



CONSUMER

WASHINGTON STATE UNIVERSITY  EXTENSION

food safety

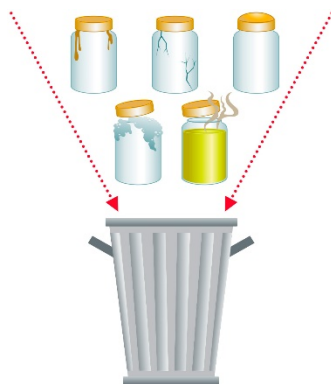
Safety While Canning: How to Protect Yourself from Botulism

Botulism toxin is produced by bacteria called *Clostridium botulinum*. The bacteria and toxin can be found in home canned foods that have not been properly prepared, unrefrigerated home foods, and traditionally prepared salted or fermented seafood. Very small amounts can cause severe illness and death.

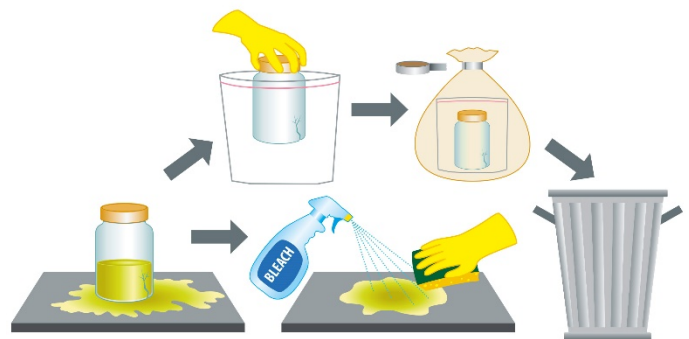


To protect yourself from botulism, never hot pour your food into the jar without also boiling the entire jar in a pressure cooker to produce a seal.

Always immediately dispose of any cracked jars or potentially contaminated food. Put on gloves before handling the containers, and put



to food or container into a sealable bag and wrap another plastic bag around the sealable bag, taping it shut. Place the bags in a trash receptacle, do not discard in a sink, garbage disposal, toilet, compost pile, or recycling container. Always wipe up spills of potentially contaminated food with bleach.



If you are experiencing any symptoms associated with botulism that appear within a few hours or up to 10 days after eating canned food, go immediately to a hospital.

