



Food Safety and  
Inspection Service

August 21, 2019

Office of Field Operations

**ORIGINAL SENT VIA FED-EX NEXT DAY AIR  
DELIVERY CONFIRMATION REQUESTED**

Philadelphia District  
Mellon Independence  
Center,  
701 Market Street Suite  
4100-A  
Philadelphia, PA 19106

Mr. Richard Blood  
**E.L. Blood and Son (Est. M6354)**  
94 W. Main Street  
West Groton, MA 01472

**NOTICE OF SUSPENSION HELD IN ABEYANCE**

Dear Mr. Blood,

This letter confirms verbal notification to Ms. Sharon Blood, Secretary, by Mr. Joseph Schein, Deputy District Manager (DDM), at approximately 1:45 P.M. on August 21, 2019, of our decision to place the Notice of Suspension (NOS), issued to you on August 16, 2019 into abeyance. FSIS is providing you with this Notice of Suspension Held in Abeyance (NOSHIA) based on your proposed corrective actions and preventive measures. FSIS determined that the suspension action will be placed in abeyance and the assignment of Inspection Program Personnel (IPP) will resume, pending FSIS verification of the adequacy of your humane handling program in achieving regulatory compliance. FSIS will be verifying your actions to ensure that you effectively implement the proffered corrective actions and preventive measures. This letter provides you with the chronology of events and conclusions, including your responsibilities as a federally inspected establishment.

On August 16, 2019, FSIS issued a Notice of Suspension (NOS) to withhold the marks of inspection and suspend the assignment of inspectors for your slaughter operation. This action was initiated in accordance with Title 9 of the Code of Federal Regulation (9 CFR) Part 500.3(b), after FSIS determined that your establishment failed to handle animals humanely, in violation of the Federal Meat Inspection Act (FMIA) [21 U.S.C 603] and 9 CFR 313.30.

In response to the suspension, you submitted written corrective actions and preventive measures on August 19, 2019. FSIS requested further clarification to your proposed actions, and you then submitted additional corrective actions on August 21, 2019.

**Your Corrective and Preventive Measures are:**

1. The electric stunner was cleaned of debris and the extension prods repaired and attached to the electric stunner wand prods.
2. A backup electric stunner wand and extension prods was purchased.
3. A voltmeter was purchased to check the voltage of the prods before the start of operations every day that hogs are slaughtered.
4. Added to the Robust Systematic Approach and implemented will be a Stunning Device Cleaning/Maintenance Procedure.
5. All slaughter floor employees will be trained on Stunning Device Maintenance/Cleaning Procedures using Best and Donovan ES & ESS Stunner Service Manual training materials.
6. The electric stunner will be cleaned at the end of each day the device is used.
7. The hand held captive bolt and firearm will be inspected and cleaned at least weekly.

8. The cleaning and testing of the stunning equipment will be documented on the Stunning Devices Cleaning and Maintenance Record.
9. A trained employee will observe the stunning equipment maintenance weekly.
10. The HACCP Coordinator, or trained designee, will perform a records verification of the equipment Cleaning and Maintenance Record weekly.
11. Monitoring and documentation of the stunning of 50% of hogs by a trained designee *will* be done during each hog slaughter for the first 30 days, then 25% for the next 30 days, then 15 % for the next 30 days.

FSIS inspection personnel have designed a Verification Plan (VP) and will use it to monitor and verify that you have effectively implemented your proposed actions. The VP identifies your corrective actions from your responses submitted to FSIS, the relevant regulatory requirements, the tasks FSIS will use to conduct verification activities, and the time frames that you identified. While these verification activities are targeted to your plant's animal handling, FSIS personnel will continue to ensure all humane handling/stunning regulatory requirements of 9 CFR Part 313 are in regulatory compliance. A copy of the VP is attached as a reference to assist you in understanding Agency verification activities.

As an operator of a federally inspected facility, we expect you to comply with FSIS regulations and to take appropriate corrective action when either the establishment or FSIS identifies regulatory noncompliance. FSIS has the responsibility to initiate regulatory control or other appropriate action if your establishment fails either to operate in accordance with the regulations or to operate under sanitary conditions. A final decision relative to this enforcement action will be determined based on your establishment's ability to execute and comply with your proffered corrective actions and all applicable regulatory requirements. Your establishment's failure to meet the conditions of this abeyance may result in additional regulatory and/or administrative actions in accordance with the Rules of Practice 9 CFR Part 500.

