

CHRONIC WASTING  
DISEASE HAS BEEN  
DETECTED IN 26 STATES  
AND 4 CANADIAN  
PROVINCES  
*CWD-INFO.ORG*

## PRACTICAL GUIDELINES FOR PROCESSING DEER/ELK HARVESTED FROM A CWD-POSITIVE STATE

Arkansas  
Colorado  
Illinois  
Iowa  
Kansas  
Maryland  
Michigan  
Minnesota  
Mississippi  
Missouri  
Montana  
Nebraska  
New Mexico  
New York  
North Dakota  
Ohio  
Oklahoma  
Pennsylvania  
South Dakota  
Tennessee  
Texas  
Utah  
Virginia  
West Virginia  
Wisconsin  
Wyoming  
Alberta, Canada  
Ontario, Canada  
Quebec, Canada  
Saskatchewan, Canada

- Label, store, and process deer and elk meat from a CWD-positive state separately from other deer, elk, and livestock. Hang on separate rails or encase in a protective covering to prevent contact between meats.
- Process all deer and elk individually at the end of the day. Avoid commingling meat and cross contamination between meats.
  - Clean equipment of organic material and sanitize instruments between animals or use new or disposable instruments.
  - Wear gloves, protective washable aprons, and rubber boots.
- Carefully debone to minimize cutting into brain or spinal cord.
- Contact the Department of Fish and Wildlife (CDFW), Wildlife Investigations Lab at (916) 358-2790 or a CDFW Regional Office about disposal procedures if brain or spinal column are present.
- All scraps or waste not packaged for the hunter, should be held in double-lined plastic bags and either incinerated and/or disposed of at an approved landfill ([www.CalRecycle.ca.gov](http://www.CalRecycle.ca.gov)).
- Do not render parts, wastes, or scraps from these animals.

### ***Thoroughly Clean and Sanitize equipment after Processing***

- Scrape, clean, and remove all organic materials from tables, saws, knives, aprons, boots, rubber gloves, floor, and other contaminated surfaces using a detergent with activity against prions such as Tergazyme™.
- Disinfect tools and equipment using 2% bleach (1-part household bleach to 1- to 1.5-parts water) and a minimum of 10 minutes contact time.
- Whenever possible use disposable tools and disinfect in the same manner prior to appropriate disposal (sharps, incineration, or landfill).
- Allow the facility, equipment, and tools to dry before use.
- Re-inspect facility, equipment, and tools before use; repeat if needed.

For more information and resources, refer to the Association of Fish and Wildlife Agency's CWD BMPs at <https://www.fishwildlife.org/afwa-acts/afwa-committees/fish-wildlife-health-committee>.



The Centers for Disease Control and Prevention (CDC) recommends not consuming meat from animals that test positive for CWD. <https://www.cdc.gov/prions/cwd/index.html>

CALIFORNIA DEPARTMENT OF FISH AND WILDLIFE



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 DEPARTMENT OF FISH AND WILDLIFE  
 Wildlife Branch  
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 Sacramento, CA 94244-2090  
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**GAVIN NEWSOM, Governor**  
**CHARLTON H. BONHAM, Director**



Date

Name

Title

Business

Street Address

City, STATE Zip

**PROCESSING AND HANDLING DEER AND ELK HARVESTED OUT-OF-STATE.**

Dear Meat Processor or Storage Plant Operator:

The California Department of Fish and Wildlife (CDFW) remains dedicated to protecting our native deer and elk populations from the introduction of Chronic Wasting Disease (CWD). CWD is a fatal, neurologic disease of deer, elk, and other cervids. The agent that causes CWD is a misfolded protein or prion, which can remain infectious in the environment for years and concentrates in brain, spinal cord, and lymphatic tissues of affected animals (<https://wildlife.ca.gov/CWD>). Importing deer, elk, moose, reindeer (caribou) or their parts from areas with CWD carries the risk of introducing CWD into California; appropriate handling of parts or waste from these animals is recommended.

To date, no CWD infections have been reported in people. However, consumption of meat from animals with a similar disease, Bovine Spongiform Encephalopathy (BSE or mad cow disease), has been linked to variant-Creutzfeldt-Jakob disease (vCJD) in people. Additionally, recent studies have shown that primates closely related to humans are susceptible to CWD. As such, The Centers for Disease Control and Prevention recommend that 1) any deer or elk harvested in areas with CWD be tested for CWD before it is consumed, 2) all deer and elk be processed individually to avoid mixing meat from multiple animals, and 3) no meat or other part of an animal that tests positive for CWD be consumed (<https://www.cdc.gov/prions/cwd/prevention.html>).

To mitigate the risk of importing CWD and possible exposures to people, we encourage meat processors to follow the attached recommendations when processing any out-of-state deer, elk, moose, or reindeer. If you have questions or need more detailed information about CWD, please contact Dr. Brandon Munk (Big Game Veterinarian, CDFW) at telephone (916) 358-1194 or Dr. Fernando Umayam (Northern Area Supervising Veterinarian, CDFA) at telephone (916) 900-5056.

Sincerely,

Kari Lewis, Chief  
 Wildlife Branch  
 Department of Fish and Wildlife

Paula Batarseh, Chief  
 Meat, Poultry and Egg Safety Branch  
 Department of Food and Agriculture