

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



Oregon State University
Extension Service

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



Oregon State University
Extension Service

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



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

