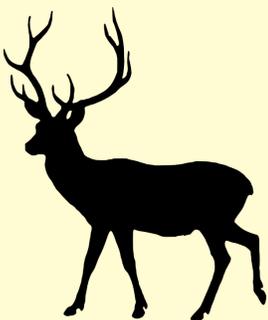


General Food Safety of Venison During Hunting Season



Consider these basic food safety tips to ensure that your venison stays safe and wholesome for your family's consumption. Happy hunting!

- 1 Follow best practice for dressing deer (Not sure how? Click on the following links for step-by-step guides from [UW-Extension](#) and [WI DNR](#))
- 2 Take note of the weather! If the temperature is above 41 degrees Fahrenheit, you'll want to take extra precautions:
 - Keep the deer out of direct sunlight. The sun could warm and spoil the meat
 - Start chilling the meat as soon as possible. This can be achieved by packing the body cavity with bagged ice or placing into refrigeration
- 3 If the temperature is 41 degrees Fahrenheit or below, prop the body cavity open for air flow
- 4 Protect the deer from any contamination, such as dust, dirt, insects, or chemicals
- 5 If you are processing the deer yourself, process as soon as possible and place meat in clean containers for cold storage. When sectioning meat, exclude meat that came into contact with the bullet. Bullets contain lead which can be harmful if ingested, especially for young children and pregnant women (For more information on lead in venison, visit the [Department of Health Services](#) website)
- 6 If storing meat in a refrigerator it is recommended to place a thermometer near the meat. The refrigerator should be below 41 degrees Fahrenheit for safety
- 7 After processing, sanitize all cutting utensils, cutting boards, and surfaces with a 50% unscented bleach, 50% water solution for one hour
- 8 When cooking venison ensure the interior of the meat reaches a minimum of 145 degrees Fahrenheit for whole cuts or 165 degrees Fahrenheit for ground venison and when reheating leftovers



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