Protect Yourself

As a hunter, you can protect yourself and your family from diseases commonly found in wild hogs:

- Use safe field dressing techniques
- Follow food safety tips

If you get sick with a flu-like illness, tell your doctor that you hunt wild hogs.

Wear gloves when field dressing to protect yourself.

Photos courtesy of USDA-APHIS-WS
National Wildlife Disease Program

To contact your state health department for information about brucellosis, visit:
www.uga.edu/scwds/othersites.html

For more brucellosis information from CDC, visit:
www.cdc.gov/ncidod/dbmd/diseaseinfo/brucellosis_g.htm
Or call 1-800-CDC-INFO

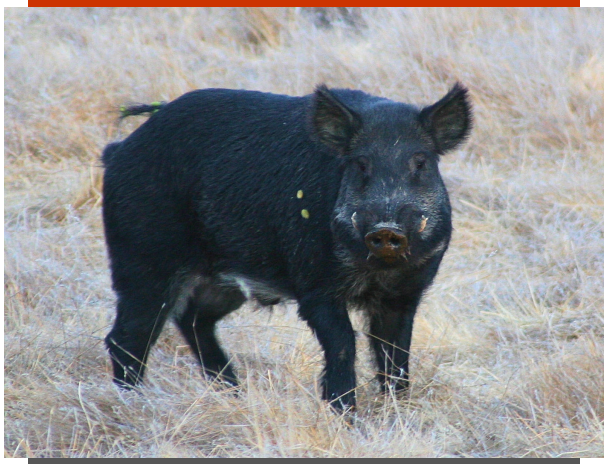
To contact your state wildlife agency for information about wild hogs, visit:

State Fish and Wildlife Agencies
www.fishwildlife.org/where_us.html

For more information about wild hog damage management, visit:

USDA Wildlife Services
www.aphis.usda.gov/wildlife_damage/
Or call 1-866- 4-USDA-WS

Wild Hog Hunting



Stay Healthy on Your Hunt!

About Wild Hogs

(Wild / Feral Pigs, Boars & Swine)

Wild hogs are the descendants of Eurasian wild boar and released or escaped domestic hogs. Today, more than 4 million wild hogs are found in at least 35 states.

Wild hogs destroy farmland and crops, compete with native wildlife for food, and can spread disease to other animals and people. Hunting wild hogs is a popular sport among hunters, as well as a population control method supported by wildlife agencies.

Wild Hogs & Disease

There are more than 24 diseases that people can get from wild hogs. Most of these diseases make people sick when they eat undercooked meat.

Brucellosis is different–

The germs that cause brucellosis are spread among hogs through birthing fluids and semen. Infected hogs carry the germs for life. People may get the germs through contact with an infected hog's blood, fluids, or tissues (such as muscles, testicles, liver or other organs).

You May Be At Risk For Brucellosis

- You can get sick if blood, fluid, or tissue of an infected hog comes in contact with your eyes, nose, mouth, or a skin cut.
- You and your family can get sick when field dressing an infected hog.
- You and your family can get sick when butchering or eating undercooked meat.
- You may start to feel sick a week to months after coming into contact with germs that cause brucellosis.

Brucellosis Symptoms	
Fever	Low appetite
Chills	Fatigue
Sweating	Joint pain
Headache	Muscle pain

Do You Think You Have Brucellosis?

Diagnosis:

- If you have these symptoms and are at risk, see your doctor immediately. Blood tests can check for brucellosis.

Treatment:

- Antibiotics are drugs that can kill the germs that cause brucellosis, and should be taken for 6 weeks or longer.
- Take all of the antibiotics as prescribed by your doctor to prevent the illness from coming back.
- If the illness comes back or is not treated, you could have serious problems in your bones, joints, or heart. Rarely, brucellosis is fatal.

How to Protect Yourself

Safe Field Dressing

- Avoid all contact with visibly ill animals or those found dead.
- Use clean, sharp knives for field dressing and butchering.
- Wear eye protection and rubber or latex gloves (disposable or reusable) when handling carcasses.
- Avoid direct contact (bare skin) with fluid or organs from the hog.
- Burn or bury disposable gloves and inedible parts of the carcass after butchering.
- Wash hands as soon as possible with soap and warm water for 20 seconds or more and dry hands with a clean cloth.
- Clean all tools and reusable gloves used in field dressing and butchering with a disinfectant—such as dilute bleach. *(Read the safety instructions on the label)*

Food Safety Tips

- **Wash** hands often with soap and warm water for 20 seconds or more.
- **Clean** surfaces often with hot, soapy water.
- **Separate** raw pork from cooked pork and other foods.
- **Cook** pork to an internal temperature of 160° F using a food thermometer.
- **Chill** raw and cooked pork promptly.

For more information on Food Safety, visit:
www.foodsafety.gov