

Rules and Regulations

- Instructors may instruct each user in correct canning procedures
- Instructors are not permitted to do canning for anyone.
- All food containers (cans) must be marked with the patron number assigned.
- Responsibility for marking is the responsibility of the patron
- Each patron must clean up after each operation and remove garbage, wash equipment and leave area clean by washing tabletop and sink.
- Do not request that processing procedure, time or temperature be changed.
Cannery personnel have been instructed to observe recommended procedures and processing schedules.
- Preparation and processing procedures in the cannery must conform to state food regulations for community canneries. User cooperation is required.
- People using facilities must observe safety precautions (steam is dangerous if not properly handled).
- Children under age 15 will not be permitted in the processing room
- All patrons must observe strict sanitary practices. Wear clean protective clothing (no shorts or halters), closed toe shoes, hands clean, long hair pulled back and secured.
- No smoking, tobacco chewing or spitting in drains allowed. <
- No off-grade or spoiled products shall be canned or brought into the cannery. Excessively dirty produce shall be washed at home prior to cannery appointment.
- Patrons must bring sufficient help to prepare and process food within allotted time.
- Each patron is expected to follow through completed canning operations. Be sure to remove containers of food from retort basket or crate as soon as crate of canned foods are removed from cooling water bath spray.
- No equipment, pots, pans or utensils are to be removed from the cannery.
- Patrons to have cans checked and payment made before leaving the cannery.
- **BEDFORD COUNTY DISCLAIMS ANY RESPONSIBILITY FOR INJURY TO PERSONS OR PROPERTY PROXIMATELY CAUSED BY THE CANNING OPERATION.**