

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M13289+P963	Cargill Meat Solutions	NRD4522024226G	26FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Good Commercial Practice MOI Day, Date and Time of Meeting: Wednesday 2/26/2020 from approximately 2225 to 2232 (CST) Place Meeting Held: Est. P963 SPHV office Persons Attending: FSIS Attendee - (b)(6) (b)(6) Cargill Protein Attendee - (b)(6) Evisceration Area (b)(6) Author of this Meeting Report: (b)(6) Date this Meeting Report was Written: Wednesday 2/26/2020 Subject: GCP Good Commercial Practice MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Wednesday February 26 from 2210 to 2214 CST, I performed a Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses prior to entering the scald tank on the kill line. At 2214 during the check, I observed 1 live bird that had a small cut on the right side of its neck, was conscious, eyes open, neck curved upward, looking around, and alert. This was a smaller than average hen for the lot. I stopped the kill line, and a team lead in the area removed this live bird from kill the line 2 at 2214, before the bird would have entered the scald tank. He immediately examined the cut, and summoned Live Receiving (b)(6) to the area. The hen bled out approximately 90 seconds after she was removed from the line. From where she was removed from the line to the scald tank takes approximately 20-30 seconds. (b)(6) saw the deceased bird and immediately began investigating the cause. While waiting on (b)(6) I observed carcasses on the kill line and did not find any other live birds. There was 1 backup harvester present during my observations. Discussion notes for the meeting with Plant management on Wednesday February 26, 2020 between 2225 and 2232 hrs concerning this GCP incident: I met with Evisceration Area (b)(6) in the SPHV office from 2225-2232. During this meeting I described my observations concerning this incident as outlined above. I then told (b)(6) that due to the results of observation of the kill process and no other live birds seen prior to the scald tank, the 1 live bird I had observed and had removed from the kill line at 2214 before it entered the scald tank during the GCP check today was deemed to be an isolated incident and not a loss of plant killing process control. Thus, I will issue a Poultry Good Commercial Practice MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. At this time, (b)(6) stated they were investigating the root cause of the incident and would let IPP know the results of the investigation.</p>

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M18866+P55 1	Jennie-O Turkey Store Sales, LLC	WJL1616120 026G	26DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>December 26, 2019 I, (b)(6) went to live hang to do a good commercial practices verification task. When I arrived in live hang, a truck was just coming off the hoist. I stood to the side while the truck drove off the hoist. It was about 3:37 pm. Immediately after the truck drove off the hoist, I saw movement on the hoist. I observed a turkey flapping and twitching on the end of the hoist. The turkey was located directly in the path of the wheels. The turkey was severely injured. The head was missing. The skin over the abdominal and thoracic cavities was torn away. The abdomen was torn open and viscera hanging out. The turkey was crushed and dead. It appeared the turkey had been run over by the truck. While I was present, I did not observe any establishment employees checking for live birds in the area, as outlined in their ante mortem program. An employee removed the turkey carcass from the hoist and set it aside. I notified the hang and kill (b)(6) (b)(6) and brought him back to the hoist at about 3:39 pm. I showed him the carcass and where the carcass had been on the hoist. I described my observations. I informed (b)(6) of the establishment's failure to follow good commercial practices by allowing a live turkey to be run over by a truck. I informed him of my intent to issue this MOI. (b)(6) offered as a corrective measure to retrain the live hang crew.</p>

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M18866+P55 1	Jennie-O Turkey Store Sales, LLC	WJL4022023 004G	04FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>During night shift production the 29th of January 2020 while performing Good Commercial Practice verification beginning at 4:40am, the following was observed: Observations were made of 5cm to 30+ cm bruising identified near the ankle joints and along the length of drums and fractured and bruised wings at elbow joints post pickers and post bleedout. Over a 5 minute period with the line speed varying from 40-45bpm, 65 carcasses had either drum bruising and/or wing fractures. The bruising was dark purple to red in color signifying an acute and recent ante-mortem event causing the bruising.</p> <p>Observations in the live haul offloading area included the four slides from the front passenger side offloading space on the catwalk in the live haul area missing. Slides are used to decrease the force required for offloading and to assist transfer of live turkeys from the trailers to the conveyor leading to the CO2 gas stunner. The live haul offloader was observed unloading turkeys without the use of the slides, with the turkeys repeatedly hitting the bar leading onto the conveyor with legs. Compared to the other offloading crew, the crewmember was using more force to remove the turkeys: quicker movements with offloaded live birds having enough momentum to hit the back of the conveyor tunnel wall. The four missing slides were found beneath the CO2 stunner, and communication with live haul (b)(6) identified the four slides as being out of commission due to needing maintenance repair. Over the course of 3 minutes, I demonstrated to him observations of bruising and fractured wings on the post-picking line and concerns with injury at offloading based on what I'd observed in live haul. I also communicated with night shift (b)(6) of the observations and GCP concerns. Verbal corrective actions given at 5:20am included adding an additional two people to the offloading crew so the offloader working without slides had additional support for the turkeys being offloaded. After a company break, I returned to live haul to observe corrective actions. No corrective actions were instituted at 5:45am and bruising continued to be observed post-pickers. Respectfully submitted by (b)(6) (b)(6) relief</p>

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M20322+P20322	Equity Group Eufaula Div LLC	ATF4804013315G	15JAN2020	04C05	Poultry Good Commercial Practices	Finalized	On Wednesday, January 15, 2020, at approximately 0348 hours, while performing Good Commercial Practices observations, on line 3, at the entrance of the scalders, I observed a live bird enter the scalders. The bird had its neck arched back, and slightly tucked towards the shoulders. The eyes were open, and blinking I observed the head moving, and it was aware of its surroundings. It was breathing, and there was no noticeable blood or cut of the neck. There were no other additional live birds observed to enter the scalders. I immediately notified the live hang (b)(6). The aforementioned observations were discussed with Evis. (b)(6) at approximately 0430 hours. Reference Federal Register #04-037N.
M20322+P20322	Equity Group Eufaula Div LLC	ATF0313052127G	27MAY2020	04C05	Poultry Good Commercial Practices	Finalized	On 05/27/2020, at approximately 1138 while performing my Good Commercial Practices at the entrance of the scalders on Line 3, (b)(6) and myself observed four uncut, live birds pass by at approximately 1138 (pair #1) and 1139 (pair #2). I noted that the birds were breathing and alert to their surroundings. At the point of observation, the establishment has no further humane measures in place to ensure that all breathing has stopped prior to entering the scalders. I visually followed the birds as they entered and exited the head puller (prior to the entrance of the scalders) and into the scalders where both set of pairs entered still breathing. I immediately notified 1st Shift (b)(6) and Live Hang (b)(6) of my observations. After notification, the establishment elected to immediately suspended hanging operations. In speaking with (b)(6) it was determined that the backup killer was a newly trained employee performing this specific job for the first time. Management replaced this employee with an experienced employee and resumed operations. At approximately 1208, once corrective actions were in place, (b)(6) and myself performed an additional, extended GCP check to ensure that corrective actions were effective. No further deficiencies were observed. (b)(6) stated that in the future when there is a newly trained/hired employee, they will have a second trained individual at the backup kill position to ensure training effectiveness. Equipment effectiveness was also evaluated and no obvious issues were noted. No other vulnerabilities were noted during today's production.

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M20322+P20322	Equity Group Eufaula Div LLC	ATF3007062305G	05JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/05/2020, at approximately 0641 while performing my Good Commercial Practices at the entrance of the scalders on the single kill line for Lines 1 & 2, I observed four uncut, live birds pass by at approximately 0642 (2 birds approximately 15 birds apart) and 0643 (2 birds approximately 10 birds apart). I noted that the birds were breathing and alert to their surroundings. At the point of observation, the establishment has no further humane measures in place to ensure that all breathing has stopped prior to entering the scalders. I visually followed the birds as they entered and exited the head puller (prior to the entrance of the scalders) and into the scalders where all four birds entered still breathing. I immediately notified 1st Shift (b)(6) and Live Hang (b)(6) of my observations. (b)(6) stated the experienced backup killer had gone on break and a less experienced backup killer had taken their spot. He stated in the future, when the less experienced employees are filling that position, they will move a third person on the line to ensure that all birds are appropriately cut. In addition, he stated that retraining would be conducted with that particular employee. At approximately 0714, once corrective actions were in place, I performed an additional, extended GCP check to ensure that corrective actions were effective. No further deficiencies were observed. Equipment effectiveness was also evaluated, and no obvious issues were noted (large variation in bird size observed). No other vulnerabilities were noted during today's production.</p>
M2130+P2130	Cooper Farms Processing	HEF2803015122G	22JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 22, 2020 at approximately 4:15 AM while performing a routine GCP task, I (b)(6) was passing through the live hang area where stunned turkeys are shackled on a conveyor belt (approximately 3-4 feet in height from the floor), and observed an employee push a stun failure (fully conscious turkey) off of the belt, causing the turkey to fall on top of several other conscious turkeys that were already sitting on the concrete floor directly opposite the belt from the employee. I spoke with (b)(6) about what I observed. An SOP for proper handling of conscious birds was to have been implemented in December 2017.</p>

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M2130+P2130	Cooper Farms Processing	HEF2003071202G	02JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 29th 2020 at approximately 1:00 AM while performing antemortem inspection on the live haul trailers in the cooling sheds, I, (b)(6) observed a loose, live turkey that was sitting on the ground directly beneath a cage that was partially open. The height of the cage was three cages up from the bottom of the trailer (approximately 8' from the ground), and there were no visible injuries on the bird. This type of cage door is hinged in the middle, and the bottom half of the door was stuck in the folded-up position. There were multiple other live turkeys still present in the cage. I informed an establishment supervisor of this finding, and the bird was placed back into the trailer by live hang employees. Previously, I have observed multiple instances of live turkeys being able to open this type of cage door from the inside. In each case, the turkey is on its back with its head facing the cage door and with its feet over its head, grasping the bars on the bottom half of the door. As the turkey pulls with its feet in this position, it causes the cage door to fold up and inwards at the hinge in the middle, allowing the turkey to begin pushing itself out of the cage while on its back. This type of cage door is only present on the newer live haul trailers.</p>

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M248B+P215	Butterfield Foods Company	GXN4716025 621G	21FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P215, Butterfield Foods Co., February 21, 2020, 0915 hours. In attendance: (b)(6) (b)(6) (b)(6) At approximately 0800 hours on February 20, I was informed by (b)(6) (b)(6) that the first trailer from Lot 2 was in the unloading room and ready for antemortem inspection. Upon arrival to the unloading room, I observed many hens frozen to the metal cages in the trailer. I also observed significant numbers of dead hens. Nearly every hen visible from the outside of the trailer on the bottom two rows was frozen solid, as were many hens throughout the trailer on the outside layers. The hens throughout the trailer were quiet and still. Some birds were observed shivering. The hens had almost no feathers. I observed similar conditions on the second trailer. Following my observations, I spoke with (b)(6) who informed me that the birds had traveled from Ohio to Minnesota. (b)(6) said all three trailers in Lot 2 were in the shed when he arrived in the morning but were not present the night before. The shed is three-sided and is not temperature-controlled. The panels were on all trailers during transport and during the wait period. Upon further discussions with (b)(6) he informed me that the three trailers arrived at approximately midnight, 0200 hours, and 0400 hours. The air temperatures in Ohio were around 30-40°F. The hens were slaughtered between approximately 0900 and 1200 hours. During the period between arrival and slaughter, according to the National Weather Service, the outside temperature at the St. James Municipal Airport (17 miles from Butterfield Foods) was between -8 and -17°F with a wind chill between -21 and -32°F. Upon review of the establishment's records on February 21, Lot 2 had 9,150 DOAs of 25,867 total hens (35% DOAs). I spoke with (b)(6) at 0915 hours on February 21. He informed me that Lot 3 today was coming from the same supplier. They closed the front vents on the trailers, which are usually left open. If there are not improvements from closing the front vents, the establishment may discontinue accepting birds from the producer. After this discussion, I informed (b)(6) that our conversation would be documented in a GCP MOI. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M27389+P27389+V27389	Pitman Farms	NCO5414035324G	24MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/24/2020 at approximately 07:39hrs while performing a routine Good Commercial Practice (GCP) task. I (Inspection Plant Personnel) observed 1 conscious chicken. The bird was walking around on the eastside of bleed-line B platform. The platform is approximately 20 feet above floor operations in live-hang. At approximately 07:40 line B was stopped, leaving 2 rows of stunned and bleed chickens on the line. The back-up bleeder employee was getting ready to go to break. I informed him of the bird walking around, he then grabbed it by one leg, hung on the bleed-line and cut the throat. After the employee left for break I continued to make observations for bleed-line B. At 07:43hrs I found a conscious chicken hanging, after the back-up stunner, kill machine and back-up bleeder. The bird was in the second row, at south end of line B, and made reactive movement by trying to right itself, flapping its wings, and blinking when I waved my hand near the bird. When the back-up bleeder employee returned at approximately 07:47hrs, I showed him the conscious bird, he removed from the line by one leg, re-hung it near his work station and cut the throat. At that time, he observed another bird hanging with the throat not cut in the middle row, near his work station. When he grabbed it by the head it flapped as he cut the throat. The establishment performs CO2 stunning and these birds were not stunned properly, the back-up stunner failed, the kill machine failed, and back-up bleeder failed. The actions taken to cut the throats and prevent the 2 birds from entering the scalding tank was necessary, because prior to being scalded there is a head remover station before any scalding begins. The close time in observations did not allow me to find management before the employee returned from break. The company went to mass break, and the supervisor of live-hang went to break too. At approximately 07:50hrs I did inform line (b)(6) of my observations, he understood the observations and would inform the live-hang supervisor immediately. I informed (b)(6) that I would be documenting and Memorandum of Interview (MOI) for the GCP findings.</p>

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M32130+P32 130+V32130	Dakota Provisions LLC	JEB1607032 517G	17MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130 Dakota Provisions 3/17/20 1000 hours</p> <p>Attendees: (b)(6) (b)(6)</p> <p>(b)(6) At approximately 0500 while performing antemortem inspection, IPP observed a dead turkey with his neck and head hanging out of a cage door. The turkey was located on the driver side of trailer #6, 3rd row back from the front, bottom deck of the top cage. The turkey's right wing was also severely scraped and cut and had bled profusely prior to death. The cage was tagged with USDA Reject tag B45 001168. Upon closer observation, it was discovered that the lock mechanism for the cage door was damaged and was not working properly to close the door completely. There was also a bungee cord attached to the cage door to keep it closed, but this was attached horizontally rather than vertically, thus, not providing adequate downward pressure to keep the door closed tight. It should be noted that last week the issue of the feet from two turkeys being caught in the cage door was discussed with plant management on Friday and would be included in this week's weekly meeting. The cages are not being maintained in good repair leading to unnecessary openings causing injury and death to the turkeys. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

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M32130+P32130+V32130	Dakota Provisions LLC	JEB5607033125G	25MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 03/25/20, 0730. Meeting Attendance: (b)(6) and (b)(6). (b)(6) On 03/25/20 at approximately 0450 hours, while performing ante-mortem inspection, I observed a turkey that had his left wing caught between the framework and the fiberglass floor above him. The bird was discovered in trailer #22, front cage, bottom tier under the trailer shed outside. The cages are designed with 3 compartments/levels per coop and the floors are comprised of green fiberglass material held to the cage framework with rivets. I immediately notified (b)(6) (b)(6) of the injured bird. The establishment used a pry bar to leverage between the floor and framework which took pressure off the wing and allowed the wing to be dislodged. I placed a US Reject Tag No. B45 001129 on the cage so it could be evaluated and repaired. The fiberglass floors need to be installed appropriately to prevent injury. A discussion was held with (b)(6) (b)(6) at 0730 hours, of my observations and concern for animal welfare. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product.</p>

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M32130+P32130+V32130	Dakota Provisions LLC	JEB5512030830G	30MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 03/30/2020, 1115. Meeting attendance: (b)(6)</p> <p>(b)(6)</p> <p>(b)(6) On 03/30/2020 at approximately 0830 while performing ante-mortem inspection, IPP observed a turkey that has his left wing caught between the framework and the fiberglass floors above him. The bird was discovered in trailer #5, last cage, bottom tier. The trailer was located outside the bay, staged to be the next truck in for unloading. The cages are designed with 3 compartments/levels per coop and the floors are comprised of green fiberglass material held to the cage framework with rivets. (b)(6) and (b)(6) (b)(6) were immediately notified of the injured bird. The establishment used a pry bar to leverage between the floor and framework which took pressure off the wing and allowed the wing to be dislodged. The cage was tagged with USDA Reject tag B45 001179. The cages must be built and maintained in a manner that prevents injury to the animals. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product.</p>

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M322A+P322	Pilgrim's Pride Corporation	CNC2303012511G	11JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practice: Un-stunned, conscious birds through pre-scalder immersion dip tank. During night shift production on the 6th of January, I observed live, un-stunned birds coming out of the line 2 stunner and hung online. The back-up waterbath scalding was observed to not be in operation (stunner lowered out of line). The live birds were missing the cut machine and the back-up cutter was trying to address the un-stunned and uncut birds. I discovered two uncut birds having gone through the pre-scalder dip tank before the main scalding un-stunned. Both birds were observed to be agonal breathing with bright red skin. The good commercial practice observations were discussed during the 7th of January weekly meeting and documented under Meeting with Establishment Management 1/7/2020 MOI: CNC57070116071. Establishment response at the time included disciplinary action of the back-up cutter. During night shift production on the 8th of January (9th January production date), another observation was made at 3:10am where un-stunned, conscious birds were observed out of the stunner, hung on the line, and without the back-up waterbath stunner up or in operation. The live conscious birds were missing the cut machine, and the back-up cutter was addressing the missed birds. No fewer than 15 conscious birds were observed being addressed by the back-up cutter before the line was stopped by the back-up cutter and the notification bell was rung. I observed the line before the main scalding, where I identified an uncut, un-stunned bird through the pre-scalder dip tank, as the neck wasn't cut, the bird was flaccid, and the skin was bright red. I removed the bird from the line and notified the night shift (b)(6) of my findings. Verbal discussion with day shift (b)(6) (b)(6) occurred around 5:30am the 9th of January including addition of a second back-up cutter to the line, each back-up cutter responsible for one line, and employees were notified to stop the line to address live birds through the cut process. Submitted with respect, (b)(6)</p>

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M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ0409011216G	16JAN2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1330 I (b)(6) observed a poultry employee transferring birds from the dead/inedible barrel to the rendering belt. Twice, after starting with a full barrel and emptying about half the barrel, he removed a live, agonal bird. I informed Poultry (b)(6) of my observations at the time. At approximately 1515 I observed two poultry employees emptying dead bird barrels at the end of kill. Each, after already removing several layers of dead birds, pulled a live bird from the barrel. I informed Poultry (b)(6) and (b)(6) of my observations. They said they would have a meeting with poultry kill employees.
M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ4612050308G	08MAY2020	04C05	Poultry Good Commercial Practices	Finalized	During turkey kill operations in the morning I observed a turkey kill room employee throw a non-kosher cut, conscious turkey across the kill belt to the floor on the opposite side. Shortly thereafter I observed another employee place a non-kosher cut, conscious bird directly on the rendering belt. I immediately notified Plant (b)(6) who removed the bird from the rendering belt and instructed the employees to hand non-kosher cut birds across the line to be hung in designated shackles while they exanguinate. At approximately 12:15, after turkey kill was finished and kill room employees had left or were washing down at the far end of the room, I found a live/uncut, conscious turkey on its back on the rendering belt, wedged against the metal frame from the stairs over the rendering belt at the far end of the kill belt, with several turkey carcasses pinning it in place by the continuous movement of the rendering belt. No one was nearby so I removed the bird and notified Poultry Kill (b)(6) of the situation. I then informed (b)(6) and (b)(6) of the finding, and pointed out that I had documented in several previous weekly meetings that I was finding live chickens in the kill room following end of kill. (b)(6) said that for next week's turkey kill they would place a barrier to prevent live birds from being placed on the rendering belt and someone would be designated to check for live birds at the end of kill.

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M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ2608060811G	11JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1520 I observed a live turkey in the sump well at the far end of the transfer room from the kill room. The bottom of the well is an approximately 7 foot drop. I pointed out the bird to QA (b)(6), who retrieved the bird and returned it to the kill room. I then looked in the picker room to observe birds entering the pickers and noted that the consciousness checker, stationed just before the picker, had several birds on the ground that he had pulled off the line to allow them to finish bleeding out before entering the picker. I entered the picker room and as I watched, the checker was putting a leg back into a shackle on one bird and did not notice that another bird that had already passed him was displaying signs of consciousness (head righted, eyes open and looking around). As it entered the picker and came in contact with the picker fingers it displayed further signs of consciousness by trying to turn its body away and further lifting its head and neck. As there was no line stop button in the immediate area I was unable to stop the line, and due to the noise in the picker area I was unable to alert the consciousness checker. I then noted that a bird the consciousness checker had pulled off the line was fully conscious to where it was standing and able walk away. I further noted another bird displaying signs of consciousness was about to enter the picker and had the consciousness checker remove it from the line. All birds noted had received the ritual cut. I then went into the kill room and had the line stopped. I relayed my observations to QA (b)(6), who turned the kill line speed down from [] birds per minute to [] birds per minute. This seemed to resolve the issue as further observations showed no further birds displaying signs of consciousness prior to entering the picker. When I later spoke to (b)(6) he said when they added in the current line extension it was validated at [] bpm.</p>

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M544+P544	Jennie-O Turkey Store	IYW5505125 927G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	On 12/26/2019 at 1308 hours while performing ante-mortem inspection in the stun and hang area I observed the following: When I walked into the area there were 5 awake heavy hens in a wheelbarrow. An establishment employee was placing the birds into one of the batters that holds about 50 to 60 birds. I then proceeded to walk to the area where the stunned birds are hung on the line. There were 5 batters at the exit of the cage washer. The 3 center batters contained awake birds. The top of these 3 batters the birds were soaking wet and shivering. Mr. Jason Reuss the Plant Manager informed me that the CO2 stunner on line 2 had a malfunction resulting in the birds not being stunned after moving through the stunner. The malfunction was corrected by the time I arrived. Mr. Reuss informed me that one of the batter of birds had gone through the cage wash and had been sprayed by 50 degree Fahrenheit water while they were awake because the bypass mechanism failed. He informed me that the mechanism was corrected before the rest of the awake birds went through the cage wash. I informed Mr. Reuss that I would be writing this MOI for failing to protect the awake birds from being sprayed in the cage wash.

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M579+P579+V579	Jennie-O Turkey Store	UIO3608032903G	03MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1000 hours today, (02/26/20), I observed (5+) live hang employees removing birds from a major clog (40-50 birds) that had occurred at the south incline conveyor and transfer conveyor in the unloading area. The employees had (3) side panels open on the south incline conveyor and the conveyor was visibly jammed with birds. I observed plant employees extracting both unconscious and conscious birds from the conveyor, some by yanking them aggressively to free them from the clog. I observed employees both guiding and pushing birds forward on the conveyor while pulling others from the conveyor, all while the incline conveyor belts were still operational. I observed injured turkeys on the platform and within the conveyor with visible blood on their feathers, acute open wounds that varied from minor scrapes and abrasions to tears and mutilation of skin and muscle tissue (major injuries). Additionally, I observed an extensive amount of blood on both the underside of the south incline conveyor belt and the underside transfer conveyor belt (bird side of belts). The clog took approximately 10-15 min to resolve. Some of the unconscious birds were observed re-gaining consciousness, while others were not. I observed uninjured birds along with injured birds exit the CO2 tunnel. The injured birds had visible acute injuries that ranged from minor scrapes and abrasions to severe injuries that included leg fractures, lacerations, and significant mutilation of both muscle tissue and skin. Birds were observed with significant blood staining of feathers secondary to injuries due to the blockage. (b)(6)</p> <p>(b)(6) (1st Shift) was present during the initial incident and as birds exited the CO2 tunnel. I observed Josue direct the live hang employees to condemn visibly injured birds. I observed the establishment condemn approximately 10-15 birds while I was present due to severe injuries after having exited the CO2 tunnel. I did not see how many were condemned prior to the CO2 tunnel. I met with Plant Manager Jody Long in his office immediately after the incident. P579, Jennie'O Turkey Store, February 26, 2020, at approximately 10:25 hours. In attendance: (b)(6) Jody Long, Plant Manager. Jody stated that he was made aware of the incident that had occurred. I informed Jody that the establishment had (3) self-documented GCP incidents earlier in the week on 1st shift, (2) on Monday 02/24/20 and (1) on Tuesday 02/24/20. I informed him that I was concerned as to why the sensor system they had installed on the conveyors to minimize these types of severe injuries hadn't worked as expected? The earlier incidents in the week resulted in minor injuries to only a few birds, while, this incident involved a large amount of birds resulting in much more severe injuries. Jody stated that he did not know at this time as to why the system did not work as</p>

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							<p>expected. Jody and I viewed the establishments video around the time of the incident. We were able to view the unloading employees, but, were not able to view the incident because the establishment did not have a camera trained on where the blockage occurred. Jody stated that he would have a meeting with employees and managers later in the day today to discuss what happened. He stated that he would meet with me tomorrow 02/27/20 to further discuss the results of their investigation. I met with Plant Manager Jody Long in his office at approximately 9:25 am on Friday (02/28/20). Jody stated that he had a meeting with 1st shift live hang employees on (02/26/20) to discuss the incident and to obtain feedback as to possible causes and solutions to minimize blockages and injuries to birds. Proposed Changes: Jody stated that adjustments to belt speeds can contribute to increased incidents. He stated that slower belt speeds seem to lead to birds walking back on the conveyor. He is proposing to run the belts at a fixed speed instead of employees having the option to adjust belt speeds. This should minimize incidents. The sensors that are in-place are supposed to detect when the belts slip and shut down conveyors post sensor, however, employees have been getting false positives (+), alarms and blinking lights, and chose to ignore the alarms instead of acting. Jody stated that the establishment will further train employees, test the sensors and employee reactions to make sure the system is working as designed. Additionally, the feed and incline conveyor sensors will be set-up to shutdown conveyors prior to affected areas to prevent more birds from feeding into the area, currently, sensors if tripped stop conveyor belts post activation. Tentative timeline to implement changes is approximately 2-3 weeks. The establishment has also determined that missing/broken flights on the upper guide belt may also be contributing to the problem. Broken flights on the belt can not currently be repaired. Jody stated they are looking into purchasing belts that allow them to replace individual flights as needed. Long term the establishment is still planning to install a humane-air system that allows birds to remain in the cages during the CO2 stunning process, which, would reduce bird handling and any potential for injuries. (b)(6)</p> <p>(b)(6) 03/02/20</p>

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M579+P579+V579	Jennie-O Turkey Store	UIO3412055130G	30MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP MOI dated 05/30/20. At approximately 10:00 am on Saturday 05/30/20, I, (b)(6), noticed the red alarm lights were on in the live hang area. The monitor stated that there was a south conveyor fault. I also observed the overhead lights were on in the SW corner over the front half of the tractor trailer, which, was up on the lift. I observed (2) dead birds laying in the waste-water trough and (1) live bird standing in the waste-water trough at the bend prior to the feather elevator. There was no cover on the bend of the waste-water trough. I removed the live bird from the trough, so, that it wouldn't get swept away and killed. Additionally, I saw birds falling from the overhead walkway onto the truck and ground (approximately 4-5 birds) with one of the birds ending up under the trailer lift. I observed (2) establishment employees removing birds from the conveyor by hand due to a clog on the south conveyor, while, the conveyor was still operational. They were observed pushing birds forward through the clog while pulling others from the conveyor all while the conveyor was still in motion. They were pulling birds from (2) side doors on the conveyor initially, and then through a 3rd door later. Additionally, I observed employees still unloading birds into the south conveyor while trying to address the clog. Some of the birds observed on the walkway were motionless-dead, some alive, and others recovering from asphyxiation. After employees had worked through the clog, I observed (2) establishment employees adding dead birds back into the system. I immediately told them to stop by putting my hands up and went to find and notify a supervisor of my observations. No Supervisor was immediately present during the incident. When I returned to the area, I noted that the employees had loaded additional dead birds back into the system after I had motioned to stop. I notified the lead to call for the 1st Shift Live Hang (b)(6) and for (b)(6) to discuss the situation, my observations, and my concerns. I spoke with Josue individually initially at approximately 10:10 am and informed him that I had observed employees working through the clog, pushing birds forward while pulling others all while the conveyor was still operational. I stated that I saw birds fall into the waste-water trough, which was not covered, birds falling from the walkway onto the truck and ground, dead birds, live birds, and birds regaining consciousness on the upper walkway. Additionally, I saw employees adding dead birds back into the conveyor once the clog had been cleared. I informed Josue that dead birds from the clog are not eligible for slaughter and should not be added back into the conveyor to run through the system as they died from causes other than slaughter. I observed approximately 10-15 dead birds (dead from asphyxiation). I later spoke with both Troy and Josue</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
						(b)(6)	(approximately 10:20 am) reiterating that dead birds are not eligible for slaughter. The establishment should have made sure these birds were condemned and removed from slaughter. [redacted] stated to (b)(6) that he wanted to have a meeting with all Live Hang employees at the end of the day to discuss the incident. (b)(6) condemned 35 birds from the clog incident. I am not confident that the establishment was able to account for all the dead birds that had been added back to the conveyor and run through the system by employees. I informed (b)(6) that I would be documenting a GCP MOI of the incident.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M5842+P5842+V5842	Tyson Foods, Inc.	NPF5218120912G	12DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Good Commercial Practice MOI Day, Date and Time of Meeting: Thursday 12/12/2019 from approximately 1224 to 1228 with Blair Williams, 1240-1250 with Jimmy McKee, and 1420-1425 and 1505-1515 with Hunter Wray (CST) Place Meeting Held: Est. M5842 Picking Room (Williams), rehang area (McKee), plant manager's office and SPHV office (Wray) Persons Attending: FSIS Attendees - (b)(6) Tyson Foods Attendees – Hunter Wray, PM; (b)(6) Evisceration General Production (b)(6) Live Receiving (b)(6) Author of this Meeting Report: (b)(6) Date this Meeting Report was Written: Thursday 12/12/2019 Subject: GCP Good Commercial Practice MOI.</p> <p>Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Thursday December 12, 2019 from 1213 to 1224 CST, I performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 in the picking room. At 1219 during the check, I observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward, looking around, and alert. This was a smaller than average for the lot, young chicken. I removed this live bird from kill line 2 at 2123, immediately before the bird would have entered the first scald tank on kill line 2 and gave it to live hang (b)(6) who was present for this check.</p> <p>At this time, I noted that this bird was dry and had not been stunned. (b)(6) then took this live young chicken back to the live hang room. I completed my observation of an additional 500 birds entering the first scald tank on kill line 2 with no more live birds observed. During the entire check I did note that the bird size was very variable at this time. In addition, numerous birds were small enough to miss the head pulling equipment. At 1224 after the check was finished, I spoke with (b)(6) and asked him if he saw any evidence of a cut on the neck of that chicken. He stated he did not. During this check line 1 was not operational. At 1225 CST, there were 2 backup harvesters, both covering kill line 2. I observed the stun and kill process and noted several birds small enough to miss the stun process and automatic knife. No live chickens made it past the backup killers during this observation. Discussion notes for the meeting with Plant management on Thursday December 12, 2019 between 1224 and 1515 hrs concerning this GCP incident: I met with Evisceration GPM Jimmy McKee in the rehang area from 1240-1245. During this meeting I described my observations concerning this incident as outlined above. I then told (b)(6) that due to the results of observation of the stunning process and the 2nd 500 carcasses just prior to the first scald tank, the 1 live bird I had observed and removed from kill line 2 at 1219 before it entered the</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							first scald tank during the GCP check that day was deemed to be an isolated incident and not a loss of plant killing process control. Thus, I will issue a Poultry Good Commercial Practice MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. I then met with Plant Manager Hunter Wray at approximately 1420. I made sure he had been made aware of the above incident. He stated he had. After this meeting, we met again in the SPHV office at about 1505. At this time, he stated they were investigating the root cause of the incident and would let IPP know the results of the investigation.
M7100+P7100+V7100	Tyson Foods, Inc.	ZHB5306013510G	10JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 07100P, Tyson Foods of Nashville, AR, January 09, 2020, 0835 hours, In attendance: (b)(6)</p> <p>(b)(6)</p> <p>(b)(6). At approximately 0835 hours, while performing a Poultry Good Commercial Practice task, (b)(6) and I walked outside from back dock. Upon my verification I noticed a live bird, having a coating of denaturant, sitting among carcasses in the establishment's dead-on-arrival (DOA) bin. We determined this is mistreatment because the DOA bin is reserved for birds arriving to the establishment already deceased. I was instructed by my Supervisor to remove the live bird from the bin and hold until management was notified (b)(6) (b)(6) and I immediately notified Back dock (b)(6) (b)(6) as he was shown and given the bird to put back into production. We also discussed this incident in the establishment's weekly meeting. If we had not observed the bird, it could have perished inhumanely in the offal. FSIS Directive 6110.1 – Verification of Poultry Good Commercial Practices The regulations 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with GCP. Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product.</p> <p>Respectfully, (b)(6), of OFO 07100P Tyson Foods of Nashville, AR</p>

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M737+P737	House of Raeford - Wallace Div	DHA4206012 231G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0634 while performing Good Commercial Practices on Line 1, I observed a live bird uncut with open eyes, breathing, righting his head on its way into the scalders. The establishment has a backup employee prior to this point and a second one just before the scalders to prevent any live birds from entering. The backup employee was crouched against the wall dozing when I started my task, he rose and approached the scalders but missed the opportunity to take action and prevent the live bird from entering the scalders alive. When I observed the bird about to enter the scalders I pointed and called to the man and said that there was an uncut bird. He said he didn't understand what I was saying and the bird went into the scalders. He said, "My fault I didn't hear you". At 0630 while performing my Leukosis check I notified a Lead that the 2nd back up killer on Line 1 was crouched against the wall dozing, she called Evisceration (b)(6). When I finished my check and went back to the Line 1 scalders was when I saw the live bird come down and tried to get the associate's attention. Once Priscilla arrived to the area she observed 1 or 2 live birds coming down the line over the course of a couple of minutes and alerted the backup killer to stop the line as he did not notice on his own. Birds should be slaughtered in a manner that results in thorough bleeding of the carcass in accordance with FSIS Directive 6110.1.
M737+P737	House of Raeford - Wallace Div	DHA1209020 103G	03FEB2020	04C05	Poultry Good Commercial Practices	Finalized	During the performance of an SSOP task at approximately 0834 I observed (b)(6) remove a cadaver from Line 1. She showed it to me and I passed it on to Evisceration (b)(6) notifying her that it was a cadaver not a DOA. (b)(6) conveyed to me she had pulled off 3 birds this morning prior to my starting at this assignment. I observed at the rehang tables and observed the associate struggling to keep up with removing cadavers. There were several cadavers in her barrel on Line 1 indicating a trend. When I went through the kill room I did not find that the back up killers missed any birds that would cause them to enter the scalders alive. The establishment started running 12 bpm on this line today, I notified 1st Processing (b)(6) took regulatory control and reduced the line speed to 8 bpm. (b)(6) stated that she would address the back up killers. Birds should be slaughtered in a manner that results in thorough bleeding of the carcass in accordance with FSIS Directive 6110.1. The last GCP MOI was received on 1/31/2020.

