

# Can Safety

## How does a can become unsafe?

When a can is dented near a seam or a junction, it makes it possible for air to enter the can. A safe dent can cause a pinhole in the can, which also could allow air to enter. This air, combined with moisture in the can, allows the growth of microorganisms. These microorganisms cannot be killed by cooking. Consumption of this food could potentially result in botulism. Cans that are bulging or have rust that will not wipe off also are deemed unsafe.

### Safe Cans Have:

- Smooth dents
- Dents that are not on the seam
- Dents that don't compromise the can



### Discard Cans with:

- Dents on a seam
- Dents where side and end meet
- Sharp dents
- Swelling and bulging
- Rust that does not wipe off



## When in doubt, throw it out!

- Be sure to wash all cans.
- Remember to wash can openers.
- Do not leave open cans in the fridge, put food in an airtight container.

