

FERAL SWINE HUNTERS:

PROTECT YOURSELF FROM BRUCELLOSIS

Brucellosis is a bacterial disease that can spread to humans after contact with an infected hog's blood, body fluids, or tissues (such as meat, testicles, liver, and other organs). Infections can cause fever, headaches, chills, weight loss, and joint/muscle pain. If the illness is not diagnosed and treated quickly, you could have serious problems in your bones, joints, or heart.



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 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

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



For more information

visit the brucellosis website at:

<http://www.cdc.gov/brucellosis/>

Or visit the APHIS website at: <http://www.aphis.usda.gov> and search "Feral Swine" in the search toolbar.