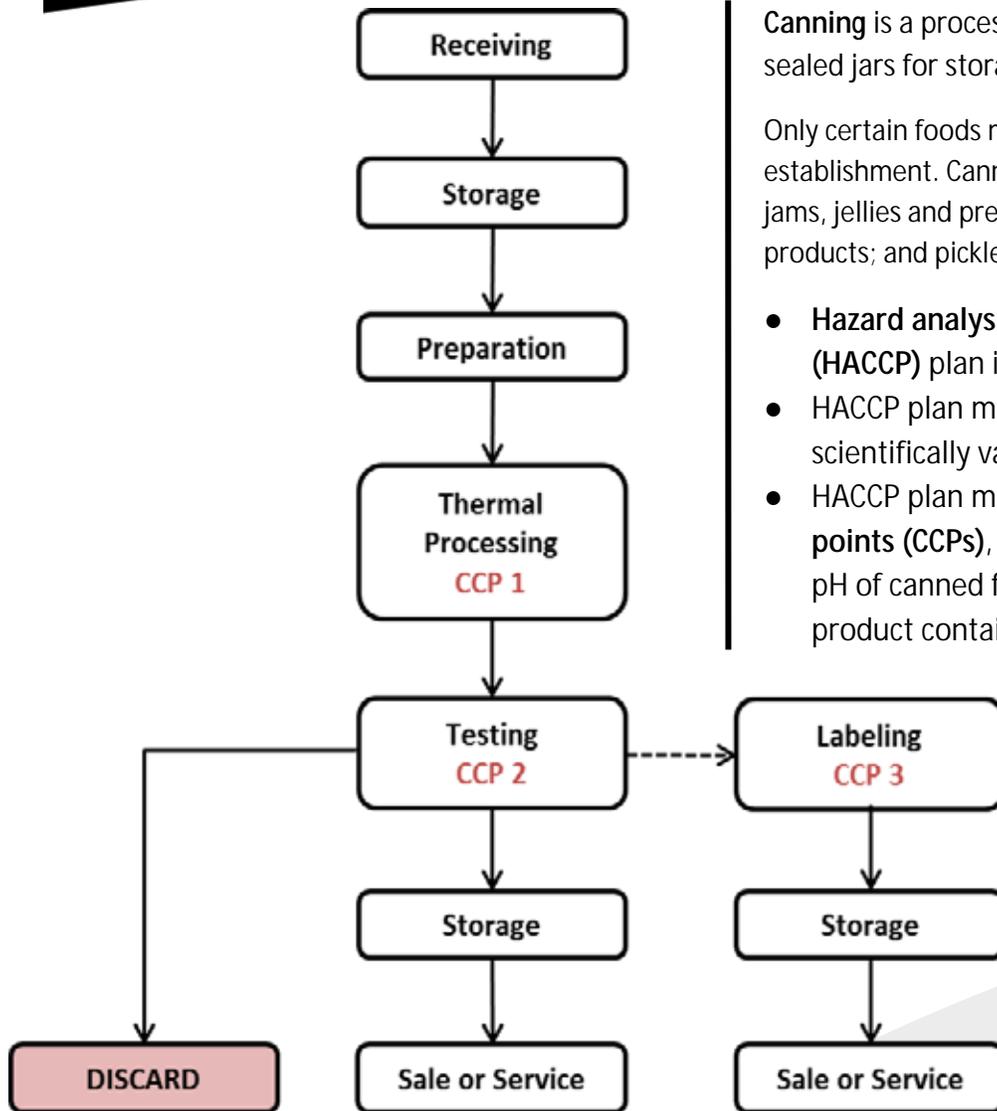


HACCP Food Flow Example for Canning



Canning is a process used to preserve food in sealed jars for storage at room temperature.

Only certain foods may be canned in a food establishment. Canning is commonly used for jams, jellies and preserves; tomatoes and tomato products; and pickled vegetables.

- Hazard analysis critical control point (HACCP) plan is required.
- HACCP plan must be based on a scientifically validated recipe and process.
- HACCP plan must identify **critical control points (CCPs)**, such as thermal processing, pH of canned food and labeling (if product contains allergens).

For more information or to request the document in another format contact MDH at ►►►



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