



Home Canning Guidance

Extension is known for its home food preservation classes, particularly home canning classes. Foods canned in these classes may not always have appropriate controls or be monitored as well as when one is canning food at home. As a result it is recommended to provide attendees with instructions to immediately refrigerate the food they prepared in class, regardless of risk.



Providing Disclaimer Information

When home canning class participants are allowed to take food home, a disclaimer should be provided that includes the following information:

- Preservation methods used
- Ingredients
- Instructions on refrigerating product within 4 hours
- FCS Agent contact information

This information can be provided on a label or in a handout. See examples below.

High Acid Foods Disclaimer

Important

This strawberry jam was processed using the hot water bath method.

Storing: Refrigerate at 41°F or below within 4 hours regardless of whether or not the jar seals. If unable to refrigerate within 4 hours discard immediately.

Ingredients: Fresh strawberries, sugar, pectin, lemon juice

If you have questions about this product, please call your Family & Consumer Sciences Agent at: BR7-555-1212.

Low Acid Foods Disclaimer

Important

These green beans were processed using a pressure canner.

Storing: Refrigerate at 41°F or below within 4 hours regardless of whether or not the jar seals. If unable to refrigerate within 4 hours discard immediately.

Ingredients: green beans, salt and water

If you have questions about this product, please call your Family & Consumer Sciences Agent at: BR7-555-1212.



Low acid foods are particularly risky because of the potential of *Clostridium botulinum* in the jars. *C. botulinum* can produce a dangerous toxin in improperly processed low acid home canned products.