If you have any questions regarding this matter, please feel free to contact Mr. Joseph Schein, Deputy District Manager (DDM) at [Joseph.Schein@usda.gov](mailto:Joseph.Schein@usda.gov) or by phone at (215) 430-6219.

Sincerely,

**JOSEPH SCHEIN** Digitally signed by JOSEPH SCHEIN  
Date: 2019.08.21 14:19:59 -04'00'

Dr. Lynda Lilyestrom  
District Manager  
Philadelphia District Office

**Verification Plan for E.L. Blood and Son (Est. M6354) August 21, 2019**

ESTABLISHMENT ACTION PLAN	REGULATION	HUMANE HANDLING VERIFICATION CATEGORY	FREQUENCY
1. The electric stunner was cleaned of debris and the extension prods repaired and attached to the electric stunner wand prods.	9 CFR 313.30	Category VIII - Stunning effectiveness.	Confirm once when slaughter resumes.
2. A backup electric stunner wand and extension prods was purchased.	9 CFR 313.30	Category VIII - Stunning effectiveness.	Confirm once when slaughter resumes.
3. A voltmeter was purchased to check the voltage of the prods before the start of operations every day that hogs are slaughtered.	9 CFR 313.30	Category VIII - Stunning effectiveness.	Confirm once when slaughter resumes.
4. Added to the Robust Systematic Approach and implemented will be a Stunning Device Cleaning/Maintenance Procedure.	9 CFR 313.30	Category VIII - Stunning effectiveness.	Confirm once when slaughter resumes.
5. All slaughter floor employees will be trained on Stunning Device Maintenance & Cleaning Procedures using Best and Donovan ES & ESS Stunner Service Manual training materials.	9 CFR 313.30	Category VIII - Stunning effectiveness.	Confirm by observation or documentation when Training is performed.
6. The electric stunner will be cleaned at the end of each day the device is used.	9 CFR 313.30	Category VIII - Stunning effectiveness.	Confirm by observation or record review weekly.
7. The hand held captive bolt and firearm will be inspected and cleaned at least weekly.	9 CFR 313.15 9 CFR 313.16	Category VIII - Stunning effectiveness.	Confirm by record review weekly.
8. The cleaning and testing of the stunning equipment will be documented on the Stunning Devices Cleaning and Maintenance Record.	9 CFR 313.30 9 CFR 313.15 9 CFR 313.16	Category VIII - Stunning effectiveness.	Confirm by record review weekly.
9. A trained employee will observe the stunning equipment maintenance weekly.	9 CFR 313.30 9 CFR 313.15 9 CFR 313.16	Category VIII - Stunning effectiveness.	Confirm by observation or record review weekly.
10. The HACCP Coordinator, or trained designee, will perform a records verification of the equipment Cleaning and Maintenance Record weekly.	9 CFR 313.30 9 CFR 313.15 9 CFR 313.16	Category VIII - Stunning effectiveness.	Confirm by observation or record review weekly.
11. Monitoring and documentation of the stunning of 50% of hogs by a trained designee <i>will</i> be done during each hog slaughter for the first 30 days, then – if successful - 25% of the hogs stunned the next 30 days and 15 % of the hogs stunned the next 30 days.	9 CFR 313.30	Category VIII - Stunning effectiveness.	Confirm by observation or record review weekly.

**Inspection Program Personnel will perform humane handling verification every slaughter operation day to verify the adequacy and effectiveness of the establishment's compliance with the humane handling regulatory requirements of 9 CFR Part 313. Inspection Program Personnel will ensure all humane handling/stunning regulatory requirements are in compliance daily on each slaughter day, regardless of the stunning method. Inspection Program Personnel will review all monitoring, verification and corrective action records to verify procedures are being conducted as prescribed and at the specified frequency.**

CC:

FSIS - FO/Quarterly Enforcement Report

Mr. Mark Crowe, Director, CID, FSIS, OIEA, Washington, DC

Mr. James Borda, RD, FSIS, OIEA, Philadelphia, PA

Dr. Geraldine French, Acting EARO, FSIS, OFO, Washington, DC

Dr. Lynda Lilyestrom, DM, FSIS, OFO, Philadelphia District Office

Mr. Michael Osifat, DDM, FSIS, OFO, Philadelphia District Office

Mr. Joseph Schein, DDM, FSIS, OFO, Philadelphia District Office

Mr. Salah Ibrahim, DDM, FSIS, OFO, Philadelphia District Office

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