



United States Department of Agriculture

Food Safety and
Inspection Service

Office of Field
Operations

Springdale District

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Voice 479-751-8412
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December 2, 2020

Via Email: sridenoure@yahoo.com
FedEx Tracking # 772243206099

Mr. Scott Ridenoure, Owner
B & R Meat Processing, Est. M46910+P46910+V46910
633 N. Devils Den Rd.
Winslow, AR 72959

NOTICE OF SUSPENSION HELD IN ABEYANCE

Dear Mr. Ridenoure,

On December 1, 2020, the Food Safety and Inspection Service (FSIS) notified you of the suspension of the assignment of inspection personnel at your facility. This Notice of Suspension (NOS) was based on the Rules of Practice specified in Title 9 Code of Federal Regulations (CFR) 500.3(b) due to your establishment's failure to prevent inhumane handling and slaughtering of livestock at your facility as required by 9 CFR 313.15(a)(1) and 313.15(a)(3).

On December 1, 2020, you provided a written response (Action Plan) to the NOS via email, beginning a dialogue with FSIS that concluded with your final Action Plan submission on the same day. FSIS analyzed the corrective and preventive measures provided in your Action Plan and subsequent revisions and determined they represented compliance or the intent to comply with all applicable regulations. Therefore, FSIS will hold the suspension in abeyance pending verification by FSIS personnel that your Action Plan is effectively implemented. You were verbally notified of the suspension being held in abeyance on December 1, 2020, and this letter serves as formal, written notification of the same.

An abeyance is a moratorium on the effect of a suspension. Once a suspension is imposed, the Agency may put it into abeyance if the establishment undertakes corrective and preventive actions that the Agency finds will ensure that the conditions that were the basis for the suspension will be eliminated, and the Action Plan is effectively implemented. During the abeyance period, FSIS personnel will evaluate your corrective and preventive actions to ensure their effectiveness.

A copy of the FSIS Verification Plan is being shared with you to assist 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 Action Plan identified in your proposal and subsequent clarifications, and that measures proffered are effective in assuring ongoing regulatory compliance. It identifies the regulatory noncompliance, your actions, and FSIS verification procedures.

Mr. Scott Ridenoure, Owner
B & R Meat Processing, Est. M46910+P46910+V46910
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Please be advised that your failure to comply with statutory and regulatory requirements, to implement the corrective actions identified in the Action Plan, and/or failure to notify this office in writing of any changes to the Action Plan may result in us initiating further regulatory action as deemed necessary at the time. **During this period of abeyance, any changes made to the Action Plan need to be submitted to this office for review and comment prior to you putting the changes into place.** FSIS inspection program personnel will notify the Frontline Supervisor and District Office immediately when modifications are made to the Action Plan and your establishment fails to notify this office.

If you have any questions, please contact this office.

Sincerely,


Jeffery Barham
District Manager

cc: Ms. Geraldine French, EARO
Dr. Evan Sumner, DDM
Dr. Don Dowdle, DDM

(b) (6)



FO/Quarterly Reports

FSIS Verification Plan

B & R Meat Processing, Est. M46910+P46910+V46910

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| <i>Background that led to enforcement action (Bkgd)</i> |
| <i>Related Regulations (Reg)</i> |
| <i>Establishment Action Plan (AP)</i> |
| <i>Related Establishment Records (Rec)</i> |
| <i>FSIS Verification Activity (VA)</i> |
| <i>Frequency of Verification Activity (Freq)</i> |
| <i>Related PHIS Task (PHIS)</i> |

| | | |
|------------|-------------|--|
| VP1 | <i>Bkgd</i> | As documented in NR XXC2913120501N, at approx. 9:00 a.m. on 12/1/2020 an est. employee attempted to stun a market hog with a captive bolt. The captive bolt fired but the hog remained standing. IPP subsequently observed blood coming from the right nostril of the animal. After the failed stun attempt, the employee left the room to summon another employee. Upon return, the second employee used a .22-caliber rifle to effectively stun the animal. IPP took an RCA by tagging the knock box with U.S. Reject Tag B35685354. |
| | <i>Reg</i> | 9 CFR 313.15(a)(1) and 313.15(a)(3) |
| | <i>AP</i> | Bolt gun will now be stored in dry ammo can with moisture-wicking gel pack. Bolt gun will be cleaned and lubricated at the end of each shift. |
| | <i>Rec</i> | Daily Maintenance Log - Cap & Bolt Gun |
| | <i>VA</i> | Once per week, prior to slaughter observe that the captive bolt gun and ammo has been stored as specified and that the captive bolt gun appears to be cleaned and lubricated. Once per week, review the Daily Maintenance Log - Cap & Bolt Gun to verify that storage and cleaning is being documented as specified. |
| | <i>Freq</i> | Once / week |
| | <i>PHIS</i> | Livestock Humane Handling |

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|------------|-------------|--|
| VP2 | <i>Bkgd</i> | As documented in NR XXC2913120501N, at approx. 9:00 a.m. on 12/1/2020 an est. employee attempted to stun a market hog with a captive bolt. The captive bolt fired but the hog remained standing. IPP subsequently observed blood coming from the right nostril of the animal. After the failed stun attempt, the employee left the room to summon another employee. Upon return, the second employee used a .22-caliber rifle to effectively stun the animal. IPP took an RCA by tagging the knock box with U.S. Reject Tag B35685354. |
| | <i>Reg</i> | 9 CFR 313.15(a)(1) and 313.15(a)(3) |
| | <i>AP</i> | Prior to stunning procedure, 2 employees must be present to conduct a stun procedure - 1 must be experienced and certified. At all times during the stunning process a back-up stunner will be on hand and be ready for immediate response with a firearm. A new bolt gun has been purchased as of today and a shotgun will be used until the new bolt gun is arrived and proper training has been completed. |
| | <i>Rec</i> | |
| | <i>VA</i> | Observe that there are two employees present at the time of stunning and verify that one of them is experienced and certified. Observe that the back-up stunner is attentive and ready for immediate response. |
| | <i>Freq</i> | Once / week |
| | <i>PHIS</i> | Livestock Humane Handling |

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|------------|---|
| | <p><i>Bkgd</i> As documented in NR XXC2913120501N, at approx. 9:00 a.m. on 12/1/2020 an est. employee attempted to stun a market hog with a captive bolt. The captive bolt fired but the hog remained standing. IPP subsequently observed blood coming from the right nostril of the animal. After the failed stun attempt, the employee left the room to summon another employee. Upon return, the second employee used a .22-caliber rifle to effectively stun the animal. IPP took an RCA by tagging the knock box with U.S. Reject Tag B35685354.</p> |
| <i>VP3</i> | <p><i>Reg</i> 9 CFR 313.15(a)(1) and 313.15(a)(3)</p> |
| | <p><i>AP</i> Proper training on the maintenance, cleaning, and storage of bolt gun was conducted by owner. Any new employees will be trained on these procedures.</p> |
| | <p><i>Rec</i> Training logs</p> |
| | <p><i>VA</i> Review records of training prior to resuming slaughter, as well as upon the addition of any new employees. If possible, observe training.</p> |
| | <p><i>Freq</i> Once initially; again for any new employees.</p> |
| | <p><i>PHIS</i> Livestock Humane Handling</p> |