



BEST PRACTICES FOR PROCESSING DEER OR ELK

A. Processing

1. Label, store, and process hunter harvested deer and elk separately from production animals being processed . Hang on separate rails or encase in a protective covering that prevents contact between parts or meats.
2. Process animals harvested out-of-state separately.
3. Process all deer and elk individually at the end of the day. Avoid commingling meat and cross contamination between 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.
4. Avoid cutting into high-risk parts, particularly the spinal cord and brain.
5. Contact the California Department of Fish and Wildlife's Wildlife Health Lab at (916) 358-2790 or your local CDFW Office about disposal procedures if brain, spinal column, or other non-permitted parts are present on out-of-state harvests (see California Code of Regulations Title 14, section 712).
6. 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 a landfill taht accepts animal carcasses or parts (www.CalRecycle.ca.gov). Do not render parts, wastes, or scraps from harvested deer and elk.

B. 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 2% bleach and a minimum of 10 minutes contact time. This will not work if organic material remains.
3. Ensure the area is well-ventilated. Avoid leather clothing and use covers to prevent bleaching of cloth. Dispose of any contaminated, non-cleanable or disposable items in the same double bags as animal waste/parts destined for the landfill.
4. Whenever possible use disposable tools and disinfect in the same manner prior to appropriate disposal (sharps, incineration, or landfill).
5. Allow the facility, equipment, and small tools to dry before use.
6. 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