

Safe Use of Fish and Game

1. Only accept foods allowed by DEC
2. Know the donation source
3. Provide source with safe harvesting guidance if needed
4. Inspect for signs of safe handling and freedom from disease
5. Be prepared for quick processing
6. Keep product clean and cold
7. Cool/freeze promptly
8. Label product
9. Defrost in refrigerator
10. Keep preparation for serving separate 'by space and time'
11. Cook game meat to 165 degrees F
and fish to 145 degrees F



This information was adapted by Alaska Child Nutrition Services from UAF Cooperative Extension Service material.