Food Safety & Handling Take-Home Tips

• Chill the carcass down to 40º F within 24 hrs.

• Remember—it takes 20 hours at 35º F to chill a deer down properly!

• Older deer can be aged 1-2 weeks if desired, but be sure to maintain proper temperatures of 32º-36º F, and leave the hide on to prevent drying and shrinkage.

• Home refrigerators should be kept at 35º F.

• Freezers should be kept at 0º to -10º F.

• Freeze meat quickly and thaw it slowly to reduce drip loss.

• Meat should never be thawed at room temperature!

• Minimize contact with spinal cord, brain and lymph tissues.

• Venison should be cooked to an internal temperature of 145º F.

Our deer processing video clips are available online: www.extension.purdue.edu/wayne