Field to Freezer Flowchart

**In the Field:**
- Animal legally harvested under appropriate regulations
- Experienced hunter harvests animal that was not diseased
- Animal is field dressed, set in game bags or other appropriate container, and transported and stored to prevent contamination

**In the Sigluaq:**
- Sigluaq designated receiving employee makes further determination donated game meat is not diseased or a human health hazard
- Game meat received in acceptable portions (whole, headed, gutted, gilled, as quarters or as roasts) without further processing
- Game meat is accepted and a transfer of donated game receipt is completed
- Game meats are cleaned, labeled and stored to prevent contamination
- Game meats are packaged in meat packing bags OR vacuum sealed using one of the two methods below:
  1) Fish frozen before vacuum packed
  2) Other meats frozen before vacuum packing OR rapidly cooled prior to vacuum packing
- Game meats are processed at the Sigluaq by licensed food handlers
- Food handler cleans and sanitizes equipment and utensils used during processing
- Packaged meats ready for distribution stored in designated refrigerator/freezer space

**In the Long-term Care Center:**
- FIFO selection of packaged food and safe transporation of foods to Long-term Care Center
- LTC receiving employee receives food from Sigluaq food handlers and determines wholesomeness of delivered product
- LTC receiving log filled out to document the donated product
- Food stored in the appropriate storage location in freezer/refrigerator
- Prepare and cook game meats to the minimum temps required by ADEC Food Code
- Thaw frozen game meats properly. Vacuum packs should be cut open to allow oxygen during the thaw.
- Label products appropriately to ensure FIFO

Happy & Healthy Elders!