

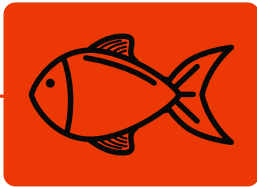
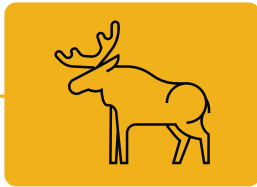


Domesticated Meat & Wild Game Donations

Idaho Foodbank is contacted about potential Domesticated Meat or Wild Game donation

What kind of meat is it?

 DOMESTICATED MEAT	 DOMESTICATED POULTRY	 FARMED FISH	 WILD GAME
Animals domestically raised on a farm, backyard or for a 4-H project	Animals domestically raised on a farm, backyard or for a 4-H project	Farmed fish (aquaculture) produced by commercial fisheries that adhere to Seafood HACCP protocols established and regulated by the FDA.	Wild game meat can only be accepted from a facility that is subject to inspection by the regulatory authority with jurisdiction over meat products.
<ul style="list-style-type: none">• Beef• Pork• Lamb or Mutton• Goat	<ul style="list-style-type: none">• Poultry• Turkey• Goose• Duck	<ul style="list-style-type: none">• Farmed Trout• Wild Caught Fish: <i>if processed by certified individual</i>	<ul style="list-style-type: none">• Deer• Elk• Moose• Bison• Antelope• Reindeer• Caribou

REMINDER!:

We do not accept any animal that has been the victim of vehicular slaughter (roadkill)



Domesticated Meat & Wild Game Donations

Where was this potential Domesticated Meat donation processed?

If the potential Domesticated Meat donation was processed in an USDA facility, continue the donation intake below



DOMESTICATED MEAT



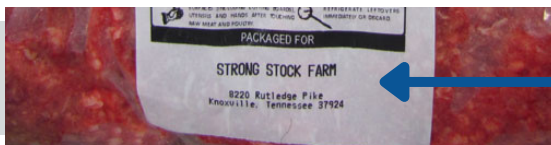
Confirm meat has been harvested at USDA inspected facility



Confirm product label matches product contents



Identify product's safe handling statements

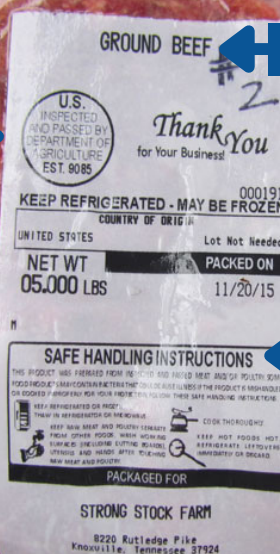


Confirm product has name and address of USDA-inspected meat processing facility

USDA INSPECTED

GROUND BEEF

PRODUCT NAME MATCHES PRODUCT



SAFE HANDLING INSTRUCTIONS

FACILITY NAME & ADDRESS

REMINDER!:

Domesticated Meat or Wild Game that is processed or in the wild cannot be donated to Idaho Food Bank or our partners due to food safety restrictions



Domesticated Meat & Wild Game Donations

Where was this potential Domesticated Poultry donation processed?



If the potential Domesticated Poultry donation was processed in an USDA facility, continue the donation intake below



DOMESTICATED POULTRY

Confirm meat has been harvested at USDA inspected facility

Confirm product label matches product contents

Identify product's safe handling statements

Confirm product has name and address of USDA-inspected meat processing facility

If the poultry product **contains two or more** ingredients you must verify that an ingredient statement exists on the label

Verify label lists percentage of retained water in product



DOMESTICATED POULTRY EXAMPLE LABEL

PRODUCT NAME MATCHES PRODUCT

WHOLE CHICKEN

DATE: 04-02-2020

NET WEIGHT: 3.6 LBS

5% RETAINED WATER

VERIFY WATER RETENTION %

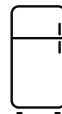
SAFE HANDLING INSTRUCTIONS



USDA INSPECTED

SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



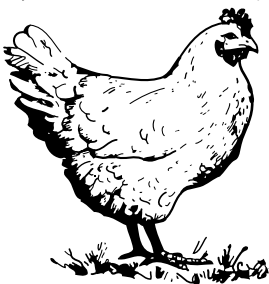
COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

KEEP FROZEN

DOMESTICATED POULTRY DONATIONS
ESTABLISHED 2022



IFB

IDAHO FOODBANK

100% NATURAL
3630 E COMMERCIAL ST,
MERIDIAN, ID 83642
208-336-9643

IDENTIFY INGREDIENT AMOUNT

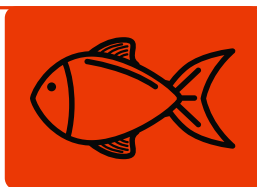
Domesticated Meat & Wild Game Donations



Where was this potential Farmed Fish donation processed?



