



# Food Safety

FAMILY AND CONSUMER SCIENCES

## Home Food Preservation in Lucas County

**Pressure canner gauge testing** for Presto pressure canners. By appointment only and cost \$5 (cash or check). Please email or call to schedule a time. Patrice Powers-Barker, Extension Educator, FCS. Email is best [powers-barker.1@osu.edu](mailto:powers-barker.1@osu.edu) or call 419-574-0983.

OSU Extension, Lucas county **offers two introduction classes on home food preservation**. Please contact Patrice (above) to schedule group classes:

- Basic Home Food Preservation: Deciding What's Best for You
- Introduction to Water Bath and Pressure Canning

Visit <https://lucas.osu.edu/home-food-preservation> for **links to:**

- Ohioline **FactSheets** about food safety and home food preservation
- Infographic on food safety for fresh produce donated to food pantries
- The State Home Food Preservation team hosts annual online "how to" **webinars**. Past topics include Jams and Jellies, Canning & Freezing Vegetables, Canning & Freezing Fruit, Pickles and Salsa and more. All past webinars can be watched as **videos**.



## ServSafe Level 2 Food Safety Manager Training and Certification

### Fulton County Office (Wauseon, OH)

- February 11 & 12, 2026
- April 8 & 9, 2026
- June 17 & 18, 2026
- October 14 & 15, 2026
- December 2 & 3, 2026

Cost: \$200

For details and to register:  
**[go.osu.edu/ServSafeClass](https://go.osu.edu/ServSafeClass)**

### Person In Charge Training

- OSU's 5-hour training called "Know and Show"
- Currently schedule directly with groups
- Registration fee

**[lucas.osu.edu](https://lucas.osu.edu)**

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