

Purchasing Non-Preserved Animal Organs & Tissue
(i.e. non-food animal materials *not* intended for consumption)

Offal or animal tissues not intended for food may not be cleaned as thoroughly as food-grade materials, causing a risk for bacterial exposure to the person handling them.

For example, handling of pig hearts from the abattoir could expose the person to common bacterial contaminants including *Streptococcus suis*, *Brucellosis suis*, and *Mycobacterium tuberculosis* (also *M. bovis* and *M. avian*).

Investigators working with animal tissue/organs must provide hazard awareness training to staff who will handle the materials and develop a standard operating procedure (SOP) for their use. See below zoonotic disease information and SOP template, which should be incorporated in the lab's training.

- [Animal Tissue SOP template](#)
- [B Virus and Macaque Tissue](#)
- [Zoonotic Disease Potentials of Pig Tissue](#)
- [Zoonotic Disease Potentials of Poultry Eggs](#)
- [Printable Example List of Zoonotic or Other Diseases Related to Animals or Vectors](#)