

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015	Empire Kosher Poultry, Inc.	ARE520510 3116G	16OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-1015, Empire Kosher, October 15, 2018 at approximately 1030 hours. In attendance: (b) (6) and (b) (6). At approximately 1020 hours, while performing Poultry Good Commercial Practices task, I observed two live turkeys hanging by the wall, with their necks curved and eyes open. Running lines of cones and shackled turkeys obscure my clear view of what is going on. After a couple of minutes, the neck of one of the aforementioned turkeys became limp. One more minute passed by, a third live turkey is hanged by the wall, with its neck curved and eyes wide open. For two more minutes, I kept watching the three turkeys hanging by the wall. One apparently died already with its neck limp and immobile. The other two are alive with their curved necks, eyes wide open. Then, I noticed their beaks are closing and opening apparently gasping for breath. Realizing what was going on, I tagged (b) (6) and checked the three turkeys hanging by the wall together (b) (6). (b) (6) immediately ordered the rabbi helper to dislocate the necks of the two turkeys that are still alive and gave instruction to dislocate the neck before hanging it by the wall. At approximately 1030 hours, I met 1st processing (b) (6). I recalled my observations to (b) (6) and he explained that those turkeys being hanged by the wall are "mis-cuts" and can no longer be considered "kosher-killed". He further explained that before hanging them by the wall, the necks of those "mis-cuts" are supposedly dislocated, rendering them dead humanely. I recommended (b) (6) to review the treatment of live poultry before and after slaughter by reading the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N). I also notified (b) (6) that this MOI will be forwarded to the</p>

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								District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended. After several minutes, (b) (6) dropped by my office and said, he met with the concerned supervisors and rabbis and discussed the incident and humane handling of poultry. He assured me that such incident will no longer happen again. NOTE: MOI ARE21150908121 was issued last September 12, 2018 in relation to two turkey cadavers found by FSIS food inspector on the line. Respectfully, (b) (6) of Est. P-1015: Empire Kosher.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015	Empire Kosher Poultry, Inc.	ARE191410 1531G	31OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1015, Empire Kosher, October 31, 2018, at approximately 09:20 hours. In attendance: (b) (6), (b) (6), (b) (6) and (b) (6). At approximately 0345 hours, while performing Good Poultry Commercial Practices, in the live room, (b) (6) observed three (3) live, apparently healthy, young chickens in a condemned barrel being sprayed with water from an adjacent water hose. (b) (6) summoned (b) (6) to notify him of this finding. (b) (6) immediately went through the condemned barrel and removed the live birds which he elected to euthanize by cervical dislocation. (b) (6) thinks those birds were found by overnight clean-up crew and put them in the condemned barrel. (b) (6) reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that prevents needless suffering. (b) (6) recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I later notified 1st Processing (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. (b) (6) emphasized that Empire Kosher team aim for the highest standard of animal welfare. He added that all the concerned personnel are accordingly notified of appropriate preventive and corrective action. Respectfully, (b) (6) P1015, Empire Kosher.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015	Empire Kosher Poultry, Inc.	ARE101111 5606G	06NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-1015, Empire Kosher, in November 06, 2018, at 1150 hours. In attendance: (b) (6) and (b) (6). At approximately 1100 hours, (b) (6) summoned me to her USDA inspection station and showed me a young turkey with cherry red skin on neck and carcass. The viscera is apparently normal except for slight congestion of intestine and grape-size clump of blood clot in the thoracic cavity. I observed that the cut in the neck completely severed the trachea and esophagus. However, the cut in the ventral right side of the neck did not extend all the way across the ventral left side. (b) (6) and a Rabbi concurred that it is a cadaver. Recently, I recommended to the 1st (b) (6) and (b) (6) to review the treatment of live poultry before slaughter. I also provided a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N). I notified Plant Manager Chad Panebaker 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>NOTES: MOI ARE2215090212G is issued last 9/12/2018 for 2 young turkey cadavers. Another related MOI (ARE5205103116G) is issued last 10/16/2018 for 3 kosher-miscut young turkeys shackled to bleed without dislocating the neck. Then, on 10/23/18, another related MOI (ARE5603103023G) is issued for one young turkey cadaver. On 10/24/2018 another MOI (ARE2411102924G) is issued for one young turkey miscut. Respectfully, (b) (6) of Est. P-1015: Empire Kosher.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015	Empire Kosher Poultry, Inc.	ARE001211 5008G	08NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1015, Empire Kosher, November 07, 2018, at approximately 1220 hours. In attendance: (b) (6), Plant Manager Chad Panebaker, (b) (6), (b) (6). (b) (6) reported that at approximately 0700 hours, in 7th of November 2018, while he is performing good poultry commercial practices, he observed one young turkey entered the first picker apparently still alive. Its beak is opening and closing, gasping for breath; arched head and neck; and both eyes open. (b) (6) recalled the following: (1) October 31, 2018 meeting and ocular observation with (b) (6) regarding poultry mistreatments. (b) (6) observed 3 young turkeys apparently still alive entering the first picker. (b) (6) recommended slowing down the turkey line for 15 seconds to allow young turkeys complete bleed out before entering the first picker; (2) November 5, 2018 MOI on one young turkey cadaver found by (b) (6); (3) November 5, 2018 (b) (6) observed two young turkeys entered the first picker apparently still alive. MOI is not written because corrective action is on-going. The turkey line is further slowed down to 25 seconds. Plant Manager Panabaker and (b) (6) expressed concerns on the issue at hand. Both said they never had any poultry mistreatment issues before my tenure as IIC at their establishment. (b) (6) said he will consult with the top (b) (6) about the matter. Manager Panebaker said he is actively engaged on the issue and hopes to come up with the appropriate solution soon (b) (6). (b) (6) recommended that Plant Manager Panebaker and (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								copy of this document. I notified Plant Manager Panebaker that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. NOTES: Related MOIs are as follows: ARE2215090212G (9/12/2018) for 2 young turkey cadavers; ARE5205103116G (10/16/2018) for 3 kosher-mis-cut young turkeys shackled to bleed unnecessarily without dislocating the neck; ARE5603103023G (10/23/2018) for one young turkey cadaver; ARE2411102924G (10/24/2018) for 1 mis-cut young turkey shackled to bleed unnecessarily without dislocating the neck; ARE1914101531G (10/31/2018) for 3 live young chickens on condemn barrel; and ARE1011115606g (11/06/2018) for 1 young turkey cadaver. Respectfully, (b) (6) P1015, Empire Kosher.

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35	M13556	Tyson Foods Inc	TDB472211 0406G	06NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>Est. P13556, Tyson Foods Inc., November 5, 2018, 2230 hours. In attendance: (b) (6).</p> <p>At approximately 2140 hours, during observation of good commercial practices throughout the killing procedure with (b) (6), I observed a live bird on line two exiting the kill tunnel, prior to the scalding. This bird was also observed by (b) (6).</p> <p>Approximately one minute elapsed and an additional live bird on line two was observed, I took regulatory control and stopped the kill lines, as (b) (6) had left the area to attend to the first bird. (b) (6) immediately removed the bird from the line and I restarted the lines.</p> <p>Approximately thirty seconds later a third live bird on line two exiting the kill tunnel was observed about to enter the scalding. (b) (6) immediately removed this bird, and as he was doing so a fourth live bird was observed on the same line, line two. I took regulatory control and stopped the kill line to allow (b) (6) to remove the bird. (b) (6) removed the fourth live bird and I immediately restarted the kill line. (b) (6), was present as I observed operations for approximately five minutes and no other live birds were observed to be entering the scalding.</p> <p>The above described four live birds were observed over approximately six minutes. I spoke to (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b) (6) review Federal Register Notice Vol. 70, No 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b) (6) that this</p>

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35	M13556	Tyson Foods Inc	TDB281012 1306G	06DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>Est. P13556, Tyson Foods, Inc., December 5th, 2018, 1020 hours. In attendance: (b) (6), (b) (6), (b) (6).</p> <p>. On 12/05/2018 at 1000 hours, while performing the Good Commercial Practices task, I, (b) (6) observed two live birds in the DOA trailer. I climbed the ladder and looked into the DOA trailer and observed the first live bird. The bird was lying on its back, with its head tucked to the side and breathing. I then notified (b) (6) of the situation and he instructed the Live Hang Lead to euthanize the bird. He euthanized the bird and I looked in the trailer again and noticed another bird that was also on its back and breathing. I then notified the Live Hang Lead and he euthanized the second bird as well. I then looked into the DOA trailer again and didn't observe any more live birds. There were no other live birds observed in the DOA trailer the remainder of the shift. I then went to the evisceration office and at approximately 1020 hours, I discussed my findings with (b) (6) as well as (b) (6) and discussed that a Good Commercial Practice MOI would be documented. (b) (6) acknowledged that it should not have happened and that it would be addressed with the team members. 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) P13556 Tyson Foods, Inc.</p>



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05	M27389	Pitman Farms	NCO04091 21118G	18DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On December 14, 2018 at approximately 1410 hours I, (b) (6) and Inspector-In-Charge performed a Good Commercial Practice in Live Hang Area. I observed chicken carcasses leaving the scalders on Line 1 and Line 2. While observing the chicken carcasses leaving Line 2 scalders I noticed a carcass without the neck being severed. I informed (b) (6) who observed the chicken carcass. Approximately 2 minutes later, I observed a second carcass without it's neck being severed. I informed (b) (6) who also observed the second carcass. She then radioed (b) (6) at approximately 1415 hours. I informed him of my concerns and we observed for more carcasses that had not had the neck cut. Upon our observation of carcasses leaving the scalders we observed a total of 8 carcasses. All carcasses exhibited swollen red to purplish heads and were removed and disposed of. I informed (b) (6) that a MOI would be documented. As per written in the Federal Register Notice Docket No. 04-037N, Treatment of Live Poultry Before Slaughter, "The Food Safety and Inspection Service (FSIS) is reminding all poultry slaughter establishments 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, 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, among other circumstances, 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." This MOI will be forwarded through</p>

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13:03 Tuesday, February 12, 2019 10

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the appropriate channels in the Alameda District office. cc: (b) (6) cc: Sheryl Beckett, DDM cc: (b) (6) (b) (6)</p> <p>P-27389</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M32130	Dakota Provisions LLC	JEB371510 1302G	02OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 10/02/18, 1530 hours. Meeting Attendance: (b) (6) and (b) (6) On 10/02/2018 at 1518 hours, while monitoring conditions in pick and hang, (b) (6) and I noticed a bird on the line before the scalding that was blinking, arching his neck and trying to escape the shackles. I immediately stopped the line and notified (b) (6), of the conscious bird about to enter the scalding. Production personnel grabbed a portable ladder and pulled the bird off the line. The bird had a superficial skin cut only. No major vessels were severed. The bird was then immediately relocated back on the line before the neck cutter to start the process over. The incident that took place is a concern due to the neck cut miss and its path straight to the scalding to drown, as it was still breathing and fully conscious. I immediately notified (b) (6) of the incident. (b) (6) was to further investigate. Production had ceased for the day. He concluded that the back-up stunning device needed to be available, especially at the end of the day when birds do not have the option to be re-stunned. He also stated he would have maintenance evaluate the neck cutter to ensure it is functioning properly. QA would also do extra monitoring the next day. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product. Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding. Stunning of poultry, when performed, is also expected to be done in a consistent and effective manner.</p>

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25	M32130	Dakota Provisions LLC	JEB290910 4109G	09OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 10/09/18 0910 hours. (b) (6) and (b) (6)</p> <p>(b) (6) At 0835 hours while performing ante-mortem inspection on lot 2, I observed a turkey on the concrete outside that had fallen out of trailer #9. This trailer was located outside, under the shed, on the south side of the establishment grounds. There was an open cage door was on the passenger side, second to the back cage, middle tier. The turkey fell approximately 9.5 feet to the concrete below. There was another bird on the verge of falling out. I immediately notified (b) (6).</p> <p>(b) (6). He closed the open cage door and locked it in position. The cage door was fully functional. I did not see any apparent injuries to the bird due to the fall. This bird was then placed back into a cage. I then held a meeting with (b) (6), about the open cage door and bird that had fallen out. He stated he would further investigate. (b) (6) correlated with (b) (6).</p> <p>(b) (6). (b) (6) stated there needs to be a group effort with everyone, including growers, loaders and drivers to ensure that all cage doors are closed, latched and strapped so the birds stay secure in their cages. He also addressed that this is both a safety issue as well as an animal welfare issue. (b) (6) would contact all individuals involved with the process to explain this. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

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60	M45134	Birdsboro Kosher Farms Corp.	FKJ421211 0526G	26NOV2018	04C05	Poultry Good Commercial Practices	Open	While I was walking at killing department, I observed two slaughtered birds that were still alive and moving their wings and extending their necks. I kept observing them for about two minutes and they were still moving.. the birds were shown to (b) (6) [REDACTED], and to the Rabbi . The regulations, 9 CFR 381.65(b), require that poultry be slaughtered in accordance with GCP and in a manner that ensures a thorough bleeding of the poultry carcass and that breathing has stopped before proceeding with the next step; the next step in this case was placement into an inedible barrel. Slaughter must result in thorough bleeding of the poultry carcass (9 CFR 381.65). Compliance with these requirements helps ensure that poultry are treated humanely. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.
60	M45134	Birdsboro Kosher Farms Corp.	FKJ341111 0627G	27NOV2018	04C05	Poultry Good Commercial Practices	Open	At approximately 1220 hours, I walked to killing department to perform my routine Good Commercial practice task. While looking inside the condemn barrel I observed an alive chicken that was not slaughtered. I took a regulatory control action by stopping the killing process. I notified (b) (6) [REDACTED] and the chicken was shown to him and to Mr. Carlos Urieta, Plant Manager. I clarified to them that presence of alive bird in condemn barrel could expose the bird to suffocation by other dead birds, which doesn't comply with Good Commercial Practice and 9CFR 381.65(b). The corrective action was taken by removing the bird from the barrel. I notified (b) (6) [REDACTED] that this MOI will be forwarded to the District Veterinary Medical specialist (DVMS) and FLS, in case additional follow-up is recommended.

