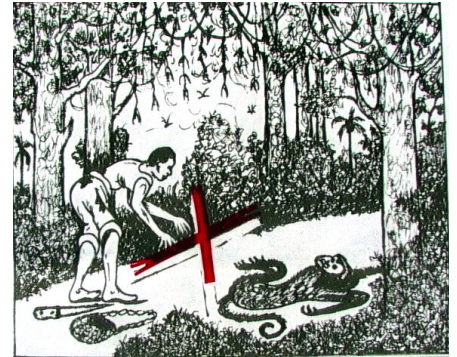


# Health risks of hunting and butchering meat

## During and After Hunting:



- Do not hunt if you are ill.
- Minimize insect bites.
- Report any sick wildlife or wild bird die-off.
- Conduct frequent body checks for ticks.
- Do not touch or eat animals you find dead.
- Avoid contact with the body fluids from hunted animals
- Cover cuts and wounds



Do not touch or eat animals you find dead

## Handling and Cleaning the Carcass:

- Do not eat, drink or smoke while cleaning wild fowl or game.
- Wear gloves (latex, nitrile or heavy rubber).
- Do not use the same utensils to clean different species.
- Remove the intestines as soon as possible.
- Minimize contact with brain or spinal tissues.
- Discard meat that has come into contact with intestinal contents.
- Protect carcass from flies.
- Wash hands thoroughly with soap and water or an alcohol-based sanitizer. Wash hands thoroughly before and after handling each animal carcass.



## Processing the Meat:

- Wear gloves (latex, nitrile or heavy rubber).
- Thoroughly wash and disinfect tools, equipment and working surfaces after use.

## Cooking and Storing the Meat:

- Do not eat meat from wild game or fowl that appeared ill or abnormal.
- Avoid eating raw or undercooked meat.
- Do not keep meat at room temperature.
- Thoroughly cook meat.
- Promptly refrigerate or freeze uncooked meat.
- Properly wrap and store wild game meat separate from other foods.

## Possible diseases from hunting:

- Brucellosis
- Nipah virus
- Leptospirosis
- Chronic Wasting Disease (CWD)
- Plague
- Tularemia
- Q fever
- Toxoplasmosis

## Seeking medical attention:

- Hunters should always consult their physician if they are concerned they have been exposed to a disease or are showing symptoms of illness.
- Also, if there are any concerns that your hunting dog or any other companion animal may have contracted any of these diseases, please contact your veterinarian.

