

## Food Preservation Diagnostic Questions - Canning

What specific problem are you having? \_\_\_\_\_

\_\_\_\_\_

Are you using a pressure canner or a water bath canner? \_\_\_\_\_

\_\_\_\_\_

What guidance did you use in processing the food (where did you get the instructions)?

\_\_\_\_\_

Share with me how you prepared the food for processing? \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

What size jars did you use? \_\_\_\_\_

\_\_\_\_\_

How long was the canner vented (for pressure canning?) \_\_\_\_\_

\_\_\_\_\_

When was the last time the gauge was calibrated (for gauge style canners) or inspected?

\_\_\_\_\_

How long was it processed? \_\_\_\_\_

\_\_\_\_\_

Were altitude adjustments made? \_\_\_\_\_

\_\_\_\_\_



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Was the temperature steady throughout the processing? \_\_\_\_\_  
\_\_\_\_\_

How did you measure headspace? \_\_\_\_\_

Was your recipe raw packed or hot packed? \_\_\_\_\_

Were the air bubbles removed prior to placing the lid and ring band on? \_\_\_\_\_

What kind of flat lids were used? \_\_\_\_\_

How were the rings tightened prior to processing? \_\_\_\_\_  
\_\_\_\_\_

Is there liquid covering the food product? \_\_\_\_\_

Was the liquid from well water? \_\_\_\_\_

How were the jars cooled? \_\_\_\_\_

Did all the jars seal within 12-24 hours? What happened to the others? \_\_\_\_\_  
\_\_\_\_\_

Were the rings removed before storing the jars of food? \_\_\_\_\_  
\_\_\_\_\_

What was the quality of the food prior to processing? \_\_\_\_\_  
\_\_\_\_\_

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