



December 17, 2019

Huse's Processing Inc.
Establishment 13445/P-13445
3697 SH 171
Malone, TX 76660

SENT VIA EMAIL
CERTIFIED - RETURN
RECEIPT REQUESTED
7017 2680 0000 3276 6052

Attention: Mr. Randy Huse, Owner

NOTICE OF DEFERRAL

On December 11, 2019, the Dallas District Office (DDO) issued a Notice of Intended Enforcement to Huse's Processing Inc., Establishment 13445/P-13445, Malone, Texas, notifying you of our intent to withhold the marks of inspection and suspend the assignment of inspection program personnel at your establishment. This enforcement action was taken based on the observation by inspection program personnel (IPP) of inhumane handling practices, a violation of Title 9 of the Code of Federal Regulations (CFR), Part 313.15 (a) (1).

On December 16, 2019, your establishment submitted written responses to the DDO containing immediate corrective actions and further preventive measures to ensure that animals would be handled and slaughtered humanely at your facility. Your planned corrective actions and preventive measures included the following: 1) the establishment will add a squeeze chute in the alleyway to the stunning box, and a slaughter checklist will be developed to evaluate longhorn cattle slaughter. (b) (6) will be responsible for a daily log, which a member of plant management or designee will verify weekly. 2) The religious blessers will no longer be allowed to use the captive bolt devices to render livestock unconscious, and following designated employees will be retrained in livestock stunning; (b) (6) (b) (6) These three employees will be the designated stunning operators for Huse's Processing Inc.

Based on your written corrective actions and further verbal clarification during a teleconference on December 17, 2019, Dr. Gary Davis, Deputy District Manager, verbally informed you of the decision to defer enforcement. Dr. Davis explained the deferral process, including verification that the corrective actions proffered by your establishment are successfully implemented.

A copy of the Food Safety and Inspection Service (FSIS) Verification Plan is enclosed to assist you in understanding the nature and importance of the Agency's verification activities. This FSIS Verification Plan is designed to verify that your establishment fully implements the proffered corrective actions, and that these actions are effective in assuring on-going regulatory compliance. The plan identifies the corrective action elements, the regulatory requirements, and the Public Health Information System (PHIS) tasks under which each corrective action element will be verified.

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Your establishment's personnel should continue to monitor operations to prevent the inhumane handling and slaughter of animals. It is also important for you to understand FSIS's responsibility to initiate action when there is a failure to handle or slaughter animals humanely, in accordance with the Humane Methods of Slaughter Act of 1978 (HMSA), Title 7, Chapter 48, Section 1902, the Federal Meat Inspection Act (FMIA), 21 United States Code (USC) 610(b), regulations promulgated thereunder, and in accordance with 9 CFR 500.3 (b). When these conditions exist, FSIS personnel will continue to take action until plant management institutes effective actions.

Be advised, as a federally inspected establishment you are expected to comply with all parts of 9 CFR 313 and all other requirements concerning the preparation, sale, and transportation of meat products. Failure to comply with these requirements or to implement effectively the measures outlined in your responses could lead to a withholding or suspension of inspection, or other appropriate action.

If you have any questions, please contact (b) (6)

(b) (6)

Sincerely,



Jennifer Beasley-McKean, DVM
District Manager

cc:

(b) (6)

Inspector in Charge, Establishment 13445/P-13445, Malone, TX

**Verification Plan
Huse's Processing Inc.
Establishment 13445/P-13445
December 17, 2019**

On December 11, 2019, Establishment 13445/P-13445, Huse's Processing Inc., Malone, Texas was issued a Notice of Intended Enforcement (NOIE) for an egregious inhumane handling incident. This verification plan is designed to verify the corrective actions and preventive measures listed by the establishment in its responses received on December 16, 2019.

Livestock Humane Handling

9 CFR 313.15 (a) (1) and 320.l(a)

VERIFY IN WEEK ONE ONLY UNLESS THERE ARE CHANGES

Verify that a squeeze chute has been added to the alleyway to the stunning box by December 23, 2019 informing all designated trained stun employees to use this equipment when stunning longhorn type cattle in the alleyway to stunning box.

Verify that the establishment develops a slaughter checklist for longhorn type cattle and (b) (6) maintains records of humane stunning of longhorn type cattle by designated employees: (b) (6) who will be retrained by December 23, 2019.

VERIFY PER EACH OCCURRENCE

Verify that all longhorn type cattle stunned in the alleyway to the stunning box are restrained in the cattle squeeze chute for stunning, and documented on the kill floor log.

Verify that religious blessers are no longer allowed to use the captive bolt devices to render livestock unconscious. If an animal should require additional stunning after the religious cut, one of the three, trained employees should perform the stunning procedure.

Verify that establishment management or designee evaluates the longhorn type cattle slaughtering checklist and the kill floor log weekly.