



**Can Be Safely
Cleaned & Sanitized**



**Cannot Be Safely
Cleaned & Sanitized**

How to Clean Undamaged, All-Metal Cans:

- Brush or wipe away any dirt or silt.
- Remove labels, if possible. Using permanent marker, label the containers with contents and expiration date.
- Follow these steps for cleaning & sanitizing:



**Wash
with Soap**



Rinse



Sanitize*



**Air Dry
(At least 1 hr.)**

*Sanitize by placing in boiling water for 2 minutes or immersing in a fresh solution of 1 tablespoon unscented 6% bleach or 1 teaspoon unscented 8.25% bleach per gallon of clean room-temperature water. Do not use low splash or scented bleach.

- After air drying for 1 hour, re-label cans with a permanent marker if labels were removed.



Throw out home-canned foods & damaged, all-metal cans if they have come in contact with flood water.



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