Why Are These Okay?

All of these findings are things that will not affect the meat quality. Things like slightly yellowish fat and hemal nodes, while they can be alarming, are actually normal.
**Food Safety Reminders:**

- Keep game out of sunlight and flies off of the carcass as much as possible
- Do not eat, smoke, or touch your face during or after dressing the carcass
- Wear gloves and other protective clothing
- Hand sanitizer alone is not sufficient for cleansing hands. Use moist towelettes then hand sanitizer if soap is not available
- Avoid puncturing intestines
- Clean utensils with soap and water
- Cool meat to less than 40°F as soon as possible
- Freeze meat for 2 weeks if parasites are present
- Cook meat to a minimum of 165°F
- Single lesions can be trimmed out. If there are multiple or widespread lesions do not consume carcass.

**Cause for Concern:**

- Thin animal that is drooling or excessively urinating
- Animal that doesn’t run away when approached or any other abnormal behavior
- Yellow to tan lesions inside the rib cage and/or on lungs or that is coughing, has nasal discharge, or difficulty breathing
- Animal found dead without any obvious cause
- Deer with blue swollen tongue or sores in the mouth

If you see any of these signs or symptoms please notify the Department (see below)

**Still Have Questions or Concerns?**

- We often need the organs (heart, lungs, liver, kidney, etc.) in order to figure out what is wrong, so please save those in gallon ziplock bags
- Call the 24 hour communication center 623-236-7201