Dena Jones  
Animal Welfare Institute  
900 Pennsylvania Avenue, S.E  
Washington, D.C. 20003  

Dear Ms. Jones:

This constitutes the U.S. Department of Agriculture’s (USDA) Food Safety and Inspection Service (FSIS) final response to your Freedom of Information Act (FOIA) request, dated July 5, 2017, to the United States Department of Agriculture’s (USDA) Food Safety and Inspection Service (FSIS). You requested a copy of records regarding Good Commercial Practices (GCP) related to poultry slaughter, during the months of April, May, and June 2017. We received your request in our Office on July 6, 2017.

The FSIS FOIA staff works with subject matter experts the Agency to locate responsive documents. For this request, we conducted a records search in the Office of Data Integration and Food Protection and the Office of Field Operations. FSIS’ search began on July 10, 2017. Our search includes responsive records in FSIS’ control on that date.

We have located 150 pages responsive to your request. After a thorough review, we have determined that portions of these pages, fall within the exemptions to the FOIA’s mandatory disclosure requirements, as explained below. In particular, we have determined that portions of these documents are exempt from disclosure under (b)(4) & (b)(6) of FOIA, 5 U.S.C. § 552, as amended. Accordingly, this portion of your request is granted in part.

Some responsive records constitute confidential commercial or financial information, which is exempt from disclosure under FOIA Exemption 4, 5 U.S.C. § 552(b)(4). Disclosure of this information may cause substantial competitive harm to the person from which this information was obtained. Further, disclosure of this information would impair the government’s ability to obtain necessary information in the future.

Portions of the responsive records are exempt from disclosure under FOIA Exemption 6, 5 U.S.C. § 552(b)(6). Exemption 6 protects information that would constitute an unwarranted invasion of an individual’s personal privacy. The types of information withheld under Exemption 6 include the names, addresses, or cell phone numbers of employees of Establishments and third parties, including, but not limited to interviewees or customers.
You may appeal this determination within 90 days from the date of his letter. Your appeal should include copies of your original request and this response, as well as a discussion of the reasons supporting your appeal. The envelope should be plainly marked to indicate that it contains a FOIA appeal. If you decide to appeal this determination, please send your appeal to:

Paul Kiecker
Acting Administrator
Department of Agriculture
Food Safety and Inspection Service
1400 Independence Avenue, S.W.
Room 2168, South Building
Washington, D.C. 20250-3700

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

If you have any questions about the way this request was handled, please contact Paul Dalton at 202-260-8912 or via email at Paul.Dalton@fsis.usda.gov. If you have general questions about FSIS’ FOIA procedures or regulations, please contact our FOIA Public Liaison, Mark Brook, at 202-690-1787 or via email at Mark.Brook@fsis.usda.gov.

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

Thank you for your interest in FSIS programs and policies.

Sincerely,

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

Enclosure

Be Food Safe: CLEAN. Wash Hands and Surfaces Often
COOK: Cook To The Right Temperature
SEPARATE: Separate Raw Meats from Other Foods
CHILL: Refrigerate Food Promptly

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