processed foods. So if an animal heeds the call of nature in the field, bacteria from the animal waste could contaminate the grain, which is then harvested and milled into flour.

Common "kill steps" that are applied during food preparation and/or processing (so-called because they kill bacteria that cause infections) include boiling, baking, roasting, microwaving, and frying. But with raw dough, no kill step has been used.

And don't make homemade cookie dough ice cream either. If that's your favorite flavor, buy commercially made products. Manufacturers should use ingredients that include treated flour and pasteurized eggs.

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