

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE REPORT OF GOOD COMMERCIAL PRACTICES CORRELATION VISIT	1. CASE NUMBER 05-17-GCP002	PAGE 1 OF 2
	2. ESTABLISHMENT NUMBER P8107	3. ESTABLISHMENT ID 5343

4a. ESTABLISHMENT NAME
Squab Producers of California

4b. ESTABLISHMENT ADDRESS / P.O. BOX
409 Primo Way

4c. CITY, STATE, ZIPCODE
Modesto, CA 95358- 5721

5a. NAME OF DVMS (last, first) (b) (6)	5b. NAME OF PHV (last, first) (b) (6)	5c. NAME OF IIC (last, first) (b) (6)
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6. DATE(S) OF VISIT (MM/DD/YY) FROM: 04/12/17 TO: 04/12/17	7. CIRCUIT VISITED (4-digit no) 0509	8. PLANT SIZE <input type="checkbox"/> Large <input checked="" type="checkbox"/> Small <input type="checkbox"/> Very Small
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9. SPECIES SLAUGHTERED (check all species observed)

CHICKEN <input checked="" type="checkbox"/> Young Chicken <input type="checkbox"/> Light Fowl <input type="checkbox"/> Heavy Fowl <input type="checkbox"/> Capon	TURKEY <input type="checkbox"/> Fryer/Roaster <input type="checkbox"/> Young Turkey <input type="checkbox"/> Young Breeder <input type="checkbox"/> Older Breeder	RATITE <input type="checkbox"/> Ostrich <input type="checkbox"/> Emu <input type="checkbox"/> Rhea <input type="checkbox"/> Duck <input type="checkbox"/> Guinea <input type="checkbox"/> Goose <input type="checkbox"/> Squab <input type="checkbox"/> Other (Specify): _____
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VOLUME SPEED: HIGH VOLUME PLANTS →	10a. PICK LINE SPEED (Birds/minute)	VOLUME SPEED: LOW VOLUME PLANTS →	10d. BIRDS/DAY (b) (4)
	10b. NO. OF PICKING LINES		10e. BIRDS/DAY (b) (4)
	10c. AVERAGE BLEED TIME (Seconds)		10f. AVERAGE BLEED TIME (Seconds) (b) (4)

11. STUNNING USED
☐ NO ☒ YES (Select Method): ☒ Electrical ☐ Controlled Atmosphere

12. REASON FOR VISIT (Check all that apply):

<input type="checkbox"/> DISTRICT OFFICE DIRECTION	<input type="checkbox"/> REPETITIVE NON COMPLIANCE
<input checked="" type="checkbox"/> ROUTINE VISIT	<input type="checkbox"/> DATA DRIVEN VISIT (Specify): _____
<input type="checkbox"/> REPETITIVE DOCUMENTATION	<input type="checkbox"/> SPECIAL CORRELATION/OTHER _____

13. SYSTEMATIC APPROACH (Federal Register Notice dated September 28, 2005, "Treatment of Live Poultry Before Slaughter")
 DOES THE ESTABLISHMENT UTILIZE GOOD COMMERCIAL PRACTICES TO IMPLEMENT A SYSTEMATIC APPROACH TO HANDLING LIVE POULTRY?

☒ YES ☐ NO ☐ IMPLEMENTATION NOT ASSESSED PER THIS DATE

IF YES, CHECK ITEMS BELOW THAT HAVE BEEN IMPLEMENTED; NUMBERS CORRESPOND TO THE THREE STEPS OF THE SYSTEMATIC APPROACH

☒ 1. Assessing under what circumstances poultry may experience excitement, discomfort and accidental injury.

☒ 2. Taking steps to minimize the possibility of such excitement, discomfort and accidental injury.

☒ 3. Evaluating periodically how poultry are being handled and slaughtered to ensure (a) that any excitement, discomfort, or accidental injury is being minimized; (b) that all poultry are slaughtered in a manner that results in thorough bleeding of the poultry carcass, and (c) that breathing has stopped before scalding.

14. RECOMMENDATIONS (Check only one)

<input checked="" type="checkbox"/> NO ACTION	<input type="checkbox"/> LETTER OF CONCERN	<input type="checkbox"/> SUSPENSION/WITHDRAWAL
<input type="checkbox"/> NR by IIC	<input type="checkbox"/> NOIE	<input type="checkbox"/> OTHER (Specify): _____

ESTABLISHMENT NAME
Squab Producers of California

15. NARRATIVE REPORT- See attached. *(include the categories listed below in the indicated order. Note: the heading for each category should be entered on a separate line above the narrative section for each category):*

- Correlated with:
- Summary of Data Assessment prior to Visit:
- Systematic Approach Comments
- Summary of Reason(s) for Recommendation:
- Findings/Narrative Report

(b) (6)

(b) (6)

(b) (6)

(b) (6)

(b) (4)

(b) (4)

(b) (4)



United States Department of Agriculture

Food Safety and
Inspection
Service

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

From: (b) (6)
Date: 4/25/2017
Subject: Increased Incidence of Cadavers - Line 1, Plant 1 PM shift
Meeting Date: 4/24/2017
Meeting Time: 1:30 PM
Establishment: M6137+P6137 - Foster Farms
Reason Code:
Other Reason Code:
Comments:

This MOI is intended to document the Poultry Good Commercial Practices incident that occurred on Monday, April 24th, 2017.

On Monday, April 24th, 2017, between the hours of 0800 hours and 1300hours, all four line inspectors on Line 1, Plant 1 dayshift, recognized, retained and had recorded on their respective Tally sheets a significantly increased number of cadaver carcasses. The total number tallied in plant 1 for this shift was (b) (6) cadavers; the average daily number of cadavers has been (b) (6) per shift (for dates of 3/17/2017 - 4/21/2017) in plant 1 on the dayshift. In addition to the above observations, the CSI monitoring Good Commercial Practices observed a live bird enter the scald tank at 1306 hours and was described as breathing, lifting its neck and visibly blinking. At 1312, both myself and the CSI observed that same bird exit the pickers exhibiting the classic appearance of a cadaver with cherry red neck and head and overall erythematous appearance. There also did not appear to be a neck cut. Most of the cadavers observed by inspection personnel had a generalized red appearance whereas a few appeared to be red only in the neck and lower regions of the carcass suggestive of an incomplete bleed.

I immediately addressed and showed these findings to (b) (6) who attempted to address the situation with the back-up slaughter personnel. I reminded (b) (6) that poultry are to be handled in a manner that prevents needless injury and suffering and in a manner that is consistent with Good Commercial Practices. Compliance with these requirements helps ensure that poultry are treated humanely and increases the likelihood of producing unadulterated product.

I recommended 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. Furthermore, 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), Est. P-6137, Foster Farms

MOI for Poultry GCP:

Est. P6137A, Foster Farms Cherry Plant, April 18, 2017, 0215 hours:

I was called at 2230 hours and again at 2335 hours the night of 4/17/17 to make dispositions on suspected carcasses at stations #1 and #3, Line B, and Line A, station #3 to observe (b) (4) hang back carcasses. I found bruises of varying degrees, mostly on the left side of the carcasses. I immediately notified (b) (6) and (b) (6). And I went out to the Live Hang area with (b) (6) and found one DOA that was badly bruised on the left side with a broken wing. I immediately instructed all USDA online inspectors to hang back such carcasses.

Again I was called at 0200 hours the morning of 4/18/17 to make dispositions on (b) (4) hang back carcasses. I observed blood clots when I peeled back the skin where they were badly bruised, mostly in the breast and left wing areas. Also, I observed broken articulation of the scapula in most of these carcasses. Some had broken left legs, and very few had bruises on the right side. It is worth noting that all the bruises did not look recent. (b) (6) was present when I carried out the inspection and I notified him of the forthcoming MOI. In addition, I notified plant management by email of the MOI for this event.

Respectfully,

(b) (6)
Night Shift IIC, Foster Farms, Cherry Plant P6137A.



United States Department of Agriculture

Food Safety and
Inspection
Service

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

From: (b) (6)
Date: 5/9/2017
Subject: Live sensible Turkey entering scald tank
Meeting Date: 5/9/2017
Meeting Time: 1:00 AM
Establishment: M27389+P27389+V27389 - Pitman Farms
Reason Code:
Other Reason Code:
Comments:

On May 7, 2017 at approximately 22:11 hours (b) (6) Performing Good Commercial Practice (GCP) task in the live hang area observed the following; (b) (6) observed while plant employee located before the scald tank removed a sensible turkey from a shackle and placed it inside the blood tank. I then informed (b) (6) of my observation. (b) (6) informed me that he will have an employee assisting the employee removing live sensible birds from the shackles before entering the scald tank. While I stood back and observed the employee removing turkeys from the line and handing the turkey to the other employee assisting. The assisting employee walked away and another turkey was already being removed from the line by the attendant located before the scald tank while he is holding the turkey waiting for the assisting person to return another live sensible turkey had gone past the attendant as the attendant still has a turkey in his hands. I immediately informed employees located at the bleeding station to stop the line. By this time the sensible bird had already entered the scald tank. I informed (b) (6) what I had witness and notified (b) (6) that I would be documenting an MOI. And asked (b) (6) what corrective action would be taken to prevent live sensible birds from entering the scald tank. Since the adding an assistant was not sufficient to prevent live sensible Turkeys from entering the scald tank I then informed (b) (6) that before the line could be released back to production an effective corrective action needed to be present that would prevent live sensible birds from entering the scald tank. (b) (6) informed me that the line speed would be reduced in order to give sufficient time for the turkeys to bleed out. At approximately 22:16 hours live hang line was released to (b) (6)

