**

Activity #9**

**Injection Site Lesion**

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*"Materials reprinted with permission from Ohio State University."*

GPP(s): 5

Group Size: 20-25

Length of Activity: 15- 20 min

**Background:**

 Administering medication correctly is imperative in order to prevent lesions and abscesses in a meat product. Product discounts can be prevented by following simple steps to ensure injections are performed correctly.

**Objectives:**

* Provide an opportunity for youth 4-H members to understand the importance of correct administration of medications.
* Explain the results of incorrect medication application and what that means for the different aspects of the livestock industry.

**Materials and Supplies:**

* Syringes of all different sizes (one per person)
* Knife (one per person)
* Plain cupcakes (one per person)
* Frosting (one jar per group)
* Plates (one per person)

**Activity Description:**

**Preparation:**

* Purchase or bake cupcakes, frosting and materials ahead of time.

**Activity:**

* Explain to the members that there are several simple steps that need to be taken to ensure proper injections. They are:
	+ Using the appropriate size needle
	+ Providing proper restraint
	+ Purchasing high quality needles to make sure they do not bend or break
	+ Give injections according to medication label
	+ Find medication that can be administered avoiding intramuscular injections (IM)
	+ If you have to administer IM injections, do it 10cc at a time. Properly space injections sites apart
	+ Make sure injection site is cleaned properly before and after injections.
* Handout cupcakes, syringes, plates and plastic knives to members.
* Have each member put frosting into their syringe and inject a small amount into the cupcake.
* Next, each member should cut their cupcake in half to show the “lesion” caused by the injection
* Discuss how the different sized syringes and caused different size lesions.
* You can supplement this activity by showing pictures of actual abscesses and lesions in meat products.

**Discussion**

 If this cupcake were a piece of meat, would you want to eat this? Why or Why not?

 What affect could this have on meat prices, consumer preference, the retailer/grocer, restaurants?