

VENISON LIVER

Relatively new research is finding chemical contaminants in wild deer living near various sites, specific industrial sites. These chemicals accumulate in the liver. This is an evolving concern and natural resource departments are updating their information and advisories as more is learned. If you plan to eat or share the liver from your harvest, please review your state's Do Not Eat advisories for deer.



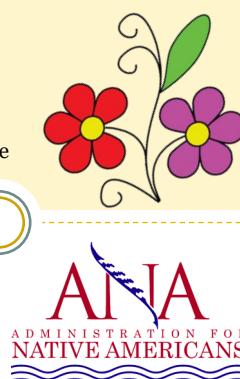
BOVINE TUBERCULOSIS

Bovine Tuberculosis (bTB) is a disease of the lungs which can transfer from animals to humans. This disease is monitored by natural resource departments and GLIFWC, but it is uncommon. White spots on a deer's lung cavity may indicate bTB. Contact your local natural resource department if you suspect your harvest may be infected.



X-ray Photo Credit: HuntingWithNonlead.org
Cooked Venison Photo Credit: New York Times
Bovine Tuberculosis Photo Credit: Michigan DNR

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Venison



Keeping
Venison Safe
from Field to
Plate



TIPS TO LOWER RISK:

BEFORE HUNTING

Check with tribal and state natural resource websites to see if you are hunting within a Disease Management area. Chronic Wasting Disease (CWD) is a prion disease that is always fatal to deer with an unknown risk to humans.

WHILE HUNTING

Use lead free ammunition when hunting. After impact, lead ammunition can fragment into small, sometimes microscopic,

Pieces. This makes it nearly impossible to remove all the lead from the meat. When consumed, lead shows up in the bloodstream and can cause issues such as brain or kidney damage. According to the CDC, there is no safe blood lead level.



Image shows lead fragments which are distributed throughout the ballistic gelatin, varying in size from large to microscopic.

AFTER HUNTING

Keep meat cold. All animals carry bacterial pathogens such as *E. coli* or *Salmonella*. To reduce the chance of foodborne illness, keep raw venison below 40°F until ready to cook.

Meat from CWD positive deer SHOULD NOT BE CONSUMED. Have your harvest tested for free! Contact your tribal or state natural resource department or GLIFWC to find a testing station closest to your hunting area. Testing is the only way to determine if your deer may be infected.

Cook thoroughly. Many animals, including deer, carry the common parasite *Toxoplasma gondii* which is killed by cooking. Cook meat to proper internal temperature. Roast should be cooked to a minimum of 145°F and allowed to rest for 10 minutes before serving. For ground venison, cook to 160°F.

Decontaminate your equipment from CWD.

Clean your **stainless steel** equipment so that it is free of meat, fat, hair, etc. Then soak equipment for 5 full minutes in a solution that is 50% bleach and 50% water (e.g. 1 quart water and 1 quart bleach). After soaking, allow to air dry.