What is canning?
Canning is a method of preserving food in which the food contents are processed and sealed in an air tight containers. This vacuum seal eliminates aerobic bacterial growth, and prevents contamination through air. Canning process usually involves with thermal treatment and/or acidification, which eliminates the growth of microorganisms that may cause foodborne illness.

Why is improper canning dangerous?
Canned foods are considered as shelf stable and not required to be stored under temperature control. The air tight condition can allow the growth of Clostridium botulinum, the organism that causes botulism, which is anaerobic. Botulism is a serious foodborne illness which may cause paralysis or fatality.

Why Do I need a Cannery License?
California law requires that a canner of certain acidified foods and/or thermally processed low-acid canned foods (LACF) must obtain a Cannery License, issued by the California Department of Public Health, Food and Drug Branch (FDB), prior to initiating processing. operations.

How to obtain a Cannery License?
Refer to the following link to learn how to obtain a Cannery License.
https://www.cdph.ca.gov/Programs/CEH/DFDCS/Pages/cannery_license

For more information, please contact the Monterey County Health Department at 831-755-4508 or visit our website at www.mtyhd.org/CH.
Canning Facts and Cannery License

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Online delivery is surging and eating in is the new dining out. Due to the recent corona virus outbreak, for an increasing number of Americans dining out is no longer an option. Today, many independent restaurants are switching to takeout or delivery only models due to new city and state rules. To ensure delivered food is safe for consumption, proper food handling during the food preparation, holding, pick-up and delivery of the food needs to take place. Please take note of the following:

### Cold and Hot Food Handling

**Cold** foods must be held at an internal temperature of 41°F or below.

**Hot** foods must be held at an internal temperature of 135°F or above.

Keeping food warm (between 41 and 135 °F) is **NOT** safe.

If not consumed, refrigerate all perishable foods within two hours after purchase or delivery.

### Delivery

When delivery time exceeds 30 minutes, food delivery services must maintain food temperature at or above 135 °F (hot foods), or at or below 41 °F (cold foods). Delivered food must be transported and held in containers made of smooth, washable and impervious materials that are able to withstand frequent cleaning. Containers should be leak-proof and maintain food at proper holding temperatures.

### Proper Handling Procedures

Food must be protected from contamination during the pick-up and delivery process. Food should be properly sealed, packaged, and maintained to prevent the potential contamination from delivery personnel or food handlers. Only sealed/packaged food is to be picked up and delivered.

### Leftover Food

Refrigerate or freeze leftovers in shallow containers. Ensure to keep all containers carrying leftover food sealed. Discard all perishable foods, such as meat, poultry or eggs left at room temperature longer than two hours. This includes leftovers taken home from a restaurant.

### Food Sources

Food should only be delivered and received from food facilities permitted with the Monterey County Health Department.

For more information, please contact the Monterey County Health Department at 831-755-4508 or visit our website at www.mtyhd.org/CH.