## Pressure Canning Checklist

<table>
<thead>
<tr>
<th>Task</th>
<th>Instruction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Date</td>
<td>____________________________</td>
</tr>
<tr>
<td>Processing time</td>
<td>__________ minutes</td>
</tr>
<tr>
<td>Prepare jars, lids, rings</td>
<td>2-3” water in canner, (3-4” if fish)</td>
</tr>
<tr>
<td>Prepare food</td>
<td>Prepare food</td>
</tr>
<tr>
<td>Wipe rim</td>
<td>Adjust lids/rings</td>
</tr>
<tr>
<td>Place jars in canner</td>
<td>Place jars in canner</td>
</tr>
<tr>
<td>Fasten lid securely on canner</td>
<td>Fasten lid securely on canner</td>
</tr>
<tr>
<td>Turn heat to high</td>
<td>Turn heat to high</td>
</tr>
<tr>
<td>Exhaust:</td>
<td>Exhaust:</td>
</tr>
<tr>
<td>Let steam flow 10 minutes</td>
<td>Let steam flow 10 minutes</td>
</tr>
<tr>
<td>From _____ to _____</td>
<td>Place weight or close petcock</td>
</tr>
<tr>
<td>Let pressure build</td>
<td>Let pressure build</td>
</tr>
<tr>
<td>Start timing at desired pressure</td>
<td>Start timing at desired pressure</td>
</tr>
<tr>
<td>Start _____ End ______</td>
<td>Start _____ End _____</td>
</tr>
<tr>
<td>Adjust heat to keep stable</td>
<td>Adjust heat to keep stable</td>
</tr>
<tr>
<td>When timing complete, remove from heat, wait</td>
<td>When timing complete, remove from heat, wait</td>
</tr>
<tr>
<td>When fully depressurized, remove weight or open petcock</td>
<td>When fully depressurized, remove weight or open petcock</td>
</tr>
<tr>
<td>Wait 10 minutes</td>
<td>Wait 10 minutes</td>
</tr>
<tr>
<td>From _____ to _____</td>
<td>From _____ to _____</td>
</tr>
<tr>
<td>Open lid away from you</td>
<td>Open lid away from you</td>
</tr>
<tr>
<td>Lift jars out, keep upright</td>
<td>Lift jars out, keep upright</td>
</tr>
<tr>
<td>Place on heavy towel</td>
<td>Place on heavy towel</td>
</tr>
<tr>
<td>Allow to cool, undisturbed</td>
<td>Allow to cool, undisturbed</td>
</tr>
<tr>
<td>Check seals</td>
<td>Check seals</td>
</tr>
<tr>
<td>Remove rings, clean jars</td>
<td>Remove rings, clean jars</td>
</tr>
<tr>
<td>Label jars</td>
<td>Label jars</td>
</tr>
<tr>
<td>Store in cool, dark, dry place</td>
<td>Store in cool, dark, dry place</td>
</tr>
<tr>
<td>Wash and dry canner, gasket and lid</td>
<td>Wash and dry canner, gasket and lid</td>
</tr>
</tbody>
</table>

---

*Oregon State University Extension Service*
Boiling Water Canning Checklist

Date ____________________________
Item preserved ____________________
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

---

Boiling Water Canning Checklist

Date ____________________________
Item preserved ____________________
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

---

Boiling Water Canning Checklist

Date ____________________________
Item preserved ____________________
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