

Equipment Checklist

- Disposable gloves
- Sharp knife
- Hand sanitizer
- Strong rope
- Cooler full of ice or clean snow to keep carcass cold
- Clean plastic bags for storage
- Paper towels to wipe out cavity

Share concerns about a deer processor in Lorain County...

Call:
440-322-6367

Visit:
LorainCountyHealth.com/ContactUs



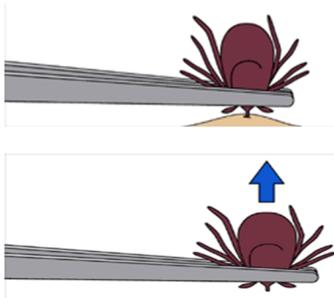
**Lorain County
Public Health**
For the Health of Us All

How to Safely Process Deer Meat



Caution: Ticks

Ticks can crawl off the carcass and on to humans and pets. Check for ticks and remove.



How to remove ticks

- Use tweezers or shield your fingers with a paper towel. Never use bare hands.
- Grab the tick as close to your skin as possible.
- With steady pressure, pull straight out to remove the entire tick.
- After tick removal, thoroughly disinfect the bite site and wash hands with hot soapy water.

Additional resources

- How to handle and process deer meat safely: Wildlife.OhioDNR.gov
<https://goo.gl/wpmPsf>
- Safety precautions from the USDA:
Make jerky: <https://goo.gl/7SyVbL>
Smoke meats: <https://goo.gl/L8ZoQC>
- Donate venison through Farmers and Hunters Feeding the Hungry:
<https://goo.gl/agAuap>



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9880 S. Murray Ridge Rd., Elyria, OH 44035
LorainCountyHealth.com | 440-322-6367

Field dressing

- 1) Field dress the animal as fast as possible.
- 2) Wear disposable gloves.
- 3) Check the animal for any lesions, ulcers, and parasites such as ticks.
- 4) Use a clean, sharp knife to cut the animal. Avoid the stomach and intestines. Do not handle the brain, spinal cord tissues, or other fluids.
- 5) Inspect the internal organs - do NOT process any meat or organs that have a foul odor, green-colored discharge, blood clots, or discoloration.
- 6) If rinsing the cavity, then dry it with clean paper towels to reduce spoilage.
- 7) Cool the carcass to 40°F or below as soon as possible-- insert ice packs or clean plastic bags filled with snow, and prop open the rib cage for fast cooling.
- 8) Keep deer out of direct sunlight and cover.
- 9) Wash your hands as soon as possible.
- 10) Process the meat within 10 hours of harvest or maintain temperature at 40°F (or below) until the animal is processed or delivered to a processor.

*Protect your harvest
and your health.*

Before going hunting, make sure you or the processor has...

- Adequate space for refrigerating the meat before and after processing.
- Clean tools, utensils, cutting boards, tables, etc. that are in good working condition.
- Clean, running water for washing hands and equipment.

While handling the animal...

- Keep clean- wear disposable gloves.

After handling the animal...

- Wash knives, cutting boards and other tools with 1 teaspoon of bleach per 1 gallon of water.



After processing



Cool to
40° F
or below

In the fridge....

- Eat within 3 days.

In the freezer....

- Use storage bags to avoid freezer burn.
- Thaw in a refrigerator or under cool running water.
- Properly frozen raw meats are safe to eat for up to 9-12 months.

**Always
cook meat to
internal temp. of**

165°F