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M1886 6	Jennie-O Turkey Store Sales, LLC	.	WJL33120 44705G	2017-04-05	<p>To: Mr. Nate Weber, plant manager, p551, Jennie-O Turkey Store (b) (6), p551, Jennie-O Turkey Store</p> <p>This Memorandum of Interview will discuss the finding of multiple cadavers at establishment p551, Jennie-O Turkey Store, 2505 Willmar Av. SW, Willmar, MN 56201. The total number of cadavers for the month of March 2017 is well above average and there are some shifts with numerous, multiple cadavers. On the day shift at p551, there were 43 cadavers for the month of March 2017. There were also some shifts with multiple cadavers. For example, there were 17 cadavers on March 16, 2017; 11 cadavers on March 30, 2017, 4 cadavers on March 15, 2017, and 4 cadavers on March 27, 2017. There are other shifts with more than one cadaver.</p> <p>The noticeable increase in cadavers has been discussed many times with plant management, both in weekly meetings and in individual meetings with establishment supervisors.</p> <p>Cadavers were discussed in the following weekly meetings: 2/24/17, MOI dated 3/3/17 3/17/17, MOI dated 3/17/17 3/31/17, MOI dated 4/5/17</p> <p>Various causes have been offered by the establishment management and observations and potential causes proffered by FSIS. As taken from the weekly meeting notes: "On Monday (2/27) and Tuesday (2/28) there were at least 8 carcasses held back for PHV inspection with the knife cut across the jaw or face. The cut needs to be accurate to ensure complete bleed out. The establishment adjusted the auto-knife up which resolved the issue." (b) (6), Weekly Meeting MOI dated 3/3/17</p> <p>"On Thursday (3/16/17) there were 17 cadavers in 2 lots (4 in lot 5278 and 13 in lot 5279). These cadavers were the result of improper cuts. Some hens were cut across the beak, some toms were cut too shallow. (b) (6) discussed this with (b) (6) and (b) (6). Some of the miscuts occurred when the backup killer employee was the regular person and when it was another employee. Some of these cadavers were miscut by the auto killer, where the blade was not set properly resulting in cuts in the wrong location or of inadequate depth." (b) (6), Weekly Meeting MOI dated 3/17/17</p> <p>"Many of the cadavers appear to be miscut; the major blood vessels of the neck are not cut. (b) (6) has discussed this with the various (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>including (b) (6), and (b) (6). This has also been discussed in previous weekly meetings. The various causes as told to me by the supervisors include the automatic killer blade set too high or too low, on 3/30/17 the CO2 concentration was a bit higher than usual, and on 3/30/17 it was Halal slaughter so the back up person to the automatic killer blade was not the usual back up person. (b) (6) mentioned that there was a supervisor change in hang and kill around the beginning of March. The supervisor who was in hang and kill for many years transferred to the night shift.</p> <p>(b) (6) stressed this needs to be corrected (b) (6) also said he would be discussing this with (b) (6) next Monday, 4/3/17." (b) (6), Weekly Meeting MOI dated 4/5/17 Discussions have occurred with individual supervisors as well, including (b) (6), and (b) (6). Various causes as offered by establishment management include: the automatic killer blade is set too low or too high, the blade does not cut deep enough, or the normal back up person for the automatic killer is not there but rather someone with less experience. There were 7 cadavers on 4/4/17. Discussions occurred with (b) (6) and (b) (6) on 4/4/17. (b) (6) indicated that he learned today there are additional adjustments to the automatic killer blade that he was not previously aware of. He as been adjusting the automatic killer blade vertically (up and down), but learned today the blade can also be adjusted horizontally (make the cut deeper or shallower). (b) (6) told me today that (b) (6) and (b) (6) until about one month ago, will review the set up of the automatic killer tomorrow morning. Also, there are now two people to back up the automatic killer instead of the usual one person. (b) (6) and (b) (6) had a discussion regarding cadavers on the morning of 4/5/17. (b) (6) informed (b) (6) that he had met with (b) (6), on the morning of 4/5/17; and (b) (6) had reviewed with (b) (6) how to set up the automatic killer blade. In summary, the majority of the cadavers have been caused by miscuts; either the cut was too low, too high, too shallow, or in the wrong location, relative to a given carcass, and the major blood vessels were not cut at all or only partially cut.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M32130	Dakota Provisions LLC	.	JEB2709052011G	2017-05-11	<p>Est. 32130, Dakota Provisions, 05/11/17, 0835 hours. Meeting Attendance: (b) (6) and (b) (6). On 05/11/17 at 0810 hours, while performing ante-mortem inspection, (b) (6) and I observed a turkey with his wing caught between the framework and the fiberglass floor above him. The bird was discovered in trailer #10, 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), and (b) (6) of my observations and concern of the welfare of the bird. (b) (6) tried to free the wing from the floor above but the weight of the birds above made it impossible to free the wing without harm. The establishment then brought out a bar to leverage between the floor and framework which took pressure off the wing and allowed the wing to be dislodged. I evaluated the turkey and didn't see that the wing was broken or dislocated from the entrapment. I placed US Reject Tag No. B42252120 on the cage so it could be evaluated later today. A discussion was held with (b) (6) of my observations and concern for animal welfare at 0835 hours. 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>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M3213 0	Dakota Provisions LLC	.	JEB230705 5916G	2017-05-16	<p>Est. 32130, Dakota Provisions, 05/16/17, 0710 hours. Meeting Attendance: (b) (6) and (b) (6) On 05/16/17 at 0647 hours, while performing ante-mortem inspection, I observed a turkey with his right wing caught between the framework and the fiberglass floor above him. The bird was discovered in trailer #1, 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) of my observations and concern of the welfare of the bird. (b) (6) was also notified. (b) (6) used a bar to leverage between the floor and framework which took pressure off the wing and allowed the wing to be dislodged. I evaluated the turkey and didn't see that the wing was broken or dislocated from the entrapment. It did have a superficial cut. I placed a US Reject Tag No. B42252160 on the cage so it could be repaired. The fiberglass floor was inadequately riveted in place which allowed the wing to become trapped. This was previously discussed and documented in MOI JEB0206055711I written on 5/11/17. It was also discussed in the establishment weekly meeting on 5/11/17. A discussion was held with (b) (6) of my observations and concern for animal welfare at 0710 hours. 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>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M32130	Dakota Provisions LLC	.	JEB5109052418G	2017-05-18	<p>Est. 32130, Dakota Provisions, 05/18/17, 0530 hours. Meeting Attendance: (b) (6) and (b) (6) On 05/18/17 at approximately 0500 hours, while performing ante-mortem inspection, I observed (b) (6) observing a bird on a trailer that had his right wing caught between the framework and the fiberglass floor above him. The bird was discovered in trailer #31, 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. (b) (6) used a bar to leverage between the floor and framework which took pressure off the wing and allowed the wing to be dislodged. I evaluated the turkey and didn't see that the wing was broken or dislocated from the entrapment, but the wing was bruised. I placed a US Reject Tag No. B42252164 on the cage so it could be repaired. At approximately 0600 hours, the establishment had to free another bird with his wing trapped on trailer #3. Once dislodged, this bird had a small laceration and was bleeding, but the wing did not appear broken. I placed US Reject Tag No. B42252163 on the cage to follow up with the cage repair. The fiberglass floors are inadequately riveted in place which allowed the wings to become trapped. This was previously discussed in two other instances which were documented in MOI JEB02060557111 written on 5/11/17 and MOI JEB2207055216L written on 5/16/17. It was also discussed in the establishment weekly meeting on 5/11/17. A discussion was held with (b) (6), of my observations and concern for animal welfare at approximately 0530 hours. (b) (6) instructed Quality Control personnel in the live hang department to look at all cages today and place hold tags on the cages needing repair. All cages will be repaired May 19th and 20th. 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>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M322A	Pilgrim's Pride Corporation	.	CNC47130 62323G	2017-06-23	<p>During day shift production at P322/Pilgrim's Pride, Corp., Cold Spring, Minnesota on the 23rd of June 2017, the following observations were made by (b) (6) in the evisceration production space and picking room area upon alert by on-line USDA food inspectors in the evisceration department: Between 09:20am and 09:35am, 6 carcasses came through USDA inspection on line 1 demonstrating dark red to purple coloration of the neck, upper breast and wings. Three of the carcasses had heads attached with no neck cut observed. The heads were swollen and red/purple colored. Viscera on all six carcasses demonstrated poor bleed out of the liver, with two demonstrating blood pooling in the cavity. Of the three carcasses without heads attached, two had neck skin removed exposing dark red/purple tissues along the neck muscle, with the third carcass having the neck with a dark red/purple appearance. The viscera on these three carcasses demonstrated poor bleed out of the liver, with one demonstrating pooling in the cavity. From 09:35-09:45am, two additional carcasses came through USDA inspection demonstrating dark red to purple coloration of the neck, upper breast and wings. The heads were removed. Eight carcasses were retained by USDA with Retain Tag: B38189060. The carcasses demonstrate poor bleed out in violation of the requirements of 9CFR 381.65(b): "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses...". The carcasses demonstrated characteristics of uncut cadaver carcasses. (b) (6) was notified at 09:35am of the initial carcasses. No supervisor was available in the evis. department for discussion with me. (b) (6) reported to me at 09:40am of verbally notifying (b) (6). Walking through the evisceration process to the rehang table, (b) (6) was observed carrying a headless carcass with dark purple/red coloration of the upper breast skin, wings and neck and placed in a condemned barrel. In that condemned barrel, two additional headless carcasses were observed with the aforementioned dark purple/red coloration of the upper breast skin, wings and neck. No fewer than 8 swollen heads with dark purple/red coloration were also found in this barrel. The barrel was located at the right side of the rehang table. Upon walk through the dip tank room on the way to the</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>picking room space, one cadaver carcass with a head attached was on the shackle line. Upon arrival to the picking room space, one manual (est. employee) back-up cutter was present covering both production lines. Birds appeared unresponsive between the stunner and back-up stunner system. The machine/manual cutter appeared to be performing on a majority of carcasses through the line. One bird missed the manual cutter and was cut by the back-up cutter. The previous Good Commercial Practices (GCP) verification performed at 06:20am did not have any observed deviations between the stunner to rehang table. GCP of the slaughter process right before and during the 09:25am evisceration event could not be verified. While walking back to the evisceration department space, a second condemned barrel was observed near the rehang space behind the rehang crew at the middle of the rehang table space. This barrel was observed to have two carcasses with the head attached with the aforementioned dark purple/red coloration of the upper breast skin, wings and neck. One carcass was observed to be headless. The multiple locations of these cadaver carcass findings along the slaughter process demonstrate loss of process control. No corrections were made to the process as it was reported to USDA that the cadaver events occurred around a grower/lot change. In-house documentation was cited for the est. personnel involved. USDA personnel discussed with establishment management (Mr. Marty Moser, Mr. Marv Mueller) when sporadic uncut cadaver events occurred during slaughter production the 20th and 22nd of June 2017. Cadavers observed during production were discussed during the 13th of June 2017 (MOI CNC3110062314G), 11th of April 2017 (MOI CNC0816044212G), and 14th of March 2017 (MOI CNC1818033414G) weekly meeting.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M56	PILGRIMS PRIDE CORPORATION	.	MBJ0909051224G	2017-05-24	<p>On 5/23/17 at around 1:50pm I, (b) (6), was in live hang performing Good Commercial Practices. I noticed there to be a pile of about 10 DOAs at the end of the conveyor belt. The pile was moving up and down in a rhythmic pattern at the top right corner. I found there to be a live bird underneath a DOA and, wedged between 2 DOAs and a wall of chicken feathers/dirt. Upon my uncovering the live bird, the bird began to gasp for air. I was attempting to remove the bird out of the way of falling DOAs when (b) (6) appeared. I informed him of my findings and brought his attention to the live bird. (b) (6) said he would immediately pick up the DOAs and I observed him do so. He put the live bird back on the belt. At the weekly meeting at 2:15pm I informed management of my findings. I explained that warmer temperatures meant that DOAs would be presenting more frequently and that the establishment was responsible for making the necessary provisions to keep up with the increase. Lastly, I emphasized that it was not acceptable for live birds to be buried under DOAs. My findings are not in keeping with Good Commercial Practices. Measures should always be taken to ensure that poultry are handled and kept in conditions that will not result in death or injury unnecessarily. In addition, “employing humane methods of handling and slaughtering that are consistent with good commercial practices increases the likelihood of producing unadulterated product”. Establishment P56 is hereby advised to address the above observations and take preventative measures to reduce the likelihood of occurrence. (b) (6) Cc’d (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M56	PILGRIMS PRIDE CORPORATION	.	MBJ10090 63002G	2017-06-02	<p>On 5/31/2017 (b) (6)) conducted a Good Commercial Practice Correlation Visit at Est. P-56. At approximately 12:54 PM she and (b) (6), were in the pinning room observing the birds prior to entering the scalding. (b) (6) saw a live conscious bird about to go into the scalding. She informed (b) (6) who was able to remove the bird from the shackle before the bird could enter the scalding. My above findings are noncompliant with 9 CFR 381.65(b): "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. Any deviation from Good Commercial Practices is unacceptable. Since this is an isolated incident, it will not be registered as a noncompliance record because the establishment's process appears to be in control, and no further birds were observed entering the scalding. This MOI serves as a written notice that future deviations may result in the taking of additional administrative actions. Please submit documentation of corrective and preventive measures to prevent a recurrence. (b) (6) at Est. P-56 cc: (b) (6) Raleigh District (b) (6), Raleigh District Dr. Roger Murphy, DDM, Raleigh District (b) (6) Harrisonburg Circuit (b) (6) Est. P-56</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
M5842	Tyson Foods, Inc.	.	NPF41060 42603G	2017-04-03	<p>TO: Hunter Wray, Plant Manager, Est. 5842P, Tyson Foods Berry Street Plant, Springdale AR. Subject: Issues with Good Commercial Practices on the 3rd of April, 2017.</p> <p>On Monday, April 3rd,, 2017 while on our way to give inspector breaks on the evisceration lines at approximately 0600 hours, (b) (6) and (b) (6) observed in the area between the backup venter station and the venter machine, 1 carcass lying on the floor next to a yellow condemned barrel having no apparent cut and the head still attached. The carcass was not bled out at all, was bright red in color, and appeared to have died of other means than the normal slaughter process. This was shown to (b) (6) at the time of the observation by (b) (6) (b) . The carcass was taken by (b) (6) to show to the responsible parties to insure no further issues would arise and then condemned by (b) (6) . (b) (6) informed (b) (6) of the issues and informed him that IPP would be documenting an MOI. (b) (6) performed follow up observations of the killing process and no further issues were observed and it was assumed by (b) (6) that it was an isolated incident and there was no loss of process control. The issue was conveyed to (b) (6) at approximately 0700 hours on the 3rd of April 2017. (b) (6) Est. 5842P Springdale, AR (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
M5842	Tyson Foods, Inc.	.	NPF38000 40208G	2017-04-08	<p>Subject: Issues with Good Commercial Practices. On Friday April 7, 2017, while providing breaks to the Food Inspectors at approximately 1605 hours, I observed one of the carcasses presented for inspection at Post Mortem inspection station 1, evisceration line 2, with the neck intact, having no apparent cut and the head still attached. The carcass was not bled out and was bright red in color, and appeared to have died of other means than the normal slaughter process. Also at the same station three DOA carcasses were presented to me for inspection, the carcasses were purplish in color the viscera appeared congested. The carcasses and viscera were exhibit signs of decomposition (visceral organs, carcass discoloration and condition odor). These carcasses were removed from the evisceration line 2. Another DOA carcass was presented for inspection at Evisceration line 1, station 2, and was removed by (b) (6). All the carcasses were shown to (b) (6) and (b) (6). After discussing this observation with management, I (b) (6) and (b) (6) elected to observed production at rehang area, 5 more DOA carcasses were observed in the condemned barrels. These carcasses were also shown to management. (b) (6) was present went I (b) (6) informed (b) (6) that all the DOA carcasses should be condemned at ante-mortem inspection and not brought into the slaughter process. He was also informed of my intentions of documenting an MOI. At 1700 hours, I (b) (6) performed follow up observations of the killing process and no further issues were observed. (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
M751	Norbest, LLC (Moroni)	.	MMK0409 040306G	2017-04-06	<p>Est. P1049, Norbest LLC. (Moroni), April 5, 2017, 1015 hours. In attendance: (b) (6) and (b) (6). At approximately 1522 hours, on April 4, 2017, I, (b) (6), while performing the good commercial practices task, observed the following incident. I observed 5 turkeys that had escaped in the hanging bay. 2 went outside the bay, 2 moved a short distance from the trailer and 1 was under the trailer. When the driver moved the trailer forward so that the last few cages on the trailer could be unloaded the bird under the trailer was crushed to death. Death by crushing is not an acceptable GCP or a humane way to euthanize anything. I did not observe anyone monitoring the area so that this would not occur. I told (b) (6) and (b) (6) that the PPIA and Agency regulations require poultry be handled in a manner that is consistent with good commercial practices (GCP's) and that they not die from causes other than slaughter. I stressed to them the importance of adherence to the GCP's, especially because of the issues and possible repercussions if there is continued recurrence of this. I recommended management review the Federal Register on Treatment of Live Poultry Before Slaughter, published September 2005, for FSIS recommendations concerning treatment of live poultry before slaughter. I provided them a copy of this document. They were informed that this MOI would be forwarded to District Office (DDM, Dr. Robert Reeder) and the (b) (6) and (b) (6) in case additional follow-up is recommended. (b) (6) stated that he had plenty of help in the hanging bay area and that they would be instructed to observe and prevent escaped turkeys from being run over by the transport vehicle. Respectfully (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M7559	David Elliot Poultry Farm Inc.	.	SNA08070 61615G	2017-06-15	<p>On June 14, 2017 at 1100hrs, a meeting was held with management; Mr. Moshe Fink, Mr. Yehudah Fink, (b) [REDACTED] and (b) (6) [REDACTED]. The purpose of this meeting was to discuss the large number of dead on arrival (DOA) chicken carcasses that occurred at this establishment on June 13, 2017. There were approximately 1,337 DOA carcasses out of the (b) (4) [REDACTED] broiler chickens intended for slaughter on this day. During the meeting management discussed the factors they believed may have led to the large number of DOAs- including, but not limited to- the high temperature and humidity (weather) and the density to which the birds were loaded into the crates for transport. In light of this event, management intends to take additional planned corrective measures, including proactively coordinating with the hauler that transports the birds when warmer outside temperatures are anticipated, to decrease the density/number of birds placed in each crate and thereby increasing air flow/cooling. Management also discussed the possibility of changing the location of the trucks after they arrive at the establishment from the farm (inside vs. outside) prior to production starting the following day or changing the times the trucks are loaded. IPP reminded management of their responsibility to ensure that live poultry are handled in a manner consistent with good commercial practices (GCPs) and that they do not die from causes other than slaughter per Agency regulations and the Poultry Products Inspection Action (PPIA). Management was also advised that in accordance with FSIS Notice 44-16 and as previously discussed, lack of adherence to GCPs could potentially result in a noncompliance record (NR). Management was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case any additional follow-up is recommended.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M9977	Tyson Foods Inc.	.	YBL131604 4501G	2017-04-01	<p>On 3/30/17 at approximately 1351 hours, while conducting a routine Poultry Good Commercial Practice Task in live receiving, the following was observed. I was standing on the dumper stand next to the dumper-operator while he was actively operating the dumper. When the dumper-operator mechanically removed a cage away from the dumper to be taken away to the transportation trucks, I observed that one half of the cage doors (the entire left half of the cage doors when observing the cage with the cage doors facing the observer) had not opened at all and that this half of the cage was still full of live chickens. The dumper-operator mechanically opened the doors. He then mechanically moved the cage with the doors still open against the dumper, which did not align properly against the dumper. Immediately, the dumper-operator mechanically moved the cage away from the dumper again with the cage doors still open. I observed several live chickens standing at the edge of cage at the location of the hinge where the cage edge and door edge connect, as well as on the inside aspect of the cage doors. At this point, the dumper-operator closed the doors on the live chickens, resulting in several body parts of live chickens being stuck between the edge of the cage doors and the cage itself. I observed approximately two live chickens with their necks stuck between a door edge and the cage, approximately one live chicken with its neck and its wing stuck between a door edge and the cage, and approximately one live chicken with its wing stuck between a door edge and the cage. (b) (6) and (b) (6) were immediately notified of the situation. (b) (6) assumed control of operations, mechanically opened the cage doors, manually released the stuck chickens back into their cages, and dumped the cage onto the conveyer belt. I informed him that the District Office would be made aware of the situation (b) (6) informed me that the dumper-operator should have gently pushed the live chickens completely back into the cage before closing the doors. He also informed me that the dumper-operator had been taken to Human Resources. Live bird body parts getting stuck in equipment from operator error is not consistent with good commercial practices. Under the Poultry Products Inspection Act (PPIA) and Agency requirements, live poultry must be handled in a manner that is consistent with good commercial</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					practices, which means they should be treated humanely. Please indicate what permanent preventive measures will be put into place to prevent this from reoccurring. Respectfully, (b) (6)
M9977	Tyson Foods Inc.	.	YBL001105 5618G	2017-05-18	<p>At approximately 1050 hours in the evisceration department of Est. P1325, I observed the Line (b) (6) line leader person holding two cadavers that had been removed from the line. One cadaver was a deep red color throughout the carcass and its neck was completely uncut with the head still attached and engorged with blood. The 2nd cadaver had the head removed but was uniformly red in color indicating it had not been bled out. The cadavers were shown and given to the (b) (6) (b) (6) by the line leader who took them back to the kill area to show the responsible person. The back-up kill person failed to manually cut the necks to permit the required bleed out. No other cadavers were observed at the time, indicating the process was still under control. 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 (9 CFR 381.65(b)). Live poultry must be treated in a manner consistent with good commercial practices. At approximately, 1145 hours (b) (6) (b) (6) retained a carcass for my examination. I confirmed it was a Dead On Arrival (D.O.A.) as it had a foul odor of decomposition with congested, friable viscera engorged with dark red blood, and large dark red patches in the breast muscle. I showed the D.O.A. to (b) (6) (b) (6) who took it back to the slaughter area to dispose of it, and when (b) (6) (b) (6) arrived I notified him as well. At 1300 hours, (b) (6) (b) (6) (b) (6) retained another bird that had the characteristic lesions of a D.O.A. as well. I showed it to (b) (6) (b) (6) DOA carcasses are to be condemned at ante-mortem inspection and should not be dressed or conveyed into any department of the official establishment where poultry products are prepared or held (9 CFR 381.71).</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M9977	Tyson Foods Inc.	.	YBL061605 2826G	2017-05-26	<p>On 5/26/17 at approximately 1441 hours while performing a routine Good Commercial Practices Verification task, I was watching establishment employees shackling live poultry in the live hang area when I observed an establishment employee retrieve a live, loose chicken located in a metal offal bin positioned to the left of the end of the conveyer belt, outside of the fenced in area. I informed (b) (6) of my observation. Instances of live, loose chickens in the live hang area have been previously observed, discussed, and documented in Memorandum of Interviews (MOIs) from routine weekly meetings with establishment management: From MOI YBL0920055317G On 5/10/17 at approximately 1339 hours while conducting antemortem/GCP in the live hang area two live chickens fell from the conveyer belt onto the floor within one minute of each other. I informed (b) (6) that process control needed to be maintained at all times. On 5/12/17 at approximately 1351 hours in the live hang area I noticed two instances of live birds at the end of the conveyer belt, where the hanger controls the belt speed with a knee pedal, jump over the metal barrier and into the offal bin. (b) (6) and (b) (6) were informed. From MOI YBL2716054324G On 5/18/17 at approximately 1342 hours while performing antemortem and good commercial practices in the live hang area I noticed one live bird jump from the moving conveyer belt at the left most end in front of the conveyer belt operator/live hanger over the left metal barrier and land under the Dead Upon Arrival (DOA) table (where moribund birds and DOAs are placed before being humanely euthanized and placed in the DOA bin) OUTSIDE of the fenced in area. No management was present and the hanger buzzed. When (b) (6) arrived I informed him of the situation. Less than one minute later one live bird landed from the conveyer onto the floor within the fenced in area and was promptly retrieved. (b) (6) notified afterward. Loose live birds also noted within live hang area on 5/10/17 and 5/12/17. On 5/19/17 at approximately 1340 hours while performing a routine antemortem/GCP task in live hang I noticed one live bird jump from the conveyer belt onto the floor within the fenced in area and was promptly retrieved. (b) (6) notified. Loose live birds also noted in live hang area on 5/18/17, 5/12/17, and 5/10/17. To be documented in the next</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>weekly meeting with establishment management MOI: On 5/25/17 at approximately 1424 hours in live hang area during antemortem/good commercial practice inspection I observed (b) (6) pick up a live, loose bird outside of the fenced in area to the left of the left-most hanger. Loose live birds also noted in live hang area on 5/19/17, 5/18/17, 5/12/17, and 5/10/17. (b) (6) notified. Repeatedly allowing live chickens to fall and/or jump from the waist-level conveyer belt onto the floor and floor-level areas in the live hang area can result in injury to live chickens and is not consistent with good commercial practices. Previous corrective actions were either not implemented or ineffective at preventing recurrence. Under the Poultry Products Inspection Act (PPIA) and Agency requirements, live poultry must be handled in a manner that is consistent with good commercial practices, which means they should be treated humanely. Respectfully, (b) (6)</p>
P1009	Wayne Farms LLC	.	DSM57210 44603G	2017-04-03	<p>At approximately 1500 hours while assisting (b) (6) with an annual GCP audit, a cadaver was noted exiting the last picking machine. The head was intact, engorged and red/purple in color, edematous, and no neck cut was present. I followed the carcass into the evisceration department. The head was removed by the head puller after the rehang table. I followed the carcass to inspection station 2 to ensure it was condemned. The inspector at station 2 condemned the carcass and instructed the trimmer to document it on the condemnation lot sheet as a cadaver at approximately 1508 hours. At approximately 1545 hours, (b) (6) informed plant management that an MOI would be issued. 9 CFR 381.65(b) states that "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.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1201	Pilgrims Pride Corporation	.	JAB011106 1310G	2017-06-10	<p>At 1144 hours, while performing a GCP task on Saturday, I (b) (6) observed the plant employee make an attempt to retrieve a live bird from a cage rack. The employee was standing at the DOA observation station when I noticed him go with urgency to automatic loading area for the cage wash. He was unable to stop the cage from entering washer or retrieve the live bird. The live bird was retrieved from the cage after passing through the washer (water temperature unknown) and placed on the CO2 conveyer chamber for slaughter. I discussed this occurrence with (b) (6) and (b) (6) assured me the incident will be addressed. On Monday (6/12/2017) at 0605 hours, (b) (6) informed me of documentation the employee was retrained and how to proceed if a bird is observed in cage rack entering the washer. A copy of this MOI and your response will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1235	Wayne Farms LLC	.	GKN16120 41507G	2017-04-07	<p>On April 7, 2017, at 0843, I, (b) (6) observed less than Good Commercial Practices. While performing a routine Ante-Mortem Inspection and Good Commercial Practice check (GCP), I observed one live bird whose throat had not been cut about to enter scalding number one. The bird had open, blinking eyes and was lifting its head in an attempt to right itself. I was standing at the west (entrance) end of scalding number one where the establishment has installed a stop button for occurrences such as this. Therefore, I immediately stopped the picking line, per establishment's written permission, to prevent the bird from entering the scalding vat (b) (6) and (b) (6) arrived quickly and (b) (6) removed the bird from the line prior to restarting the picking line. I immediately performed an additional 1,000 bird check and did not observe any improperly slaughtered carcasses. I then proceeded to the kill room to verify the function of the stunner and kill machine. During my observation period all except 3 small birds were stunned and killed. The 3 small birds were then missed by the kill blade but were properly cut by the back up killer. The aforementioned bird had passed all plant intervention steps and the entrance into the scalding was imminent when the line stopped. Hence, it is reasonable to conclude that without intervention and the utilization of the emergency stop button, the bird would have entered the scalding alive. After removal of the live bird and examination of the kill process, the establishment determined that due to bird size variations the stunner needed to be raised. After adjusting equipment, verification checks performed by QA humane handling technician indicated that additional adjustments were needed. These adjustments were made and verification checks were found to be acceptable. At approximately 0900, I notified Plant Manager Heath Loyd that GCP MOI documentation would be forthcoming. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Respectfully, (b) (6) Cc: Dr. David Thompson, DDM, Jackson DO (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1250	Fieldale Farms Corporation	.	OAA34090 42511G	2017-04-11	<p>124 birds were accidentally suffocated on the hanging belt in the live hang room at P-1250 on the morning of April 10 between 0700 and 0800 hrs. due to a malfunction of the hanging belt causing the cogs to run but the belt to slip. Consequently birds from the dumping belt dropped on top of the birds on the hanging belt below and suffocated the birds on the hanging belt. I observed many of the dead birds while performing the Good Commercial Practices task. I met with (b) (6) and (b) (6) later the same morning at approximately 0945 hrs. They gave me the above explanation, also adding that the dumping belt automatically continues to operate as long as the cogs on the hanging belt are turning and cannot recognize when the hanging belt is slipping, i.e. the dumping belt keeps running. They said that when the malfunction was recognized by establishment personnel, no new cages of birds were dumped on the dumping belt. They didn't see how the incident could have been avoided and said that it doesn't happen very often.</p>
P1272	Pilgrim's Pride Corporation	.	CCA220704 5425G	2017-04-25	<p>Mark Dean, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Monday, April 24, 2017 at approximately 0605 hours while performing a Good Commercial Practices Task at P-1272 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. I immediately notified (b) (6). We both observed the cadaver upon exit from scald vat number 2 and scald vat number 3. (b) (6) stated he would replace the current backup killer on line two with another backup killer. No other live birds were observed entering the scald vat alive. This issue will be discussed with management at the next USDA weekly meeting on April 25, 2017. There was no immediate response given by establishment management. Respectfully, (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	.	CCA3403060014G	2017-06-14	<p>Mark Dean, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Friday, June 9, 2017 at approximately 0834 hours while performing a Good Commercial Practices Task at P-1272 I, (b) (6) observed an issue with the implementation of Good Commercial Practices in the evisceration area. I observed and pulled from the line one cadaver bird during inspection on line number one at station number three. The cadaver was observed with an engorged head intact with the neck to which there was no cut visible. I immediately notified (b) (6) and (b) (6). I held the cadaver at the PHV hold rack at the station to show both supervisors. (b) (6) stated he would place a second person to assist the current backup killer on line one. During verification of this corrective action, it was later observed that (b) (6) instead switched backup killers instead of placing two people at this position. No other live birds were observed entering the scald vat alive. This issue will be discussed with management at the next USDA weekly meeting on June 15, 2017. There was no immediate response given by establishment management. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	.	CCA420606 3216G	2017-06-16	<p>Mark Dean, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Wednesday, June 14, 2017 at approximately 0840 hours while performing a Good Commercial Practices Task at P-1272 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the evisceration area. I observed and pulled from the processing line one cadaver bird on line number two at the rehang table. The cadaver was observed with an engorged head intact with the neck to which there was no cut visible. I immediately notified (b) (6), who observed the bird shortly after the occurrence. Plant Manager, Mark Dean was notified and observed the bird shortly thereafter. At approximately 0842 hours while still performing a Good Commercial Practices Task in the pre-evisceration area, I again observed a live bird enter the first scald vat on line number two. I immediately notified (b) (6). The bird was removed from the line after exiting scald vat number two. We both observed an engorged head and that there was no cut to the neck of the bird. (b) (6) and (b) (6) were also notified shortly thereafter. For both instances, (b) (6) stated that two employees will be placed at the position of backup killer on line two for the remainder of the shift. No other live birds were observed entering the scald vat alive. This issue will be discussed with management at the next USDA weekly meeting on June 15, 2017. There was no immediate response given by establishment management. Respectfully, (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	.	CCA220606 4320G	2017-06-20	<p>Mark Dean, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Friday, June 16, 2017 at approximately 1105 hours while performing a Good Commercial Practices Task at P-1272 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. I immediately notified (b) (6). We both observed the cadaver upon exit from scald vat number two. (b) (6) removed the bird at this point before entering scald vat number three. The cadaver was observed with an engorged head intact with the neck to which there was no cut visible. First shift plant manager, Demaricus Green was notified and shown the cadaver shortly thereafter. Mr. Green stated he would replace the current backup killer on line two to allow for further re-training of the employee and if placed back in the position of backup killer there would always be a second person with him. No other live birds were observed entering the scald vat alive. This is the fourth bird in one week to be observed entering a scald vat alive at this establishment. Those corrective actions which have been stated and used thus far may not be sufficient to prevent reoccurrences of this nature. This issue will be discussed with management at the next USDA weekly meeting on June 20, 2017. There was no immediate response given by establishment management. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	.	CCA420606 4620G	2017-06-20	<p>Mark Dean, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Monday, June 19, 2017 at approximately 1042 hours while performing a Good Commercial Practices Task at P-1272 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. I immediately notified (b) (6) and (b) (6). We all observed the cadaver upon exit from scald vat number two. (b) (6) removed the bird at this point before entering scald vat number three. The cadaver was observed with an engorged head intact with the neck to which there was no cut visible. (b) (6) stated he would add another backup killer on line two for the remainder of the shift. No other live birds were observed entering the scald vat alive. This is the fifth bird in approximately one week to be observed entering a scald vat alive at this establishment. Those corrective actions which have been stated and used thus far may not be sufficient to prevent reoccurrences of this nature. This issue will be discussed with management at the next USDA weekly meeting on June 20, 2017. There was no immediate response given by establishment management. Respectfully, (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1309	House of Raeford Farms Inc.	.	JLA1523054612G	2017-05-12	<p>At approximately 1135 hours, during the performance of a Good Commercial Practices task, I inspected the cages on truck #2837, which had been pulled from the truck sheds and was being prepared for unloading. I noted that one cage had three birds that appeared to be sitting on top of one another. Upon closer inspection, I observed that the top two floors of the cage were broken in one corner. This damage allowed a bird in the top section to fall through on top of two birds in the second section. These two birds had fallen partially through the floor of their section and were stuck between the second and third sections of the cage. One of these birds had a small amount of blood and an abrasion on the tail. I immediately notified (b) (6) of the damaged cage. I requested that the affected cage be removed from the truck, and the birds in the affected sections were removed by hand to prevent any further injury. The birds were then placed on the live hang conveyor belt for slaughter. The remaining birds in the cage were run through the cage dump, and (b) (6) tagged the cage for repair. Third Shift Manager Joe Bunch also observed the damaged cage and indicated he would have the problem addressed. As I observed the unloading of other cages from truck #2837, I noted that some were missing one or more of their metal loading doors. The establishment most recently was notified of an issue with cage conditions by (b) (6) via MOI #JLA3712031830G issued on 03/30/2017. This MOI noted a number of cage issues, including broken cage bottoms, missing cage doors, and damaged metal parts and framing, during the week of March 27, 2017. A number of cages still appear to be in poor condition with the same issues noted above. The establishment has the responsibility to ensure the safe handling of all birds on its premises, which includes ensuring acceptable cage conditions, since significant cage damage may lead to injury or death of the birds.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1317	Wayne Farms LLC	.	QUI1110043118G	2017-04-18	<p>On Monday April 17, 2017 at approximately 0817 hour while performing an Ante Mortem inspection and a Good Commercial Practice Check, I observed a weak bird on its back under the dump cages in a puddle of water, with weak respirations, soaking wet and unable to right itself. In addition its right wing was contorted in an abnormal angle in the mid humeral region appearing fractured. I immediately went to ask the dump cage operator if he had a radio to call for a supervisor, he asked if it was for the loose bird, I replied yes. He told me that he did not and that I needed to go around front to the office to find someone. I went towards the front of the building, at which time I found a maintenance worker with a radio and asked him to call for a supervisor to meet me at the dump cages as quickly as possible. At approximately 0819 a supervisor came to the dump cages, got the bird and took it back into production. At 0822 a meeting was held with supervisors explaining that it is imperative that birds be handled/treated humanely prior to slaughter and do not die by means other than slaughter. This bird was in imminent danger of dying by drowning. At this time I was told that the bird had fallen out of a hole in the bottom of a cage to the area under the dump cages, which has a large amount of water at all times. The bird had not been retrieved in a timely manner allowing it to become injured and at risk of drowning. Management was informed of the resulting MOI from this incident. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter, the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than good commercial practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on April 17, 2017. (b) [REDACTED]</p> <p>Cc: DDM DVMS FLS [REDACTED]</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1317	Wayne Farms LLC	.	QUI151104 0919G	2017-04-19	<p>On Wednesday April 19, 2017 at approximately 0647 hour while performing an Ante Mortem inspection and a Good Commercial Practice Check, I observed a weak, moribund bird on its back with shallow respirations on the ground in live hang at the end of the live hang belt under a pile of four other dead birds. This bird was in imminent danger of becoming crushed and dying by means other than slaughter. There was not a supervisor in the area, nor was one close by. No one was monitoring the birds at the end of the belt. I asked one of the live hang employees if anyone in the area had a radio to call a supervisor and was told no; that in order to get a supervisor I would have to go through the building and find the offices to locate someone. Due to the immediate risk of death/suffocation to the weak bird and the length of time it would take to get a supervisor, I first pulled the bird off to the side out from under the pile of already dead birds in order to prevent it from dying until I could locate a supervisor. An employee with a radio was found in the building. I asked her to please call a supervisor to meet me in live hang. Approximately 5 minutes from finding the bird, (b) (6) arrived and I showed her the bird and told her that it had been under the pile of the dead birds that were now beside it. She had gotten an employee to get the bird and put it back on the belt and into production and also instructed the employee to stay at the end of the belt to monitor the area. (b) (6) informed me that the supervisors had been in a meeting discussing the similar event that occurred yesterday and previous GCP MOI issued earlier this week. Yesterday, Tuesday April 18, 2017 at approximately 0827 while doing the Ante Mortem and Good Commercial Practice Check for that day, I observed a similar incident. In the live hang room at the end of the live hang belt on the ground there were a total of 8 birds, 7 of them were dead and one was live. The live bird was moribund and very weak. I asked an employee to get a supervisor and it took approximately 6 minutes for a supervisor to arrive. By the time the supervisor had gotten to the area the bird had expired. I asked for the supervisor to radio (b) (6), to discuss the incident. Good Commercial Practices were discussed in depth at that time and (b) (6) assured me that the situation would be rectified, as this had never been an issue at this establishment before and it</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>would be prevented from happening again in the future. I explained to him that this was very serious and the agency takes treatment of birds prior to slaughter very serious as well as birds dying by means other than slaughter. I also informed him that I would be doing additional GCP checks to verify that this did not occur again. Live birds should not comingle with the DOA birds as this puts them at risk for suffocation / becoming crushed. Once the incident occurred today (b) (6) was informed that an MOI would result from these issues. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter, the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than good commercial practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on April 19, 2017. (b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1362	Tyson Foods, Inc.	.	LPC1609062809G	2017-06-09	<p>On June 8, 2017, at approximately 09:20 hours, (b) (6) and (b) (6), met with (b) (6).</p> <p>The following is a synopsis of the events and discussion regarding GCP related issues. I began that while verifying that poultry was slaughtered in accordance with good commercial practice, I observed approximately 25 carcasses on the floor behind Line 1 live hang that were dead on arrival. I observed live hangers discarding several carcasses from the Line 1 live hang belt to the floor. I continued my GCP verification. While observing the poultry in the receiving shed, I observed several modules on several trailers in which the green plastic liner on the bottom layer of the module was displaced upwards limiting the space in which the birds could move freely. Some of these liners were displaced upwards in which there was only about 4 inches between the bottom of the next module and the liner of the lower module. I also observed a module in which there was a hole approximately 6-8 inches long and 4 inches tall in which birds could easily fall out or escape. Lastly, I observed a cage with a 4 inch piece of the module had been dislodged and was bent inside the cage where it could easily impale the bird. At approximately, 09:20 hours while returning from the receiving shed, I located (b) (6) and (b) (6) and informed them of his observations. I inquired about the cause of the large number of DOAs. (b) (6) informed me that these were due to holdovers from nightshift. I inquired about whether the establishment scheduled these holdovers to be slaughtered first. (b) (6) informed me that they did. I inquired about if the holdovers should be finished by this point and (b) (6) thought they were after consulting with (b) (6). It should be noted that NR number (b) (6) LPC1219064002N dated June 1st was issued due to DOA at the inspection station. Furthermore, DOAs presenting at inspection stations have been a developing trend discussed in the weekly meeting. In addition, cages being in disrepair were also most recently noted in the weekly meetings April 13th. There was no response by the establishment. MOI LPC1809025307G was issued on February 7th for similar instances of cages in disrepair. The meeting was adjourned at approximately 09:30 hours.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P146	Tyson Foods, Inc,	.	EJJ531004 3926G	2017-04-26	<p>P 146 Tyson Poultry On April 25, 2017 at approximately 0515 while performing ante-mortem and Good Commercial Practice I observed while walking through the live hang area there were a large number of dead chickens on the DOA belt. This seems to be a constant finding when there are chickens left over from the night shift that did not get slaughtered. In checking I found there were (b) (4) chickens that were held over from the previous night. While continuing to perform ante-mortem and Good Commercial Practice on the live chickens on the trailers in the shed, I observed the chickens in the cages to be very depressed and cold looking. I could see there were some that had also died. These were also part of the numbers that were left from the previous night. I Inquired if there had been any equipment failure or a mechanical issue that caused this number of chickens not to be slaughtered and there was none. This seems to be a continual issue of too many chickens delivered to be slaughtered within the shift. The weather during the night was rainy and there was a cold damp air. The shed is open without any protection from the weather allowing these chickens to endure the elements of the weather. The chickens are held off feed prior to being caught and loaded into the cages on the trailers and have not had any water after they were loaded. Therefore these chickens had no food or water for approximately 12 to 24 hours. I have observed prior that when chickens are carried over from the previous day to bear the elements of the weather whether it is very cold or very hot there is an increase in the number of DOA's during my ante-mortem and GMP checks.</p> <p>Therefore my observation is that all this these chickens evidently died due by means other than the normal slaughter process. This issue had been discussed at the last weekly meeting and evidently no corrective measures have been taken to correct the issue.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P165H	OK FoodsProcessing Plant	.	DAF29140 44417G	2017-04-17	<p>At approximately 1225 on 4/17/17 while performing a good commercial practice check in the back dock area, I observed the following poor live bird handling techniques. A live bird holding cage was resting on the concrete with all the doors open and approximately 300 live chickens huddled in the area. It appeared that the cage had fallen from a forklift and spilled the birds out. I observed the cage boomer correctly lifting birds, one at a time and placing them into the cage. As I monitored the situation, I observed two live hang employees come to the assistance of the boomer. However, one of these employees was scooping up multiple chickens (3) at a time, resulting in birds being carried by a wing or leg. These chickens were then crammed into the cage using more force than necessary. At this point, I walked to the cage and asked the live hang employee to stop catching birds. Both live hang employees immediately stopped catching birds and returned to the live hang room. I then began looking around the area for someone with a radio to contact plant management. I observed one of the live hang leads watching from under the cage dumping area and asked him to radio (b) (6). (b) (6) arrived a short time later. I immediately informed (b) (6) of my observations. I stayed in the area until all the live birds were caught and returned to the cage using proper live bird handling techniques (b) (6) commented that he would discuss my observations with the back dock lead in an attempt to determine who the live hang employee was. Later, (b) (6) reported that the live hang employee denied catching birds by the wing or leg. On the morning of 4/18/17, (b) (6) met with (b) (6) to further discuss this incident. (b) (6) asked what caused the cage to fall from the live haul truck and what steps the establishment was taking to prevent this from happening in the future. (b) (6) later explained that the forklift driver had not raised the top cage high enough prior to backing up the lift. The top cage caught on the lip of the cage below, pulling it off the forks of the lift, causing it to fall to the concrete. (b) (6) also commented that the establishment plans to retrain the forklift driver to prevent future incidents</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P165H	OK FoodsProcessing Plant	.	DAF13140 65203G	2017-06-03	<p>6-3-17 OK Foods, Inc. PO Box 158 1000 Old Pike Road Heavener, OK 74937 At approximately 0659 on 6/3/17, while observing cages being dumped as part of a good commercial practice task, I observed a chicken resting between the incoming track and the exit track of the cage dumper. The employee operating the cage dumper continued to dump chickens as the bird squatted between the tracks. Incoming cages passed the chicken on one side and outgoing cages passed the chicken on the other side. The chicken became excited as the doors of an exiting cage were closed and the chicken moved onto the track in front of the cage. The chicken was then pushed along in front of the cage until the point that it became crushed between the cage and the end stop plate at the exit end of the cage dumper track. I immediately notified (b) (6) of my observation and discussed the incident at approximately 0850 with (b) (6). Later in the shift I discussed the incident again with (b) (6). She informed me that the employee operating the cage dumper was unaware that a chicken was on the equipment because he was unable to see it from his vantage point. I explained that the establishment may need to consider placing a mirror on the cage dumper so the employee can visualize this area.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P165S	OK Foods, Inc.	.	LWA22190 64121G	2017-06-21	<p>On 6/21/2017 at about 1645 hours I had gone out to the hanging dock to complete a GCP task. I saw cages of birds on the line ready to go to the dumper. There were two cages in the hypobaric chamber and two cages sitting on the end of the line sitting in the sun. At about 1715 hours I noticed that birds were being dumped into the hopper ready to go into the live hang area. Two cages of birds were dumped into the hopper and another was ready to be dumped on top of those. The birds were stacked two deep in the hopper causing them to stand on top of each other. The misters were not on and the birds were noticeably in distress. I called (b) (6) up to the top of the stairs so that he could see what was happening. I told him that the birds were stacked two deep in the hopper and there were no misters on. He told me that he would get maintenance to get a hose and fix the misters. The birds were in the hopper five minutes before hanging started. When I went inside the hanging room I saw that there were several DOAs being thrown away from the birds that had been sitting in the hopper. I counted about 30 DOAs. I told (b) (6) about what I had seen before start up and informed him that the birds could not be piled so high in the hopper. He said that he would take care of the situation. I also told (b) (6) of my concerns about the birds in the cages sitting on the line in the sun during break. They do not have misters nor fans and the sun is shining directly on the cages. He said that from now on he would make sure the lines are clear when they go to break so that birds are not left in the sun. (b) (6)</p>
P17340	Pilgrim's	.	UQB25030 52029G	2017-05-29	<p>At approximately 2:45am, on 5-28-2017, while performing the Poultry Good Commercial Practices task, I found one live bird in the DOA dumpster on the "old side". The bird was resting between birds that had been sprayed with denaturant but did not have denaturant on it. I notified (b) (6) (b) (6) retrieved the bird. I then informed (b) (6) the (b) (6). The establishment's program failed to segregate a live bird from the dead birds. Without USDA-FSIS intervention, the establishment's plan would have failed to prevent a bird from dying by means other than slaughter.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P17340	Pilgrim's	.	UQB42140 64513G	2017-06-13	<p>On 06/12/2017 at approximately 1210 hours while performing a good commercial practices verification task, I observed a very large accumulation of comingled dead, moribund, and live birds at the convergence of the cage dump conveyor and live hang conveyor belts which had obstructed the latter, and accumulated to the point that the birds on the incline line were dragging across the accumulation of birds on the live hang conveyor belt as they advanced up the line. I also noted that despite the aforementioned obstruction that establishment personnel continued to hang live birds. I verbally notified (b) (6), of the aforementioned obstruction. (b) (6) subsequently attempted to address the aforementioned obstruction, whereby I observed live and moribund birds struggling to breathe, and suffocating underneath the carcasses of the dead. (b) (6) was also notified of the aforementioned issue. Several minutes later, I observed a very large accumulation of dead birds on the opposite side of the live hang conveyor belt which had been thrown off the conveyor and onto the floor by the live hangers. The aforementioned accumulation of birds was so substantial so as to impede my passage behind the live hangers on that side of the table. Upon closer inspection of the aforementioned accumulation of birds with a flashlight, I immediately observed two live birds partially entrapped within the accumulation of dead birds. Upon inspection of the fans on the west and east sides of the truck unloading dock (old side), 3/7 and 2/7 fans, respectively, were non-functional. (b) (6) and I noted that the birds were panting heavily. Upon observing the cage dumper platform (old side), I noted that the large fans suspended above the cage dumper and the cage dumper conveyor belt were nonfunctional. Upon further inspection of the live hang conveyor belt (at approximately 1400 hours), I observed a large, rigid white plastic divider in the middle of the live hang conveyor belt (oriented perpendicular to the belt) running throughout its length, which had effectively narrowed its width by half (plastic divider installed secondary to the current non-operational status of line 1). I also noted that additional, poorly secured white plastic divider components had been installed at an angle, at the origin of the live hang conveyor belt, to funnel birds onto the live hang conveyor belt. Hence, birds falling off the cage dump</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>conveyor belt and onto the live hang conveyor belt are being funneled into a narrow area (choke point) resulting in congestion and heaping of birds on the belt to the extent that birds on the incline line are dragging across the top of them. Upon further observation (b) (6) and I also noted that the feet of birds were being caught between the divider and the live hang conveyor belt, and that one bird was entrapped in the aforementioned equipment by its wing. (b) (6) subsequently freed the bird from its entrapment. (b) (6), was verbally notified of the aforementioned. Federal Register Notice Docket No. #04-037N dated September 28, 2005, "Treatment of Live Poultry Before Slaughter," encourages those involved in the slaughter of poultry to abide by Good Commercial Practices. A copy of this MOI will be forwarded to the District Office and to the District Veterinary Medical Specialist in case additional follow-up is recommended. Respectfully, (b) (6)</p>
P17766	Southern Hens, Inc	.	SSN341304 5311G	2017-04-11	<p>Good Commercial Practices MOI: On April 11, 2017 @ approximately 0905 hours, I observed a less than good commercial practice while performing Ante-mortem inspection and a Good Commercial Practices check at Establishment P-17766. While performing a 500 bird count, I saw a live, non-stunned and uncut bird enter the scalders. This was the result of two birds having been hung together in one shackle. The other bird in the shackle was dead from a proper cut to the neck before entering the scalders. (b) (6) and (b) (6) were immediately notified of this finding. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P17766	Southern Hens, Inc	.	SSN0813045524G	2017-04-24	<p>Good Commercial Practices MOI: On April 24, 2017 @ approximately 0838 hours, I observed a less than good commercial practice while performing Ante-mortem inspection and a Good Commercial Practices check at Establishment P-17766. While performing a 500 bird count, I saw a live, non-stunned bird enter the scalders. The bird was flapping and attempting to right itself. As it entered and traveled half the length of the first scalders, the bird jerked violently, while lifting itself until it was no longer in my immediate sight. (b) (6) was immediately notified of this finding. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully, (b) (6)</p>
P18414	MB Consultants LTD	.	JYI5211045513G	2017-04-13	<p>On 4/11/2017 I observed in the area before the plucker 24 broken wings out of 500 total birds that passed by. On 4/12/2017 when I asked for the animal welfare guidelines they stated they didn't have one. I discussed with the plant that broken wings are considered mistreatment and are more likely to result in the birds being adulterated during processing, which is not following good commercial practices. Following animal welfare guidelines would be more likely to result in good commercial practices than not having any guidelines at all. Mishandling birds and creating 24 broken wings on 500 birds is not good commercial practice. Failure to follow good commercial practices could result in further regulatory action being taken</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P18557	Sanderson Farms, Inc.	.	QNA24100 41527G	2017-04-27	<p>On April 27, 2017 at approximately 0905, (b) (6) observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices check at 18557 P in Summit, MS. While observing the kill machine of each picking line for proper function, I did not observe any abnormality in the equipment's operation. I walked to the end of the blood trough to observe for any live birds entering the scalders. I observed a single, live bird at 0905 enter the scalders on picking line #1. The bird was hanging on the shackle with its eyes open, still breathing, and without a cut on its neck. This bird entered the scalders alive and still breathing. I did not take any regulatory action with this single-bird incident, since no evidence of a system failure existed. I notified (b) (6), of the observed (b) (6) nonconformance, during a brief meeting held in his office at approximately 0910. I presented the cadaver to him, explained my observation, informed him that a Memorandum of Information (MOI) was going to be documented, and relinquished the carcass into his control. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of Information will be forwarded to the appropriate personnel in the Jackson District Office.</p> <p>Respectfully, (b) (6) cc: (b) (6) (b) (6), and Mr. Don Coley, Jackson DDM.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P18557	Sanderson Farms, Inc.	.	QNA18110 53715G	2017-05-15	<p>On May 15, 2017 at approximately 1045, (b) (6), observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices check at 18557 P in Summit, MS. While observing the kill machine of each picking line for proper function, I did not observe any abnormality in the equipment's operation. I did observe that a new employee was backing the kill machine on line #2. I walked to the end of the blood trough to observe for any live birds entering the scalders. I observed a single, live bird at 1045 enter the scalders on picking line #2. The bird was hanging on the shackle with its eyes open, still breathing, and without a cut on its neck. This bird entered the scalders alive and still breathing. I did not take any regulatory action with this single-bird incident, since no evidence of a system failure existed. I notified (b) (6), of the observed nonconformance, during a brief meeting held in his office at approximately 1050. I presented the cadaver to him, explained my observation, informed him that a Memorandum of Information (MOI) was going to be documented, and relinquished the carcass into his control. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of Information will be forwarded to the appropriate personnel in the Jackson District Office. Respectfully, (b) (6) cc: (b) (6) and Mr. Don Coley, Jackson DDM.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P18557	Sanderson Farms, Inc.	.	QNA02110 64712G	2017-06-12	<p>On June 12, 2017 at approximately 1049 while performing a GCP task in the (b) (6) and (b) (6) observed less than Good Commercial Practices. A weak, moribund bird was observed lying in the vat of DOA birds located in the live receiving/cage dumper area. The bird had a very shallow and labored respiratory movement. Two employees were in the act of throwing more DOAs into the vat. This action would have certainly smothered the debilitated bird with the additional weight, since the bird could not right itself and escape. A new employee in the Management Trainee Program was informed of our observation. He removed the live bird, before any more DOAs were deposited into the vat, and replaced it on the hanging belt. We discussed the incident with (b) (6), at about 1055. He immediately communicated with (b) (6) in an effort to prevent future incidents. As per Federal Register Notice Docket No. 04-037N Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of Information will be forwarded to the appropriate personnel in the Jackson District Office. Respectfully, (b) (6) cc: (b) (6) (b) (6) and Mr. Don Coley, Jackson DDM</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P18557	Sanderson Farms, Inc.	.	QNA01120 61222G	2017-06-22	<p>On June 22, 2017 at approximately 1041 while performing a GCP task in the Live Receiving area, (b) (6) observed less than Good Commercial Practices. A weak, moribund bird was observed lying in the vat of DOA birds located in the live receiving/cage dumper area. The bird had a very shallow and labored respiratory movement. I immediately stopped the employee from throwing more DOAs into the vat. This action could have led to smothering the debilitated bird with the additional weight, since the bird could not right itself and escape. He removed the live bird, before any more DOAs were deposited into the vat, and replaced it on the hanging belt. I discussed the incident with (b) (6) at about 1056, in an effort to prevent future incidents. As per Federal Register Notice Docket No. 04-037N Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of Information will be forwarded to the appropriate personnel in the Jackson District Office.</p> <p>Respectfully, (b) (6) cc: (b) (6), and Mr. Don Coley, Jackson DDM</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20251	Tecumseh Poultry, LLC	.	PBM05150 40127G	2017-04-27	<p>Good Commercial Practice Mistreatment MOI at Est. 20251P (b) (6) and (b) (6) met with (b) (6) at 0815 hours on April 27, 2017 to discuss the mistreatment of young chickens described below:</p> <p>On April 26, 2017, at approximately 0520 hours, while performing ante-mortem inspection of birds on Organic trailer T-15, I, (b) (6), observed several dead and dying young chickens. The young chickens were wet and the outside temperature was 38 degrees Fahrenheit with an 18 mile per hour wind speed. I contacted the (b) (6) and requested more information on the trailer. Via E-mail, (b) (6) informed me that the trailer of birds was from Iowa. The trailer arrived to the establishment covered. There were 112 DOAs and there were birds from two different lots on the trailer. I explained to (b) (6) that allowing birds the die by other means than slaughter is not consistent with GCPs. (b) (6) will look into it and contact transportation about it. The meeting was adjourned at 0840 hours.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20251	Tecumseh Poultry, LLC	.	PBM3206055516G	2017-05-16	<p>On May 12, 2017 at 1215 hours, (b) (6) and (b) (6) met with Establishment P20251 (b) (6) and (b) (6) for a weekly meeting and to discuss Good Commercial Practice observed by (b) (6) stated below. On May 12, 2017 at 0532 hours while performing ante-mortem, I, (b) (6), observed two live young chickens setting on Trailer T-796. The module adjacent from the birds had a broken door, open outwards and penned between the trailer support post and module, on the third level. There were approximately 20 live young chickens in the open compartment of the module. I notified the scale house personnel. The two loose birds were gently removed from the trailer and placed into another module. A wooden board was placed in front of the opening. Since the wooden board was not secured to the module, I asked the scale house personnel how is the module going to be handled when placed in the facility to keep the birds from falling out of the opening. He informed me that he would notify the unloading personnel of the broken module and they would monitor it at that time. (b) (6) (b) (6) was notified via Email that an MOI would be documented and sent to District office for review. At the meeting, (b) (6) informed USDA that the module was unloaded first and no issues were reported. And (b) (6) will look into options for preventative measures.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20251	Tecumseh Poultry, LLC	.	PBM56120 65428G	2017-06-28	<p>On 27 June 2017 at 1315 hours, USDA FSIS (b) (6) met with VP Operations Mr. Erik Monson and (b) (6) upon request from the establishment. The establishment does not believe that the birds with red skin and red muscle being condemned are cadavers. They had a similar issue back in 2013. By meeting with the current USDA FSIS inspection team, they hope we can come to a consensus. The establishment used the description of a cadaver from the Compliance Guideline for Training Establishment Carcass Sorters in the New Poultry Inspection System (NPIS) Food Safety and Inspection Service U.S. Department of Agriculture, September 2014, which states: “A cadaver is a generalized condition that causes the carcass and viscera to be unwholesome and unfit for human food. Cadavers are any birds that did not bleed out properly due to a poor or missed cut of the neck veins before the bird entered the scalding. The heat of the scalding causes blood left in the carcass to expand into the skin blood vessels, giving the skin of the carcass and neck a cherry red to purple color. The blood also accumulates in the dependent (lower) regions, such as the necks, wings, and upper breast area. Some cadavers may appear red all over; others will appear red only in the lower regions of the carcass. The blood vessels in the viscera will appear enlarged and the liver may appear burgundy colored. The entire carcass and viscera of cadavers are unwholesome and must be disposed of properly to ensure that they are not used as human food.” It also states what the establishment sorter is to look for: “cherry red to purple color of whole carcass or the lower regions of the carcass; sometimes, just the neck will appear cherry red or purple color; may be no cut on the neck, or may be only partially cut; and blood vessels in the viscera may appear engorged (filled up with blood)” The establishment wanted to know if IPP are looking at the livers before condemning the birds as cadavers. Unfortunately by the time the carcasses arrive to the Carcass Inspection Station, there are no livers to examine and the IPP can only go by the skin, muscle and what they can see inside the cavity. But, I, (b) (6), was able to examine the lot at the Leukosis station and noticed that a large number of the birds have congested livers and ascites. (b) (6) asked if the condition of the birds were due to their system. I replied: “No, but the condition of the birds and your</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					system can cause cadavers. This is why birds need to be placed on the line in a timely manner so they can go through the kill machine and bleed out.” The establishment doesn’t understand why IPP are looking at the breast muscle since they have no documentation on looking at the breast meat to disposition a carcass. They request to have some of the birds submitted for pathology. They will also share the documents they have from 2013 to the USDA FSIS. USDA FSIS agreed to submit pathology samples from carcasses that are condemned as cadavers and will review the documents the establishment has on the matter. Once all the information is review and pathology results received, the establishment and USDA FSIS will meet again on this matter. The meeting was adjourned.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20251	Tecumseh Poultry, LLC	.	PBM30170 61329G	2017-06-29	<p>On 28 June 2017 at approximately 0815 hours, I, (b) (6) meet with (b) (6) to discuss the Good Commercial Practice mistreatment observed earlier that morning. On 28 June 2017 at 0759 hours while performing ante-mortem inspection in the South loafing shed, trailer T325 had six loose young chickens on it. The top module at the second level from the top had a broken door which was hanging down and pinned between the trailer's support post and the module. The Scale House employee was notified. And, the birds were caught and placed into another module without harm or added stress. The employee informed me that a plastic door would be placed in front of the opening to prevent the remaining chickens from falling out and the trailer would be unloaded first for that lot. As I continued ante-mortem inspection on trailer T325, 529 and T796, I observed a large number of dripping wet young birds. During the time the trailers were being transported uncovered to the establishment, there were thunderstorms in the area. The small young chickens (under 3 pounds) were dead or very lethargic and pale in color. The young chickens were from Lot Number: 4308179, Total Head: (b) (4) Total DOAs: 178 (24, 36 and 9 DOAs were on the three trailers). 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). Compliance with GCPs increases the likelihood of producing unadulterated product. Poultry are to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. 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. Respectfully, (b) (6) Establishment P20251</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P208	George's Processing, Inc.	.	XIC331905 0322G	2017-05-22	<p>On 5-22-2017 at approximately 1910 hours while walking through the live hang and receiving areas I noted that the Kill Line #1 cage dumper was inoperable. As a result live hang employees were transferring live birds by hand from the Kill Line #2 hanging belt to the Kill Line #1 hanging belt, approximately 7 feet away, to be hung on shackles to allow both kill lines to be utilized for production. As I observed these activities in the live hang area I noted that a live hang employee was removing live birds from the Kill Line #2 hanging belt and throwing them through the air at a distance of approximately 5 feet to land on the Kill Line #1 hanging belt. On two occasions this employee tossed a live bird far enough to hit live birds that were hung on the Kill Line #1 shackles and then drop onto the hanging belt below. I immediately stopped production on Kill Line #1 and placed U.S. Reject tag #B35619004 on the live hang belt to denote it as rejected for use. I contacted N/S Plant Manager Paul Howell and informed him that the Kill Line #1 hanging belt was rejected for use due to improper handling of live birds by the live hang employee. After investigating the incident Mr. Howell and (b) (6) met with me to discuss corrective actions to prevent improper handling of live birds by live hang employees. Mr. Howell held an immediate meeting with the live hang employees to discuss proper bird handling. He also informed me that there would be a formal training session addressing good commercial practices and proper bird handling to be held with all live hang personnel at the end of the night's shift. He also directed that a supervisory employee be stationed in the live hang area to monitor live hang employees until the transfer of live birds between the two kill lines was discontinued for the night. At approximately 1926 hours I removed the U.S. Reject tag and released the Kill Line #1 live hang belt for use. The Kill Line #1 cage dumper became operational at approximately 2100 hours and normal operations for live hang on both kill lines resumed at that time.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P2632	Pilgrims Pride Corporation	.	GAA14120 61808G	2017-06-08	<p>P-2632 Pilgrim's Pride, Regulation 381.65b. 1120 hours On Tuesday June 6, 2017 at 11:20 I, (b) (6), in the course of performing the daily Good Commercial Practices task, I observed the birds being transported from the Line 1 cage dump to the live hang area. On the right side of the cage dump conveyor belt, I observed two birds that had gotten their heads trapped between the belt and the metal guards that is designed to prevent this occurrence. At the time I observed this, both birds were dead and the other birds on the belt were traveling across the carcasses. I immediately requested that the conveyor be halted and contacted (b) (6). He has the two carcasses removed and made installed a temporary barrier to allow the process to continue until the end of 1st shift. At the end of the shift, permanent repairs were made and the problem appears to have been satisfactorily corrected. I consider this to be unacceptable since the birds appeared to have died in a manner other than slaughter and the fact that this potential point of birds becoming entrapped was brought to the establishment's attention during a weekly HACCP meeting on April 26, 2017. Maintenance had ample opportunity to make the alteration to prevent the incident I observed on June 6, 2017. Please respond in writing no later than Wednesday June 14, 2017.</p>
P34308	Sanderson Farms, Inc.	.	PHY211904 3712G	2017-04-12	<p>On this day, 4-12-17, at 1500, I found the following animal welfare concern. While going out back, where the live birds are dumped onto conveyer belt, I found where the employee dumping the birds, did not allow the previous cage of birds, get out of the way, before dumping another cage. I notified the employee to wait till the birds get out of the way before he dumps another cage. I notified (b) (6) of my finding.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P34308	Sanderson Farms, Inc.	.	PHY2116065309G	2017-06-09	<p>On May 9, 2017 I (b) (6) along with (b) (6) observed the following in Live hang. While performing a good commercial practice task I observed a live hang personnel attempt to hand off bird to the live hang supervisor. The supervisor was unaware of the employee, so the employee threw the bird to the supervisor and the bird landed on its head. The bird was alive and breathing rapidly. I informed the supervisor of the observation. I informed him and (b) (6) that the observation would be documented. As stated in 9 CFR 381.65(b) "the establishment is not following good commercial practices" under the PPIA and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices, which means they should be treated humanely. Although there is no specific federal humane handling and slaughter statute for poultry, under the PPIA, poultry products are more likely to be adulterated if they are produced from birds that have not been treated humanely, because such birds are more likely to be bruised or to die other than by slaughter. (b) (6)</p>
P34308	Sanderson Farms, Inc.	.	PHY3420065912G	2017-06-12	<p>On Monday June 12, 2017 I was walking to the live receiving holding area and I observed one bay staged with two trailers of chickens. I observed the first trailer to the right, it was closest to the fans and the mist. The chickens located in that trailer seem somewhat comfortable only a minor few were panting. Then I observed the trailer on the left and I observed numerous chickens panting, some were flapping there wings in an attempt to cool down. The trailer on the left was not able to benefit from the fans or the mist due to the trailer on the right blocking them. After leaving the area I observed the process at the kill line and I observed the backup cut employees removing an excessive amount of Dead on Arrival (DOA) birds from the line. I verbally notified (b) (6) and (b) (6). (b) (6) was informed that the observation would be documented. (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P34668	Simply Essentials Poultry, LLC	.	000521105 2718G	2017-05-18	I understand that this lot was affected with Reo virus. This site has had a history of high death loss. The birds slaughtered were a clean-out of the barn. The number of DOA's and disposed carcasses was very high. The source barn is located within 25 miles of the plant and the weather was 84 degrees for a high temperature. The death loss occurred throughout the day even with the normal start early in the morning when it was cool. The holding barn has fans on the north and south sides and in between the trucks and is open on the east side. There are fans in the holding area of live hang. DOA losses for other sites on days before and after have been acceptable.