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60	M45134	Birdsboro Kosher Farms Corp.	FKJ391111 1028G	28NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>through month of November from November 1st to November 29 we have around 35 cadaver (bird that die with cause other than slaughter as following: 11/01 (1 cadaver) 11/05 (12 cadaver) 11/06 (1 cadaver) 11/07 (2 cadaver) 11/08 (5 cadaver) 11/12 (1 cadaver) 11/13 (2cadaver) 11/14 (4 cadaver) 11/15 (2 cadaver) 11/19 (5 cadaver). According to regulation 380.90 Cadaver is a Carcass of poultry showing evidence of having died from causes other than slaughter shall be condemned". It is considered an adulterated product and shouldn't enter the production process. After further inspection I found that mostly the cause is inappropriate cut for both jugular veins. This is considered as a Good Commercial Practice issue. (b) (6) was informed with this issue. 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 and slaughtered humanely.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ331112 3704G	04DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>On 12/03/2018 and At approximately 1605 hours, I walked to killing department to perform my routine Good Commercial practice task. I looked inside the condemn barrel and found a slaughtered chicken was alive and still breathing and moving. I took a regulatory control action by stopping the killing process. I notified (b) (6) and the chicken was shown to him and to Mr. Carlos Urieta, Plant Manager, and (b) (6). I clarified to them that presence of alive bird in a condemn barrel doesn't comply with Good Commercial Practice and 9CFR 381.65(b). Also there was 2 cadaver carcasses were found in the inspection line. the 2 carcasses were shown to Mr. Carlos Urieta, plant manager then condemned. The corrective action was taken by removing the bird from the barrel. I notified (b) (6) that this MOI will be forwarded to the District Veterinary Medical specialist (DVMS) and FLS, in case additional follow-up is recommended.</p>
60	M45134	Birdsboro Kosher Farms Corp.	FKJ150812 5606G	06DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>On 12/05/2018 during the inspection we found 3 cadavers. The carcasses were shown to (b) (6) then condemned. According to regulation 380.90 Cadaver is a Carcass of poultry showing evidence of having died from causes other than slaughter shall be condemned because It is considered an adulterated product and shouldn't enter the production process. After further inspection I found that mostly the cause is inappropriate cut for both jugular veins. This is considered as a Good Commercial Practice issue. (b) (6) was informed with this issue. 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 and slaughtered humanely.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ310912 5610G	10DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>On 12/10/2018 line inspectors hanged a carcass for further inspection. I inspected it and found that it is a cadaver with red neck and dark bloody liver, and red muscle. The carcass was shown to (b) (6) and condemned. The birds could have been processed as non-Kosher product but Birdsboro is a strictly Kosher establishment and it cannot process non-Kosher product. The rejected birds were put into an inedible barrel as soon as the rabbi determined that they were non-Kosher; they went into the barrel prior to bleeding out and while they were still alive. Many birds were piled on top of each other in a single barrel. The regulations, 9 CFR 381.65(b), require that poultry be slaughtered in accordance with GCP and in a manner that ensures a thorough bleeding of the poultry carcass and that breathing has stopped before proceeding with the next step; the next step in this case was placement into an inedible barrel. Slaughter must result in thorough bleeding of the poultry carcass (9 CFR 381.65). Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product.</p>



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60	M45134	Birdsboro Kosher Farms Corp.	FKJ081512 4226G	26DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Today 12/26/2018 Inspection team found 14 cadavers that were shown to plant management. According to regulation 380.90 Cadaver is a Carcass of poultry showing evidence of having died from causes other than slaughter shall be condemnedIt is considered an adulterated product and shouldn't enter the production process. After further inspection I found that mostly the cause is inappropriate cut for both jugular veins. This is considered as a Good Commercial Practice issue: (b) (6) was informed with this issue. 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 and slaughtered humanely.</p>

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25	M4653A	Agri Star Meat and Poultry, LLC	HRJ080911 1420G	20NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/19/18 at approximately 10:45 I met with (b) (6) and relayed to him the following observations regarding poultry handling issues from yesterday and today. Both days there have been an increased number of DOAs on loads and a higher than normal number of birds coming in on the kill belt in agonal condition. While inspecting piles of dead birds and observing plant employees removing dead birds from the kill belt and throwing them on the ground near the deads barrels, I observed four times a live (agonal) bird on or being thrown on the ground in or near piles of dead birds. I also observed birds piling up at the end of the kill belt, and birds being flipped or forced on top of others by the moving belt against the barrier at the end of the belt. At the end of kill yesterday I walked through the kill room and saw a live bird on its back being soaked with hot water from employees cleaning their gear. Today at lunch I walked into the kill room and saw an employee pick three agonal birds up off the ground from a group of deads and place them back on the belt. There were also birds crowded at the end of the kill belt. Neither day have I observed live birds in the barrels with dead birds. I had previously pointed out my findings to area foremen (including (b) (6) and (b) (6)), (b) (6) said he would make sure kill room employees were checking to make sure birds were dead before placing them with deads.</p>

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35	M5842	Tyson Foods, Inc.	NPF38061 03022G	22OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP MOI Day, Date and Time of Meeting: Friday 10/19/2018 from approximately 1343 to 1349  Place Meeting Held: Est. M5842 Live Hang Room  Persons Attending: FSIS Attendees - (b) (6)  . Tyson Foods Attendees - (b) (6)  &amp; (b) (6)  . Author(s) of this Meeting Report:  (b) (6) . Date this Meeting Report was  Written: Saturday Monday 10/22/2018. Subject:  GCP Poultry Mistreatment MOI - Live Bird About  to Enter Scalders Background concerning this  Poultry Good Commercial Practice (GCP)  Non-Regulatory Issue: On Friday 10/19/2018  from 1255 to 1307 CST (b) (6)  performed a station 1 Poultry Good Commercial  Practices (GCP) PHIS task by observing carcasses  entering the first scald tank on kill line 2 located  in the picker room at Est. M5842. At 1303 during  this check (b) (6) observed 1 live bird that  had no cut on its neck, was conscious, eyes open,  neck curved upward looking around, panting and  alert. (b) (6) removed this live bird from kill  line 2 at 1303, immediately before the bird would  have entered the first scald tank on kill line 2, and  placed this live bird on the picker room floor. The  bird stood up on the floor with its neck extended,  head up, eyes open breathing rapidly. (b) (6)  then continued the station 1 check. This check  was completed at 1307 with no more live birds  observed. (b) (6) showed this bird to the  (b) (6) at  approximately 1308 at the station 1 kill line 2  check site. (b) (6) Then went to the USDA  office to get more station 1 check forms then  return to the picker room to perform follow up  checks. (b) (6) then performed a GCP  Station 1 follow up check #1 on kill line 2 from  1319 to 1328 with no more live birds observed.  After meeting with Corry Ledbetter at the check  site at 1328 (b) (6) performed follow up</p>

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								<p>check #2 on kill line 1 from 1329 to 1337 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant Evisceration GPM on Friday 10/19/2018 from 1343 to 1349 concerning this GCP poultry mistreatment incident (b) (6) met with the establishment QA Manager and HACCP Coordinator in the HACCP Coordinator's office from 1343 to 1349 on Friday 10/19/2018. During this meeting (b) (6) described his observations concerning this incident as outlined above. (b) (6) told the establishment management personnel at this meeting that due to the results of the 2 follow up checks on 10/19/2018 performed from 1319 to 1337 the 1 live bird he'd observed and removed from kill line 2 at 1303 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF18091 12628G	28NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Wednesday 11/28/2018 from approximately 0856 to 0901 Place Meeting Held: Est. M5842 Live Hang Room Persons Attending: FSIS Attendees - (b) (6) . Tyson Foods Attendees - (b) (6) . Author(s) of this Meeting Report: (b) (6) . Date this Meeting Report was Written: Wednesday 11/28/2018. Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Wednesday 11/28/2018 from 0746 to 0802 (b) (6) performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 located in the picker room at Est. M5842. At 0748 during this check (b) (6) observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward looking around, panting and alert. This was a smaller young chicken and also had a pendulous crop. (b) (6) removed this live bird from kill line 2 at 0748, immediately before the bird would have entered the first scald tank on kill line 2, and placed this live bird on the picker room floor. The bird stood up on the floor with its neck extended, head up, eyes open breathing rapidly. Plant personnel (b) (6); (b) (6) Live Receiving Supervisor and (b) (6), shift 1 Evis. GPM arrived on the scene at approximately 0752 and were shown this 1 live young chicken. They then took this live young chicken back to the live hang room. (b) (6) then continued the station 1 check. This check was completed at 0802 with no more live birds observed. (b) (6) then performed a GCP Station 1 follow up check #1 on kill line 1 from 0811 to 0820 with no more live birds observed. After meeting with (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>at the check site at 0820 (b) (6) performed follow up check #2 on kill line 2 from 0821 to 0830 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant management on Wednesday 11/28/2018 from 0856 to 0901 concerning this GCP poultry mistreatment incident: (b) (6) met with the (b) (6) in his office from 0856 to 0901 on Wednesday 11/28/2018. (b) (6) had already been informed of this incident and told (b) (6) he was already working on it. During this meeting (b) (6) described his observations concerning this incident as outlined above. (b) (6) told (b) (6) that due to the results of the 2 follow up checks on 11/28/2018 (see above) the 1 live bird he'd observed and removed from kill line 2 at 0748 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. A similar incident occurred on 10/19/2018 when 1 uncut young chicken was removed from kill line 2 by IPP performing a station 1 check from 1255 to 1307 CST. Subsequent follow up checks lead IPP to determine that this also had been an isolated incident and not a loss of plant killing process control.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF36191 20907G	07DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>?Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Friday, 12/6/2018 from 1610 to 1620 CST, (b) (6) performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 located in the picker room at Est. M5842. At 1612 during this check (b) (6) observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward looking around, blinking and alert. This was appeared to be an average sized bird compared to the rest on the kill line at the time. (b) (6) removed this live bird from kill line 2 at 1612, immediately before the bird would have entered the first scald tank on kill line 2, and carried this bird toward the live hang room. The bird would flap its wings occasionally and kept its neck curled upward, and its eyes were open and it was breathing rapidly. (b) (6) arrived on the scene at approximately 1614 and was shown this 1 live young chicken. He then took this live young chicken back to the live hang room and immediately spoke with the backup killer. (b) (6) then continued the station 1 check. This check was completed at 1620 with no more live birds observed. (b) (6) then met with (b) (6) in the Supervisor's bullpen to discuss the issue. (b) (6) met briefly with (b) (6) in his office at approximately 1640 to notify him of the issue and the forthcoming GCP MOI. (b) (6) then performed a GCP Station 1 follow up check #1 on kill line 2 from 01715 to 1721 with no more live birds observed. After break, (b) (6) performed a GCP station follow up check on kill line 1 from 1815 to 1825 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Discussion notes for the meeting with Plant management on Friday 12/7/2018 from 1838 to 1900 concerning this GCP poultry mistreatment incident: (b) (6) met with the establishment (b) (6) (b) (6) was gone for the day and (b) (6) was on leave) in the SPHV office from 1838 to 1900 on Friday, December 7, 2018. (b) (6) had already been informed of this incident prior to his leaving for the day. (b) (6) told (b) (6) the incident had already been investigated and a plan of action was already under way working on it. During this meeting (b) (6) described his observations concerning this incident again and repeated that in this incident, the bird that was found was not undersized for the lot. (b) (6) told (b) (6) that due to the results of the 2 follow up checks on 12/7/2018 (see above) the 1 live bird he'd observed and removed from kill line 2 at 1612 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. A similar incident occurred on 11/28/2018 when 1 uncut young chicken was removed from kill line 2 by IPP performing a station 1 check from 0746 to 0802 CST. Subsequent follow up checks lead IPP to determine that this also had been an isolated incident and not a loss of plant killing process control.</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF04171 21817G	17DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Monday, December 17, 2018 from approximately Place Meeting Held: Est. M5842 Live Hang Room Persons Attending: FSIS Attendees - (b) (6). Tyson Foods Attendees –Hunter Wray, plant manager; (b) (6); (b) (6)</p> <p>Author(s) of this Meeting Report: (b) (6)</p> <p>Date this Meeting Report was Written: Monday, December 17, 2018 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Monday, December 17, 2018 from 1448 to 1457 CST, SPHV (b) (6) performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 located in the picker room at Est. M5842. At 1457 during this check (b) (6) observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward looking around, panting and alert. This was a slightly smaller than average for the lot, young chicken. (b) (6) removed this live bird from kill line 2 at 1457, immediately before the bird would have entered the first scald tank, and carried this bird toward a team member who was cleaning the picking room (b) (6) asked the team member to get a supervisor to the area and continued the station 1 check. This check was completed at 1500 with no more live birds observed. The bird was flapping intermittently with its neck extended, head up, eyes open breathing rapidly. (b) (6) arrived on the scene at approximately 1501 and was shown this 1 live young chicken. He then took this live young chicken back to the live hang room. At this time, (b) (6) informed (b) (6) that the backup killer had stopped the line to cut the neck</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>of a bird he had missed. (b) (6) found the live bird after the line was stopped but was unable to determine if the live bird he found was related to the line being stopped or not. (b) (6) then performed a GCP Station 1 follow up check #1 on kill line 1 from 1551 to 1601 with no more live birds observed. (b) (6) performed follow up check #2 on kill line 2 from 1603 to 1613 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant management on Monday, December 17, 2018 from 1615 to 1635 concerning this GCP poultry mistreatment incident:</p> <p>(b) (6) met with the establishment Manager Hunter Wray, (b) (6), and (b) (6) in the live hang room from 1615 to 1635 on Monday, December 17. Mr. Wray and (b) (6) had already been informed of this incident and were looking into the root cause of the issue with maintenance team members. During this meeting (b) (6) described his observations (b) (6) concerning this incident as outlined above. (b) (6) told Mr. Wray that due to the results of the 2 follow up checks on Monday, December 17, 2018, (see above) the 1 live bird he'd observed and removed from kill line 2 at 0748 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. Similar incidents occurred on 10/19/2018, 11/28/2018, and 12/7/2018 when 1 uncut young chicken was removed from kill line 2 in each instance by IPP performing a station 1 check. Subsequent follow</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								up checks lead IPP to determine that these also had been isolated incidents and not a loss of plant killing process control.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M7100	Tyson Foods, Inc.	ZHB491711 3409G	09NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, November 6, 2018, I arranged to meet with the plant manager, Nick Britt, and the (b) (6), on Wednesday, November 7, 2018 at approximately 15:30 to document a Memorandum of Interview to discuss the concerns that I had about the inefficient and lengthened bleed out/exsanguination time, the broken necks (internal decapitation) that might contribute to less than thorough bleed out, and the blood from the killing operation being allowed in a larger area found during a GCP task. National Chicken Council - GCP guidelines calls for rapid and thorough bleed out induced by effective cut of the automatic knife and CFR 381.65(b) requires that slaughter be done in accordance with GCP and that blood from the killing operation be confined to a small area. I asked Mr. Britt how the Slaughter HACCP plan and supporting documentation state (b) (4). Mr. Britt stated that the birds could not enter the scalding tank while still bleeding out; he clarified that the birds must be thoroughly bled out. I asked how the birds were meant to die. Mr. Britt stated that they are supposed to die by bleeding out. I then asked how the equipment is monitored for proper operation. Mr. Britt stated that the operation of the equipment is monitored through evaluation of number of cadavers at the sorting stations and CI stations. I asked how adjustments or corrective actions are assessed. Mr. Britt stated that any adjustments would be evaluated visually. I asked why the adjustments first performed after the finding did not produced any visible change in results. Mr. Britt stated that he had not been present. I asked if the results of the automatic knife kill machine, such as I observed during the incident, constituted a malfunction of the equipment. Mr. Britt stated that lack of cadavers did not indicate malfunction. I asked if all</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>cadavers are recorded. Mr. Britt stated that they were. I clarified my question by asking if carcasses removed at the rehang station were recorded, and if so, how, because there is not a way to record them at the rehang station. Mr. Britt stated that cadavers are not removed at the rehang station. I stated that I have witnessed many removals at the rehang station, or many reasons, cadavers included, before the carcasses have been placed in the round barrels kept at that location for that very purpose. Mr. Britt stated that training material states that if a cadaver is removed at rehang, the personnel are to notify a supervisor. I replied that I have never witnessed this occur when cadavers have been removed while I was observing. Mr. Britt stated that only one cadaver was documented that night. I asked if the rehang plant condemned/sorted barrels had been checked for cadavers. He stated that no cadavers should be removed at that location and the records (of only one cadaver) did not indicate equipment malfunction. I stated that historically rapid exsanguination and death by hypovolemia occurs before the first head puller and asked if the kill machine was functioning properly during the incident. Mr. Britt stated that the kill machine could have been making a better cut, but that the birds were bleeding out and not becoming cadavers. I asked if the birds should be bleeding out rapidly in the blood tunnel rather than after the first head puller. Mr. Britt stated that the bleeding out process starts at the kill machine and continues into the scalders and pickers and beyond. I reminded him that there is a difference between rapid bleed out/exsanguination that leads to hypovolemic death, and slow, continued draining (pooling) of blood from a hanging carcass. Mr. Britt stated that birds need to be bled out and dead before entering the scalders so that they would not be a cadaver. I stated that there</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								would be no visual difference between a carcass produced from a bird entering the scalders while breathing and one the had had its neck broken manually before entering the scalders—both would be visual cadavers because they had not bled out prior to entering the scalders. However, birds bled out because their heads were pulled off do not appear any different than those that bleed out through a cut, but they do not meet the NCC GCP guideline. So are there any routine checks to ensure the equipment is operating properly other than checking for cadavers, other than USDA reporting something wrong with the equipment to the supervisors? Mr. Britt stated that the lack of multiple cadavers did not indicate a need for equipment adjustment. NOTE: Establishment expressed a disagreement with the MOI.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA04091 01025G	25OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464: This MOI is being issued to document the observation of a live bird entering the scalding on 10/24/18. At approximately 0929 while performing Good Commercial Practice task, I observed a live bird entering the scalding. The bird at the time of my observation the bird had normal rhythmic breathing, controlled head movement and eyes blinking. After further observations there was no evidence showing that the bird's neck had been cut after going through the stunner. I immediately stopped the line when the bird mentioned had reached the e-stop button which is located at the entrance of the scalding. Mr. Cowan Johnson, Plant Manager, was in the picking department at the time of my findings and removed the live bird from the line and took it back to live hang to be rehung. Also during the time that the line was stopped, I noticed two more live birds on the line that Mr. Johnson removed one of them himself and an employee removed the other with the assistance of a ladder. My findings were confirmed by Mr. Cowan Johnson after the three mentioned birds had been removed from the line that two of the birds had not been cut and the third bird had a cut but not sufficient enough for it to have been considered slaughtered. Mr. Johnson notified maintenance who determined that the kill blade was not functioning properly and adjusted the kill blade. Mr. Johnson was notified of the establishments failure to comply 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". If you have any questions please review PPIA (21 U.S.C.453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>from causes other than slaughter are considered adulterated and must be condemned. Mr. Johnson this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please feel free to contact (b) (6), or (b) (6). Respectfully,</p> <p>(b) (6) P737</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA53061 14314G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464: This MOI is being issued to document the observation of a live bird in the DOA bin and the observation of multiple live birds in a pile of DOA's on the floor next to the live hang table for line 2 on 11/14/18. At approximately 0520 while showing (b) (6) [REDACTED], where the live hang department was located, we observed numerous DOA's on the floor with live birds also on the floor. We proceeded to check the DOA bin outside of the live hang room and observed a employee placing DOA's in the bin and observed a live bird in the bottom of the DOA bin with denaturant on it. We notified the employee to remove the live bird from the DOA bin and place it on the ground until it can be properly slaughtered and disposed of. (b) (6) [REDACTED] observed the plant employee appropriately cull the live bird that was placed in the DOA bin. We went back in the live hang room and observed live hang employees continue to take DOA's off the live hang belt with some still alive. While standing there observing a couple of employees picking up the DOA's and placing them in red condemn barrels, we observed them places live birds in the barrels as well. At 0525 I immediately asked that the live hang employees on that line stop hanging that line and called for a supervisor (b) (6) [REDACTED], was called and was made aware of our findings and supervised the employees on removing the DOA's and sorting out any that were found alive. (b) (6) [REDACTED], stated that she was going to place a few extra employees in live hang to make sure the DOA's don't pile up and properly sort the live ones out. At 0533 the hanging of live birds continued and the employees continued to remove DOA's from the live hang belt and were being placed into red condemn barrels for</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>approximately 3 minutes and then we noticed that the number of DOA's had subsided. These birds could have died by means other than slaughter therefore not being in compliance with 9 CFR 381.65 (b). If you have and questions please review 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. Mr. Johnson this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please feel free to contact (b) (6), (b) (6), or (b) (6). Respectfully, (b) (6) P-737</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA39081 14926G	26NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464: This MOI is being issued to document the observation of a live bird entering the scalding on 11/26/18. At approximately 0723 while performing Good Commercial Practice task, I observed a live bird entering the scalding. The bird at the time of my observation the bird had normal rhythmic breathing, controlled head movement and eyes blinking. After further observations there was no evidence showing that the bird's neck had been cut after going through the stunner. I immediately stopped the line when the bird mentioned had reached the e-stop button which is located at the entrance of the scalding. I then notified (b) (6), of my findings and then removed the live bird from the line and took it back to live hang to be rehung. He then notified (b) (6), and she was also notified of my findings as well. (b) (6), was notified that this bird could have died by means other than slaughter therefore not-being in compliance 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". If you have any questions please review 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. Mr. Johnson this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please feel free to contact (b) (6), or (b) (6).</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) . Respectfully, (b) (6) P737

