

Home canners should have equipment inspected

With people choosing to grow more of their own food, they are also doing their own canning. And, "pressure-canning," using a pressure canner, is becoming increasingly popular.

However, in order to ensure food safety and prevent botulism, those using this canning method should have their pressure canners inspected each year, including having the canners' dial gauge that measures the pressure tested.



University of Nevada Cooperative Extension encourages those using pressure canners to have their canners inspected.

Photo/Melody Hefner

This fall, University of Nevada Cooperative Extension is offering this service at its Washoe County office.

It is recommended that those using pressure canners make an appointment with to have canners inspected and the canner's pressure gauge tested.

If a pressure gauge is found to be faulty, the canner can make adjustments in cooking time to make up for the inaccurate

gauge; or, better yet, the canner can replace the gauge for about \$10 to \$20. Pressure canners can also have other problems, such as cracked seals.

The inspection and the testing of the pressure gauge takes five to 10 minutes.

The inspection and pressure gauge testing costs \$5 and is conducted at the Washoe County Cooperative Extension office, 4955 Energy Way in Reno. Call (775) 336.0274 or email turnerc@unce.unr.edu for an appointment.