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.