

INTRODUCTION

This guide is to provide to you knowledge in helping you prepare store game animals in your retail location.

Each retail location that prepares by dressing, cutting, grinding and packaging game animals for hunters, game farms and private raised stock, this booklet will help you prepare, handle, package in a safe manner.

RECEIVING AND RECORDS

Each meat cutter and or butcher should remember that receiving game animals must be in a reasonably orderly fashion. Safe guarding that blood and hair do not become a nuisance.

Record keeping is required by the Game Commission but not a concern with the State Department of Agriculture.

Keeping your records organized will help you keep them in order.

DRESSING OF CARCASS

Avoiding cross contamination:

Typical processing of game will produce extra amounts of hair, blood and waste.

- Ø Hair will become air born
- Ø Blood will accumulate and create an odor
- Ø Insects will come off hides such as ticks, fleas, mites and the like

The above items can contaminate the area at your facility in your dressing area as well as any meat, poultry or meat food product in this general area as well as in the receiving area.

CUTTING OF CARCASS

Including smoking, formulation.

When storing raw carcass for processing (cutting) they (carcass) must be stored away from all USDA inspected product. Cross contamination is a very real possibility at this stage.

Game meat cannot:

1. Come in contact with other products
2. Be stored on same shelf
3. Hung over, mixed or stored next to USDA meat and poultry products without some type of separation (physical). Equipment cannot be used for any other product when processing game without a complete clean up of the area and equipment.

Game **MUST** be processed after hours. When other processes are on going, or open for regular business hours a complete clean up of wash, rinse and sanitizing must be done.

Grinding must be done in the same manner as above. Adding other ingredients such as fat (pork or beef) and beef or pork mussel meat must come from a USDA regulated, inspected and passed product.

PACKAGING OF GAME MEATS AND POULTRY

1. Package and label game meat
2. Pack and store separately from other USDA inspected product
3. Frozen and or kept fresh at customer's request but separate from inspected products.

A **complete clean-up**, including equipment used for cutting, chopping and wrapping by washing, rinsing and sanitizing. **ALL** hair, blood, feathers, meat or poultry residue from game animals must be removed from equipment and facility in order to start your normal operations.

Hand washing **MUST** be done at start and ending of operation of processing of game meat and poultry.

Game meats and poultry **CANNOT** be a hindrance and cause contamination to your facility from this process.

GAME ANIMALS AND FOOD SAFETY

