

MDARD Wild Game Sausage Processing Requirements*

RECEIVE

Inspect the meat. Reject any carcass that, in whole or in part, shows evidence of **spoilage** or **disease**.

Immediately cool to **41° F** or below.

STORE & PROCESS

Process in this order:

1. Meat other than wild game
2. Wild game received skin on and whole carcass, slaughtered and inspected by a licensed food establishment
3. Wild game received skin off and/or partial carcass
4. Wash, rinse and sanitize processing equipment and food contact surfaces.

If processed in another order, then equipment and food contact surfaces must be cleaned and sanitized between each category of meat.

LABEL

Label must state:

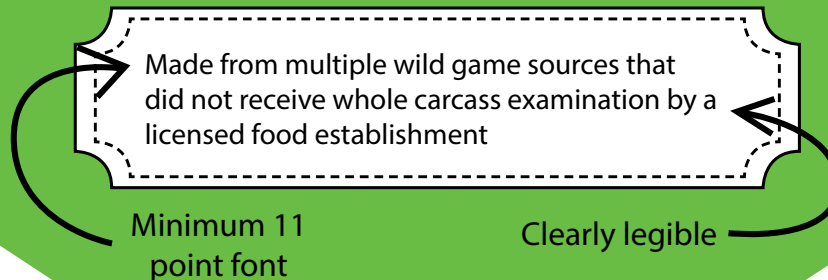
- "Not for Sale"
- Species identify



NOTIFY

Final Consumer Notification when sausage contains meat from:

- more than one owner
- Any meat was received skin off and/or partial carcass



*Must be an MDARD licensed food establishment and have an MDARD Wild Game Processing Variance