



VENISON FOOD SAFETY

- USE CARE WHEN FIELD-DRESSING THE DEER. TRY NOT TO CONTAMINATE THE MEAT WITH FECAL MATERIAL WHEN GUTTING.
 - COOL THE CARCASS TO 40 DEGREES FERINHEIGHT OR BELOW. WHEN THE OUTSIDE TEMPERATURE IS WARMER, PACK THE INTERNAL CAVITY OF THE CARCASS WITH ICE AS SOON AS POSSIBLE (IF NOT STORED IN A REFRIGERATOR).
 - RAW MEAT SHOULD BE STORED IN A BOWL OR ON A PLATTER IN THE BOTTOM OF THE REFRIGERATOR. THE REFRIGERATOR TEMPERATURE SHOULD BE AT 40 DEGREES FAHRENHEIT OR LOWER.
 - ALWAYS WASH CUTTING BOARDS, UTENSILS, AND SURFACES THAT HAVE TOUCHED RAW MEAT WITH HOT, SOAPY WATER AND THEN SANITIZE WITH 1 TEASPOON OF REGULAR BLEACH IN 1 QUART OF WARM WATER.
 - STORE FRESH RAW VENISON IN THE REFRIGERATOR FOR NO LONGER THAN THREE TO FIVE DAYS.
 - ALWAYS THAW MEATS IN THE REFRIGERATOR, MICROWAVE, OR COLD WATER. NEVER THAW MEAT ON THE COUNTER.
 - COOK IMMEDIATELY AFTER THAWING WHEN USING A MICROWAVE TO THAW.
 - USE A FOOD THERMOMETER TO MAKE SURE THE MEAT REACHES THE CORRECT TEMPERATURE. THE USDA RECOMMENDS COOKING VENISON PRODUCTS TO A MINIMUM INTERNAL TEMPERATURE OF 160 DEGREES FAHRENHEIT.
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