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M737+P737	House of Raeford - Wallace Div	DHA4215033 013G	13MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>P737 House of Raeford-Wallace Division, March 13, 2020 at 12:25 pm. In attendance: (b)(6) and (b)(6) Live Hang Supervisor. At 12:19 pm while performing a Good Commercial Practices task, I observed a chicken that was alive in a DOA bin. This is the DOA bin kept outside at the bottom of the stairs to Live Hang. I immediately notified production personnel who called for a supervisor and pulled the chicken out and put it on the ground. The DOA bin was completely full, and all I could initially see was the side of a bird moving its sides regularly and rhythmically breathing. This bird up against one of the sides of the bin near the top but was otherwise nearly completely covered by other birds which were deceased, except for the portion of its side that was visible and which I had seen moving while the bird was breathing. When the production employee pulled out the bird and placed it on the ground, I noted that the bird was covered in denaturant, and it was weakly trying to sit/stand up and was somewhat alert. I maintained visual control of the bird until a supervisor arrived. When Live Hang Supervisor (b)(6) arrived, I showed him the bird and where it had been pulled out from the DOA bin. The production employee who had pulled the bird out confirmed to the supervisor he had pulled this bird from the bin. (b)(6) asked if he could go ahead and euthanize the bird and return it to the DOA bin and I agreed. At 12:25 pm I observed the cervical dislocation procedure and now deceased bird returned to the DOA bin. I advised (b)(6) that a MOI would be written regarding this incident, that the bird in question could have suffocated and died by means other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). (b)(6) told me that this bird had come from a bad cage that had many DOAs in it, that it had never gone inside to Live Hang. He said he would if they had any more cages with many dead birds that they would carefully examine each bird. This MOI will be forwarded to the District Office and the District Veterinary Medicine Specialist (DVMS) in case additional follow up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b)(6).</p> <p>Respectfully, (b)(6) P737 (b)(6)</p> <p>(b)(6)</p>

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M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK491706 3810G	10JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Birds Dying by Means Other than Slaughter Pitman Farms / Est# P01049 Meeting Time: Thursday, June 11, 2020 at 1020 Attendees: USDA Establishment (b)(6) (b)(6) Mr Mike Vance, VP of Operations (b)(6) (b)(6) Mr Jaime Rodriguez, Plant Manager</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task on Wednesday, June 10, 2020. At approximately 1205, I observed a trailer of hens being unloaded in the hanging bay that contained birds which had been transported from Minnesota and had a high number of DOA carcasses. The number of DOA birds on the trailer resulted in carcasses piling up under the catwalks that employees use to empty the trailers and the need for two dumpsters to be brought into the bay to collect the dead birds. After the first trailer of hens had been emptied, employees reported 377 DOA on the trailer which had been identified to be a load of 2304 hens (377/2304 represents 16% of the load). A second trailer of hens and three trailers of toms from Minnesota were also unloaded with similar findings observed. While observing a trailer of toms being unloaded, I observed three birds get dropped to the floor of the hanging bay from the high end of the catwalk which were moribund but not dead. The catwalk is a stepped platform that varies in height from approximately two feet at the low end to approximately eight feet from the floor at the high end. Upon contact with the floor, I observed one bird flap its wing and attempt to right itself and two others raise their heads. The birds exhibited eye blink and panting but soon expired. SCSI Cisneros also observed one live bird get dropped that then raised its head and shook prior to expiring. One of the birds was also contacted by another dead carcass that landed next to it while on the floor of the hanging bay. Lead (b)(6) was present to be notified and shown the birds. At 1630, I notified Mr Vance verbally of the forthcoming issuance of this MOI for the moribund birds that were being treated as if they were already dead. The Poultry Product Inspection Act (PPIA) and agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. The following morning, I met with Mike Vance and Jaime Rodriguez to formally review the incident. A copy of FSIS Directive 6110.1 Verification of Poultry Good Commercial Practices was reviewed and provided to management as the directive also addresses the mistreatment of live poultry before slaughter. We</p>

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							discussed the appropriate regulation pertaining to good commercial practices, 9 CFR 381.65(b), as well as the establishment's animal welfare policy which serves to ensure the proper care and welfare of the turkeys. When asked how they intend to properly sort the carcasses on trailers with a high number of DOA to prevent a recurrence, Jaime will discuss the matter with the hanging crew and come up with a plan to prevent a recurrence. This memorandum serves to document what was discussed and also provide (b)(6) (b)(6) and the Denver district management team with information concerning the good commercial practices being employed at this establishment. A copy of this Memorandum of Interview was provided to establishment management, and the signed original will be placed in the USDA files. (b)(6) (b)(6)
M810+P810	Pilgrim's Pride Corporation	HAJ3502041422G	22APR2020	04C05	Poultry Good Commercial Practices	Finalized	On 04/21-22/2020 at 0300 hours I (b)(6) noticed the chickens on kill line house (1) at the dump station the chickens are getting double stack. When the chickens are on the conveyor towards the hanging room. The chickens are getting hit and rolled over by the chickens on the shackles going to the kill floor. I notified (b)(6) of the issue that is being addressed. In house (2) kill line when the birds are exited the house some of the bigger birds there wings are getting caught on the fence, And this is making the birds get twisted up and hitting the birds behind each other.
M810+P810	Pilgrim's Pride Corporation	HAJ4904040228G	28APR2020	04C05	Poultry Good Commercial Practices	Finalized	While doing Leukosis check on Line 3 and 4 at approximately 0400 hours on 28 Apr 20 I noticed that there were 6 birds that appeared to have a dark blue color to the head and entire body. I also noticed that there were several cadavers in the green shackle condemn bucket. I reported my findings to (b)(6) and asked her to continue the investigation because I had to return to my CI duties. I also informed (b)(6) that at 0300 hours I did not observe any of these problems while doing my GCP observations. (b)(6) investigated further on kill line 2 and found a significant increase in cadavers and several chickens still had their heads attached. She meet with (b)(6) to let him know of her concerns. At approximate 0430 hours (b)(6) 1st Process (b)(6) reported the following corrective actions. (1) Kill Line 2's kill blade was readjusted for the larger birds.. (2) He had the head puller in the Picking room unclogged by (b)(6) (3) He also had the back up killer on Kill Line 2 replaced. These actions reduced the problem

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M810+P810	Pilgrim's Pride Corporation	HAI5503064 026G	26JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At 00:47 Kill line 2 when down leaving 24 birds inside the stunner (b)(6) waited 30 seconds for the line to start up before looking into the stunner. Upon closer look the bird's heads were submerged, in the water at the bottom of the stunner with 4 birds reacting enough to try and remove their heads from the water. On finding the birds in this condition CSI notified Live Hang (b)(6) (b)(6) who sent line leader Donald Hoppe to correct the problem. By the time CSI got back to the kill room the stunner was being lowered removing the bird's heads from the water, but the 4 birds were no longer responsive leading to the belief they had drowned. This event was discussed by (b)(6) with live hang (b)(6). (b)(6) discussed: That the birds were not killed in a manner that results in thorough bleeding of the poultry carcass and ensures that breathing has stopped before scalding, so that birds do not drown. (b)(6) response: When the kill line down more than a minute he will have someone making sure that no birds will drown that way again.</p>

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P1009	Wayne Farms LLC	DSM3909032221G	21MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 3/20/2020 at approximately 2045 hours, while performing a routine Good Commercial Practices task in the live hang area, I observed the following conditions that raised concerns. When I walked into the live hang area, there were birds piled up on the live hang belt, in some areas of the belt the birds were piled 3 layers deep. The birds appeared distressed, they were breathing rapidly and struggling to get out from under each other. Behind the live hangers, on the floor and against the wall, there was a pile of DOAs spanning the length of the wall. In some areas this pile was 3 layers deep. While inspecting this pile of DOAs I observed three live birds underneath multiple DOAs. At the time of my observation there were establishment personnel picking up the DOAs, however none of them noticed the live birds struggling under the pile. After attempting to call attention to the live birds, I removed the birds myself to prevent them from smothering.</p> <p>Night Shift Evisceration (b)(6) (b)(6) was present in the live hang area at the time of my observations and was assisting with clearing the DOAs from the floor. I notified him of my findings and informed him that an MOI would be documented. According to the establishment's animal welfare guidelines, all birds must be dumped in a manner so that no birds will be damaged or smothered during the process. When the birds are piled on top of each other it can quickly lead to overheating and smothering of the birds. Also, according to the establishment's animal welfare guidelines, DOAs must be removed from the belt and disposed of promptly. The large number of DOAs piled up created a risk of smothering live birds, as evidenced by the 3 live birds I found struggling under the pile. Large accumulations of DOAs can also create an insanitary condition. While discussing the matter with (b)(6) he stated that the birds had gotten hung up on the dumper belt and that at the time of my observation they had stopped dumping birds onto the belt. While this measure stopped more birds from piling up, there may be a need for procedures to more quickly address when birds become piled up on the belt so that conditions do not get to the point that I observed.</p> <p>Documented by (b)(6)</p>

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P1009	Wayne Farms LLC	DSM1717075 202G	02JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is being documented to express a concern relating to Good Commercial Practices. On July 2, 2020 at 0351 hours I, (b)(6) was accompanying (b)(6) and Sanitation (b)(6) while they were performing Lockout/Tagout in the back-dock area prior to Pre-operational inspection. When we opened the door to exit live hang, we observed 2 live chickens outside the mechanical room (MCC 5). Upon further investigation of the back-dock area, I found another live chicken on the ground near the dumper. (b)(6) notified a live hang employee about the birds. The employee removed the birds and they were humanely euthanized. At approximately 0545 hours, I notified Dayshift Evisceration (b)(6) of my findings and the forthcoming MOI. As operations had not yet commenced at the time of my observation, no trailers had been pulled into the back-dock area, meaning these birds were left over from the previous day's production. The establishment's animal welfare program states that designated personnel will check the area for loose birds at the end of the shift and that no loose birds should be left in the area at the end of the night. Leaving birds on the lot over night can cause undue stress on them by exposing them to the elements as well as increasing their risk of injury. The establishment should ensure that their designated personnel preform this check at the end of production so that no more birds are left on the lot after production has finished. (b)(6) stated that she would speak with Night Shift Evisceration (b)(6) about making sure the lot is checked for loose birds at the end of night shift.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1209	Whitewater Processing Co.	FFG1008041628G	28APR2020	04C05	Poultry Good Commercial Practices	Finalized	At 0900 hours while observing birds entering the scald tank as part of a routine GCP task, (b)(6) observed the following. One (1) old Breeder turkey (Hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b)(6) stopped the line. Plant personnel then removed the bird from the line and rehung it prior to the stunner. (b)(6) then restarted the line. (b)(6) went immediately to the office and discussed the finding with (b)(6). This is a violation of 9 CFR 381.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. I explained that this issue continues to occur. The last one occurred six months ago (10/24/2019). This shows a vast improvement but we still need to strive for zero occurrences. Further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but are not adequately cut, meaning that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.
P1209	Whitewater Processing Co.	FFG1408051008G	08MAY2020	04C05	Poultry Good Commercial Practices	Finalized	At 0910 hours while observing birds entering the scald tank as part of a routine GCP task, (b)(6) observed the following. Multiple old Breeder turkeys (Hens) were observed to be breathing and raising their heads on the production line just before the scald tank. (b)(6) stopped the line multiple times. Plant personnel then removed the birds from the line and rehung them prior to the stunner. (b)(6) then restarted the line multiple times. (b)(6) went immediately to the office and discussed the finding with (b)(6). This is a violation of 9 CFR 381.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. (b)(6) explained that this issue continues to occur. The last one occurred ten days ago (04/28/2020). There had been a extended period where there were no occurrences but today was terrible. Further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but are not adequately cut, meaning that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB2809122 427G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/27/2019 at approximately 0750 hours, while performing the Good Commercial Practice Verification Task I observed a live bird in the DOA bin. It was on top of the pile and had no denaturant applied during the time of my observations. I observed the bird was continuing to breath, blinking its eyes and moving head. I came closer to the DOA bin to ensure that the bird inside of the DOA bin was still alive and it was. During the time of these observations, there were no supervisors in the area. I then asked the team member to call his (b)(6) (b)(6) D/S Live Hang Team Leader came, and I informed him and showed him my observations. He picked the bird up and saw that it was breathing, moving its head, blinking and kicking. He agreed that it was alive. At this time, he had the bird humanely euthanized via cervical dislocation. Perdue Foods LLC. establishment #1243 P- has established a protocol that any birds should be confirmed dead prior to entry the dead container. If a bird is questionable, it should be hung as a suspect prior to making a determination. I prepared this report on 12/27/2019 and I certify that this report has recorded in it a summary of all pertinent matters discussed.</p>
P1243	Perdue Foods, LLC.	XLB2012022 520G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 02/20/2020 at approximately 1142 hours, while performing the Good Commercial Practice Verification Task I observed a live bird in the DOA bin. It was on top of the pile and had no denaturant applied during the time of my observations. I observed the bird was continuing to breath, blinking its eyes and moving head. I came closer to the DOA bin to ensure that the bird inside of the DOA bin was still alive and it was. During the time of these observations, there were no supervisors in the area. I then asked the lead person to call his supervisor and showed him my observations. (b)(6) D/S Live Hang Team Leader came, and I informed him my observations. (b)(6) asked the team member if the bird was alive and he said "Yes" it was alive. The rehang lead person picked the bird up and saw that it was breathing, moving its head, blinking and kicking. He agreed that it was alive. At this time, he had placed the bird back on the rehang table to rehang it back to the line. Perdue Foods LLC. establishment #1243 P- has established a protocol that any birds should be confirmed dead prior to entry the dead container. If a bird is questionable, it should be hung as a suspect prior to making a determination. I prepared this report on 02/20/2020 and I certify that this report has recorded in it a summary of all pertinent matters discussed. This MOI is associated with MOI # XLB1304021812G dated 02/12/2020.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB3812064 317G	17JUN2020	04C05	Poultry Good Commercial Practices	Finalized	On 06/17/2020 at approximately 1308 hours, while performing the Good Commercial Practice Verification Task I observed a live bird in the DOA bin. It was on top of the pile and had no denaturant applied during the time of my observations. I observed the bird was continuing to breath, blinking its eyes and moving head. I came closer to the DOA bin to ensure that the bird inside of the DOA bin was still alive and it was. (b)(6) D/S Evisceration Shift Lead came, and I informed and showed him my observations. (b)(6) agreed that the bird was fully alive. The rehang lead person picked the bird up and saw that it was breathing, moving its head, blinking and kicking. He agreed that it was alive. At this time, he had placed the bird back on the rehang table to rehang it back to the line. Perdue Foods LLC. establishment #1243 P- has established a protocol that any birds should be confirmed dead prior to entry the dead container. If a bird is questionable, it should be hung as a suspect prior to making a determination. I prepared this report on 06/17/2020 and I certify that this report has recorded in it a summary of all pertinent matters discussed. This MOI is associated with MOI # XLB5400042120G dated 04/20/2020.
P1243	Perdue Foods, LLC.	XLB4100075 920G	20JUL2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0130 hours while performing a Poultry Good Commercial Practices Task the following issue was observed: In live receiving on the DOA belt a live bird was seen standing on the belt drop. I observed 2 DOA birds come down the belt knocking the live bird onto the DOA pile (appx. 10-15 birds) and falling on top of the live bird. There was also 2 other live birds commingled in the pile of DOAs. The belt was unattended so I proceeded inside to find the lead employee. When we arrived to the belt (b)(6) was already picking up the live birds and putting them into holding cages. I notified (b)(6) of my observations.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1249	George's Chicken, LLC	UVG3206035 816G	16MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>I, (b)(6) attended the formal interview described in this Memorandum of Interview (MOI) concerning a Good Commercial Practices (GCP) finding at P-1249 (Edinburg, VA) at 0532 hours this morning, Monday March 16, 2020. I met with Establishment QA (b)(6) starting at 0828 hours. I summarized my findings to (b)(6) as follows: While performing antemortem checks this morning, March 16, 2020 at 0532 hours, I, (b)(6) found a dead chicken on the ground in the old receiving shed at P-1249. The bird was in the 5th trailer space from the left, about 4 feet from the front of the shed. The bird was lying on its back with its head towards the front of the shed, was well-fleshed, appeared to have been healthy (had clean feathers, had no obvious signs of pathology), did not appear to be deteriorated, had not undergone rigor, and was cold to the touch. When palpated, the feet, legs, and wings had muscle tone without being completely flaccid or stiff. The bird had a sizable and very severe crushing injury straight up the middle of its body that opened the abdominal cavity exposing the viscera, tore skin off both thighs, tore skin and muscle along the middle of the breast, and badly crushed the skull (the bird's left side was facing up and the entire head was crushed in on that side). The liver was exposed and congested with blood; and I saw small collections of blood in a mud puddle near the bird's head and on the side of the bird around the abdominal tear. The bird was lying in a tire track path that was visible both in the shed (compressed dirt and mud) and leading from the shed (wet tire tracks). I did not see any other injuries to the bird other than the large crushing injury. I immediately asked for (b)(6) and Evisceration Senior (b)(6). I showed (b)(6) the bird at 0536 hours and explained to him that I would contact my Frontline Supervisor (FLS) and the District Veterinary Medical Specialist (DVMS) regarding issuing a GCP MOI. I did the same with (b)(6) when she arrived at 0541 hours. (b)(6) acknowledged and told me she would inform management about my finding. I informed (b)(6) that this finding was unacceptable, in accordance with expectations of Good Commercial Practices (9CFR 381.65(b)), it warranted a formal interview and Memorandum of Interview (MOI), and that I would need to provide a copy of this MOI to my (b)(6) (b)(6) and to our (b)(6) for review (in accordance with Directive 6110.1: Verification of Poultry Good Commercial Practices). I explained to (b)(6) that this is the first time I have seen a chicken crushed by a truck at P-1249. (b)(6) acknowledged what I had told him and also told me that he has not had an incident of a bird being hit by a truck</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>during his time at P-1249. He told me the establishment was taking this find seriously and would look into preventive strategies so as not to have this happen again. I told (b)(6) (b)(6) I would appreciate any information involving the incident and the preventive strategies implemented to prevent recurrence. To the best of my knowledge, this is a summary of the formal interview and all topics discussed. I concluded the interview at 0835 hours. (b)(6) (b)(6) Office of Field Operations Food Safety and Inspection Service, USDA 19992 Senedo Road Edinburg, VA 22824 Phone Number: (b)(6) (b)(6)@usda.gov</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1249	George's Chicken, LLC	UVG4812055 904G	04MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>The following Good Commercial Practices (GCP) Memorandum of Interview (MOI) summarizes the events witnessed by me, (b)(6) and (b)(6) (b)(6) on Thursday, April 30 during GCPs at P-1249. On Thursday, April 30 at 1009 hours, during a GCP Review and Observation, I observed the main DOA (dead-on arrival) table at the end of the DOA chute in the slaughter area with (b)(6). There were no birds on the DOA table or on the DOA racks. At approx. 1010-1012 hours, I went to observe slaughtered birds as they entered the scalders, and I then went into the live hang break room to find a supervisor to address my finding of a dead slaughtered bird under the blood tank. (b)(6) meanwhile went to the kill station, then into live hang. (b)(6) (b)(6) accompanied (b)(6) into live hang. At approx. 1018 hours, I re-entered the slaughter area and noticed a rapidly growing pile of DOAs on the DOA table at the end of the DOA chute. The pile was at least 3 birds high with at least 20 birds on the table. As I approached, more birds came down the chute, with the pile getting 4 and 5 birds' high; however, I did not observe any live birds in the pile of DOAs. At this point, (b)(6) asked me to join her in live hang to view the pile of DOA birds on the DOA table in live hang. I went into live hang and saw a large pile of birds at least 3 birds high on the DOA table at the end of the conveyor belt leading from dumper #2. I saw live hangers actively throwing birds onto the pile, and I also observed three live birds on top of the pile. I expressed my concerns that the birds were still alive, and as the DOAs were continuing to pile up, these live birds could be smothered in the pile. I still saw live hangers throwing birds on the pile as the line leads tried to clear out the birds. At this moment, (b)(6) came in (around 1020 hours) and immediately stopped his employees from throwing birds on the DOA table. He and his employees began to clear out the large pile of birds on this DOA table, as well as clear the DOA table at the end of the DOA chute. After approximately 5 minutes, (b)(6) and the other employees had the table sufficiently cleared of DOA birds, and I returned to my office. (b)(6) had to leave to attend to other inspection duties, but she informed me that she had observed live birds on top of, and buried within the pile of DOAs on the DOA table in live hang. During a later discussion with (b)(6) I learned that she had observed at least 3 live birds buried in the pile and a total of 6 live birds altogether within and on top of the pile. During a phone conversation with Mr. Sam Grossclose (Plant Manager) at approximately 1130 hours, I informed him that I would be issuing a GCP MOI due to live birds being buried in a pile of DOA birds on the DOA table in the live hang area. I also explained that I had previously</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							seen a pileup of dead birds at the DOA table at the end of the DOA chute last Thursday (April 23, 2020), and I had documented my observations in my GCP task findings notes and in the Establishment Weekly Meeting on April 24 (MOI#UVG2110042324E). I told (b)(6), I would provide a copy of this MOI to my (b)(6) (b)(6) and to our (b)(6) for review (in accordance with Directive 6110.1: Verification of Poultry Good Commercial Practices) (b)(6) told me he would get in touch with (b)(6) regarding the incident.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1249	George's Chicken, LLC	UVG1112051 511G	11MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>The following Good Commercial Practices (GCP) Memorandum of Interview (MOI) summarizes the events witnessed by me, (b)(6) and (b)(6) (b)(6) on Thursday May 7, 2020 during Good Commercial Practices at P-1249. At approximately 0545 hours, I was informed by (b)(6) who was in the process of performing a GCP task that there were a lot of dead birds coming into live hang. I told (b)(6) to make sure establishment employees were not piling DOAs and that the process was in control, according to the establishment's plan. I told (b)(6) I would go to dumping. I arrived at dumping at approximately 0550 hours. I observed the birds going into live hang on the conveyor belt leading from dumper #2. At the time, Trailer #569 was being dumped; this was the first trailer on Lot #2, had arrived at the establishment yesterday (May 6), and had been on the establishment premises overnight. There were DOAs scattered among the birds I saw on the belt. When establishment dumped the third tier, there were mostly dead birds in this tier. Therefore, there seemed to be a pattern in which some tiers had fewer DOAs and others had many DOAs. Establishment personnel in the area and Evisceration Senior (b)(6) also noticed a pattern to the tiers containing mostly live birds and those containing mostly dead birds. When I looked at the birds being sorted as DOAs in live hang and at the DOA tables in live hang and slaughter, I observed hundreds of dead birds. They appeared to be overall well-fleshed birds with no overt signs of pathology. Overall, they appeared darker in skin color, looking dark red to purplish in hue. Overall, there were no obvious signs of fatal injury. The DOAs I touched were cool or cold.</p> <p>Establishment personnel and management were ensuring the DOAs were spread out in a single layer, checked, and removed and disposed as expeditiously as possible. To provide more background on the affected trailers: There were three trailers total that had stayed overnight at the establishment – Trailer #770, which was a carryover from Lot #8 from yesterday and now designated as Lot #1, Trailer #569 (first trailer on Lot #2), and Trailer #526 (first trailer on Lot #3). Trailer #569 (Lot #2), like Trailer #526 (Lot #3) had been housed in the new receiving shed, whereas Trailer #770 (Lot #1) was housed in the old shed. I also discovered all three trailers housed overnight were from the same farm. I had watched the first trailer (#770, Lot #1) being dumped at around 0518 hours. It had noticeable DOAs on the conveyor belt, but there were not excessive numbers of DOAs. According to the Poultry Lot Information for Trailer #770, there were 175 DOAs out of 7376 birds. Lot #8 from May 6 (trailers from the same lot run on the previous day) had a total recorded DOA count of 10 heads. I observed the third trailer (#526, Lot #3),</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>still parked close to the center of the new shed in its overnight location at approximately 0630 hours. When I checked the right side (looking into the shed) of the trailer, I did not observe excessive numbers of DOAs. However, when I checked the left side (which was directly exposed to the row of fans) and checked the cages at the level of the fans, I noted multiple dead birds. These birds overall did not have overt signs of pathology or fatal injuries, looked well-fleshed, and were reddish and reddish-purple in skin color. The fans were not running at the time of my observations. When I checked Poultry Lot Information for Lot #2 and #3, there were a large number of DOAs recorded: 1785 and 740 heads, respectively. This was also confirmed in the DOA totals recorded by (b)(6). The total number of DOAs for each lot was not broken down by individual trailers; there were a total of three trailers for both Lot #2 and #3, with only one truck from each on the premises overnight (the other two trucks from each lot had arrived in the morning). However, both I and (b)(6) visually noted that the majority of DOAs for both Lot #2 and #3 were on the trailers that were left overnight on the premises. I spoke on the phone with Plant Manager Sam Groseclose about the incident at 1255 hours and informed him I would be issuing a GCP MOI. I told him would provide a copy of this MOI to my (b)(6) (b)(6) and to our (b)(6) Auxier for review (in accordance with Directive 6110.1: Verification of Poultry Good Commercial Practices). Mr. Groseclose told me he was going to discuss the issue with 2nd shift management to determine what happened. On Friday, May 8 at 1300 hours, Mr. Groseclose told me that, according to their observations, it appeared high winds were able to turn the fans and channel cold air into the shed, which may have occurred on the night in question; establishment supervision was able to see and video the wind turning the fans in the new shed on the night of May 7 while there was no power to the fans, and hypothesized this may have also happened on the night of May 6.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1249	George's Chicken, LLC	UVG2109050 826G	26MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This Good Commercial Practices (GCP) Memorandum of Interview (MOI) is to document a finding during a GCP Review and Observation task performed at P-1249 on Tuesday, May 26, 2020 by me, (b)(6). At 0835 hours, I observed a live bird in the blood tunnel leading from the kill machine and backup cutters under both slaughter lines, where the tank turns a corner near the back wall of slaughter and heads towards the secondary stunner. The bird was completely covered in a layer of blood, small in size, and had its head, neck, and the top part of its back out of the blood that had pooled in the tunnel. As I watched, I saw the bird turn its head. I immediately went to look for a supervisor and informed (b)(6) that there was a live bird in the blood tunnel. (b)(6) safely removed the bird using a hook and took it to live hang to rehang it on the line. When I observed the bird close up, it was still alive and moving, and it had no visible mark of slaughter on its neck. (b)(6) rehung the bird on slaughter line 2, and he followed the bird's progress to ensure it was slaughtered. I informed Evisceration Senior (b)(6) (who I encountered as (b)(6) and I were following the bird to the kill station) about the live bird in the blood tunnel (0840 hours), and she followed us to observe the bird. I saw the bird was not slaughtered by the kill machine; but it was slaughtered by the backup cutter. I spoke on the phone with Plant Manager Sam Groseclose about the incident at 0921 hours and informed him I would be issuing a GCP MOI. I told him I would provide a copy of this MOI to my (b)(6) and to our (b)(6) for review (in accordance with Directive 6110.1: Verification of Poultry Good Commercial Practices). I also informed Mr. Groseclose that this is the first time I have seen a live bird in the blood tunnel. Mr. Groseclose told me he was going to discuss the incident with (b)(6).</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1284	Pilgrim's Pride Corporation	GDA4701043 817G	17APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1284, Pilgrim's, April 17, 2020, 0030 hours. In attendance: (b)(6) 1st (b)(6) On 4/16/20, at approximately 2225 hours, while performing Good Commercial Practices verification in the live room, I observed a live chicken in a condemn barrel that was about half full of dead-on-arrival chickens (DOA). The live chicken was on top of the DOAs and appeared healthy, bright, and alert. I notified an employee in the area and the lead employee and (b)(6) came to the live floor and I notified them of my findings. The live chicken was removed from the condemn barrel and the remaining DOAs were checked for any other live chickens and none were found. (b)(6) stated he believed the chicken had jumped into the condemn barrel. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b)(6) review Federal Register Notice Vol. 70, No. 187, published September 2005 {Docket No. 04-037N} for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) Pilgrim's.</p>
P1307	Mar-Jac Poultry-AL	KIL57150202 05G	05FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 14:38 on February 5, 2020, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed four (4) live chickens in the DOA dumpster. The chickens were lethargic, but breathing heavily, and were surrounded by DOA's and chicken litter. I immediately notified Live Poultry (b)(6) of this finding. The chickens were retrieved from the dumpster and euthanized by cervical dislocation and decapitation. cc: (b)(6) (b)(6) (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1317+V1317	Wayne Farms LLC	QUI2012125927G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	At 1140 hours on December 26, 2019 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank. One young chicken was seen entering the scald tank with a uplifted head, reflexes, rhythmic breathing, and movements with no cut on the neck. I tried to get the back up auto killer person to stop the line but could not make him understand what I needed him to do. Before I started my task I observed the back up person washing out the blood drip pan. I immediately notified evisceration (b)(6) (b)(6) and Shift (b)(6) was notified soon after. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/ or death by means other than slaughter. (b)(6)
P1317+V1317	Wayne Farms LLC	QUI5817060402G	02JUN2020	04C05	Poultry Good Commercial Practices	Finalized	Dear (b)(6), At approximately 17:20 hours, on June 02, 2020, while performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I, (b)(6) observed one live bird covered by and comingled with dead birds in a pile on the sliding chute at the end of the live bird belt. During a meeting, with the second shift (b)(6) held in USDA/FSIS office at approximately 17:35 hours I informed him that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. Cc: (b)(6) (b)(6) (b)(6)
P1317+V1317	Wayne Farms LLC	QUI3120074016G	16JUL2020	04C05	Poultry Good Commercial Practices	Finalized	Dear (b)(6), At approximately 20:05 hours, on July 16, 2020, while accompanying (b)(6) performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I, (b)(6) observed two live birds covered by and comingled with dead birds in a pile on the sliding chute at the end of the live bird belt. During a meeting, with the second shift (b)(6) and (b)(6) held in USDA/FSIS office at approximately 20:20 hours I informed him that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. Cc: (b)(6) (b)(6)

