Pressure Canning Checklist

Date ____________________________
Item preserved ____________________
Processing time __________ minutes
At __________ pounds pressure
   (adjust for altitude)
___ 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

Boiling Water Canning Checklist

Date ____________________________
Item preserved ____________________
Processing time __________ minutes
   (adjust for altitude)
___ 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

Steam Canning Checklist

Date ____________________________
Item preserved ____________________
Processing time __________ minutes
   (adjust for altitude)
Processing times same as for boiling water canner
Use steam canner only if processing time is under 45 minutes
___ Prepare jars, lids, rings
___ Place water in canner to just under rack
___ Place jars in canner to keep hot
___ Preheat water to simmering
___ Prepare food
___ Fill hot jars, bubble, adjust headspace
___ Wipe rim. Adjust lids/rings
___ Place jars on steam canner rack
___ Place cover on steam canner
___ Turn heat to high
___ Start timing when steady column of steam
   (6-8 inches) emerges from vent or
   thermometer indicates boiling.*
   Start _____ End ______
___ Adjust heat to maintain continuous column
   of steam
___ When timing complete, turn heat off
___ Wait 5 minutes
   From _____ to ______
___ Remove cover from canner
___ Lift jars off rack, 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

*Some steam canners have built-in
   thermometers or one can be inserted into
   a vent if there is more than 1 vent.