

# Trick or Treat



## Halloween Safety

### Poison Prevention Tips:

#### Candy



- Only eat store bought items in individual wrappers
- Throw out candies with open or damaged wrappers
- Toss out homemade treats

#### Choking Hazards

- Small candies
- Small costume props or buttons



#### Toxic Chemicals

- Face/body paint or costume makeup
- Glow-in-the-Dark sticks



#### Common Candy Problems:

- Graying chocolate caused by exposure to heat or dampness
- Black/brown spots may be from burned sugar
- Powder on surface may be due to food starch
- Shiny crystals due to tree sap or large sugar crystals
- Metallic taste may be due to burned candy
- Holes may be due to air holes or starch holes



**Report candy tampering to local Police Department or Poison Control**  
**1-800-222-1222**

Provide the following information while reporting:

- Brand name of the product
- Bar code number from the label
- Where product was obtained
- Complaint or description of illness

Reports are sent to the Halloween Candy Hotline created by the National Confectioner's Association.



Florida Poison Information Center – Tampa: 1-800-222-1222 Rev 10/2018

[www.poisoncentertampa.org](http://www.poisoncentertampa.org)