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1318	Perdue Foods, LLC	EHL1818063 704G	04JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1544 hours while performing Good Commercial Practice verification I observed 4 heads of birds under the entrance to the CO2 tunnel where each individual cage is separated from the stack of cages. Upon further investigation I observed that as the individual cages are removed from the stack of cages, live birds are able to stick their heads up out of the cage. At the time of the investigation I observed 1 bird that was pushed out of the cage to the floor below as the cage entered the CO2 system. This allows the opportunity for live birds to be decapitated. (b)(6) was notified of the observation of birds being handled in a way that resulted in death other than by slaughter. (b)(6) investigated the issue and I discussed the issue with Business Unit Leader (b)(6) who stated that this was an issue early on when the CO2 system was installed. At that time, investigation revealed that the issue originates at the farm by the catching crew and last November modifications were put in place. (b)(6) stated that he will ensure that the catching crew is retrained and there will also be follow-up after the training is completed. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Perdue Foods, LLC P-1318 Milford, DE. 19963</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P165H	OK Foods, Inc.	DAF4708013 717G	17JAN2020	04C05	Poultry Good Commercial Practices	Finalized	On the afternoon/evening of 1-15-20 birds were caught and brought to the plant from Hannah Farm located in Waldron, Arkansas. The earliest load arrived at 1747. Due to water related issues, the establishment did not slaughter on the evening of 1-15-20 and did not resume normal operations until approximately 0715 on 1-17-20. These same birds are still on site and have been without food or water for an extended period of time (approximately 37 hours). The establishment's Animal Welfare Plan contains the National Chicken Council Animal Welfare Guidelines and Audit Checklist for Broilers. Page 11 of the plan states "Feed withdrawal must not exceed 18 hours prior to slaughter". Page 14 of the plan states "Holding times of live birds at the plant must be kept to the minimum consistent with good processing practices, with the maximum time from catching to slaughter recommended to not exceed 12 hours". Both of these timeframes were exceeded. On the morning of 1-17-20, I met with Mr. Jeremy Harwell, Assistant Plant Manager and discussed my concerns over the length of time these birds were kept on-site without food or water. Mr. Harwell understood my concerns and explained that the plant had requested that OK Farms live haul division return the birds to a farm on 1-16-20. However, this did not occur.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P165H	OK Foods, Inc.	DAF2512032 930G	30MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0641 on Monday, March 30, 2020 while performing an ante-mortem examination on the back dock, I observed the following. An employee was removing birds from a cage and placing them in a shackle attached to a scale in order to obtain individual live bird weights. The employee then removed the birds from the shackle by the hocks and threw them in a side arm motion back into the cage. During this time, the back dock supervisor was standing approximately 6-8 feet away recording the individual bird weights. After observing the employee weight approximately four birds and return each by throwing them side arm back into the cage with no action from plant management, I proceeded to the cage dumper operator and asked him to stop dumping cages. U.S. reject tag B45009892 was attached to the cage dumper a short time later. I discussed my observations and concerns with (b)(6) Back Dock Supervisor. (b)(6) commented that she had not seen the employee throwing the birds back into the cage. I then phoned (b)(6) to apprise her of the situation. At approximately 0720 I met with Mr. Danny Houston, Plant Manager; (b)(6) and (b)(6) to discuss my findings and the plant's plan of corrective action. Mr. Houston has stopped the practice of weighing live birds. Mr. Houston suspended the employee involved in the incident from handling live poultry until further notice pending involvement from the human resources department. (b)(6) conducted employee training with the remaining employees who handle live poultry by reviewing bird handling expectations. Additionally, Mr. Houston met with the two back dock leads and the back dock supervisor to communicate his expectations regarding their monitoring employees handling of live birds. Following the completion of these training events, I released regulatory control of the cage dumper at approximately 0803. A conference call with plant management, (b)(6) is scheduled for 0900 on 3-31-20.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P165H	OK Foods, Inc.	DAF3807053 923G	23MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0623 on 5/23/20, while performing a good commercial practice check, I (b)(6) observed a sensible bird (eyes closed, head up held close to the body) proceeding down the line and into the line 1 scalders. I traveled down the line and observed a cadaver exit the pickers. I removed the cadaver from the line and examined it. There was no cut on the neck. (b)(6)</p> <p>(b)(6) was notified of my observation and shown the cadaver. (b)(6) was also shown the cadaver. The incident was discussed later (approximately 0720) in the supervisor's office with (b)(6)</p> <p>(b)(6) explained that after she was shown the cadaver, she proceeded to the kill room and observed the plant employee responsible for monitoring for sensible carcasses on line 1 looking at his cell phone as carcasses went by. The employee was immediately removed from that position, suspended until further notice, and escorted off the premises. A different plant employee was placed on line 1 monitoring for sensible carcasses. Later in the shift I performed a recheck and observed zero sensible birds prior to the scalders.</p>
P165H	OK Foods, Inc.	DAF5810051 928G	28MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 5-28-20 at approximately 0948 while performing a good commercial practice check, I (b)(6) observed one live bird in the DOA dumpster outside the live hanging room. The bird was partially covered by DOA's and had red dye on it. I observed a rhythmic in and out motion of the bird's abdomen as it breathed. I immediately requested that the back-dock supervisor come to the area. Upon her arrival, I showed (b)(6) the live bird in the dumpster and notified her that a GCP MOI would be issued. A plant employee removed the live bird from the dumpster. During the removal process the bird opened its eyes and began trying to fly. After being removed from the dumpster, the bird immediately underwent cervical disarticulation. Past practice at this facility is for all birds to receive cervical disarticulation prior to being placed in the DOA dumpster. The establishment's Animal Welfare Program states "Do not place any live birds in the DOS containers. (b)(6) explained that the employee responsible would receive additional animal welfare training.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN5611034 212G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 02/19/2020 at approximately 1432 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed a crate of live birds tossed from a trailer onto the ground by a Southern Hens employee. The crate contained approximately 8-10 hens. After being dropped to the ground (~6 feet) below the trailer, the birds were frantic and tried to escape the crate. (b)(6) (shift (b)(6)) was brought over to the area of the back dock to visually observe the situation and was informed of the incident. I informed her of the details that I observed and stated that this was a less than ideal management of the live birds.
P17766	Southern Hens, Inc	SSN4111032 312G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 03/10/2020 at approximately 1100 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. One crate of birds was observed to be tossed by an employee onto the conveyer belt and then bounced down to the walk way, landing in a vertical position. There were no 'slides' observed to be utilized by the employee as well. I was informed by a team leader in the area that all 'slides' were under repair at the moment. (b)(6) (b)(6) informed of the incident and the details that I observed and stated that this was a less ideal management of the live birds.
P17766	Southern Hens, Inc	SSN4311033 812G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 03/04/2020 at approximately 1432 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. One of the crate of birds was observed to be tossed by an employee onto the conveyer belt and then bounced down to the walk way, landing in a vertical position and then falling another 5 feet onto the trailer dock. The crates that followed, bounced against the vertical crate of live birds onto the conveyer belt as the employee tossed each crate from approximately 6 feet. There were no 'slides' observed in the area to be utilized by the employee. (b)(6) (b)(6) were both informed of the incident at the back-dock area. I informed him of the details that I observed and stated that this was a less ideal management of the live birds.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN4511035 712G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/03/2020 at approximately 0902 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6), witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. One crate of birds was observed to be tossed by an employee onto the conveyer belt and then bounced down to the walk way, landing in a vertical position. Another crate followed the exact same motion, but when it hit the walk way and fell slanted onto the opposite trailer, it popped open the door of the crate and several birds fell to the ground approximately 5 feet below. After being dropped to the ground, the birds were observed to be frantic and ran in different directions. There were no 'slides' observed to be utilized by the employee as well. There was only one in the general area, but it was broken and unstable. (b)(6) was brought out of live receiving to the area of the back dock to visually observe the situation and was informed of the incident. I also informed (b)(6) of the details that I observed and stated that this was a less ideal management of the live birds.</p>
P17766	Southern Hens, Inc	SSN3111034 212G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/11/2020 at approximately 1028 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, (b)(6) Dr. Kermit Harvey (DDM), witnessed two crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. There was one 'slides' observed to be in the area but was not being utilized by the plant employee. I was informed by a team leader in the area that all 'slides' were under repair now. There were several loose birds in the back-dock area, as well as the live hang room. (b)(6) were all verbally notified of the incident and the details that were observed when stating that this was a less ideal management of the live birds.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN4811035 412G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/02/2020 at approximately 1541 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed an employee standing on a crate of live birds that was not located on the trailer. The crate was on the walkway positioned in a vertical position and filled with live birds. The Employee was observed using the crate to toss empty crates higher up on the trailer. As the employee move in motion, the birds frantically flapped around over each other until eventually the crate door open. At this point the live birds were loose. (b)(6) (First Processing (b)(6) informed of the event that took place. (b)(6) (b)(6) live Receiving Supervisor), was brought over to the area of the back dock to visually observe the situation and was informed of the incident. I informed her of the details that I observed and stated that this was a less ideal management of the live birds.</p>
P17766	Southern Hens, Inc	SSN5011035 512G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 02/25/2020 at approximately 0848 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. Several crates of birds were observed to be tossed by an employee onto the conveyer belt and then bounced bouncing off the conveyer belt onto the lateral side. Three crates were observed falling and some of the live birds escaped and ran in different direction with 1-2 birds riding the conveyer belt. After I informed management of the incident, the crate tossing process continued. Aluminum 'slides' were in the area but were not utilized on either side. (b)(6) (First Processing (b)(6) was brought over to the area of the back dock to visually observe the situation and was informed of the incident. I informed him of the details that I observed and stated that this was a less ideal management of the live birds</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN5311030 812G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 02/24/2020 at approximately 1028 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. One crate of birds was observed to be tossed by an employee onto the conveyer belt and then bounced down to the ground, another 5 feet below. After being dropped to the ground, the birds were observed to be frantic and tried to escape the crate. Ms. Tia Horton (Plant Manager), was brought over to the area of the back dock to visually observe the situation and was informed of the incident. I informed her of the details that I observed and stated that this was a less ideal management of the live birds.
P17766	Southern Hens, Inc	SSN0412030 912G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 01/04/2020 at approximately 0823 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed a live bird as it was run over by a trailer leaving the loading dock. There were several loose birds in the area sitting on the trailer tires, sitting on the ground between the tires and sitting on the metal rim of the trailer tires. As the trailer pulled away, a few moved while other birds remained. The bird sitting on the ground between the tires was unfortunately caught and did not make it out and was crushed upon impact. (b)(6) (Live Receiving (b)(6) was brought out to visually observe the situation and was informed of the GCPIP MOI failure. I explained to (b)(6) that allowing live birds to remain in this type of condition while being unsafe could potentially lead to more live birds being crushed by trailer tires and heavy crates as well. This can cause needless suffering and death. Poultry slaughter establishment must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. An establishment meeting will be held at 9:30 am 01/09/2022 and (b)(6) (b)(6) will discuss briefly the less than GCPIP incident at the back dock area. GCP MOI was submitted to the establishment from IIC. There was a bird that was crushed by a trailer tire at the back-dock area. (b)(6) (b)(6) Live Receiving (b)(6) was informed of the GCP MOI verbally (b)(6) was issued the GCP MOI.

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P17766	Southern Hens, Inc	SSN0417035 616G	16MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 03/16/2020 at approximately 1100 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. The crates that were tossed bounced onto the conveyer belt, tilted on its side, and then fell back into the normal position all while the conveyer belt was still in motion. There were no 'slides' observed to be utilized by the employee as well. I was informed by a team leader in the area that all 'slides' were under repair at the moment. (b)(6) (b)(6) were both informed of the incident and the details that I observed and stated that this was a less ideal management of the live birds.
P17766	Southern Hens, Inc	SSN2717034 617G	17MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 03/17/2020 at approximately 0736 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. The crates that were tossed bounced onto the conveyer belt, tilted on its side, and then fell back into the normal position all while the conveyer belt was still in motion. There were no 'slides' observed to be utilized by the employee as well. I informed the team leader in the and asked if he would contact a supervisor or manager. Mrs Tia Horton (Plant Manager) was informed of the incident and the details that I observed and stated that this was a less ideal management of the live birds.
P17766	Southern Hens, Inc	SSN2517041 130G	30APR2020	04C05	Poultry Good Commercial Practices	Finalized	On 04/30/2020 at approximately 0914 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed four crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. The crates that were tossed bounced onto the conveyer belt, tilted on its side, and then fell onto the side walk way below. There were no 'slides' observed to be utilized by the employee on the inside trailer area. I informed (b)(6) (b)(6) of the incident that occurred and the details that I observed. I stated that this was a less than ideal management of the live birds.

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P17778	ENA Meat Packing Corp.	TMZ3313065 802G	02JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P17778, ENA, May 28, 2020, 0920 hours. In attendance: (b)(6), Consumer Safety Inspector (b)(6). (b)(6) At approximately 0915 hours while inspecting Birds on the Evisceration line a total of seven Cadaver Birds were pulled of the line and hung on the hang back rack at various intervals. I stopped the line and closely examined the red Cadaver birds and observed two of the Birds were not cut or lacerated with a knife, the were apparently allowed to go into the scalding alive. Five of the Birds were not properly slaughtered, the cut to the neck were not deep enough to allow for proper bleeding to occur. I proceeded to the kill floor and observed that two of the employees on the kill floor were new and I also observed two birds on the floor bleeding and still walking. I went to the production Manager's office (b)(6) and immediately after to the Establishment owner, (b)(6) and informed them both of the violation of Good Commercial Practice - inhumane handling of Birds by their employees. Mr. Kucukkarca, Owner and (b)(6) (b)(6) immediately went to the kill floor to address the egregious handling of live Poultry. The affected birds were condemned as Cadavers and production continued. Establishment is hereby advised to review the Federal Register notice on Treatment of Live Poultry.</p>
P18860	Sing Wah Live Poultry Mkt Inc	XPD2409055 819G	19MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>While doing a routine GCP observation task on 05/18/2020 at P18860 at 8:10, I observed the following. A plant employee put into the scalding approximately 10 young chickens that were still breathing and flapping their wings. I stopped the line and noted that the bleed out process was incomplete and ineffective. A worker removed the birds from the scalding, placed them into a barrel, and then them transferred back into the cones. Good commercial practice requires a complete bleeding out of the carcasses prior to further processing per CFR 381.65 (b). Any subsequent occurrences of this issue will result in the issuance of an NR and possible further regulatory action. I informed SPHV of this deviation from GCP.</p>
P18860	Sing Wah Live Poultry Mkt Inc	XPD1411065 316G	16JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This meeting serves as a formal notice that all birds must be bled out thoroughly in the cones BEFORE being placed in the barrels and the scalding. As members of management, it is your responsibility to ensure that all employees working on the kill floor are properly trained how to slaughter according to good commercial practices to avoid the issuance of noncompliance records.</p>

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P18860	Sing Wah Live Poultry Mkt Inc	XPDP3611061517G	17JUN2020	04C05	Poultry Good Commercial Practices	Finalized	(b)(6) and I met today around 10:00AM to further discuss good commercial practices. Around 9AM while I was performing my routine GCP tasks, I observed the slaughter of light fowl. We received 12 crates of light fowl today and during my antemortem inspection, there were only a few dead on arrival; however, at the time of slaughter, shortly after 9AM, there was a large number of dead birds in the crates. Final count was 25, per the kill floor employee. I asked what happened and he told me they "got too hot waiting." (b)(6) and I addressed the ventilation situation in the live holding area and he is aware that he is required to provide proper ventilation in all rooms of his plant. I also explained to him during our meeting that even though we cannot control the loading of the birds to the slaughterhouse, we can control what happens once they arrive and we have a responsibility to keep the live birds comfortable and alive while waiting to be slaughtered for food. This means not keeping them overnight, and not letting them get too hot in summer months and too cold in winter months. Next week, the high is expected to be in the 80s so it is very important that this is addressed promptly.
P18860	Sing Wah Live Poultry Mkt Inc	XPDP4305071323G	23JUL2020	04C05	Poultry Good Commercial Practices	Finalized	I met with floor supervisor (b)(6) around 10AM after observing a young chicken that had already had its throat cut walk out of the kill floor and into the processing room while still bleeding out. When cutting the birds for slaughter, the cut should be quick and deep enough to allow for a quick and thorough bleed out in the cones that renders the bird unconscious and dead within seconds. The birds should not still be conscious enough to walk around the establishment. Part of good commercial practices is preventing prolonged suffering from the slaughter process. Also, the birds MUST bleed out in the cones and must not be moving and jumping out of the buckets. It is your responsibility to ensure that all kill floor employees are properly trained in the slaughter processes and good commercial practices.
P192	Pilgrim's Pride Corporation	OOB3420023111G	11FEB2020	04C05	Poultry Good Commercial Practices	Finalized	On February 11, 2020 at approximately 1840 hours while performing the poultry good commercial practices check, I observed a live bird enter the scalders. The bird was completely conscious, with its head raised, blinking, and looking around. The bird did not have a cut on its neck. I immediately notified (b)(6) of the situation.

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P192	Pilgrim's Pride Corporation	OOB3515034 028G	28MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On March 28, 2020 at approximately 1515 hours while performing the poultry good commercial practices check, I observed a live bird on line one just before the entrance to the scalding tank. The bird was past the neck cutter, the backup neck cutter, and any other backup measures before entering the scalding tank. The bird was conscious, with its head raised, blinking, and looking around. The bird did not have a cut on its neck. I immediately notified the live receiving (b)(6) of the situation.
P19688+V19 688	Sanderson Farms, Inc.	KJA5017020 814G	14FEB2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1714 hours on February 14, 2020 a live bird, that was still breathing, was observed entering the scalding tank on line 1. (b)(6), first processing (b)(6) observed the cadaver. 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with GCP and in a manner to ensure breathing has stopped before scalding. Furthermore, 9 CFR 381.90 states that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. (b)(6) disposed of the carcass immediately. As immediate corrective actions to prevent ongoing bird suffering and adulteration of product, (b)(6) said he would ensure the automatic knife was working properly, discipline the employee stationed at the back up kill position, and provide training to said employee. Preventing mistreatment and slaughtering poultry in compliance with 9 CFR 381.65(b) decreases the chances of producing adulterated carcasses. (b)(6) (b)(6)

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P19688+V19 688	Sanderson Farms, Inc.	KJA0816041 710G	10APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday April 10, 2020 at approximately 1504 hours I observed the employee stationed at the back up cutter on picking line #1 fail to slaughter a bird that was directly after a bird hung by one leg. The live bird was again observed prior to the scalding entrance where Processing (b)(6) (b)(6) stopped the line and removed the bird. At that time, we were able to confirm that the bird was in fact alive, still breathing, and conscious. Once the bird was removed (b)(6) restarted the line. First Processing (b)(6) put the bird back on the line prior to the stunner and it was properly slaughtered. If I had not observed the live bird at the back up cutter and acted, the bird would have entered the scalding tank alive. 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with GCP and in a manner to ensure breathing has stopped before scalding. Furthermore, 9 CFR 381.90 states that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. As immediate corrective actions to prevent ongoing bird suffering and adulteration of product, (b)(6) (b)(6) said he would provide training for the live hang employees as well as for the employee stationed as the back up cutter. Preventing mistreatment and slaughtering poultry in compliance with 9 CFR 381.65(b) decreases the chances of producing adulterated carcasses (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P206+V206	Pilgrim's Pride Corporation	KCC4216015 015G	15JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1146 hours, while performing ante mortem inspection at the back-dock area, I observed a chicken's leg caught between the door and the side wall cage frame. This cage was the 4th cage from the tail end of the trailer and on the top level, bottom cell on the right. I then observed a chicken with its head caught between the door and the top of the cage frame. This cage was directly beneath the cage that was mentioned above, third cell on the right. The chicken's head was pale in color, the eyes were closed, and the beak was open wide. I could not see any breathing pattern exhibited by this chicken, which indicated to me that this chicken was dead due to strangulation. I continued with ante mortem and observed a chicken with its wing caught between the door and the cage frame. The angle of the wing indicated that this wing could be broken. This cage was on the top level at the very tail end of the trailer, second cell on the right. I immediately located an employee that could find someone from management for me. The back-dock (b)(6) (b)(6) arrived, and I showed him the deficiencies that I had discovered. He immediately radioed for Plant Manager Jose Cabrera, Evisceration (b)(6) (b)(6), and QA (b)(6) (b)(6). (b)(6) informed (b)(6) that no more cages were to be unloaded from this trailer at this time. He then told the back-dock forklift drivers not to remove any more cages from the trailer. When the management team arrived, I showed them the deficiencies that occurred when the chickens were being placed in the cages by the catch crew. I informed Mr. Cabrera that this was unacceptable, and a MOI would be written. I allowed the forklift driver to remove the cage with the chicken's leg caught in the door and place the cage on the ground at the end of the trailer. (b)(6) opened the door to release the leg. I immediately noticed that the leg was broken.. I then turned back around and noticed that the cage in which the chicken's head was caught was no longer on the trailer, nor was it on the ground at the end of the trailer. I asked (b)(6) where that cage went to. He stated that he did not know and that he did not tell the forklift drivers that they could remove any other cages. We then observed the forklift driver remove another cage from the trailer. (b)(6) immediately stopped the employee from going any further with that cage. I informed management at that time that I had not allowed any other cages to be removed from the trailer except for the cage in which the chicken's leg was caught in the door. I informed management that they needed to locate the cage in which the bird's head had been caught in the door. The cage was located on the back-dock, waiting to be dumped onto the live hang belt. The last cage in which the wing was caught was removed from the trailer and set on the ground. The door was</p>

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							opened, and the wing was released. Fortunately, the wing was not broken. The chicken with the broken leg was humanely euthanized by the establishment. USDA's concerns are that the handling of the chickens that were observed today should have been identified by the plant's GMP program prior to USDA observing them. USDA encourages the establishment to respond to this MOI as well as follow their written GCP program. A similar GCP MOI was documented on 1-10-2020, MOI -KCC481801140G , for damaged cages being placed back into circulation and the potential for injury to the chickens.

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P208+V208	George's Processing, Inc.	XIC2005123 717G	17DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, December 16, 2019, at approximately 1150 hours (b)(6) met with (b)(6) in the evisceration supervisor office. The following is a synopsis of the discussion and events regarding approximately 9 cadavers due to no back-up killer after production resumed due to a loss of electricity to the establishment. At approximately 0910 hours upon the restoration of electricity and power to the establishment, I observed that the kill lines were about to start. I observed (b)(6) don a cut-resistant glove and knife to attend to the birds missed by the kill machine on Kill Line 2. I observed the picking room employee who wears a maroon smock don the other cut resistant glove, but the receiving/paw lead requested the cut resistant glove from the employee wearing the maroon smock. It is important to note that no employee was in the role of the back-up killer for Line 1. At this point, the employee wearing the maroon smock dipped under the line and left the picking room (toward the picking room breakroom). I observed as (b)(6) and the receiving/paw lead began addressing the birds missed by the kill machine on Kill Line 2, but no one was addressing the birds missed by the kill machine on Kill Line 1. It is important to note that the (b)(6) and the receiving/paw lead appeared to be struggling to keep up based on my observation. As the last birds (due to break) passed by on kill Line 2, the picking room employee wearing the maroon smock returned to the area. Then, I proceeded to the area to watch the carcasses enter the scalders. While observing Kill line 1, I observed two birds that their head was tucked up against the breast muscle. It is important to note that this was an atypical observation. I observed as both birds missed the head puller stationed prior to the scalders. At that time, I was unable to visualize any kill cut. Due to the uncertainty, I proceeded to watch the birds/carcasses exiting the pickers/scalders. I observed as approximately 9 carcasses over 15-20 seconds that had cherry red to purple discoloration of the neck and breast muscle with no visible kill cut. It is important to note that this was observed prior to the establishment's back up head puller. I requested (b)(6) presence as the cadavers passed by the rehang table and demonstrated the carcasses that had cherry red to purple discoloration of the neck indicate that they had entered the scalders alive. As three of the cadavers were condemned, I also visually inspected and verbalized my findings to (b)(6) in which these cadavers had no kill cut. At this time, I discussed with (b)(6) that these observations may indicate noncompliance with 9 CFR 381.65(b). At approximately 11:50 hours, I informed (b)(6) that birds should be slaughtered in a manner that results in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.</p>

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							<p>These 9 cadavers were not slaughtered in accordance with good commercial practices. I informed (b)(6) that no back-up killer was present which could potentially indicate a loss of process control. I explained the physiological and gross pathological differences between a cadaver and a DOA to (b)(6). (b)(6) also informed me that the back-up killers had been sent to lunch and that the picking room employee with the maroon smock (b)(6) informed me his name is (b)(6) should have been the back-up killer for Kill Line 1. I informed (b)(6) of my observations that (b)(6) had left the area and was not present at on Kill Line 1. I explained that if IPP identify a trend of cadavers that this may result in noncompliance with 9 CFR 381.65(b). The meeting was adjourned at approximately 1200 hours.</p>
P211	Palmetto Pigeon Plant, Inc.	DJK3711012 414G	14JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>Today, at approximately 0930, as well as, on 01/13/2020; observations were made by (b)(6) (double placement of birds into one cup) and FI Harrison (Red Birds at Postmortem). (b)(6) made observations of plant employees placing two birds in one "bleed out cup". This was hindering the top bird from bleeding out properly. Also observed during this GCP was some of the top birds were moving so much that they were wiggling out of the cups onto the floor. I informed (b)(6) of my observations and she indicated she would address the issues. This observation was made while slaughtering "Black Meat Chickens" today. On Monday, I was informed by FI Harrison that she had a higher than normal count for birds that appeared to not have bleed out properly. My observation on today may have been the cause for the higher number of "Red Birds" coming in at the Postmortem station on Monday while slaughtering Squabs/Pusan's."</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P21234	Perdue Foods LLC	XGI1408063 318G	18JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Perdue Farms P-21234 6/18/2020 Time: 9:14 am On June 18, 2020, at approximately 8:18am, I (b)(6) while performing a Good Commercial Practices Verification task in the picking room, observed the following. While timing and observing the line for 1 minute, I observed 6 conscious birds moving towards the scalders on evisceration line 2. The birds were lifting their heads and flapping their wings. Two of the birds entered the scalders fully conscious, and the other 4 had their heads pulled by the puller. I stayed for 1 more minute to be sure that no other conscious birds were coming. After, I immediately went to see what the backup neck cutter personnel was doing. The lead (b)(6) was standing there. I told him I was coming to see what was going on, because I'm observing live birds going into the scalders. He mentioned that he had just come to cover the line since the original person that was there had to go on a break. I asked him how often are the blades being changed that cut the bird's necks, because I noticed they were missing quite a few birds. He said the blades are usually changed at break. I told him I would be mentioning this issue to maintenance and First Processing (b)(6). I informed (b)(6) that I would be documenting my findings in an MOI, because the establishment is not preventing conscious birds from entering the scalders, and this is not consistent with Good Commercial Practices. This MOI will be forwarded to my (b)(6), the District Office, and the District Veterinary Medical Specialist in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P21234	Perdue Foods LLC	XGI0911070 614G	14JUL2020	04C05	Poultry Good Commercial Practices	Open	<p>Perdue Farms P-21234 7/14/2020 Time: 12:09 pm On July 14, 2020, at approximately 11:25am, I (b)(6) while performing a Good Commercial Practices Verification task in the picking room, observed the following. While I was observing line 2, at approximately 48 seconds of timing the line, I began to notice birds moving towards the scalders that were displaying signs of consciousness. I observed 1 bird blinking, and I observed another still breathing (I saw its belly flap moving up and down). I noticed a few other birds approximately 3 were flapping their wings and swinging their bodies back and forth. The head puller was missing some of the birds, however, I did notice neck cuts on all of the birds. I observed the line for 3 full minutes, then I rushed to get (b)(6) First Processing Shift Leader. (b)(6) observed the line with me for about 3 more minutes and we noticed another bird go by that was still breathing and twitching. (b)(6) pulled the bird off of the line. It had a neck cut on it, but did not bleed out properly. (b)(6) then went to the area of the back up neck cutters to do some more investigation, while I stayed behind and continued to observe the birds going by on line 2. As I was standing there, I observed a few more conscious birds heading into the scalders. I then went to go find (b)(6) to see how they were planning to address the issue. I informed (b)(6) that I would be documenting my findings in an MOI, because the establishment is not preventing conscious birds from entering the scalders, and this is not consistent with Good Commercial Practices. A similar incident occurred on June 18, 2020, MOI # XGI1408063318G. The preventative measure was either not implemented or not effective. This MOI will be forwarded to my (b)(6) the District Office, and the District Veterinary Medical Specialist in case additional follow-up is recommended. Respectfully, (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P2178	PERDUE FOODS LLC	MXM480412 5517G	17DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 13:06 hours on Wednesday, December 11, 2019, while performing a routine Good Commercial Practice/Ante Mortem task as part of the routine USDA Poultry Welfare audit, in the receiving area of P-2178, Perdue Foods LLC in Georgetown, DE, two (2) live birds were found in the DOA bin. Both birds were on top of the tank: one was on its' back and the other had its head buried in the pile with its tail up. Both birds appeared to moribund, struggling to breathe and moving their feet slightly. (b)(6) at P-2178 who was performing the Audit also observed the findings. (b)(6)</p> <p>(b)(6)</p> <p>(b)(6) all observed the two birds. (b)(6) also was notified. The findings with were discussed in detail with all present at the time of the finding and stated that a MOI will be issued for this animal welfare concern. This is an isolated incident with the most recent finding related to this was from March 2018. On Thursday, December 12, 2019 at approximately 06:30 hours, I discussed the findings with (b)(6) (b)(6) told me that corrective actions including immediate and thorough training all associates in receiving, along with re-certification and evaluations of associates assigned to floor duty in receiving were already being implemented by Establishment Management. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) P2178, Perdue Foods CC: (b)(6)</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P2186	GEORGE'S FOODS, LLC	YJO4720010 727G	27JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>P2186 - George's Foods, LLC At 21:33 on 1/27/2020 while performing a GCP check in the live hang room, (b)(6) observed the following instance of poultry mistreatment. The live hang floor and under the conveyor belt was covered in an abundance of live and dead poultry. When I stepped in the room, an employee began picking up all of the birds and either placing them back on the belt or in the DOA bin behind the belt, respectively. I walked to the end of the belt where it empties into a yellow condemn barrel. When I looked into the condemn barrel, I saw the head of a single live chicken buried up to the neck in feathers, feces, and other debris. I shined my light in its eye to ensure it was alive, and it blinked. I immediately notified the employee picking up birds from the ground and he dug the bird out of the condemn barrel. He asked what to do with it and I instructed him to put it back on the belt. I then notified (b)(6) immediately went out to check on the situation. The est. determined that the metal guard at the end of the belt is too short and live birds could occasionally get over the guard and fall into the condemn barrel. They will discuss making adjustments to the guard. (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P2186	GEORGE'S FOODS, LLC	YJO4518060 119G	19JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>The following GCP poultry mistreatment incident occurred on 6/18/2020. At approximately 17:15, I, (b)(6) was verifying the denaturant sprayers. I noticed they were not working, and that condemned product was being disposed with no denaturant ink. An employee stood next to a drain, leading to the auger, with a gray condemn barrel. I went to look if the product had been denatured but noticed that they were DOA's from live hang. He was picking out birds one by one, and after disposing of 4-5 birds in the drain, there was movement and noise coming from the barrel. The employee dug a live, healthy bird from the barrel, grabbed it by one leg, and looked at me for instruction. I immediately called over Live Hang (b)(6) (b)(6) who was standing nearby. He instructed the employee to take the bird back into Live Hang. At the moment of my finding, I was concerned that the bird could have been injured or killed by being crushed, suffocated, or drowned in the drain. When I spoke with (b)(6) he told me in Spanish that "this is an issue they have often, as birds jump from the live hang belt and fall into the condemn barrel all the time." I explained that my concern was that the bird had possibly been buried for a prolonged period, since it had several DOAs on top of it, and that I would be notifying my supervisor of these observations. At approximately 17:35, (b)(6) and I, spoke with QA (b)(6) about the incident. During our conversation, I expressed my concerns about the mistreatment of the bird, as well as how the incident was handled by the employee and the Live Hang Supervisor. I also notified (b)(6) that I had spoken with (b)(6) Dendinger and he had contacted our (b)(6) (b)(6) said he would "take action and make sure they monitored more often" and to "let him know about any feedback from USDA supervisors". USDA will be performing additional checks in the area to ensure continued proper treatment of poultry. A copy of this MOI will be sent to our FLS and DVMS, as well as kept on file in the USDA office.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P2686	Equity Group Georgia Division, LLC	KBA2716073 915G	15JUL2020			Finalized	<p>Mr. Robert Dowdy, Plant Manager</p> <p>Equity Group Ga Division, LLC 7220 U.S. Highway 19 North Camilla, GA 31730 To: Mr. Robert Dowdy Est. P2686, Equity Group GA Division LLC. July 15, 2020. At approximately 1015 hours, while performing a Good Commercial Practice Task and observing conditions in the evisceration picking room area, I, (b)(6) observed one (1) live young chicken with its eyes opened and wings flipping approximately nine pounds in weight. I observed the bird as it proceeded to the scald room entrance window, approximately (2) minutes. In my observation, I, (b)(6) did not observe the appropriated cut for bleeding on the front or sides of the bird neck. I also checked the stunner voltage for each line and the voltage for Line One was (A)29 and (D) 32. I, (b)(6) took a regulatory control action and requested Line One be stopped. I requested for the Live Hang Supervisor or other member of Management to immediately report to the area. The live hang lead personnel informed me that he had contacted management. He further asked me if there was a problem; I informed him of a live bird on-line one headed to the scalders. The bird opened his eyes and flapped his wings again as I, (b)(6) waited for management. Evisceration (b)(6) was notified of the aforementioned situation and taken to the area of the concern. (b)(6) observed the live bird open its eyes as I, (b)(6) shined my flashlight onto the bird. (b)(6) summoned an establishment maintenance employee, who immediately removed the bird from the shackles, the bird was then placed back onto the conveyor belt to be hung back into production. I proceeded to inform my (b)(6) (b)(6) and notified her of the forthcoming MOI. (b)(6) was informed that a MOI would be issued to the plant. The PPIA and Agency regulations do require that poultry be handled in a manner that is consistent with good commercial practices, and that they do not die from causes other than slaughter. I recommend that the plant review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I informed (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS), (b)(6) and Plant Manager, Robert Dowdy in case additional follow-up is recommended. Your response to this matter would be appreciated. Respectfully, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P2686	Equity Group Georgia Division, LLC	KBA0513074 620G	20JUL2020			Finalized	<p>Mr. Robert Dowdy, Plant Manager</p> <p>Equity Group Ga Division, LLC 7220 U.S. Highway 19 North Camilla, GA 31730 To: Mr. Robert Dowdy At approximately 0845 hour, on July 17, 2020 while I, (b)(6) was in the Evisceration Live Hang Department the following noncompliance was observed: Combine with both lines, I, (b)(6) observed a massive number of carcasses (66) scattered, piled up, and being step on by the employees throughout the floor from both lines. Four (4) yellow condemn containers were also observed with a numerous number of carcasses filled to the brim and spilling over unto the floor. No management officials were in the area during my observation. At this time, Live Hang (b)(6) came out onto the floor and begin retrieving birds from the floor. Evisceration (b)(6) and QA (b)(6) (b)(6) was summoned to the area and observed the aforementioned deviation. (b)(6) summoned the lead personnel of the department and I, (b)(6) observed the carcasses on the floor, the carcasses out of the containers, and five live (5) carcasses being pulled from beneath the piles of carcasses of Line Two and hung back unto the line by the establishment trained employee who performs the cervical dislocation(euthanasia). The establishment maintains this area as required through their SSOP monitoring procedures. (b)(6) informed my (b)(6) and notified her of the forthcoming MOI. Management was informed that a MOI would be issued to the plant and that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS), (b)(6) and Plant Manager, Robert Dowdy in case additional follow-up is recommended. Your response to this matter would be appreciated. Sincerely, (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P27+V27	Tyson Foods, Inc.	JYK5221052 521G	21MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>00027P, Tyson Foods On May 21, 2020 FSIS inspection and plant management met at 22:00 on night shift to discuss a failure to follow Tysons animal well-being training procedures. The following people were in attendance. FSIS: (b)(6) Plant Management: Richard Castor, GPM Plant management informed the nights of the findings. Live Receiving (b)(6) (05/19/20 and 05/20/20) WBP (b)(6) (05/20/20) Fill-in GPM On 05/19/20 at approximately 02:15 hours while performing the nightly GCP/animal well-being task I found a chicken (hen) that was breathing, eyes were open and able to move in the DOA tank outside of Live Receiving. I immediately informed the Live Receiving Supervisor of the finding and explained the importance and need to ensure that no live chickens are placed in a DOA tank. The supervisor spoke with the team member responsible for sending dead chickens from the hanging chain to the tank on how to handle DOAs. As this was the first time in approximately two years that a live bird was found in a DOA tank no further actions were taken by inspection. On 05/20/20 at approximately 21:35 hours while performing the GCP/animal well-being task I went to observe the DOA tank outside of Live Receiving. At that time, the DOA tank was approximately two-thirds full. I noticed a chicken was struggling to move under several carcasses that had accumulated on top of it. I immediately asked a nearby employee to call the Live Receiving Supervisor to the DOA tank. While waiting for the supervisor to arrive, I immediately began digging the bird out from under the carcasses. I had to remove approximately eight carcasses off the buried chicken (rooster) before it was free. The rooster was lively, eyes open and able to move after being taken out of the tank. The supervisor was informed that this being the second occurrence this week a MOI may be issued. Management had a meeting with the Live Receiving team members on the importance of following the animal well-being training. The team member responsible for the DOAs at the time of this finding (not the same team member from the finding on Tuesday morning) updated his animal well-being training before the end of the shift. In the 22:00 hour time frame I met with the Whole Bird Pack-out Supervisor to discuss the finding in Live Receiving and to inform her that there would be a MOI issued. In the 02:00 hour time frame I had another meeting with the WBP Supervisor to discuss corrective actions taken by the establishment. Management was informed on the nights of 05/19/20 and 05/20/20 that it's unacceptable to allow live chickens in the DOA tanks. Given that no incidents had occurred in the past two years, having two occur within the same week is concerning and indicates a potential loss of process control.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P300	Maple Leaf Farms, Inc.	EDK2802021 519G	19FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>(b)(6) informed me that at approximately 1315 on 2/17/20, while observing the animal handling at the entrance tunnel and the live hang area, she observed the first employee (the one closest to the entrance tunnel) repeatedly grab multiple ducks with his hands and push the ducks backwards on the moving conveyor toward the entrance tunnel - he neither slowed nor stopped the conveyor to facilitate having ducks in front of him to hang. This conduct not only constitutes inhumane handling and increases fractures and bruising, but also violates the plant's own SOPs. I discussed this issue with (b)(6).</p> <p>(b)(6) in the Feather Room at approximately 2300 on 2/17/20. I asked (b)(6) to inform 1st shift plant management of the issue, and also asked (b)(6) to reinforce the proper procedures with his 3rd shift personnel (I have not observed this conduct on 3rd shift). This issue will also be on the weekly meeting agenda for 2/19/20.</p>
P300	Maple Leaf Farms, Inc.	EDK2402023 420G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>While performing her inspection duties on 2/19/20 at approximately 2345 (b)(6) observed a duck whose gizzard contained a foreign body. The foreign body was a purple cord approximately one-eighth of an inch in diameter, and two strands approximately twelve inches long were protruding from the gizzard, with the rest of the cord inside the gizzard. The cord looked an ear plug cord. The gizzard was collected by QA Lead (b)(6) and duck and the rest of its viscera were condemned. (b)(6) Rodriguez was notified and observed the gizzard. The duck was from Lot #384 (b)(6).</p>
P300	Maple Leaf Farms, Inc.	EDK1100034 210G	10MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>On the night of 3/8/20, two gizzards were discovered to each contain one steel bolt with an attached nut. The ducks that ingested these were from Lot #465 (Duck It Farms). Each bolt was approximately 1.5 inches long and 3/8 inches wide; the nut was approximately 0.5 inches in diameter.</p>
P308	Koch Foods, Inc	SPL1010053 813G	13MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0748 hours, while performing a portion of the Good Commercial Practice task and as I was observing the conditions in the Live Hauling area, I, (b)(6) observed a live bird breathing but covered by a pile of DOAs inside the DOA bin. I immediately notified nearby Koch team member, Corey, of my findings. He proceeded to remove the bird from the DOA bin. The bird, once freed, began to flap its wings with eyes open and alert. I informed establishment (b)(6).</p> <p>(b)(6) of this finding and the forthcoming issuance of this MOI.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P33900+V33900	Foster Farms	NHH0706035124G	24MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-33900, Foster Farms at Farmerville, LA in March 23, 2020 at 0600 hours. In attendance: (b)(6)</p> <p>(b)(6)</p> <p>(b)(6) At approximately 0540 hours, 23rd of March 2020, I, (b)(6) found 4 young chicken cadavers inside a vat near the hot rehang table. Each of the four young chicken cadavers has intact head and neck showing blackish and reddish discoloration on its head and neck and carcass, indicative of not been bled out. Evisceration (b)(6) is summoned to the area and he concurred that the aforementioned young chicken are cadavers which are subsequently condemned. Few minutes earlier, I observed that the back-up cutter in Line 1 is desperately catching up on uncut birds missed by back up cutter on Line 2. Department (b)(6) is accordingly notified. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b)(6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully,</p> <p>(b)(6) P-51179 Sanderson Farms - Palestine.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P33900+V33900	Foster Farms	NHH4005032425G	25MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-33900, Foster Farms at Farmerville, LA in March 25, 2020 at 0425 hours. In attendance: (b)(6)</p> <p>(b)(6)</p> <p>(b)(6) At approximately 0400 hours, 25th of March 2020, I, (b)(6) found at the live hang room 1 live young chicken inside a condemned vat together with approximately 10 dead young chicken. I also found one moribund young chicken gasping with its head dipped on a standing water on the floor of the live hang room. I counted 10 live birds on the loose at the live hang floor. There are 10 dead birds scattered on the live hang floor. I showed the aforementioned to Maintenance (b)(6) who is the nearest available offline plant worker. (b)(6) promptly took the live young chicken out of the vat and hanged it on the shackle. (b)(6) euthanized the moribund young chicken and put it on the condemned vat. A plant worker picked up all the live young chicken on the floor and returned them on the live hang belt. The dead young chicken on the floor are picked up and placed on a condemned vat. Department (b)(6) is summoned to the area and I notified him accordingly upon his arrival. Maintenance (b)(6) confirmed my observations to (b)(6) (b)(6) Department (b)(6) said his live hang supervisor is on leave. He also said he will retrain all the concerned plant employees on animal welfare program and poultry good commercial practices. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b)(6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b)(6) (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) at P-33900 Foster Farms, Farmerville, LA.</p>

