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? ______________________________________________________
____________________________________________________________________________________
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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