

Cleaning Jars in the Dishwasher

SURE! (BUT NOT FOR STERILIZING)

Is it okay to wash canning jars in the dishwasher? Sure, it's a convenient option, especially if you have a lot of jars to clean, and it's a good way to keep the jars hot until they're ready to be filled and go into the canner. (And just a reminder that canning jars should *always* be washed right before they're used, whether they're brand new out of the box or you've just taken them out of storage.)

But what about sterilizing canning jars in the dishwasher? Unfortunately, that's a no – even on the washer's “sanitizing” or “extra hot” cycles. To sterilize canning jars, they need to be **fully submerged in boiling water** (212°F at sea level) or **fully immersed in an atmosphere of pure steam** (again 212°F at sea level) for 10 consecutive minutes (longer if you live above 1,000 feet elevation). These criteria – maintaining a certain minimum temperature for a specified length of time – can't be accomplished in home dishwashing appliances.

The good news is that canning jars generally need just a good wash and rinse, with no need to sterilize. That extra step need only be done when the *processing* time is less than 10 minutes.

For detailed information on canning jars, the sterilizing process, and much more, see our educational series of food safety and preserving posters at:

https://ucanr.edu/sites/mfp_of_cs/Food_Safety/

For further information on canning, visit the National Center for Home Food Preservation (NCHFP) at <https://nchfp.uga.edu> or contact your local Cooperative Extension office.

Brought to you by the UCCE Master Food Preservers of El Dorado County
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