

# Pressure Canning Checklist

Date: \_\_\_\_\_ Recipe or Item: \_\_\_\_\_ Head Space Per Recipe \_\_\_\_\_

Processing time: \_\_\_\_\_ minutes at \_\_\_\_\_ pounds pressure (adjust for altitude)

\_\_\_\_ Check canner to ensure in safe and working order. Review manufacturer's instructions.

\_\_\_\_ Prepare jars, lids, rings (check for cracks and chips) Heat jars if hot pack.

\_\_\_\_ 2-3" water in canner, (3-4" for longer processing time) heat to 140°F raw pack, 180°F hot pack.

\_\_\_\_ Prepare food as per recipe.

\_\_\_\_ Fill jars, remove bubbles, adjust headspace.

\_\_\_\_ Wipe rim (use vinegar if product has any fat content).

\_\_\_\_ Adjust lids/rings (finger tight).

\_\_\_\_ Place jars in canner using jar lifter and DO NOT TILT jar. Min 6 pints 4 quarts. Best to have full canner, add jars fill with water lids not needed.

\_\_\_\_ Fasten lid securely on canner.

\_\_\_\_ Turn heat to high.

\_\_\_\_ Once steady steam from vent: let steam flow for a **FULL** 10 minutes. Start \_\_\_\_\_ End \_\_\_\_\_

\_\_\_\_ Place weight or close petcock.

\_\_\_\_ Pressure builds to required pressure reading or weighted weight begins to jiggle/rock.

\_\_\_\_ Start timing. Start time \_\_\_\_\_ End time \_\_\_\_\_ (set and use timer if available)

\_\_\_\_ Adjust heat to keep stable (follow manufacturer's instructions on what is stable pressure).  
All American jiggle 1-4 times per minute. Presto slow and gentle.

\_\_\_\_ When timing complete, turn off heat (remove from burner if it can be safely done).

\_\_\_\_ **Do not remove lid yet** allow to depressurize without assistance.

\_\_\_\_ When fully depressurized, remove weight or open petcock.

\_\_\_\_ Wait 10 minutes. Start \_\_\_\_\_ End \_\_\_\_\_

\_\_\_\_ During wait time get heavy towels ready away from drafts to place processed jars on.

\_\_\_\_ Open lid and remove. Always away from you.

\_\_\_\_ Lift jars out with jar lifter, do not tilt.

\_\_\_\_ Allow to cool, undisturbed for 12- 24 hours.

\_\_\_\_ Check seals, remove rings, wash jars. Within 24 hours reprocess or refrigerate jars that did not seal.

\_\_\_\_ Label jars (date, description, how processed and processing time), store in cool, dark, dry place.

\_\_\_\_ Let the canner cool. Wash and dry canner, gasket, and lid.





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Agriculture and Natural Resources

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