

## **THUNDER BAY DISTRICT HEALTH UNIT OPERATING GUIDELINES FOR HOME CANNING**

*When preparing home canned and/or bottled foods, the following guideline must be followed, in addition to the Thunder Bay District Health Unit's Operating Guidelines for Home Caterers.*

### **Food Safety**

1. Only new jars or bottles and lids are to be used.
2. All foods must be obtained from approved sources.
3. Use only current, tested home canning recipes that:
  - include the appropriate heat processing method
  - provide a specific processing time for the specific food and mason jar size being used
  - designate headspace for the food and the jar size
4. The pH of home canned foods **must be less than 4.0**. Foods with a pH greater than 4.0 are not to be offered for sale and are to be discarded. Changes should be made to the recipe to prevent this from happening again.
5. A sample of each batch of product must be submitted to a laboratory to have the pH level measured. Records of these results should be kept for 2 years. These records must be produced for a Public Health Inspector as requested.
6. Devise a system for keeping record of the following:
  - foods prepared
  - quantity prepared
  - date prepared
  - laboratory result

### **Labelling**

1. All foods that are sold in a packaged form are to be labelled with the manufacturer's name and phone number and the date the food was prepared.
  - \* Contact the Canadian Food Inspection Agency (CFIA) at 1-800-667-2657 for information regarding ingredient labelling.