## Wear Protective Gear While Hunting and Butchering.
- Wear eye protection such as safety glasses or goggles.
- Wear rubber gloves when handling carcasses.
- Wear boots or other closed footwear that can be disinfected.
- Clean gloves and boots with a disinfectant such as a diluted bleach solution. (10% diluted bleach can be made with one cup of bleach for every nine cups of water.)

## Avoid Direct Contact with Feral Swine.
- Adults and children should not touch the carcass with bare hands, and children should be kept a safe distance away from the field dressing site to reduce the risk of being splashed with body fluids.
- Dogs can also become sick with brucellosis. The disease can then spread from dogs to humans.
  - Don’t feed your dog raw meat or let them play with the animal carcass.
  - If your dog comes in contact with a hog during your hunt, watch for signs of illness (swollen glands, failed pregnancies, swollen testicles, weak newborn puppies).
  - Contact your veterinarian with any questions or concerns.

## Use Safe Field Dressing Methods.
- Don’t approach or handle animals that look sick.
- Prepare game in a well-ventilated area with plenty of fresh air, such as outdoors or in a room with open windows.
- Don’t eat, drink, smoke, or dip tobacco while dressing your game.
- Use clean, sharp knives for field dressing and butchering.
- Make sure that you have enough lighting to see properly.
- Slow down. Watch your hands and take the time to make clean cuts.
- Clean all tools and surfaces that come in contact with the carcass with a disinfectant such as diluted bleach.
- Wash your hands with soap and warm water for at least 20 seconds and dry them with a clean cloth after dressing.
  - If soap and water are not available, use an alcohol-based hand sanitizer or wipe.
- Clean any cuts or scratches with soap and warm water; treat with an antiseptic and cover with a bandage.
- Check with your state hunting agency for proper disposal of field dressing waste (paper products, animal carcass and tissues, etc.).

## Cook Your Meat Thoroughly and Follow Food Safety Tips.
- Wash your hands with soap and warm water for at least 20 seconds before and after preparing the meat.
- Clean surfaces with hot, soapy water before and after butchering.
- Separate raw game meat from cooked game meat and other foods.
- Chill raw and cooked game meat immediately.
- Cook game meat to an internal temperature of 160°F as measured with a food thermometer.
- Freezing, smoking, drying, and pickling do not kill the bacteria that cause brucellosis. For more information on Food Safety, visit: [www.foodsafety.gov](http://www.foodsafety.gov)

### If you get sick with a flu-like illness within 1 week to 6 months after contact with feral swine, tell you doctor about your hunt. Testing and treatment for brucellosis are available!

For more information visit the CDC brucellosis website at: [http://www.cdc.gov/brucellosis/](http://www.cdc.gov/brucellosis/)
Or visit the APHIS website at: [http://www.aphis.usda.gov](http://www.aphis.usda.gov) and search “Feral Swine” in the search toolbar.