

DIAL GAUGE PRESSURE CANNER TESTING

Pressure canner dial gauges should be checked for accuracy every year!

To make sure that your canned foods are safe to eat, your gauge must be accurate. Why is this important? Over time as the canner lid is handled, bumped, or just used, the calibration of a dial gauge can become inaccurate. If it is off just a little bit, you may not notice the inaccuracy. Inaccuracy could lead to food borne illness or even death.

Dial gauges can be tested at the Floyd County Extension Office. Testing is performed on **Presto dial-gauge pressure canners only**.

Weighted gauges do not need to be tested.

Please call Janet Steffens at 812-948-5470 for an appointment to have your gauge tested. Bring your canner lid with gauge and gasket with you for the most thorough assessment. There is a \$5.00 fee for testing (cash or check only).