

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



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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



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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.



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