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA53091 15430G	30NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464: This MOI is being issued to document the observation of a live bird entering the scalding on 11/30/18. At approximately 0956 while performing a review of the establishments flow chart and comparing it to the production process, I observed a live bird entering the scalding. The bird at the time of my observation had normal rhythmic breathing, controlled head movement and eyes blinking. After further observations there was no evidence showing that the bird's neck had been cut after going through the stunner. I immediately stopped the line when the bird mentioned had reached the e-stop button which is located at the entrance of the scalding. I then notified (b) (6) [REDACTED], of my findings who then removed the live bird from the line to be taken back to live hang to be rehung. While the line was stopped for the 1 live bird, another live bird was found approximately 15 birds back and it was removed as well to be taken to live hang to be rehung. At that time, (b) (6) [REDACTED], arrived and was notified of my findings as well. (b) (6) [REDACTED] was notified that this birds could have died by means other than slaughter therefore not-being in compliance 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". If you have any questions please review 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. Mr. Johnson this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>additional follow-up is recommended. If you have any questions or concerns regarding the above, please feel free to contact (b) (6), or (b) (6).</p> <p>Respectfully, (b) (6) P737</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751	Pitman Farms Inc. (Moroni Turkey Processing)	MMK0709 123418G	18DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview on Good Commercial Practices as Discussed in the weekly meeting on 12/13/18 Pitman Farms/Norbest Turkey / Est# P1049 Meeting Time: Friday, December 13, 2018 at 0900</p> <p>Attendees: USDA</p> <p>(b) (6), (b) (6), Plant Manager Brandon Nordell, (b) (6), (b) (6), (b) (6), This</p> <p>Memorandum of Interview is to record the Good Commercial Practice Concerns discussed during the weekly meeting with establishment management on December 13th, 2018. At the weekly meeting with establishment management I described concerns involving Good Commercial Practices that I had observed in the previous week. These included the following. On 12/7/18, I observed that Trailer 80 had a bowed bottom on one of the lower cages, on the right side, to the extent that the door on the cage underneath doesn't fully close. On 12/10/18, I observed a tom turkey fall off the highest point of the shackle line in the hanging bay and hit the concrete floor below. He was still alive after the fall, and eventually was recaptured and rehung. On 12/11/18, during my ante-mortem examination, I observed that Trailer 80 had a turkey hen with a severe open bleeding fracture of the right carpus (wing). I also observed that Trailer 95 had a turkey tom with his head stuck under the door of the cage he was in. His wing was freshly bloody, possibly from struggling, and he was dead. On 12/12/18, during ante-mortem inspection, I observed that quite a few birds had bloody wing tip injuries and bloody</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>skin lacerations (Trailers 99, 96, 85, 74, and 91). During the establishment meeting on 12/13/18, I asked the establishment to make sure the catch crew was catching the birds by their legs and not grabbing and lifting them by their wings and feathers. (b) (6) said the establishment had just brought an autoloader up from California that they have started using, so they don't handle the birds when they are catching them. I asked if they could look into it to see if there is anything that can be done to reduce the injuries I am starting to see on the birds. This memorandum serves to document my findings on Good Commercial Practices and what was discussed. A copy of this Memorandum of Interview will be provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>
60	M9977	Tyson Foods Inc.	YBL550911 5814G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/14/2018 at approximately 1046 hours I was observing operations in the live hang room of establishment P1325, Tyson Foods, Inc. I observed two live, weak young chickens in the establishment's designated dead-on-arrival (DOA) cart that contained approximately five DOA chickens. I immediately showed (b) (6) my findings, who removed the chickens from the cart and immediately euthanized them in my presence. I reminded him that Agency regulations require live poultry to be handled in a manner that is consistent with good commercial practices (GCPs) and that they not die from causes other than slaughter. Live chickens in the DOA cart can die from suffocation, which is then considered adulterated product. Respectfully (b) (6)</p>



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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG050810 3905G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An old breeder turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one ten days ago (09/26/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. Who stated he would take immediate corrective measures which included reviewing findings with plant personnel.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG130810 0424G	24OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An old breeder turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one nineteen days ago (10/05/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. Who stated he would take immediate corrective measures which included reviewing findings with plant personnel. He also stated he was going to increase the stunner.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG010810 0231G	31OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An young turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one a seven days ago (10/24/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. He also stated he had increase the stunner power level. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG120811 1701G	01NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An old breeder turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6), and (b) (6) .. I explained that this issue continues to occur. The last one was yesterday (10/31/2018). I explained that their corrective actions are not rectifying the problem. Additional measures need to be implemented. Who stated he would take immediate corrective measures which included reviewing findings with plant personnel. (b) (6) stated that he was going to replace the Killer because past instruction has not been successful.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG390811 3602G	02NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An young turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. This occurred six times in less than a 15 minute period. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one was just yesterday and the day before. I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out. I discussed these findings with (b) (6) informing her of my observations.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG080811 1929G	29NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An Old Breeder turkey (Tom) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one a twenty-seven days ago (11/02/2018) while this is an improvement. I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG230811 0430G	30NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0854 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Six breeder turkeys (Hens) out of a sixty bird sample were observed to be breathing and raising their heads while on the production line just before the scald tank (b) (6) stopped the line each time and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the birds prior to the stunner. The line was then restarted. (b) (6) went immediately after the sixty bird set to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one was yesterday (11/29/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated that the usual plant employee had been pulled from the line for an emergency telephone call. I voiced my concern that a replacement employee needs to be adequately trained prior to be given this assignment. It is only prudent to have multiple personnel trained for this position. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG360812 0512G	12DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0854 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Three breeder turkeys (Hens), in a row, out of a sixty bird sample were observed to be breathing and raising their heads while on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, then rehung the birds prior to the stunner. The line was then restarted. (b) (6) went immediately after the sixty bird set to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one was twelve days ago (11/30/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. She stated she would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>



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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG090812 4113G	13DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An young turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one was just yesterday. I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG270812 0420G	20DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Two old breeder turkeys (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred one week ago (12/23/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG130812 1828G	28DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. One old breeder turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred eight days ago (12/20/2018) but this is only the third day of slaughter operations since that occurrence. I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ00201 20304G	04DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment MOI December 4, 2018 Establishment 1241-P, Tyson Foods, Inc, December 4, 2018, 8:20pm. In attendance (b) (6) (b) (6); (b) (6) At approximately 2015 hours while performing a Poultry Good Commercial Practices task at the live hang table, I observed approximately 75 dead chickens in a pile on the floor at the end of the live hang belt. I began moving some of the dead chickens around to make sure no live chickens were in the pile. As I was looking through the pile of dead chickens, an establishment employee came from the live hang belt and began to look through the pile of chickens himself. As I observed the employee look through the pile of chickens, I observed him pull two live chickens out of the pile. Both of these chickens had been completely covered up by the dead chickens. The establishment employee euthanized one of the chickens by cervical dislocation and he hung the other chicken on the kill line. I immediately notified (b) (6) (b) (6), of my finding and of the impending MOI. I reminded (b) (6) that good commercial practices must be followed when handling live poultry and that they must not die from causes other than slaughter. (b) (6) verbally counseled the supervisor who was working in the live hang area about the importance of following good commercial practices for live poultry. (b) (6) (b) (6), Est. 1241-P Corydon, IN</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ57191 25704G	04DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment MOI December 4, 2018 Establishment 1241-P, Tyson Foods, Inc, December 4, 2018, 4:00pm. In attendance: (b) (6) (b) (6); Vince Lucas, Tyson Complex Manager; (b) (6) (b) (6) At approximately 1525 hours while performing a Poultry Good Commercial Practices task at a point just before where the chickens enter the scalding tank, (b) (6) (b) (6), and I observed a live chicken enter the scalding tank while still breathing. The chicken had a visible knife cut on its neck and it was bleeding from that cut, but the chicken was still breathing and exhibiting voluntary movement of the head and neck as it entered the scalding tank. This finding indicated that the knife cut was insufficient to render the chicken unconscious and completely bled out prior to entering the scalding tank. Upon further observation at a point just after the back-up killer employee, I observed a chicken go past the back-up killer with no knife cut on the neck. I then immediately pointed out the chicken to (b) (6), who was standing near me. (b) (6) immediately ordered that the kill line be stopped and then he removed the chicken from the kill line. There are no other establishment employees stationed along the kill line after the back-up killer and before the chickens enter the scalding tank. If I had not pointed out the chicken without the cut to (b) (6), that chicken would have entered the scalding tank while still breathing. (b) (6) replaced the back-up killer employee, placed a supervisor in the area to monitor the stunning and killing process, and requested that members of the maintenance team make adjustments to the kill machine. (b) (6) and I met with Vince Lucas, Complex Manager, and (b) (6) at approximately 4:00 pm to discuss the findings. I</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								reminded both of these individuals that 9CFR 381.65(b) requires 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 (b) (6) assured (b) (6) and me that he and other members of management would thoroughly investigate this issue and take measures to prevent its reoccurrence. (b) (6) Est. 1241-P Corydon, IN
85	P1272	Pilgrim's Pride Corporation	CCA141710 2905G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, October 5, 2018, 1435 hours. In attendance: (b) (6), (b) (6), (b) (6), On October 5, 2018 I, (b) (6), was called to Line 2 Station 1 by (b) (6) informing me of a cadaver bird at her station. At 1435 hours I examined the bird and observed that the neck of the bird was not cut. The bird did not have viscera. The head, neck and upper breast were vibrant red and swollen with blood. In conclusion this bird was uncut and alive when it entered into the scalding. Live (b) (6) and (b) (6) were notified of the findings and forthcoming MOI. I reminded (b) (6) and (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Pilgrim's Pride.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1272	Pilgrim's Pride Corporation	CCA351810 0426G	26OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, October 23, 2018, 1634 hours. In attendance: (b) (6), (b) (6), (b) (6), On October 23, 2018 I, (b) (6), was called to Line 1 Station 3 by (b) (6) informing me of a cadaver bird at her station. At 1634 hours I examined the bird and observed that the neck of the bird was not cut. The bird did not have viscera. The head, neck and upper breast were vibrant red and swollen with blood. In conclusion this bird was uncut and alive when it entered into the scalding. Live Receiving (b) (6) and (b) (6) were notified of the findings and forthcoming MOI. I reminded (b) (6) and (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Pilgrim's Pride.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1307	Mar-Jac Poultry-AL	KIL371110 3630G	30OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 10:25 on October 30, 2018, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed three live chickens on the ground under a trailer parked next to the live holding sheds. As I performed further observation, I saw that there was a dead, mutilated chicken on the ground in one of the holding shed bays. The dead chicken appeared to have been run over by a vehicle, with the legs and wings dismembered, the body flattened, and the internal organs were on the ground, lying in a pool of fresh blood. I notified 1st Processing (b) (6) of this finding, and informed him that this is not in keeping with good commercial practices. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response</p> <p>Federal Register Notice Docket No. 04-37N dated September 28, 2005, "Treatment of Live Poultry Before Slaughter" states that under the Poultry Products Inspections Act (PPIA) and Agency Regulations, all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices. cc: (b) (6) (b) (6)</p> <p>Dr. Gregory Brookhouser, Deputy District Manager</p>