If the potential farmed fish donation was processed in a FDA facility, continue the donation intake below



FARMED FISH

Confirm that **EVERY INDIVIDUAL PACKAGE** of the fish is labeled by processor.
No label = **NOT ACCEPTED**

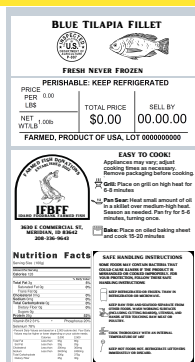
Verify label has species of fish identified

Identify the common or usual name of the fish on the label

Confirm product has name of processing facility

Confirm weight of the product

If the farmed fish product **contains two or more** ingredients you must verify that an ingredient statement exists on the label



REMINDER!:

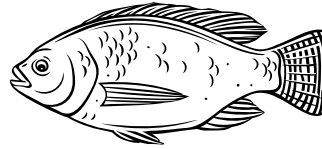
Any recreationally caught and harvested fish or mollusks are not acceptable donations



FARMED FISH EXAMPLE LABEL

FISH SPECIES & COMMON NAME LABELED

BLUE TILAPIA FILLET



FRESH NEVER FROZEN

PERISHABLE: KEEP REFRIGERATED

PRICE
PER 0.00
LB\$

NET
WT/LB 1.00lb

PRODUCT WEIGHT

TOTAL PRICE
\$0.00

SELL BY
00.00.00

FARMED, PRODUCT OF USA, LOT 0000000000

INDIVIDUALLY LABELED BY PROCESSOR



**3630 E COMMERCIAL ST,
MERIDIAN, ID 83642
208-336-9643**

EASY TO COOK!

Appliances may vary; adjust cooking times as necessary. Remove packaging before cooking.



Grill: Place on grill on high heat for 6-8 minutes



Pan Sear: Heat small amount of oil in a skillet over medium-high heat. Season as needed. Pan fry for 5-6 minutes, turning once.



Bake: Place on oiled baking sheet and cook 15-20 minutes

Nutrition Facts

Serving Size (100g)

Amount Per Serving

Calories 128

	% Daily Value*
Total Fat 3g	5%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 26g	52%

Vitamin B12 31%

Phosphorus 20%

Selenium 78%

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

SAFE HANDLING INSTRUCTIONS

SOME FOODS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS:



KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.



KEEP RAW FISH AND SEAFOOD SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



COOK THOROUGHLY WITH AN INTERNAL TEMPERATURE OF 145°F



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

PROCESSING FACILITY INFORMATION

Domesticated Meat & Wild Game Donations

Where was this potential Wild Game donation processed?

If the potential wild game donation was processed in an USDA facility, continue the donation intake below



WILD GAME

IDAHO FOOD BANK ONLY ACCEPTS WILD GAME MEAT THROUGH PARTNER AGENCIES

Wild game meat donations can only be accepted at a facility inspected by the regulatory authority with jurisdiction over wild game meat products.

We can assist donor by providing the wild game donation requirements and directing them to partner agencies listed on our website.

All wild game must have a signed acknowledgement statement the meat is both donated and uninspected, wild-harvested game.

Confirm that **EVERY INDIVIDUAL PACKAGE** of the wild game meat is labeled by processor. No label = **NOT ACCEPTED**

Verify label has species of wild game identified

Confirm product has name and address of inspected meat processing facility

Verify label has **"PROCESSED FOR DONATION OR PRIVATE USE"**

Confirm Label clearly states **"COOK TO 165° F"**

Reference partner agencies that may accept wild game donations are listed at **WWW.IDAHOFOODBANK.ORG >PARTNERS > INDUSTRY PARTNERS**