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P33900+V33900	Foster Farms	NHH1400062423G	23JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-33900, Foster Farms at Farmerville, LA in June 22, 2020 at 2210 hours. In lieu of face to face meeting, e-mails are exchanged with the following: (b)(6)</p> <p>(b)(6)</p> <p>Farms Department (b)(6) At approximately 3:44 hours, 22nd of June 2020, I spot checked the vats by the hot rehang table and found 5 young chicken cadavers (with intact head with small or no cut in the neck, reddish discoloration of carcass and neck, head and neck with hematoma). There is one young chicken cadaver by the drain. Another 2 young chicken cadavers came by on shackles by the hot rehang table. (b)(6) is summoned to the area. He concurred that the 5 young chicken on the vat are cadavers. (b)(6) said, he lowered the voltage of the stunner to control vigorous wing flapping of the young chicken. That results to failure by the back-up cutter to spot uncut necks smeared by blood. According to (b)(6) he turned back the stunner on to normal setting to resume stunning the young chicken as usual. For preventive measure, (b)(6) said he will re-train all concerned employees. I reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also recommended to both of them to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. In the e-mail, I attached a copy of the said document for their perusal. I also notified both of them that an MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6), (b)(6) at P-33900 Foster Farms, Farmerville, LA.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P38466	Sensenig Turkey Farm LLC	TWL3506032 919G	19MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 3/19/2020 at approximately 0605 hours I was performing a routine poultry Good Commercial Practice (GCP) verification task at the receiving area of establishment P38466 Sensenig Turkey Farm LLC. (b)(6) and I observed an increased amount of injuries on the live turkeys. We observed two live turkeys in the coops with the feathers missing on the backs, shoulders, and back of the necks. These surfaces were darkened and bloody with several visible scratch marks. I immediately showed Plant Manager Manuel Reyes those injuries and he informed me that he would speak with the plant owner and the catching crew. While observing shackling, (b)(6) and I observed approximately three more live turkeys with similar injuries in the same locations. We also observed a live shackled turkey with the skin torn away from the right side of its body from the right thigh to the wing with bloody muscle exposed. Approximately 6 inches of the intact right humerus was protruding through the skin at the shoulder. We also observed approximately two more live shackled turkeys with dark red to purple bruising of the shoulders and nearby breast tissue. I informed Mr. Reyes of the total findings at approximately 0720 hours. I reminded him that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I also advised him that preventing the mistreatment of poultry decreases the chances of producing adulterated carcasses. I provided the establishment a copy of Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. Respectfully, (b)(6)</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P38466	Sensenig Turkey Farm LLC	TWL3108070 430G	30JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P38466, Sensenig Turkey Farm LLC, July 28, 2020, 0600 hours. In attendance: (b)(6)</p> <p>(b)(6) Plant Manager Manuel Reyes At approximately 0615 hours, while observing cage unloading outside, (b)(6) and I observed the following good commercial practice (GCP) concern. We observed most of the turkeys heavily panting as well as some turkeys dead and dying from heat exhaustion. We also observed establishment employees removing a higher than normal amount of dead on arrivals (DOAs) from the cages. I explained to Plant Manager Manuel Reyes that the turkeys were showing signs of heat exhaustion. He explained that the turkeys were transported from Indiana on 7/27/2020. I advised him that the over 90F, humid weather should be taken into consideration while the turkeys were on the official premises. These observations continued through the remainder of the slaughter. 5.4% of the entire slaughtered lot were DOAs. Mr. Reyes and I agreed that the DOA percentage was higher than normal for this establishment. I reminded Mr. Reyes that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I provided Mr. Reyes a copy of FSIS Directive 6110.1 Verification of Poultry Good Commercial Practices and Federal Register Notice Vol. 70, No 187 Treatment of Live Poultry Before Slaughter for his review. Sincerely (b)(6) Circuit 60/23</p>
P39	Pine Manor Inc.	ULL1020030 431G	31MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1935hours, while I was performing the good commercial practices task I observed a bird that died from other cause than slaughter. The head was still attached to the carcass and there no</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P39	Pine Manor Inc.	ULL3412073 207G	07JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, July 7, 2020, at approximately 0435 hours, while I was performing the antemortem inspection on lot # 1 at the live bird arrival/receiving area I observed excessive amount of blood on three (3) cages full of live chicken. After further investigation, I observed that three (3) chicken were dead, and their body cavities were forcibly opened, and their entrails were eaten. In addition, some of the chicken were mutilated and their legs were pulled off. Furthermore, pieces of the killed chicken were left laying around the cages. Several chicken were attacked and killed with parts of one or more carcasses fed upon on several occasions since 06/29/2020, and the plant was notified of each incident. Raccoons were observed attacking live chicken on the truck and around the area multiple times and they are considered to be the culprits. It seems that the raccoons return again and again to prey upon easily accessible captive preys. These painful attacks certainly cause unnecessary pain and suffering to the live chicken. The FSIS would like the plant to implement some measures to stop and limit these daily raccoons' attacks. Raccoons are unlikely to attack humans. However, some raccoons carry rabies, and when they get trapped or cornered they may become aggressive and attack humans. Therefore, their presence could also create a safety hazard. I notified (b)(6) Live hang (b)(6) of my observations every time I noticed killed or mutilated chicken carcasses. Moreover, I reminded him that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices, and that they not die from causes other than slaughter. I recommended that the plant review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter, and provided (b)(6) (Director of Food Safety & Quality Assurance) a copy of this document. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P40	Pilgrim's Pride Corporation	DAA4210021 226G	26FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>February 26th , 2020 To: Mr. Jake Ponder, Plant Manager From: (b)(6)</p> <p>Subject: Poultry Mistreatment On Wednesday, February 19th, 2020 between 1253 and 1315 hours, there were four cadaver birds that presented for inspection on evisceration line # 2. The birds were removed from the evisceration line and none of the birds had a bleeding cut on the neck. All of the bird's heads and necks were swollen and dark purple to dark red in color and one of the bird's skull was crushed. The birds were presented to evisceration (b)(6), who informed live receiving (b)(6) of our observations. On Wednesday, February 19th, 2020 during the weekly HACCP meeting just thirty minutes prior to the presentation of the cadaver birds on line # 2, I, (b)(6) (b)(6) discussed with management two cadaverbirds that presented for inspection on the same evisceration line the week before. I reminded management per the PPIA and Agency regulations, that poultry must be handled and slaughtered in a manner consistent with Good Commercial Practices resulting in thorough bleeding of carcasses and ensure that breathing has stopped prior to scalding. Evisceration (b)(6) replied that (b)(6) (b)(6) counseled the back-up cutter on line # 2 on Tuesday, February 18th, 2020, due to a cadaver bird again presenting on the same line that day. All cadaver birds were condemned in accordance with the PPIA and Agency regulations providing that poultry carcasses showing evidence of having died from causes other than slaughter are to be condemned. A copy of this memorandum of interview will be forwarded to the District Veterinary Medical Specialist in the District Office. Sincerely, (b)(6) (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P40	Pilgrim's Pride Corporation	DAA3814044 409G	09APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>April 9th, 2020 To: Jake Ponder, Plant Manager From: (b)(6) Subject: Poultry Mistreatment On Thursday, April 9th, 2020 at approximately 0630 hours, while performing the Good Commercial Practices task and observing the live birds being hung in the hanging pen on "B" side, I, (b)(6) (b)(6)</p> <p>Inspector-in-Charge, observed the following. The second establishment employee hanging birds on the line, forcefully threw a small live bird into the barrier behind him causing the barrier to vibrate and a "thud" was heard when the bird contacted the barrier. The bird fell to the grate below the barrier, flapped its wings several times, and began to gasp for air eventually dying. I immediately went to the office of the Supervisor of the live department, (b)(6) (b)(6) and informed him of my observations and that this was unacceptable per Agency regulation, which expects poultry to be handled in a manner consistent with Good Commercial Practices and that they not die from causes other than slaughter. Furthermore, in many weekly meetings with establishment management, I have discussed the issue of live hang employees forcefully throwing possible DOA birds. If the bird is not a true DOA and is just lethargic then there is the potential for unnecessary injury and/or death by means other than slaughter. A copy of this memorandum of interview will be forwarded to the District Veterinary Medical Specialist in the District Office. Sincerely, (b)(6) (b)(6)</p> <p>(b)(6) Veterinarian/Inspector-In-Charge</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P40183	Sanderson Farms, Inc.	PEH1417072 829G	29JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 29, 2020 at approximately 1536 hours while conducting a Good Commercial Practice task along with (b)(6) we observed a bird enter the scalders alive on Kill Line #1. I did not observe any lacerations to the bird's cervical region when entering the scalders. The bird was alert and active. (b)(6) (1st Processing (b)(6) was notified of our observation but was not able to signal to the backup cutter to stop the line in time prior to it being completely submerged in water. After the line was stopped by an establishment employee, (b)(6) was able to pull the bird out of the scalders. (b)(6) confirmed that the bird did not have any lacerations on its neck. The live bird was then taken to a hang-back rack located near the back-up cutter. The bird was observed thrashing on the rack and appeared to be gasping for air. The bird was left there hanging. I asked the Picking-Room Lead if they had any plans to dispatch the bird after entering the scalders. The Picking-Room Lead then had the back-up lacerate the neck of the bird. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCP), and that they do not die from causes other than slaughter. A copy of this MOI may be forwarded to the Raleigh District Office and the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended.</p>
P40345	Misty Lea Farm	BFY4607062 512G	12JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 11th, 2020 the establishment held over approximately 170 chickens in crates to be slaughtered on June 12th, 2020. These chickens were confined to the crates and were not provided access to water or food for 19+ hours before slaughter. While this is not a noncompliance, the failure to provide water and food can lead to issues found on antemortem and postmortem inspection including, but not limited to: increased bruising, DOAs, leg and wing fractures, and increased IP, etc. Also, dehydration can result in lower yields and overall quality issues. FSIS strongly urges all establishments to provide water and food to animals held overnight and to provide adequate space for them to have some level of comfort. The establishment held over approximately 550 chickens on June 9th to be slaughtered on June 10th and there were several broken wings and legs. On June 10th the establishment held over approximately 110 turkey to be slaughtered on June 11th. Although they were held in a homemade coral with water, the ability to move and access the water was limited.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P40345	Misty Lea Farm	BFY5610074 221G	21JUL2020	04C05	Poultry Good Commercial Practices	Finalized	On July 20th, 2020 the establishment held over approximately 340 chickens and 20 ducks in crates to be slaughtered on July 21st, 2020. These chickens and ducks were confined to the crates and were not provided access to water or food for 16+ hours before slaughter. While this is not a noncompliance, the failure to provide water and food can lead to issues found on antemortem and postmortem inspection including, but not limited to: increased bruising, DOAs, leg and wing fractures, and increased IP, etc. Also, dehydration can result in lower yields and overall quality issues. FSIS strongly urges all establishments to provide water and food to animals held overnight and to provide adequate space for them to have some level of comfort.
P445	Wayne Farms, LLC	FKA5014033 218G	18MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 03/18/20, at approximately 14:28, while performing a Good Commercial Practices (GCP) task I observed three live birds in the DOA condemn vat in the live receiving department. Upon visual examination, the bird was still breathing and still had their heads attached. (The normal procedure is to remove the head before placing in the DOA vat) I also saw two dead birds with their heads still attached in the DOA condemn vat. I met with (b)(6) (b)(6) to discuss my finding three live birds in the DOA condemn vat. He removed the live birds and hung them with the other live birds. I notified (b)(6) of my findings. I also met with (b)(6) (b)(6) and Rob Poindexter, Plant Manager to discuss my findings. If the live birds would have remained in the DOA condemn vat, it is likely they would have died by asphyxiation due to being smothered by dead birds being placed on top of them. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. I recommend that management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. A copy of this document can be provided on request. Please provide an explanation for this incident. A copy of this MOI and your response will be forwarded to the Raleigh District Office and the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P445	Wayne Farms, LLC	FKA2313063 610G	10JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/09/20, at approximately 09:00, while performing a Good Commercial Practices (GCP) task I observed one live bird in the DOA condemn vat in the live receiving department. Upon further visual examination, the bird was liberally doused with denaturant and was still breathing and still had its head attached. (The normal procedure is to remove the head before placing the bird in the DOA vat) I also saw one dead bird with its head still attached in the DOA condemn vat. I met with (b)(6) Live Hang (b)(6), to discuss my finding a live bird in the DOA condemn vat. He removed the live bird and decapitated it before placing it back in the DOA vat. I notified (b)(6) (b)(6) of my findings. I also met with (b)(6) to discuss my findings. If the live birds would have remained in the DOA condemn vat, it is likely they would have died by asphyxiation due to being smothered by dead birds being placed on top of them. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. I recommend that management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. A copy of this document can be provided on request. Please provide an explanation for this incident. A copy of this MOI and your response will be forwarded to the Raleigh District Office and the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended.</p>
P445	Wayne Farms, LLC	FKA3812060 515G	15JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Today, June 15, 2020, at approximately 1208, while performing a poultry good commercial practices (GCP) check, I observed 3 birds go into the scalders, alive and breathing. The last 2 birds were observed within a 30 second timeframe from the first, approximately 1 minute into my check. The birds all had their eyes open, were attempting to hold their heads upright and appeared alert and responsive. I did not observe any evidence of cuts on or around the neck of the birds. I travelled to the scalders exit to confirm whether or not there were any cuts that were not readily visible at the time of my initial sighting and all three birds appeared to have hyperemic skin, which was more pronounced around the head and neck areas, with no evidence of any cuts having been made to the carcasses. I immediately informed Evisceration (b)(6) of the nonconformance and he initiated corrective actions. At approximately 1318, I performed a follow-up GCP check to verify the establishment's corrective actions and found no additional nonconformances.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P445	Wayne Farms, LLC	FKA4311072 117G	17JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>(b)(6)</p> <p>Establishment P445 Wayne Farms, LLC. Dobson, NC 27017 (b)(6) On 7/17/2020, at approximately 1042 hours, while performing a Good Commercial Practices task in the Kill Room, I noted a bird pass by the back-up killer uncut and was heading towards the scalders. At the time of my observations, the bird had normal rhythmic breathing, eyes open and blinking with the head elevated. No team member in the area had noticed that this bird passed uncut and had I not intervened the bird would have entered the scalders while still alive. I saw (b)(6) (b)(6) and (b)(6) and alerted him to remove the bird from the line. I confirmed that there was no evidence of a cut on the neck to allow it to bleed out completely before entering the scalders. The bird was placed back on the line to go through the proper slaughter process. I discussed my concerns with (b)(6) (b)(6) and informed him that had USDA not intervened, this bird would have died by means other than slaughter. (b)(6) (b)(6) informed me that as part of preventive measures, the team member would be retrained. Following this conversation, I repeated my Good Commercial Practices task and verified that the number of stunned birds and manually killed birds was appropriate. At approximately 1130 hours, I performed a follow-up GCP check to verify the establishment's corrective actions and found no additional nonconformances. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). A previous memorandum was written on 6/15/2020 for similar findings. In that memorandum, see MOI# FKA3812060515G, three birds were observed entering the scalders alive and breathing. In response to this MOI, preventive measures cited included installation of an E-stop prior to entrance to the scalders and retraining of the responsible team members on proper welfare practices and procedures. Previous preventative measures do not appear to have been effective in ensuring that birds entering the establishment do not die from causes other than slaughter. If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b)(6) (b)(6) Respectfully, (b)(6) Case Farms of NC, Inc., Morganton</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P445	Wayne Farms, LLC	FKA4216072 027G	27JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Today July 27, 2020, at approximately 1657, while performing a Good Commercial Practices check at the entrance to the kill hole, I observed a live bird heading towards the entrance to the scalders. I notified Evisceration (b)(6) who was in the area at the time of the finding and we followed it down to the scalders entrance. Immediately prior to the bird entering the scalders, I stopped the line at approximately 2min 55sec into my check and showed (b)(6) the bird. The bird had its eyes open, was attempting to hold its head upright and appeared alert and responsive. I did not observe any evidence of cuts on or around the neck of the bird. (b)(6) had the bird cut by the back-up killer and allowed it time to expire prior to entering the scalders before restarting the line. Had I not stopped the line, it is reasonably likely to assume that the bird would have entered the scalders breathing and died by means other than slaughter. A similar MOI (FKA4311072117) was written on 7/17/2020 for finding a bird enter the scalders while still breathing.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P45910	SANDERSON FARMS, INC	GRI0820014 907G	07JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2057 hours (b)(6) and myself, (b)(6) were performing a Good Commercial Practice task and observed a forklift operator place a cage full of chickens on the deck. He proceeded to tear the top right door off using the forklift to rip it off. At that moment I told (b)(6) "I hope he doesn't plan to raise that cage up and take it to the cage dumper which could cause the chickens to fall out of the cage and onto the deck." At that moment the forklift operator raised the cage up with the forklift to it's full height, which appeared to be approximately 12-15 feet in the air, as far as myself and (b)(6) could surmise. At that point he started to move forward and a live chicken fell out of the cage and dropped to the deck, landing on it's head and side body with a loud thud. We observed it fluttering a few times on the ground before the forklift operator lowered the cage and picked the bird off the deck and put it back into the cage. I stopped the forklift operator and informed him that I witnessed the bird fall from the cage and the trauma that the bird suffered from the fall would most likely lead to it's mortality. The forklift operator told me that the bird wasn't dead. He proceeded to take the cage over to the right side of the dumper at which point I don't know what he did with the birds in the cage. I had informed him that I was going to let (b)(6) know and document this in an MOI. I proceeded into Live Hang and found (b)(6) and took him out to Live Receiving and explained what myself and (b)(6) witnessed. (b)(6) told me that sometimes the cage doors get stuck and they have to rip them off to get the birds out of the cage. I informed him that I had no problems with them doing whatever they need to do so they can dump the chickens out properly, however, the forklift operator should have taken the cage over to the side of the dumper and placed the live chickens, from the broken coop, into another one that was secure so that the birds wouldn't fall out during the cage dumping process. The forklift operator came over to us at that point and told me that there were no dead birds in the cage. At this point there were already two cages with birds staged on the left side of the dumper with a bird, outside the cage, sitting on top of the cages and another live bird sitting on the deck, out of their cages, sitting next to the cage. I informed (b)(6) that this is a recipe for disaster and these birds need to be properly secured in their cages or there would be risk of them getting run over leading to further issues. He informed me that he would take care of this. This Memorandum of Interview is to document the observations and discussion that myself (b)(6) (b)(6) had between USDA FSIS and Establishment Management, (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P46826	SHENANDOAH VALLEY ORGANIC	BOK0214075 029G	29JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This Memorandum of Interview is a summary of my findings today (07/28/18) and discussions with establishment (P-46826) management. At approximately 0715 hours, while performing good commercial practices verification, I (b)(6) entered the Lower level of the live hang Department and observed 1 dead, bloody chicken that appeared to have been crushed. I notified Robert Terrell (Plant Manager) and (b)(6) (b)(6) who informed me that an investigation would take place to see if physical alterations could be made to prevent this from happening in the future. Mr. Terrell later told me, that a wire mesh would be constructed in front of the "rollers". Mr. Terrell then asked me to accompany him to live hang. While there he explained in detail what the alterations would be. He also stated this work would be accomplished over the coming weekend. 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with good commercial practices. Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product.</p>
P46897	IHSAN FARMS, LLC	SVH4811032 304G	04MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P46897, Ihsan Farms LLC, March 04, 2020, at approximately 0730 hours. In attendance (b)(6) (b)(6) Mr. Ted Zadeh, Plant Manager, (b)(6) (b)(6) spoke with (b)(6) Triplet-Technical Manager who was filling in for (b)(6) (b)(6) in his absence, at approximately 0620 and showed him the following as it was happening: One of the employees taking the birds from the conveyor belt in live hang, transferring them to the cones, was grabbing them by the wing, (which is handling them in a way that could cause injury). (b)(6) addressed the employee at this time explaining to him that this is not an acceptable practice. I watched a few more minutes as the employee continued working, now handling the birds correctly. I addressed this issue with the above mentioned people in Management once they were available at approximately 0730 and reminded them that this action was not in accordance with FSIS DIRECTIVE 6110.1-VERIFICATION OF POULTRY GOOD COMMERCIAL PRACTICES. I was told that this employee was new and would be retrained immediately.</p>

