

Pressure Canner Dial Gauge Testing Report

Client to complete prior to gauge test:

Dial canner gauges should be checked for accuracy and overall condition every year prior to each canning season or more often if dropped or mishandled.

Owner's Name _____ Date _____

Address _____

City/State/Zip _____

Phone _____ E-mail _____

Canner Make and Model _____

Will be completed by extension personnel:

CONDITION OF SEALING RING, SAFETY PLUG and DIAL GAUGE:

Sealing Ring Good - pliable and clean Needs replacing

Safety Plug Good - pliable Needs replacing

Dial Gauge Good Rusty Glass broken, cracked or scratched

Interior moisture present Gauge pointer is not in the "0" block

Clogged, needs cleaning

Vent Pipe Open and clean

Comments: _____

ACCURACY OF DIAL GAUGE:

Dial gauge is accurate - when canning your gauge should read 11 pounds unless you are making an elevation adjustment.

Dial gauge was not accurate, but it can be adjusted. It registered ___ pounds low or ___ pounds high.

When canning your dial gauge should read _____ pounds instead of 11 pounds.

Dial gauge cannot be adjusted because it reads more than 2 pounds lower or higher than the Master Gauge. Please replace your gauge.

Tested by: _____

Owner's Signature: _____ Date: _____

ASSUMPTION OF RISK

The Spokane County Extension Office (AGENCY) provides many services to assist with food preservation and food safety. All use of a pressure-cooker; including use for food canning involves **RISK OF INJURY OR DEATH** to you or others, despite the precautions taken. The AGENCY will test the pressure-cooker gauge, but you should know that testing will not make pressure-cooking and canning free of risk.

Such risks include, but are not limited to: **Food poisoning** including risk of poisoning by botulism or other microorganisms, which can lead to illness and even death, and **burns, injury, or death** from improperly used or maintained pressure-cooking equipment.

Good pressure-cooking equipment that is properly tested and adjusted still may not protect against the risk of food poisoning, burns, or injury unless it is used properly. **Obtain and follow pressure-cooking and food canning safety guidelines before cooking or canning any food, or serving any canned food.** Food poisoning, burns, and injury could affect you and your family and friends' futures, including the ability to make a living, engage in business, participate in social and recreational activities, and enjoy life.

In consideration of the AGENCY'S service of testing a pressure-cooker gauge, I voluntarily agree to assume ALL RISKS, including death, serious bodily injury, and illness resulting from the use of the tested gauge. I understand that this testing must be done periodically and that current information based on scientific research about canning and food preservation is available through the AGENCY. I understand that I should obtain and follow canning safety guidelines before canning any food or serving food that has been canned. I understand and appreciate the **RISKS, INCLUDING POSSIBLE DEATH**, associated with the improper use of home canning equipment.

Name (Printed): _____ Signature: _____ Date: _____

RELEASE OF LIABILITY

In consideration for testing a pressure-cooker gauge, I RELEASE the state of Washington, Washington State University (WSU), the Regents of WSU, WSU Extension, and any officers, employees or agents of WSU, from all liability, claims, costs and expenses of loss of personal property, injury, death and/or loss suffered by me and my family as a result of the use of the tested pressure-cooker gauge, including use for canning food.

I have read this document and certify that I am fully informed about the RISKS associated with pressure-cooking and canning. I understand this document is a contract with WSU. I sign this contract freely and voluntarily.

Name (Printed): _____ Signature: _____ Date: _____