



Practical Guidelines for the Processing of Deer/Elk Harvested Out-of-State & Imported into California

A. Processing

1. Label, store, and process deer and elk harvested from out-of-state separately from those harvested in California. Hang on separate rails or encase in a protective covering that prevents contact between meats.
2. Process all deer and elk individually at the end of the day. Avoid commingling meat and cross contamination between individual carcasses.
 - Clean equipment of organic material and either sanitize instruments between animals or use new or disposable instruments.
 - Wear gloves, protective washable aprons, and rubber boots.
3. Carefully debone the meat to minimize cutting into high-risk parts.
4. Contact the Department of Fish and Game Wildlife Health Lab at (916) 358-2790 or your Regional Office about disposal procedures if brain, spinal column or other non-permitted parts are present (California Code of Regulations Title 14, section 712).

5. All Scraps or waste materials 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.

B. Thoroughly Clean and Sanitize equipment after Processing

1. 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™.
2. Disinfect tools and equipment using 6% bleach (1-part household bleach to 1- to 1.5-parts water) and a minimum of 10 minutes contact time. This will not work if organic material remains.
3. Whenever possible use disposable tools and disinfect in the same manner prior to appropriate disposal (sharps, incineration, or landfill).
4. Allow the facility, equipment and small tools to dry before use. Let floors drain for at least 5 minutes.
5. Re-inspect facility, equipment and tools before use; repeat process if needed.

Refer to the Association of Fish and Wildlife Agency's CWD Best Management Practices technical report, Chapter 15 – Recommended Decontamination and Disinfection Methods for

Equipment, for additional recommendations.

[https://www.fishwildlife.org/application/files/9615/3729/1513/AFWA
Technical Report on CWD BMPs FINAL.pdf](https://www.fishwildlife.org/application/files/9615/3729/1513/AFWA_Technical_Report_on_CWD_BMPs_FINAL.pdf)