

United States Department of Agriculture

Food Safety and Inspection Service

July 23, 2019

TRANSMITTED VIA ELECTRONIC MAIL

1400 Independence Avenue, SW. Washington, D.C. 20250

Erin Thompson
Animal Welfare Institute
900 Pennsylvania Avenue, SE
Washington, DC 20003

(b) (6) @awionline.org

RE: FOIA-2019-00017

Noncompliance records and MOIs regarding humane handling

Dear Ms. Thompson

This is the final response to your Freedom of Information Act (FOIA) request, dated October 10, 2018, to the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS). You requested access to a copy of noncompliance records related to humane handling and slaughter regulations, from May 18, 2018 to September 30, 2018. We received your request in our Office on October 10, 2018.

The FSIS FOIA staff works with subject matter experts across the Agency to locate responsive documents. For this request, we conducted a records search in the Office of Planning, Analysis, and Risk Management. FSIS' search began on October 15, 2018. Our search includes responsive records in FSIS' control on that date.

We have located 287 pages that are responsive to your request. After a thorough review, we have determined that portions of these documents are exempt from disclosure under (b) (4) and (b) (6) of the FOIA, 5 U.S.C. § 552, as amended. Accordingly, this request is granted in part.

Portions of the responsive records are exempt from disclosure under FOIA Exemption 4, 5 U.S.C. § 552(b)(4). Exemption 4 protects trade secrets and commercial or financial information obtained from a person that is privileged or confidential.

Portions of the responsive records are exempt from disclosure under FOIA Exemption 6, 5 U.S.C. § 552(b)(6). Exemption 6 protects information that would constitute an unwarranted invasion of an individual's personal privacy. The types of information withheld under Exemption 6 include the names, addresses, or cell phone numbers of employees of Establishments and third parties, including, but not limited to interviewees or customers.

You may appeal this determination within 90 days from the date of this letter. Your appeal should include copies of your original request and this response, as well as a discussion of the reasons supporting your appeal. The envelope should be plainly

marked to indicate that it contains a FOIA appeal. If you decide to appeal this determination, please send your appeal to:

Carmen Rottenberg
Administrator
Department of Agriculture
Food Safety and Inspection Service
1400 Independence Avenue, S.W.
Room 1170, South Building
Washington, D.C. 20250-3700

Please be advised that your FOIA request, including your identity and the information made available, is releasable to the public under any subsequent FOIA requests. However, FSIS does not release your personal privacy information, such as home addresses, telephone numbers, or Social Security Numbers, all of which are protected from disclosure under FOIA Exemption 6.

If you have any questions about the way this request was handled, please contact Tony Trenkle at 202-720-2110 or via email at Anthony.Trenkle@usda.gov. If you have general questions about FSIS' FOIA procedures or regulations, please contact me at 202-690-2760 or via email at Arianne.Perkins@usda.gov.

Additionally, you may contact the Office of Government Information Services (OGIS) at the National Archives and Records Administration to inquire about the FOIA mediation services they offer. The contact information for OGIS is as follows: Office of Government Information Services, National Archives and Records Administration, 8601 Adelphi Road-OGIS, College Park, Maryland 20740-6001, e-mail at ogis@nara.gov; telephone at 202-741-5770; or facsimile at 202-741-5769.

Thank you for your interest in FSIS programs and policies.

Sincerely,

ARIANNE PERKINS Digitally signed by ARIANNE PERKINS Date: 2019.07.23 17:47:10 -04'00'

Arianne M. Perkins Director, Freedom of Information Act Staff Office of Public Affairs and Consumer Education Food Safety and Inspection Service

Enclosure

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly