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

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

Choking Hazards
- Small candies
- Small costume props or buttons

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

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.