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P46897	IHSAN FARMS, IIC	SVH3412035 720G	20MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>A meeting was held in the USDA office of P-46897 in Princess Anne, Maryland at 0915 hours between (b)(6) (P-46897), (b)(6) at P-46897, and (b)(6) at P-46897).</p> <p>The meeting was held to discuss some poultry welfare concerns I had while performing the poultry good commercial practices check in the live hang area of the establishment. One observation I had when I first entered the area was that an establishment employee took a live bird from the slaughter cones (that had not been slaughtered yet) and threw/tossed it about 5 feet in distance to the live hang belt. The bird did not appear injured but it is concerning; the bird could be more stressed due to this type of handling. Another plant employee in this area (who wore an orange hat) spoke with the person who had tossed the bird so that this type of handling would not continue. At 0830 hours I observed there to be two containers for condemned / inedible product in this area. One was a whole barrel (red in color) and contained about 7 birds in the bottom. One bird was moving and conscious, while the rest were dead. I then checked the second container, which was a part of a red barrel and contained two birds at the bottom: one was obviously alive and the other was dead. I immediately requested management be notified to come to the area. It took quite some time before (b)(6) came to address the problem (the live birds were slaughtered) and I could show him my findings. I reminded (b)(6) that the Poultry Products Inspection Act and the Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P46897	IHSAN FARMS, IIC	SVH4709061 317G	17JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>A meeting was held between USDA (b)(6) at P-46897) and plant management (Mr. Ted Zadeh, Plant Manager at P-46897) in the live hang area of the establishment. I informed Mr. Zadeh that while performing a poultry good commercial practices check in the live hang and slaughter areas, I observed an employee of the establishment (tall male) moving two birds from the live hang conveyor to the slaughter cone line. He had one bird in each hand, with one of the two birds being carried by one wing and the other being carried by its legs. Handling birds by their wing(s) may cause injury and is not considered good commercial practice. I reminded Mr. Zadeh that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they do not die from causes other than slaughter.</p> <p>I notified Mr. Zadeh that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. This MOI is associated with MOI number SVH4811032304G, written in March 2020.</p> <p>Addendum: At 1326 hours while performing another poultry good commercial practices check, I observed a short, male plant employee transferring birds between the live hang conveyor and the slaughter cone line. I observed that he was carrying one bird by its wings. I informed Mr. Zadeh immediately. I attest that this memorandum includes all of the information discussed during the meeting to the best of my knowledge. (b)(6) at P-46897)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P47016	The Best Dressed Chicken, Inc.	OFG1314010 823G	23JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On this date of record at approximately 1300 hours, I went into the picking room to perform Good Commercial Practices verification task. While standing between the two picking machines, I observed five red carcasses with heads still attached and engorged and no incision mark on the necks exit picker one. Two of them were separated by one carcass that had been properly bled out. The other three occurred at random sequence within 15-20 carcass time period that occurred 5-7 carcasses after the first two were pulled. I then went to the blood trough and observed a live bird with an uncut neck entering the scalding. At that moment, (b)(6), stepped in and I showed him the cadavers. He went to the kill machine technician with the cadavers to determine the cause of the issue. I then observed another live bird that was conscious and without an incision on its neck enter the scalding. I observed the line for live birds for another minute and the blood trough and saw no more live birds heading to the scalding. (b)(6) determined that the cause of the cadaver issue was human error and space design. The kill machine attendant was not able to see the birds due to excess condensation on his face shield. Additionally, the attendant was working on the side of the machine that impeded his ability to see if the birds were fed into the machine correctly. As corrective action, (b)(6) cleaned the attendant's face shield and did hourly monitoring of the attendant and process. The monitoring continued throughout the next day. (b)(6) and I met after the end of slaughter to discuss the issue. (b)(6) as preventative measure, is working with (b)(6) to provide the necessary changes to the area so that the attendant can work on the opposite side of the machine. While the cadaver issue was discussed at the weekly meeting with the establishment, this MOI serves as separate documentation of the event of the day. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is necessary.</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P47016	The Best Dressed Chicken, Inc.	OFG4208010 827G	27JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>It was observed on this day, January 21, 2020, at approximately 1010 hours, that there were several cadavers making it to the inspection stand (seven (7) within 5 minutes). These cadavers were bright red in color and had their heads and necks still attached with no identifiable incision mark on the necks. There were also numerous carcasses that were pink in color with red wing tips and red upper breast as well as red necks with some attached heads. Just prior to that at approximately 0955 hours, while completing a Good Commercial Practices verification task, I had observed one live bird with an uncut neck enter the scalding tank. The carcasses on the bleed line also appeared to have the bleed out cuts further back on the neck. I notified (b)(6), Evisceration (b)(6) of my observations both on the line and in the picking room. At approximately 1020 hours, I took regulatory control of the line due to the number of cadavers being presented at the inspection stand (approximately twenty (20)). (b)(6) implemented corrective action by adjusting the stunner depth, adding salt to the stunner, and having Maintenance (b)(6) adjust the neck cutter so that the bleed out cuts were over the vein. Preventative measures were discussed later in the afternoon and (b)(6) stated that the bird size was the issue but would increase monitoring of the kill area to decrease the amount of live birds entering the scalding tank. I notified (b)(6) that this MOI was being forwarded to the District Office and the District Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P47016	The Best Dressed Chicken, Inc.	OFG5817032 811G	11MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>During the inspection breaks at 1030 on March 11th, 2020, I noted two cadavers on line that both only had a superficial wound at the neck, with blood vessels not being severed (both heads were present). I notified (b)(6) of the issue. At 1355, I went into the scald/picking room to monitor chickens entering the scald tank and ensure that no birds were entering the scald tank alive. Within one minute of arrival, a chicken that was not stunned (head was pulled up) and without any obvious neck cut was seen to enter the scald tank. Within another minute, a second conscious chicken without a neck cut entered the scald tank. Unable to remove either bird due to the height of the line or to stop the line, I followed the line around and removed both chickens from the line. Both bodies were red with blood suffused in the neck and head (of the one with a head still present). The second cadaver went through the head puller before I could remove the carcass from the line. I left the cadavers for (b)(6) and notified him at 1405 of my observation of two live birds entering the scald tank. At 1455, I notified (b)(6) that I would be documenting this as a Good Commercial Practice MOI. This is a repetitive issue that the establishment has been notified about on multiple occasions. Corrective actions have failed to be effective in preventing live chickens from entering the scald tank. Inspection has continued to identify cadavers on line on a daily basis, averaging approximately ten carcasses per day. Two Good Commercial Practice MOIs have been previously documented for the same findings on January 27th, 2020 (OFG36080141271) and January 23rd, 2020 (OFG12140113231). The establishment has been unable to prevent live chickens from entering the scald tank. Live chickens entering the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI will be forwarded to the Frontline Supervisor and the District Veterinary Medical Specialist.</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P476	Pilgrim's Pride Corporation	ODA4619041106G	06APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Sunday, April 5, 2020 at approximately 2321 hours while performing a Good Commercial Practices Task at P-00467 I, (b)(6) observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. I observed one live bird enter the scald vat on line number one alive. The bird was observed alive and blinking its eyes prior to entry into the scald vat. I immediately notified Live Receiving lead person, Malik Mosley of this incident. First Processing (b)(6) and Live Receiving (b)(6) were notified shortly thereafter. (b)(6) and I observed the cadaver upon exit from scald vat number one and again directly after picker number two. (b)(6) removed the bird at this point. The cadaver was observed with an engorged head intact with the neck to which there was no cut visible. The body of the bird was also visibly dark red. No other live birds were observed entering the scald vat alive. This topic will also be discussed again at the next UDSA weekly meeting on April 6, 2020 at approximately 2330 hours and the minutes will be documented in the corresponding MOI. Respectfully, (b)(6)</p>
P476	Pilgrim's Pride Corporation	ODA2422045816G	16APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Thursday, April 16, 2020 at approximately 0240 hours while performing a Good Commercial Practices Task at P-00467 I, (b)(6) observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. I observed one live bird enter the scald vat on line number two alive. The bird was observed alive and blinking its eyes prior to entry into the scald vat. There was no cut observed to the neck. I immediately notified Live Receiving (b)(6) of this incident. First Processing (b)(6) and Shift (b)(6) were notified shortly thereafter. There were no immediate corrective measures or preventatives taken by the establishment at this time. This topic will also be discussed at the next UDSA weekly meeting on April 20, 2020 and the minutes will be documented in the corresponding MOI. Respectfully, (b)(6)</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT0214125 017G	17DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday December 16, 2019, at approximately 0425 hours, I observed an incident of poultry mistreatment while passing through the live-hang area of Lincoln Premium Poultry, on my way to perform antemortem inspection. I first noticed a red condemn barrel that did not appear to have been cleaned by the sanitation company, as there were dried feathers, feces, and a small amount of blood and denaturant present on the upper inside rim of the barrel. All the other condemn barrels had been cleaned and stacked up near the wall. As I approached, I saw that there were two live chickens sitting in this condemn barrel. The barrel was otherwise empty, aside from some feces and feathers at the bottom. I met with (b)(6) and First Shift (b)(6) to discuss the situation. As slaughter operations had not yet started for the day, and because the condemn barrel had not been cleaned during routine sanitation on Friday December 13th, these chickens were most likely left loose in the establishment after the end of production on December 13th. Management concluded that the sanitation crew may have found the birds loose in lairage or live hang area and placed them in the barrel to keep them contained. The establishment management elected to humanely euthanize and condemn the two chickens. It is not consistent with Poultry Good Commercial Practices for birds to be loose in the establishment, not provided with food or water for up to 72 hours, or for live birds to be placed in condemn barrels. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT2911012 504G	04JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 3, 2020, Est. P48304 Lincoln Premium Poultry held approximately 30,500 young chickens overnight in the lairage area, after slaughter operations could not be completed within operating hours that day. These chickens were first placed in transportation modules around 4:00 a.m. on January 3rd. They were then held in the modules overnight at the establishment and were slaughtered beginning at 4:52 am on January 4th. While performing antemortem inspection on January 4th, I noticed a higher than usual number of deceased birds in the group that was held overnight. The chickens were crowded in some trays, and I observed them clustered towards the sides of the trays, with live birds resting on top of dead birds. I met with First Shift (b)(6)s at 6:50 a.m. on January 4, 2020 to discuss the situation. The establishment suspects that there were more chickens than usual loaded into some modules. Two trailers of birds received on the afternoon of January 4th weighed 10,000-20,000 pounds higher than average weight. It is believed that the prolonged time being held in modules without access to food and water, in crowded conditions, led to the higher mortality rates. In total, 1,622 chickens were deceased out of the approximately 30,500 birds held overnight. This equates to a DOA rate of 5.3%. The average DOA rate for this establishment is approximately 0.4%. (b)(6) said that the establishment will be investigating why some of the modules were over-crowded with birds, so that it may be addressed directly at the farms where the birds are loaded. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT0308013 518G	18JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 17th, 2020 at 11:22 a.m., while performing a Poultry Good Commercial Practices Task, I observed two young chicken cadavers on the line at the pre-sort area in the picking room of Line 3 at Lincoln Premium Poultry, Est. P48304. Both cadavers were generally dark red in color, with their heads and necks very dark red and swollen, and no cut was present on their necks indicating bleeding of the carcass. These cadavers were pulled off the line by the pre-sorters and condemned. I proceeded up the line to monitor the chickens entering the scalding tank and asked a maintenance employee to call a supervisor to the picking room. I observed one bird with no cut on the neck enter the Line 3 scalding tank. (b)(6) arrived shortly, and I notified him of the three birds that were not cut at the kill step. He immediately spoke with the back-up cutter to notify him of the birds that were not cut. (b)(6) also raised the automatic neck cutting blade so that it would be less likely to miss the smaller sized birds. I continued to observe the chickens on Line 3 for 15 more minutes and did not see any more birds entering the scalding tank without being bled. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices. Continuing with my Poultry Good Commercial Practices Task, I entered the stunning and live hang area at approximately 11:55 am. Under the De-Stack machine of Line 3, I observed three birds on the floor that appeared to have fallen out of the modules during the de-stacking process. One chicken was deceased, one was alert and appeared unharmed, and one chicken was alive but injured. The injured chicken was lying sternal, unable to stand but attempting to move. Its legs were stretched behind its body, and both wings had blood on the feathers at the base of the wings. The right wing was turned at an unnatural angle. There were not any establishment employees nearby, so I walked to the live hang area to notify the lead about the injured bird. At 1:50 p.m. I spoke with 1st Shift First Processing (b)(6) about the GCP concerns. He had already discussed the situation with (b)(6) watched the slaughter process closely for the remainder of the day and there were no further incidents of birds not being bled out properly. The establishment plans to pursue disciplinary action if the back-up cutter continues to miss birds. They will also adjust the automatic blade when they observe that the birds are of varying sizes, so that it works more efficiently. The establishment will be monitoring for injured and loose birds more closely. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT5513013 221G	21JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 21, 2020 at approximately 4:30 a.m., while performing ante-mortem inspection of young chickens at Lincoln Premium Poultry, Est. P48304, I observed several incidents of poultry mistreatment. In the lairage area of Line 1, there were two chickens, each with one wing trapped in the right side of the locking mechanism of the tray above them. These two birds were in the same module, but in different trays. The bird in the lower tray had blood on its wing over a 1-2 cm area and was unable to sit or lay down because of the trapped wing. The bird in the upper tray was pulling at the wing repeatedly and vocalizing, had a 1 cm area of blood on the wing feathers, and could not sit or lay down. I notified the (b)(6) of the trapped birds. He was able to free the chicken in the lower tray. The chicken's wing did not return to a normal position after being freed. The upper chicken had freed itself, leaving behind a clump of wing feathers in the latch. Then, approximately 5 minutes later, a module of birds was being loaded into lairage on Line 2, and I saw another chicken with its wing trapped in the locking mechanism of the tray above. The establishment employee was notified and released the bird's wing from the tray. I spoke with (b)(6), and he asked the forklift drivers to monitor for trapped birds more carefully, so that they can be released. While performing a Poultry Good Commercial Practices Task at 12:20 p.m., I observed an additional three live chickens with wings trapped in the tray locking mechanism. The first bird was in a lower tray on Line 1. Much of the wing was trapped in the latch, and the bird was unable to lay down. I notified First Shift (b)(6), and he found an establishment employee to help release the bird. There was blood on the chicken's wing, and it did not return to normal position after it was released. On our way out of lairage, I showed the employee two more chickens with wings crushed in the tray latch. These birds were not able to be released because their location high in the modules created safety concerns for the employee. When chickens are trapped in the trays above them, and not released by establishment personnel, they are subject to further injury or death when the module proceeds through the destack machine. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT2415043 003G	03APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>While performing antemortem inspection at Lincoln Premium Poultry, Est. P48304, at approximately 4:30 a.m. on April 3, 2020, I observed a higher than usual number of deceased and moribund young chickens at the establishment. I performed antemortem inspection on a trailer of young chickens that had just entered the establishment. The majority of the chickens were huddled to one side of the trailer, causing them to pile up on one another. The chickens were damp from the weather, and the live chickens were quieter and more depressed than typically observed. Many chickens that were underneath other chickens were deceased or moribund. There were additional deceased and moribund chickens that were not underneath other chickens. The chickens that had arrived previously at the establishment, and were being held in the lairage room, were of similar condition. The DOA incidence for 1st shift on April 3rd was 1.2%, which is 4.5 times higher than the average of 0.27% for the week prior. The establishment recently changed from using winter protective curtains to summer protective curtains on the trailers, as the weather has warmed up. On the morning of April 3rd, there was a dramatic drop in temperature and freezing rain precipitation. I met with First Shift (b)(6) at approximately 5:00 a.m. to inform him of the situation. He increased the temperature in the lairage room to help warm the chickens, had employees help disperse the birds in some of the trays so they weren't as piled, and assigned additional employees to help remove deceased chickens at the DOA sorting stations. As the day progressed and the weather improved, there were fewer deceased and moribund chickens arriving in the trailers. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT2015040108G	08APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4/7/20, at approximately 1820 hours, while conducting a routine poultry good commercial practices task (GCP) at Lincoln Premium Poultry (Est. P48304), relief (b)(6) did note the following deviation from poultry good commercial practices. In lairage, on KP line 3, approximately 4-6 feet prior to the entrance to the CO2 stunner, underneath an area of the conveyor belt blocked off with gates and under several pieces of machinery, a live bird was noted sitting on the floor outside of the lairage cages. On further inspection, a dead bird was noted under the same machinery, with what appeared to be blood on a wound on its head. No establishment employees were seen in the area attempting to retrieve the loose bird, and there was no indication that the establishment was aware that there was a loose bird in lairage. Lairage (b)(6) was notified of the loose bird in lairage, retrieved the live bird, and placed it back into the lairage cages. (b)(6) stated that the bird must have jumped out of the cage. (b)(6) was notified that a GCP MOI would be issued for the loose bird in lairage. I met with Second Shift (b)(6) Workman at approximately 1917 hours on 04/07/20 and notified him of the situation. He stated that he would follow up with (b)(6) regarding the loose bird in lairage. I notified (b)(6) that a GCP MOI would be issued. Loose birds in lairage is not consistent with poultry good commercial practices and results in an increase risk of birds dying by means other than slaughter. The Poultry Product Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with GCPs. The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter" Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. (b)(6) was notified that this MOI will be forwarded to the Denver District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Regards, (b)(6)</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT5611040 916G	16APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On April 15, 2020, at approximately 1351 hours, while conducting a routine Poultry Good Commercial Practices task at Lincoln Premium Poultry (Est. P48304), I observed two loose live young chickens under the de-stack machine on Line 3 in the live hang room. After observing for several minutes, I did not observe any establishment employees coming to retrieve the live chickens. I notified First Shift 1st Processing (b)(6), and Live Hang (b)(6) of the loose live chickens and the Good Commercial Practices concern. (b)(6) directed an employee to retrieve the two loose live chickens, which was done immediately in a humane manner. Loose live birds in the establishment is not consistent with poultry good commercial practices and results in an increased risk of live birds dying by means other than slaughter. The Poultry Product Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with GCPs. The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter" Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the Denver District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Regards, (b)(6)</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT0408041 321G	21APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday April 21, 2020, at approximately 0620 hours, I observed the following deviation from Good Commercial Practices (GCP) while performing a poultry Good Commercial Practices task in the live-hang room of Lincoln Premium Poultry, Est. P48304. On Line 2, at the dead-on-arrival (DOA) sorting station, I observed two live young chickens in a red condemn barrel. The first chicken I saw was near the top of the barrel, and although the chicken was weak, I noticed it was still breathing and moved its foot when I picked it up. I looked further into the barrel and underneath deceased chickens I found a second chicken that was moribund but still breathing. There were approximately 10 deceased chickens in the barrel with the two live chickens. The DOA sorting employee removed the two live birds from the barrel. I notified live hang (b)(6) of the good commercial practices concern. He elected to humanely euthanize the two live chickens. It is not consistent with Poultry Good Commercial Practices for live birds to be placed in condemn barrels, where they may die of causes other than slaughter. Following this incident, I discussed the poultry Good Commercial Practices concern with First Processing Plant (b)(6), and First Processing Shift (b)(6). The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT0108045 821G	21APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday April 20, 2020, at approximately 1310 hours, I observed an incident of poultry mistreatment while performing a poultry Good Commercial Practices Task in the live-hang area of Lincoln Premium Poultry, Est. P48304. On the north side of the Line 3 live hang station, there was a red condemn tote containing two deceased chickens and one live chicken. The live chicken was alert, sitting upright and lifting its head. I notified live hang (b)(6) of the good commercial practices concern. He immediately and humanely retrieved the live chicken and placed it back in a tray prior to controlled atmospheric stunning. It is not consistent with Poultry Good Commercial Practices for live birds to be placed in condemn barrels. Following this incident, I notified Renju Simon, Director of Food Safety and Quality Assurance, of the poultry Good Commercial Practices concern. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT1315054 312G	12MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 05/11/20, at approximately 1822 hours, while conducting a routine poultry good commercial practices (GCP) task at Lincoln Premium Poultry (Est. P48304), relief (b)(6) did note the following deviation from poultry good commercial practices. In lairage, in the area between conveyor belts where kill/pick (KP) line three makes its final turn towards stack off, a live bird was noted sitting on the floor outside of the lairage cages. No establishment employees were seen in the area attempting to retrieve the loose bird, and there was no indication that the establishment was aware that there was a loose bird in lairage. At approximately 1832 hours I located Lairage (b)(6) and notified him of the loose bird in lairage and (b)(6) picked up the loose bird and placed it back into a lairage cage. (b)(6) then accompanied me for the rest of my GCP task, where we identified three additional birds loose at various points along the conveyor belts in lairage; one further along the conveyor belt under KP line three, one underneath KP line two, and one underneath the electronic control panel in the alcove off to the side of stack off for KP line two. These birds were also picked up and placed back into lairage cages. (b)(6) was notified that a GCP MOI would be issued for the loose birds in lairage. I met with Second Shift (b)(6) at approximately 1845 hours and notified him of the situation. He stated that he would follow up with (b)(6) regarding the loose birds in lairage and see if they could get an extra person back there. I notified (b)(6) that a GCP MOI would be issued. Loose birds in lairage is not consistent with poultry good commercial practices and results in an increase risk of birds dying by means other than slaughter.</p> <p>The Poultry Product Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with GCPs. The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter" Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. (b)(6) was notified that this MOI will be forwarded to the Denver District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Regards, (b)(6)</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB3710012 631G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/30/2020 at 11:38am I was conducting a portion of the Good Commercial Practice verification task in the evisceration department. I was observing the birds going by on the evisceration line after exiting the blood tunnel near the first scalding. I noticed a bird that had its head elevated and was looking around. The line was stopped by (b)(6) and the bird was removed from its shackle. When I examined the bird it was breathing, looking around, and blinking. It did not have a cut on its neck. The bird was taken back to the live receiving conveyor belt. I discussed with the First Processing (b)(6) that per regulation 381.65 (b) in CFR 9 poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. He reported the automatic neck cutter appeared to be working adequately. However, the Live Receiving (b)(6) Lee had switched the backup cutter to a newer employee. (b)(6) discussed the issue with the backup cutter and with (b)(6). Their plan moving forward was to monitor the activity of the new back up cutter more closely through the remainder of the shift. I continued monitoring the birds on the line before they entered the scalding and saw no further issues. The last occurrence of a similar issue was documented on 11/18/2019. A copy of this MOI will be forwarded to the District Veterinary Specialist, (b)(6) (b)(6) and to the circuit (b)(6). If you have any questions you can contact me or the (b)(6). (b)(6) Respectfully, (b)(6)</p> <p>Dayshift P510</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB0811035 111G	11MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 1130 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b)(6) who stopped the line before the bird could enter the scalding and removed the bird from the line. After removing the bird from the line, it was observed that there was no cut on the neck which would not have allowed the bird to bleed out properly. (b)(6) took the bird back to live hang to show it to (b)(6) Live Hang (b)(6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. (b)(6) instructed the backup cutter to pay more attention to all birds, large and small, going through. I discussed my finding with (b)(6) st Processing (b)(6) and (b)(6) and notified them of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b)(6) was also notified my findings. Ms. Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB0805030519G	19MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0538 hours on 03/19/2020 I was conducting a portion of the Good Commercial Practice verification task in the evisceration department. I was observing the birds going by on the evisceration line after they had exited the blood tunnel and prior to entering the first scalding. I observed a bird that had its head elevated and was blinking. I instructed (b)(6) in Training, to stop the line and remove the bird. When I examined the bird it was alert, breathing, and looking around. It did not have a cut on its neck. I reminded (b)(6) Live Receiving (b)(6) that per regulation 381.65(b) in CFR 9, poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. I also discussed the issue with (b)(6) (b)(6) 1st Processing (b)(6). The bird was taken back and placed on the live receiving conveyor belt. (b)(6) reported they will discuss the issue with the current back up cutter. He added a second back up cutter with more experience to follow up behind the current one. He also reported he will have (b)(6), the Live Receiving (b)(6) monitor the situation closely during the remainder of the shift. I continued monitoring the birds on the line before they entered the scalding and saw no further issues. The latest occurrence of a similar issue at this establishment was documented on 03/11/2020. See MOI/ RHB0811035111G. A copy of this MOI will be forwarded to the District Veterinary Medical Specialist, (b)(6) (b)(6) and to the circuit (b)(6). If you have any questions you can contact me or the FLS, Phillip Williams. Respectfully, (b)(6)</p> <p>P510</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB1309033 124G	24MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 0944 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b)(6), who stopped the line before the bird could enter the scalding and removed the bird from the line. After removing the bird from the line, it was observed that there was a small shallow cut on the neck which did not allow the bird to bleed out properly. (b)(6) took the bird back to live hang to show it to (b)(6) Live Hang (b)(6) (b)(6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. I discussed my finding with (b)(6) Trevino, 1st Processing (b)(6) and (b)(6) (b)(6) stated that they are going to have the kill blade changed at break and instructed (b)(6) to have someone monitor the backup cutter until the blade is changed. (b)(6) and (b)(6) were notified of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b)(6) was also notified my findings. Ms. Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b)(6) (b)(6)</p> <p>Respectfully, (b)(6) P510</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB0212051 321G	21MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0534 hours on 05/21/2020 I was conducting a Good Commercial Practice verification task in the kill/picking area behind the evisceration department. I was observing the birds on the line after they had exited the blood tunnel and prior to entering the first scalding. I observed one bird that had its head elevated, was looking around, and was blinking. The line was stopped by (b)(6) Live Receiving (b)(6) and the bird was removed from the shackle. It was breathing, alert, looking around, and blinking. Upon further exam of the bird I noted there was not a cut on its neck. I reminded (b)(6) that per regulation 381.65(b) in CFR 9, poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to entering the scalding. (b)(6) changed out the current back up cutter and discussed the issue with the him. He also contacted the maintenance department who changed out the kill blade and adjusted the height of the shackles on the line. The bird was taken back to the live hang area and placed on the receiving line. I also discussed the issue with (b)(6) I continued monitoring the birds on the line before they entered the scalding and saw no further issues. The latest occurrence of a similar situation at this establishment was documented on 03/24/2020 See MOI RHB1309033124G. A copy of this MOI will be forwarded to the District Veterinary Medical Specialist, (b)(6) and to the circuit (b)(6). If you have any questions you can contact me or the (b)(6) Respectfully, (b)(6) P510</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB2306065 110G	10JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/10/2020 at 0542 hours I was conducting a Good Commercial Practice verification task in the kill/picking area behind the evisceration department. I was observing the birds going by on the line after they had exited the blood tunnel near the first scalding. I noticed one of the birds had its head turned to one side and appeared to be blinking. The line was stopped by (b)(6) Live Receiving (b)(6) and the bird was removed from its shackle. The bird was breathing, looking around, and upon further exam I noted that it did not have a cut on its neck. I discussed with (b)(6) that per regulation 381.65(b) in CFR 9, poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to entering the scalding. The bird was returned to the live hang area and placed on the receiving line. This issue was also discussed with the First Processing (b)(6) (b)(6). He confirmed that the current back up cutter is very experienced. (b)(6) reported that apparently an employee was trying to rehang a bird near the backup cutter which had removed one of its own legs from its shackle. He reported this may have blocked the back up cutter's view long enough for an uncut bird to pass by him unnoticed. I discussed my concerns regarding this situation with (b)(6) including potential for employee safety issues. (b)(6) confirmed the employee who rehung the bird will be retrained not to approach the backup cutter's area. (b)(6) reported that he would monitor the backup cutter and the birds on the line during the remainder of the shift to confirm no further issues were noted. I continued monitoring the birds on the line before they entered the scalding and saw no further issues. The last occurrence of a similar issue was documented on 05/31/2020. A copy of this MOI will be forwarded to the District Veterinary Medical Specialist, (b)(6) and to the circuit (b)(6). If you have any questions you can contact me or the (b)(6). Respectfully, (b)(6) 510</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P51179+V51179	Sanderson Farms, Inc.	RQE1016033110G	10MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-51179, Sanderson Farms - Palestine, March 09, 2000, 2015 hours. In attendance: (b)(6), Night Shift (b)(6). At approximately 1930 hours, 9th of March 2020, I, Relief (b)(6) found 1 cadaver hanging on a rack near the hot rehang table and another two inside a condemned barrel by the entrance to the picker area. All three young chicken has intact head and neck showing blackish and reddish discoloration on its head and neck and carcass, indicative of not being bled out at all. Picking (b)(6) and (b)(6) are summoned to the area and both concurred that the aforementioned young chicken are cadavers which they subsequently condemned. According to (b)(6), the back-up cutter has to leave the station briefly because of cut in the hand which resulted to uncut and not bled out young chicken. There is no other cadaver found until the end of the shift. Twenty minutes later, at approximately 1950 hours, I found 11 young chicken on the loose at the live hang area floor one of which is under the conveyor belt, partially covered with chicken manure. I notified Live Hang (b)(6) of my observation. All loose young chicken are promptly picked up and returned to the live hang conveyor belt. (b)(6) said all plant personnel concerned will be dealt with accordingly in order to prevent re-occurrence of the aforementioned. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b)(6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) P-51179 Sanderson Farms - Palestine.</p>
P51179+V51179	Sanderson Farms, Inc.	RQE2312051107G	07MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Mistreatment MOI in the poultry GCP task On May 4, 2020 at approximately 0900 hours while performing a Good Commercial Practice (GCP), I (b)(6) observed the following Conditions; The Sanderson Farms Inc. (SFI) employee stationed at the Cage Dumper Control area kicked a live bird into the Cage Dumper conveyor belt. The same SFI employee got the water hose and then sprayed water at another live bird into the Cage Dumper Conveyor belt. I Arturo notified Live Hang (b)(6) Of my findings.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P51179+V51179	Sanderson Farms, Inc.	RQE2118075615G	15JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-51179 at Sanderson Farms, Palestine, Texas in July 15, 2020 at approximately 1800 hours. In attendance are the following: (b)(6) and (b)(6)</p> <p>At approximately 1930 hours, 14th of July 2020, I, Relief (b)(6) observed the following while performing poultry GCP at live receiving dock: One cage is put aside on the floor with one young chicken whose left leg went through between the plastic flooring and the wire cage wall and the feet is entangled in the wire cage. I immediately notified the cage dumper. He continued to dump 4 more cages, then, went down and tried for several seconds to set free the young chicken. Unsuccessful, he returned back dumping cages. The 2 fork lift operators work as usual, unmindful of the suffering of the young chicken entangled in the cage. (One of them must have isolated the aforementioned cage.) I proceeded inspecting 2 trailers of young chicken while waiting for a supervisor. There is no supervisor in the live hang area either. I found (b)(6) by the automatic kill machine. I immediately notified (b)(6) of the young chicken entangled in the cage. (b)(6) took about a minute to set free the young chicken which appear exhausted, whose left leg remained extended and did not flinch at all. It was promptly returned to production. Earlier, on my way out to the live receiving dock, I met (b)(6) at the stunning area. She informed me that nobody attended to the entangled young chicken while she was performing ante mortem inspection for approximately 5 minutes at the live receiving dock. (b)(6) said (b)(6) is responsible to extricate a young chicken entangled in the cage. (b)(6) admitted that the dumper does not have a radio to call (b)(6) whenever there is a young chicken entangled in the cage. That is why, it took more than 10 minutes before the entangled young chicken is extricated from the cage. Apparently, the aforementioned entangled young chicken is not handled in a manner that prevented needless injury and suffering. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also recommended (b)(6) (b)(6) to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I also notified both of them that an MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Hopefully, this MOI serves to bring to the establishment's attention that live poultry must be treated in a manner consistent with good</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							commercial practices. Respectfully, (b)(6) at P-51179: Sanderson Farms at Palestine, Texas.
P522	Sanderson Farms, Inc. (Processing Div)	IKB02150303 23G	23MAR2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1415 hours, while performing GCP task: I observed one (1) live bird enter the outside line scald system. The bird's head was lifted up, eyes were open and alert. I did not observe any indication of a cut or any bleeding. I notified 2nd shift (b)(6) of the observations and the forthcoming GCP MOI. (b)(6)
P529+V529	Pilgrim's Pride Corporation	ODE5812123 723G	23DEC2019	04C05	Poultry Good Commercial Practices	Finalized	On Wednesday 12-11-2019 at 0600, I (b)(6) was informed by (b)(6) that a mod of 360 birds was left on a truck from dayshift. The birds were left on a trailer at the holding shed for approximately 6-8 hours in temperatures below 10 degrees Fahrenheit. Night shift lead (b)(6) was notified about the mod. The mod was returned to the plant and ran immediately, resulting in 39 DOA's of the 360 birds ran. While gathering more information Thursday 12-12-2019, I determined the DOA's were not included on the daily summary report provided by the establishment; however, it was noted these were included on the original lot. That afternoon I contacted Processing (b)(6) and we talked about what happened. I was told it was due to new personnel not following the procedure of verifying the farm weight less the plant weight (was outside of -250 to 890 pounds) after the truck weights were entered into Mtech (gross and tare). After our discussion of the incident, I informed (b)(6) that I would be documenting our discussion in a GCP MOI. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P533	Poultry Holdings, LLC	AKB0307013 307G	07JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 7, 2020 at approximately 0650 hours I, SCSI Trina Nieves, was performing a Poultry Good Commercial Practices task in the New York Room. As I was walking through the New York room I observed a bright red chicken carcass going down the line towards the rehang table. I immediately pointed the carcass out to the Live Hang (b)(6), he removed the carcass from the line and I confirmed that it was a cadaver. I continued to observe the line and identified two additional carcasses within the next 10 minutes that had a bright red appearance. In both instances I pointed them out to the Supervisor and confirmed that they were cadavers. I then went to the end of the blood trough, prior to the scolder. (b)(6) was standing with me when I identified a carcass that was flapping its' wings, (b)(6) immediately removed the chicken carcass from the line and ensured that it was bled out completely prior to hanging it back on the line. At this time I was informed by (b)(6) that the kill blade was adjusted. I continued to observe carcasses hanging on the line just prior to the re-hangers, at approximately 0709 hours I observed two carcasses within 30 seconds of each other that were bright red. I pointed them both out the Line leader (b)(6) he removed them from the line and confirmed they were both cadavers. I informed (b)(6) of my additional findings and he informed me again that the blade was adjusted, I also observed him standing at the blood trough ensuring the carcasses were bleeding out completely prior to entering the scolder. I continued to observe the line for an additional 20 minutes and did not observe any additional carcasses with the appearance of a cadaver. Please note, during the time of my observations there was one back up neck cutter after the kill blade. The regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with Good Commercial Practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. This MOI serves as a written notice that future oversight of this nature may result in the taking of additional administrative actions. Please submit documentation of corrective and preventative measures relating to this incident.</p> <p>Respectfully, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P533	Poultry Holdings, LLC	AKB3207070 616G	16JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 16, 2020 at approximately 0645 hours I, SCS1 Trina Nieves, was performing a Poultry Good Commercial Practices task in the New York Room. As I was walking through the New York room I observed two bright red chicken carcasses laying on the floor behind the re hangers. As I continued in the New York room I observed another bright red chicken carcass going down the line towards the rehang table and pointed it out to the establishment hanger to remove it from the line. I continued to observe the line and at approximately 0657 hours I identified another carcass that had a bright red appearance, at this time I informed Live Hang (b)(6) and the chicken was removed from the line. (b)(6) and I both observed the carcass and found that the neck had not been cut and confirmed that it was a cadaver. As (b)(6) and I were discussing the issue I continued to identify three additional carcasses that were bright red in color and did not have their necks cut on the slaughter line. After observing the additional carcasses, Live Hang (b)(6) informed me that he was going to stop slaughter to identify the cause. At approximately 0701 hours slaughter was stopped, I continued to observe the carcasses that were already on the line prior to stopping slaughter and observed four additional carcasses that did not have their necks cut and were bright red in color. All cadavers observed were removed from the slaughter line and condemned. Please note, during the time of my observations there was one back up neck cutter after the kill blade. At approximately 0707 hours Live Hang (b)(6) and I, SCS1 Nieves had a brief meeting. (b)(6) informed me that the kill blade had been loose and that it had been fixed, slaughter was resumed at approximately 0708 hours. The regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with Good Commercial Practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. This MOI serves as a written notice that future oversight of this nature may result in the taking of additional administrative actions. Please submit documentation of corrective and preventative measures relating to this incident. Respectfully, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P5787	Pilgrim's Pride Corporation	DEB3505063 611G	11JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0226 on 11 June 2020, while performing the poultry good commercial practices PHIS task, I observed two live birds in the establishment's sorting bin for dead birds. One bird was sitting upright on top of dead birds and was sleeping. The other bird was dorsally recumbent with its head and the cranial fourth of its thorax beneath two dead birds, and its thorax was expanding and contracting as it struggled to breathe. I immediately notified Evisceration (b)(6) that I observed two live birds in the sorting bin for dead birds. (b)(6) accompanied me to the sorting bin and I showed him the two live birds. (b)(6) moved the dead birds off the live bird that was struggling to breathe and sorted through all the other birds to ensure that no other live birds were in the bin. I said to (b)(6) "I thought all birds were supposed to be rapidly decapitated before they were put on the "dead" belt and got to the sorting bin. (b)(6) replied that was not always the case, which is why the plant has the sorting bin in order to look at all the birds to be certain they are dead before they are put in the DOA dumpster. (b)(6), live receiving (b)(6) then arrived. (b)(6) placed the two live birds on the cage dump belt.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ48171218 30G	30DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On December 28, 2019, at approximately 1145 hours, I, (b)(6) while performing a routine Good Commercial Practices (GCP) inspection, observed an event not consistent with GCPs. The establishment slaughter system has of a three-step approach for bleeding of the carcasses to ensure breathing has stopped prior to scalding: 1) a mechanical throatslitting device, 2) an employee providing back-up throat slitting, and 3) a mechanical head pulling device. Between steps #2 and #3, I observed passing on the evisceration line a small bird that was alive and fully alert. I waited to allow the system to complete; however, after the live bird passed the third step still alive and alert—prior to entering the first of several boiling scalding tanks—I briefly stopped the line, found an establishment employee who removed the bird, then restarted the line. The line-stoppage was not a regulatory control action (RCA) as the establishment management had—in the interests of GCPs and humane treatment—pre-authorized USDA IPP (as documented in a recent meeting MOI) to stop the line if necessary to prevent a live bird from entering the scalding. (b)(6)</p> <p>(b)(6) assured me that the live bird had been rehung and slaughtered in accordance with GCPs. (b)(6) took the immediate further actions of replacing the back-up slitter and posting an additional employee to monitor the birds after the third step, before going into the scalding tanks. USDA reaffirms federal regulation (9 CFR 381.65(b)) requiring that poultry be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. This event does not constitute noncompliance.</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ51140736 14G	14JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 14, 2020, at approximately 0601 hours, while performing a routine Good Commercial Practices (GCPs) inspection, I observed practices not consistent with GCP. Normally, the cage dump operator tilts a cage module against a steel-framed set of chutes so that the caged birds slide out of the cage module and through a set of slick steel chutes to land in a pit where a conveyer belt floor transports them for hanging. After the birds are dumped, the cage module is tilted right up, back into place and rolled away. To avoid needless repeat trauma to live birds that are advertently 'pinned' in machinery, it is a good commercial practice and establishment policy to neither 're-tilt' nor 'shake' cages in which birds are pinned. (An exception of 'double-dump' is allowed when a large number of birds are safely trapped inside the cage when one or more flip-doors does not open.) Establishment policy directs employees to simply remove the cage away from the chute frame and with two-hands, deposit the bird into the belt-pit. This time, however, a single, live bird was pinned between the steel frame of the dump chutes and the steel frame of the cage module. In response, the operator: paused the operation in the maximum-tilted position for approximately forty seconds, apparently attempting to allow the pinned bird to 'break free'; instead, the bird remained in place and endured needless sustained pain, tilted the cage back up and down again ('double-dumping') thereby repeating injury and pain, and, (observing the bird was still pinned) tilted the cage upright, pulled it away, then shoved the bird off the edge of the platform with one hand. I attempted to find an establishment lead employee or supervisor; however, unable to find either in the live hang offices, the live hang operation rooms, or the scalding rooms, I informed QC (b)(6) of the event. A single bird event does not serve as any indication of loss of process control (or regulatory non-compliance); however, this type of GCP-inconsistent event (mishandling of pinned/trapped birds) has been observed on other recent occasions, as documented in the most recent establishment meeting MOI. In said meeting, the establishment reaffirmed their dedication to achieving and maintaining strict adherence to humane handling and GCP practices.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ06150742 24G	24JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 24, 2020, while performing a routine Good Commercial Practices (GCP) inspection, I observed practices not consistent with GCP. Normally, the cage dump operator tilts a cage module against a steel-framed set of chutes so that the caged birds slide out of the cage module and through a set of slick steel chutes to land in a pit where a conveyer belt floor transports them for hanging. After the birds are dumped, the cage module is tilted right up, back into place and rolled away. To avoid needless repeat trauma to live birds that are advertently 'pinned' in machinery, it is a good commercial practice and establishment policy to neither 're-tilt' nor 'shake' cages in which birds are pinned. (An exception of 'double-dump' is allowed when a large number of birds are safely trapped inside the cage when one or more flip-doors does not open.) Establishment policy directs employees to simply remove the cage away from the chute frame and with two-hands, deposit the bird into the belt-pit. Specific issues observed: At approximately 1253 hours, standing north of the cage dump, I observed the cage dump operator 'double-dump' a cage module with no apparent extenuating reason. As the operator rolled the next cage module into place, I walked through the live hang room. At approximately 1256 hours, standing at a position south of the cage dump, I observed a single bird lying upon one of the chutes, apparently with wing/leg crushed between the module frame and the chute frame. The operator rolled the cage module away; however, instead of humanely extracting the bird, he caused the next cage module to slide into place, re-crushing the bird. I hailed the operator and gestured for him to halt. Stepping into the live-hang office, I found Evisceration (b)(6) and informed him of the issue. When we returned, the operator had rolled the cage module away. (b)(6) mounted the cage operator stand and coached the operator to correctly humanely retrieve the bird and operate the equipment. This issue of re-traumatizing pinned birds has occurred on repeated occasions within the last ninety days and has been documented both in weekly meetings (7/16/20) and a GCP MOI (7/14/20). I informed QC (b)(6) of the event and notified him that it would be documented in an MOI.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED001012 1619G	19DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>December 12, 2019 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 1805 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. One (1) live young chicken from an approximate 500 bird random sample with uplifted head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scald tanks while still breathing. The carcass was red in appearance with ventral pooling of blood in the neck, head, breast and no cut to the neck. (b)(6)</p> <p>2nd Shift Evisceration (b)(6)</p> <p>2nd Shift Evisceration (b)(6) were both notified and observed. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. Poultry must be handled and treated in a humane manner while under the establishment's control on the official premises. Birds must not be breathing at the point they enter the scald tank to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control. In a discussion with (b)(6) and (b)(6) (b)(6) at approximately 1815 hour, I informed these members of management that the employee that was supposed to be stationed in the kill room was performing other duties in the blood room and was not paying full attention to the birds passing through the kill machine. I was informed by (b)(6) that the only job assigned to the employee was to focus on the birds and to be a backup cutter for the kill machine. (b)(6) stated that the employee would receive disciplinary actions for this isolated incident. (b)(6) was informed that a GCP Memorandum of Information would be issued after review by Dr. Kermit Harvey DDM, Jackson District Office. As per Federal Register Notice Docket No. 04-037N, dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully submitted, China Pace Consumer Safety Inspector Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: Dr. Larry Davis, DDM Dr. Donald Fickery, DDM Dr. Kermit Harvey, DDM Dr. Damon Ranftle, DDM (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED582201 3316G	16JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>January 16, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 1532 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. One (1) live young chicken from an approximate 500 bird random sample with uplifted head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scald tanks while still breathing. (b)(6)</p> <p>2nd Shift Evisceration (b)(6)</p> <p>2nd Shift Evisceration (b)(6) were both notified and observed. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. In a meeting with SPHV/Dr. L. Anne Currie and 2nd Shift Plant Manager (b)(6) at approximately 1620-hour, Inspection Personnel was notified verbally by (b)(6) that management would increase management checks in the kill room and that the responsible employee that was backing up the kill machine had received disciplinary actions for this isolated incident. 2nd Shift Evisceration (b)(6) was informed that a GCP Memorandum of Information would be issued after review by Dr. Kermit Harvey DDM, Jackson District Office. Respectfully submitted, (b)(6)</p> <p>(b)(6) Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: Dr. Larry Davis, DDM Dr. Donald Fickery, DDM Dr. Kermit Harvey, DDM Dr. Damon Ranftle, DDM (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED080102 1715G	15FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>February 14, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2031 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. One (1) live young chicken from an approximate 500 bird random sample with uplifted head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scald tanks while still breathing. (b)(6) (b)(6) was notified of this GCP violation. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. In a meeting with (b)(6) (b)(6) at approximately 2053-hour, I (b)(6) was notified verbally by (b)(6) that the responsible employee that was to be backing up the kill machine was disciplined with the outcome of termination for this isolated incident. 2nd Shift Evisceration (b)(6) Presley was informed that a GCP Memorandum of Information would be issued after review by Dr. Kermit Harvey DDM, Jackson District Office. Respectfully submitted, China Pace Consumer Safety Inspector Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: Dr. Larry Davis, DDM Dr. Donald Fickery, DDM Dr. Kermit Harvey, DDM Dr. Damon Ranftle, DDM (b)(6) (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED342102 5017G	17FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>February 17, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2020 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. Two (2) live young chickens from an approximate 500 bird random sample with each containing a bright cherry red color, uplifted heads, rhythmic breathing, pupillary reflexes, and no visible cut to the necks entered the scald tanks while still breathing. (b)(6)</p> <p>(b)(6) was notified of this GCP violation. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. There was no formal response given on this isolated incident. 2nd Shift Evisceration (b)(6) was informed that a GCP Memorandum of Information would be issued after review by Dr. Kermit Harvey DDM, Jackson District Office. Respectfully submitted, (b)(6)</p> <p>(b)(6) Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: Dr. Larry Davis, DDM Dr. Donald Fickery, DDM Dr. Kermit Harvey, DDM Dr. Damon Ranftle, DDM (b)(6)</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED112303 3912G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>March 12, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2111 and 2113 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. Two (2) live young chickens from an approximate 500 bird random sample with each containing uplifted heads, pupillary reflexes, and no visible cut to the necks entered the scald tanks (b)(6).</p> <p>(b)(6) was notified of this GCP violation. At approximately 2205 hour, a meeting was held with 2nd Shift Plant (b)(6) representing the establishment and (b)(6) representing USDA. In this meeting it was stated by (b)(6) that disciplinary actions would be presented at a higher-level other than with the employees working in the kill room. 2nd Shift's 1st Processing (b)(6) was informed that a GCP Memorandum of Information would be issued after review by (b)(6) Jackson District Office. Respectfully submitted, (b)(6)</p> <p>(b)(6) Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: Dr. Larry Davis, DDM Dr. Donald Fickery, DDM Dr. Kermit Harvey, DDM Dr. Damon Ranftle, DDM Dr. Colin Campbell, DVMS (b)(6)</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ3513125 612G	12DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, December 12, 2019 while observing operations in the live hang/pre-evisceration area, I, (b)(6) observed the following issues with the implementation of Good Commercial Practices. At approximately 0830 hours, while observing the live hang operations, I saw a pile of 25-35 carcasses on the floor. The dead birds were being picked up and put on a conveyor belt to go into the DOA bin. While watching an employee remove the dead birds from the floor, I observed approximately 8 live, weak birds that were either on top of the carcass pile on the floor or being smothered/crushed by the carcasses on top of them. The live, weak birds and the dead birds were comingled in the pile, subjecting the live birds to potentially suffocate or die by means that are not Good Commercial Practices. I showed the weak birds to the live hang supervisor, who got off the live hang line and immediately euthanized the weak birds. At approximately 0857 hours, while observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that did not have a cut on its neck. The bird was blinking, moving its head, rhythmically breathing, and trying to right itself in the shackle. No other live birds were observed entering the scalding at the time of this occurrence. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and placed it in the condemn container. I pulled it from the condemn container to get a better observation of the bird. The bird did not have a cut on its neck. The bird's head and neck were swollen and red/dark purple in color. I called for Bubba Roberts, plant manager, on the walkie talkie. I then called for Tiffany Wilson, evisceration supervisor, to come and observe the cadaver and to inform Mr. Roberts of the finding. While waiting on Mr. Roberts to arrive, I proceeded to look at the other birds in the condemn container. I pulled 8 cadaver birds from the condemn container at the pre-sorting station that either had no cut or a superficial cut on their neck. The cadaver birds had a similar appearance as the bird that I observed entering the scalding alive. Mr. Roberts examined the bird that I found enter the scalding alive as well as the other birds from the condemn barrel and agreed that they were all cadavers. He said he would speak to live hang and maintenance supervisors to see what was happening. Since this was during establishment break, no other birds were being run at the time of this meeting. After I returned to the USDA office, Mr. Roberts came to speak with me about the establishment's immediate corrective actions. Mr. Roberts informed me that there was a miscommunication between maintenance and live hang supervisors on the walkie</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>talkies. The bird size had drastically reduced, and the kill blade was not making proper cuts. Live hang attempted to notify maintenance of the issue, but there was a problem understanding the question over the walkie talkie. Upon further investigation, there was also a loose bolt on the kill blade that made the blade shift upwards slightly, making the cuts ineffective. Mr. Roberts informed me that the miscommunication issue would be resolved in a timely manner. He also told me that there would now be two back up killers for the rest of the day to prevent any more cadavers and that the bolt would get fixed as well. Mr. Roberts also brought extra employees into the live hang room to prevent the buildup of dead birds on the floor. Upon verification of the establishment's corrective actions, the establishment had additional employees in the live hang room picking up dead birds to prevent a buildup on the floor. There was an employee before the DOA bin checking the birds to be sure that they were dead prior to being placed in the DOA bin. There were also two back-up killers as stated after the kill blade to ensure no live birds would enter the scalding. I observed the birds after the stunner go through the kill blade to verify the blade was effectively cutting the birds. Within the 3 minutes that I observed the birds, the back-up killers only had to cut 2 birds. The bolt adjustment allowed the kill blade to effectively cut the birds. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave Mr. Roberts a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Roberts that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ3809015 829G	29JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 25, at approximately 0655 hours, Coastal Processing informed USDA of a catastrophic event that occurred earlier in the morning. The offal drainage system was completely submerged in water for an unknown amount of time. The establishment immediately started working on the area in order to start slaughtering that day since they already had birds on the premises. They informed USDA that they would slaughter as many as possible that day to reduce the number of birds that would be carried over until Monday. The establishment stated that the carry over birds would be in trailers in the live shed area with misters running intermittently to allow them to drink. The establishment also elected to spray water in each of the cage layers to reduce the chance of dehydration and decrease the number of DOAs. The birds would not have access to feed for the time (approximately 48 hours) that they were on the premises. I informed the establishment that due to the extended period without food, this is not adhering to Good Commercial Practices. Their animal welfare program states that "The plant should minimize DOA's by proper shed/holding conditions." The establishment carried over 7 trucks which contained 25,644 birds. The birds were slaughtered on Monday, January 27. The total number of DOAs was 286 birds, which was approximately 1.1% of the carry over. FSIS encourages establishments to develop and implement a systematic approach to ensuring poultry presented for slaughter are treated in a manner that minimizes excitement, discomfort, and accidental injury. Establishments should have, and implement as needed, an emergency plan that addresses animal welfare in the event of an emergency shutdown. The establishment has a response to emergency situations in their animal welfare program; however, it does not address birds that are carried over in trucks. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave establishment a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Coastal Processing Management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ2310013 331G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, January 30, 2020 while observing operations in the live hang/pre-evisceration area, I, (b)(6) observed the following issues with the implementation of Good Commercial Practices. At approximately 1311 hours, while observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that did not have a cut on its neck. The bird was blinking, moving its head, rhythmically breathing, and trying to right itself in the shackle. No other live birds were observed entering the scalding at the time of this occurrence. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and handed it to me. The bird did not have a cut on its neck. The bird's head and neck were red/dark purple in color and swollen. There was an area of bruising present in the caudal portion of the neck, close to the breast. I called for Bubba Roberts, plant manager, and (b)(6), live hang (b)(6), on the walkie talkie. Plant management (Bill Keisel, Bubba Roberts, and Grant Barry) and the live hang supervisor arrived to examine the bird that I found enter the scalding alive. They agreed that it was a cadaver. Their immediate corrective action was to replace the backup killer with another trained employee. They also observed the kill blade for a few minutes to verify that it was cutting the birds appropriately. At approximately 1345 hours, while observing the live hang operations, I saw a pile of 25-35 carcasses on the floor. The dead birds were being picked up, dispositioned, and put on a conveyor belt to go into the DOA bin. While observing an employee disposition the dead birds on the floor, I observed movement within the pile of carcasses. I initiated regulatory control action and stopped the employee from continuing to move the DOA's until I could assess where the movement was coming from. I then saw a weak bird that was being smothered/crushed by at least three carcasses on top of it. The live, weak bird and the dead birds were comingled in the pile, subjecting the live bird to potentially suffocate or die by means that are not Good Commercial Practices. I notified the live hang supervisor of this occurrence and showed him the weak bird. The supervisor implemented the immediate corrective action of removing the weak bird from the pile and euthanizing it. I verified that another trained employee was at the backup killer area and that no other live birds entered the scalding. I also monitored the employees sorting through the DOA pile on the floor to ensure that no other weak birds were being smothered. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							other than slaughter. I gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Roberts that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)
P6519B	Coastal Processing, LLC	AGJ2214025 504G	04FEB2020	04C05	Poultry Good Commercial Practices	Finalized	On Tuesday, February 4, 2020 at approximately 1321 hours while observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that was improperly cut. The cut was at the area of the beak instead of on the neck. The bird was blinking, moving its head, rhythmically breathing, and trying to right itself in the shackle. No other live birds were observed entering the scalding at the time of this occurrence. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and handed it to me. The bird had a cut straight across its beak. The bird's head and neck were red/dark purple in color and swollen. I called for Bubba Roberts, plant manager, and (b)(6), on the walkie talkie. Bubba and Antonio arrived to examine the bird. They agreed that it was a cadaver. Bubba stated that there was a misfeed at the kill blade. Since the bird was bleeding from the miscut, the backup killer was unable to detect the miscut and properly recut the bird. Antonio and Bubba observed the kill blade and the backup killer for a few minutes to verify that every bird was cut properly prior to entering the scalding. I also verified that the blade and backup killer were properly and effectively cutting every bird after the occurrence. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Roberts that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ4909035 312G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, March 11, 2020 at approximately 1354 hours, while observing birds that had passed the backup killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that did not have a cut on its neck. The bird was moving its head and rhythmically breathing. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and handed it to me. The bird did not have a cut on its neck. A few seconds later, another cadaver bird was observed at the condemn sorting area. This bird was not personally observed entering the scalding alive but did not have a cut on its neck. Both birds' heads and necks were red/dark purple in color and swollen. I called for (b)(6), live hang supervisor, on the walkie talkie. Antonio arrived to examine the bird and went to get Bubba Roberts, plant manager. Bubba arrived and they agreed that the birds were cadavers. (b)(6) Bubba, and I observed the decapitator and backup killer area for a few minutes to verify that every bird was cut properly prior to entering the scalding after the occurrence. Their immediate corrective actions were to stop hanging, change the decapitator motor and kill blade, and adjust the guide bars. They began rehanging a few birds at a time and observed the adjustments. Once management was satisfied with the adjustments, live hang resumed. Bubba spoke with me during the adjustments and stated that the decapitator motor was not functioning properly and was starting to go out. He also said that the backup killer did not stop the line when live birds were passing the decapitator and backup kill area. On further investigation, the backup killer's face mask was also covered in blood which made it difficult to see the uncut birds. Bubba and I verified that the new machine was decapitating the birds properly and the backup killer was properly cutting every missed bird. Bubba stated that they will have multiple face masks at the backup killer area to alternate when one becomes dirty. The clean masks will readily be available, and the dirty masks will be in a sanitizer when not in use. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Roberts that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ2509031 818G	18MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, March 17, 2020 at 1559 hours while observing operations in the live hang/receiving area, I observed one live bird in the dead on arrival (DOA) hopper. The bird was a smaller hen and was sprayed with denaturant. The hen was between two DOA's, and one DOA covered the hen's head/neck. The hen was blinking, moving, responsive to touch, and rhythmically breathing. I immediately notified (b)(6).</p> <p>He removed the live bird and appropriately euthanized it. Without any intervention, this bird would have died by means other than humane slaughter. He also investigated the rest of the DOA's in the hopper to ensure that no other live birds were present. After thoroughly checking the DOA hopper, all other birds were confirmed to be dead and sprayed with denaturant. I spoke with establishment management after verifying that the remaining birds in the DOA hopper were dead. The management informed me that their tentative preventative measures would be to either decapitate or cut the neck of every DOA before placing it in the DOA hopper. This would ensure that no other live birds entered the hopper in the future. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified establishment management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6638	Pilgrim's Pride Corporation	UDG5822011 228G	28JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 28, 2020 at approximately 2228 hours; I observed Less than Good Commercial Practice at establishment P-6638 Pilgrim's in Enterprise, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird about to enter the scalding on Picking Line 2. I was performing observation to ensure all birds had their necks cut and/or heads removed prior to entering the scalding. As I was monitoring this, I noticed a smaller framed bird with no visible neck or enter the head puller area but bypassing the actual head puller completely. There was no visible blood on the bird, and it appeared the bird's vent was moving to indicate it was breathing. I leaned down and noticed the bird still had the head and neck attached. At that point, I had stopped the Picking Line and removed the fully alert and alive bird from the shackle past the head puller. This prevented the bird from entering the scalding alive which would have resulted in a cadaver. The head puller is the establishment's final intervention prior to entering the scalding which the bird bypassed due to the bird not being stunned. I handed the bird to (b)(6) who had approached me as I restarted the line. The bird did not have its neck cut, it did not appear to be stunned and was looking around at its surroundings. I informed (b)(6) of the documentation of this Memorandum of Information (MOI). A copy of this MOI will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully Submitted, (b)(6)</p> <p>(b)(6) cc: Dr. Kermit Harvey, DDM/DVMS cc: (b)(6)</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6638	Pilgrim's Pride Corporation	UDG0422064 903G	03JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1804 hours on Wednesday, June 3, 2020 at Pilgrim's P-6638 Enterprise, AL, while performing Good Commercial Practice verification task, the following less than Good Commercial Practice was observed: in live hang, both live birds and DOA birds were piled up at the end of the conveyor belt in the metal bin along with heavy debris and fecal matter. The pile was filled up to the rim of the bin with approximately 25+ live and dead birds commingled in the pile. I looked for the lead person or supervisor, but neither one was near. I told the animal welfare personnel to call for them, and that I would need live hang workers to stop hanging. Ethan Stanley, Superintendent of 1st processing eventually arrived and sought to address the problem by joining in with other workers to remove the birds from the metal bin all while yet allowing live hangers to hang after been notified that they needed to stop hanging. I observed ~ 5-10 live birds being pulled out from the pile. A total of 4 people had to help empty the bin of both live birds and DOA birds in a timely manner. The live birds were quickly euthanized by cervical dislocation. It took ~ 6-7 minutes for them to clear all the birds from the bin to resume as usual. I informed (b)(6) about the issuance of this Memorandum of Information (MOI). Allowing live birds to be commingled with DOAs can lead to death due to suffocation. Poultry establishments must take every available precaution to prevent unnecessary excitement, discomfort, and accidental injury of birds while on the official premises. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS). Respectfully, (b)(6) Cc: (b)(6)</p>
P6651	Tyson Foods Inc.	MSO4012040 229G	29APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately at 12:06 hours on April 2, 2020 while performing Good Commercial Practice verification task in live hang I observed the following. I observed 5 carcasses on the DOA belt directly under the live hang belt that were stacked on top of each other. As I moved the carcasses to verify that there were no live birds underneath, I uncovered one that was conscious, moving, and blinking its eyes. A plant employee immediately hanged the chicken on the line after seeing what I discovered. During the rest of the GCP checks I saw no additional issues. I informed (b)(6) (b)(6) of the observation at approximately 12:15 hours, and of the forthcoming GCP MOI.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ2416012 013G	13JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P7044, Tyson Foods, Inc. January 7, 2020 at 2040 hours. In attendance: (b)(6) and Shift (b)(6) GPM Patricia Williams, GPM Mike Harrison, (b)(6). At approximately 1720 hours, 7th of January 2020, (b)(6) found 7 young chicken cadavers at post hock cutter station. I was summoned to the area and I verified the cadaver disposition. All the 7 young chicken's neck and head are intact and with hematoma, reddish-dark in color. The carcass is also reddish in color. (b)(6) was collecting the cadavers for disposal when GPM Mike Harrison came and concurred those are cadavers. I discussed the aforementioned with (b)(6) together with GPM Patricia Williams. (b)(6) and GPM Williams said they will address the issue as soon as possible and make sure that there will be no more cadaver on the line. At approximately 1120 hours, 10th of January 2020, I, Relief (b)(6) observed the following while performing poultry GCP: At the post hock cutter station, I found 2 young poultry cadavers on the barrel on 1 young poultry cadaver on the floor, 3 feet away. The head and neck are intact with hematoma, dark red in color. The carcass is reddish in color. GPM Max McCormack is notified accordingly and he concurred they are cadavers. I reminded the est. management officials in attendance that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended to them to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a copy of this document. I notified the est. management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) at P7044 Tyson Foods Inc.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ1315013 423G	23JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P7044, Tyson Foods, Inc. January 22, 2020 at 1815 hours. In attendance: Relief (b)(6) Complex Manager Leon Stone, Plant Manager Tommy Brown, (b)(6) and GPM Mike Harrison. At approximately 1530 hours, 22nd of January 2020, I Relief (b)(6) observed the following while performing poultry GCP verification task: The floors of the bird cages at the rear end of five trailers are wet and with retained water. One cage is made up of 3 sub-cages in 5 tiers. These sub-cages contain approximately twenty young chicken each which are 33-34 day old and approximately 3.70-3.80 pounds. The feathers of all young chicken are soaked wet, they are huddled together at the far end of the cage. There are at least 2 dead and 2 moribund on each cage. Few more are shivering, gasping for breath with closed eyes and ruffled feathers. The young chicken in the upper sub-cages are less wet and there are less dead and moribund. The temperature outside is 39 degrees Fahrenheit, it is moderately raining with 4mph wind speed. There is one cage in the middle of one trailer without a side board and all the young chicken therein are wet, huddled together. The sub-cage at the bottom, there at least 8 dead or moribund young chicken. The upper sub-cages has fewer dead or moribund numbers. The young chicken in other cages which are not wet do not have the aforementioned clinical observation. I notified GPM Mike Harrison, QA (b)(6) (b)(6) Following are establishment's immediate corrective action: The cages by the rear end of the trailer are immediately unloaded. The cage without side board is immediately unloaded and separated. The loading crew at the farms are notified accordingly by Shift (b)(6) Other corrective actions that maybe be implemented are the following: (1) No cage without side board will be transported; (2) The cages by the rear end will be covered with tarpaulin or wrapped; (4) The trailer drivers will be advised to drive slowly. I reminded the est. management officials in attendance that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended to them to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a copy of this document. I notified the est. management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully (b)(6) (b)(6) P7044 Tyson Foods, Inc.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ4712033 816G	16MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 16, 2020, at approximately 1045 while conducting a GCP task, (b)(6) observed the following conditions in the Live Receiving Area. She was performing ante-mortem examination on trailer number 23839. There were multiple cages throughout the trailer that had doors open and one bird noted with part of its' lower abdomen and leg pinned by the cage door on a top cage. (b)(6) noticed the birds sitting on the doors and not in cages. Upon further investigation, she noticed a total of approximately 12-15 birds outside of cages throughout the trailer and more sitting on the cage doors. There was a team member removing the birds from the trailer bed and cage doors by placing them into cages and closing the cage doors. (b)(6) immediately notified Evisceration (b)(6) of the concern with live bird humane handling and transport. (b)(6) and Dayshift (b)(6) came out to the trailer. The team member appeared to be done retrieving birds from the trailer and he walked away. (b)(6) pointed out the bird that was pinned in the cage door on the top cage. She explained that she had observed the bird during her first walk around and that it had been observed with labored breathing and moderate erythema in the ventral abdomen that was visible. (b)(6) directed the establishment to correct the issue. (b)(6) climbed on the trailer and was able to open the cage door, releasing the bird from being pinned, and pushed it into the cage and closed the door at 1055. The bird was observed alive after being released by (b)(6). The establishment explained that it had obviously been closed that way either during transport because multiple cages were misaligned causing the cage doors to come open and birds to come out of the cages and possibly have the bird become pinned or it was closed that way at the farm by the catch crew which is supervised by (b)(6). The establishment was doing an investigation to determine the cause of the multiple cage doors being open on the trailer upon arrival to the establishment. No answer was provided to USDA prior to posting this Memorandum of Interview. Allowing birds to be outside cages and be pinned in cage doors is inconsistent with the Agency's expectations of Good Commercial Practices. Team members should address highest priority concerns from an animal welfare standpoint first, then work on the other issues. The establishment is asked to ensure establishment employees moving live animals are employing humane methods of handling consistent with Good Commercial Practices outlined in the Federal Register Notice /Vol. 70, No. 187 – September 28, 2005, to produce an unadulterated product. Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							6100.3. The issue will also be discussed at the next weekly meeting.
P705	Pilgrim's Pride Corporation	FTJ2007075 327G	27JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P705, Pilgrims Friday, July 24, 2020 1150 hours In attendance: (b)(6) (b)(6)</p> <p>This Memorandum of Interview was written because of live birds being mixed in with a pile of dead on arrival birds, at the end of the dumping belt in live hanging room, on 7/24/2020 at 1150. While IPP was performing Good Commercial Practices (GCPs) in the live hang area, IPP observed a pile of DOAs on the floor that was as high as the dumping belt. The pile consisted of approximately 40+ birds. While IPP observed an employee going through the pile of DOAs, the employee found around 14 live birds mixed within the pile and proceeded to hang them on the line. Some of the live birds were right on top of the pile, while some of them had 2 or 3 DOAs piled on top of them. The employee then went to give breaks on the line, leaving the pile there for an additional 15 minutes. While I was present, after the employee left to give breaks, no other plant employee was trying to pick up the large amount of DOAs, however more were being added to the pile. At this time IPP had stayed in the area approximately 20 minutes and was not able to find anyone to contact a supervisor. IPP then went to look for a supervisor and found (b)(6) 1st Processing (b)(6) at 1220. IPP told (b)(6) of the findings and explained that it would be documented under a Good Commercial Practice MOI. IPP also informed QA (b)(6) of the MOI. The birds pulled from the pile looked weak and some were in a position that could cause suffocation, especially with the heat of summer. The concern with the pile of DOAs at the end of the live hang belts has been brought up in several weekly meetings to the establishment. Some recent meetings were held on 5/20/20, 6/04/20, 6/10/20, and 7/09/20.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7101	Tyson Foods, Inc.	LUC2607121 812G	12DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/11/2019 at approximately 0450 I, (b)(6), was going down stairs to perform an Ante-Mortem inspection and observed the following MOI; The team member that was dumping the birds from the cages to the transfer belt was banging the cages to force the birds out of the cages. In doing this the birds were flapping their wings and cackling. It was obvious that the birds were very alert and nervous. I observed the dumper do this 3 times before he noticed I was watching him. According to the GCP procedure IPP are to observe establishment employees and if they are mistreating birds or handling them in a way that will cause death or injury, prevent thorough bleeding, or result in excessive bruising. I then found Neil Sunderman (GPM) and notified him of my observation. Later I Talked to (b)(6) and asked him if the team members get any training on Humane Handling and he stated that: "they do annually" and that the team member running the dumper was the regular member, and that he would be retrained on the proper procedures for dumping.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P72	Tyson Foods, Inc	JPJ0411030 017G	17MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>3/16/2020 While performing ante mortem in the unloading yards at 0502 Hrs, I observed a bird with their head stuck in between the metal bars. The bird was immobile and the eye lids were closed. After the cage had been brought down from the flat bed trailer it was apparent the birds wind pipe was pressed up against the bar and was a DOA. (b)(7) was notified and shown this bird. While continuing to observe the remainder of the cages I observed several live birds wings protruding through the slots of the metal bars. Approximately 6 cages had damaged metal bars leaning inside the cages or broken away from the cages. One cage had the vertical bars open in the shape of Oval (5 inch in width to 5 inches in height) enough for a smaller chicken to get through and potentially fall out during transit. (b)(7) was shown all of these cages. 0535 hrs during my observation of the dumper GCP check in the conveyor dumping area, 3 cages were observed with full length bent in bars pointing in ward, the bars were separated from the cage bent open (3 inch height 4 inches wide) enough allowing a head or wing to push through and some smaller horizontal bars were missing. Scott Beam, GPM and (b)(7) were present during the GCP inspection to observe the cages condition. 3/17/2020 During Ante mortem again this morning I observed another bird with their head stuck in the cage metal rungs but this bird was alive with its beak opening and closing. (b)(7) was notified. Numerous amount of birds were observed commingled together at the outside end of the metal cages some with wings caught in the metal rungs and others perching on top of one another. There also was more cages with damaged bars (bars bent in or open allowing room for heads and Legs to get caught in the large spaces. (b)(7) was notified. At 0748 hrs. While performing a Killing and Stunning GCP observational test I observed 2 birds that the kill machine missed. When I leaned over to observe the back up Team member, the birds throat were not cut. The live birds were allowed to continue through the electrical stimulator towards the head puller and potentially into the scalders, thus indicating a failure at the killing station. I discussed this concern with (b)(7) and (b)(7). I notified both supervisors this is a MOI GCP concern with the past two days Observations. As time permitted I later discussed my concerns/observations with Scott Beam, GPM. Received response on 3/30/2020.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P72	Tyson Foods, Inc	JPJ2603062 712G	12JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 6/12/20 at approximately 0112 hours while performing my daily GCP task I observed the killing and stunning of both kill lines. Kill line A failed with 17 birds missed by the kill machine and kill line B only had 9 birds missed by the kill machine but failed because 1 bird was hung by only 1 leg. I notified (b)(6) who discussed with me his opinions on possible causes and proceeded to talk to all of the hangers believing the situation could be resolved by the hangers making sure the birds were fully pulled down in the shackles. I performed a retest at approximately 0130 hours and kill line A failed with 11 birds missed by the kill machine. (b)(6) was present during this check and notified of the findings. He then adjusted the stunner, contributing the cause to be birds excessively flapping their wings after stunning and causing the birds to not feed into the kill machine properly. I performed a second retest on kill line A at approximately 0152 hours which passed with 9 birds missed by the kill machine.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM3619120912G	12DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Thursday, December 12, 2019 at approximately 1845 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. I, (b)(6) observed a live and conscious bird become entangled in a cage of the Evisceration Line #3 carbon dioxide stunning system. This entrapment led to the bird becoming injured and its wing mutilated by the movement of the equipment of this system. I observed the bird flap its wings when the cage that it was in became separated from the other cages. The right wing of the bird became entrapped in the bottom of the cage directly above. The bird then became suspended in the air when it's cage moved out from under it and into the stunning system. The bird began to violently flap its wings and the body of the bird began to move erratically. Several seconds passed and the cage that the bird was attached to then was lowered and began to enter the system. The bird's right wing was squeezed in between the bottom of the cage and the metal framework at the entrance to the carbon dioxide chamber. The bird's wing was dislodged from the bottom of the cage and the bird fell to the concrete floor. It ran approximately 12-15 yards and then sat down. I requested that the Establishment capture the bird for humane euthanasia so that I could assess any injuries. I also informed the Establishment that I would document my observations on an MOI for the mistreatment of a live and conscious bird. The visible and palpable injuries to the bird consisted of the following: the midsection (flat) and the wingtip were bruised, the outside of the midsection at the distal end was absent of feathers and blood was smeared across the adjacent feathers, and there was a compound fracture at the distal end of the midsection.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM0920124816G	16DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Monday, December 16, 2019 at approximately 1804 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. Evisceration Line #3 (b)(6) (b)(6) QA (b)(6) and I, (b)(6) observed a live and conscious bird hanging from the bottom of a cage at the entrance to the Evisceration Line #3 carbon dioxide chamber tunnel. The bird's feet were hanging towards the ground and the abdomen and chest were facing towards us. The bird was flapping both wings violently. The equipment was in motion when we initially observed the bird hanging and then the equipment came to rest for several seconds with the bird suspended in the air and flapping its wings. The equipment then began to move the cage into position to enter the tunnel of the carbon dioxide chamber. A metal beam of the equipment moved upwards to come into contact with and to support the cage from which the bird was hanging. This led to the bird's left wing becoming squeezed in between the beam and the bottom of the cage from which the bird hung. The bird was dislodged onto the concrete floor below when the cage began to move into the tunnel. The Evisceration Superintendent immediately humanely euthanized the bird. I informed the Establishment that I would document my observations on an MOI for the mistreatment of a live and conscious bird.</p>
P7485+V7485	Wayne Farms LLC	QBM1323033219G	19MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1818 hours on Thursday, March 19, 2020 at Wayne Farms, LLC. Establishment number P-7485 in Jack, AL, while performing the Good Commercial Practices (GCP) in Poultry verification task, the following less than Good Commercial Practice was observed: I, (b)(6) observed approximately 10 live birds commingled in a pile with approximately 16 Dead on Arrival (DOA) birds on the floor at the end of the belt in the lines 1 and 2 live hang room. The floor employee removed the birds that were on top of the pile. I observed live and conscious birds that were underneath the 1st set of birds that were removed. More live and conscious birds were observed throughout the pile to the floor. The birds that were at the floor level displayed an increased rate of respiration. Allowing live birds to be commingled with DOAs can lead to death due to suffocation. Poultry establishments must take every available precaution to prevent unnecessary excitement, discomfort, and accidental injury of birds while on the official premises. I notified (b)(6) of the bird mistreatment and the GCP MOI that would follow.</p>
P7485+V7485	Wayne Farms LLC	QBM5711031527G	27MAR2020	04C05	Poultry Good Commercial Practices	Open	TBAL

