**Where Can I have a Deer, Elk, or Moose Tested?**

There are several ways to get your harvested animal tested:

- Take your harvested animal to a check station and ask them to sample your animal for CWD.
- Take your harvested animal to a WGFD regional office – if no one is available to take a sample at the time, you may have to leave the head for samples to be collected when personnel are available.
- Results from WGFD surveillance are usually available online within 3 weeks. See back for website info.
- If you want results within 10 working days, you can go to the Wyoming State Veterinary Lab in Laramie and pay a $30 fee for testing (307) 766-9925.
- Quarter and freeze your animal until test results are returned to save on meat processing costs if your animal is positive.

**What can you do to help?**

- Have your harvested animal tested for CWD to help with our statewide surveillance program.
- Report sick deer, elk, and moose to the Wyoming Game and Fish Department.
- Removing CWD positive animals from the landscape can help to minimize transmission of the disease.
- Follow carcass transport regulations that apply to animals harvested in hunt areas where CWD is known to occur, as well as carcass import regulations of your home state if you are a nonresident.

**For more information contact:**

Wyoming Game and Fish Department
Wildlife Health Laboratory
(307)745-5865

For additional information or to check your CWD results online, visit our website:

**Chronic Wasting Disease in Wyoming**

Revised March 2019
What is Chronic Wasting Disease?
Chronic wasting disease (CWD) is a chronic, fatal disease of the central nervous system in mule deer, white-tailed deer, elk, and moose. CWD belongs to the group of rare diseases called transmissible spongiform encephalopathies (TSEs). These disorders are caused by abnormal proteins called “prions”.

What do deer and elk with CWD look like?
Early in disease, animals show no clinical signs. Later on, affected animals show weight loss, reluctance to move, excessive salivation, droopy ears, increased drinking and urinating, lethargy, and eventually death. Not all animals will show the typical signs of CWD. The majority of all CWD positive animals that are harvested appear completely normal. The only way to know whether your harvested animal has CWD is to have it tested.

How is CWD transmitted?
Evidence suggests that CWD is transmitted via saliva, urine, feces, or even infected carcasses. Animals may also be infected through the environment via contamination of feed or pasture with prions (which can persist for 10+ years).

How often does it occur?
The prevalence of CWD is higher in deer than elk, and tends to be higher in bucks than in does. CWD is most prevalent in the southeastern quadrant and within the Bighorn Basin of Wyoming. Over the past 30 years, Wyoming has seen CWD prevalence increase in many hunt areas across the state.

How does CWD impact deer, elk, and moose populations?
Recent research in Wyoming and Colorado suggests that CWD can lead to declines in some deer populations and possibly elk populations. There is currently no data to suggest population impacts in moose.

Is it safe to eat a CWD infected animal?
To date, there have been no cases of CWD in humans and no direct proof that humans can get CWD. However, animal studies suggest CWD poses a risk to some types of non-human primates, like monkeys, that eat meat from CWD-infected animals. These experimental studies raise the concern that CWD may pose a risk to humans and suggest that it is important to prevent exposures to CWD. Therefore, the Centers for Disease Control and the World Health Organization recommend that CWD positive animals not be consumed.

What precautions should hunters take?
- Animals that appear sick or test positive for CWD should not be harvested or consumed.
- Wear rubber or latex gloves when field dressing carcasses.
- Minimize handling of brain and spinal tissues and wash your hands and instruments afterwards.
- Don’t eat the brain, spinal cord, eyes, spleen and lymph nodes.
- When butchering, meat should be boned out.
- Knives and other butchering equipment can be disinfected by soaking in 40% household bleach for at least 5 minutes (may damage some equipment).