WASHOE COUNTY
HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

Checklist for Canning
HACCP Plan Requirements

Canning can be a safe and economical way to preserve and add value to fruits and vegetables. The most common biological hazards specific to canning include botulism toxin as well as yeast and mold (mycotoxins). Hazard analysis critical control point (HACCP) plans are required for canning at retail food establishments in Washoe County. **In addition to the required information on the General HACCP Plan Checklist**, all proposed HACCP Plans must include the information listed below for the respective process to be considered for approval.

Due to naturally-occurring variations in acidity (pH) between and among fruits and vegetables, it is important that you follow an approved recipe and process when canning these foods.

You may use a standard recipe and process from:

- Ball® Blue Book™
- USDA Complete Guide to Home Canning
- National Center for Home Food Preservation

When using an approved recipe, you must follow the **approved process for that recipe*

You may use a custom process or recipe that is approved by a Processing Authority. A Processing Authority (PA) is a person or organization having expert knowledge of thermal processing requirements for foods in hermetically sealed containers, and who also has access to the facility for making such determinations

If you want to can **low-acid** foods, you must follow special requirements found in Code of Federal Regulations, title 21 (21 CFR). **Low-acid** foods include beans, corn, potatoes, squash, meats and seafood.

A. Canning with approved recipe

- ☐ Provide copy of the approved recipe
- ☐ Follow All CCPs from approved recipe/procedure
- ☐ Container specifications and sterilization
- ☐ Fruit and Vegetable preparation

B. Canning with custom recipe

- ☐ Provide copy of the custom recipe
- ☐ Testing results from Processing Authority
- ☐ Critical Control Points (CCPs) to be included but limited to;
  1. Thermal Processing
  2. Finished Product pH
  3. Labeling
- ☐ Container specifications and sterilization
- ☐ Fruit and Vegetable preparation