

PRACTICAL GUIDELINES FOR PROCESSING DEER/ELK HARVESTED FROM A CWD-POSITIVE STATE

CHRONIC WASTING DISEASE HAS BEEN DETECTED IN 26 STATES AND 4 CANADIAN PROVINCES
CWDINFO.ORG

Arkansas
Colorado
Illinois
Iowa
Kansas
Maryland
Michigan
Minnesota
Mississippi
Missouri
Montana
Nebraska
New Mexico
New York
North Dakota
Ohio
Oklahoma
Pennsylvania
South Dakota
Tennessee
Texas
Utah
Virginia
West Virginia
Wisconsin
Wyoming
Alberta, Canada
Ontario, Canada
Quebec, Canada
Saskatchewan,
Canada

When Processing a deer or elk from a CWD positive state

- Label, store, and process deer and elk meat from a CWD-positive state separately from other deer, elk, and livestock. Hang on separate rails or encase in a protective covering to prevent contact between meats.
- Process all deer and elk individually at the end of the day. Avoid commingling meat and cross contamination between meats.
- Clean equipment of organic material and sanitize instruments between animals or use new or disposable instruments.
- Wear gloves, protective washable aprons, and rubber boots.
- Carefully debone to minimize cutting into brain or spinal cord.
- Contact the Department of Fish and Wildlife (CDFW), Wildlife Investigations Lab at (916) 358-2790 or a CDFW Regional Office about disposal procedures if brain or spinal column are present.
- All scraps or waste not packaged for the hunter, should be held in double-lined plastic bags and either incinerated and/or disposed of at an approved landfill (www.CalRecycle.ca.gov).
- Do not render parts, wastes, or scraps from these animals.

Thoroughly Clean and Sanitize equipment after Processing

- Scrape, clean, and remove all organic materials from tables, saws, knives, aprons, boots, rubber gloves, floor, and other contaminated surfaces using a detergent with activity against prions such as Tergazyme™.
- Disinfect tools and equipment using 2% bleach (1-part household bleach to 1- to 1.5-parts water) and a minimum of 10 minutes contact time.
- Whenever possible use disposable tools and disinfect in the same manner prior to appropriate disposal (sharps, incineration, or landfill).
- Allow the facility, equipment, and tools to dry before use.
- Re-inspect facility, equipment, and tools before use; repeat if needed.

For more information and resources, refer to the Association of Fish and Wildlife Agency's CWD BMPs at <https://www.fishwildlife.org/afwa-acts/afwa-committees/fish-wildlife-health-committee>.

The Centers for Disease Control and Prevention (CDC) recommends not consuming meat from animals that test positive for CWD. <https://www.cdc.gov/prions/cwd/index.html>



CALIFORNIA DEPARTMENT OF FISH AND WILDLIFE