EstNbr	EstName	Task_Code	MOI#	Date	Description																								
P34668	Simply Essentials Poultry, LLC	.	000501106 4713G	2017-06-13	<p>6-12-17 Stressed birds/DOAs At approximately 7:00 on June 12 in the holding shed for Establishment P34668, I observed the following conditions: four of six outward exhaust fans on the side of the building were operating, and of the four “walls” of fans along the docks within the shed, one wall had four of twelve fans operating; the other 3 walls had zero fans operating. The fans on the opposite (airflow inward) side of the structure were also non-functional. The fans that were running were the only ones that were hooked up to a power source. No misters were installed. A maintenance man who was filling the generators powering the fans said that no birds were held overnight and the fans are turned on as soon as birds start showing up in the early morning hours. At 7:00 it was not too hot in the shed with all of the bay doors open, but there was a distinct temperature/airflow difference in the cages directly next to operating fans and those that had a wall of cages blocking the breeze. Additionally, at this time there was still an open bay – if the shed was full, the bay doors closed, or the temperatures higher (as they were predicted to be for much of the week), I anticipate that the shed could rapidly become dangerously hot. In the CO2 stunning area, there were three of five fans along the wall running, two bay doors open, and a large industrial fan opposite the room from the other fans to move air, but it was nonetheless very warm. When I was in the area at 10:45, many of the birds on the truck were panting, and by the time the last of the birds were being unloaded at approximately 13:00, nearly all of the birds were panting/visibly stressed. There were ten trucks from one lot presented today. The numbers of deads from each load are as follows, with the first trucks arriving earliest (first truck approximately 4:00 in stunning area, last truck approximately 13:00):</p> <table><tr><td>Truck #</td><td>1</td><td>5</td><td>2</td><td>18</td><td>3</td><td>19</td><td>4</td><td>30</td><td>5</td><td>41</td><td>6</td></tr><tr><td>Deads</td><td>87</td><td>7</td><td>244</td><td>8</td><td>179</td><td>9</td><td>361</td><td>10</td><td>389</td><td></td><td></td></tr></table> <p>The issue of adverse environmental conditions resulting in DOAs has been raised in two previous MOIs and at the most recent weekly meeting. In fact, the establishment acknowledged in response to the 5-19-17 MOI that the non-functional fans were a contributing cause to a high mortality day; that response also stated that the fans would be hooked up promptly. It is unacceptable for birds to be held in stifling heat due to a longstanding lack of preparation for what are predictable</p>	Truck #	1	5	2	18	3	19	4	30	5	41	6	Deads	87	7	244	8	179	9	361	10	389		
Truck #	1	5	2	18	3	19	4	30	5	41	6																		
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Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					weather conditions in this part of the country (b) (6)
P40183	Sanderson Farms, Inc.	.	PEH131604 3120G	2017-04-20	<p>On 4/20/17 at 1549 while doing a GCP check, I was standing near the entrance of the scalding tanks. On line 1 I saw a live bird with no obvious neck cut, and holding its head back, coming to the corner about to enter the scalding tank. At approximately the same time, the back-up killer stopped the line and removed the bird, and restarted the line. At 1550, while observing line 2, I saw another live bird, in the same condition as the previously mentioned bird, several birds away from entering the scalding tank. I was not able to get the back-up killer's attention quick enough, and the bird entered the scalding tank. At that time I notified (b) (6) of the above issues and we observed birds coming out of the scalding tank on line 2. The cadaver did appear, and it had very typical appearance with bright red skin and no neck cut, and was removed from the line by (b) (6). According to 9 CFR 381.65(b) 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. If this becomes a persistent finding due to loss of control of the process, A GCP noncompliance may be issued and further regulatory actions may result. At approximately 4:30 (b) (6) came to the USDA office and informed me that he will be monitoring the back up killer for the rest of the day, he had informed (b) (6) of the occurrence, and that he would have the appropriate documentation available in the QC office for verification by USDA. A copy of this MOI will be provided to the District DVMS in case further follow up is needed. Respectfully, (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P40183	Sanderson Farms, Inc.	.	PEH291206 2805G	2017-06-05	<p>Establishment P40183, Sanderson Farms, June 2, 2017, 0855 hours. In attendance: (b) (6) and (b) (6). This Memorandum of Interview (MOI) is issued for the following potential mistreatment of a live bird in Live Haul; on June 2, 2017 at approximately 0845 hours while performing Poultry Good Commercial Practices Task accompanied by (b) (6) between the offall and the truck yard, we observed one live bird inside the USDA Condemned yellow barrel; a Mighty Foam tag was attached to the handle of the USDA barrel. (b) (6) stayed with the bird while I went to Evisceration Office to notify and discuss the issue with (b) (6) notified (b) (6) of the issue and we all met at the offall. We discussed the issue and (b) (6) asked (b) (6); how this bird got inside the USDA Condemned barrel, why is sanitation using USDA Condemned barrel to clean up, and what are you going to do with the bird? He stated that he will find out how the bird got inside the USDA barrel and he is going to asked sanitation about why are they using USDA barrel for cleaning purposes. After the discussion with management they decided to sacrifice the bird, at approximately 0900 hours (b) (6) disarticulated the chicken's neck in presence of USDA and once all movement ceased the establishment elected to condemn the bird.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P40183	Sanderson Farms, Inc.	.	PEH520706 3521G	2017-06-21	<p>Establishment P40183, Sanderson Farms, June 16, 2017, 0930 hours. In attendance: (b) (6) and (b) (6)</p> <p>This Memorandum of Interview (MOI) is issued for the following potential mistreatment of live birds in Live Haul; on June 16, 2017 at approximately 0556 hours while performing Poultry Good Commercial Practices Task inside the offall building, I observed two live birds inside the USDA Condemned yellow barrel. I notified and discussed the issue with (b) (6). After the discussion with (b) (6) he decided to sacrifice both birds, at approximately 0615 hours (b) (6) cut the chicken necks with a knife in presence of USDA and once all movement ceased the establishment elected to condemn the birds. At approximately 0930 hours, (b) (6) discussed the issue with (b) (6) since is not the first time that this happened. (b) (6) stated that he will get with sanitation to ask them, where exactly these birds are being found to try and pin point where the birds are being left. (b) (6) also stated that he would get with sanitation to discuss what they are going to do with the chickens when found during sanitation.</p>
P419	Case Farms Processing, Inc.	.	VDB53120 40005G	2017-04-05	<p>Establishment: 00419P Case Farms 121 Rand St. Morganton, NC 28655 Establishment Attendee: (b) (6) USDA Attendee: (b) (6)</p> <p>At approximately 12:25 on 04/05/17, the inspector on Line 1, Station 3 identified a chicken with the head intact without neck cuts indicating the chicken had died other than by humane slaughter. I, (b) (6), confirmed the chicken had not received any neck cuts. The carcass was condemned. 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 recommend 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 federal register notice can be provided on request. A copy of this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P419	Case Farms Processing, Inc.	.	VDB28000 51716G	2017-05-16	<p>Est. P419, Case Farms, 5/15/2017, approximately 2050 hrs. Present: (b) (6), Mr. Robertson, Assistant Plant Manager and (b) (6). On 5/15/2017, at approximately 2042 hours at start up, I observed a number of red birds on the transfer belt. Upon closer examination, one of these birds had its head still attached to its neck and there were no cuts on the neck, indicating that the bird had died by means other than slaughter. I and (b) (6) confirmed that there were no neck cuts present on this bird. This bird and the other red birds were rejected by the plant. (b) (6) went to the stunning/killing area and observed that all birds he saw were being stunned and cut properly. I brought this to the attention of (b) (6) and I requested the presence of Mr. Robertson, Assistant Plant Manager. I pointed out our findings and Mr. Robertson said that the stunner had not been functioning properly but the situation had been addressed and corrected by the establishment. Our observations concurred with this. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case additional follow-up is recommended. A copy of Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] was provided.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P419	Case Farms Processing, Inc.	.	VDB05020 63922G	2017-06-22	<p>Est. P419, Case Farms, 6/22/2017, approximately 0119 hrs. Present: Mr. Robertson, Assistant Plant Manager, (b) (6) [REDACTED] and (b) (6) [REDACTED]. At approximately 0115 hrs after administering relief breaks (b) (6) [REDACTED] and (b) (6) [REDACTED] observed on the transfer belt a red bird with its head still attached. Upon closer examination, there was no cut mark on the neck indicating that the bird died by means other than slaughter. This was brought to the attention of (b) (6) [REDACTED] who called (b) (6) [REDACTED]. (b) (6) [REDACTED] entered in to the discussion between the establishment and USDA. The back-up killer was replaced with another back-up killer. No other cadavers were observed on the line, indicating this was an isolated incident and the situation was under control. A similar incident occurred around 5/16/2017. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case additional follow-up is recommended. A copy of Federal Register Notice Vol. 70, No.187, published September 2005 [Docket No. 04-037N] was provided.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P425	Northern Pride, Inc.	.	MYG08100 50003G	2017-05-03	<p>P425 Northern Pride, Inc 06:35 hours: Plant Manager Warren Leighton, (b) (6) On Monday May 1, 2017 at approximately 06:25 hours while performing Good Commercial Practices Verification, I observed a bird that I suspected was still breathing on the line. The bird had passed through the blood tunnel, and from the point of observation the bird had approximately 52 seconds of travel time on the line prior to entering the scalders. I observed the bird did have a cut on the neck. As the bird turned the corner and passed out of view I proceeded to the post picking area. Approximately 4 minutes later a well fleshed bird with diffusely red skin exited the picker. This bird was also observed by an establishment employee who approached the line to remove the bird. I removed the bird off the line for further examination. I observed the cut on the neck was superficial and did not fully sever the carotid arteries and jugular veins for adequate exsanguination. I determined the bird died from means other than slaughter. I placed US Retain Tag B35188428 on the carcass. At approximately 06:35 hours I discussed the findings with Plant Manager Warren Leighton. I showed him the carcass and the superficial neck cut. Manager Leighton mentioned the establishment has a humane handling protocol and undergoes multiple audits a year which include humane handling. Manager Leighton stated that he will discuss this finding with the sticking employee and document the conversation. We discussed the importance of humane treatment of all birds, which Manager Leighton agreed was important. I advised Manager Leighton that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6) to review, should additional follow-up be needed. Respectfully, (b) (6) OFO FSIS</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P425	Northern Pride, Inc.	.	MYG40050 51809G	2017-05-09	<p>P425 Northern Pride, Inc 13:37 hours: Plant Manager Warren Leighton, (b) (6) On Monday May 7, 2017 at approximately 13:35 hours while performing Good Commercial Practices Verification, I observed a bird on the line that had passed the blood tunnel and was headed to the scalders. The bird was rhythmically breathing and blinking. It had an arched neck and was moving its head dorsally, and then laterally. I stopped the picking line, and Plant Manager Warren Leighton removed the conscious bird from the line. At this time it was observed that the bird did have a cut on the neck, but the cut was superficial and did not sever the carotid artery and jugular vein for adequate exsanguination. (b) (6)</p> <p>(b) (6) took the bird to the hanging area where he rehung the bird for subsequent re-stunning and re-sticking. At approximately 13:45 hours I discussed the findings with Plant Manager Warren Leighton. We discussed that this incident was the second in two weeks. (On May 1, 2017 a cadaver was observed on the line after the observation of a possibly breathing bird was made prior to the scalders). Manager Leighton stated there are two sticking employees, they are both experienced. Each sticking employee has now been on sticking duty when a bird was observed by USDA IPP to not be adequately cut. Manager Leighton stated he would meet with both sticking employees after slaughter was completed for the day to discuss sticking. He noted that the first week of production there were problems with heads becoming detached in the picking machine, and the sticking employees were warned about this. Manager Leighton agreed he would rather have a detached head in the picking machine than a live bird going through the scalders, and he reiterated he would discuss the importance of this with the sticking employees. I advised Manager Leighton that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6), to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6), OFO FSIS</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P425	Northern Pride, Inc.	.	MYG08060 61627G	2017-06-27	<p>P425 Northern Pride, Inc 13:10 hours: Plant Manager Warren Leighton, (b) (6) On Monday June 26, 2017 at approximately 13:04 hours while performing Good Commercial Practices Verification, I observed a bird on the line that had passed the blood tunnel and was headed to the scalders. The bird was rhythmically breathing. The bird's eyes were closed and the bird was not moving its head or neck. I stopped the picking line, and (b) (6) removed the breathing, unconscious bird from the line. At this time it was observed that the bird did have a cut on the neck, and there was a large blood clot that had formed cranially to the sticking laceration. (b) (6) took the bird to the sticking area where the bird's jugular vein was cut a second time. The bird continued to breathe from the time of removal on the line past the time of the second stick, which was estimated to be a total of approximately 60 seconds. The bird expired approximately 3-4 seconds after the second stick was administered. At approximately 13:10 hours I discussed the above observations with Plant Manager Warren Leighton. I expressed concern that the bird, although unconscious, was breathing rhythmically for quite a length of time after removal from the line. From the location where birds are observed for signs of consciousness and rhythmic breathing to entering the scalders is approximately 50 seconds. It is quite possible that this bird, if gone unnoticed, would have died by drowning in the scalders. I advised Manager Leighton that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6), to review and they will contact us should additional follow-up be needed. Respectfully (b) (6), OFO FSIS</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P44826	Case Farms Processing, Inc	.	000300005 1422G	2017-05-22	<p>On 5/22/2017 at approximately 12:55 AM, while conducting a routine walkthrough of the Evisceration department, (b) (6) did make the following good commercial practices observation. While standing at the evisceration rehang table, multiple (6-7), cherry-red cadaver birds with no neck cuts began appearing on the kill line. The evisceration rehang table employee's removed these birds from the kill line. (b) (6) proceeded back to the kill room to make further observations. It was noted that the kill machine had numerous heads in the blade and that several of the birds appeared to be too active after the stunner, including some birds that were noted to apparently be vocalizing after the stunner. The evisceration line lead was notified of these problems and the increased amount of cadavers being seen at the evisceration rehang table. While I proceeded back out to the evisceration rehang table, I observed several more cadavers on the kill line after the pickers. Once back out at the Evisceration rehang table, (b) (6) and (b) (6) were overseeing the removal of the remaining cadavers from the evisceration line and I notified them of my observations regarding the kill machine and birds. (b) (6) notified me that maintenance was addressing the issue and followed me back to the kill room to check on the kill machine and stunner. Upon further discussion with maintenance, it was noted that while there had been a stoppage on the kill line due to a fire alarm, a breaker on the new stunner had tripped and this caused the birds to be insufficiently stunned prior to entering the kill machine, resulting in the large amount of cadavers noted. Maintenance had switched over the stunning machine to the back-up breaker and this resolved the issue. A follow-up GCP check of 1000 birds at 1:10 AM revealed the process was under control, with the birds appropriately docile after the stunner and no birds entering the scald tank breathing. Upon checking the condemn barrel at the evisceration rehang table after the issues were resolved, I noted approximately 30 cherry red cadaver birds with no neck cuts. The observations described above are not compatible with the establishment's policies for good commercial practices for poultry slaughter.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P45910	SANDERSON FARMS, INC	.	000341605 4910G	2017-05-10	<p>While I was conducting Poultry Good Comercial Practice Task at around 4:00pm, I observed a bird on the live hang belt on it's back struggling to breathe. During this time plant employees had gone on their break, thus leaving the birds in live hang unattended. I explained during my weekly meeting with the establishment management, 5/10/2017, that birds on their backs can not properly ventilate, which would eventually lead to suffocation. As I continued to walk down the line, I noticed a bird with a mutilated left rear leg. The bird was panting, had pale wattles and comb, and it's eye were closed and neck extended. The left leg had no feathers or paw remaining and the skin had been de-gloved (removed). Lying adjacent to this bird was another leg from a different bird that had been completely amputated, with the same presentation (no skin, feathers, or paw). I was not able to identify which bird this leg had come from, but addressed my findings with (b) (6).</p> <p>(b) (6) He informed me that there was an issue with the cage dumper belt and the live hang belt and he will take care of this situation promptly. NOTE* There was an error uploading establishment's response, so it will be copied and pasted below; Sanderson Farms, Inc. 2076 NC Hwy 20 • St. Pauls, North Carolina 28384 Telephone (910) 674-4777 • Facsimile (910) 802-4686 June 26, 2006 Memorandum Subject: Response to MOI on Good Commercial Practices from 5/10/2017 Date: 5/11/2017 To: (b) (6) The management team met on the issues addressed in the MOI to discuss a further plan of action and assess the corrective actions implemented on 5-10-17. The root cause of the incident was a gap in the divider causing birds to get caught or pinched in between the divider and the belt. Maintenance lowered the divider down to eliminate the gap in between the divider and belt. Also, maintenance added removable stabilizers to ensure the divider is properly adjusted before the next production run. We will also have personnel monitoring the live hang belt during all breaks for the next 30 days to ensure the problem has been eliminated.</p> <p>Respectfully (b) (6)</p> <p>(b) (6) Sanderson Farms, Inc. 2076 NC Hwy 20 St. Pauls, NC 28384 P-45910</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P45910	SANDERSON FARMS, INC	.	000082105 2110G	2017-05-10	<p>On May 10, 2017 at 1830 hours while performing a Good Commercial Practice task, I observed the following condition at the live hang belt: At the very beginning of lunch break and as the live hang employees were leaving the belt area for their 30 minute break, I observed a live hanger toss one of five remaining birds that was not hung in a shackle back onto the belt with the bird landing onto his back and remaining in that position (birds that remain on their back can not properly ventilate which would eventually lead to suffocation). The employee then turned to leave for break. (b) (6)</p> <p>stopped the employee and explained to him about leaving birds on their backs. Also while looking at the live hang belt, I observed approximately 2 to 3 poultry legs that were wedged by their feet in a approximately 1-1/2 inch gap that had developed between the belt and the Teflon partition. The legs were completely severed at the junction of the Tibia and Femur with the muscle, skin and feathers still attached. I then took regulatory control of the live hang belt by applying USDA Rejected tag # B37028513 and then showing (b) (6)</p> <p>and (b) (6)</p> <p>the noncompliance. at 1833 hours. The live hang belt was released after being repaired by maintenance and re-inspected by USDA at 1926 hours. There was previous discussion concerning Good Commercial Practices concerning the same issues in a plant meeting on May 10, 2017 at 1630 hours.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P45910	SANDERSON FARMS, INC	.	0000605053111G	2017-05-11	<p>Establishment P 45910, Sanderson Farms, Inc. May 8, 2017, 0615 hours. In attendance: (b) (6) and (b) (6). At approximately 6:15 (b) (6) am on May 8, 2017, I went to live hang and observed Good Commercial Practices. I saw that the birds were piled up at the end of the live hang table. The live hangers was having difficulty getting the birds out of the pile up, having to tug on the birds to dislodge them. Also while observing this pile up, there were 3 birds with their legs stuck underneath the end panel where the birds were piled up. Live hang workers cleared the pile up and removed the birds that had their legs under the panel. I notified (b) (6) of my concerns that the birds must not be mishandled; he stated that he would address the issues. Later in the shift, I also notified (b) (6), of these same observations. A copy of this MOI will be submitted to the District Veterinary Medical Specialist in the Raleigh District Office.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P45910	SANDERSON FARMS, INC	.	000572005 4018G	2017-05-18	<p>On May 18, 2017 at 1815, the following condition was observed in the Live Hang room: At the end of the shift, a live hang employee was observed picking several birds off the floor, two of which were very much alive, flapping and kicking vigorously and placing them into a stainless steel Dead on Arrival (DOA) bin. The birds did not appear to have received cervical dislocation. Seeing that USDA personnel (b) (6) and (b) (6), was observing the employee as he was walking up to the DOA bin with the live birds, (b) (6) started yelling for the employee to stop and not put the birds into the container. The employee apparently, not hearing, continued to place the birds into the container. (b) immediately ran over to the employee and had him remove the birds from the container and place them on the floor. USDA, (b) (6) performed further ante-mortem inspection confirming the live condition of the birds. He assessed consciousness, by performing palpebral reflex on both of the suspected birds. Palpebral reflex is assessed by gently tapping along the inner edges of the eyelids with a fingertip. A positive response is indicated by the animal blinking. The birds had a positive response to palpebral reflex by blinking their eyes and even opening their eyes immediately afterwards. Another indication that the birds were alive was miotic (constricted) pupils. A properly euthanized bird will have mydriatic (dilated) and fixed pupils. According to the animal welfare plan from the establishment, DOA birds will have cervical dislocation performed by trained personnel, prior to being placed into the DOA bin. (b) (6) explained to (b) that the birds had not been properly euthanized and were still alive. (b) (6) arrived shortly after the incident and (b) explained his findings and informed him that this would be documented in an MOI.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P45910	SANDERSON FARMS, INC	.	000271006 3412G	2017-06-12	This MOI is to document the meeting held on June 12, 2017, at 11:00 am, between Mr. Dane Beall, Plant Manager at Sanderson Farms, Inc. (P 45910) and (b) (6), USDA FSIS. The meeting was held to discuss the concern that there have been four recent incidents of mistreatment of live birds at the establishment. At the times of occurrence, these incidents were brought to management's attention and documented in MOI's. Per the establishment, there have been issues with the conveyor belts and also with employee training. Raleigh District Office is aware of these mishandling incidents and is monitoring the situation. It is important that the management of Sanderson Farms, Inc. be proactive in ensuring that Good Commercial Practices are followed when handling live poultry. Continued incidents of mistreatment could lead to the issuance of a Letter of Concern.
P46091	Ozark Mountain Poultry, Inc.	.	000350205 5709G	2017-05-09	On calendar date 5/9/17, at 0026 and 0031 hours respectively, I (b) (6) while performing a routine Good Commercial Practice (GCP) task observed the following deviations. AT 0026 hours, line #2 in the pinning room department had 28 miss-cuts from the automatic knife cutter (kill machine). The establishment lead person in that department had previously performed routine maintenance to re-set the machine due to a change in lots of young poultry carcasses and released said machine as acceptable to flow of slaughter. At 0031 hours, line #1 had 8 miss-cuts from the automatic knife cutter (kill machine), 6 of which appeared to be a result of miss-hung (hung by only one leg) young poultry carcasses. Establishment 46091P has incorporated a process control check into their prerequisite program, stating that the automatic knife cutter will be timed in accordance to 500 birds, approximately 4 minutes, at the line speed of (b) (6) birds per minute. No more than (b) (6) birds can be missed to be in process limits. This is the same guidelines followed by IPP while performing GCP's. I immediately informed (b) (6) (b) (6) (b) (6), and (b) (6) (b) (6) of my finding and the forthcoming MOI report, and the possibility of coming noncompliance record. At this time, (b) (6) took control of the situation by having the automatic knife cutter readjusted. Good Commercial Practice were periodically monitored, kill machine in particular, throughout the remainder of the production shift.