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM3721061711G	11JUN2020	04C05	Poultry Good Commercial Practices	Finalized	On Thursday, June 11, 2020, at approximately 2105 hours at Wayne Farms, LLC Establishment number P7485 located in Jack, AL (b)(6) observed two (2) live (conscious) birds, determined to be conscious by sitting in an upright position with head up, eyes open and blinking normally, and having conscious respiration, resting on top of the DOA birds and the pile of litter in the DOA dumpster. I immediately notified Evisceration (b)(6) of the inconsistency with Good Commercial Practices. Establishment personnel elected to perform humane euthanasia of both birds by rapid cervical dislocation.
P7487	Koch Foods, LLC	SPG4515043730G	30APR2020	04C05	Poultry Good Commercial Practices	Open	While doing a Good Commercial Practices task on 4-30-2020 on 1st shift at Koch Foods of Chattanooga, TN, I entered the bleeding room. I noticed that birds were not entering the killing machine correctly and that there were several hung by one leg. I observed that the back-up killer was working what I consider to be too hard and having to bleed a lot of birds. I left the bleeding room and live hang to observe the birds enter the scalders. To perform my observations, I stood beside the scalders, between the two lines, where the birds come through the windows of the bleeding room into the picking room. As I was observing, four (4) live birds entered the scalders of the 280 picking line. I had begun observing the birds enter the scalders at ~ 0930. At 0933, I observed the first bird enter the scalders. Its head was up, the eyes were open and it blinked. I observed two more live birds enter the scalders almost immediately behind it. Then, less than a half minute later, at 0934, I observed the 4th live bird enter the scalders. These last 3 birds also had their heads up and eyes open. I found Plant Superintendent Kevin McClendon in live hang. I informed him of the live birds entering the scalders and that I would be writing a MOI.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7487	Koch Foods, LLC	SPG1503063 615G	15JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 6/15/2020 at approximately 0330 hours, I was called to the evisceration department by an online inspector on line 3. The online inspector informed me that they had gotten multiple cadavers at their station. The cadavers shown to me appeared to have very shallow cuts on the back of the necks. I immediately went to the stunning/killing area to observe conditions. At 0340 hours, I performed a Good Commercial Practice check prior to the scald tanks. During this check, I observed one young chicken out of a subset of 500 to be alive while entering the scald tank on the 140 system. The young chicken had a lifted head with open and responsive eyes with no cut on the neck. Plant management was already present in the area, so they were immediately informed of the finding and began adjusting the killer as well as switching out the employee located in the back-up killer position. A second verification check of approximately 500 birds was conducted prior to the scald tanks and there were no live birds observed entering the scald tanks during this retest. Night Shift (b)(6) was notified. I explained my observations and informed him that a Memorandum of Interview (MOI) was going to be documented and a copy forwarded to the appropriate personnel in the Jackson District Office. Respectfully submitted, (b)(6)</p> <p>(b)(6) Cc: (b)(6)</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P764	Perdue Foods, LLC	CUA4309120 620G	20DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>A meeting was held at 1039 hours in the USDA SPHV office of P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and USDA (as directed by FSIS Directive 5000.1). I identified myself as (b)(6).</p> <p>(b)(6). In attendance was (b)(6) 1st processing business unit leader (b)(6) (b)(6) acknowledged he understood my official capacity through the conversation. The meeting was held to discuss a problem I observed while performing the poultry good commercial practices task in the picking room this morning. At 1019 I was observing birds on kill line #1 entering the scalders. I saw one bird that had a flexed neck and it was "looking at me" with consciousness. I took hold of its head and it reacted in a conscious manner. There was some blood on its neck but the kill cut was not deep / mostly in the skin, upon palpation. (b)(6) (b)(6) and (b)(6) (b)(6) (1st shift receiving department (b)(6)) were also observing at the same time. I also told (b)(6) (b)(6) who was just around the corner at the end of the first scalders on kill line 2. There was no loss of process control; only 1 bird that I observed was affected. I reminded (b)(6) that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I notified (b)(6) that this MOI would be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P764	Perdue Foods, LLC	CUA2811022120G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>February 20, 2020</p> <p>Perdue Foods, LLC</p> <p>P-764</p> <p>Salisbury, MD</p> <p>Attendees: (b)(6), 1st Processing Business Unit Leader, Perdue Foods, LLC (b)(6)</p> <p>(b)(6), USDA, P-764. A meeting was held at 1100 hours in the USDA SPHV office of P-764, Perdue Foods, LLC in Salisbury, Maryland. I identified myself as (b)(6).</p> <p>(b)(6) acknowledged they understood my official capacity through the conversation. The reason I called for this meeting was a poultry welfare observation that I made at 1048 hours, when I was performing a poultry good commercial practices task in the receiving area. At 1048 hours I observed a bird that was moving atop a large pile of birds in the "Dead-on-Arrival" (DOA) dumpster (which is used for all dead-on-arrivals, euthanized sick/weak birds, and culled birds). The bird had blue denaturant dye on its outer surfaces. I immediately notified (b)(6), receiving (b)(6) and he removed the bird from the dead bin and placed it into the sorting table area. The bird continued to have breathing movements – my observations of breathing confirmed that the bird was alive and not dead or exhibiting post-euthanasia neurological movements. It was not until I called (b)(6) to the area that the bird was euthanized via cervical dislocation. Another concern that I observed at this same time was the sorting table (where all non-ambulatory disabled birds end up, along with dead birds and those for culling to be sorted for euthanasia or not) was piled 3 to 4 birds deep beneath the exit of the conveyor feeding it from kill line 1. Some birds at the bottom of the pile were breathing / moving. There was an establishment employee actively euthanizing birds from this pile, but the pile was not spread out to minimize any suffocation/discomfort (there was plenty of room around the pile to thin the pile out). I reminded (b)(6) that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I attest that this memorandum includes all the information discussed during the meeting to the best of my</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							knowledge. (b)(6) at P-764)
P764	Perdue Foods, LLC	CUA0107053 609G	09MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>A meeting was held between me (b)(6) (b)(6) at P-764) and (b)(6) (1st Processing Business Unit Leader, P-764) at 0755 hours in (b)(6) office at P-764, Perdue Foods, LLC (Salisbury, MD). The meeting was held to discuss poultry welfare concerns that I observed this morning while performing the poultry good commercial practices inspection in the receiving department. At approximately 0740 hours I had entered receiving through the grading department door and observed conditions at the sorting table near the Dead On Arrival (DOA) and inedible dumpster/bin. Birds were piled 2-3 deep beneath the exits of the conveyors leading to this table from both kill lines. I proceeded to perform ante mortem inspection, then found (b)(6) (acting receiving (b)(6)) in the receiving office to notify her of the conditions at the sorting table that needed to be addressed. I proceeded to walk into the picking/dressing room areas. I immediately went to inspect kill line 1 because I knew that that line had just started to break (the live hang crew had been seen near the receiving office) and I wanted to see the birds at the pre-scald area. As I passed the kill room for kill line 1, I could see no further birds on the line heading to the kill machine. I passed the kill room and observed birds exiting the pre-scald scrub brush unit and then enter the scalders. At 0745 hours, I observed one of these birds looking at me with open eyes, a flexed neck, and no apparent kill cut enter the scalders. I immediately went to find (b)(6). I went through the live hang room and passed through the table by the DOA dumpster again (no one was there and there continued to be birds piled up 2-3 deep with live birds on top of dead and non-ambulatory birds), then found (b)(6) in the receiving office at 0748. I notified her that I had seen a live bird enter the scalders on kill line 1. (b)(6) said they would contact the company that reviews the poultry welfare videos and see if they could find the bird that entered the scalders at 0745 so they could investigate through video footage. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I notified him that this memorandum of interview (MOI) would be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up was recommended. I attest that this memorandum contains all of the information discussed at this meeting, to the best of my knowledge.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P764	Perdue Foods, LLC	CUA3409062 322G	22JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>A meeting was held in (b)(6) office at P-764 Perdue Foods, LLC in Salisbury, MD. (b)(6) is the first processing business unit leader at P-764. I identified myself to (b)(6) at (b)(6) at P-764. The meeting was held to discuss a poultry good commercial practices (GCP) concern that I observed this morning while performing my daily GCP check. At 0748 hours I observed a bird on kill line 1 before it reached the stunning or the killing/slaughter step in the process. This bird had been hung on the line already and had no head; its neck was missing some skin also and it was actively bleeding (I had initially been drawn to look at birds on the line when I saw blood drops beneath the line at the pre-stun area). This bird had died by means other than by slaughter. (b)(6) had been informed and had investigated. He said he checked the entire line between the live hang area and the stunner. He didn't find anything that would cause decapitation or injury, however there was something just after the last live hang person that could potentially cause a problem and so he had this structure raised. No other birds were seen without heads. Other potential causes would be when birds were loaded onto cages, they could get their heads stuck as the cage drawer closed or something of that nature. He said they have instructed the live hang crew to immediately notify the supervisor if they find a bird without a head. I reminded (b)(6) that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I notified (b)(6) that this MOI would be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge. (b)(6) at P-764)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7927	AMICK FARMS, LLC	YGC0018043 429G	29APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-7927, Amick Farms LLC, April 29, 2020 18:30 hours. In attendance: (b)(6) and (b)(6). (b)(6) Live Hang (b)(6). In the Picking Room area at the prescalder line #2 at approximately 1627 hours, I observed a bird still breathing when entering the scalders. At 1629 hours, I observed another bird entering the scalders still breathing. Both birds were conscious and had uncut necks. Live Hang (b)(6) was immediately notified of my observation. The corrective action of the Establishment was to replace the back-up cutter on line #2 with a more experienced back-up cutter. Prescalder line # 2 was rechecked at 1823 hours and was found acceptable. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) P-7927 Amick Farms LLC</p>
P7927	AMICK FARMS, LLC	YGC2021060 418G	18JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-7927, Amick Farms LLC, June 18, 2020 17:03 Hours. In attendance: (b)(6) and (b)(6). (b)(6) Live Hang (b)(6). In the Picking Room area at the prescalder line # 1 at approximately 1656-1658 hours, I observed 5 birds still breathing when entering the scalders. All birds were conscious and had uncut necks. Live Hang (b)(6) was immediately notified of my observation. The corrective action of the Establishment was to replace the back-up cutter on kill line # 1 with a more experienced back-up cutter. Prescalder line # 1 was rechecked at 1725 hours and was found acceptable. I've notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) P-7927 Amick Farms LLC</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P806	Tyson Foods, Inc.	OGC4818064 311G	11JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P806, Tyson Foods, Inc. June 10, 2020 In attendance: (b)(6) – Second Shift. At 2050 hours on June 10, 2020 I met with (b)(6) Shift (b)(6) – Second Shift to discuss observations that occurred earlier in the live bird hanging area. At 1755 hours when I entered the live hang area I observed a number of dead on arrival (DOA) carcasses at the end of the DOA belt to the point where DOA's (approximately 6) had overflowed from the belt on to the floor. When I arrived, there was no individual on the floor to address the DOA birds. Two live birds were observed on the belt along with the DOA's. After I arrived an employee came off of the hanging line and picked up the DOA birds from the floor and tossed them onto the DOA belt on top of the live birds. I notified the employee of the presence of live birds on the belt and then subsequently the employee removed the two live birds and returned them to the hanging belt. Later when I entered the live bird hanging area at 2038 hours I observed a larger number (approximately 50) of DOA carcasses, piled up to three layers high, at the end of the DOA belt. This time there was a greater number of dead birds that had overflowed on to the floor. Similar to the previous observation there was no one on the floor in the hanging area at the time of my arrival. Only subsequently did an employee come off of the hanging line to address this large number of DOA birds. I could see two live birds on the belt mixed in with the DOA carcasses. Again, the first action taken by the employee was to pick up the DOA's from the floor and toss them onto the DOA belt including on the live birds. Subsequently the employee started removing the DOA carcasses from the pile and placing them into the DOA container. During this process of removing the DOA's an additional three live birds were uncovered that had been buried within the pile. With one of these birds only the head and neck became visible when a DOA carcass was removed that was on top of this bird. The employee was then observed to grab the live bird by the head and pull it free from under the DOA carcasses and then place it on the live hang belt. Live birds being covered by DOA carcasses could result in the birds dying from suffocation. I discussed with (b)(6) the requirement that live poultry be handled in a manner that is consistent with good commercial practices to minimize any suffering or harm to the birds and ensure that they do not die from causes other than slaughter. Management can refer to Federal Register Notice Vol. 70, No. 187 [Docket No. 04-037N], published September 2005, that presents FSIS recommendations concerning the treatment of live poultry before slaughter. A copy of this document can be provided upon request. The following day I met with Mr. Reginald Cabbage, Plant Manager, at 1600 hours to review</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>with him my observations in the live hang area the previous night. He informed me of actions that management had taken that same night to retrain all team members in the live bird area on the proper handling and treatment of live poultry. Today additional measures were taken aimed at reducing the overall number of dead birds. This included discussion with the live catching managers to reduce the number of birds that are being placed in the cages, particularly as the birds are currently larger than their targeted preferred weights, and to address the water misting systems and return them to proper function. This MOI has recorded in summary all the pertinent matters discussed during the two meetings with plant management and a copy will be forwarded to the District Veterinary Medical Specialist (DVMS) in the District Office in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Est. P806 Tyson Foods, Inc. (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P806	Tyson Foods, Inc.	OGC2521072 216G	16JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P806, Tyson Foods, Inc. July 16, 2020 2115 hours. In attendance: (b)(6) – First Shift; (b)(6) – Second Shift. At 2115 hours on July 16, 2020 I met with (b)(6) Washington, (b)(6) – First Shift, in his office to discuss observations that I had just recently observed in the live bird hanging area. At 2058 hours when I entered the live bird hanging area, I observed a substantial number (approximately forty) of dead on arrival (DOA) chickens at the end of the DOA conveyor where it meets with the live bird hanging belt. When I arrived, there was no individual on the floor to address the DOA birds. The head and neck of one live bird could be observed sticking up from within the pile of DOA carcasses. After a period of time, the Evisceration Receiving Supervisor came off of the hanging line to address the accumulation of DOA carcasses that were on the belt. The supervisor identified that there was a live bird mixed in with the DOA's and he properly removed this bird and returned it to the live hang belt. He next went around the DOA conveyor and started the belt to move the group of DOA's away from the junction with the live hang belt. He then began sorting through the DOA carcasses and during this process an additional seven live birds were uncovered that had been buried within the pile of DOA carcasses. In each instance the live bird was removed from the DOA's and then hung on the kill line. The presence of these live birds under the DOA carcasses could lead to birds dying by being suffocated. I reviewed with (b)(6) the requirement that live poultry be handled in a manner that is consistent with good commercial practices to minimize any suffering or harm to the birds and ensure that they do not die from causes other than slaughter. I also advised (b)(6) that a previous Good Commercial Practices MOI had been issued approximately one month ago for a similar observation in the live bird hanging area on the second shift. I informed (b)(6) that the actions taken in response to the previous occurrence had not prevented the recurrence of this issue as indicated by my observation tonight. (b)(6) called for (b)(6) Evisceration (b)(6) – Second Shift, to come to the office and upon his arrival I reviewed with him my observations in the live bird hanging area. FSIS recommendations concerning the treatment of live poultry before slaughter are presented in Federal Register Notice Vol. 70, No. 187 [Docket No. 04-037N], published September 2005, and a copy of this document can be provided to management upon request. Later that evening, around 2200 hours, (b)(6) came to the USDA office and reemphasized to me that the proper handling of the live chickens is viewed as a serious matter</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>and is not taken lightly and that personnel actions would be taken for this occurrence. On July 17, 2020 at the beginning of the second shift I went to the Plant Manager's office intending to discuss with Mr. Reginald Cubbage my observation the previous evening, however I was informed that Mr. Cubbage was on vacation. Around 1445 hours as I was making my first observation for Good Commercial Practices both the Evisceration Receiving (b)(6) (b)(6) came to me when I was at the live bird hanging area to assure me that either the supervisor or another designated individual would be on the floor and assigned to address the operation at the DOA carcass belt. This MOI has recorded in summary all the pertinent matters discussed during the meetings with plant management and a copy will be forwarded to the District Veterinary Medical Specialist (DVMS) in the District Office in case additional follow-up is recommended.</p> <p>Respectfully, (b)(6) Est. P806, Tyson Foods, Inc.</p>
P890	Peco Foods, Inc.	CYD3603010 127G	27JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 10:30 pm the night of 11/24/2019 (b)(6) (b)(6) was just finishing performing a Pre-Operational SSOP Review and Observation Task when she observed a less than GCP occurrence. She noticed several members of Plant management and personnel rushing to the picking room. She followed and observed Evisceration (b)(6) having to cut the necks of birds as they passed down the line. Upon further investigation, she was informed that the backup bird killer had failed to stop evisceration line after several birds had passed without proper stunning and neck cutting. Plant management had become aware of the situation using local cameras and provided corrective actions and had the situation under plant control at this time. (b)(6) notified (b)(6) (who had performed GCP at 10:10 pm and all was normal) of the situation and they met with Jeff Hill, night shift plant manager, who explained what had occurred and the response of the plant. The incident appeared to be an isolated one in which the plant responded to quickly and effectively. This MOI is being written and submitted to make a record of the events so that if this situation happens again further USDA actions may be required and imposed.</p>