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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P1315	Tyson Foods, Inc.	ZCB261011 1505G	05NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 01, 2018 at 1700 hours, it was brought to (b) (6) attention that the Picking Room Shackle Line 1 was down. The causation for line stoppage was deemed due to a drive motor failure within the picking room. Further investigation into the matter revealed 30 deceased chickens remained present within the line one stun trough. The method of death for this population of chickens was a combination of drowning and/or electrocution. The appropriate usage of the stun troughs incapacitates live chickens as they pass through the brine water to facilitate better processing through the kill machines for adequate exsanguination to remain compliant with 9 CFR 381.65(b). (b) (6) had already manually performed neck-cutting on chickens hanging from the point just beyond the stun trough up to the kill machine for proper slaughter processing and humane handling. (b) (6) and (b) (6) then at the request of (b) (6) removed three live chickens from the entry point into the line one stun trough to prevent exhaustion of these birds attempting to prevent contact with the water column of the trough. (b) (6) inquired why the 30 chickens within the stun trough were not removed when the line stoppage first occurred. (b) (6) reported that there is no way to shut off the electricity to the stun troughs without following the LOTO procedures. The only way to isolate the energy source was turning off the breaker(s) associated with the stun troughs in the 480 room outside of the picking room. The time duration required to perform energy isolation via LOTO procedures would not change the outcome of death for the chickens within the stun troughs at the time of breakdown, as they could not be removed in a timely manner to prevent drowning. The establishment supervision acted in the best</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								manner possible to prevent suffering of chickens outside the stun troughs during this mechanical breakdown. However, due to the inability to safely remove any chickens within the confines of the stun trough during mechanical breakdowns leads to death by means other than slaughter. This does not align with good commercial practices.
90	P1353	Pilgrims Pride Corporation	WUM4300 115130G	30NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/29/2018 at approximately 0113 hours, while performing a Good Commercial Practice Check at establishment 01353P, one young chicken out of a subset of 500 was observed with an uplifted head, pupillary reflexes, rhythmic breathing and no cut to the neck entering the scald tank. This incident was verified at the exit of the first picker. The carcass was brick red in appearance with a purple, uncut neck. The incident appeared to be isolated and no evidence of a system failure existed. To confirm, a second verification check of approximately 500 birds was conducted prior to the scald tanks and there were no live birds observed entering the scald tanks during this retest. (b) (6)</p> <p>(b) (6) was notified. I explained my observations and informed him that a Memorandum of Interview (MOI) was going to be documented and a copy forwarded to the appropriate personnel in the Jackson District Office. Live bird(s) entering the scald system is a less than Good Commercial Practices and results in adulterated product. 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 abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Respectfully submitted, (b) (6) Cc: (b) (6)</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P146	Tyson Foods, Inc,	EJJ420411 1709G	09NOV2018	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0515 hours while performing Good Commercial Practices (GCPs), I walked near the re-hanging table and noticed a carcass on the kill line with its head still attached. The carcass transferred over to the evisceration line and I asked one of the associates to remove the carcass from line one. The carcass seemed to be cadavers because the neck and head was engorged with blood and no laceration to the neck. I notified the (b) (6) and he condemned the carcasses. 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 carcass and ensure that breathing has stopped prior to scalding. Blood from the killing operation must be confined to a relatively small area. The establishment is required to comply with FSIS regulations for good commercial practices to ensure no carcass enters the scalders breathing. Failure to comply with FSIS regulations will result in further regulatory control actions.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF47101 01130G	30OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1004 on 10/30/18, while performing a good commercial practice check, I (b) (6) ) observed a sensible bird (eyes open, head tucked) proceeding down the line and into the line 2 scalding. (b) (6)</p> <p>(b) (6) was notified of my observation. (b) (6) removed the cadaver from the line past the pickers, and examined it. I observed that that the bird was smaller than the average size for the lot and there was no cut on the neck of the bird. However, there was a small superficial cut on the back of the head. Shortly thereafter, I performed a recheck and observed zero sensible birds prior to the scalding. This finding was discussed with (b) (6)</p> <p>(b) (6) at approximately 1218. (b) (6) notified me that the (b) (6) employees (back-up killer and head puller) would be retrained. Additionally, the plant plans to rotate the head puller employees at every break. Similar findings of a sensible bird observed prior to the scalding were observed on 9-6-18, 8-6-18 and 6-29-18.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF50041 13814G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0140 hours, while performing ante mortem inspection on Lot 6, trailer 2030, I noticed a live chicken on the ground next to the trailer. As I began looking at the cages, I observed 3-4 chickens lying between the first and second row of cages. The chicken closest to the edge was dead and in full rigor, which would indicate that this bird had been dead at least 30 minutes. I then noticed that the bottom door of the left side of the bottom cage had a door wide open. There were 2-3 live chickens sitting on top of the door. I immediately went to locate back dock (b) (6). I requested that he radio (b) (6) and have him meet us in the live shed area. I showed (b) (6) and (b) (6) the live chicken on the ground as well as the chickens that were lying between the first and second row of cages. (b) (6) went to locate the live side employee that was supposed to be checking the cages in the live shed. (b) (6) picked up the live chicken from the ground and placed it inside a cage. He then went to retrieve a hook to be able to reach the chickens that were lying between the cages. There were a total of 5 chickens lying between the cages with 3 of those birds having died there. The door was then closed on the cage and did not appear to be broken. I informed (b) (6) that a MOI would be written due to the fact that open doors on cages, chickens getting caught in doors, and chickens getting injured during transport seems to be a recurring problem. These issues have been discussed with the establishment through MOIs and Weekly Exit Meeting MOIs on 5-11-18, 5-15-18, 7-31-18, and 9-18-18. On 9/18/2018, a MOI was issued for a chicken having the door shut on its head which resulted in the death of the chicken due to the skull being crushed. The establishment responded to that MOI with the following statement: "In an effort</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>to prevent further incidents all OK FOODS employees and representatives responsible have been retrained in proper animal welfare practices. Including the driver, yard personnel, and both catch crews. Holding Shed Inspections – Live haul and/or plant personnel are responsible for routine shed inspections. Available employees will periodically walk through the holding area to look for chickens that may be out of the cages. Any chickens found on the ground or on the trailers will be returned to the cages. All trailers will be inspected for any open doors and all open doors will be closed. Inspections will be done every thirty minutes and will be logged. ALL DRIVERS!!! All cages must be inspected before leaving the farm and again before leaving the fuel bay. Look for any open doors or birds with legs heads or wings protruding outside the cages. Any problems must be fix immediately, please!!!" I asked (b) (6) when the trailer arrived at the plant. He informed me that this trailer was sent back to the farm yesterday due to the break down at the plant. The trailer had already been weighed in and therefore was not reweighed today. Therefore when the trailer arrived, it went straight to the live shed area and no time was documented when it actually arrived. The designated employee responsible for checking the live shed had logged in 0125 hours as the trailer being acceptable. Since the chickens that were dead between the two rows of cages were in full rigor at 0140 hours, it is highly likely that they would have been lying between the two rows of cages at 0125 hours as well. USDAs concerns are that the programs that the establishment and live side have in place are not being implemented as they are written as seen by today's incident. USDA encourages the establishment to respond to this MOI.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF54091 13917G	17NOV2018	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0615 on Saturday 11-17-18, while performing a good commercial practice examination, I (b) (6) observed the following incident. A single bird fell from a cage onto the catwalk as the cage was being transferred laterally by the drag chains. The cage dumper employee picked up the bird off the catwalk with one hand and pitched it side arm style through the bottom opening of the cage dumper. At approximately 0630 I met with (b) (6) and (b) (6) and notified them of my observation. (b) (6) informed me that she would provide additional training to this employee.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF43211 14629G	29NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11-29-2018, at approximately 2045 hours, while performing a Good Commercial Practices task just prior to the scald tanks, I (b) (6) observed a sensible bird (eyes open, head tucked) on Line 1 come by me that had no markings on its neck that the throat had been cut. There was no one between me and scald tank that could see the bird, so it is reasonably likely to assume that this bird would enter the scald tank alive. I immediately stopped the line and motioned for the lead. I informed the lead that there was a live alert bird on the line a few feet away from entering the scald tank. The lead retrieved a ladder, located the bird, and removed the bird from the line. This bird was smaller than average size for the lot. I performed a recheck and observed zero sensible birds prior to the scald tanks. I discussed my findings with (b) (6) and (b) (6). (b) (6) informed me that the employees on this line would be disciplined for their failure to allow this bird to go down the line sensible. Similar findings of a sensible bird observed prior to the scald tanks were observed on 10-30-18, 9-6-18, 8-6-18, and 6-29-18.</p>