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P468	Peco Foods, Inc.	.	JVD321705 0106G	2017-05-06	<p>Est P468, Peco Foods, May 6th 2017, 17:13 hours. In attendance: (b) (6) and (b) (6)</p> <p>(b) (6) At approximately 17:13 hours, while observing conditions in the 1st processing room, just prior to the scalding on line 2, I observed a single bird still breathing before entering the scalding. I immediately reported my findings to (b) (6), who then slowed the line to (b) bpm. I verified again that no birds were entering the scalding breathing. At approximately 17:58 hours (b) (6) requested the line speed be increased to (b) bpm with the replacement of the current back up killer; I had approved of his request. I reminded (b) (6) that the PPIA and the agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices (GCP's), and that they not die from causes other than slaughter. I provided (b) (6) a copy of the Treatment of Live Poultry Before Slaughter, published September 2005, and recommended he review it. I notified (b) (6) that this MOI will be forwarded to my front line supervisor as well as the districts District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) P468 Peco Foods.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P46897	IHSAN FARMS, IIC	.	000580806 3727G	2017-06-27	An observation was made of the live hang employees were grabbing and lifting the birds by their wings to transport them from a conveyor belt into cones (a distance of approx. 3 feet). I immediately intervened to prevent the chickens from being handled in this manner and establishment management instructed the employees on how to properly pick up and move the chickens. During the time of observation, the employees began using proper handling techniques to move the live chickens after using a translator to help them understand. I had never seen the birds handled in this manner prior to this date, I found the two employees were new and once they were instructed they began to do the job properly. During this observation even though the handling was questionable no birds resulted in dying by means other than slaughter or that the handling prevented the birds from being properly bled out before entering the scalding tank. These employees behavior was discussed.. It was found that all birds were appropriately cut and appeared to have been properly bled out by the time they reached the scald tank. Also observed was that no birds were breathing when they entered the scalding tank.
P51179	Sanderson Farms, Inc.	.	000021404 4524G	2017-04-24	On April 21, 2017 at approximately 1909 hours while performing a Good Commercial Practices task at the scalding tank entrance on line 2, a live bird was observed to enter the scalding tank. The bird's neck was not cut; its head was up, and was still breathing as it was conveyed into the scalding tank. When the bird exited the scalding tank I confirmed the neck was not cut. (b) (6) observed the cadaver. As immediate corrective actions (b) (6) said he would counsel the responsible employee. He believed the employee was focusing too much on rehanging the birds that were hung by one leg and needed to focus more on ensuring all birds were slaughtered. It is important to treat poultry in a way that ensures they are not breathing and are properly bled out when they enter the scalding tank. Employing humane methods of handling consistent with Good Commercial Practices and 9 CFR 381.65(b) can help produce an unadulterated product. (b) (6)