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P890	Peco Foods, Inc.	CYD2416063 517G	17JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-890, Peco Foods, Inc., June 17, 2020, 1:40 pm. In attendance: (b)(6)</p> <p>(b)(6) At approximately 1:18 pm, I was performing a check for Good Commercial Practices. I went to observe conditions in the live hang pen in the poultry receiving department. I then left the live hang pen and walked past the plant sorter station located at the end of the picking line. I observed two cadaver birds inside the barrel on top of other birds disposed of by the plant sorter. Neither bird had a bleeding cut on the neck. The birds were immediately presented to (b)(6)</p> <p>(b)(6) At approximately 1:21 pm, I went to the picking room to observe the birds entering the scalding. I had observed approximately 75 birds when I observed one (1) live chicken on the picking line entering the scalding. The bird was blinking its eyes, chirping, and lifting its head. I observed no cuts to the neck and no bleeding. (b)(6) walked up immediately after and I informed him of my observation. We observed the birds on the picking line for approximately 3 minutes and observed no additional live birds entering the scalding. At approximately 1:40 pm, I met with (b)(6) in the USDA office to inform him of the forthcoming GCP MOI, documenting the incident and my meeting and communication of these facts. (b)(6) indicated that the usual back-up killer is absent this week. He stated that he will do additional training on the temporary replacement back-up killer. Respectfully,</p> <p>(b)(6) P-890 Peco Foods, Inc. Canton, Mississippi</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P890	Peco Foods, Inc.	CYD4603075 529G	29JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Shannon Hendry Plant Manager Peco Foods, Canton 1039 W. Fulton St. Canton, MS 39046 (b)(6)</p> <p>(b)(6) At approximately 0309 hours on July 29, 2020 while performing the routine PHIS Poultry Good Commercial Practices (GCP), a live bird with uplifted head, pupillary reflexes, rhythmic breathing, and no visible cut to the neck entered the scald tank. A verification of a subgroup of approximately 500 birds which had been slaughtered was made at the scald tank entrance (b)(6)</p> <p>(b)(6) was notified of my observations. Controls to prevent birds from entering the scald tank live were in place according to management including a backup cutter in the case of mechanical failure and an E stop to stop the line. A meeting was held in the USDA office breakroom with (b)(6)</p> <p>(b)(6) Back dock (b)(6)</p> <p>(b)(6) representing management and (b)(6) (b)(6) and myself representing FSIS. The incident and the issuance of a GCP Memorandum of Interview (MOI) were discussed with management. No corrective actions were brought forth by management in this meeting. Plant management was notified of the forthcoming GCP MOI. A second verification at the entrance of the scald tank was performed at approximately 0428 hours of a 500-bird subgroup. No live birds were observed entering the scald tank during this observation. This GCP MOI will be discussed with plant management at the next regularly scheduled weekly meeting with plant management. Respectfully, (b)(6)</p> <p>(b)(6)</p> <p>Starkville Circuit Office of Field Operations, DO-90 Jackson Food Safety and Inspection Service, USDA 713 S. Pear Orchard Dr. Ste. 402 Ridgeland, MS 39157 (b)(6)@usda.gov cc: Dr. Larry Davis, DM Dr. Damon Ranftle, DDM Dr. Donald Fickey, DDM Dr. Kermit Harvey, DDM (b)(6)</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P912	Wayne Farms, LLC	SVF4820064019G	19JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-912, Wayne Farms LLC, June 19, 2020, 2045 hours, in attendance: (b)(6)</p> <p>(b)(6) Second Shift (b)(6) (SSS) At approximately 2040 hours, while performing Good Commercial Practices verification (GCP) at the pre-scald check point, I observed a live bird that was about to enter the scalders. The bird was lifting its head, eyes were blinking, and had no observed cuts to the neck nor any observed bleeding. Since the bird had passed all the establishment's intervention steps, it is reasonable to conclude that the bird would have entered the scalders alive. I immediately presented the bird to Production (b)(6) and informed her of the incident. At approximately 2045 hours on the same day, I met with (b)(6) (SSS) inside the USDA office to address the incident. (b)(6) attributed the incident to understaffing of the slaughter personnel and indicated that in order to correct the situation and prevent reoccurrence of a similar incident, two plant employees were added to back up the slaughter process. Upon my additional verifications no further deficiency, as described in this MOI, was observed for the rest of the shift.</p> <p>Respectfully (b)(6) P-912 Wayne Farms LLC CC: Dr. Kermit Harvey, DDM (b)(6)</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB1612123 513G	13DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/9/19 at approximately 0930 hours the inspector on line #3 stand #4 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color and engorged with blood. The back of the neck had a small ¼ inch break in the skin that did not penetrate any of the deeper structures including the vessels. All of this indicated that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. I was presented the bird after the start of lunch when the establishment was not hanging birds, so I was not able to observe the kill process at that time. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

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P9197	Perdue Foods, LLC.	UAB0308122 427G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/27/19 at approximately 0755 hours the inspector on line #3 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. On the back of the neck approximately, ½ inch below the head, there was an approximately ½ cut or tear to the outer skin layers that did not penetrate past the deepest layer of the skin and did not affect any of the underlying vessels. The rest of the neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed Alexandria Pilsko, QA, (b)(6) and (b)(6), about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #3 and observed the birds going through the kill machine, past the backup killer, and just before they enter the scalding. I observed this area for approximately 20 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

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P9197	Perdue Foods, LLC.	UAB4307122 127G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/20/19 at approximately 0900 hours the inspector on line #1 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. The right side of mouth had a very tiny, approximately 1/8 inch, cut or tear that did not penetrate past the skin and did not affect any of the underlying vessels. The rest of the neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they enter the scalding. I observed this area for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB4416123 928G	28DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/28/19 at approximately 0740 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) QA/Food Safety (b)(6) and (b)(6), about the bird that had been presented to me. I showed (b)(6) (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they enter the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB1712015414G	14JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 1/13/20 at approximately 1330 hours the inspector on line #3 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. The body of the bird, starting at approximately 3 inches below the base of the neck, was cut in half and mutilated. None of the areas of mutilation were near the neck and the entire neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) Team</p> <p>(b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. I then went back down to the floor to condemn the bird and at approximately 1340 hours the same inspector on line #3 stand #3 presented me with another cadaver bird. The bird had its head and neck attached which was dark purple to bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6)</p> <p>(b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. As it was the end of the shift I was not able to observe the birds earlier in the process. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB5609024 205G	05FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/4/20 at approximately 1210 hours the inspector on line #1 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred him to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified him that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

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P9197	Perdue Foods, LLC.	UAB5609021 610G	10FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/10/20 at approximately 0930 hours (right before the lunch break) the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed Alexandria (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 (once the live hang area started production after lunch at approximately 0950 hours) and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred him to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified him that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB1511024 822G	22FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/18/20 at approximately 1205 hours the inspector on line #2 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) QA/Food Safety (b)(6) (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB2409025 025G	25FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/25/20 at approximately 0630 hours the inspector on line #3 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) (b)(6), about the bird that had been presented to me. I showed (b)(6) (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #3 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB5611044 202G	02APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4/2/20 at approximately 0855 hours the inspector on line #1 stand #4 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB2712040 720G	20APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4/17/20 at approximately 1130 hours the inspector on line #3 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #3 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB1708045425G	25APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4/25/20 at approximately 0655 and 0715 hours the inspector on line #3 stand #3 presented me two separate cadaver birds. Both birds had their heads and necks attached which were bright red to purple in color. The necks of both of the birds had no cut marks on them and were fully intact, indicating that the birds were not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the birds that had been presented to me. I showed (b)(6) the birds. After informing the plant about the cadaver birds I went to where the birds are slaughtered on Line #3 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB3312055 918G	18MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 5/18/20 at approximately 0805 hours, while giving breaks on Line #2 Stand #1, I discovered a cadaver bird at my inspection stand. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) (b)(6) about the bird that had been presented to me. I showed (b)(6) (b)(6) the bird.</p> <p>After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB2812053 218G	18MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 5/15/20 at approximately 0800 hours the inspector on line #2 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 5 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB0208061502G	02JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 6/2/20 at approximately 0725 hours, the inspector on Line #3 Stand #4, presented me with a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #3 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>
P9197	Perdue Foods, LLC.	UAB1712064812G	12JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 6/11/20 at approximately 0830 hours, the inspector on Line #1 Stand #1, presented me with a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) Team Lead, about the bird that had been presented to me. I showed (b)(6) the bird. I was not able to view the birds in the live hang area because the plant had stopped production on line #1 for the lunch break. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB5706073 807G	07JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 6/30/20, the inspector on Line #1 Stand #2, presented me with a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had a small break in the skin on the left side of the neck, approximately ½ inch in length, but none of the underlying vessels were cut indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 20 minutes total. During that time, I observed 1 bird that was not cut enter the scalding. After the uncut bird exited the scalding and went through the pickers (b)(6) was able to safely remove the bird from the line. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had a small break in the skin, approximately ½ inch below the beak on the right side of the neck. The tear was approximately ¼ inch in length and none of the underlying vessels were cut indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). After observing the scalding area I observed the area where the chickens are dumped onto the live hang conveyor. During my observation I saw that there was a live bird that had its broken wing stuck in a piece of fabric at the top of the dumper slide. Every time that the plant employee used the dumper the bird would be left dangling in the air held by its broken wing. I immediately informed the establishment employee controlling the dumper about the bird. The employee dumped one more load of birds before he stopped the machine and removed the injured bird from the cloth. I informed (b)(6) of this incident. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which I provided a copy of to (b)(6), and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB0712073 608G	08JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/6/20 at approximately 1130 hours, the inspector on Line #2 Stand #2, presented me with a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6), about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 5 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>
P9197	Perdue Foods, LLC.	UAB2612070 008G	08JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/7/20 at approximately 1145 hours, the inspector on Line #1 Stand #2, presented me with a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6), about the bird that had been presented to me. I showed (b)(6) the bird. I also reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB1610075 713G	13JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/13/20 at approximately 0910 hours, the inspector on Line #1 Stand #2, presented me with a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The back of the neck of the bird had a small, approximately ¼ inch, tear in the skin, but none of the underlying vessels were severed, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) (b)(6) (b)(6) and James (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1. I was only able to observe the birds exiting the scalding because the establishment had stopped hanging birds for the lunch break. I observed this area for approximately 5 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA5915124 621G	21DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1523 hours while performing Good Commercial Practice verification I observed two (2) live birds in the DOA bin with approximately 25 DOAs. (b)(6) and Live Hang (b)(6) were notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b)(6) stated that the DOAs will be placed on the stainless-steel table to ensure none are alive prior to being placed into the DOA bin. At approximately 1550 hours, I was notified that the inspector on line 2, station 3 had hung back one (1) bird for Veterinarian disposition. Upon arrival to line 2 I observed a cadaver with head intact which was red to purple in color and no cut to the neck. Upon further investigation, I observed two (2) additional cadavers in a stainless-steel bin which had been removed from production by establishment personnel. Evisceration (b)(6) (b)(6) was notified of birds dying other than by slaughter. (b)(6) stated that the kill line would be slowed to ensure that all birds are cut by the kill blade and the back-up kill personnel. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA5417120 023G	23DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600 hours, I was notified that the inspector on line 1, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival to line 1 I observed a cadaver with head intact which was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. Upon further investigation 1 cadaver was observed in a stainless-steel bin next to the hot rehang belt. This cadaver was observed to have a red to purple neck and head, a cut to the skin of the neck which traveled from the right side of the neck around to the back of the neck and both carotid arteries fully intact. I was then notified that the inspector at line 2, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival at line 2 I observed a cadaver with head intact which was red to purple in color, no cut to the neck, petechia in the breast muscle and no viscera. At approximately 1622 hours Evisceration (b)(6) was notified of the observation of birds dying other than by slaughter. The establishment 30-minute break had just begun. (b)(6) (b)(6) stated that he would provide a corrective action after the break. At approximately 1832 hours, I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade or that had received cuts to only one side of the neck. (b)(6) stated that the corrective action taken was to adjust the kill blade and the guide bar that ensures that the bird's feet are seated in the shackles. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA2821015 106G	06JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1507 hours while performing Antemortem/GCP verification I observed 2 very small live birds, one under each stunner. These birds are so small that they were falling out of the shackles of the kill line. There is no cover over the drain under the kill line of the medium birds so I investigated and observed 3 very small birds dead inside the drain that contained approximately 3 inches of water. Live Hang (b)(6) was notified of the open drain and the possibility of birds dying other than by slaughter. (b)(6) immediately contacted the Maintenance Supervisor. Upon my completion of GCP verification (b)(6) stated that maintenance will be cutting pieces of drain cover and installing them. At approximately 1620 hours during the company break I returned to the kill line area and observed another very small bird on the floor at the entrance end of the medium bird stunner and maintenance was measuring the drain to cut the drain covers. At approximately 1814 hours Maintenance (b)(6) informed me that the drain cover was in place which was verified at approximately 1823 hours after providing inspection breaks. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>
P935	Allen Harim Foods, LLC.	YXA0919015 807G	07JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2125 hours while performing Antemortem/GCP verification I observed a live bird buried upside down and denatured in the DOA bin that was approximately 3/4 full of DOAs. Live Hang (b)(6) was notified of the observation of birds being handled in a way that could result in discomfort, injury or death while be handled in connection with slaughter. (b)(6) stated that the responsible establishment personnel would be removed from handling DOAs. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA5212010308G	08JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Ante-mortem check performed on lot 1.at about 5.45am No concerns. Verified GCP which followed regulations. Dumper and belts in good condition. Birds were housed properly, humanely handled; Birds appeared to be in good health. DOA's removed and denatured properly, Stunning and Killing was effective, no loose bird in live hang, live haul and holding sheds. From: (b)(6)</p> <p>(b)(6) Date: 01/08/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 01/08/2020 Meeting Time : 1.40 Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To (b)(6)</p> <p>CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 inspection stations 2 today January 08.2020 At approximately 1345 hours. Inspector on line 3 station two called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcass with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st processing (b)(6) was notified, and he did observe the cadaver carcass. (b)(6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid the reoccurrence. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. (b)(6) CC: (b)(6)</p> <p>Raleigh.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA5922014417G	17JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2200 hours while traveling through Live Receiving area I observed, through the door to live hang, a pile of DOAs on the medium bird DOA belt. Upon further investigation, the pile of DOAs on the belt was so high that the DOAs were falling to the floor. There was also a pile of DOAs on the stainless-steel table at the end of the DOA belt. This pile of DOAs was so high that they were touching the DOA belt which is approximately 2 ½ to 3 feet above the stainless-steel table. Live Hang Supervisors (b)(6) were observed to be removing the DOAs from the belt and stainless-steel table. I began looking through the DOAs to ensure there were no live birds in the pile and found none. I then noticed that there was a pile of DOAs on the small bird stainless-steel DOA table. Upon investigation I observed 2 live birds buried in the approximate 30 DOAs on the table. I then noticed an approximate 1 ½ to 2 feet pile of fecal, feathers and DOAs on the floor at the end of the small bird live hang belt. Upon investigation I observed 2 live birds buried in the fecal and feathers. Live Hang (b)(6) was notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b)(6) explained that the DOA belt had been broken since Tuesday, 1/14/20 and maintenance had told him that the part to repair the belt had been ordered. First Processing (b)(6) and Second Processing (b)(6) were notified of the above-mentioned observations. (b)(6) stated that in the future, when there is a large number of DOAs, Live Hang management will notify other management in the establishment so that additional personnel can be placed in live hang to control the process. The broken DOA belt was repaired on Thursday, 1/16/20. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE 19951</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA1522014 724G	24JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2053 hours, while providing inspection breaks, I was notified that the inspector on line 3, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival to line 3 I observed a cadaver with head intact which was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. At approximately 2125 hours, I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade or that had received cuts to only one side of the neck. Receiving (b)(6) and Evisceration (b)(6) were notified of the observation of birds dying other than by slaughter. (b)(6) stated that a bird had been caught in the kill blade causing the following birds not to receive a cut to the neck. The bird was removed from the kill blade and there was no further observation of birds dying other than by slaughter for the remainder of the shift. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA4620014 528G	28JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1444 hours, I was notified that the inspector on line 3, station 2 had hung back 2 birds for Veterinarian disposition. Upon arrival to line 3 I observed 1 cadaver that had received a cut through the head. The neck was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. I observed a second cadaver that had received a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. 1st Processing (b)(6) and 1st Processing (b)(6) were notified of birds dying other than by slaughter. (b)(6) stated that the responsible employee would receive instruction and retraining. At approximately 1533 hours, I was notified that the inspector on line 3, station 2 had hung back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with the skin of the neck mutilated and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. At approximately 1539 hours, I performed Good Commercial Practice (GCP) verification by observing carcasses enter the scalding, and observed, on the small bird kill line, a breathing live bird with no cut to the neck, eyes blinking moving toward the scalding. Receiving (b)(6) was notified, the kill line stopped, and the back-up kill personnel cut the neck of the live bird. 1st Processing (b)(6) was notified of the live bird, he stated that the responsible personnel would receive disciplinary action and the kill line was turned back on. I resumed GCP verification by observing 300 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA0722015 530G	30JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1420 hours, on 1/29/20, I was notified that the inspectors on line 3, station 2 and station 3 each had hung back 1 bird for Veterinarian disposition. Upon arrival to line 3, station 3 I observed 1 cadaver that had received a cut through the head (beak area). The neck was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. I observed, on line 3, station 2 the second cadaver that had not received a cut to the neck. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. 1st Processing (b)(6) (b)(6) was notified of birds dying other than by slaughter. (b)(6) stated that the responsible employee was replaced by another back-up kill personnel. At approximately 1818 hours, I was notified that the inspector on line 3, station 2 had hung back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) was notified of a bird dying other than by slaughter. (b)(6) stated that the kill blade was adjusted. At approximately 2137 hours, I was notified that the inspector on line 3, station 3 had hug back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) was notified of a bird dying other than by slaughter. I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. At approximately 2155 hours, I was notified that the inspector on line 3, station 4 had hug back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with no cut to the neck, the head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) was notified of a bird dying other than by slaughter. At approximately 2228 hours, I was notified that the inspector on line 3, station 4 had hug back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with no cut to the neck, the head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) was notified of a bird dying other than by slaughter. I performed Good Commercial Practice (GCP) verification by observing 300 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>live birds observed entering the scald and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b)(6) was notified of a bird dying other than by slaughter. (b)(6) stated that the kill blade had been adjusted as high as possible. When the kill blade machine was relocated, the way it was installed was not allowing the kill blade to be adjusted high enough to cut the necks of the smaller birds. (b)(6) assured me that appropriate adjustments would be made the kill blade machine that would allow for the proper adjustment to the blade and that the blade would be replaced. (b)(6) also stated that the back-up kill personnel would receive re-training. On 1/30/20 I verified that the kill machine had been adjusted and there were no reports of birds dying other than by slaughter. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA5309024 018G	18FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>From: (b)(6) Date: 02/18/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 02/18/2020 Meeting Time : 10.20 am. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 3. At approximately 1015 hours. Inspector on line 3 station three called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st processing (b)(6) was notified, and he did observe the cadaver carcasses. (b)(6) 1st processing (b)(6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely, (b)(6) (b)(6) CC: (b)(6) (b)(6) CC: (b)(6) (b)(6) Raleigh.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA4121024 220G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1730 hours, while traveling to line 3 to provide inspection breaks, I observed 2 cadavers hug back for Veterinarian disposition on station 2 and 1 cadaver on station 4. One cadaver, on station 2, with no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. The second cadaver, on station 2, had a cut to the skin of the neck and the 2 carotid arteries were fully intact. The cadaver at station 4 had no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. Evisceration (b)(6) was notified of a bird dying other than by slaughter. At approximately 1743, while providing inspection breaks, I was notified of a cadaver hug back for Veterinarian disposition on line 3, station 4. After breaks were completed, I observed the cadaver to have no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. First Processing (b)(6) was notified of birds dying other than by slaughter. (b)(6) stated that a more experience back-up kill person was placed on the line. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA4212024 521G	21FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>From: (b)(6) Date: 02/21/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 02/21/2020 Meeting Time : 9.40 am. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 2 station 2. At approximately 0940 hours. Inspector on line 2 station two called me for Cadaver disposition which was handed by him for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st processing (b)(6) was notified, and he did observe the cadaver carcasses. (b)(6) processing (b)(6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely, (b)(6) (b)(6) (b)(6) Raleigh.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA2610035903G	03MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1255 hours while performing Good Commercial Practice verification I observed, one live bird underneath a couple of DOAs in the DOA bin. Upon further investigation, two additional live birds were observed in the DOA bin. The three live birds had been denatured. There was a pile of DOAs on the stainless-steel table at the end of the medium bird line. The pile of birds was so high that the belt was rubbing up against them (approximately 50 DOAs). Upon further investigation a live bird was observed in the pile of DOAs on the stainless-steel table. Receiving (b)(6) and 1st Processing (b)(6) were notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b)(6) stated that due to the high volume of DOAs there was not enough room on the stainless-steel table located outside the hanging area where DOAs are placed for observation to ensure that they area not alive. He stated that the DOAs would be placed on the floor around the table to ensure no live birds would be placed in the DOA bin. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA0321030706G	06MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Ante-mortem check performed on lot 1. 2.45pm. No concerns. Verified GCP which followed regulations. Dumper and belts in good condition. Birds were housed properly, humanely handled; Birds appeared to be in good health. DOA's removed and denatured properly, Stunning and Killing was effective, no loose bird in live hang, live haul and holding sheds. From: (b)(6)</p> <p>(b)(6) Date: 03/06/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 03/06/2020 Meeting Time : 9.15 pm. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) (b)(6)</p> <p>CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 2. At approximately 2115 hours. Inspector on line 3 station 2 called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st processing (b)(6) was notified, and he did observe the cadaver carcasses. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. (b)(6) (b)(6) CC: (b)(6)</p> <p>Raleigh.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA4017030 811G	11MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2100 hours, while traveling to line 2 to provide inspection breaks, I observed 2 cadavers hug back for Veterinarian disposition on line 3, station 2 and 1 cadaver on line 3, station 1. One cadaver, on station 2, was observed to have no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. The second cadaver, on station 2, had a cut through the head and the 2 carotid arteries were fully intact. The cadaver at station 1 had no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. Evisceration (b)(6) was notified of birds dying other than by slaughter. Live Receiving (b)(6) provided a corrective action of raising the kill blade. At approximately 2220 hours, while providing inspection breaks, I was notified of a cadaver hug back for Veterinarian disposition on line 3, station 3 and station 4. After breaks were completed, I observed the cadavers to have cuts through the head, the 2 carotid arteries fully intact, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. Live Receiving (b)(6) and 1st Processing (b)(6) were notified of birds dying other than by slaughter. At approximately 2230 hours, I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b)(6) checked the kill blade and (b)(6) stated that a more experienced back-up kill person was placed on the line. As a preventive measure there will be no rotation of personnel for line 3 without management consent. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA0712033 511G	11MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>From: (b)(6) Date: 03/11/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 03/11/2020 Meeting Time : 9.15 am. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 1 station 4. At approximately 0912 hours. Inspector on line 1 station 4 called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st processing (b)(6) was notified, and he did observe the cadaver carcasses. (b)(6) 1st processing (b)(6) did observed the cadaver. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. (b)(6) CC: (b)(6) (b)(6) Raleigh.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA5812033 612G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>From: (b)(6) Date: 03/12/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 03/12/2020 Meeting Time : 6.45 am. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 1. At approximately 0640 hours. Inspector on line 3 station 1 called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st processing manager was notified, and he did observe the cadaver carcasses. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely, (b)(6) (b)(6) (b)(6) Raleigh.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA4417034 023G	23MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>From: (b)(6) Date: 03/23/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 03/23/2020 Meeting Time : 6.40 pm. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 1. At approximately 0640 hours. Inspector on line 2 station 3 called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st processing (b)(6) was notified, and he did observe the cadaver carcasses. He assured me that he will be taking care of the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely, (b)(6) CC: (b)(6) (b)(6) Raleigh.</p>