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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF05091 25817G	17DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0638 on Monday, December 17, 2018 while performing a good commercial practice check in the live hang room I observed an employee using an improper live hanging technique. I observed the employee use a rapid wrist motion to propel the chicken through the air a few inches and into the leg loops of the moving shackle. The normal hanging technique involves guiding the chicken's legs into the leg loops and then releasing the bird once it has reached the bottom of the shackle. I observed the employee perform the above described improper hanging technique twice in succession. After the second time, he turned his head, noticed my presence and began hanging chicken using the proper hanging technique. I immediately discussed this with (b) (6)</p> <p>A few minutes later, I notified (b) (6) of my observation. (b) (6) explained that the employee will be retained on proper hanging techniques and receive disciplinary action according to OK Foods policy.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P165S	OK Foods, Inc.	LWA03081 10623G	23NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is to document the conversation that I had with both (b) (6), and (b) (6). While performing the Good Commercial Practices task, at approximately 0536 hours, I observed a live birds on line #1 entering the scalders. There was no e-stop to stop the line in the area. After finding (b) (6) by the Rehang area in the Evisceration department, I notified him of my observance. While talking to (b) (6) I observed several cadaver carcasses on the line. (b) (6) said that he would "take care of it." (At this point I counted 13 cadaver carcasses were removed) At approximately 0538 hours, I observed (b) (6) cutting necks between the blood tunnel and the scalders. I observed a live bird go by him. I asked (b) (6) how he could stop the line to get it. He said that he couldn't stop it back there. I told him the kill line needed to be stopped because I could not allow the establishment to keep allowing live birds to enter the scalders. (b) (6) went to stop the kill line. As I entered the Evisceration department again, I observed more cadaver carcasses at line #1 rehang area. I immediately stopped the Evisceration line. Upon entering the kill room to notify (b) (6), who was in the back-up kill position on line #1, I observed the kill line was running. I notified (b) (6) that the line needed to be stopped. (b) (6) stopped the line. I asked (b) (6) what was being done to ensure live birds were not entering the scalders. (b) (6) stated that he was trying to find somebody to fill the position. Upon the arrival of an employee, (b) (6) stated that he would ensure that no live birds entered the scalders. After observing 3 persons between the blood tunnel and the scalders on line #1 in place to back -up kill, I released the line for production at approximately 0544 hours. The process appeared to be back in control. I observed 12 more cadaver</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								carcasses at rehang, and more were being removed. The total was more than 25.
90	P17340	Pilgrim's	UQB47061 12612G	12NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>On the morning of 11/12/18, at 5:11 am, while doing a Good Commercial Practice task, I observed a live bird enter the scalders of Line 1. Its head was up and eyes were blinking. I observed the birds for a few more minutes before going to find a supervisor. As I was standing by the rehang table of Line 1, I observed the cadaver exit the last picker and removed it from the line. It did have a cut or tear on its neck but the vessels of the neck were not cut. I believe this may have been a skin tear rather than a bleeding room cut as I did not observe blood on the bird when it entered the scalders. During my time in the picking room, I also observed what appeared to be a cadaver on each line going to the rehang tables and another on the floor. As I did not see these birds enter the scalders, I cannot say they were alive when they entered. However, it is very disconcerting to see this many cadavers in a short time span. I informed (b) (6) of the live bird entering the scalders of Line 1 and of the other cadavers. I informed him I would be writing a MOI. While (b) (6) was talking with (b) (6), I went back to observe the birds on both lines at the first head pullers (just before the scalders). I did not observe any further deficiencies in the form of live or uncut birds. Federal Register Docket # 04-037N titled "Treatment of Live Poultry Before Slaughter" states that "The Food Safety and Inspection Service (FSIS) is reminding all poultry slaughter establishments 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, which means they should be treated humanely."</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P18414	MB Consultants LTD	JYI3906113 702G	02NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/30/2018 at 10:10 I was conducting a routine Poultry Good Commercial Practices task and observing chickens entering the bleed-out loops from the small window in the hallway where the shackles return to live hang from the bird transfer machine. I observed that the 52nd bird that passed had not been cut and turned its head in my direction. I retrieved the chicken from the line before it entered the water vats in the scalding room, and passed it back through the curtains to the live hang area. On 10/30/2018 at 13:43 I was conducting another routine Poultry Good Commercial Practices task and observed the birds entering the bleed-out loops in the same manner. The 35th bird that passed had not been cut and turned its head in my direction. I again retrieved the chicken from the line before it entered the water vats, and passed it back through the curtains to the live hang area. At this time the live hang employee commented to me that the men in the kill room were supposed to tell him if they missed a bird so that he could retrieve it, and I told him that I was aware of this. On 10/31/2018 at 07:55 I was conducting another routine Poultry Good Commercial Practices task immediately after the establishment break and observed the birds in the same area as before in the same manner. The 10th bird that passed was uncut and turned its head in my direction. Again, I retrieved the chicken from the line before it entered the scalding vats, and passed it back through the curtains to live hang. At this time, the (b) (6) was passing through the live hang area, and the employee brought it to his attention that another bird had been missed. In accordance 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</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								breathing has stopped prior to scalding. Furthermore, in accordance with 9 CFR 381.1(d)(v) a poultry carcass is considered adulterated if it has died other than by slaughter as would be the case with a chicken that died by drowning in the scalding vats. As a reminder, our expectation is that all live poultry should be treated in a manner consistent with good commercial practices, which means they should be treated humanely.
85	P18873	Tyson Foods, Inc.	WUA01221 14023G	23NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>Establishment P18873, Tyson Foods, Vienna, Georgia, November 23, 2018, 1905 hours. In attendance: (b) (6), (b) (6). At approximately 1855 on Friday, November 23, 2018, I, (b) (6), was performing a Good Commercial Practice inspection task. I looked into a DOA bin on the south side of the cage dump area and observed a live chicken among the dead chickens in the bin. I immediately contacted (b) (6) and showed him the live chicken in the DOA bin. At approximately 1905, (b) (6) had an establishment associate retrieve the live chicken from the bin and take it to the live hang area for appropriate slaughter. (b) (6) hypothesized that the live chicken had fallen on the floor in the live hang area and gotten onto the transport belt conveying DOAs to the bin in which I observed the live chicken. I advised (b) (6) that live chickens should not be in the DOA bin and that I would document an MOI for mistreatment of live poultry. I wish to remind the establishment that poultry should be handled in a manner consistent with Good Commercial Practices and should be protected from mistreatment or dying by means other than slaughter. The presence of a live chicken in a DOA bin is inconsistent with Good Commercial Practices for poultry.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P18873	Tyson Foods, Inc.	WUA04001 21404G	04DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>Establishment P18873, Tyson Foods, Vienna, Georgia, December 3, 2018, 2030 hours. In attendance: (b) (6), (b) (6), (b) (6). At approximately 2016 hours on Monday, December 3, 2018, I, (b) (6), was performing a Good Commercial Practice inspection task. Next to the live hang belt on line 1, I looked into a DOA barrel and observed a chicken breathing. I pointed this out to (b) (6) who immediately removed the live chicken from the DOA barrel. After removing that chicken, we observed three other live chickens in the same barrel. A total of four live chickens were removed from the DOA barrel and placed on the live hang belt for normal slaughter. I advised (b) (6) that I would be documenting an MOI for mistreatment of live poultry. Approximately 15 minutes later (b) (6) and (b) (6) came to the USDA office and explained that one of the belts conveying live chickens to the hanging area had malfunctioned approximately 5 minutes before I observed the live chickens in the DOA barrel. This caused a pile-up of chickens on one section of the belt. When the belt which malfunctioned was repaired, a large number of chickens were presented to the hangers, creating difficulty in sorting the live chickens from the dead chickens. I wish to remind the establishment that poultry should be handled in a manner consistent with Good Commercial Practices and should be protected from mistreatment or dying by means other than slaughter. The presence of live chickens in a DOA barrel is inconsistent with Good Commercial Practices for poultry.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P192	Pilgrims Pride Corporation	OOB18121 23431G	31DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1010 while performing a antemortem inspection several cages were observed with large holes in the dividers in each cage. Upon further observation a bird had fallen through one of the holes in a cage with its head and legs in the top part of the cage and its body hanging in the bottom part of the cage. Other birds were sitting on top of its head. Another cage was observed with a birds beak stuck in the wire framing of the cage, the wire frame was severely bend and the bird couldn't move. At 1013 I immediately notified (b) (6) of these conditions. This was the establishments break time and birds was taken care of immediately after break. Cage conditions had previously been discussed in a recent weekly meeting on December 20, 2018 regarding observations of poor cage conditions and bent dividers from 12/14/18. The establishment offered the following corrective action for the cages from that meeting. "The second GCP concern was poor condition of the cages on 14 December, 2018. After the USDA/Plant meeting the QA manager immediately contacted our live operations manager and relayed your request that the catching crews be consulted about placing birds in damage cages. The live operations manager responded Friday afternoon 21 December, 2018, with his corrective actions. First, the catching crews have been counseled not to put birds in cages that have bent or missing bottoms. Second, four loads of new cages have been purchased and replacing of the old cages will begin when the first load is delivered 1 February, 2019. A new load will be delivered every two weeks after that until all of the old cages have been replaced. "ditions had previously been discussed in a weekly meeting on December 20,2018.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P19514	Tyson Foods, Inc.	UMF47181 10521G	21NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>On Monday, 11/19/18, one of my inspectors had a bird pulled off Line 1 for my disposition. This bird was not cut across the neck transecting the carotids; instead, it was cut across the face. After making my disposition, the supervisor and I discussed the cut. I informed him the cut was unacceptable and is a GCP issue. He called for maintenance to check the bleeding machine. Later that evening/night, while finishing my Good Commercial Practices task, I went back to bleeding room to observe the stunning and bleeding of the birds on both lines. The bleeding machine on Line 1 appeared to be cutting across the neck severing both carotid arteries. However, many of the birds on line 2 were being cut on the left side of the neck and diagonally across the face. Others were being cut just above the jaw (bird is upside down). After observing this was not just an incidental/occasional cut, I immediately went to live hang and found (b) (6). I informed him there was an issue with the bleeding machine on Line 2. I informed him it wasn't acceptable to have birds cut across the face. He radioed for maintenance. A maintenance man came and performed several adjustments to the machine until it was no longer cutting across the face. On Tuesday, 11/20/18, soon after the start of shift, I asked GPM Mark Thurby if the cutting machines were cutting correctly. He assured me they were. Shortly after, as part of my GCP task and as a follow up from Monday's issue, I observed the stunning and bleeding of the birds. Line 1 did not appear to have an issue with the cutting and bleeding of the birds. However, Line 2 was cutting birds across the face again. I went back to the Evis floor to find Mr. Thurby but found (b) (6) instead. I asked him to radio Mr. Thurby to meet me in the bleeding room as Line 2 was having the same issues as Monday. (b) (6)</p>



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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) radioed maintenance and went back to observe the bleeding. A maintenance man came and again made several adjustments to the bleeding machine until it was no longer cutting across the faces of the birds. The industry's unified and accepted method for the bleeding of birds is to transect the carotid arteries for adequate bleeding. Nowhere in traditional and accepted federally inspected slaughter is the cutting of other parts of a live bird's body an accepted practice—including cutting across the face due to an improperly adjusted cutting/bleeding equipment. This is mistreatment of live birds, is considered a GCP failure and warrants a GCP MOI. Without the intervention of USDA personnel, this unacceptable cutting of the birds' faces may have continued the rest of each night. Federal Register Docket # 04-037N titled "Treatment of Live Poultry Before Slaughter" states that "The Food Safety and Inspection Service (FSIS) is reminding all poultry slaughter establishments 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, which means they should be treated humanely."

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL150210 5902G	02OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 1, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line one at approximately 0130 I observed one live bird enter the scald vat that was blinking its eye, had its neck completely retracted, flapping its wings and turning its head from side to side; it had its head retracted over both of the establishments on-line head pullers. The cut on the bird appeared to be very superficial to the skin, not penetrating the major vasculature needed for slaughter. (b) (6)</p> <p>(b) (6) was notified that my observations would be documented in a GCP MOI. 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 in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 2, 2018 (b) (6)</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6)</p> <p>(b) (6), FLS Dr. Larry Davis, DM</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL491810 3210G	10OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 9, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line one at approximately 0401 I observed one live bird enter the scald vat that was blinking its eye, arching its neck, flapping its wings vigorously and turning its head from side to side; it lifted its head over the first head puller and had a superficial cut to the neck. The establishment employee stationed at the entrance to the scald tank reached for the birds neck with gripping gloves on and attempted to manually decapitate the bird. When the birds head was grabbed, the skin on its neck was peeled down. The bird remained alive, continued to flap and lifted its head over the second head puller. The establishment employee reached for the bird a second time and missed the bird. The bird continued to flap and move its head from side to side and attempt to right itself as it entered the scald vat. At approximately 0402 I observed a second live bird enter the scald vat that feeds evisceration line two. This bird appeared was blinking, looking from side to side and flapping, it bypassed both of the establishments on-line head pullers and continued to blink and move its head from side to side as it entered the scald vat (b) (6) was notified that my observations would be documented in a GCP MOI; a meeting was held with (b) (6) informing him of these observations and the importance of proper humane slaughter or culling and euthanasia that does not cause any additional suffering. 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</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>slaughter of poultry to make every effort to treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 10, 2018</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6) Dr. Larry Davis, DM</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL150210 0311G	11OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 10, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line one at approximately 0024 I observed one live bird on the line that was flapping, arching its neck/lifting its head and blinking. The establishment employee stationed at the entrance to the scald vat reached for the birds head to manually decapitate it, his hand slipped down the bird's neck and head skinning the neck and head. The bird continued to flap and lift its head on the line as it turned the corner. The employee reached for the bird a second time just prior to the establishments second on-line head puller (it lifted its head over the first) and pulled with force for several seconds before the bird was decapitated. The bird remained on the line as it entered the scald vat approximately 5 seconds later. (b) (6)</p> <p>(b) (6) was notified that my observations would be documented in a GCP MOI; a meeting was held at the beginning of the shift with (b) (6) to discuss previously observing occurrences similar to the one described above and that they did warrant GCP MOI documentation. 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 in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 11, 2018</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b) (6) Cc:  Dr. David Thompson, DDM (b) (6)  (b) (6) Dr. Larry Davis,  DM (b) (6)</p>
90	P20245	Equity Group Kentucky Division, LLC	ISL521810 0214G	14OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 11, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line one at approximately 0157 I observed one live bird enter the scald vat. The bird was smaller than the average size bird in the lot and had gotten the tip of its beak mutilated by the first on line automatic head puller. The bird was lifting its head, attempting to right itself, blinking and moving its head from side to side. The bird lifted its head over the establishments second on-line head puller and continued to attempt to right itself as it entered the scald vat. (b) (6)  (b) (6) was notified that my observations would be documented in a GCP MOI. 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 in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 12, 2018  (b) (6)  Cc: Dr. David Thompson, DDM (b) (6)  (b) (6) Dr. Larry Davis, DM (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL420510 5315G	15OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 15, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line two at approximately 0504 I observed one live bird enter the scald vat. The bird was lifting its head, attempting to right itself, blinking, flapping its wings vigorously and moving its head from side to side. The bird lifted its head over both of the establishments on-line head pullers and continued to attempt to right itself as it entered the scald vat; there was a superficial cut to the neck that only penetrated the skin, not any of the major vasculature (b) (6)</p> <p>(b) (6) was notified that my observations would be documented in a GCP MOI. 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 in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 15, 2018 (b) (6)</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6)</p> <p>(b) (6) Dr. Larry Davis, DM (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL460010 2722G	22OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 21, 2018 at approximately 2013 while performing the Good Commercial Practices (GCP) and Ante Mortem verification task in the live hang area of the establishment the following was observed: There was a Dead On Arrival (DOA) bin located several feet away from line one live shackle belt in live hang, in the very bottom of the DOA bin was a fully alive / alert bird lying on its back amongst seven other large dead birds piled around and on it with one of the dead birds on the live birds head. When I approached the bin I used my flashlight to inspect the contents of the bin and observed the underside of the live bird only moving up and down breathing rhythmically (the head could not be viewed as a dead bird was on top of it and the live bird was on its back). I looked around live hang and did not find a supervisor. I removed the dead bird from the breathing birds head to inspect it closer and the live bird immediately lifted its head and began blinking and looking around. The bird had no injury to its neck to indicate euthanasia had been attempted. At that time (b) (6) entered live hang and I used my flashlight to signal him over to the DOA bin and show him the bird and tell him my observations. (b) (6) removed the bird, inspected it and then hung it on the production line for proper slaughter and processing. (b) (6) was notified that my observations would be documented in a GCP MOI; live birds should not come in contact with the DOA birds as this puts them in imminent danger for suffocation / becoming crushed and death by means other than slaughter. 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</p>



Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>poultry to make every effort to treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office.</p> <p>Respectfully submitted on October 22, 2018</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6)</p> <p>(b) (6) Dr. Larry Davis, DM (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P20251	Tecumseh Poultry, LLC	PBM44101 01205G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/05/18, between the 0900 and 1000 hours, I spoke to (b) (6) and (b) (6) on two separate occasions to inform the establishment of a bird mistreatment that I observed while performing a routine Good Commercial Practice Verification task. The mistreatment I observed involved one bird that had its left leg's distal tibiotarsus caught between the compartment door and the spring holding the door closed. The bird sustained abrasive bleeding superficial injuries to the leg as it attempted multiple times to withdraw its leg closer but was not able to. 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. Sincerely, (b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208	George's Processing, Inc.	XIC341012 5228G	28DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On December 27, 2018, at approximately 11:15 hours, (b) (6), met with (b) (6). The following is the synopsis of the events and discussion regarding an injured bird: At approximately 11:00 hours while observing the dumper operator, I observed a live bird fall onto the cage roller for Line 1. The dumper operator immediately began conveying the next cage to dump it. From my vantage point, it appeared that the live bird was caught between the cage roller and the cage. As I moved toward the south end of rollers, I observed that the bird was writhing (as if in pain) between the cage and the roller. The trauma from the cage and the roller had resulted in avulsion of the skin from the breast muscle exposing both breast muscles. At this point, the dumper operator observed the carcass trapped between the roller and cage and conveyed the cage away from the bird. The bird was aware and had deliberate movement of its legs and wings. I observed as the dumper operator picked up the bird and dropped it on to the conveyor belt to be conveyed into the establishment. Then, I went and discussed with (b) (6). I informed him of my observations as well as expressed my concerns regarding the lack of euthanasia of the bird. (b) (6) informed me that the establishment has a protocol for euthanasia which should have been implemented and that they would discuss with the employee to ensure he was aware. The meeting was adjourned at approximately 11:20 hours. On December 28, 2018, at approximately 06:50 hours, I informed (b) (6) that while reviewing previous MOIs that a similar issue in which a bird had been injured by the cage and cage rollers had been documented by (b) (6) in September 2018. I informed (b) (6) that I felt that this was not an intentional act but these MOIs are subject to FOIA requests. (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								informed (b) (6) that the mirror for the dumper operator for Line 1 was missing but had been replaced. (b) (6) also informed USDA that the establishment was considering replacing all of the mirrors which are currently particle board/fiber board backed to a plastic based back due to the mirror expanding when exposed to moisture. The meeting was adjourned at approximately 06:55 hours.
85	P21234	Perdue Foods LLC	XGI570710 4116G	16OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Perdue Farms P-21234 Date: 10/16/2018 Time: 8:56AM On Tuesday, October 16, 2018, at approximately 7:53am, I, (b) (6) observed the following: while performing Good Commercial Practices Verification, there were approximately 30 birds piled up on the DOA table. Mixed with these birds were 3 visibly live birds. The DOA birds were falling on top of the live birds, smothering them and causing them to have trouble breathing. I saw one of the birds heavily panting and vocalizing in distress as the DOA birds were falling on top of it. I informed the workers that they needed to retrieve the live birds immediately and appropriately condemn the DOA birds. I also spoke with live hang (b) (6) and (b) (6), and reminded them that someone should be monitoring the table at all times. I have mentioned this three times before that we cannot allow this to occur since it causes the birds to be significantly stressed. This is mistreatment and it is not consistent with good commercial practices. I informed (b) (6) of the mistreatment of the live birds I had observed, and told him that I would be documenting my findings in an MOI. This MOI will be forwarded to my front line supervisor (b) (6) in case additional follow-up is recommended. Respectfully, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P218	Pilgrim's Pride Corporation	WOD5422 105912G	12OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 12, 2018 at approximately 1840 a bird was hung back for veterinary disposition by (b) (6) on line 1 station 5. The bird had a dark red congested head with no signs of a cut on its neck. The bird was verified as a cadaver by (b) (6) and (b) (6). (b) (6) was shown the bird before it was properly disposed of (b) (6). (b) (6) proceeded to the live hang area to perform a directed Poultry Good Commercial Practices task and observed birds on picking line #2 flapping their wings and moving their heads up and down before entering the head pulling device (b) (6). (b) (6) stated that incomplete stuns were due to the variation in bird size and adjustments were made to the equipment. The bird found on the evisceration line had completely missed the cutting machine and the backup killer missed the bird allowing a live bird to enter the scalding. 9 CFR 381.65(b) states "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding." and thus the establishment was not operating in accordance with Good Commercial Practices for Poultry. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is reminded that NRs for noncompliance with 381.65(b) and MOI for GCPs when finalized are posted for public review on the FSIS website and that the information associated with NRS and GCPs can be FOIA requested by individuals from the general public. Documented by (b) (6).</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P320	Sanderson Farms, Inc.	MRA40111 03616G	16OCT2018	04C05	Poultry Good Commercial Practices	Open	<p>At approximately, 0733 while doing AM/GCP task, I proceeded to the live receiving/ dumping area. At the live receiving/dumping area, on the return (go back to truck) conveyor belt, I witnessed a dumped cage on the conveyor belt with 6-8 birds remaining in the cage. After dumping the next cage was completely dumped, the dump employee went to the previously dumped cage to remove the birds that were caught in the door of the cage, some birds were hanging out of the door by an appendage. Several of the birds were easily removed. A couple of the birds had to be manipulated to be removed. Lastly, after unsuccessfully try to free another bird by using excessive physical action, he returned to the controls and started moving the cage down the conveyor to the forklift driver. At that point, I took regulatory control action by applying US Retained tag #B30927319 to the receiving dock, due to the length of time the birds were caught in the door and the rough handling of the bird. This type of action would have caused undo physical harm and stress to the birds. I notified (b) (6), (b) (6), (b) (6) took over the live receiving controls, gently removed the bird from the cage, and sent the cage down the return conveyor to the forklift driver. On inspection the cage door was damaged causing the birds' legs to be caught in the door gap. Upon resolution of the situation, I released the area. 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 and Safety and Inspection Service (FSIS) 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.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM05231 23103G	03DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P325, Tyson Foods Inc. November 30, 2018, 1750 hours In attendance: (b) (6), (b) (6), (b) (6), (b) (6). On Friday, November 30, 2018, at approximately 1750 hours at Est. P325 Tyson Foods Inc. while observing conditions in the kill hole, I, (b) (6), observed 2 consecutive knife cuts applied to 6 stunned, live and intact-neck young chickens on picking line #2 after the automatic blade. Blood was not observed coming from the 6th bird that received double cuts from the backup knife cutter before leaving the line of sight. This bird was attempted to be followed outside of the kill hole to confirm bleeding, however, it could not be recognized and no cadaver was found later in the system. Therefore, this was not a confirmed cadaver. Between each bird, the backup knife cutter was observed sharpening his knife in the mouse trap style sharpener. I was concerned that the knife may be dull, which could result in non-thorough bleeding out before the scalding. I expressed my concern to (b) (6) who stood next to me watching the last 3 double cut birds. I asked him to speak with the killer and verify the knife and technique were adequate for causing a cut that would result in thorough bleeding. A meeting occurred in the USDA office afterward to discuss this event and the MOI. (b) (6) and (b) (6) discussed the knife reconciliation program to ensure the knives are adequate for cutting. (b) (6) also said the killers are getting extensive monitoring and retraining to make sure they are performing correctly. This MOI documents discussion between IPP and establishment management about the concern for good commercial practice noncompliances that may result from a dull knife</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>or inadequate killing technique. Furthermore, Plant Management is encouraged to investigate, address, and prevent the root cause(s) of the automatic blade missed and ineffective cuts, and backup cutters and their knives as the establishment is expected to employ handling methods consistent with good commercial practices. This includes maintaining equipment and personnel for appropriate slaughter activities. It is important for the establishment to treat poultry in a manner that prevents needless injury and suffering in order to produce a commercially marketable, unadulterated product. I recommend 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. Establishment responses to this MOI, including corrective and preventive measures, will be attached to this entry in PHIS. The plant is aware this MOI is shared with the District Office and the District Veterinary Medical Specialists (DVMS) in case additional follow-up is recommended. (b) (6) was notified of the findings and MOI shortly after the incident occurred. Respectfully, (b) (6)</p>



Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM45151 21127G	27DEC2018	04C05	Poultry Good Commercial Practices	Finalized	On December 26, 2018, at approximately 2105, 2 cadavers were observed, one on line 1 and one on line 2. Another cadaver was identified at 2117 on line 1 and an additional cadaver was observed on line 1 at approximately 2200. The rehang barrel was also inspected and no cadaver carcasses were observed at that location. Some of these cadavers had visible knife cuts through the neck region, however, the cuts were not deep enough or located in the correct place for adequate bleed out. All of the cadavers had an insufficient knife cut with the head still attached as well as a bright red neck. Cadavers are considered adulterated product and were condemned according to 9 CFR 381.90. The appearance of these birds is consistent with having died other than by slaughter. While observing the bleed out area at approximately 2120, an overhead light was out in this area. The loss of light particularly affected the visibility of the back-up cutter on line 1. Poultry dying in this manner is inconsistent with the expectations for poultry to be slaughtered in accordance with Good Commercial Practices and regulation 9 CFR 381.65(b). Poultry were not slaughtered in a manner that resulted in thorough bleeding of the poultry carcass and breathing had not stopped before the birds entered the scalding. The establishment is expected to provide measures to show this issue has been resolved and prevent future occurrences.

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P34668	Simply Essentials Poultry, LLC	SFJ550611 4627G	27NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 04:30, while I was performing ante-mortem inspection in the Live Hang area, I observed the forklift driver put a cage with an open door to a drawer holding chickens on the track. It was the second from bottom door on the left side of the cage. I observed the cage as it moved along the track to the dumper. Two chickens were sitting on the open door. One of the chickens jumped off the door and onto the track and I stopped the track line to prevent the cage from running over the chicken. I informed (b) (6) of my observation and why I had stopped the track line. He picked up the chicken and put it back into the drawer and closed the door. I released the line to be started back up. I explained to him it is important to have his employees shut any open doors on the cages before placing them up on the track, because chickens could be injured or killed as this one would have been if I had not been near to stop the line. A similar situation involving a missing door was discussed yesterday (11/26/18) in MOI #SFJ5810111026G. 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>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P40	Pilgrim's Pride	DAA05101 02324G	24OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>October 17th 2018 To: Mr. Randy Long, Complex Manager From: (b) (6)</p> <p>Subject: Poultry Mistreatment On Wednesday, October 17th, 2018 at approximately 0913 hours, while performing the Good Commercial Practices task and observing the back-up neck cutter perform his duties, I, (b) (6)</p> <p>(b) (6) observed the following. The back-up neck cutter began rinsing down his area and upon noticing a bird that had not been cut by the automatic neck cutter; he forcefully pulled on the birds head and neck to render it dead, but did not remove the birds head. Immediately after this, he noticed another bird that had not been cut by the automatic neck cutter and forcefully pulled on its head and neck to render it dead, but did not remove the birds head. He then cut three consecutive birds necks that had not been cut by the automatic neck cutter. I immediately went to the office of the (b) (6)</p> <p>(b) (6) was not present in his office, so I went to the evisceration department and found (b) (6), and (b) (6). I informed them of my observations and that according to Agency regulation, poultry must be handled in a manner that is consistent with Good Commercial Practices and that they not die from causes other than slaughter. They both stated that the back-up neck cutter's behavior would be addressed. A copy of this memorandum of interview will be forwarded to the District Veterinary Medical Specialist in the District Office. Sincerely, (b) (6)</p> <p>(b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P40183	Sanderson Farms, Inc.	PEH191910 2812G	12OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 12, 2018 at approximately 1957 hours, while performing a Good Commercial Practices task in the Picking Room I made the following observation: I observed a live bird enter the scalders on Kill Line #1. Prior to the bird entering the scalders, I noticed that it was alert, blinking its eyes, and its neck was had a right-flexed conformation. No blood or cervical laceration was observed. This bird appeared smaller than the birds adjacent to it. I notified the back-up cutter and he was not able to stop the line. The bird entered the scalders breathing and alive. I took regulatory control of the Kill Line #1 and I notified the nearest supervisor, (b) (6) of my findings. He called the (b) (6) and (b) (6) to the area. While the line was stopped they tried to identify the bird that entered the scalders alive. They were not able to locate the bird. I released regulatory control temporarily to allow the birds to run their course through the scalders. At approximately 8 minutes later, at 2005 hours, the bird was identified. The skin had a bright red appearance and when inspected, no cervical laceration was found. As a result, (b) (6) elected to place two back-up cutters on Kill Line #1. I released regulatory control at approximately 2007 hours. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCP), and that they do not die of 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 the treatment of live poultry before slaughter. A copy of this document can be provided upon request. A copy of this MOI will be forwarded to the Raleigh District Office and District Veterinary</p>

