notice_of_suspension_in_abeyance.txt
the response adequately addressed the identified issues. On September 12, 2019, at 8:03 AM CDT, a Deputy District Manager telephoned you and verbally notified you that the corrective actions and preventive measures you proffered were adequate to meet the requirements to place Marble City Meats, Est. M46070, under a "Notice of Suspension Held in Abeyance." This letter formally informs you of this action. Specifically, you stated that you will cease taking hogs that have an atypical head conformation as your primary method of stun is a captive bolt and a clear placement that strikes the brain is essential; you will modify your Humane Handling procedures to reflect a new policy where if the second backup stun is ineffective, the third stun method will be a .22 rifle; you will modify your preoperational log to account for this stun method being present in the room and loaded prior to the start of slaughter operations so that it is immediately available if needed; you provided weapon maintenance and performance for your captive bolts and .22 rifle; you provided descriptions of how to hit the proper locations of the animals; you stated that you have developed a detailed training program that outlines new procedures for humane slaughter, humane handling, and training for all stunner personal and this includes testing as well as training; you provided training logs for your stunning operators and stated that this log will be maintained in the employees file and retained for up to one year after an employee leaves the operation; you stated that all stun employees must pass training and testing prior to the restart of slaughter operations; you provided practice methods for your stunning employees; you stated that you have modified your procedures on stun weapon maintenance and charge use; you stated that landmark charts will be printed and placed on the wall of the slaughter room near the knock box.

A copy of the FSIS Verification Plan (VP) is attached to assist you in understanding the nature and importance of the Agency’s verification activities. The FSIS Verification Plan is designed to verify that your establishment fully implements the revisions to its humane handling of animals and other corrective actions and preventive measures stated in your September 9 and September 11, 2019 responses and that these revisions and corrective actions and preventive measures are effective in ensuring future regulatory compliance. The FSIS Verification Plan identifies your corrective actions, the regulatory requirement(s), and the PHIS Task under which FSIS officials will verify the implementation and effectiveness of your proffered action plan.

Please be further advised that this suspension of inspection at your establishment will remain in Abeyance pending verification by FSIS that your proposed corrective actions and preventive measures have been implemented and are effective in ensuring future regulatory compliance. Agency personnel will begin immediate verification of your corrective actions and preventive measures.

It is important for you to understand that FSIS has the responsibility to initiate action if your establishment fails to operate in accordance with the regulations, or conditions occur that do not comply with the Humane Methods of Slaughter Act. In these situations, FSIS personnel will take regulatory control of product or other appropriate action.

Please be advised that as a federally inspected establishment, you are expected to comply with the Federal Meat Inspection Act and the Humane Methods of Slaughter Act, and all applicable regulations and other requirements concerning the preparation, sale, and transportation of meat products. Failure to comply with these requirements or to effectively implement the measures addressed in your responses, dated September 9 and September 11, 2019, could result in the immediate suspension of inspection at your establishment or other appropriate action(s).

If you have any questions about this action, please contact the Jackson District Office at (601) 965-4312.
NOTICE OF SUSPENSION HELD IN ABYANCE
Mr. Matthew Lawrence, Owner/HACCP Coordinator
Marble City Meats, LLC, Est. M46070
September 12, 2019
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Sincerely,

Dr. Larry Davis
District Manager
Jackson District Office

An Equal Opportunity Provider and Employer