

# Venison Workshop Series

## *Food Safety & Handling Take-Home Tips*

- **Chill the surface of 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**
- **Meat to be frozen should be packaged so that it will freeze quickly, which will reduce drip loss**
- **Meat thaws more slowly than it freezes, even at the same temperature differential**
- **Meat should never be thawed at room temperature!**

