

## Pressure Canning Checklist

- Date \_\_\_\_\_  
Item preserved \_\_\_\_\_  
Processing time \_\_\_\_\_ minutes  
At \_\_\_\_\_ pounds pressure  
(adjust for elevation)  
\_\_ Prepare jars, lids, rings.  
\_\_ 2-3" water in canner, (3-4" if fish)  
140°F raw pack, 180°F hot pack  
\_\_ Prepare food  
\_\_ Fill jars, bubble, adjust headspace  
\_\_ Wipe rim  
\_\_ Adjust lids/rings  
\_\_ Place jars in canner  
\_\_ Fasten lid securely on canner  
\_\_ Turn heat to high  
\_\_ Exhaust:  
let steam flow 10 minutes  
From \_\_\_\_\_ to \_\_\_\_\_  
\_\_ Place weight or close petcock  
\_\_ Let pressure build  
\_\_ Start timing at desired pressure  
Start \_\_\_\_\_ End \_\_\_\_\_  
\_\_ Adjust heat to keep stable  
\_\_ When timing complete, remove from  
heat, wait  
\_\_ When fully depressurized,  
remove weight or open petcock  
\_\_ Wait 10 minutes  
From \_\_\_\_\_ to \_\_\_\_\_  
\_\_ Open lid away from you  
\_\_ Lift jars out, keep upright  
\_\_ Place on heavy towel  
\_\_ Allow to cool, undisturbed  
\_\_ Check seals  
\_\_ Remove rings, clean jars  
\_\_ Label jars  
\_\_ Store in cool, dark dry place  
\_\_ Wash and dry canner, gasket and lid

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## Boiling Water Canning Checklist

- Date \_\_\_\_\_  
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Processing time \_\_\_\_\_ minutes
- Prepare jars, lids, rings.
  - Keep jars hot
  - Fill canner with water,  
140°F raw pack, 180°F hot pack
  - Prepare food
  - Fill jars, bubble, adjust headspace
  - Wipe rim
  - Adjust lids/rings
  - Place jars in canner
  - Add water to 1-2" over jars
  - Turn heat to high
  - Start timing when water boils  
Start \_\_\_\_\_ End \_\_\_\_\_
  - Adjust heat to maintain boil
  - When timing complete, turn heat off, remove canner from burner if possible
  - Remove lid from canner
  - Wait 5 minutes  
From \_\_\_\_\_ to \_\_\_\_\_
  - Lift jars out, keep upright
  - Place on heavy towel
  - Allow to cool, undisturbed
  - Check seals
  - Remove rings, clean jars
  - Label jars
  - Store in cool, dark dry place
  - Wash and dry canner and rack

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  - Remove lid from canner
  - Wait 5 minutes  
From \_\_\_\_\_ to \_\_\_\_\_
  - Lift jars out, keep upright
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