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P51179	Sanderson Farms, Inc.	.	000341905 4911G	2017-05-11	<p>On Wednesday May 10, 2016 at approximately 2135 hours while performing a GCP task in the live hang room a chicken was observed crushed underneath a belt at the end of the live hang belt. The chicken was crushed between the belt and the roller at the end of the live hang belt and was obviously dead. The carcass was shown to the (b) (6) . When (b) (6) attempted to remove the carcass it ripped apart. I asked (b) (6) what he was going to do to prevent further bird suffering and he said he would increase monitoring of the area. On Thursday May 11, 2017 (b) (6) was informed that an MOI about the incident would be documented. Processing equipment must be maintained in a manner that will not cause bird injury and suffering. It is important to treat poultry in a way that ensures they do not die by means other than slaughter. Employing methods of handling consistent with Good Commercial Practices and 9 CFR 381.65(b) can help produce and unadulterated product (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P51179	Sanderson Farms, Inc.	.	000171505 4731G	2017-05-31	<p>On Tuesday May 30, 2017 at approximately 2003 hours while performing a GCP task in the live hang room a weak bird was sorted off the live hang belt by an employee and placed onto the floor. (b) (6) picked up the bird by its head and tossed it onto a small pile of dead birds on the floor at the end of the belt. The bird was obviously still alive and breathing. (b) (6) was asked why he picked up the bird by its head and tossed it. He said he did not know that the bird was alive. When I asked (b) (6) what he was going to do with the bird he responded that he was going to wait for it to die. (b) (6) was informed that it is unacceptable to pick up live (b) (6) birds by the head and toss them onto the floor. The bird was collected by another supervisor and placed onto the kill line. The incident was discussed with the (b) (6) later in the evening. On Wednesday May 31, 2017 the incident was also discussed with (b) (6) (b) (6) and Plant Manager Mr. John Stedman at the weekly establishment exit meeting. (b) (6) and Mr. Stedman were informed that a GCP MOI would be documented. (b) (6) stated that he would provide retraining to (b) (6) to prevent more bird suffering. Picking up live birds by the head and tossing them onto the floor is not consistent with Good Commercial Practices because it resulted in needless bird suffering. It is important to treat poultry in a way that ensures they do not die by means other than slaughter. Employing methods of handling consistent with Good Commercial Practices and 9 CFR 381.65(b) can help produce and unadulterated product. (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P51179	Sanderson Farms, Inc.	.	000571406 0301G	2017-06-01	<p>On May 31, 2017 at approximately 1732 hours while performing a Good Commercial Practices task at the scalding entrance on line 1, a live bird was observed to enter the scalding tank. The bird's neck was not cut; its head was up, and was still breathing as it was conveyed into the scalding tank. When the bird exited the scalding tank I confirmed the neck was not cut. (b) (6)</p> <p>(b) (6) observed the cadaver. As immediate corrective actions to prevent ongoing bird suffering (b) (6) said he would discipline the responsible employee. It is important to treat poultry in a way that ensures they are not breathing and are properly bled out when they enter the scalding tank. Employing humane methods of handling consistent with Good Commercial Practices and 9 CFR 381.65(b) can help produce an unadulterated product. (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P517	Mar-Jac Poultry-MS	.	QOO08210 43003G	2017-04-03	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS, LLC 1301 James St. Hattiesburg, MS 39401 Mr. Monroe, At approximately 2347 hours on April 2, 2017 while verifying the PHIS Good Commercial Practices (GCIPI) verification task, the following less than GCIPI incidences were observed at P519, Hattiesburg, MS. One young chicken, from an approximate 500 bird random sample subgroup, with uplifted head, pupillary reflexes, rhythmic breathing, and no cut to the neck entered the scald tank on the north picking line which feeds evisceration line #2. (b) (6) (b) (6) and (b) (6) were notified. A second verification from an approximate 500 bird random sample subgroup had one live young chicken with uplifted head, pupillary reflexes, rhythmic breathing, and no cut to the neck entering the scald tank on the north picking line at approximately 0025 hours on April 3, 2017. (b) (6) and (b) (6) were notified of the 2nd incident. A third verification from an approximate 500 bird random sample subgroup did not have any live bird(s) entering the scald tank at approximately 0040 hours on April 3, 2017. The first two incidences were determined to be isolated events and not repetitive or multiple demonstrating a trend or loss of process control. Live bird(s) entering the scald system live is a less than GCIPI 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. A meeting was held at (b) (6) office at approximately 0005 hours on April 3, 2017. (b) (6) and (b) (6) (b) (6) were present. The incidences and measures to correct the less than GCIPI incidents were discussed. (b) (6) said he would be in communication with (b) (6) and the maintenance department. A brief meeting was held at (b) (6) office with (b) (6) and (b) (6) after the 2nd incident. (b) (6) was present during the 3rd verification and notified by (b) (6) that the establishment was slaughtering birds in accordance with GCIPI. As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6)</p> <p>██████████ Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Mr. Perry Davis, DM Mr. Don Coley, DDM Dr. David Thompson, DDM Dr. Larry Davis, DDM (b) (6)</p> <p>██████████ ██████████</p>
P517	Mar-Jac Poultry-MS	.	QOO15140 60615G	2017-06-15	<p>Good Commercial Practices MOI: On June 15, 2017 @ approximately 1034 hours, I observed a less than good commercial practice while performing an Ante-mortem and Good Commercial Practices (GCP) check at P-17766. While performing the GCP, I noticed that a trailer under the unloading shed had numerous birds that were breathing rapidly and gasping with outstretched necks (distressed). The outside temperature was 82°F. The fans surrounding the bird trailers were blowing at full speed, but no misters were installed throughout the unloading shed. (b) (6)</p> <p>██████████ stated that the misters are only located under the holding shed. A survey of the holding shed revealed that the misters were powered on; however, they had very little output. This could only be observed when the fans were not powered. In the on state, there was no mist observed or felt in any house. The holding shed was free of trailers for the remainder of the day since the last truck had been transported to the unloading shed. (b) (6) was also notified of this unacceptable practice. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully, (b) (6) (b) (6)</p> <p>██████████</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P519	Wayne Farms LLC	.	KMH4920051901G	2017-05-01	<p>Mr. Craig Ballentine Complex Manager Wayne Farms, LLC, P519 525 Wayne Dr. Laurel, MS 39401 Mr. Ballentine, At approximately 0327 hours on April 28, 2017 while performing the PHIS Good Commercial Practice in Poultry (GCPIP) verification task, the following less than GCPIP incident was observed in the live hang are of P519, Wayne Farms, LLC, Laurel, MS. A young chicken was observed at the end of the live hang conveyor belt in a red container, with chicken manure and feathers which had collected from the belt. Only the back of the bird was visible. When the manure and feathers were removed, the bird raised its head. The bird was viable but had its head buried under the manure and feathers. Six live young chickens were observed at the end of the belt on the floor of the live hang area. The bird was removed from the red container by a plant employee and placed back into production along with the six other live birds. (b) (6) and (b) (6) and (b) (6) were notified. Allowing birds to become entrapped under debris can cause suffocation and death by means other than slaughter. The establishment has a responsibility to ensure that all birds on the official premises be treated in a humane manner to prevent unnecessary suffering, injury, or death by means other than slaughter while under their control. A meeting was held briefly with (b) (6) and (b) (6) at the time of notification. A meeting was held with (b) (6) and (b) (6) at approximately 2300 hours on April 30, 2017. (b) (6) was unavailable at the time of the incident on April 28, 2017. (b) (6) stated any forthcoming response to the GCPIP Memorandum of Information would be addressed by (b) (6), Wayne Farms, LLC, Laurel, MS. As per Federal Register Docket Notice 04-037N, dated September 28, 2015, "Treatment of Live Poultry Before Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely prior to slaughter and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Mr. Perry Davis, DM Mr. Don Coley,</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					DDM Dr. Larry Davis, DDM Dr. David Thompson, DDM (b) (6) (b) (6)

EstNbr	EstName	Task_Code	MOI#	Date	Description
P519	Wayne Farms LLC	.	KMH4504054402G	2017-05-02	<p>Mr. Craig Ballentine Complex Manager Wayne Farms, LLC, P519 525 Wayne Dr. Laurel, MS 39401 At approximately 0411 hours on May 2, 2017, while verifying the PHIS Good Commercial Practices in Poultry (GCIPI) verification task at P519, Wayne Farms, LLC, Laurel, MS, the following less than GCIPI incident was observed. One live young hen chicken from an approximately 500 bird sample subgroup entered the first scald tank exhibiting rhythmic breathing, pupillary reflexes, uplifted head and no cut to the neck. Verification was made at the exit of the last picker at approximately 0416 hours. The carcass was bright red in appearance, with pooling of blood in the head, neck, and upper breast consistent with a cadaver. (b) (6) requested the cadaver be removed at rehang by a plant employee. (b) (6) and (b) (6) were notified and observed the cadaver removed from the evisceration line. A second verification prior to the first scald of an approximate 500 bird subgroup had no bird(s) entering the scald at approximately 0422 hours. A visual check of the kill room evidenced the birds were being stunned properly with an occasional bird bypassing the kill machine. Bird(s) entering the scald while still breathing is not consistent with GCIPI and results in adulterated product. Establishments are responsible for birds entering the official premises and must employ GCIPI to prevent unnecessary suffering, injury and death. A meeting was held in the office of (b) (6) at approximately 0500 hours. (b) (6) and (b) (6) were present. (b) (6) discussed the incident and additional findings with (b) (6) and (b) (6). (b) (6) was advised a GCIPI Memorandum of Information (MOI) would be issued to the plant. Mr. Lott stated any forthcoming response would be made by (b) (6).</p> <p>As per Federal Register Notice Docket 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 abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 39046 1039 W. Fulton St. Canton, MS 39046 cc: Mr. Perry Davis, DM Mr. Don Coley, DDM Dr. Larry Davis, DDM Dr. David</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					Thompson, DDM (b) (6) (b) (6)

EstNbr	EstName	Task_Code	MOI#	Date	Description
P519	Wayne Farms LLC	.	KMH2022051703G	2017-05-03	<p>Mr. Craig Ballentine Complex Manger Wayne Farms, LLC, P519 525 Wayne Drive Laurel, MS 39401 Mr. Ballentine, At approximately 2047 hours while verifying the PHIS Good Commercial Practices in Poultry (GCIPI) verification task at Wayne Farms, LLC, Laurel, MS, P519, 3rd shift, the following less than GCIPI incident occurred. (b) (6) and (b) (6) observed a live bird with labored breathing and with the head covered in a pile of Dead on Arrivals (DOAs) outside the live hang pen. The DOA bin was not in place and the live birds and DOAs had been piled on the sidewalk. (b) (6) requested a plant employee to summon a supervisor. Per (b) (6) request, a plant employee removed the birds from the one by one from the pile. The DOAs were decapitated and placed in the DOA bin. While the plant employee was removing the birds from the pile, another bird with labored breathing was removed from the pile of DOAs. The moribund birds were euthanized by rapid cervical disarticulation. (b) (6) and Mr. Craig Ballentine, Complex Manager were notified. Birds entrapped in a pile of DOAs are subject to die by suffocation or means other than slaughter. The establishment has a responsibility to handle birds in their care on the official premises in a humane manner that will prevent unnecessary suffering, injury, or death by means other than slaughter. A meeting was held in the USDA office at approximately 2115 hours. (b) (6), and (b) (6) were present. The less than GCIPI incident and the contributing factors leading up to the incident, including the DOA bin not being in place and comingling live birds with DOAs, were discussed. (b) (6) and (b) (6) were advised a GCIPI MOI would be issued documenting the incident. As per Federal Register Docket Notice 04-037N, dated September 28,2005, "Treatment of Live Poultry Before Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely prior to slaughter and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					cc: Mr. Perry Davis, DM Mr. Don Coley, DDM Dr. Larry Davis, DDM Dr. David Thompson, DDM (b) (6) [REDACTED] [REDACTED]

EstNbr	EstName	Task_Code	MOI#	Date	Description
P519	Wayne Farms LLC	.	KMH47040 63805G	2017-06-05	<p>Mr. Craig Ballentine Wayne Farms, LLC Complex Manager 525 Wayne Drive Laurel, MS 39440 Mr. Ballentine At approximately 2227 hours on June 4, 2017, while verifying the PHIS Good Commercial Practices in Poultry (GCPIP) verification task at P519, Wayne Farms, LLC, Laurel, MS, the following less than GCPIP incident was observed. One live young hen chicken from an approximately 500 bird sample subgroup entered the first scald tank exhibiting rhythmic breathing, pupillary reflexes, uplifted head and no cut to the neck. Verification was made at the exit of the last picker at approximately 2230 hours. The carcass was bright red in appearance, with pooling of blood in the head, neck, and upper breast consistent with a cadaver. (b) (6) requested the cadaver be removed at rehang by a plant employee. (b) (6) was notified and observed the cadaver removed from the evisceration line. A second verification prior to the first scald of an approximate 500 bird sample subgroup had no bird(s) entering the scald at approximately 2237 hours. A visual check of the kill room evidenced the birds were being stunned properly with an occasional bird bypassing the kill machine. This was determined to be an isolated incident and not a loss of process control. Bird(s) entering the scald while still breathing is not consistent with GCPIP and results in adulterated product. Establishments are responsible for birds entering the official premises and must employ GCPIP to prevent unnecessary suffering, injury and death. A meeting was held in the office of (b) (6) at approximately 0430 hours on June 5, 2017. (b) (6), and (b) (6) were present. (b) (6) discussed the incident and further findings with (b) (6) was advised a GCPIP Memorandum of Information (MOI) would be issued to the plant. (b) (6) stated any forthcoming response would be made by (b) (6). As per Federal Register Notice Docket 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 abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 39046 1039 W. Fulton St. Canton, MS 39046 Cc: Mr. Perry Davis, DM Mr. Don Coley, DDM Dr.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<div>Larry Davis, DDM</div> <div>(b) (6)</div> <div>Dr. David Thompson, DDM</div> <div>(b) (6)</div> <div>(b)</div>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P519	Wayne Farms LLC	.	KMH01050 64129G	2017-06-29	<p>Mr. Craig Ballentine Wayne Farms, LLC Complex Manager 525 Wayne Drive Laurel, MS 39440 Mr. Ballentine, At approximately 2356 hours on June 28, 2017, while verifying the PHIS Good Commercial Practices in Poultry (GCIPI) verification task at P519, Wayne Farms, LLC, Laurel, MS, the following less than GCIPI incident was observed. One live young chicken from an approximately 500 bird sample subgroup entered the first scald tank exhibiting rhythmic breathing, pupillary reflexes, uplifted head and no cut to the neck. Verification was made at the exit of the last picker at approximately 0101 hours. The carcass was bright red in appearance, with pooling of blood in the head, neck, and upper breast consistent with a cadaver. (b) (6) requested the cadaver be removed at rehang by a plant employee. (b) (6) was notified at approximately 0104 hours and observed the cadaver removed from the evisceration line. A second verification prior to the first scald of an approximate 500 bird subgroup had no bird(s) entering the scald at approximately 0106 hours. A visual check of the kill room at approximately 0110 hours evidenced the birds were being stunned properly and the automatic kill machine was operating properly. This was determined to be an isolated incident and not a systemic loss of process control. Bird(s) entering the scald while still breathing is not consistent with GCIPI and results in adulterated product. Establishments are responsible for birds entering the official premises and must employ GCIPI to prevent unnecessary suffering, injury and death. A meeting was held in the office of (b) (6) at approximately 0130 hours on June 28, 2017. (b) (6) and (b) (6) were present. (b) (6) discussed the incident and further findings with (b) (6). (b) (6) stated that a check of the stunner and kill machine by (b) (6) was (b) (6) within normal operating parameters. (b) (6) was advised a GCIPI Memorandum of Information (MOI) would be issued to the plant. (b) (6) stated any forthcoming response would be made by (b) (6). As per Federal Register Notice Docket 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 abide by</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 39046 1039 W. Fulton St. Canton, MS 39046 cc; Dr. Larry Davis, acting DM Mr. Don Coley, DDM Dr. David Thompson, DDM (b) (6) (b) (6)
P522	Sanderson Farms, Inc. (Processing Div)	.	IKB510804 2706G	2017-04-06	(b) (6) P-522 On April 6, 2017 at approximately 0515 while performing a GCP task in the Picking Room, I observed less than Good Commercial Practices. I observed a live bird lying on its back in a drain pan located under the picking line which runs prior to the kill machine. The bird could not right itself. Water from other birds hung on the picking line which had just exited the stunner cabinet and passing over the top of this bird was observed pouring down onto the front of this bird's head and body. The bird was lying in water collected by the drain pan. (b) (6) (b) (6), with me at the time of this observation removed the bird from the drain pan. The bird was breathing with open eyes and appeared lethargic and/or fatigued as there was very little movement from the bird when picked up. The Picking Room Supervisor placed the bird back on the picking line at a point in the process that caused the bird to re-enter the slaughter process for a second time. I discussed my observation with Kevin Montgomery, Plant Manager, and (b) (6). I reminded management (b) (6) this was now the third occurrence of finding birds displaced from the picking line. Two previous findings were discussed in weekly meetings with plant management of finding birds located at the stunner exit (one live and one dead bird). Discussions with plant management were documented in the weekly meeting minutes on 3-24-17 and 3-31-17. Additionally, I had a separate discussion with (b) (6) of my concern of allowing the bird to go through the entire slaughter process a second time. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Respectively, (b) (6) Cc Mr. Don Coley, DDM (b) (6)

EstNbr	EstName	Task_Code	MOI#	Date	Description
P522	Sanderson Farms, Inc. (Processing Div)	.	IKB180704 5511G	2017-04-11	<p>(b) (6): On April 10, 2017 at approximately 0556 hours while performing a GCP task in the Live Hang Room, I observed less than Good Commercial Practices. When I walked into the room I noted a pile up of birds (these birds were not decapitated) on the slatted decapitation table that sits at the end of the live hang belt. No one was addressing the pile up of birds when I entered the room. I observed one breathing bird lying on this table located at a point where the moving live hang belt was repeatedly striking the bird. (b) (6) walked up to the table. He began removing the birds from the table and placing the birds on the floor. Twenty one (21) birds were removed from the table. As the birds were removed, I observed one breathing bird located at the bottom of the pile, lying on its back. The bird's head had falling down between the slatted bars of the decapitation table. I showed these birds to (b) (6). I notified (b) (6) and (b) (6) of the forthcoming MOI. This issue has been discussed with plant management on multiple occasions. 1. As documented in the weekly meeting dated 1-27-17, I discussed with (b) (6), and (b) (6) on 1-23-17 at approximately 0535 hours, the issue of allowing birds to pile up on the slatted decapitation table next to the moving live hang belt. 2. As documented in the weekly meeting dated 2-17-17, at approximately 0550 hours, I discussed with (b) (6) the observation at 0541 hours by (b) (6) of a pile of birds at the end of the live hang table next to the metal grate. (b) (6) observed one bird lying on its back trying to right itself as birds were piling on top of this bird. She immediately notified (b) (6), and (b) (6) lifted the bird upright. 3. As documented in the weekly meeting dated 2-24-17, on 2-23-17 at approximately 0539 hours, I had a meeting with (b) (6) and (b) (6) concerning birds piling up at the end of the live</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>hang belt. Two live birds were observed on their backs unable to right themselves as other birds were beginning to pile up on these birds at the end of the moving live hang belt. 4. On 2-28-17, at 0707 hours I discussed with (b) (6) and Mr. Kevin Montgomery, First Shift Plant Manger, birds piled up on the table at the end of the rehang belt with one bird lying on its back. Mr. Montgomery stated a meeting on animal welfare would be conducted at the end of the day and promised this issue would be corrected. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Respectively, (b) (6) Cc Mr. Don Coley, DDM (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P522	Sanderson Farms, Inc. (Processing Div)	.	IKB581805 5025G	2017-05-25	<p>The following less than good commercial practices were observed yesterday at P-522, Sanderson Farms, Collins, Mississippi: I was informed by my CSIs that the picking line was down, so I proceeded to the live hang area to observe the condition of the live birds. Upon entering the live hang area at approximately 1412 hours, I observed that the outside line was not moving and there were no birds in the shackles on that line in live hang. There were approximately 15 dead birds on the metal table at the end of the line. Within the pile of dead birds I observed a live bird: The head of the bird was buried beneath dead birds, but the vent area of the bird was clearly moving in and out in a rhythmic manner as the bird breathed. (b) (6)</p> <p>(b) (6), was notified of this finding and informed that live birds buried beneath dead birds may suffocate, dying from means other than slaughter. This issue was discussed at second-shift weekly meetings with the establishment on 1/20/17, 2/2/17, 2/10/17, 4/7/17, 4/21/17, and 5/4/17. Additionally, Good Commercial Practice MOI's have been issued for this same problem on 4/11/17 (First Shift) and 2/2/17 (Second Shift). I proceeded to the platform adjacent to the dumper, where I observed that most of the shackles were empty. However, there were still live birds hanging in the shackles in three locations (at the time of my observation the birds had been hanging on the line for approximately 10 minutes): There were two live birds (one of which was hanging by one leg only) suspended in the shackles beneath the push-down bar. I asked area employees why these birds had not been removed from the line and they stated that the birds could not be removed from the line because the metal bar was in the way. There were 2 live birds suspended in the shackles near where the line makes the first a 90-degree turn as it exits live hang and proceeds towards the stunner. I asked the employees why these birds had not been removed since there was nothing obvious obstructing access to these birds. Area employees stated that the birds were stuck and could not be removed from the shackles. There were 10-15 live birds suspended in the shackles above the catwalk, located just prior to the entrance to the stunner. I immediately notified (b) (6) and (b) (6), of my findings. I proceeded to the front office and informed (b) (6), of my findings, and asked if the</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>establishment's animal welfare program includes a protocol for dealing with live birds in the shackles in the event of a line stoppage. (b) (6) stated that live birds were to be removed from the line in the event of a line stoppage. This issue was previously discussed at the weekly meeting 3/2/17, at which time (b) (6) stated that birds are to be removed from the line in the event of a breakdown lasting more than 3-4 minutes. I subsequently reviewed the establishment's written animal welfare protocol titled, "Animal Welfare Plan for Disruption of Processing" and confirmed that (b) (4) is included in the protocol, although a time frame is not specified. The treatment of live birds before slaughter is an important animal welfare concern. Live birds buried beneath dead birds may suffer and/or suffocate, dying by means other than slaughter. Live birds left suspended upside down in the shackles for a prolonged period of time in the event of a line stoppage may suffer and/or die; this is especially true of birds improperly hung in the shackles or birds that are already in a compromised state due to disease or injury. Establishment management is encouraged to review Federal Register Notice Docket No. 04-037N (dated September 28, 2005) for FSIS recommendations concerning treatment of live poultry before slaughter. Establishments are strongly encouraged to abide by Good Commercial Practices. The aforementioned observations were discussed today with (b) (6).</p> <p>(b) (6). Respectfully, (b) (6) CC: (b) (6) Mr. Don Coley, Deputy District Manager (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P522	Sanderson Farms, Inc. (Processing Div)	.	IKB341405 1526G	2017-05-26	<p>Yesterday, May 25th, 2017, at approximately 2143 hours, I observed the following at P-522, Sanderson Farms, in Collins, Mississippi: The backup cutter on the outside line (the line closest to the exit door) appeared to miss a live bird that had itself been missed by the neck cutting machine. I exited the area and went to the scalding entrance. I observed one live bird enter the scalding on the outside line. Prior to entering the scalding the bird was craning its neck, flapping its wings, and appeared to be bright and alert. There was no evidence of blood or a cut on the bird's neck. I proceeded to the hot rehang area of the evisceration department and observed a cadaver on Line One at approximately 2154 hours. The bird was removed from the line by an area employee and I inspected the carcass: It was brick red and the head was swollen and fully attached. There was no evidence of a cut on the neck. I immediately informed Barry Sparks, Plant Manager, of my findings. Birds that enter the scalding alive die by drowning rather than by slaughter. Establishment management is encouraged to review Federal Register Notice Docket No. 04-037N (dated September 28, 2005) for FSIS recommendations concerning treatment of live poultry before slaughter. Establishments are strongly encouraged to abide by Good Commercial Practices. Today, May 26th, I discussed my findings with (b) (6).</p> <p>Respectfully, (b) (6) CC: (b) (6)</p> <p>Mr. Don</p> <p>Coley, Deputy District Manager (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P522	Sanderson Farms, Inc. (Processing Div)	.	IKB521906 0430G	2017-06-30	<p>The following less than good commercial practices were observed today at P-522, Sanderson Farms, Collins, Mississippi: Upon entering the live hang area at approximately 1925 hours, I observed that there were 15 carcasses on the metal table at the end of the line. Within the pile of dead birds I observed one live bird: The head of the bird was buried beneath dead birds, but the side/breast area of the bird was clearly moving in and out in a rhythmic manner as the bird breathed. (b) (6)</p> <p>(b) (6) notified of this finding and informed that live birds buried beneath dead birds may suffocate, dying from means other than slaughter. (b) (6) extracted the live bird from the pile and hung it on the line. The bird was clearly alive as its eyes were open and it had normal muscle tone and head movement. This issue was discussed at second-shift weekly meetings with the establishment on 1/20/17, 2/2/17, 2/10/17, 4/7/17, 4/21/17, and 5/4/17. Additionally, Good Commercial Practice MOI's have been issued for this same problem on 5/25/17 (Second Shift), 4/11/17 (First Shift) and 2/2/17 (Second Shift). The treatment of live birds before slaughter is an important animal welfare concern. Live birds buried beneath dead birds may suffer and/or suffocate, dying by means other than slaughter. Establishment management is encouraged to review Federal Register Notice Docket No. 04-037N (dated September 28, 2005) for FSIS recommendations concerning treatment of live poultry before slaughter. Establishments are strongly encouraged to abide by Good Commercial Practices. The aforementioned observations were discussed today with (b) (6). Respectfully, (b) (6)</p> <p>CC: (b) (6)</p> <p>Mr. Don Coley, DDM</p> <p>(b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P529	Gold'n Plump Poultry, LLC	.	ODE26110 62906G	2017-06-06	<p>At approximately 1:10pm on June 5, 2017, while conducting a Good Commercial Practices Task I, (b) (6), was looking in the DOA bin. I noticed that the belt that conveys everything that falls out of the drawers was not operating. I informed (b) (6) and (b) (6). He stated that he had maintenance look at the belt approximately an hour before and they decided they would repair it after the end of production. I got a flashlight and looked into the area where the drawers were emptying out on the belt. I looked at it from the front where the belt empties into the DOA bin and from the top where the drawers emptied out. I noted a pile of feces and feather and soil with a live, immobile chicken on top of the pile. I asked (b) (6) how he would address live birds falling into that area and possibly getting trapped. (b) (6) responded that he did not know how he would address that issue. (b) (6) called maintenance to fix the belt after removing and humanely euthanizing the live bird at approximately 1:13pm. Maintenance got the belt running again at approximately 1:25pm. A pile approximately twelve inches deep of feces and feathers and soil fell out onto the floor. Buried within that pile of debris was approximately 6-8 chickens. All the chickens were dead when they came out of the pile. I could not determine if they were dead or alive when they dropped onto the pile.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P529	Gold'n Plump Poultry, LLC	.	ODE25120 63529G	2017-06-29	<p>At approximately 1320 on June 28, 2017, while performing a Good Commercial Practices Task I noticed 17 cadavers were marked on the lot tally sheets. There were 49.017 birds scheduled to be slaughtered in that lot. At approximately 1325 I discussed the number of cadavers with (b) (6) [REDACTED]. I asked him why there were so many cadavers and what he was going to do to ensure fewer cadavers. He stated that while he was working as the back-up cutter he noticed that the lot had a large variation in bird size causing the kill machine to miss a larger than usual amount of birds. He said when he was done working as the back-up cutter he raised the kill machine up to try and compensate for the large variation. He further stated that he would discuss a long-term plan with his manager and discuss it with me later. At approximately 1350 (b) (6) [REDACTED] met with me in the USDA office to discuss his further plan. He stated that (b) (6) [REDACTED] would send an e-mail to the live side operations to request that the "runt" birds be culled by the live side before being shipped to the plant. He also stated that when he notices a large variation in bird size, and staffing is available, he will station two back-up cutters after the kill machine. A similar situation with increased cadavers on two days was discussed during the USDA weekly meeting on June 6, 2017. This discussion was documented in the MOI for that meeting. The cause was attributed to lack of employee training for these two days.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P544	Jennie-O Turkey Store Sales	.	KXJ310004 4906G	2017-04-06	<p>P544-Jennie-O Turkey Store, Melrose, MN 4th April-03:00am: (b) (6), (b) (6) 5th April-22:45pm: (b) (6) (b) (6) (b) (6) Poultry Mistreatment</p> <p>Memorandum of Interview (MOI): The following is a documentation of observations and discussions with 00544P/Jennie-O Turkey Store, Melrose, MN establishment personnel regarding the observations of two instances where live birds were run over by trailers in the live haul area during two nights of production, the 3rd and 4th of April 2017. During the 1st shift on the 3rd of April 2017 at approximately 03:00am while performing a Good Commercial Practice (GCP) verification in the live haul rehang area, a trailer had just exited the live haul area when the live haul foreman was observed to pick-up the crushed carcass of a single turkey. The carcass was placed in a condemned barrel and denatured. I spoke with the live haul foreman, as the area supervisor was not available, that live birds need to be handled consistent with good commercial practices. During the 1st shift on the 4th of April 2017 at approximately 02:45am while performing a GCP verification in the live haul rehang area, I observed truck pulling trailer 1301M exit the rehang area. Approximately 2 feet from the outside overhead door, there was a single turkey with head lifted, wings flapping, vocalizing, and the back end was crushed. The live haul foreman performed a cervical dislocation of the affected bird and placed the carcass in the condemned barrel and denatured the contents. I located (b) (6) (6) and (b) (6) outside of the evis department at 03:00 and spoke with them regarding the observations tonight and the previous night as not being consistent with good commercial practices, as the birds had died by means other than slaughter. (b) (6) and (b) (6) left to speak with the live haul foreman and crew. On the 5th of April 2017, (b) (6) was observed to be speaking to the live haul foreman and monitoring the live haul area at 1st shift start-up 20:00. Discussion that day during the 22:45pm weekly meeting (MOI KXJ2800040806I), (b) (6) reported preventative measures including advising the live haul crew hangers to be notifying the area leads if birds fall. The leads are</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>to be monitoring areas, watching for fallen birds, and assisting the foreman when fallen birds are identified. Birds are to be retrieved at the time of identification. The live haul foreman is to be illuminating the areas with flashlight and assisting the leads with retrieving birds before the trucks move. I notified (b) (6) and (b) (6) that this MOI would be forwarded to the (b) (6) District Office and to the (b) (6) and (b) (6) should the need for follow-up be recommended. Respectfully, (b) (6)</p> <p>P544-Jennie-O Turkey Store</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description																				
P544	Jennie-O Turkey Store Sales	.	KXJ590605 2502G	2017-05-02	<p>United States Department of Agriculture Food Safety and Inspection Service (b) (6) 123 S. 5th. Av. E. Melrose, MN. 56352 (b) (6)</p> <p>Date: 5/1/2017 TO: (b) (6) and (b) (6) FROM: (b) (6)</p> <p>SUBJECT: MOI-Good Commercial Practice</p> <p>At 0745 hours I was on the north side of the Hang and Kill bay observing Good Commercial Practices. There were three trailers staged to enter Hang and Kill. The trailer numbers were 9821, 1402 and 0706. All three trailers belonged to flock, (b) (4) which is (b) (6) miles from the Jennie-O-Turkey Store, Melrose facility. The outside temperature was 32 degrees and a heavy mist, at the time of my Good Commercial Practices observations. I observed the back of the three staged trailers and noted that the back trailer axels and frame work was packed with snow. The back coops were wet. The turkeys in the back cages were wet, listless and shivering . The bottom 2 cages that I could observe well had 1-3 DOAs per cage. There was no panel protection on the back of the trailers. I observed the sides of the three trailers which had staggered side panels in place. The turkeys in the side cages were dry and the cages were drier then the cages in the back of the trailer. I did not observe any turkeys shivering in the cages on the trailer’s side. The back of the trailers did not have any panels. It appears that during the (b) (6) mile haul from the farm to the Melrose facility that the snow, mist swirled up behind the trailer and made the back cages and turkeys wet and some of the turkeys were hypothermic. I demonstrated the three (b) (4) trailers to (b) (6) and (b) (6). The two gentlemen said a further investigation into the wet conditions of the back cages of the trailers would be performed. After I entered the establishment I reviewed the DOA numbers for the (b) (4). The numbers were: Trailer DOAs Trailer DOAs</p> <table><tr><td>1304</td><td>19</td><td></td><td></td></tr><tr><td>1101</td><td>15</td><td>0706</td><td></td></tr><tr><td>38</td><td></td><td>1402</td><td>47 1406</td></tr><tr><td></td><td>20</td><td></td><td>0705</td></tr><tr><td>5 9821</td><td>13</td><td></td><td>The average number of DOAs per</td></tr></table>	1304	19			1101	15	0706		38		1402	47 1406		20		0705	5 9821	13		The average number of DOAs per
1304	19																								
1101	15	0706																							
38		1402	47 1406																						
	20		0705																						
5 9821	13		The average number of DOAs per																						