**Table: MOIs in Response to FOIA2019-142**

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Medical Specialist (DVMS) in the event that an additional follow-up is recommended.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P419	Case Farms Processing, Inc.	VDB02131 13714G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>In Attendance: USDA: (b) (6)  (b) (6); Case Farms Processing, Inc  Management: (b) (6)  Establishment P419, Case Farms Processing, Inc.,  Morganton, NC. On 11/14/2018, at  approximately 1215 hours, while performing a  Good Commercial Practices task in the Kill Room, I  was confirming stunning effectiveness and noted  an increase in wing fractures. During assessment  of a 500 bird sample, I noted 32 fractured wings  on Line 1 and 33 fractured wings on Line 2. These  values exceeded what is listed as acceptable in the  establishment's humane handling records. Upon  review of the plant's humane handling records for  the dates of 11/5/18-11/13/18, I noted that the  number of fractured wings exceeded the  acceptable range listed in the plant's plan. This  elevation was noted on the majority of hourly  evaluations by the plant on a daily basis. I  contacted (b) (6)  to apprise him of my concerns with the unusually  high number of wing injuries documented.  There appears to be a persistent elevation in the  number of fractured wings identified in birds  entering the establishment. This concern was  brought to establishment management's  attention on 10/25/18 and has since been  documented in previous memoranda written on  11/7/2018 for similar findings. (b) (6)  and (b) (6) confirmed that the  issue was being investigated with their live side of  operations. Plant management is reminded that  PPIA and Agency regulations require that live  poultry be handled in a manner that is consistent  with good commercial practices. A copy of this  MOI will be forwarded to the District Veterinary  Medical Specialist (DVMS) in the event that an  additional follow-up is recommended. If you  have any questions or concerns regarding this  MOI, please feel free to contact myself or (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) Respectfully, (b) (6) -Tyson Foods, Inc., Monroe
80	P4602A	NEW MARKET POULTRY, LLC	YCG050811 4530G	30NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/29/18 at 8am (b) (6) was performing a Good Commercial Practices evaluation (b) (6) and I, (b) (6), were present. In (b) (6) observed a live bird at the bottom of a USDA condemn barrel. There were several layers of birds piled on top of it. The bird was alert, viable and actively struggling to free itself. (b) (6) and I also observed (b) (6) findings. A Live Hang Lead removed the bird from the barrel and hung him on the kill line. (b) (6) discussed his findings in the exit meeting where Bruce Powers (General Manager), (b) (6), (b) (6) and I were present. The above 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 P4602A is hereby advised to address the above observations and take preventative measures to reduce the likelihood of occurrence. (b) (6), P4602A Cc'd (b) (6) (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P4602A	NEW MARKET POULTRY, LLC	YCG431112 3406G	06DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/6/18 at 9:20am I, (b) (6), observed a live bird inside the DOA hopper in Live Hang. The entire bird except the neck and head were covered by DOAs. The bird was alert and viable. I immediately notified the Live Hang Lead and we observed my findings together. The Live Hang Lead retrieved the bird from the hopper and took it inside to be hung on the kill line. Shortly after, I notified (b) (6) of my findings and (b) (6) informed me that she would have the DOA hopper monitored for live birds. A GCP MOI was documented for a live bird in a DOA barrel on 11/29/18. The above 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 P4602A is hereby advised to address the above observations and take preventative measures to reduce the likelihood of occurrence. (b) (6)</p> <p>CC'd (b) (6)</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P46826	SHENANDOAH VALLEY ORGANIC	BOK22141 04629G	29OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>This Memorandum of Interview is a summary of my findings today (10/29/18) and meeting with (b) (6), (b) (6), and (b) (6). At approximately 1415 hours while performing Good Commercial Practices (GCP) verification, I (b) (6) entered the lower level of live hang and counted 18 loose chickens on the lower level. One was dead and appeared to have been smashed; one appeared to be injured and could not move. I counted 4 chickens on the upper level, behind the kill line on the conveyor area for the stacks of empty drawers. One was injured and unable to move. I notified the (b) (6) and he and one other personnel member collected the birds. The badly injured bird that was on the conveyor belt was euthanized and placed in the DOA bin by (b) (6). The issue of loose birds on the conveyor belt and lower level of live hang has been discussed at the past two weekly meetings with the establishment (on 10/17/18 and 10/24/18). Today during our discussion, both (b) (6) and (b) (6) stated that live hang personnel should be picking up the birds if they jump off the drawers as they are being loaded onto the live hang conveyor belts, and that they will be reinstructed to do so. (b) (6) stated that (b) (6) has planned to put up some sort of barrier that will prevent birds that get loose from jumping or falling to the lower level of live hang. I talked with (b) (6) directly after my meeting with (b) (6), (b) (6) and (b) (6), and he confirmed that he is planning to construct a barrier; this construction should be completed this weekend. 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with GCP.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product.
85	P476	Pilgrim's Pride	ODA23161 13328G	28NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Monday, November 26, 2018 at approximately 2320 hours while performing a Good Commercial Practices Task at P-00467 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the live receiving area. I observed one live bird inside of the DOA bin among an approximately half full bin of other deceased birds covered in red denaturant. I notified (b) (6), who immediately notified (b) (6) and (b) (6). Both (b) (6) and (b) (6) observed this live bird within the DOA bin. The bird was euthanized in my presence. No other live birds were observed in the DOA bin. This issue was discussed with (b) (6) shortly after the occurrence. He stated that he will review video from the area. The topic will also be discussed again at the next UDSA weekly meeting on November 29, 2018 at 1630 hours and the minutes will be documented in the corresponding MOI. Respectfully, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P481	Tyson Foods, Inc.	VHF15091 11416G	16NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>Day, Date and Time of Meeting: Thursday 11/15/2018 from approximately 1037 to 1044</p> <p>Place Meeting Held: Shaun Bolinger Plant Manager Office</p> <p>Persons Attending: FSIS Attendees – (b) (6) and (b) (6)</p> <p>. Tyson Foods Attendees – Shaun Bolinger, PM; (b) (6) and (b) (6)</p> <p>. Author(s) of this Meeting Report: (b) (6)</p> <p>Date this Meeting Report was Written: Thursday 11/15/2018.</p> <p>Subject: GCP Poultry Mistreatment MOI.</p> <p>Background: On Thursday 11/15/2018 at 0735 while performing a poultry GCP task for Lot 1 of the Cornish hen small young chickens slaughtered and processed at Est. P481 In-plant IPP inspected the live hang belt in the live hang area and observed very unusually large numbers of DOAs in the live hang area. IPP then proceeded outside to inspect the condition of the live birds on the live haul trailers. While performing inspection of the cages on the live haul trailers IPP observed that up to approximately 25% of the birds on the trailers were DOA, apparently due hypothermia. In-plant IPP immediately met with plant management and expressed their concern to Plant Manager Shaun Bolinger, who was already aware of this issue. The PM told IPP the birds being slaughtered that day were coming from grow out houses in and around Clarksville, AR, which is approximately 102 miles from Est. P481. The PM assured IPP that plant personnel were doing everything they could to resolve the problem and described how they were modifying the wind blocking panels and wrapping of subsequent trailers of live chickens coming to Est. P481. In-plant IPP continued to monitor the condition of the birds in the live haul trailers and in the live receiving area of the plant. In a subsequent meeting with the plant management at approximately 1005 the APM told IPP this was</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the first time Est. P481 had received live birds from houses as far away as Clarksville, AR in 10 years and they were already modifying the trailers to better accommodate/wind protect the last trailers of live birds coming from the Clarksville area scheduled for tomorrow (i.e. Friday 11/16/18). He also told IPP that approximately (b) (4) of birds that had arrived from the Clarksville area that day, which is approximately (b) (4)</p> <p>The Following was Discussed at the Subsequent Meeting Concerning this Issue: IPP met with plant management again from 1037 to 1044 (see heading above). Plant management confirmed at this meeting that they rarely receive live birds for slaughter and processing at Est. P481 from as far away as the Clarksville area and had already contacted the Tyson Foods Corporate Office personnel to attempt to remedy this scheduling issue. The last of the (b) (4) of these smaller chickens from the Clarksville area had arrived at Est. P481 at approximately 0800. Plant management told IPP the trailers used to transport these small young chickens to Est. P481 today were trailers normally used to transport the larger young chickens slaughtered and processed at the Tyson Foods establishment in Clarksville, AR. Plant management said they were going to use the trailers assigned to Est. P481 to transport the smaller chickens from the Clarksville area to Est. P481 tomorrow. The cages on these trailers assigned to Est. P481 are more heavily shielded from the wind in order to accommodate the smaller young chickens. Est. P481 had received approximately (b) (4) birds from grow out houses the Clarksville area today, 11/15/18. Plant management told IPP at this meeting they would provide a DOA count of these (b) (4) live birds to</p>

**Table: MOIs in Response to FOIA2019-142**

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								IPP after they determine the number. Tomorrow, 11/16/18, is the last day that live birds from the Clarksville area are scheduled to arrive at Est. P481.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB39081 04505G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 0703 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b) (6) (b) (6), who stopped the line before the bird could enter the scalding and (b) (6) (b) (6) removed the bird from the line. After removing the bird from the line, it was observed that there was a small cut on the neck which was not deep enough to allow the bird to bleed out properly. (b) (6) (b) (6), plant employee, took the bird back to live hang to show it to (b) (6) (b) (6). (b) (6) (b) (6) performed cervical disarticulation on the bird and made a deep cut on the neck to allow proper bleeding and hung the bird back onto the kill line. (b) (6) (b) (6) called maintenance and adjustments were made to the kill blade and stunner. In addition maintenance will monitor the kill blade and stunner to ensure they are adjusted properly for the bird sizes being run. Additional monitoring of birds entering the scalding showed no further issues at this time. I discussed my finding with (b) (6) (b) (6), and notified him of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b) (6) (b) (6), was also notified my findings. Similar GCP MOI's have been documented the most recent one was written on 9/5/18 and documented on MOI RHB5112093605G. Ms.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b) (6), or (b) (6).</p> <p>Respectfully, (b) (6) P510</p>
40	P51179	Sanderson Farms, Inc.	RQE25071 04811G	11OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 10, 2018 at 0850 while performing Poultry Good Commercial Practices I, (b) (6), was monitoring the back- up killers. I stood between line # 1 and line #2 of the kill lines, between the blood tanks and scalders. I noticed the employee on kill line #2 standing and talking to the back -up killer on line #1. I then proceeded to watch the birds on line #2. I noticed a bird enter the scalders alive. I then left the picking room to correlate with IIC about the situation. After correlating with IIC it was determined that an MOI would be issued. I then returned to speak to (b) (6). (b) (6) approached as I was discussing with (b) (6). I then returned back to Evisceration line, (b) (6) stayed back in the picking room to continue monitoring the back-up killers. As she monitored with (b) (6) she witnessed another bird with neck not cut. (b) (6) was able to show the back-up killer and took his knife to properly make sure the bird was properly killed before entering the scalders. (b) (6) then began to discuss the importance of properly killing the bird to the hourly employee. While I was on the line (b) (6) discussed with Plant Manager John Stedman that an MOI would be issued.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO11061 01005G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 0402 hours on October 5, 2018, the following less than Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS while performing the PHIS Poultry Good Commercial Practices verification task. One (1) live bird was observed in the Dead on Arrival (DOA) bin with red denaturant covering the feathers. (b) (6) and (b) (6) were notified of the incident. The bird was removed from the DOA bin in viable condition. At the election of management, the bird was humanely euthanized by rapid cervical disarticulation and disposed of in the DOA bin. This was a single isolated incident and was determined not to be a systemic loss of process control. Allowing live birds to enter the DOA bin subjects the birds to injury, suffering, and death. Loose birds must be caught in a timely manner to prevent bird(s) from being comingled with DOAs. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. This less than GCP incident was discussed in the weekly meeting with establishment management on October 5, 2018 at approximately 0400 hours and documented in the meeting Memorandum of Interview (MOI). No response to the less than GCP incident was given at this time. (b) (6) was advised a GCP MOI would be issued to management pending review by (b) (6). 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</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(FSIS) 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) (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6) (b) (6)

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO32021 13501G	01NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2340 hours on October 31, 2018, the following less than Good Commercial Practices in Poultry (GCPiP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. The North dumper operator dumped a cage of birds onto the transfer belt. Approximately 50% of the birds were Dead on Arrival (DOA)s, some birds were moribund, and the remainder of the birds were viable. This caused the live birds and the DOAs to be comingled on the belt. Some of the live birds became entrapped under the DOAs. (b) (6) and (b) (6) were notified. Additionally, the birds were run into the live hang area, were removed from the belt, and piled up next to the West wall. In the process, live birds became entrapped under the DOAs as evidenced when live birds were removed from under the pile of DOAs. This was the only cage on trailer 1184 which had an uncharacteristic number of DOAs present. The number of birds in the cage was determined to be approximately 330 birds and the number of DOAs in the cage was approximately 200 birds. This incident was determined to be isolated event and not a loss of process control or a systemic event. Comingling live birds and DOAs can lead to suffocation and death. Subsequently sorting activities which comingle live birds and DOAs can lead to entrapment, suffocation, and death. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) and (b) (6) met in the USDA IIC office at</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>approximately 0530 hours on November 1, 2018 to discuss the less than GCPIP incident (b) (6) stated in the future, the cage could be set to the side and the birds removed humanely in a timely manner if the problem was recognized immediately and if the birds were dumped onto the transfer belt, the dumper operator could hold the brake until the DOAs were cleared form the belt. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6) . 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) 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) , Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO23031 15715G	15NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2039 hours on November 14, 2018, the following less than Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS while performing the PHIS Poultry Good Commercial Practices verification task. Live birds were observed at the West end of the Meyn picking line conveyor in live hang comingled with DOAs. Live birds were observed being removed from under the pile of DOAs by a plant employee.</p> <p>(b) (6) was notified at approximately 0900 hours of the less than GCP. At approximately 2218 hours, a live bird was observed in the DOA bin with head attached. (b) (6) was notified. The 2 less than GCP incidents were determined to be isolated events and not a loss of process control. Comingling live birds with DOAs can cause suffocation and death by means other than slaughter resulting in adulterated product. The establishment must ensure that birds under their control on the official premises are treated in a manner that will minimize discomfort, injury and or death by means other than slaughter. At approximately 2130 hours, (b) (6), (b) (6), (b) (6), and (b) (6) met in the USDA IIC office to discuss the less than GCP. (b) (6) stated live birds and DOAs would not be allowed to comeingle and accumulate into a pile and DOAs and weak birds would be humanely euthanized by rapid cervical disarticulation (rapid removal of the head by dislocating the cervical vertebrae and severing the brain stem). (b) (6) and (b) (6) were notified of the live bird in the DOA bin observed at approximately 2218 hours. There was no further discussion of the incident subsequent to the</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								meeting. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). 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) 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), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6) (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO03211 14125G	25NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2023 hours on November 15, 2018, the following less than Poultry Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. Live birds became entrapped under a pile of Dead on Arrival (DOAs) as evidenced when live birds were removed from under the pile of DOAs. (b) (6) and (b) (6) observed chest movement and paw movement in a pile of DOAs in the live hang area. At the request of USDA IPP, management removed a DOA bird from the top of the pile and an alive and alert bird was observed. Comingling live birds and DOAs can lead to suffocation and death. Subsequently, sorting activities which comingle live birds and DOAs can lead to entrapment, suffocation, and death. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. After discussing these findings with (b) (6), (b) (6), (b) (6), and (b) (6) met in the USDA office at approximately 2100 hours on November 15, 2018 to discuss the less than GCP incident. No response was given at that time. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). 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) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by</p>

**Table: MOIs in Response to FOIA2019-142**

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6)</p> <p>cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6)</p> <p>(b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB531812 4405G	05DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Today, December 5th, 2018, the following was observed at P-522, Sanderson Farms, in Collins, Mississippi, by me, (b) (6): At approximately 1645 hours, one of the picking lines (the "outside" line) was stopped. I went to the back dock and observed maintenance personnel working on the neck cutter on the outside line. I observed 6 live birds hanging in the entrance of the scalders on the line at 1648 hours. The birds were bright, alert, blinking, craning their necks, and looking around. I observed that they were rhythmically breathing. I alerted establishment management to the presence of the birds multiple times over the next 45 minutes. I expressed my concerns about the welfare of the birds to (b) (6), and (b) (6). I stood at the stunner entrance, watching the birds as they intermittently closed their eyes, flapped their wings, and struggled in the shackles. At 1745 hours the lines began running, although now the dumper was broken so there were no new birds to be hung on the line. The birds that had been at the stunner entrance proceeded into the stunner. I went around to the scalders entrance for this line. I reasoned that since there had been a problem with the neck cutter prior to the line stoppage, there might be birds who did not get their necks cut and who had been hanging somewhere in the blood tunnel while the line was stopped. Indeed, I observed one live bird enter the scalders at approximately 1746 hours. The bird was one of the last birds to enter the scalders before the shackles became empty. The bird was craning its neck, looking around, blinking, and breathing regularly. I followed the bird as it entered the scalders. Afterwards, at approximately 1748 hours, I spoke to (b) (6). I stated that I was concerned about the welfare of the birds that were left in the shackles for approximately 45</p>



