



Resources for Answering Food Preservation & Food Safety Questions



National Center for Home Food Preservation

<https://nchfp.uga.edu>

Preserve By...

- Canning (fruits, vegetables, meats, etc)
- Freezing
- Drying
- Curing & Smoking
- Fermenting
- Pickling
- Jams & Jellies – ALL tested recipes!!

North Central Food Safety Extension Network

Search: NCFSEN or [here](#)

- Jar it Right!
- Oops! Remaking Jams and Jellies
- Play it Safe! Safe Changes and Substitutions to Tested Canning Recipes
- Pressure Can it Right
- Steam Can it Right



Safe Preserving Recipes – Wisconsin [here](#)

[Extension Healthy Eating & Active Living]

- Freezing Fruits & Vegetables (B3278)
- Canning Fruits Safely (B0430) – new 2020
- Canning Meat, Wild Game, Poultry & Fish Safely (B3345)
- Canning Salsa Safely (B3570)
- Canning Vegetables Safely (B1159)
- Tomatoes Tart & Tasty (B2605) – new 2021
- Care & Use of a Pressure Canner (B2593)

Food Safety Basics

- Fight BAC! <https://fightbac.org>
 - Food safety basics
 - Illness symptoms
 - Recipe guide, cooking tips, & more..
- FoodSafety.gov <https://foodsafety.gov>
- Centers for Disease Control <https://cdc.gov>
 - Important food recalls
 - Outbreak alerts
- Stay informed! Subscribe to food safety updates:

Food Safety News (daily blog)

<https://www.foodsafetynews.com/>

Need help? Try one of these resources:

Iowa State AnswerLine [800-262-3804](tel:800-262-3804)

USDA Meat and Poultry Hotline [888-674-6854](tel:888-674-6854)

Food Businesses who need help: Licensing Team
608-224-4923 or datcpdfslicensing@wi.gov