EstNbr	EstName	Task_Code	MOI#	Date	Description
					load for (b) (4) was 22.4 carcasses. The next lot of turkeys processed was from (b) (4) which is (b) miles for the Jennie-O-Turkey, Melrose processing facility. The average number of DOAs per load for (b) (4) was 2.75. (b) (4) were similar size birds to (b) (4). Sincerely, (b) (6)
P544	Jennie-O Turkey Store Sales	.	KXJ450405 2405G	2017-05-05	At approximately 3:10 I was down in the live hang area observing Good Commercial Practices. I saw the plant trying to retrieve a live bird off the hoist before trying to pull an empty trailer out of the live hang bay. It took some time to get the bird out. When they got the bird out, the live hang lead person checked for birds on the hoist from the front end of the truck once more with the flashlight on the driver's side and once more with the flashlight on the passenger's side before pulling the truck out. When the truck was pulled out, however, there was a bird lying in the wheel tracks on the passenger's side at the rear end of the hoist. The bird was bloody and was convulsing, revealing that it had just been run over. I met with (b) (6) after the incident, and we initiated discussion about preventive measures, such as: Ways to prevent birds from getting down on the hoist where they can get run over, such as by decreasing the space between the live hang mezzanines and the live haul trailers. Ways to increase personnel awareness about birds that do end up down on the hoist so they can be retrieved without being run over, such as by checking with the flashlights from both ends of the truck.
P544	Jennie-O Turkey Store Sales	.	KXJ280405 2831G	2017-05-31	While down in the live hang area doing ante mortem on a new lot of birds, I observed a DOA carcass in the Condemned barrel exhibiting signs of abuse, such as the skin over the breast of the bird being torn open, fully exposing the breast meat. I discussed with (b) (6) that birds should not be coming off the trucks looking abused like that, and that that message should be relayed to the live hang and loading crew(s). Later I discussed the same with (b) (6). He said he had already heard about my conversation with (b) (6), and that they were in agreement that they don't want their birds being abused either. As of July 6, I have not seen any more carcasses exhibiting such injuries.

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P559	Tyson Foods, Inc.	.	UWC30200 64607G	2017-06-07	At approximately 18:40 hours while giving breaks to Food Inspectors on Evisceration Line 1, (b) (6) had a bird presented to him that had a rubber band around its body. The band was located just behind the wings and encircled the entire body. It was deeply embedded in the back and breast muscles. Its long term presence was demonstrated by a heavy band of fibrous scar tissue proximal and distal to the area where the band had grown into the tissues. There was also a large area of inflammatory tissue in the breast muscles proximal to the banded area. This bird was from the same flock of birds as one found on day shift with a rubber band similarly located around its body. Plant is able to identify flock/grower from which this bird originated. The bird was turned over to Plant Manager Tim Peters for his correlation with grow-out personnel. He stated that this grower had recently replaced nipple waterers in the house and the rubber bands probably dropped during their installation.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P5787	Pilgrim's Pride Corporation	.	DEB051204 0805G	2017-04-05	<p>On April 4, 2017 at approximately 1223 while performing a Good Commercial Practices check in the live hang area, I observed a bird on (b) line that had been hung in the shackle by both legs and its head. The plant employee immediately stopped the line and the bird was removed. The bird's neck was bleeding and it was dead. This bird had died by means other than slaughter. During this Good Commercial Practices check I also observed 2 birds had been hung by both legs in one shackle and another bird hung by one leg. When I located (b) (6) I informed him about the bird I had observed that was hung by its head/neck as well as by both feet resulting in the bird dying by means other than slaughter. Hanging any chicken by its head/neck is not appropriate and USDA takes the humane handling of the chickens very seriously. (b) (6) told me they were training about 4 new hires in the live hang area and would go back there to see that they were moved to a part of the line where more supervision would be given to their proper hanging of the birds. He assured me that he would make sure they all understood that hanging any of the birds by the head will not be tolerated. This is a reminder that any mistreatment of birds during processing is a major non-conformance. A copy of this MOI will be forwarded to (b) (6) and (b) (6) in the Dallas District Office and (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P5787	Pilgrim's Pride Corporation	.	DEB071406 4228G	2017-06-28	<p>On Wednesday June 28, 2017 at approximately 12:34 PM I was in the live receiving area performing a Good Commercial Practices task. I noted one of the cages had been set aside and several of the birds had blood on them. I asked the (b) (6), why the birds had fresh blood on them and pointed out birds to be removed so that I could determine which one was injured. The first bird had fresh blood on it but I ascertained it did not have any wounds. The second bird with blood on it had a severely bruised wing but again no site for the bleeding was found. However, the third bird they removed was actively bleeding from a large gaping wound on its left breast. The skin had been torn away and was a hanging flap of skin. The wound was approximately 4 x 4 inches in width/length. There were several plant employees including (b) (6) and (b) (6) present but no one was taking any steps to alleviate the pain and suffering of this injured bird. I then told them the injured bird needed to be immediately euthanized to alleviate any further pain, suffering and distress. The bird was still alive and not moribund. The plant then euthanized the bird. I later spoke with (b) (6) and (b) (6) about the importance of taking action when they observe birds with blood on them. Also, that they needed to be more vigilant in the future and take immediate action so that injured birds are not left to suffer in pain and distress. USDA expects all birds to be treated in a manner that causes the least amount of distress, discomfort and excitement. It is expected that all plant employees will use all due diligence to ensure birds are treated in the least stressful manner possible. Therefore, being proactive in identifying possible instances where harm and or distress/discomfort may be inflicted upon the birds should be followed. A copy of this MOI will be entered into PHIS, forwarded to the Front Line Supervisor and the Dallas District Veterinary Medical Specialist. (b) (6) P5787 Natchitoches, LA</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	.	UIO551204 4725G	2017-04-25	<p>At approximately 0530 hours on April 20, 2017, I spoke with (b) (6) regarding information that (b) (6) told me. She told me that at approximately 0510 hours, she arrived in Live Hang to see live hang employees cutting the necks of birds coming out of the CO2 tunnel and putting them in the DOA bin. I asked (b) (6) how he ensured these birds were dead in the tank and he said he couldn't verify this information. I spoke with Plant Manager Jody Long that day and the following day (April 21, 2017 during the 1030 weekly meeting). Mr. Long looked into the issue and told me that he looked at the video of the area and birds whose necks were cut were obviously stiff and in rigor mortis. I looked at the video with Mr. Long and (b) (6) on April 25, 2017 at approximately 0940 hours. The birds who were obviously stiff and not moving were put in the DOA bin after a neck cut. A conscious bird came out of the conveyer who was sitting upright and occasionally flapping its wings. We saw an employee reach for it with his knife and withdraw his knife without cutting the bird. (b) (6) said that was when she entered the area. Mr. Long said that employees know not to cut conscious birds. The conscious bird was shackled and sent to the electric stunner, to be slaughtered as the birds usually are.</p>
P579	Jennie-O Turkey Store Sales, Inc.	.	UIO001406 4507G	2017-06-07	<p>I spoke to (b) (6) at 0915 hours regarding three cadavers that were presented to USDA inspection between 0800 and 0915 hours. The birds had dark purple splotchy skin that extended up the neck and inadequate cuts to the neck. Two of the three birds had only a skin cut without a neck muscle cut and the third bird had a cut trachea without any neck muscle cut. (b) (6) was notified about the inadequate cuts and bleeding. (b) (6) told me at 0915 hours that the auto-killer was adjusted to make a deeper cut, employees would check the auto-killer at least (b) (4), and the issues will be addressed with the backup neck cutter.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	.	UIO490706 5613G	2017-06-13	While performing antemortem inspection this morning, I spoke with (b) (6) at approximately 0405 hours regarding a bird stuck in a truck cage door. This bird had his head, part of his neck, part of a wing, and part of a leg stuck outside the cage in a manner such that he could not pull these body parts back in the cage. No swelling, bleeding, or abnormal breathing patterns were observed. While this bird was loaded poorly, the truck had been parked in the shed for some time and had not been noticed by plant employees. (b) (6) and I discussed Good Commercial Practice procedures. Not only was this bird not secured in a manner that minimized discomfort, this bird could potentially have had breathing difficulties or severe bruising. USDA employees will continue to monitor the holding sheds.
P6164A	Foster Poultry Farms	.	OIJ580904 5305G	2017-04-05	On April 4, 2017, at approximately 0925 hrs, I, (b) (6) of P6164A, while on a GCP inspection observed a fully-awake bird hanging in the shackles, having passed the automatic slitter and back-up slitter, passed the head puller, and progressing toward the scalding tank. Before entry into the tank, (b) (6), removed the bird from the line. Upon examination, I found the bird's throat was only superficially cut, insufficient for slaughter as the bird was fully alert and ambulatory. (b) (6) then returned the bird to the live-hang belt-trough for re-hang. In a meeting immediately thereafter with (b) (6), I described the event and my findings with (b) (6). (b) (6) proposed some corrective actions. I asked him to notify me of the establishment's final corrective actions, when they were complete. This event is associated with a similar awake and un-cut bird on shackles event on February 21, 2017, documented in the establishment meeting MOI of February 23, 2017.

