

Wild Game Event – Food Safety Plan Template

Receiving & Storing Wild Game Meat:

(i.e. What will be accepted, how meat donations will be tracked, storage location, temperatures)

Food Handling Procedure for Wild Game Meat

(i.e. Thawing/cooking/cooling/reheating process, temperature monitoring/recording, controls in place to prevent cross-contamination, etc.):

Food Service Plan & Process for Leftover Food Items:

(i.e. Temperature control during service, plan to keep wild game items separate from other food items, location of signage, etc.)

Cleaning & Sanitizing Equipment/Surfaces:

(i.e. Type of sanitizer used, how sanitizer concentration is verified, when cleaning and sanitizing will occur)

Consumer Tracking & Record Storage:

(i.e. Who will be recording contact information for each person in attendance, where records will be stored, etc.)