

# CAN SAFETY

## How Does Canned Food Become Unsafe?

When a can is dented near a seam or a junction, it makes it possible for air to enter the can. A sharp dent can cause a pinhole in the can, which could also allow air to enter. This air, combined with the 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 are also deemed unsafe.

## SAFE cans have:

- No dents
- Only smooth dents
- Dents that are **NOT** on the seam
- Dents that **DO NOT** compromise can juncture/closure integrity

### Examples:



## DISCARD cans with:

- Dents on the seam
- Dents where the sides and top or bottom meet
- Sharp dents
- Swelling or bulging
- rust that does not wipe off

### Examples:



*Sharp lid dent*



*Bulging*



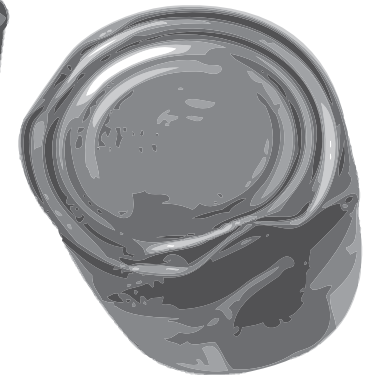
*Sharp dent*



*Rust*



*Dent on seam*



*Dent on side, top*

**WHEN IN DOUBT, THROW IT OUT!**