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P646	JCG Foods of Georgia, LLC	.	XAA01230 50130G	2017-05-30	<p>On May, 29, 2017 at approximately 1453 hours, (b) (6) while performing good commercial practice task in the live hang area observed team member pick up DOA from the floor and throw it in the red bin. The bin was full and the team member began to pull it to be dumped in the offal drain. As the team member started to dump the bin she asked him to stop so she could observe the birds in the bin. The team member began to hand pick up the birds one by one and throw them in the drain. Halfway down in the bin (b) (6) observed a live bird breathing hard, this bird had dead birds piled on top of it and would have been dumped in the drain alive. This establishment had a similar incident that occurred and had put in place that they would remove the heads of birds prior to placing them in the DOA bin, they failed to do this. Their failure to remove the heads prior to putting them in the DOA bin has been discussed with management as recently as 2 weeks ago when they were observed throwing them in the bin without removing their heads. The bird was removed from the red bin and hung on the line to be slaughtered. Management, specifically (b) (6) and Johnny Center, the second shift manger, was notified of their failure to comply with good commercial practices. They stated that they had a new employee in live hang performing this job. Mr. Center stated that training would be completed with the supervisor concerning putting new personnel on these duties. The PPIA, Agency Regulations, and Federal Register do require that live poultry be handled in a manner that is consistent with good commercial practices. I notified Mr. Center that this issue would be documented in a MOI and will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6504	Peco Foods, Inc.	.	CHK33120 65809G	2017-06-09	<p>At 1215 hours on Friday 9 June 2017 during a routine antemortem check and GCP verification, the following issues were discovered during the course of inspection: 1.) The individual in charge of the dumper was dumping birds too early, leading to birds being dumped on top of birds on the transverse belt. This was the 3rd time I have witnessed this in 2 weeks. The establishment was warned about this behavior and was told that all birds had to be off of the transverse belt before dumping a fresh cage to minimize injury and violation of GCPs. Premature dumping can cause suffocation, broken wings, broken legs, and bruising, which, unrelated or not, has been seen in post-mortem inspection at an increased rate in the 3 weeks I have been detailed to this plant. 2.) There was 1 trailer remaining in the holding sheds. The fans were off because maintenance was replacing the water nozzles. It is close to the hottest part of the day with the ambient temperature being recorded by The Weather Channel at 80 degrees F. 3.) The individual running the bar in live hang that controls the advance of the belt allowed birds to back up at the end of the belt. One bird's head was stuck under the partition at the end of the belt and was trapped between the rolling belt and the partition while the belt was rolling and was left there for several minutes until I drew the individual's attention to this problem and he removed the bird. Further, the individual controlling the speed of the belt forcefully jerked the bird from under the partition even while the belt was still rolling. This could be construed as "egregious." The plant has been warned about birds piling up at the end of the belt and being pulled under and into the partition without being hung on the shackles in a timely manner by me last week (the week of 28 May 2017).</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6505	Norman W. Fries, Inc.	.	BBA310805 4111G	2017-05-11	<p>Est. P-6505, Norman W. Fries Inc., May 10, 2017, 1100 hours. In attendance: (b) (6), (b) (6). At approximately 1040 hours while performing A scheduled Poultry Good Commercial Practices procedure in the Cage Dump Area, I observed one live chicken with it's leg hung on the right side of the Cage Dump Belt. The other birds were rolling off this belt over this chicken. I also observed a dead chicken with it's leg hung on the left side of the of the same belt. This bird had been dead so long that it was stiff when removed from the belt. I notified (b) (6) and (b) (6) of this finding. I reminded (b) (6) and (b) (6) that the PPIA and the Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices(GCPs), and that they do not die from causes other than slaughter</p>
P6505	Norman W. Fries, Inc.	.	BBA280805 5011G	2017-05-11	<p>Est. P6505, Norman W. Fries Inc., May 10, 2017, 1040 hours. In attendance: (b) (6). At approximately 1040 hours, while performing a routine Poultry Good Commercial Practices, (b) (6) and myself observed a chicken with it's leg hung on the right side of the Cage Dump Belt. This was causing the other chickens to travel over this chicken. I informed (b) (6) of this finding. I reminded (b) (6) that PPIA and Agency regulations do 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 informed (b) (6) and (b) (6) that I would be documenting this incident on an MOI. (b) (6) At approximately 1300 hours, I was informed that repairs had been made to the Cage Dump Chute to prevent the chickens from getting their legs caught at the edge of the belt. (b) (6) also informed me that he had ordered two mirrors that will be hung to enable the operators to check the belt to ensure no birds were hung in the future.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6616	Peco Foods of Mississippi	.	IRE511204 4026G	2017-04-26	<p>On April 26, 2017 at approximately 1108hrs. , I, (b) (6) observed less than Good Commercial Practices while performing a Good Commercial Practices check at P-6616. I observed a live bird entering the scalders on picking line#2 ; the bird had it's head up and was looking around ; there wasn't a cut on the neck and it did not go through the head-puller. I completed the check and did not see another live bird enter the scalders but did manage to pull the one bird off the line once it cleared the scalders for a closer examination. I concluded that the system was not out of control and this was an isolated incident. (b) (6)</p> <p>(b) (6) and (b) (6) were notified and made aware of my observation. They were then informed that a GCP MOI document would be generated from this incident. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter , states that under the Poultry Products Inspection Act (PPIA) and Agency regulations , live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Thank you (b) (6)</p> <p>CC: Mr. Don Coley , DDM (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6651	Tyson Foods Inc.	.	MSO01180 54409G	2017-05-09	<p>On Tuesday May 9, 2017 at approximately 1423 hour while performing an Ante Mortem inspection and a Good Commercial Practice Check, I observed a large (approximately two foot) pile of feathers and filth densely packed at the end of the live hang belt leading to the dead on arrival transfer belt. Last night I spoke with a supervisor after finding a live bird in this pile and expressed my concern that this could lead to birds becoming crushed and dying by means other than slaughter which would result in a Good Commercial Practices MOI. This area needed to be kept free of debris to prevent birds from being trapped in debris and becoming crushed/suffocating. Today when I saw the pile of debris I again expressed my concerns to the live hang supervisor at which time I was told that it would be cleaned out at break time. I took my flash light and looked closer and saw a breathing bird buried in the feathers and filth that was in imminent danger of dying by suffocation. I notified the supervisor that there was a live bird in the pile and it needed to be cleaned immediately. The supervisor and an additional employee cleaned out about half of the pile and a second live bird was removed from deep in the debris. I checked the pile again and there was a third live/breathing bird towards the bottom of the pile that I asked them to get out as well. I had them remove the rest of the debris under the belt to verify there were no more live birds in the pile. I explained at this time that the USDA FSIS takes treatment of birds prior to slaughter very seriously. If the birds would have been allowed to remain in the pile of debris until it was cleaned out at break they would have died by means other than slaughter, which is unacceptable. This area needs to be cleaned and monitored for live birds at all times. Once the incident occurred today supervision was informed that an MOI would result from these issues. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter, the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than good commercial practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on May 9, 2017. (b</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6) (b) (6)
P6651	Tyson Foods Inc.	.	MSO18210 62528G	2017-06-28	<p>On Wednesday June 28, 2017 at approximately 1931 hour while performing an Ante Mortem inspection and a Good Commercial Practice Check with (b) (6), I observed a live bird intermingled in a pile with six other dead birds at the end of the belt that exits the live hang area. An additional large dead bird exited the belt landing on top of the live bird pinning it in the pile of dead birds putting it in imminent danger of becoming crushed/suffocating and dying by means other than slaughter. The establishment employee that normally disposes of the dead birds and monitors for any live birds walked by the pile, glanced over and continued to walk into live hang with the door closing behind him. Shortly thereafter (b) (6) was walking by the area about to exit to the live dock area when I motioned for him and pointed out the live bird under the dead ones in the pile. He retrieved the live bird and put it back into production. A meeting was held with (b) (6) at that time discussing Good Commercial Practices in depth. I explained that live birds should not comingle with the DOA birds as this puts them at risk for suffocation / becoming crushed. Once the incident occurred (b) (6) was informed that an MOI would be issued. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter, the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than good commercial practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on June 28, 2017. (b) (6) Cc: Dr. Larry Davis, DDM Mr. Donald Coley, DDM (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6666	Koch Foods of Gadsden, LLC	.	GQH5612053631G	2017-05-31	<p>On Tuesday May 16, 2017 while performing an Ante Mortem inspection and a Good Commercial Practice Check, I observed several incidents of unacceptable bird handling/mistreatment. At approximately 0009 I entered the live hang area; (b) (6) had been present as well. There is a metal plate preset that dead on arrival birds roll under to become separated from the live birds that get hung on the shackles. Live birds were piling up at the end of the first belt that feeds evisceration lines one and two. The birds were continually rolling under the metal plate as well as over the top of the plate. On several instances legs, wings and heads would get hung under the plate. The belt operator continued to move the belt forward despite a pile of birds being present and pressed up against the plate. The Supervisor lowered the speed of the belt two different times. After each time the birds were still piling at the end of the belt. During these observations three completely flattened/crushed and blood soaked dead birds came in over an approximately ten minute period. After the third bird was seen and the birds were no longer piling at the end of the belt I went to observe the dump cage area to try to determine the cause of the crushed birds. The establishment employee that was operating this particular dump cage was the same one that was leaving birds in cages and soaking them with the water pressure hoses that in part resulted in the Good Commercial Practice Memorandum of Interview GQH0812054831 issued the previous night's shift. At approximately 0024, the first cage that was observed to be dumped, I observed a bird get crushed under the cage. Once the cage was automatically moved back away from the belt bringing birds into the establishment there was a bloody, badly injured bird that had been crushed under the cage. The operator went out to the bird, attempted to cervically dislocate the bird and threw it from the dump cage stage to a condemned barrel that was on the ground. I asked the operator to not dump any more cages and to please get his supervisor. (b) (6) came out to meet me and I informed him of the incident, explained to him this was again unacceptable treatment of birds and that I was going to apply a Tag not to let the employee operate any further and we needed to have a meeting in the USDA office. I applied U.S. rejected Tag B3802788 at approximately 0026. At 0028 I observed the bird that had been thrown into the condemned barrel and it was still breathing. I looked up to the</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>catwalk where the Supervisor was still present and informed him that the bird was still alive. The dump cage operator then stated that he had, "broke its neck." This was the only bird present in the barrel, I reached in the barrel, felt the bird's chest and then again notified the Supervisor that the bird is alive, it was breathing and had a heartbeat. I also asked if they could please humanely euthanize the bird. The employee then came down and manually decapitated the bird. A meeting was then held with (b) (6) establishment (b) (6) and (b) (6) at approximately 0037 hour. The incident, the gravity of the situation and that further documentation would occur were explained during the meeting. The proposed corrective actions were that the employee would be suspended, retrained on animal welfare issues prior to being allowed to return to work and a back-up operator would be utilized. Maintenance would also fabricate a slide to prevent birds from being able to climb back onto the stage where the cages are moved as the second dump cage stage has that could likely be started in the morning. I informed them that I would remove the Tag when a new employee was in place and observe operations. The Rejected Tag was removed at approximately 0052. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than good commercial practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6666	Koch Foods of Gadsden, LLC	.	GQH0812054831G	2017-05-31	<p>On Sunday May 14, 2017 at approximately 2350 hour while performing an Ante Mortem inspection and a Good Commercial Practice Check, I observed a weak moribund dorsally recumbent bird with shallow respirations in an empty cage loaded onto a trailer that was full of other empty cages. Additionally the bird had deep lacerations to each of its digits on its right limb. The bird appeared to be suffering and in danger of dying by means other than slaughter due to its weak condition. At that time I asked (b) (6), who had been with me, to get a supervisor. (b) (6) came to the trailer where the bird was located. I explained at this time that this was unacceptable to leave a bird in a cage and for birds to die by means other than slaughter, I also pointed out the severe injury to the birds digits and let (b) (6) know that USDA FSIS takes mistreatment of birds very seriously. I also notified him that there had been three loose birds in the yard with fork lift drivers driving around and USDA had to search for an establishment employee to come catch the birds, this could lead to birds becoming crushed. There was also a fourth bird loose in the trailer holding shed. At approximately 0010 hours while observing the dump cages, an additional bird was seen that had been left in a cage on the dump cage platform. Once the cages are dumped they are then sprayed out with high pressure water to clean them prior to being automatically moved to the end of the platform where they are picked up by the forklift. The bird that had been left in the cage had been sprayed with the pressurized water and the doors to the cages had been closed; the cage was being moved to the end of the platform to be picked up by the forklift and none of the establishment employees had seen the bird. At that time USDA waved at the dump cage operator and asked him to stop what he was doing and notified him that a bird was still in the cage. The employee got the bird from the cage and returned it to production. (b) (6) again got (b) (6). I informed him of the (b) (6) incident and this was at this point was going to result in an MOI and potentially further action if bird mistreatment continued to occur. An additional GCP check was done at approximately 0135, at 0139 myself and (b) (6) were standing on the catwalk observing the same cage dump region, with the same operator working, where the previous incident occurred and again a bird was left in the cage, went unnoticed by both the</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>cage dump operator and the supervisor and was drenched with water by the pressure hose. I immediately told the supervisor and showed him the bird. He had the dump cage operator remove the bird and place it back into production. I asked the operator to stop dumping the cages while I filled out U.S. Rejected Tag B38027087, I had to walk down the stairs of the catwalk, around the outside of the cage dump stage and up another set of stairs to apply the tag; while doing this the operator dumped an additional cage after being informed to no longer do so in front of supervision. The tag was applied at 0144 and he was again told to no longer operate nor remove the tag. Supervision was told to meet with me in the USDA office when they had corrective actions to resume operations to prevent reoccurrence. A meeting was held with the following establishment (b) (6) and (b) (6). I was told that an additional employee would be stationed to the side of the dump cages as a temporary corrective measure to monitor for birds left in cages until lights could be installed over the cages which could possibly be done in the morning. I told them that we could try these measures and see if they would work but this could not continue to happen and I would remove the Rejected Tag. The tag was removed at approximately 0210. After removing the tag, which occurred during lunch break I walked through live hang. Where the second belt from the far dump cage, there are two, enters the building the protective rubber flap that prevents the birds from getting into the belt gears was bent away there was a live bird tucked under the belt in between the gears that was at risk of being crushed when the belt was restarted. Additionally at the end of the belt there were 12 dead birds with two additional live birds in the pile at the very end of the belt. There were not any establishment employees or any supervisors in the area. I immediately went to the supervisor's office to find (b) (6) at approximately 0216 and asked him to accompany me to the area to show him these situations. I informed him that the protective cover to the belt/gears must be fixed prior to resuming production after lunch break. He had already been informed earlier in the evening that live birds could not intermingle with dead birds. At approximately 0309 (b) (6) informed me that the belts covers had been fixed, I observed the corrective actions. Metal plates had been put up</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>in place of the previous rubber ones, production resumed at approximately 0310. (b) (6) was verbally informed that due to birds being repeatedly mistreated by establishment personnel, the incidents described above occurring in such a short period of time, Supervision not reacting and correcting the bird handling/mistreatment, the establishments equipment in disrepair that could have caused further injury to birds, as well as live birds comingling with dead birds that formal documentation would occur. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than good commercial practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted, (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P727	Simmons Prepared Foods, Inc.	.	VCF321305 2902G	2017-05-02	<p>On May 2, 2017, at approximately 11:00 hours, (b) (6) [REDACTED], met with (b) (6) [REDACTED].</p> <p>The following is a synopsis of the discussion and events regarding not slaughtering in accordance with good commercial practices: At approximately 06:35 hours while attempting to find (b) (6) [REDACTED] to determine the reason for early break, (b) (6) [REDACTED] observed maintenance personnel in the hanging room. While looking for (b) (6) [REDACTED] in the live hang area, I observed that birds and carcasses had been left on the line for Kill Line 2. As I observed the live birds/carcasses, I observed the establishment had performed kill cuts on carcasses between the end of the guide bar for the heads/necks and as far as they could reach toward the stunner (approximately 6 carcasses). I observed four carcasses that were in the neck/head guide bar. The carcasses appeared stunned with no kill cut across their neck. As I continued observing, I observed approximately 20 birds in the stunner. After waiting an appropriate amount of time in which the carcasses should have regained consciousness and observing no breathing, I requested (b) (6) [REDACTED]. After testing to determine if the carcass was responsive to stimuli, the carcasses were removed from the line. Three of the four carcasses were deceased with the fourth (which was in the widest part of the guide bar) resumed breathing and regained consciousness upon removal. Based on my professional experience, knowledge, and observations, the carcasses most likely asphyxiated from the neck/head guide bar. Then, I informed (b) (6) [REDACTED] that allowing carcasses to asphyxiate is not consistent with being slaughtered in accordance with good commercial practices. (b) (6) [REDACTED] informed me repeatedly that the line broke down and inquired about how they were supposed to prevent unanticipated equipment breakdowns. I informed (b) (6) [REDACTED] that carcasses must be slaughtered in accordance with good commercial practices and although equipment breakdowns cannot be anticipated, we still cannot allow carcasses to die by asphyxiation or other methods inconsistent with good commercial practices. At approximately 07:05 hours, the establishment resumed production on Kill Line 1 as company break had ended. I observed that a large number of birds were fluttering as they approached the kill machine and after passing through the kill machine. The establishment had two back-up killers present which were struggling to perform kill</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>cuts on the carcasses. This indicated to me based on my professional knowledge and experience that the stunner had not been turned on. The establishment immediately corrected and was later confirmed by establishment management. Once the line was repaired (approximately 40 minutes after the malfunction of the kill line), the carcasses from the stunner were removed from the line and disposed of via condemn barrels. At approximately 11:00 hours, I met with (b) (6) and informed him that birds must be slaughtered in accordance with good commercial practices. My observations indicated that they had not and that I was issuing an MOI documenting our discussion. At this time, I also discussed my observations regarding the carcasses that appeared to enter the kill machine without being stunned. (b) (6) verbally informed me of plans to prevent recurrence and I requested those plans in writing. A verbal synopsis of the actions that will be taken when a Kill line malfunctions were: stunners turned off, birds removed to prevent drowning/persistent stunning, and kill cuts will be performed on birds within the head/neck guide bar to prevent asphyxiation. The meeting was adjourned at approximately 11:10 hours.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P727	Simmons Prepared Foods, Inc.	.	VCF240906 3529G	2017-06-29	<p>On June 26, 2017, at approximately 07:15 hours (b) (6) and (b) (6) met with (b) (6).</p> <p>The following is a synopsis of the discussion regarding cervical dislocation and the establishment's animal welfare plan. (b) (6) reviewed the animal welfare plan for the procedure regarding cervical dislocation. The animal welfare plan states the thumb and index finger will be placed at the back of the skull and the legs are quickly pulled with the other hand. (b) (6) expressed concern about whether this was the method that the employees were utilizing. (b) (6) inquired about where the method was acquired from (b) (6) was informed that procedure was adapted from live haul. (b) (6) informed (b) (6) and (b) (6) that they appear to pull more on the neck than the legs and sometimes will twist the neck resulting in decapitation of the bird. (b) (6) informed establishment management that two or three birds were decapitated while attempting to perform cervical dislocation. There were several others (approximately 5-6) that had severe fluttering of the body muscles for greater than 30 seconds as they traveled down the conveyor. The establishment informed me that they would perform retraining of personnel that perform cervical dislocation to ensure that the procedure is being implemented as written. The meeting was adjourned at approximately 07:35 hours.</p>
P7470	Mountaire Farms Inc. - NC Division	.	YRA241606 3414G	2017-06-14	<p>While observing the plants GCPs at 16:16 I observed a live bird in the dead on arrival bird bin half way buried. The bird looked distressed at the time. I informed (b) (6) of my findings. He immediately removed the live bird from the bin. The cause was determined to be that the dead on arrival belt monitor left his station for a moment and the line running. (b) (6) added an additional monitor to the system to prevent any future occurrence.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P764	Perdue Foods, LLC	.	CUA40130 42910G	2017-04-10	<p>At 1057, while touring the picking room, I was observing birds enter the scalders and noticed a bird with its head flexed towards me. This is abnormal, as all of the other birds (that had been cut and bled out properly) had their heads and necks fully extended and dangling freely. There was no obvious neck cut; however, the cut would have been on the side furthest away from me and I cannot be absolutely certain there was no cut. I was able to briefly touch this bird's head and it looked at me consciously and applied some resistance to my touch before it then entered the scalders. I had no time to intervene. I immediately notified (b) (6) and (b) (6), who were nearby. At 1405, I had a meeting with (b) (6) and (b) (6). We discussed the above incident. They told me they will do retraining of the backup killers and other receiving team employees.</p>
P764	Perdue Foods, LLC	.	CUA17130 50211G	2017-05-11	<p>During a walk-through with the Raleigh District Office DVMS, both stunners (one on each kill line) were observed to be full of water with birds hanging above and heads/necks submerged in the electrified water. The twenty or so birds in each stunner were observed to be lifeless and got that way as a result of asphyxiation instead of proper slaughter. Upon recognizing that the situation existed, a plant employee opened the valve on the stunner to lower the water level. (b) (6) was informed in the receiving office at approximately 12:30 pm and indicated that appropriate disciplinary action would be taken for poor job performance. (b) (6) was later informed of the incident in the main hallway of the plant. He indicated that this condition was handled appropriately several other times during the day, but this time it was overlooked. I have provided plant management with a copy of the Federal Register Notice 04-037N, "Treatment of Live Poultry before Slaughter." This information can assist the establishment in considering means of assessing and improving their handling and slaughter procedures, by adopting a systematic approach which focuses on treating poultry in a manner that minimizes excitement, discomfort, and accidental injury during the entire time that live poultry are held for slaughter.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P7669	Turkey Valley Farms LLC	.	RZB250505 1723G	2017-05-23	<p>Est. 7669p, Turkey Valley Farms, May 25th, 2017. In attendance: (b) (6) and Steve Seward, General Manager On Monday 5/15/17 I observed that the breeder hen lot from Missouri had 118 out of 5184 head Dead-On-Arrival (2.28%). During the weekly meeting on 5/18/17 the establishment was notified of this finding and Mr. Seward emailed me on Friday stating that there were storms in Missouri (as well as Marshall, MN) the evening that the birds we loaded and traveling. He stated that he firmly believes the high DOA rate on Monday can be attributed to the storms seeing that birds came from the same flock on Tuesday and Wednesday with no DOA issues. I reviewed the last 5 months of PHIS information (January 1, 2017- May 25, 2017). There were 14 lots with DOA counts exceeding 1% of which 9 instances were breeder hens from various growers in Missouri, 2 were from the same flock of light hens from Nebraska, and the remaining 3 flocks were from Minnesota. During weekly meeting discussions, Mr. Seward informed USDA that the high counts were due to inclement weather. The following DOA counts were observed: 1/5/17: 5 out of 256 (1.95%) breeder toms from Minnesota 1/9/17: 160 out of 9,966 (1.61%) breeder hens from Missouri * 1/27/17: 177 out of 5,760 (3.07%) breeder hens from Missouri 2/3/17: 449 out of 38,368 (1.17%) light hens from Nebraska 2/8/17: 86 out of 7,018 (1.23%) breeder hens from Minnesota 2/9/17: 639 out of 34,772 (1.84%) light hens from Nebraska 3/9/17: 273 out of 4,999 (5.46%) breeder hens from Missouri 3/14/17: 39 out of 252 (15.47%) breeder toms from Minnesota 3/20/17: 111 out of 8,154 (1.36%) breeder hens from Missouri * 3/27/17: 137 out of 8,043 (1.70%) breeder hens from Missouri* 4/10/17: 223 out of 10,766 (2.07%) breeder hens from Missouri * 4/26/17: 101 out of 6,704 (1.50%) breeder hens from Missouri 5/15/17: 118 out of 5,184 (2.28%) breeder hens from Missouri * 5/25/17: 106 out of 4,346 (2.44%) breeder hens from Missouri On 5/25/17, a discussion with Mr. Seward was held. I informed him of the above dates and DOA numbers. He notified me that he has observed that the majority of issues are from flocks slaughtered on a Monday, these have been marked with (*) on the list. We discussed updating the GCP paneling procedures and conducting training for semi-drivers. Mr. Seward informed me</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
					that he would look to modifying their scheduling due to time of loading and/or inclement weather forecast.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P855	Pilgrim's Pride Corporation	.	FDA53230 43327G	2017-04-27	<p>Est. P855, Pilgrims Corporation, USDA Office, April 27, 2017, 10:47 PM. In attendance: (b) (6)</p> <p>On 4/27/17 at approximately 2:30 AM during the performance of a routine SPS task I (b) (6) observed a pile of commingled live and dead birds at the doorway to the live hang room on the L1 side, piled several birds high and approximately 6x6 feet in area. It did not appear the live birds were being smothered or suffocated, although they were unable to move around freely. (b) (6) was picking up and throwing away dead birds. I left and attempted to find (b) (6) to notify her of the situation. I was unable to locate her and decided to check the L2 side of the live hang room. At approximately 2:40, (b) (6) observed birds being piled too high in the dumper cages, to the extent that birds were nearly touching the top of the cages. She informed (b) (6) of this and at that time observed the pile of birds on the floor on live hang Line 1. She left to inform (b) (6) of this Good Commercial Practice violation. At approximately 2:41 AM I observed another much more extensive pile of commingled live and dead birds on the Line 2 side of the live hang area, several birds high and extending from the wall on the right all the way to the entrance to the door. I observed breathing live birds in the pile underneath dead birds. Their breathing appeared labored and difficult. While I did not observe suffocated cyanotic birds, the amount of dead birds in the pile was so excessive as to create the potential conditions that lend themselves to smothering and/or suffocation. There were no establishment employees picking up birds on this side. At 2:42 AM I took immediate regulatory control action and informed (b) (6) that they would need to stop hanging on Line 2 until the situation was corrected and the birds were picked up off of the floor. Hanging was stopped and live birds were sorted from dead birds, which were thrown away. I observed incidents in which two undersized birds were picked up from above, being grabbed over the wings and neck area with a single hand instead of by the leg and then tossed onto the belt. I informed (b) (6) of these incidents at this time. Once the birds were picked up off the floor and humane conditions restored I released the line at approximately 2:47 AM. Inspection stated that while (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>(b) (6) was in the process of picking up the dead birds, the fact that the birds were piled up to the point of commingling dead and live birds is an indicator that the process is out of control. Employing humane methods of handling consistent with Good Commercial Practice can help produce unadulterated product. Plant Response (b) (6) stated that while they want to keep the lines full, humane handling procedures and good commercial practices are a priority. He stated that there is usually a person assigned to pick dead birds off the floor but they have had issues with staffing. (b) (6) has been instructed that when shorthanded hangers should be pulled off of the line to pick up dead birds. The proposed corrective action is to add an additional responsibility to the SSOP for live hangers. Live hangers already rotate positions on the hanging line (b) (4), wherein the first hanger on the line rotates to the last position. The proposed modification for the SSOP would add a responsibility to pick up dead birds off of the floor during the rotation before returning to the line. This modification will require corporate approval to become formalized but the establishment has already implemented this procedure within the live hang department. With regard to the mishandling of the undersized birds (b) (6) stated that he did not believe that the birds were being mishandled, as they were not grabbed by the wings or necks themselves. He made available the Pilgrims Corporation Animal Welfare Procedures Training, 2016 Revision.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P9197	Perdue Foods, LLC. Woodville, NC Plant	.	UAB59120 43612G	2017-04-12	<p>At approximately 0845 hours while performing Good Commercial Practices (GCPs) with (b) (6); in the live hang room we observed an establishment's associate throw one live bird from the floor onto the incoming conveyor belt. Unfortunately, I was unable to stop the employee from throwing the bird; however I discussed with the associate not to throw birds onto the conveyor belt. I was unable to determine if the bird suffered any ill effects. I notified (b) (6) and (b) (6) of the issue. (b) (6) counseled the employee on humanely handling birds according to the establishment's poultry welfare procedures. At approximately 1030 hours, (b) (6) performed a follow-up GCPs task and she observed an establishment's associate pick up ten live birds and properly placed them on the conveyor belt. A copy of this compliant has been sent to the (b) (6) and (b) (6).</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	.	YXA551604 3613G	2017-04-13	<p>At approximately 1437 hours inspection personnel on line 1, station 2 and station 3 notified me that they held back 1 carcass each for final disposition. Upon examination I observed the skin and neck of both carcasses to be cherry red and petechiation of the breast muscles. The carcasses were condemned and documented as cadavers. (b) (6) was notified and observed the cadavers. (b) (6) had establishment personnel make adjustments to the kill blade. At approximately 1600 hours while traveling to line 1, to provide inspection breaks, the inspector at station 2 notified me of 2 carcasses and the inspector at station 3 notified me of 1 carcass being held for final disposition. Upon Examination I observed the skin and neck of the 3 carcasses to be cherry red and petechiation of the breast muscles. The carcasses were condemned and documented as cadavers. At approximately 1650 hours the inspectors on line 1, station 2 and station 3 notified me of 2 additional carcasses (1 at each station) being held for final disposition. Upon examination I observed the skin and neck to be cherry red and petechiation of the breast muscles of both carcasses. These carcasses were condemned and documented as cadavers. I then went to the kill line to investigate further. The establishment's back-up kill employee on the large bird line was having trouble keeping up with the number of birds that were missing the kill blade. I then traveled further down the kill line where an additional back-up kill employee is usually stationed however; there was no employee in place. As I was observing the birds moving down the line, I observed 1 bird with its head raised and eyes blinking, which had missed the kill blade and the back-up kill employee had also failed to exsanguinate the bird. (b) (6) appeared beside me and I showed him the live bird traveling toward the scalders. (b) (6) and I went to the entrance of the scalders. When the live bird appeared (b) (6) attempted to remove the bird but was unable to unseat its legs from the shackles. (b) (6) called over the radio for the line to be stopped however the live bird was partially submerged into the scalders as the line stopped. (b) (6) removed the bird from the line plus an additional live bird (head raised, eyes open and blinking and no cut to the neck) that had not entered the scalders. I notified (b) (6) and (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>(b) (6) of the cadavers observed at post mortem inspection and the observation of a live bird entering the scalders. In response, management replaced the back-up kill personnel and added an extra back-up kill employee to the large bird kill line. At approximately 1800 hours (start of lunch break), inspection personnel on line 1, station 2 and station 4 notified me that they held back 1 carcass each for final disposition. Upon Examination I observed the skin and neck of the station 2 carcass to be cherry red and the carcass at station 4 body, neck and head were cherry red with no cut to the neck. These 2 cadavers were identified during the time that establishment management was initiating corrective measure for the live bird entering the scalders. At approximately 1900 hours I returned to the kill line and verified that the corrective measure was in place. No live birds were observed entering the scalders. 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. 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>Allen Harim Foods, P-935 Harbeson, DE. 19951</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	.	YXA181704 3114G	2017-04-14	<p>At approximately 2145 hours while performing Good Commercial Practice (GCP) verification I observed a live hang employee, on the small bird live hang line, pick a live bird up, hold the bird with one hand by the hips and throw it toward a shackle. The bird's right hock landed in the shackle while the left hock and leg remained dangling. (b) (6)</p> <p>(b) (6) was notified of the mistreatment of the live bird during shackling. The live hang employee was immediately removed from the live hang area. (b) (6) stated that the employee was disciplined and all live hang employees will be re-trained on humane handling. It is recommended that establishment management review the Federal Register (attached) on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to 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) Allen Harim Foods, P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	.	YXA501605 0119G	2017-05-19	<p>At approximately 1718 hours while performing Good Commercial Practice verification I observed that there was no denaturant on the birds in the DOA bin. I removed several birds off the top and noticed that there were a couple of layers of DOAs that did not have a denaturant. (b) (6)</p> <p>(b) (6) came over to the DOA bin and as we were moving DOAs around in the bin, a few of them were moving. Upon investigation, a live bird was found buried under approximately 4 DOA birds. I then traveled outside to the dumping station and observed a trailer of live birds stationed in the direct sunlight, with no fans or misters. The outside temperature was approximately 87 degrees Fahrenheit. (b) (6)</p> <p>(b) (6) and (b) (6) were notified of the possible suffocation of the live bird in the DOA bin and the mishandling of birds that could cause death prior to slaughter. Two "fire fans" were placed beside the trailer to cool the birds. It is recommended that the establishment management review the Federal Register (attached) on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to 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) Allen Harim Foods, P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	.	YXA581805 4323G	2017-05-23	<p>At approximately 1953 hours while verifying Good Commercial Practice in the cage dump area, I observed 3 live birds under the small bird dump station. I continued outside to perform antemortem inspection of the live birds in the trailers. Upon my return I observed an establishment employee gathering the loose live birds under the dumping station and tossing them over the stainless steel wall of the live hang belt and onto the belt that transfers the live birds into the facility. While catching the last bird the employee grabbed and carried the live bird by the head and neck then tossed the live bird over the stainless steel wall of the live hang belt and onto the belt that transfers the live birds into the facility. This stainless steel wall is approximately 7 to 8 feet off the ground. (b) (6)</p> <p>(b) (6) was notified of the mistreatment of birds and advises the establishment that preventing mistreatment of poultry decreases the production of adulterated carcasses. It is recommended that the establishment management review the Federal Register (attached) on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to 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.</p> <p>Respectfully, (b) (6) Allen Harim Foods, P-935 Harbeson, DE. 19951</p>

Table:Memorandums of Interview (MOIs) in response to FOIA 2017-00274_July 14, 2017.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	.	YXA071006 3923G	2017-06-23	<p>June 23, 2017 Subject: Memorandum of Interview Mistreatment of live poultry A meeting was held in USDA office at P-935 on Friday June 23, 2017 at 1210 hours with (b) (6) concerning the following Good Commercial Practices: On Friday June 23, 2017, one of the Inspectors on Evisceration Line 1 Station # 3 called me for Veterinary disposition. Upon examination of carcass, I observed that head of the carcass was intact with no cut on neck veins. The facial area was swollen; skin around the neck area was purple in color while rest of the carcass was bright red in color. The carcass was condemned and documented as cadaver. (b) (6) was immediately notified of the finding. The Poultry Products Inspection Act (PPIA) and the agency regulations do require that poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of carcasses and ensure that breathing has stopped prior to scalding so that birds do not drown or die other than slaughter. It is the Agency's expectations that all Good Commercial Practices be correctly and effectively implemented. (b) (6) told me that back up killers will get write up as per establishment policy and an additional back up killer was placed on Kill line 1. (b) (6) assured USDA that the matter would be resolved. A copy of this Memorandum of Interview will be forwarded to Front Line Supervisor (FLS) in case additional follow-up is recommended and a copy will be placed in the official USDA file. Please feel free to contact me with any questions or concerns. Sincerely, (b) (6)</p>

Table: Noncompliance Records(NRs) in response to FOIA 2017-00274_July 14, 2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P687	House of Raeford	XRA262 205233 1N-1	2017-05-31	04C05	381.65(b)	<p>At approximately 0150 hours on the morning of 05/31/2017 while performing a Good Commercial Practice (GCP) in the Live Hang Area I observed the following Good Commercial Practice noncompliance: Birds (32) that died from causes other than slaughter. The birds were hanging by their feet in shackles while their heads were still submerged in water inside the Stunner. As I observed the birds there was no chest movement or any signs indicating that they were still alive. I took regulatory control by placing US RETAINED TAGS # B33564115 and # B33564128 on the Kill Line at the point where the birds entered and exited the Stunner. I asked a plant employee to locate his Supervisor and ask him to come to Live Hang. When (b) (6) arrived I showed him the birds in the Stunner which were not breathing and informed him a Good Commercial Practice noncompliance with the above cited regulations existed due to birds had died other than by slaughter. Live Hang employees removed the birds from the Stunner, placed them in condemned barrel where they were denatured and then transported to the Offal Area. The Kill Line initially stopped at approximately 0120 hours on 5/31/17 due to mechanical breakdown. (b) (6) observed a second GCP noncompliance at approximately 0230 hours on the morning of 5/31/17. The Kill Line had stopped due to another mechanical breakdown at 0215 hours. Upon (b) (6) arrival to Live Hang she observed seventeen birds (17) which had died other than by slaughter on the Kill Line in the Stunner. She asked (b) (6) to remove the deceased birds from the line. After the birds were removed from the line they were placed in a condemn barrel; denatured and taken to the Offal Area. She notified (b) (6) of her findings. This is a Other Consumer</p>

Table: Noncompliance Records(NRs) in response to FOIA 2017-00274_July 14, 2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						Protection noncompliance due to establishment's failure to implement the process/procedure to prevent birds from dying other than by slaughter. All noncompliance and noted potential noncompliance are discussed with plant management during weekly meetings between USDA and plant management personnel. This NR was submitted to plant management on 06/01/2017.

