# ALASKA'S TRADITIONAL FOLLOWS:

### **ACCEPTING DONATIONS**

- Meats: whole, quartered, or roasts
- **Fish:** gutted and gilled, with or without heads
- Plants: whole, fresh or frozen

# The hunter/fisher and food service program must confirm that:

- The animal was not diseased
- The food was butchered, dressed, transported, and stored to prevent contamination, undesirable microbial growth, or deterioration
- The food will not cause a significant health hazard or potential for human illness

When donating game meat, a transfer of possession form is required from the Alaska Department of Fish and Game <a href="http://www.adfg.alaska.gov/static/regulations/wildliferegulations/pdfs/transfer.pdf">http://www.adfg.alaska.gov/static/regulations/wildliferegulations/pdfs/transfer.pdf</a>. If you have questions about the safety of donated game/fish/seafood, contact Fish and Game or the Department of Environmental Conservation.

### **PREPARATION**

- Donated meat, fish, berries, and plants can be further prepared on site to incorporate into existing recipes, such as grinding moose to make spaghetti or cutting caribou into smaller pieces for a stew
- Donated meats can be prepared using the same equipment and area as other raw meats such as beef or poultry
- Wild mushrooms must be identified with the common and usual name of the mushroom and the statement "Wild mushrooms; not an inspected product" when served

## **FOOD STORAGE**

- Label donated seafood, game meat, and wild plants with the name of the food; including the date and provider's name is a recommended best practice
- Vacuum packaging and quickly freezing received donations on site is permitted
- Store donated foods separately from other food using a separate compartment, container, or shelf in the freezer or refrigerator

# **PROCESSING**

- Process donated meats similar to other raw meats or poultry; clean and sanitize food-contact surfaces of equipment and utensils after processing the food
- To prevent cross-contamination cut large portions of raw foods at a different time or in a different space than meal preparation
- If the facility wishes to can foods or process prohibited foods such as seal oil, fill out and submit a variance through the Alaska DEC website: <a href="http://dec.alaska.gov/eh/fss/forms/food/">http://dec.alaska.gov/eh/fss/forms/food/</a>
   VarianceRequest.pdf



ADDITIONAL INFORMATION CAN BE FOUND AT:

http://dec.alaska.gov/eh/fss/food/traditional\_foods.htm/
http:// http://www.uaa.alaska.edu/elders/traditionalfoods















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