



FOOD SAFETY:

Whatcom County Master Food Preservers & Safety Advisors
1000 N. Forest Street, Suite 201 * Bellingham WA 98225 * 360/676-6736
<http://whatcom.wsu.edu>

Reasons why Food Spoils

1. Not processing at correct temperatures.
 - a. In pressure canner: 11 lbs for dial gauge or 10 lbs for weighted gauge.
 - i. Pressure canner gauge not accurate. Should be tested each year.
 - ii. Failed to exhaust pressure canner.
 - iii. Failed to keep pressure accurate. Less than 10 lbs (11 lbs for dial gauge) will not sterilize food product.
 - iv. Failed to make adjustment for elevation over 1000 feet.
 - b. In boiling water bath:
 - i. Water not at rolling boil when jars are placed into canner.
 - ii. Water not covering jar caps by 1 - 2" or more during processing.
 - iii. Water not at full, rolling boil during entire processing time.
 - iv. Not processing correct length of time.
 - v. Not making adjustment for elevation over 1000 feet.
2. Improper cooling of jars after processing is finished.
 - a. Failed to remove jars from canner when gauge is 0 degrees F.
 - b. Failed to remove jars from boiling water bath when processing time is up.
 - c. Failed to cool jars of processed food properly.
 - i. Set jars apart by at least 1 inch.
 - ii. Do not cover jars.

For more information on any of the above situation you may have questions on or need more information, please call the WSU Whatcom County Extension at 360/676-6736.