This is intended to be a general guide to basic cuts of venison. Many people may choose to cut their venison differently compared to what is outlined on this diagram. Food safety recommendations will remain the same regardless of fabrication technique.

Trimming venison meat away from the ribcage between ribs is not recommended for field-dressed deer because the opportunities for pathogen contamination in the carcass body cavity are numerous. Instead, leave the ribcage intact after the backstrap has been removed.

Lean round cuts are recommended for making whole-muscle jerky. When making jerky, heating thinly sliced cuts of venison to at least 165°F is recommended. This can be accomplished by submerging venison pieces in a hot marinade that is at least 165°F. Underheated jerky has been associated with foodborne illness.

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• Venison can harbor the same foodborne pathogens as other meats. Always use best food safety practices in the kitchen, and be certain to use a meat thermometer to ensure that ground venison has been cooked to an internal temperature of at least 160°F.

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