

SAFETY TIPS

TO AVOID FOOD SPOILAGE

Water Bath Canning & Preserving - Beginner Infographic

SAFE JARS START HERE

12

RULES



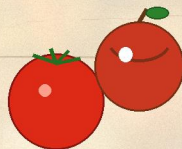
FRESH PRODUCE



CLEAN TOOLS



TESTED METHOD



01 CHOOSE FRESH

Start with clean, unbruised produce.

02 PROCESS RIGHT

Match the canning method to acidity.

03 INSPECT FIRST

Check seals and spoilage signs before use.

PREP LIKE A PRO

INGREDIENTS & EQUIPMENT

Clean inputs reduce spoilage risk before the first jar is filled

01 FRESH PRODUCE

Use fresh, high-quality fruits and vegetables. Avoid bruises, mold, soft spots and obvious spoilage.



02 WASH THOROUGHLY

Rinse under running water to remove dirt, bacteria and pesticide traces, even with organic produce.



03 STERILIZE WHEN NEEDED

Sterilize jars, lids and tools by boiling for at least 10 minutes when your process requires it.



04 KEEP JARS HOT

Keep jars hot until filling so the glass is less likely to break when hot food is added.



QUICK PREP FLOW



SORT

Remove damaged pieces



WASH

Running water



SANITIZE

Boil if required



KEEP HOT

Fill while hot

PROCESS SAFELY

HEADSPACE, ACIDITY & TIME

The right method is what protects flavor, seals and food safety

HEADSPACE

Leave the recipe-specified space between food and lid. Too little space can trap food under the seal or buckle the lid.



TESTED RECIPE

Follow reliable recipes and exact processing times. Changing ingredients, jar size or timing can change the safety of the product.



MATCH THE METHOD TO ACIDITY

HIGH-ACID FOODS

Water Bath Canner



Most fruits, jams and pickles can be processed with a boiling water bath when the recipe is tested.

LOW-ACID FOODS

Pressure Canner



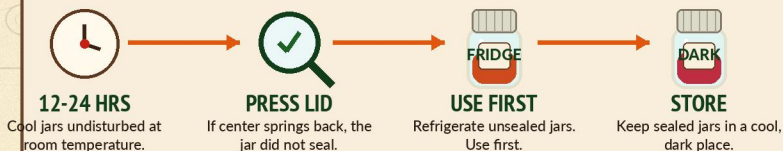
Vegetables, meats, poultry, seafood and many mixed foods need pressure canning to control botulism risk.

COOL & STORE

SEAL CHECKS & SPOILAGE SIGNS

The job is not finished until every jar is cooled, checked and stored correctly

AFTER PROCESSING TIMELINE



DISCARD WARNING SIGNS



CLOUDY BRINE

not normal for your recipe



MOLD GROWTH

visible fuzz or spots



OFF ODORS

sour, rotten or strange smell



BAD SEAL

leaks, bulges or springs back

FINAL CLEAN WORK HABIT

Keep your work area, hands and utensils clean before and during canning.
Clean handling reduces the chance of contaminating preserved foods.