Table: MOIs in Response to FOIA2020-471

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA0322065908G	08JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2004 hours while performing Good Commercial Practice I observed the following: The medium bird dumper operator moved a cage back from the dumping position. The bottom door of the cage had not opened during the dumping leaving live birds inside. The dumper operator opened the door to the cage, took a live bird in his hands and threw the bird behind him toward the conveyor belt that transports live birds into the hanging pen. I observed the live bird hit the metal portion of the dumper. Live Hang (b)(6) was notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. The employee was removed from the dumping station and (b)(6) stated that the employee would receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA0706064 211G	11JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Ante-mortem check performed on lot 1at about 8.15am. No concerns. Verified GCP which followed regulations. Dumper and belts in good condition. Birds were housed properly, humanely handled; Birds appeared to be in good health. DOA's removed and denatured properly, Stunning and Killing was effective, no loose bird in live hang, live haul and holding sheds.</p> <p>From: (b)(6) Date: 06/10/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 06/10/2020 Meeting Time : 1.40 pm. Establishment: P 935 – Allen Harim Foods, LLC. Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6)</p> <p>(b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 2. At approximately 1.40 hours. Inspector on line 3 station 2 called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st processing (b)(6) was notified, and he did observe the cadaver carcasses. He assured me that he will be taking care of the employee responsible and make sure to correct and coach to avoid reoccurrence. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. (b)(6) CC: (b)(6) (b)(6) Raleigh.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA5011061712G	12JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Ante-mortem check performed on lot 1.at about 9.10am No concerns. Verified GCP which followed regulations. Dumper and belts in good condition. Birds were housed properly, humanely handled; Birds appeared to be in good health. DOA's removed and denatured properly, Stunning and Killing was effective, no loose bird in live hang, live haul and holding sheds. From: (b)(6)</p> <p>(b)(6) Date: 06/12/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 06/12/2020 Meeting Time : 12.30 pm. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6)</p> <p>(b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 4. At approximately 12.30 hours. Inspector on line 3 station 4 called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st processing (b)(6) was notified, and he did observe the cadaver carcasses. He assured me that he will be taking care of the employee responsible and make sure to correct and coach to avoid reoccurrence. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. (b)(6)</p> <p>CC: (b)(6)</p> <p>(b)(6) Raleigh.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA1911062 925G	25JUN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This memorandum of interview serves as written notification of one cadaver found on Evisceration Line 2 inspection station 3, today. At approximately 2150 hours while giving inspectors break on Evisceration Line 2 at Station 3, I observed the carcass's head was intact and the head and neck were dark red to purple and had not received a cut to the neck. Evisceration (b)(6) (b)(6) was notified of the observation of bird dying other than by slaughter. He informed me that the supervisor in charge was informed and he would observe and investigate the cause. I was later informed by (b)(6) that the issue was resolved by him making adjustments to the Kill Machine and Stunner and also that the responsible associates would be disciplined. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951 CC: (b)(6)</p>

Table: Noncompliance Reports in Response to FOIA2020-471

12:58 Monday, August 3, 2020 1

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P4734	New Lee's Live Poultry Market Inc.	XKD5605 011320N -1	01/20/2020	04C05	Poultry Good Commercial Practices	381.65(b)	On Monday, 01/20/2020, at approximately 6:20 am, while performing a directed Good Commercial Practice PHIS task in order to verify the establishment was following GCP guidelines as written in 9CFR 381.65(b), I observed the following: In the live holding /killing floor area, workers were immediately putting birds into the barrel after the knife cut instead of into the bleeding cones. Several birds were moving inside the barrel; three were able to flip out of the barrel onto the floor. Retain tag number B41435252 was placed on the barrel. (b)(6) was immediately notified of this non-compliance with 9 CFR 381.65(b). The 13 birds inside the barrel were condemned. Retain tag #B41435252 was removed. (b)(6) ordered workers to place the chickens into the cones after the knife cut so they would bleed out appropriately.	CLOSED
P15724	Case Farms, Processing	EVC4005 060324N -1	06/19/2020	04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 1705 on June 19, 2020 (b)(6) (b)(6) made the observations described herein. The establishment P15724 had been broken down since approximately 0940 and had not restarted at the time the observations were made. Two live haul trailers numbered 38 and 43 were observed to be sitting outside with no fans or misters on the birds. The birds on the trailers were observed to be having signs of heat stress as evidenced by the birds "panting", sitting with their wings out from the body, and trying to get to the edges where the wire mesh was to get air. Upon review of the records it was determined that trailer 43 arrived on the property at approximately 1325 hours and trailer 38 arrived at approximately 1455. Both trailers had approximately 3600 birds on and the birds were packed 12 to a hole. The live weight of the birds was approximately 9.5#. Since no space was available in the cooling sheds the trailers were placed outside. Upon review of weather records for June 19, 2020 the high temperature was 83 degrees Fahrenheit with approximately 90% humidity. The same two trailers were observed to be sitting outside at 0515 hours on June 20, 2020 with no fans and the temperature was 62 degrees Fahrenheit with 92% humidity. It should be noted that the trailers in the cooling sheds had both fans and misters on. This observation represents a failure on the part of establishment P15724 to take adequate measures to protect the birds from the heat and handle them in accordance with good commercial practices and is thus non-compliant with 9CFR381.65 (b) . Daniel Hatcher was informed of the observations and advised that a non-compliance record would be issued.	OPEN

Table: Noncompliance Reports in Response to FOIA2020-471

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P146	Tyson Foods, Inc,	EJJ5420 012522N -1	01/22/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On January 22, 2020 at approximately 1907 hours while performing the Good Commercial Practice (GCP) Task I observed the following deficiency in the Kill Room area. The kill line #1 was not in operation and several birds (17) were observed not breathing and deceased with their heads submerged in the water in the stunner cabinet. The birds were immediately presented to (b)(6). (b)(6) The cause of death was by means other than slaughter. (b)(6) was verbally notified of the noncompliance in regards to 9 CFR 381.65(b). The establishment removed the affected birds from the line in the presence of USDA staff. Continued noncompliance could result in additional regulatory or administrative action(s) as described in 9 CFR 500.4.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P2186	GEORGE'S FOODS, LLC	YJO5515 013831N -1	01/30/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 01/30/2020 beginning at ~17:23 through ~21:50, there was a trend of birds dying otherwise than by slaughter. The following GCP noncompliance and mistreatment of poultry was observed. At 17:23, I, (b)(6) performed a GCP task check in the kill room. A 2 minute check was performed, and during this time 10 birds were not stunned after exiting the stunner, 7 birds missed the kill blade, and at least 1 bird missed or nearly missed by the backup cutter. I immediately notified Demarko Davis who followed up with Allen Davis. At ~17:30, Allen informed me that they raised the water level of the electrical stunner so birds would not miss the stun step. At 17:45-18:18, (b)(6) documented that the kill line was starting and stopping frequently which led her to investigate further. Between 17:55-18:05 in evisceration, the evisc lead was seen performing the following actions: carrying a cadaver with head attached into kill room; carrying a second cadaver from the rehang table towards the sorting lines; carrying one cadaver in one hand and three cadavers in the other hand towards kill room. At 18:10, a floor employee was seen pushing a full condemn barrel, with at least two purple cadavers on top, from salvage. At 19:17 I instructed (b)(6) to perform a GCP check on the kill floor, telling her to look for missed stuns, missed cuts, and backup cutter performance. At 19:31, she performed the check and observed 11 missed stuns in 2.5 minutes; 6 of which occurring in the first minute. At 19:37 a condemn barrel next to the rehang table was seen filled with cadavers. An employee informed us that 2.5 barrels of cadavers had already been condemned before break in the rehang area alone. At 20:56, (b)(6) and (b)(6) observed 10 cadavers on the floor by the rehanger's feet and the condemn barrel was overflowing with primarily cadavers. Also, at least one cadaver was seen in each of the 5 condemn barrels in the sorting area. (b)(6) performed an additional GCP check on the kill floor at 20:59 and observed 12 birds miss the stunner in 2.5 minutes as well as more than 40 chicken heads piling on the floor next to the backup cutter. A final GCP check by (b)(6) and Joni was performed at 21:27, counting 9 birds missing the stunner in 2.5 minutes. At 21:38-21:42, (b)(6) Joni, and myself observed 5 cadavers coming off the picking line; 3 had no cut and 2 had their heads cut off, but did not bleed out adequately, still resulting in cadavers. I spoke with Allan at ~21:45, who told me they were raising the water level of the stunner for a second time. At this point, slaughter ended approximately 8 minutes later. Despite consistent intervention, observation, and corrective actions by the establishment, birds continued to die by means other than slaughter throughout the night, leading me to conclude the establishment had lost control of the process. Demarko Davis was notified on 01/31/2020 that the event would be documented as a noncompliance. Based on the</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							information provided above, this event is noncompliant with 9CFR 381.65(b), poultry must be slaughtered in accordance with good commercial practices in such a way that results in thorough bleeding of the carcasses and ensures that breathing has stopped prior to entering scalders.	
P7769	Farbest Foods, Inc.	EDF3820 011220N -1	01/20/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Monday, January 20, 2020 at approximately 20:45 hours, I, (b)(6) proceeded to the CO2 stunning area after (b)(6) reported that the CO2 stunner had malfunctioned, and live birds were being dumped onto the hanging belt. She reported that a large number of live birds were falling from the belt onto the floor and employees had placed several live turkeys into large yellow combos prior to leaving the area for break. Upon arrival, I found two yellow plastic combos completely full of live birds. Each combo held approximately 25 young turkeys stacked in 2-3 layers. The other live birds had been placed into stack cages. I found 2nd Shift Production (b)(6) and 2nd Shift Live Receiving (b)(6) in the CO2 control room and told them of the intentional stacking of live birds by plant employees and the imminent suffocation of birds. (b)(6) instructed plant employees to remove the birds and place them into stack cages. All birds in the lower half of each combo were deceased, approximately 10-12 head per combo. (b)(6) asked a plant employee if all birds had been alive at the time of placing them into the combos. The employee responded affirmative with a nodding of the head. (b)(6) informed me that all suffocated birds would be condemned and that the plant would conduct a training meeting with live receiving employees at the end of the shift. Subsequently, the CO2 stunning equipment was repaired, and normal operations resumed. I informed (b)(6) the plant was in noncompliance with regulation 9 CFR 381.65(b) Good Commercial Practices for Poultry Slaughter and a NR would be issued. This incident represents a loss of process control due to the large number of live birds involved and several establishment employees intentionally stacking live birds on top of one another resulting in the suffocation deaths of multiple turkeys.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2020-471

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P727+V727	Simmons Prepared Foods, Inc.	VCF4304 050527N -1	05/27/2020	04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 0330 hours on the morning of May 27, 2020, I observed on the head belt leading to the drain 3 purple chicken heads, which at that time I decided to investigate the birds going into the scalders. At approximately 0333 On Kill line 2 I observed 5 smaller sized birds going into the scalders in less than a minute without any cuts on the neck and they did not appear to have been stunned. The birds were lifting their heads, blinking their eyes and a couple were chirping. I immediately notified the nearest plant employee with a radio and had them send a supervisor to the maintenance hallway by the scalders. I went back to the scalders on kill line 2 and I observed 2 more live birds enter into the scalders. I immediately notified live hang (b)(6) (b)(6) to stop the kill line on 2. I notified Plant manager Ryland Haggard of the egregious act of live birds going into the scalders. At that time, I allowed Mr. Haggard to clear the scalders but not to hang any more birds until he found out the cause and how they were going to prevent it. The establishment is noncompliant with 9CFR 381.65(b). The establishment failed to ensure poultry are slaughtered in accordance with good commercial practices in a manner that will result thorough bleeding, and that breathing has stopped prior to the scalders. The 7 birds were condemned at the rehang table.	CLOSED
P5787	Pilgrim's Pride Corporation	DEB1804 120626N -1	12/25/2019	04C05	Poultry Good Commercial Practices	381.65(b)	NR# 278At approximately 0355, while performing the stunning effectiveness component of the good commercial practices procedure, I walked over to line 1 and observed the backup cutter pull the head off of a conscious bird without using a knife. I then observed the backup cutter throw the head into the drain. After he did this, he turned around to make sure no one saw him. When he saw that I was standing there, I shook my head, letting him know I saw him. I then went to the office of Evisceration (b)(6) and notified him of the noncompliance. (b)(6) then left his office and went straight to the backup cutter to inform him of the animal welfare issue. This is a noncompliance with 9 CFR 381.65(b) (b)(6)	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM271 0123014 N-1	12/13/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 12-13, 2019 at approximately 1725 hours while performing a Good Commercial Practices task in the Live Hang Receiving Area, I observed a bird laying on the ground underneath the roller bed where empty cages leave the bird dump exit. Upon further observation, the bird appeared to be immobile, head down in the litter, lying flat on the ground. I proceeded to the Live Hang Room and summoned Evisceration GPM (b)(6) to the scene. (b)(6) proceeded to remove the bird from underneath the Roller Bed. Upon further examination of the bird it was obvious that it was dead from blunt force trauma. The carcass had sustained a 4 in. by 6 in. rectangular full thickness tear into its abdominal cavity exposing a 6 in. loop of semi moist intestine dangling from the opening. One could assume that it had succumbed in the last couple of hours. (b)(6) and Plant Manager, Mr. Brian Shankle were notified of the forthcoming noncompliance (b)(6) (b)(6) and I observed the Roller Bed for its integrity and noticed that there is a 6 in. by 3 ft. opening in the Roller Bed platform as the cages exit the Bird Dump. As a possible root cause this bird may have escaped from its cage during the dumping process, then killed by a rolling cage crossing the surface of the roller bed and dragged through the previously mentioned opening. As a corrective action (b)(6) indicated that he would have Maintenance weld a metal plate in place to prevent reoccurrence. This document serves as written notification of the establishment's failure to meet the regulatory requirements of 9 CFR 381.65(b) and serves as written notice that continued failure to meet regulatory requirements can lead to enforcement actions described in 9 CFR 500.4. Plant management is expected to employ proper handling methods consistent with good commercial practices. It is important for the establishment to treat poultry in a manner that prevents needless injury and suffering in order that a commercially marketable, unadulterated product may be produced as described in 9 CFR 381.65. As stated in 9 CFR 381.65(b) in Support of Good Commercial Practices: "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding". The establishment is reminded that NRs for noncompliance with 381.65(b) and MOI for GCPs when finalized are posted for public review on the FSIS website and that the information associated with NRS and GCPs can be FOIA requested by individuals from the general public. The establishment is also reminded they are responsible for providing their own MOI responses through PHIS. Copies of this NR/MOI will be distributed to the Establishment, the USDA inspection file, and the District Veterinary Medical Specialist per Directive 6100.3. The</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2020-471

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							issue will also be discussed at the next weekly meeting (b)(6)	
P17766	Southern Hens, Inc	SSN4512 042128N -1	04/28/2020	04C05	Poultry Good Commercial Practices	381.65(b)	On April 28, 2020 at approximately 0826 hours while performing the Good Commercial Practice task, I observed the following noncompliance. I observed two birds going into the scalders. The birds were fully aware of their surroundings and attempting to actively upright themselves before going into the scalders. At this time, I informed (b)(6) (b)(6) for further observation of their process control. Approximately 0832, 0851, & 0857 I observed one bird at the respective times going into the scalders. The live birds were fully aware and actively positioning themselves into the upright position. The auto neck cutter and the back-up cutters were not executing proper technique in preventing the entrance of live birds into the scalders. This is a noncompliance based on the observation of multiple live birds entering the scalders while conscious, with the described loss of process control. At that time (b)(6) First Processing (b)(6) was notified of the noncompliance.	CLOSED
P8107+V810 7	Squab Producers Of California	DCF5613 070316N -1	07/15/2020	04C05	Poultry Good Commercial Practices	381.65(b)	On Thursday, July 16, 2020 at approximately 11:10am while overseeing the establishment's squab slaughter operations the following noncompliance was noticed: Establishment P8107 began rendering squab shortly after finishing their evisceration for the day, approximately 11:00am. IPP was observing the rendering process to ensure good commercial practices and proper disposal of squab carcasses. During observation, I, (b)(6) (b)(6), was positioned in the doorway that separates the slaughter area and the production area. I noticed a bird on the bleed rail was only hung on the shackles by one leg and was moving in a way that was atypical for stunned and slit birds. I entered the slaughter area to observe handling of birds. It was unclear whether I saw a live bird enter the scalders, so I waited to see if the bird was properly bled after scalding. While standing in front of the feather plucking machine, I was observing birds entering/exiting the scalders and the employee who slits the birds after stunning. I noticed the bird exiting the scalders was moving its wings and alerted the two employees nearby that I believed the bird was still alive. Establishment employee removed the bird from the shackles to discover the bird was still alive and the throat was not slit. Employee took immediate action to euthanize the bird. I found (b)(6) to inform him of the situation and the forthcoming noncompliance. This finding represents a noncompliance with 9 CFR 381.65(b). Failure to comply with regulatory requirements may result in disciplinary and administrative actions.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10038+P10 038+V10038	Scotts Hook & Cleaver Inc.	RSH4710 072108N -1	07/06/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>While performing the Good Commercial Practices task on 07/06/2020, I found a noncompliance with 9CFR 381.65(b). At approximately 7:00am I observed around 550 chickens split between two trailers; one trailer was an enclosed bumper pull hog trailer, and the other was a flat bed trailer with no overhead coverage sitting directly in the sunlight. At this time, I could notice only 3-4 chickens dead per trailer. Plant management voiced to me that the chickens had been in the trailers and at the plant since 3:30 am. When I first checked the chickens at 7am I noticed the temperature was approximately 70 degrees F. My next periodical check on the chickens was at approximately 10am, at which time the temperature had risen to about 80 degrees F. The flatbed trailer was the first trailer to be unloaded, as unloading continued I noticed an increase in the number of deceased chickens. I could count at that time approximately 50 or more lifeless chickens on only the flatbed trailer. Plant management had made a comment that there is an increasing number of chickens dying, but no action was taken at that time. At approximately 11:15am, with the temperature being approximately 90degrees, I did another check on the chickens and found the flatbed trailer had been almost completely unloaded with only about 10 live chickens left on it. I then noticed an alarming number of deceased chickens. I did not do an exact count at this time, I immediately informed plant management, but the rough estimate was around 150 dead chickens between the two trailers. The live chickens left on the trailers were all showing signs of heat stress, they were breathing heavily with mouths open and raised, while others were laying on the trailer floor barely able to breath and lift themselves. Plant owner Bob Gibson and plant manager Darla Perrin began to empty the trailers of the remaining live chickens into the poultry antemortem room, which is separate and adjacent to the poultry slaughter room. After they finished unloading the live chickens, they began to take care of the deceased, the approximate number of dead chickens was 200. The final number of dead chickens prior to slaughter was 199 with a total brought of 564. These findings are not in accordance with poultry good commercial practices and with 9CFR 381.65(b). Plant manager Darla Perrin was informed of the noncompliance at approximately 12:00pm after she became available.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P21234	Perdue Foods LLC	XGI0505 010827N -1	01/25/2020	04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 1121 hours, while performing a Good Commercial Practice Task on 1/25/2020, I, (b)(6), observed the live hang floor attendant, Rob, placing DOAs back on the slaughter line. I stopped him immediately, and explained to him that this is not acceptable. According to Poultry Product Inspection Act (PPIA) Section 453(g)(5), a poultry product is adulterated if, among other circumstances, it is in whole, or in part, the product of any poultry which has died otherwise than by slaughter. Therefore, he was placing adulterated product on the line. I informed (b)(6) and First Processing Shift Leader (b)(6) of this issue and told them that I would be documenting it in a noncompliance. This document serves as a written notification that your failure to comply with regulatory requirement may result in additional regulatory or administrative actions.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M27389+P27389+V27389	Pitman Farms	NCO021 2044524 N-1	04/24/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Wednesday, April 22, 2020, at approximately 0745 hours, while performing a Poultry Good Commercial Practice task in Live Hang, I observed Line #2 hanging chickens but was unable to control the chickens from flying out of the baskets. The chickens were landing on the "return basket washer". I observed some chickens were getting trapped under the baskets that was entering the washing solution and were drowning. I observed other chickens that were riding on top of the baskets through the "return basket washer" and they were getting drenched with the washing solution. I then observed a dead chicken on the floor next to the "return basket washer conveyor belt". I immediately informed Live Hang (b)(6) Hermosillo of my observation and findings. He stated that he would immediately make a makeshift barrier wall to prevent the chickens from falling onto the "return basket conveyor belt". At approximately 0810 hours, I informed (b)(6) of my observation and findings and she went to the Live Hang area to inquire of my observation and findings. At approximately 1205 hours, I conducted another Poultry Good Commercial Practice to inspect the makeshift barrier and observed another chicken that had drowned from the solution inside the return basket washer. I observed another chicken riding on top of a basket that was going through the return washer basket. I pointed out another chicken that was stuck inside the return basket washer to an establishment employee who pulled the chicken out. This chicken was mangled up from being stuck between the machinery mechanisms. On Thursday, April 23, 2020, (b)(6) informed Quality Control (b)(6) that a noncompliance will be forthcoming. This is a noncompliance with regulatory requirements of 9CFR 381.65(b) Agency Regulations require that live poultry be handled in a manner that prevents needless injury and suffering and that is consistent with Poultry Good Commercial Practices. I recommend that the establishment review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P44947	Two Brothers for Wholesale Chicken, Inc.	TRR0213 072508N -1	07/06/2020	04C05	Poultry Good Commercial Practices	381.65(b)	On 07/06/2020, while performing the verification of the implementation of the Poultry Good Commercial Practices, I (b)(6) at approximately 1138 hours, observed the following noncompliance: Upon entering the establishment's Slaughter Area, I observed, inside of a "Kill" designated employees carcass transfer barrel (transferring occurs from bleeding cones to barrel for transport, and then to scalding) one live flapping and cawing chicken beneath two deceased carcasses. The designated "Kill" employee was notified of the observation immediately, instructed to stop the slaughtering process, and to properly bleed the carcass via the proper coning method which is the allowance of bleed-out from the carcass which should result in the deceasing of the bird itself. The employee did immediately comply with the regulatory control act and production resumed at approximately 1143 hours. (b)(6) was also notified of this noncompliant observation.	CLOSED
P44947	Two Brothers for Wholesale Chicken, Inc.	TRR5712 071908N -1	07/07/2020	04C05	Poultry Good Commercial Practices	381.65(b)	On 07/07/2020, while performing Good Commercial Practice's verification, I (b)(6) observed the following noncompliance: At 1400 hours, entering the Scald/Pick Area and viewing the Slaughter Area from the entry way, I observed multiple carcasses (approximately 10-15) stacked on top of the furthest from view Cone-Bleed Table, also observed with the Cone-Bleed slots completely full of carcasses. After noticing my observance of the activities, slaughter-designated personnel immediately began throwing poultry carcasses into a barrel designated for carcass transportation from slaughter to scalding. However, as the employee was throwing the carcasses, I observed a single bird from the bottom of the pile flap its wings profusely and cluck excessively in obvious distress. Slaughter personnel were immediately instructed to halt all slaughter activities until management notification and process control could be properly addressed by management. The live carcass in conversation was identified quickly by inspection in the barrel and was immediately properly cut and bled. Production (b)(6) (b)(6) were notified of the nonconformance immediately and informed of the importance of the implementation and verification of Good Commercial Practice's. Management was also strongly encouraged by me to monitor establishment employees' slaughtering practices on a more frequent and routine basis. The establishment did provide written corrective actions which may be found attached to this official record.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P45910	SANDERSON FARMS, INC	GRI2107 023024N -1	02/24/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On February 24, 2020 approximately 0510 In the Picking Area near the Scalders tank (b)(6) and I observed the following noncompliance of Regulation 381.65 (b). While performing a Good Commercial Practices Verification I observed two birds flapping their wings on the final approach to the Scalders Tank. Live Hanging (b)(6) (b)(6) was standing beside me and he observed the two birds as well. (b)(6) stopped the line and removed the two birds from the line. He informed me that maintenance started working to identify the issue. After approximately five minutes the Establishment restarted the line; 1st Processing (b)(6) and I observed one more bird moving and flapping its wings on the final approach to the Scalders Tank. (b)(6) Stopped the line and removed the bird. He informed me that Maintenance adjusted the Neck Cutter approximately 1/2" and the Establishment restarted the line. At approximately 0525 hours (b)(6) and I observed two birds flapping their wings and moving a lot on the final approach to the Scalders Tank. (b)(6) and I took regulatory control action by applying U.S. Rejected Tag NO. B-45036822 to Picking Line #2; one of the birds entered the Scalders Tank before the Establishment stopped the line. While the Picking Line #2 was stopped (b)(6) observed two birds appearing to have a lot of involuntary muscle movement on the final approach to the Scalders Tank and showed then to (b)(6) In addition, (b)(6) observed too many to count birds after the Back Up killer showing what appear to be a lot of involuntary muscle movement on the bodies. Coming out of the Stunner, there was a lot of open mouth, heavy breathing or gasping which were not normal signs in comparison with the birds on Picking Line #1. After the Maintenance adjusted the equipment the Establishment slowed down the Line and hung approximately 25 to 50 birds and no breathing birds were observed entering the Scalders. (b)(6) informed (b)(6) that as an immediate preventative a salary employee will monitors the line at the final approach to the Scalders Tank all day today, and every start up for 5 to 7 minutes. In addition, the Establishment increase the voltage of the Stunner to 22 from 18 for the first hour every day on line 2. At approximately 0557 I removed U.S. Rejected Tag NO. B-45036822. At approximately 0632 hours (b)(6) Easter observed a bird appearing to have a lot of movement on the final approach to the Scalders Tank; he asked that the Establishment stop the Picking Line #2; however, the bird went live into the Scalders. Shortly thereafter (b)(6) stopped hanging birds and informed (b)(6) that he will run the line slow; we did not observe live birds entering the Scalders. At approximately 0745 hours after the Establishment speed up line again (b)(6) observed a bird</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>appearing to be alive entering the Scalding Tank. Establishment stopped the line and the informed (b)(6) that they will run that line slow again; we did not observe live birds entering the Scalding Tank. At lunch time the Establishment emptied the Stunner, checked out the conductor bar in the Stunner for any issues and changed out the ground connection on top of the stunner. Afterwards (b)(6) did not observed birds showing what appear to be a lot of involuntary muscle movement, open mouth, heavy breathing or gasping. She did not see any live birds going into the Scalding. The Stunner appeared to be operating normally. (b)(6) stated that as a preventative An expert will inspect the stunner to determine the issue and make the adequate corrections if needed in addition to the changes that they already made.</p>	
P46374	Sanderson Farms, Inc. Tyler Processing Division	AQI4521 034020N -1	03/20/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 03-20-2020 at 17:11 (b)(6) while performing a Poultry Good Commercial Practices task, observed 14 carcasses on the floor of the live hang room. The carcasses were in a pile at the end of the live hang table near the exit door to the outside. (b)(6) observed 2 live birds comingling with the DOA carcass pile and 3 more live birds on the floor near the carcass pile. (b)(6) notified beginning trainee (b)(6) who began corrective actions and removing said birds. (b)(6) relayed his observation to (b)(6) who was on the cross-cutting kill station at the time of the observation. At 17:40 (b)(6) notified QC (b)(6) of his observations. (b)(6) also observed that the lighting in the hanging room was not dimmed. Sanderson Farms Est.#46374 states in their Animal Welfare Procedures, Live Hang 6. Lighting in the hanging area will remain dim during operation to keep the birds calm. The aforementioned observations of (b)(6) demonstrate a Regulatory Non-Compliance of CFR 381.65(b) which states Poultry must be slaughtered in accordance with good commercial practices...</p>	OPEN