

Pressure Canner Inspection Form

Inspection Date: _____ Tested by: _____ Brand: _____

Model/Size: _____ Client Name: _____

Overall Recommendation

☐ Okay to use ☐ Thoroughly Clean ☐ Do not use

1. **CONDITION OF HANDLES** ☐ Safe, secure ☐ Loose ☐ Broken or missing
Recommendation: ☐ Ok to use ☐ Tighten ☐ Replace or Do not use
2. **CONDITION OF CANNER** ☐ Good ☐ Scratched ☐ Discolored ☐ Rusty ☐ Slightly Pitted
☐ Warped (uneven or overall roundedness) ☐ Cracked ☐ Deeply Pitted
3. **GASKETS** ☐ Firm, elastic ☐ Brittle, dry ☐ Cracked or broken ☐ Too small ☐ N/A
Recommendation: ☐ Okay to use ☐ Replace
Gasket Trough: ☐ Clean ☐ Needs cleaning
4. **METAL TO METAL SURFACES** ☐ Clean, good condition ☐ Needs cleaning ☐ N/A
5. **CLOSING DEVICES** ☐ Good condition ☐ Needs cleaning ☐ N/A
6. **SAFETY PLUG** ☐ Firm, elastic ☐ Brittle, cracked ☐ Lead ☐ None
Recommendation: ☐ Safe to use ☐ Replace
7. **SAFETY VALVE/PETCOCK** ☐ Clean, works easily ☐ Sticky, gummy
Recommendations: ☐ Clean; see manufacturer care instructions.

Dial Gauge Inspection and Accuracy *(Using a Presto Testing Unit 81288 calibrated master gauge)*

Dial gauges should be checked for accuracy and overall condition every year prior to the beginning of canning season. If you use your dial gauge canner throughout year, check it at the same time every year.

CONDITION OF GAUGE: ☐ Good ☐ Rusty ☐ Broken, cracked ☐ Interior moisture
☐ Does not return to zero ☐ Cover too scratched to read

Comments: _____

ACCURACY OF DIAL GAUGE:

Results: (psi = pounds per square inch)

When MASTER reads 5 psi, YOUR GAUGE reads _____ psi. PROCESS at _____ psi.

When MASTER reads **11 psi**, YOUR GAUGE reads _____ psi. PROCESS at _____ psi.

When MASTER reads 15 psi, YOUR GAUGE reads _____ psi. PROCESS at _____ psi.

Recommendation:*

- ☐ If your gauge reads high or low by **two (2) pounds (psi) or less**, you may use it with the following compensation: *(check one)*
 - ☐ If your gauge reads up to two (2) pounds **higher** than the master gauge, you **must add** that amount of difference to the required pressure so you don't under process your food. *For example, if the MASTER gauge reads 11 psi and your gauge reads 12 psi (1 pound higher than the master gauge), process at 12 psi when the instructions say 11 psi, or 13 psi when the instructions say 12 psi, or 7 psi when the instructions say 6 psi, etc.*
 - ☐ If your gauge reads up to two (2) pounds **lower** than the master gauge, you may subtract the same amount it differs from the required pressure. (In this case, you may also use the pressure stated in the instructions for added safety.) *For example, if the MASTER gauge reads 11 psi and your gauge reads 10 psi (1 pound lower than the master gauge), you may process at 10 psi when the instructions say 11 psi, or 11 psi when the instructions say 12 psi, or 5 psi when the instructions say 6 psi, etc.*
- ☐ If your gauge reads high or low by **more than two (2) pounds**, replace.

Pressure Canner Storage Instructions

Wipe cover with a soapy cloth and then with a damp one. Clean openings in the cover by drawing a string or pipe cleaner through them. Scouring powder or pads will remove built-up grease. Take off removable petcocks and safety valves; wash and dry thoroughly. Occasionally soak these parts in vinegar, rinse well and dry before you put the canner away. Crumple newspaper or clean paper towel inside the canner to absorb moisture and odors during storage. Wrap cover in several layers of paper and invert over the bottom. Do not invert unwrapped lid as moisture and dust can enter the dial and cause corrosion inside the dial.

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3925 North Hastings Way
Eau Claire, WI 54703-2209
Phone: 800-877-0441
gopresto.com
Email: contact@GoPresto.com

All American 1930 Pressure Cookers
AllAmerican1930.com
Customer Service: 920-682-8627
Email: customerrelations@wafco.com

OSU Extension Food Preservation Fact Sheets - Available at your OSU Extension Office and at ohioline.osu.edu

Canning

- Canning Basics, HYG-5338
- Basics for Canning Fruit, HYG-5343
- Basics for Canning Vegetables, HYG-5344
- Canning Tomatoes, HYG-5336
- Canning Tomato Products, HYG-5337
- Salsa: From Garden to Table, HYG-5339
- Canning Meat, Poultry and Game, HYG-5330
- Canning Soup, HYG-5340
- Preserving Pie Fillings, HYG-5355

Jams and Jellies

- Jams, Jellies, and other Fruit Spreads, HYG-5350
- Preserving Uncooked Jams and Jellies, HYG-5348

Pickling

- Making Fermented Dill Pickles, HYG-5342
- Quick Process Pickles, HYG-5345

Freezing

- Freezing Basics, HYG-5341
- Freezing Fruits, HYG-5349
- Freezing Vegetables, HYG-5333
- Freezing Meat, Poultry and Game, HYG-5334
- Freezing Cooked Foods, HYG-5308

Miscellaneous

- Preserving Foods with Less Sugar, HYG-5359
- Preserving Foods with Less Sodium, HYG-5358
- Home Preservation of Fish, HYG-5351
- Drying Fruits and Vegetables, HYG-5347
- Preserving Herbs: Freezing and Drying, HYG-5360
- Making Fruit Leathers, HYG-5361
- Making Jerky, HYG-5362
- Freezing and Canning Venison, HYG-5367

Selecting, Storing, and Serving Ohio Produce Series

From Apples and Asparagus to Strawberries and Tomatoes. Find details on selection, yield, nutrition, short and long term storage, and serving ideas for more than 25 different types of Ohio produce. HYG-5507 through HYG-5532. Find them at ohioline.osu.edu.

Food Preservation Webinars

View over 30 food preservation webinars at go.osu.edu/foodpreservationrecordings.

**For more information,
please contact your
Ohio State University Extension
County Office at:**

You can also visit
extension.osu.edu/lao#county
to find any County Office.

*These recommendations for adjustment are based on information provided by National Presto Industries, 2002, in instructions for Presto Testing Unit 81288. *Form updated 04/07/2023 KAS*

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