

Canning at retail food businesses

Canning hazards

The most common biological hazards when canning include botulism toxin, yeast, and mold (mycotoxins).

If you will be canning food at a retail food business, you must submit a Hazard Analysis Critical Control Point (HACCP) plan. Your plan must be approved before you begin canning.

All HACCP plans must include:

1. Information required on the [General HACCP Plan Checklist](#)
2. Bulleted items beneath the type of recipe, standard or custom, you are using

The quickest and easiest way to can at retail is to use a standard recipe. Standard recipes have been tested by the USDA and other agencies to make sure they are safe. If you are using a standard recipe you will not need to submit any additional testing data with your canning HACCP plan.



Standard recipes

Standard recipes may be selected from the following sources:

- [USDA Complete Guide to Home Canning](#)
- [National Center for Home Food Preservation](#)
- Ball® Blue Book™

When using a standard recipe, you must follow the approved process for that recipe.

Canning with a standard recipe:

- Provide a copy of the approved recipe
- Follow all CCPs from approved recipe
- Include container specifications and sterilization methods
- Include fruit and vegetable preparation procedures



Custom recipes

You may use a custom process or recipe that is approved by a Processing Authority. A Processing Authority is a person or organization with expert knowledge of thermal processing requirements when canning and has access to a certified lab for testing recipes.

Canning with a custom recipe

- Provide a copy of the custom recipe
- Include testing results from a process authority
- Include all CCPs as specified by process authority
- Include container specifications and sterilization methods
- Include fruit and vegetable preparation procedures

If you want to can low-acid foods, you must follow special requirements found in Code of Federal Regulations, title 21 (21 CFR). Low-acid foods include foods such as beans, corn, potatoes, squash and meats.

If you have questions about HACCP plans or canning requirements, email HACCP@minneapolismn.gov or call 612-673-2301.

minneapolismn.gov/haccp

For reasonable accommodations or alternative formats please contact Environmental Health at health@minneapolismn.gov or 612-673-2301. People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000. TTY users call 612-263-6850.

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