



Food Safety and
Inspection Service

Alameda District
800 Buchanan St.
Albany, CA 94710

Phone: (510) 769-5712

Fax: (844) 622-0081

November 4, 2020

Mr. Anthony DiMaria, Owner
Charlie DiMaria & Sons
Establishment 934 M
9531 Beverly Road
Pico Rivera, CA 90660

**CERTIFIED RETURN
RECEIPT REQUESTED**

E-mail: anthonymeats@gmail.com

NOTICE OF SUSPENSION HELD IN ABEYANCE

Dear Mr. DiMaria:

On November 2, 2020, the Food Safety and Inspection Service (FSIS), Alameda District, notified your establishment of the withholding of the marks of inspection and the suspension of the assignment of inspectors at your establishment for the Slaughter process, in accordance with FSIS Rules of Practice, Title 9 Code of Federal Regulations (CFR) Part 500.3(b). This action was initiated due to your firm's failure to maintain or implement required controls to prevent the inhumane handling and slaughtering of livestock at your establishment and to appropriately handle animals in accordance with Title 9 Parts CFR 313.2(a), 313.2(b) and 313.2(d)(1). This was noncompliant with 21 U.S.C. 603(b) of the Federal Meat Inspection Act, the Humane Methods of Slaughter Act of 1978, and the regulations promulgated thereunder.

On November 2, 2020, your establishment submitted written responses to the Alameda District Office (ADO) containing the immediate corrective actions and further preventive measures in response to the Notice of Suspension (NOS) initiated at your establishment on November 2, 2020.

Based on your written and verbal commitments provided on November 2, 2020, in response to the NOS, FSIS has decided to hold the Suspension in Abeyance to allow your establishment the opportunity to implement your proposed corrective actions and preventive measures. This letter confirms the verbal notification provided to your establishment on November 2, 2020, by the FSIS ADO management team.

During this Abeyance period, FSIS will continue to verify, assess, and evaluate the effectiveness of the corrective actions you have implemented to assure that all proffered corrective actions are followed and that your programs are adequate to assure that livestock at your establishment are handled and slaughtered humanely, in accordance with the FMIA, the Humane Methods of Slaughter Act, and the regulations promulgated thereunder.

FSIS designed a Verification Plan to verify that your establishment fully implements and follows the corrective actions and preventive measures that your establishment proffered in response to

the NOS. The Verification Plan, which is enclosed with this letter, identifies your action plan, the relevant regulatory requirements, and the Public Health Information System (PHIS) tasks and frequencies under which FSIS officials will verify each corrective action. Please be advised that only FSIS can amend the Verification Plan, and should your establishment make any modifications to your food safety programs during the Abeyance period, you should submit these changes, in writing, to FSIS for verification of compliance prior to your establishment implementing these changes.

You are reminded that as an operator of a federally inspected facility, you are expected to comply with the Federal Meat Inspection Act (FMIA) and the regulations promulgated thereunder to ensure that livestock at your establishment are handled and slaughtered humanely. The regulations require establishments to take appropriate action(s) when either the establishment or FSIS determines that the establishment's system controls for humane handling requirements are ineffective.

It is also important for you to understand that FSIS has the responsibility to initiate actions if your establishment fails to operate in accordance with FSIS regulations, or conditions occur that may render products unwholesome or adulterated. In these situations, FSIS personnel will continue to take regulatory control of product and/or other administrative enforcement action.

FSIS has the authority to reinstate the suspension or withholding action if your establishment fails to implement your proposed corrective actions and preventive measures or if the corrective actions and preventive measures are not effective.

Please be advised that your failure to comply with regulatory requirements, to implement the corrective actions in your action plan, and/or to notify this office in writing of any changes to your action plan may result in the immediate reinstatement of the suspension of inspection or withholding action at your establishment.

In accordance with Title 9 CFR 500.5(a)(5), you may appeal this action by contacting:

Paul Wolseley
Executive Associate for Regulatory Operations
Office of Field Operations
Food Safety and Inspection Service
United States Department of Agriculture
1400 Independence Avenue, SW
Room 3159, South Building
Washington, DC 20250
Phone: (202) 708-9506

If you have any questions, please call the Alameda District Office at 510-769-5712.

Sincerely,

*/s/ Frank Gillis, DDM
(for)*

Yudhbir Sharma, DVM
District Manager

cc:

A. Amin, DDM
S. Beckett, DDM
V. Felix, DDM
F. Gillis, DDM

(b) (6)

A large black rectangular redaction box covers the names and titles of several individuals listed in the 'cc:' field. The text '(b) (6)' is written in red at the top left corner of the redacted area.

P. Wolseley, EARO
S. Baucher, IEA, RD
USDA IIC, Est. M 934
FO/QR