

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



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.

Summit County Public Health

ENVIRONMENTAL HEALTH SERVICES

Interested in more information or have questions about Environmental Health Services available from Summit County Public Health?

330.926.5600
scph.org



Summit County Public Health
**ENVIRONMENTAL
HEALTH SERVICES**



How to Safely Process **WILD GAME**

330.526.5600
scph.org



1867 West Market Street
Akron, Ohio 44313
330-923-4891

scph.org

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, use cold potable water followed by 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 ice, and prop open the rib cage for fast cooling.
8. Keep game out of direct sunlight.
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 40F or below.
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 wild game to an internal temperature of 165°F

