



AGRIBUSINESS & FOOD SERVICES

Provides expertise in food safety, quality assurance, and operational improvement.

FOOD SAFETY TIP: SHOULD YOU EAT FOOD FROM A DENTED CAN?

You're searching through the pantry for ingredients to make an enchillada bake when you spot a can tucked away on the shelf. It seems perfect for the meal you have in mind—until you notice a sizable dent. Should you use it or throw it away?

While not every dented can is unsafe, it's important to know when a dent could pose a health risk. Canned foods are designed to remain safe because they are sealed in an airtight environment. If that seal becomes compromised, harmful bacteria can enter the can and contaminate the food. One of the most serious concerns is *Clostridium botulinum*, the bacteria that causes botulism—a rare but potentially life-threatening form of food poisoning.

The location and severity of the dent matter. Small, shallow dents on the side of the can are generally not a cause for concern. However, deep dents, especially those located along the top, bottom, or side seams, can weaken or break the seal, allowing bacteria to enter. You should also discard any can that is bulging, leaking, rusted, or sprays liquid or emits an unusual odor when opened.

A good rule of thumb is this: When in doubt, throw it out. The cost of replacing one can of food is far less than the risk of foodborne illness. Taking a few extra seconds to inspect canned goods before using them is a simple way to protect yourself and your family.

For a deeper look at what food safety experts recommend, read the full article from Taste of Home: "[The Dangerous Reason You Shouldn't Eat from a Dented Can.](#)"

WHY CHOOSE ATN

High Return on Investment

- \$253.31 Client Reported

Client Satisfaction

- Focus on Client Success

Trusted Local Partner

- Communities in Alabama

Staff Experience

- 1,200+ Combined Years in MFG

Deep Resource Pool

- Colleges, Universities, MEP's

Customized Service

- Technical Assistance & Training

On-Site Delivery

- In-plant; Local Venue; Portable

Flexible Scheduling

- Based on Clients Needs

Accountability

- ISO 9001 Certified, Client Surveys

VIRTUAL PSA GROWER TRAINING COURSE



WHAT TO EXPECT:

Trainers will spend approximately four hours per day covering topics that include:

- ✓ Introduction to produce safety
- ✓ Worker health, hygiene, and training
- ✓ Soil Amendments
- ✓ Wildlife, domesticated animals, and land use
- ✓ Agricultural water (production water and post-harvest water)



July 28 & 29, 2026



1:00 PM to 5:00 PM
(Both Days)



Registration Link Below
or Scan The QR Code



Meredith Casey
@ 334-546-7457

**Registration is
FREE!**

Participants who attend all modules of this 2-day course will be eligible to receive a certificate of completion from the Association of Food and Drug Officials



Produce Safety
ALLIANCE



Space is Limited!

<https://agi-app.alabama.gov/FoodSafety/FSMAReg/Default>