



## December Newsletter



In this edition...  
**Merry Christmas from HCG**  
**2018 Training Opportunities**  
**Hands Off Santa's Cookies (Dough)!**

As this year ends and a new one begins, we are grateful and thankful for our clients and look forward to a new year full of promise. Our relationship with you is one thing among many that we treasure. Thank you for the opportunity to serve you as we march together in our food safety careers.

Happy Holidays and much success in the new year!

## 2018 Training Opportunities

### [Developing & Implementing SQF Systems](#)

February 26-27, Dayton, OH  
April 10-11, Stillwater, OK

### [FSPCA Foreign Supplier Verification Programs \(FSVP\)](#)

January 11-12, Dallas, TX

### [FSPCA Preventive Controls & HACCP](#)

February 6-8, Peabody, MA

### [FSPCA Preventive Controls Human Food – PCQI](#)

January 8-10, Dallas, TX  
January 29-31, Long Beach, CA  
February 28-March 2, Dayton, OH  
March 20-22, Jonesboro, AR

February 1-2, Long Beach, CA

**Basic HACCP**

February 13-14, University of Arkansas

**FSPCA Preventive Controls Animal Food – PCQI**

January 23-25, Cincinnati, OH

February 13-15, Atlanta, GA

Register Now!

## Hands Off Santa's Cookies (Dough)!

'Tis the season for baking cookies for our kids, neighbors, friends, and Santa and some of us may be tempted to take a nibble of that yummy dough. The FDA recently published a [reminder](#) of the dangers of eating raw dough including the risks associated with flour. Salmonella in raw eggs is a danger we have heard about for years, but flour can contain a bacteria called Shiga toxin-producing E. coli O121. In 2016, dozens of people were sickened from eating raw dough and it was due to the flour containing this bacteria. Most people who become sick from this bacteria will recover within a week, but those with weakened immune systems, older adults, and young children can become more seriously ill.



Remember to stay safe this holiday season (and always) by following these tips from the FDA:

- 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.

Best Wishes,

Cathy M. Crawford, President

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STAY CONNECTED

