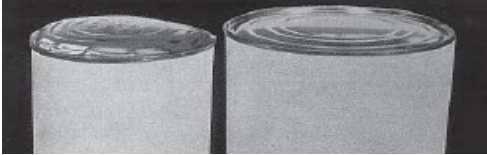
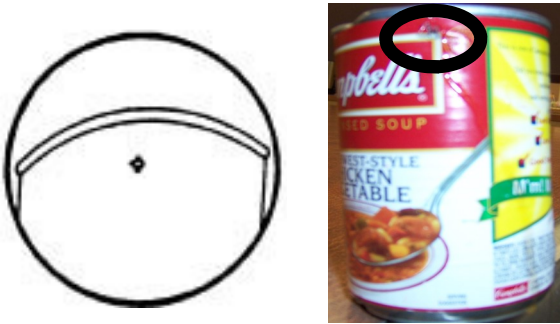


GUIDELINES FOR EVALUATING CANNED FOOD CONTAINERS



DISCARD CANS WITH:

● SEVERE DENTS ON SIDE SEAM, NEAR RIM, OR THAT PREVENT STACKING	
● SIDE SEAM INCOMPLETE, BLOWN OUT, OR MISWELDED	
● BULGING OR PUFFED ENDS	
● PITS OR PINHOLES ● LEAKS	
● MISSING OR ILLEGIBLE LABELS	
● PITTED RUST	

WHEN IN DOUBT, THROW IT OUT!!

Store canned foods and other shelf-stable products in a cool, dry place. Never put them above the stove, under the sink, in a damp garage or basement, or any place exposed to high or low temperature extremes. Store high-acid foods, such as tomatoes and other fruit, up to 18 months. Low-acid foods, such as meat and vegetables, can be kept 2 to 5 years.

While extremely rare, a toxin produced by *Clostridium botulinum* is the worst danger in canned foods. **NEVER USE** food from containers that show signs of botulism: leaking, bulging, rusting, or badly dented cans; cracked jars; jars with loose or bulging lids; canned food with a foul odor; or any container that spurts liquid when opening. **DO NOT TASTE THIS FOOD!** Even the tiniest amount of *botulinum* toxin can be deadly. (*USDA Food Safety Inspection Service*)