

Care and Handling of Game Meat

Concern has grown in recent years about diseases affecting wild animals that could potentially cause sickness in humans. In most situations there is little reason to believe that properly handled and prepared game meat is of greater risk as a source of human disease than domestic meat.

Hunters are encouraged to contact the local public health department or [Colorado Division of Wildlife](#) for information on wildlife diseases that might be present in the areas they plan to hunt.

Based on advice from public health officials, hunters should follow these basic precautions when handling and preparing game meat:

- **Do not handle animals that are obviously sick or found dead.**
- **Report sick or dead animals found in Colorado to your local [Colorado Division of Wildlife Service Center](#).**
- **Keep your game cool, clean, and dry.**
- **Do not eat, drink or smoke while dressing game.**
- **Use rubber or disposable gloves when cleaning game.**
- **Wash your hands with soap and water or use alcohol wipes after dressing game.**
- **Clean all tools and surfaces immediately afterward; use hot soapy water then disinfect with a 10% chlorine bleach solution.**
- **Cook game meat to an internal temperature of at least 165° F to kill disease organisms and parasites. Juices from adequately cooked game meat should run clear.**
- **Do not eat any raw portions of wild game.**
- **Do not feed raw portions of wild game to your domestic pets.**

