

Food Safety & Handling Take-Home Tips

- Chill the carcass down to 40° F within 24 hrs.
- Remember—it takes 20 hours at 35° 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 32°-36° F, and leave the hide on to prevent drying and shrinkage.
- Home refrigerators should be kept at 35° F.
- Freezers should be kept at 0° to -10° 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 145° F.
- Our deer processing video clips are available online:
www.extension.purdue.edu/wayne



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