GUIDELINES FOR DEER MEATS DONATED TO FOOD BANKS BY HUNTERS

The safe handling of deer meat to be donated to a food bank is on utmost concern in order to assure the final recipient a safe and wholesome product.

FIELD DRESS

1. Immediately upon the death of the deer, the carcass must be bled and field dressed.
2. A bleeding and field dress procedure as recommended by the Pa Game Commission should be followed.
3. Every precautionary measure must be taken to prevent the carcass from becoming adulterated with dirt, hair, urine, fecal droppings, or by rupturing the bladder or intestines.
4. The carcass must be held at a temperature not to exceed 41°F.
5. The carcass must be delivered to the processing facility within 10 hours of being killed and field dressed.
6. The donors name and address and time and date of kill must be recorded and provided to the processing facility and kept on file by the processing facility.

UNsuitable Carcass

1. A carcass showing lesions.
2. Any organ or part of the carcass affected with a tumor.
3. A carcass contaminated by improper field dressing, improper bleeding, filthy, decomposed or kept in a manner that might tend the carcass unwholesome or adulterated.

PROCESSING FACILITY

1. The carcass prior to processing must be inspected by a wildlife, public health or animal health official trained to determine that there are no gross abnormalities.
2. The processing facility operator must be familiar with federal meat inspection procedures to be able to evaluate the carcass for gross undesirable conditions.
3. The processing facility must be regulated by a state or federal inspecting agency. Approved cleaning and sanitizing procedures and good manufacturing practices must be followed.
4. Processing procedures must follow the USDA approved procedures for meat processing, smoking, and curing. Records of cooking temperatures, smoking temperatures and curing procedures must be maintained.
5. Records must be maintained by the processor including, the donor’s name and address, date and time deer killed, amount of meat to be processed, and recipient of the donated meat.
6. Each package of processed meat must be identified as to the type of product and date processed.
7. Meat products can be donated only to those facilities that have the capability to adequately store and cook the products.
8. The processor must maintain required records for 60 days of delivery to the recipient.