Table: Noncompliance Records(NRs) in response to FOIA 2017-00274_July 14, 2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P843	Pilgrims Pride	PZA490 404361 ON-1	2017-04-10	04C05	381.65(b)	<p>On 04/09/2017, the following noncompliance was observed. As I was giving the USDA inspector relief breaks starting at approximately 0430 hours, I condemned 3 birds as cadavers. I notified (b) (6) that I was seeing increased numbers of cadavers. I continued to condemn birds as cadavers after this notification. The inspectors at all stations were also condemning birds as cadavers during this time. After the relief breaks were over, I proceeded to the scald tank area. There was a back-up killer located at the bleed tank before the birds enter the scald tank. He constantly was having to cut the necks of live birds that had missed the kill machine or had miscuts so that they were still alive with eyes blinking, and breathing as they were approaching the scald tank. While I was observing him at approximately 0505 hours, I saw a bird that he overlooked about to enter the scald tank. This bird was awake with its head up, looking around, eyes blinking, and had rhythmic breathing. The back up killer was attending to other birds which had been missed by the kill machine. I took regulatory control by stopping the line and pointed out the missed bird. He cut the neck and I restarted the line. In the period of about 3 minutes, I had to stop the line several times in order for him to attend to birds about to enter the scald tank alive. At no time did he attempt to stop the line on his own as he was trying to keep up with the birds that were alive with rhythmic breathing. (b) (6) came during the time I was stopping the line. He observed the situation and left. Then the establishment stopped the line. I went to the kill machine and saw that there were several people looking at it. I went back to the second back up killer location. Once the line started again, the problem was not resolved and instead appeared to be worse and I continued to stop the line multiple times for uncut birds or birds with</p>

Table: Noncompliance Records(NRs) in response to FOIA 2017-00274_July 14, 2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>missed cuts that were not bleeding out completely and were still alive, blinking, and breathing as they were about to enter the scald tank. (b) (6) told me that I needed to speak with (b) (6) and that he was on his way. I took regulatory control and stopped the line and did not restart it again at this time (approximately 0517 hours). (b) (6) came and we discussed the situation. I informed him of the lack of process control and the resulting noncompliance with the above regulation. He stopped hanging birds and I allowed the line to restart in order to move the birds along that were already on the line. As there were still many uncut or miscut birds that needed the attention of the second back up killer, I continued to ensure the line was stopped periodically so that no bird entered the scald tank alive. (b) (6) investigated the situation during this time and reported that the bicycle wheel was not working properly and the water had been turned off. Adjustments were made and then I relinquished regulatory control and verified that the process was back in control (approximately 0529 hours).</p>

Table: Noncompliance Records(NRs) in response to FOIA 2017-00274_July 14, 2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P165H	OK Foods Processing Plant	DAF332 205502 9N-1	2017-05-29	04C05	381.65(b)	<p>While conducting a GCP verification on the evisceration/slaughter floor, I observed the following non-compliance. At 2138 hours, I (b) observed that Evisceration line 1 and (b) Line 1 had stopped for an unknown length of time. As I made my way back to the stunner at approximately 2139 hours, I observed that the stunner for Line 1 had not been lowered. Approximately 30 birds were submerged, limp, and lifeless in the stunner. These birds had drowned in the stunner. At 2141, an employee arrived to lower the stunner, which was too late. These birds had already expired. Line 1 started back up at approximately 2142. I took a visual regulatory control action and had the line stopped. (b) (6) arrived and he and an employee removed the drowned/dead birds from line 1 in my presence. After the birds were removed, I observed the stunner, to ensure no other birds had died by drowning. The kill line was released and restarted at approximately 2145. I continued to observe the slaughter process, to ensure no other non-compliances. These birds died other than by slaughter. The requirements of 9 CFR 381.65(b) were not met.</p>

Table: Noncompliance Records(NRs) in response to FOIA 2017-00274_July 14, 2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P550	Simmons Prepared Foods, Inc.	XWN34 050551 01N-1	2017-04-28	04C05	381.65(b)	Friday, April 28, 2017 at approximately 1207 hours while observing the kill process as part of the good commercial practices check, I observed the back-up killer for kill line 2 step down off his stand and leave his station. I observed a chicken that did not get a neck cut by the kill machine go past the back-up killer's station. I stopped the line to prevent this bird from entering the scalding tank alive. I notified (b) (6) of the noncompliance. He had the (b) (6) lead replace the back-up killer to take him to the office for counseling. I then restarted the kill line at approximately 1210 hours. The above described event reflects a lack of process control in the kill area. The establishment failed to meet the requirements of 9 CFR 381.65(b) which requires poultry to be slaughtered with good commercial practices that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding."

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EstNbr	EstName	NR#	Date	Task	Regs	Description
P550	Simmons Prepared Foods, Inc.	XWN59 140651 14N-1	2017-06-14	04C05	381.65(b)	<p>On Wednesday, June 14 2017 at approximately 1350 hours while performing a good commercial practices check, I observed that the back-up killer was not on his stand on the kill line that feeds evisceration lines (b) (6) and (b) (6). When I saw a bird not killed by the machine, I stopped the line. The back-up killer appeared from the blood tunnel. The supervisor came and I talked to him about the problem, then we restarted the line. I also discussed it with the superintendent, then went to the evisceration area. A supervisor told me an inspector on line (b) (6) had just hung back two birds for me. I went to look at them, and determined that they were cadavers. I then went to the picking room to look at the birds going to the scalding on that kill line. I was accompanied by the (b) (6). I observed the birds heading from the blood tunnel to the scalding. I saw one that was alive with no neck cut at all. I pointed it out to (b) (6), who pulled it from the line. The above described event reflects a lack of process control in the kill area. The establishment failed to meet the requirements of 9 CFR 381.65(b) which requires poultry to be slaughtered with good commercial practices that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." A similar finding in which the same back-up killer left his station was documented on an NR #XWN3405055101/1N on 04/28/2017. The further planned action given by the establishment to that NR was "Employee was terminated." This further planned action was not implemented or was insufficient to prevent today's finding. Associated noncompliances are discussed in the weekly meeting with plant management. The weekly meetings are documented on an MOI and a copy of the MOI is provided to plant management. Continued repetitive noncompliance with regulatory requirements could result in increased</p>

Table: Noncompliance Records(NRs) in response to FOIA 2017-00274_July 14, 2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						administrative/regulatory actions as described in 9 CFR 500.4. You have the right to appeal this decision as delineated by 9 CFR 381.35.
M1328 9	Cargill Meat Solutions Corp.	NRD43 070626 24N-1	2017-06-24	04C05	381.65(b)	<p>Today at approximately 0700 hours while performing a good commercial practices check to ensure birds were being processed according to regulation 9CFR 381.65(b), I observed a non-compliance. A bin containing approximately 25-30 birds on the north end of the live hang area appeared to be very red in color. The birds had been picked but not opened. Upon further inspection the birds exhibited the signs of having died by means other than slaughter. The skin was very red, severe congestion in the proximal neck near the head and inadequate or no cuts for bleeding were observed by me, (b) (6) and (b) (6). I then checked birds on the kill line and observed several hens and shorter toms improperly cut and still breathing but not yet to the scalding. A bird had been pulled off of the line at the scalding and was sitting in the floor because it had not died on the line prior to the scalding. A regulatory control action was taken by stopping the kill line. (b) (6) was notified of the non-compliance and shown the breathing and improperly cut birds. He investigated the situation and after approximately 15 minutes to alleviate the concern placed another backup killer downstream to catch any missed birds and identify birds prior to the scalding to allow them time to bleed before going into the scalding. It appeared that all the cadavers seen in the condemned bin in the live hang area had been removed at the hock cutter area. The live bird on the floor was removed and dispatched properly and the birds improperly killed on the line were re-cut and allowed to bleed properly. The establishment's process for ensuring birds meet the regulatory requirements was not adequate as evidenced by the cluster of cadaver's and the other situations described above.</p>

Table: Noncompliance Records(NRs) in response to FOIA 2017-00274_July 14, 2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P72	Tyson Foods, Inc	JPJ1319 054904 N-1	2017-05-03	04C05	381.65(b)	<p>At approximately 0425 hours on the morning of 5/4/17 (Night shift for 5/3/17) I was completing a GCP for Live Hang Area. When I arrived and my eyes were adjusting to the dark conditions I noticed DOA birds piled down the left wall of the hanging belt and a large pile at the end of the belt. After a few minutes I noticed movement from the pile of DOA birds at the front end of the belt (The end away from the dumper). At this point I turned my light on and observed approximately 6 birds in different positions struggling to breath with DOA carcasses piled on top of them. I also noticed several birds with feet sticking out from under DOA carcasses that were kicking; some vigorously at times. It was very apparent that the live birds buried under the DOA's were smothering from pressure and lack of oxygen. At this time I stopped both live hang lines and requested (b) (6) get (b) (6). At 0437 hours (b) (6) arrived and began digging thru the birds down the left wall; he found approximately 3 to 5 live birds buried in this pile as well. There were approximately 100 – 150 DOA's piled up with approximately 20 live birds buried completely or partially. At 0445 hours I observed the DOA belt going outside; the carcasses on the outside appeared to be disposed of correctly and humanely. At 0447 hours maintenance arrived to work on the DOA belt. After speaking to management I learned that a truck had turned over during the night and the large amount of DOA's were a result of this. Management was aware and (b) (6) stated that he had watched a couple of the cages of birds being dumped. Management failed to notify USDA in any manner. (b) (6) was notified at approximately 0430 hours by (b) (6) that numerous Cadavers were being found on his line. At approximately 0420 hours on my way to the live hang area, I noticed several Cadavers in the transfer area both on the belt and</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
						in the floor. The plant failed to meet 9CFR 381.65(b). Production was shut down from 0425 hours until end of shift.
P468	Peco Foods, Inc.	JVD062 205480 6N-1	2017-05-06	04C05	381.65(b)	<p>P468, Peco Foods; Regulation 381.65(b); On Saturday May 6th 2017 at approximately 21:30 hours, I (b) (6) observed the following noncompliance while performing a Good Commercial Practice verification task, (3) three birds within five minutes on line 2 entered the scalding still breathing and multiple birds not properly bled out. I immediately took regulatory control action by slowing the line speed from (b) birds per minute to (b) birds per minute. I reported my observations to (b) (6) who was the individual to slow the line speed. I returned to observe line 2 for another 5 minutes and verified that the pattern of birds dying other than by slaughter had discontinued. I verified line 1's speed at (b) birds per minute of the same lot and observed birds being bled and slaughtered in conjunction with agency statutes and regulations. During the time of this regulatory failure P468 was slaughtering heavier than average birds (projected weight of 9.91-10.21/bird) then what they are normally used to; lot AR origins. The process the establishment is using to slaughter poultry on line 2 is not 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 (9 CFR 381.65(b)). P468 failed to implement their Animal Welfare Guidelines under the heading of slaughter. The line speed remains at (b) bpm for line 2 during heavier than average bird weight slaughtering, ensuring the slaughter process is under control, birds do not enter the scalding breathing, and that adequate bleed out times for these larger birds are met. (b) (6) was notified of the forthcoming non-compliance</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
M7100	Tyson Foods, Inc.	ZHB532 106202 8N-1	2017-06-28	04C05	381.65(b)	<p>On Wednesday, June 28, 2017, at approximately 1820 hours the following noncompliance was observed: (b) (6) on Line 1 station 4 stopped the line and rung the buzzer for me (b) (6). She informed me that while inspecting she had condemned several cadaver carcasses one behind the other. She stated that after the third carcasses she informed plant management but nothing was done to correct the problem and the cadaver continued to come down the production line and were condemned. The evisceration line was stopped and the inspectors were evacuated to the office because of (b) chemical spill in the chemical room. The plant was notified of the process out of control and the forth coming noncompliance. (b) (6), stated that the killing machine blade was not working properly. Evisceration line was started and (b) (6) verified that the stunner, killing machine blade and back-up killer was working properly and process was back in control.</p> <p>The plant was notified of the process out of control and the forth coming noncompliance. (b) (6), stated that the (b) (6) killing machine blade was not working properly. The total numbers of cadavers condemned for the shift were 24. This does not meet the regulatory requirements of 9CFR381.65 (b).</p>
P325	Tyson Foods, Inc.	YDM45 210630 22N-1	2017-06-22	04C05	381.65(b)	<p>At 2114, I observed 7 cadavers in the condemn barrel at the rehang station. Five of the cadavers still had their heads attached, and the heads did not have a neck cut. Two of the cadavers had their heads removed. I demonstrated the cadavers to (b) (6) and told him this was a noncompliance according to 9 CFR 381.65(b). Given the appearance of the carcasses, the birds were alive when entering the scald tanks and as such died by means other than slaughter. This is not in accordance with good commercial practices. I asked (b) to slow the lines to (b)</p>

Table: Noncompliance Records(NRs) in response to FOIA 2017-00274_July 14, 2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P206	Pilgrim's Pride Corporation	KCC2016044525N-1	2017-04-24	04C05	381.65(b)	<p>At 1530 hours I was informed by (b) (6) that there was a Dead on Arrival truck full of live and DOA birds. (b) (6) accompanied me to observe the truck in live hang truck unloading area. Once I entered live hang I notice DOA birds piled 4 feet high on the floor and more DOA birds being dumped onto the conveyor belt. I proceeded to go outside to observe the DOA truck. I witnessed an entire truck with 90% of the birds DOA. Two cages were completely dented in as if rammed by something large. I proceeded to ask (b) (6) i) what was the procedure for handling the live birds. (b) (6) stated that they would sort the live birds from the DOA birds. At 1645 hours I returned to check the progress of the DOA sorting and didn't see the truck. (b) (6) stated that the truck was moved to the holding barn to be sorted at the end of the shift. I requested (b) (6) escort me to where the birds were being held. Upon arrival to the holding barn I witnessed live birds among the DOA birds. Some live birds were still on top of the cages. At 1918 hours I was instructed by (b) (6) to stop live hang. I applied U.S. Rejected Tag NO. B38087084 at 1928 hours and informed (b) (6) that the live birds are not allowed to be held with DOA birds until the end of the night. At 1936 hours the plant brought the DOA truck back up to live hang and began dumping the DOA birds onto the conveyor belt to begin sorting again. I released the tag at 1937 hours. At 2022 hours I informed (b) (6) that the plant began the sorting process but the birds were still alive with the DOA birds stacked on the side of the live hang dumper with live birds still in the cages with the DOA birds. I spoke with (b) (6) and (b) (6) whom stated the birds will be put to the side to be hand sorted. (b) (6) stated all live birds would be euthanized. I then witness only</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>two people sorting the entire truck of DOA birds. At 2107 hours I applied U.S. Rejected Tag NO. B38087081 to live hang and instructed (b) (6) that the tag would not be removed until all live birds had been sorted from DOA birds. At 2147 I observed that all DOA birds had been sorted and proceeded to remove the tag from live hang. Live birds in cages with Dead on Arrival birds will result in birds dying by crushing and is not consistent with Good Commercial Practices. It is important to treat poultry in a way that ensures they do not die by means other than slaughter. Employing methods of handling consistent with Good Commercial Practices and 9 CFR 381.65(b) can help produce and unadulterated product. As preventive measures (b) (6) told me he would document a standard procedure for the proper sorting of DOA birds.</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
P206	Pilgrim's Pride Corporation	KCC121 105503 ON-1	2017-05-30	04C05	381.65(b)	<p>P206, Pilgrim's Pride; Regulation 381.65(b); On Tuesday, May 30, 2017 at approximately 0815 hours, I, (b) (6), observed the following noncompliance of regulation 381.65(b). While performing Operational SSOP Review and Observation task, approximately 12 cadaver birds were observed at the Pinning/Sorting station in the Picking Room. The birds were bright cherry red in color. Some did not have a cut on the neck to indicate that they had gone through the kill machine properly. On the others, it was difficult to discern if there were cuts because the carcasses had gone through two head pullers prior to getting to the stations. I notified (b) (6) who in turn notified the Live Hang Supervisor. In the meantime, cadavers continued to intermittently arrive at the Pinning/Sorting station. The Live Hang supervisor stated that she had a new person backing up the kill machine. Since the plant had stopped hanging for the 0830 company break, I instructed (b) (6) that when they started up after break, they were to decrease the linespeed in evisceration from (b) (6) birds per minute to (b) (6) bpm to assure that the employees performing backup killing duties could adequately back up the equipment to prevent birds from getting by and entering the scalding still breathing. I proceeded to inform (b) (6) and Ms. Tonja Byers, Plant Manager of the increased incidence of cadavers. The establishment investigated the incident and found that the back up killers did not have sufficient training to prevent birds from getting by the kill blade and into the scalding. Also, the blade on the kill machine was not the appropriate size for the birds that were being slaughtered at the time. The appropriate sized blade was put onto the kill machine. The establishment also adjusted to stunners to get a more complete stun so that birds would enter the kill machine more</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>uniformly. An extra back up killer was added to the line. At startup after break, the there were no incidences of cadavers reaching the Pinner/Sorter station. The plant was allowed to slowly increase the linespeed after demonstrating with each increase that the problem had been taken care of. There were a total of 27 cadavers that reached the station and all were condemned. The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. Pleaser refer to NR# KCC2016044525, dated 4/24/17 for a similar noncompliance of the establishment's failure to adhere to performance of Good Commercial Practices. You are hereby advised of your right to appeal this decision as delineated by 381.35 of 9 CFR.</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
P7044	Tyson Foods, Inc.	GJJ230 006171 7N-1	2017-06-16	04C05	381.65(b)	<p>On 6-16-17 at approximately 5:20pm while in the picking room verifying conditions 17 cadavers were observed on the floor next to the drain. The carcasses had the heads attached, the body was red in color and the heads were dark red to purplish in color. There was also a cadaver with the head attached on the floor next to the hock cutter on line two. At approximately 5:27pm two more cadavers were observed on the picking lines and removed. The carcasses had the heads attached, the body was red in color and the heads were dark red to purplish. Another cadaver with head attached was in the catch bin below the hock cutter on line two. (b) (6) was notified and shown all 21 cadavers. All 21 birds were condemned. (b) (6) had maintenance adjust the blade on the automatic knives and adjusted the stunners. This is noncompliance with 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)</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
P509	Koch Foods LLC	IPG500 004130 3N-1	2017-04-02	04C05	381.65(b)	<p>The following occurred on the shift beginning 04/02/2017. At approximately 2157 hours, while performing a bird check on the picking line before the First Scalding, I observed one (1) live bird travelling the line to said scalding. No cut was observed on the bird's neck. (b) (6), was immediately notified.</p> <p>At approximately 0120 hours, while performing a bird check on the picking line before the First Scalding, I observed two (2) live birds travelling the line to the scalding. The first bird had a small cut on the neck, but still attempted to turn its head upright. The second travelled with one leg free, with no cut upon its neck. The decision to perform the second picking line check came after observing two (2) unbled cadavers at Line (b) (6), Inspector Unit 1 while relieving the Line (b) (6) Inspector. (b) (6), was immediately notified. An extra back-up was observed to be in place at 0129. Another picking line check was performed at approximately 0134, with no live birds observed travelling to the scalding.</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
P533	Hain Pure Protein Corporation - FreeBird East	AKB071 205321 6N-1	2017-05-16	04C05	381.65(b)	<p>P533; Hain Pure Protein; Regulation 381.65b; On May 16, 2017 at approximately 0715 hours there was the following noncompliance of regulation 381.65(b). (b) (6) noted a large number of empty shackles at the conclusion of giving online inspection breaks. (b) (6) went to live receiving where he found plant management removing dead birds from the live receiving belt. He was informed that there was a mechanical issue with the dumper to hang room transfer belt and live birds had smothered due to the dumper belt continuing to dump live birds on top of each other. At this point no more birds were being added and plant management was fixing the equipment. (b) (6) verified that condemned birds were dead. (b) (6) then notified me, (b) (6). I traveled from another establishment and by the time I arrived to live receiving all dead birds had been removed, condemned, and operations were operating normally. I met with (b) (6). He stated that 198 birds had died by means other than slaughter and that it was due to the transfer belt 'slipping' and not operating as intended. The belt had been tightened and the plant wants to install an independent turn off switch for the dump belt that allows the transfer and hang room belts to be run to clear without that dumper belt continuing to run. The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
M7559	David Elliot Poultry Farm Inc.	SNA331 106011 9N-1	2017-06-16	04C05	381.65(b)	On 06-16-17 10000 Cornish chickens arrived for slaughter at P134, after the conclusion of the day's slaughter it was determined that there were 525 Dead On Arrival (DOA) chickens. The increase in DOAs is likely consistent with the effects from heat, as the temperature on this day was 75°F. The Poultry Products Inspection Act (PPIA) (21 U.S.C. 453(g)(5)), 9 CFR 381.65(b), and 9 CFR 381.90 provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. The regulations also require that poultry be slaughtered in accordance with GCP, which means treated humanely. It appears that the Est. has lost control of its process for handling birds and thus is not operating in accordance with Good Commercial Practices for Poultry. On 06-13 -17 1337 DOA were noted at this Est. The increased number of DOAs today is a noncompliance with 9 CFR 381.65(b) which states in part that Poultry must be slaughtered in accordance with GCP. I informed Mr. Moshe Fink, establishment owner, of this noncompliance.
P44826	Case Farms Processing, Inc	000390 304392 6N-1	2017-04-25	04C05	381.65(b)	At approximately 4:31 AM while performing Poultry good commercial practices for poultry slaughter task at the chicken dumper in the live hang station I observed the employee who operates the dumper, dumped a cage full of birds on top of birds which were on the conveyor belt. He should have waited till the conveyor get cleared and there were no more birds on the conveyor. This is incompatible with 9 CFR 381.65(b). (b) (6) was notified of the noncompliance.

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EstNbr	EstName	NR#	Date	Task	Regs	Description
P45045	Bee Bee Farms, LLC	000391 604500 4N-1	2017-04-04	04C05	381.65(b)	<p>(b) (6) on 4-4-2017 was assigned to establishment 45045 Bee Bee Farms. At approximately 1425hrs just prior to going to break I noticed and employee in the doorway between the processing room and kill area. The plant was getting ready to go on break and the end of the birds hanging on the line were in the processing room. That is when I notice the employee in a yellow rain suit grabbing birds from the inedible barrel and hanging them on the line for inspection. At this time (b) (6) was standing next to me working with the trimmer. I stopped the line and asked her to walk over with me. I noticed (b) (6) and had him meet us. I informed both of them of the employee taking the birds out of the inedible and hanging them on the line (b) (6) talked to another employee standing there in Spanish and asked him how many he had put on the line. The employee said 10. At that time all the birds from the corner to the inspection station were condemned. The company had mechanical problems and didn't run the rest of the day.</p>

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EstNbr	EstName	NR#	Date	Task	Regs	Description
P45131	Farbest Foods, Inc.	000420 504512 8N-1	2017-04-26	04C05	381.65(b)	<p>04/26/2017 at approximately 1100hrs., while performing CI duties, I observed a bird with a substantial amount of airsacculitis in the cavity. This was an unmarked bird. Upon closer examination I saw another bird with airsacculitis in the cavity. I notified (b) (6) I looked at more unmarked birds and they were also infected with airsacculitis. After viewing marked birds and unmarked birds there were approximately 40+ birds that had airsacculitis in the cavity that wasn't removed. (b) (6) was also notified. I continued observing both marked and unmarked airsacculitis birds with airsacculitis in the cavities until approximately 1230hrs., when the lot change occurred. Reg. 381.84 Carcasses of poultry with evidence of extensive involvement of the air sacs with airsacculitis or those showing airsacculitis along with systemic changes shall be condemned. Less affected carcasses may be passed for food after complete removal and condemnation of all affected tissues including the exudate.</p>