

# INSTRUCTIONS FOR PRINTING WALLET CARD

This card is the size of a business card (3.5" x 2") and can be printed on a standard letter size paper (8.5" x 11").

 ----- Cut along black dashed line to cut out card.

..... Fold card in middle, along the gray dotted line.

Card should fit in wallet for reference on your next hunt.

**AVOID DIRECT CONTACT WITH FERAL SWINE:**

- Do not touch the carcass of feral swine with your bare hands.
- 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 carcass.
  - Contact your veterinarian with any questions or concerns.

**COOK YOUR MEAT THOROUGHLY AND FOLLOW FOOD SAFETY TIPS:**

- Wash your hands 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.
- Cook game meat to an internal temperature of 160°F as measured with a food thermometer.
- Chill raw and cooked game meat immediately.

**PROTECT YOURSELF FROM BRUCELLOSIS**

**TAKE THIS CARD ON YOUR NEXT FERAL SWINE HUNT**

**WEAR PROTECTIVE GEAR WHILE HUNTING AND BUTCHERING:**

- Wear safety glasses or goggles.
- Wear rubber gloves and closed footwear.
- 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.

**USE SAFE FIELD DRESSING METHODS:**

- Don't eat, drink, smoke, or dip tobacco.
- Use clean, sharp knives.
- Make sure you have enough lighting.
- Slow down. Take the time to make clean cuts.
- Wash hands with soap or alcohol-based cleanser and clean, disinfect, and bandage cuts or scratches.
- Disinfect tools and follow state hunting agency disposal guidelines.

**For more information visit:**  
[www.aphis.usda.gov](http://www.aphis.usda.gov) [www.cdc.gov/brucellosis/](http://www.cdc.gov/brucellosis/)  
[www.foodsafety.gov](http://www.foodsafety.gov)

**QR CODE**

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