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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>minutes. He stated that a company safety policy prohibited birds in that location from being removed from the line. I stated that despite the fact that I had written GCP MOI's for this very same issue numerous times in the past* the welfare of live birds left in equipment during line stoppages continues to be neglected. I stated that the establishment had failed to respond to any of the previous related GCP MOI's other than to state that they will be "appealed," and no changes have been made to address the welfare of live birds left in equipment during line stoppages. I stated that equipment that processes live animals should be constructed in a manner to facilitate the removal of live animals in the event of an equipment breakdown. The treatment of live animals before slaughter is an important animal welfare concern. Live birds left suspended upside down in shackles for a prolonged period of time in the event of a line stoppage may suffer and/or die. A prudent establishment would operate equipment that permits the removal of live birds from the production line in the event of a line stoppage, and would remove live birds from the line in the event of prolonged line stoppage. In the event of a malfunction of the automatic neck cutter, a prudent establishment would monitor the entrance of the scalding tank to prevent live birds from entering the scalding tank. Live birds that enter the scalding tank due from drowning. Establishment management is encouraged to review Federal Register Docket No. 04-037N (dated 11/28/05) for FSIS recommendations concerning the treatment of live poultry before slaughter. The establishment is strongly encouraged to abide by good commercial practices. Respectfully, (b) (6)</p> <p>(b) (6) CC (b) (6) (b) (6) Dr.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Gregory Brookhouser, Deputy District Manager</p> <p>*Summary of previous related GCP MOIs: On April 26th, 2018, a similar incident occurred in which birds were left suspended in the shackles for approximately 1 hour. This was documented in GCP MOI #IKB02180453261. On July 25th, 2017, a similar incident occurred in which birds were left suspended in shackles in or near the stunner during a prolonged line stoppage. This was documented in GCP noncompliance record #IKB3219072625N/1. On April 25th, 2017, a similar incident occurred in which birds were left suspended in shackles in or near the stunner during a prolonged line stoppage. This was documented in GCP MOI #IKB58180500251.</p>
25	P529	Pilgrim's Pride Corporation	ODE27061 21327G	27DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On Saturday, December 22, 2018, at approximately 11:30am while conducting a Good Commercial Practices task I found a large pile of dead on arrival (DOA) birds in the DOA bin. I notified (b) (6) [REDACTED]. He immediately started to remove the DOA birds from the bin. More DOA birds kept coming from the hanging shack. There were so many DOAs that the chute leading to the conveyor was clogged up with DOAs and the Lead had to manually remove them. Mixed in with these DOA birds was approximately 20 live birds. The total number of DOAs from this single truck was 313. The truck before this had five DOAs. The two trucks after this truck had 39 and four DOAs respectively. The truck with 313 DOAs was held in the establishment during the 33 minute lunch period. The DOA birds were warm to the touch. The likely cause of the high number of DOA birds was overheating of the birds in the establishment during the lunch break.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB500811 0114G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P533, Hain Pure Protein, November 13, 2018, 0800 hours. In attendance: (b) (6) and (b) (6).</p> <p>At approximately 1400 hours on 11/12/2018, while observing conditions in the stun/kill/picking area in the poultry receiving department, I observed three birds on the picking line to be breathing by the scalding entrance, all three of the birds appeared awake and alert - eyes open, with their heads at a slight horizontal angle instead of vertical. Two of the birds entered the scalding. The third I pointed out to the backup neck cutter and he pulled the bird from the line before entering the scalding. I summoned (b) (6) to notify him of this finding. (b) (6) immediately went to the kill blade to look at the cuts to the birds. All cuts applied to the birds appeared effective. There was also a barrel by hot rehang that was about full to the top and appeared to be mostly cadavers. This Lot(3B) had 7 cadavers documented on the postmortem inspection lot tally sheets. I noticed the establishment employees working the hot rehang belt changing the live receiving line speed when their belt becomes full. This is done at the employee's discretion which could have an indirect result of shortened bleed out time. Also during this time a larger than normal percentage of birds showed signs of broken wings including compound fractures. I observed the live hangers and they were handling the birds appropriately. (b) (6) thinks the broken wings may be a possible catching issue among the different crews. He stated he will look into it further (b) (6) stated that normally there is an employee positioned between the entrance of the scalding and the blood tunnel that removes the birds from the line that are still breathing. The establishment was short staffed yesterday and unable to place an employee in that position. (b) (6) stated he will always try to have an employee there in</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the future. In regards to line speed (b) (6) stated that the line speed is changed to match the evisceration line i.e. if the evisceration line is slowed down or stops the picking line is slowed down to avoid congestion of birds in the area. Following the incident I timed the line at 1minute 45 seconds which was allowing proper bleed out. 9 CFR 381.65(b) requires that poultry will be slaughtered in a manner that “will result in thorough bleeding of the carcasses and ensure breathing has stopped prior to scalding”. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544A	Jennie-O Turkey Store Sales	KXJ040411 1614G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Shortly after the shift began there was a carcass that was hung back by the food inspector because there was a large bruise involving one thigh and breast on the same side of the bird. A few minutes later there were two more such birds hung back by the food inspector. Awhile later there was a fourth such bird hung back by the inspector. I notified (b) (6) and (b) (6). All four carcasses had a large amount of frank blood between the skin and the surrounding muscles, indicating that the injuries were sustained prior to death. Plant management explained that they believed that the injuries occurred during the process of loading the birds onto the trucks for the trip in to the plant. (b) (6), speaking from experience at loading turkeys, has explained how there can be pinch points between the loaders and the cage frames on the truck trailers. He also said that there has been a lot of attrition in the loading crews, and that there are a lot of new people doing the loading. He took photographs and said he would email them to the manager overseeing the loading crews. I requested that he ask for an investigation, not just into how the injuries happened, but what will be implemented to prevent recurrence.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544A	Jennie-O Turkey Store Sales	KXJ300412 2521G	21DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 20:25, while I was outside doing ante mortem inspection on the first lot of turkeys, I heard a truck that was pulling into the live hang bay behind another truck that was empty and pulling out of the live hang bay honk its horn several times. That is normally a signal that the trailing truck driver uses to alert the personnel inside the live hang bay that there is a live turkey on the floor of the live hang bay that needs to be retrieved before it gets run over. So I went directly inside and saw a squashed turkey carcass laying on the floor at the bottom of the steps by the driver's side of the trucks. The carcass had the inside of the entire thigh and its corresponding breast meat exposed through a large tear in the skin. The exposed poultry meat had steam coming off of it, indicating that it was still plenty warm and had just died moments earlier. I looked for the (b) (6), and found him in the kill room manning the manual cutting of necks on carcasses that were missed by the automatic neck cutter. I told him there was a bird that had just been run over. I then went upstairs and asked (b) (6) to call (b) (6) let him know that I needed to meet with him. At about 22:40 (b) (6) and I were able to have our meeting and discuss the issue. I explained to him that this was the first instance of a bird being run over that I had seen since the plant installed the longer brushes between the mezzanine platform and the trucks, and that there has been a significant decrease in the number of birds that have fallen onto the live hang bay floor since the installation of the longer brushes. The longer brushes seem to be effective at preventing birds from slipping off the truck trailer or the mezzanine platform and falling through to the floor. Nonetheless, plant personnel must still check for birds on the floor before every empty</p>

**Table: MOIs in Response to FOIA2019-142**

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								truck pulls out of the live hang bay, lest a bird that is on the floor gets run over.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P548	JCG Foods of Alabama, LLC	WYI250910 5501G	01OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>To: John Edwards/ Plant Manager P-548 From: (b) (6) Subject: Poultry Good Commercial Practices Date: 09/27/2018</p> <p>On September 27, 2018 at approximately 5:57 am hour, I observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices verification task at P-548, a NPIS poultry establishment. I observed a live uncut bird at approximately 5:57 am hour about 6 ft before entering scald vat on picking line #2. This bird on picking line #2 had passed by the back up killer ( person responsible to make sure necks are cut that kill machine misses) with its head raised vertically, neck arched, eyes exhibiting normal eye movements, and displaying an increased breathing pattern. I immediately stopped the line and notified (b) (6) &amp; (b) (6) to have bird removed from line. The bird was completely conscious and neck had no cuts from kill machine (machine that makes a cut in neck for bird to properly bleed out) or back up killer. I restarted line only after corrective actions were initiated and bird was removed from line by plant management. It is reasonable to conclude that had I not intervened, the live bird entrance into the scald vat was imminent. There were no more interventions "in place" past the back up killer. It is pertinent to add, as of May 2013, JCG Foods of Alabama provided the additional process forethought to provide a process for personnel to intervene and prevent birds entering the scald vat alive and dying by means other than slaughter. Line stoppage devices were installed on both lines to accommodate these circumstances. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency</p>



Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								regulations 9-CFR 381.65(b), 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. Additionally, the Poultry and Poultry Product Inspection Act states within (21USC 10 453 (g) (5)), "For the purpose of this chapter... The term "adulterated" shall apply to any poultry under one or more of the following circumstances (5) if it is, in whole or in part, the product of any poultry which has died otherwise than by slaughter." A copy of this Memorandum of Interview will be forwarded to appropriate personnel in Jackson District Office. Respectfully submitted on September 28, 2018(b) (6) [REDACTED]

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO211811 3729G	29NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/27/2018 in the blood tunnel area, I observed 14 turkeys with injuries of varying extent, size and location. All turkeys had torn skin, and the exposed underlying tissues were still moist; the feathers surrounding these injuries were stained with blood. Some of the injuries on some of the turkeys also included mutilation of the underlying tissues. None of the injuries described here were associated with scabs or any other potential indicators of old injuries.</p> <p>Between approximately 14:15 and 14:36, I observed the following 11 turkeys: Turkey #1 had an approximately 2 x 2 inch patch of torn skin on its middle-back, straddling its dorsal midline. Turkey #2 had an approximately 6 x 6 inch patch of torn skin on its middle-back as well as an approximately 4 x 4 inch patch of torn skin on the lateral aspect of its right thigh. Turkey #3 had an approximately 3 x 3 inch patch of torn skin over its hips, straddling its dorsal midline. Turkey #4 had torn skin and mutilated muscle over most of its left thigh, lateral aspect, extending proximally to include the left hip. Turkey #5 had an approximately 6 x 8 inch patch of torn skin over its right breast, and the underlying muscle was damaged and hemorrhagic. Turkey #6 had an approximately 3 x 6 inch patch of torn skin over its shoulders, straddling its dorsal midline. Turkey #7 had an approximately 4 x 6 inch patch of torn skin on its middle-back, straddling its dorsal midline. Turkey #8 had an approximately 3 x 4 inch patch of torn skin on its middle-back, straddling its dorsal midline. Turkey #9 had an approximately 2 x 2 inch patch of torn skin on its hips and an approximately 4 x 6 inch patch of torn skin on its middle-back, both injuries straddled its dorsal midline. Turkey #10 had an approximately 6 x 8 inch patch of torn skin extending from its right thigh to its middle-back. Turkey #11 had an approximately 6 x 8 inch patch</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>of torn skin extending from its middle-back to its shoulders, straddling its dorsal midline. At approximately 15:53, I observed the following 2 turkeys: Turkey #12 had an approximately 2 x 4 inch patch of torn skin on its dorsal midline at the base of its neck. Turkey #13 had an approximately 2 x 4 inch patch of torn skin on its dorsal midline at the base of its neck. At approximately 21:07, I observed the following turkey: Turkey #14 had an approximately 4 x 6 inch patch of torn skin on its dorsal midline at the base of its neck. I spoke with (b) (6), who reported that the overhead belt in one of the incline sections of the conveyor system was slipping, leading to clogs of turkeys and the subsequent injuries. An employee was placed to observe the belt for these slippages, and a new belt will be installed the evening of 11/29 after production. Employees were coached to be extra vigilant for signs of blockages and to notify management of any additional injuries.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P584	Pilgrim's Pride Corporation	QLM38021 04105G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 4, 2018 at approximately 2245 hours while conducting a Good Commercial Practices task, (b) (6) observed two bird carcasses wedged into a gap right before the drop from the top bird dump belt to the lower bird dump belt that conveys the birds into the Live Hang Department in the location of the East Bird Dumper. This area was previously identified on October 3, 2018 for the same issue; a live bird was observed wedged into the gap. The Dump Operator was notified in order to remove the bird. At that time (b) (6) was shown the issue and called establishment maintenance, who placed a (b) (4) in the area to correct the issue. The bird was also removed. On October 4, 2018 the Line 2 Picker Line was stopped to cease the belt rotation and allow the Live Hang Supervisor to free the birds. He was unable to free the birds and called maintenance over to adjust the guard and attempt to lessen the gap. The guard placement on October 3, 2018 did not prevent the issue from reoccurring again on October 4, 2018. The affected birds were removed from the gap. On further inspection they appeared to be DOA carcasses that were pulled apart in the gap exposing the inner cavity of the bird. The bird identified on October 3, 2018 was a live bird; this correlation demonstrates the gap creates an area of concern that can lead to the accidental injury or death by a means other than slaughter for poultry presented at the official establishment .</p> <p>(b) (6), (b) (6), and (b) (6) were notified of the concern with Good Commercial Practices. Corrective Action: Establishment maintenance realigned the (b) (4) and removed the two carcasses. Preventive Measure: Maintenance stated that they would look for a more permanent</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								solution to prevent the issue from reoccurring over the weekend. The East Line Dumper was released at 2306 hours. It is important to treat poultry in a way that minimizes accidental injury and/or death. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. Documented by (b) (6)
40	P584	Pilgrim's Pride Corporation	QLM59041 02531G	31OCT2018	04C05	Poultry Good Commercial Practices	Finalized	On October 31, 2018 at approximately 0410 hours while performing the Poultry Good Commercial Practices task, the following issue was noted: two live chickens were observed in the yellow condemn barrel by the stairs where the DOA severed heads are condemned. An establishment employee was informed of the live chickens in the barrel and the chickens were removed. I notified (b) (6) of the issue, he informed me that the chickens had climbed the stairs and fallen into the condemn barrel. He stated that the barrels are checked before they are dumped to ensure no live chickens are present in the barrels. I discussed with him the importance of keeping live chickens out of the condemn barrels. (b) (6) informed me that the condemn barrel has been moved away from the stairs to prevent live chickens from falling in. Documented by (b) (6)

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P6164A	Foster Farms	OIJ191110 0508G	08OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 8, 2018, I, (b) (6), while conducting a routine Good Commercial Practices (GCP) inspection task, observed egregious, deliberate mistreatment of poultry. At approximately 0732 hrs, under the live dump shed, while observing the disposition (by the forklift operator) of a module's unopened cell of birds not dumped (approximately 15-20 birds), I noted that the cage dump alarm had been buzzing for a long time (approximately 60 seconds). Looking toward the cage dump platform, I observed that the alarm was due to the cage dump operator being away from his console and 'fishing out' a bird (with a hooked steel rod) from a fully tilted cage module. After another approximately 20 seconds, the operator returned to the operation console without successfully removing the bird. To verify that the incarcerated bird would be humanely removed, I walked over to the other side of the cage dump apparatus. I then observed as the cage operator tilted the module back up level and moved it away from the dump chutes so that the live bird—which had been crushed and pinned at the hip between the steel module and steel chute—was freed. However, instead of now humanely removing the bird, the operator rolled into place a second module and smashed the bird a second time between the module and chutes. I immediately called (across the belt pit) to the operator to halt the system; however, although apparently hearing me and seeing my hand gesture across the throat to stop, the operator did not halt the operation. Looking around I observed (b) (6), coming out of the break room. I called him over and quickly explained what was happening, asking him to immediately halt the dump operation. (b) (6) did not halt the operation; instead, he gestured to the operator toward the bird and gestured to me to observe</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the operator to attend the problem. The operator however tilted the [second] cage module, flipping open the cage's cell door on top of the smashed bird, and tumbling out a whole cell's full of birds on the top of the injured bird. I again demanded to (b) (6) that the operation be halted, but (b) (6) appeared not to hear me. At this time, approximately 0737 hrs, the dump operator tilted up the second module and withdrew it away from the chute. When the module was pulled away, the operator removed the injured bird, now covered in a dark liquid, limp and moving slowly, and dropped it into the belt pit. (b) (6) stated that the bird was removed and that he would dismiss the employee from operating the cage dump, and that the problem would be solved. I informed (b) (6) that the event was an egregious GCP violation and that it would be documented in a GCP MOI. In accordance with agency directive, because there was no loss of process control (i.e. only one bird was involved), the production was not further halted and the event could not be documented as a GCP noncompliance (NR). At approximately 1125 hrs, I met with (b) (6) and advised him that preventing the mistreatment of poultry decreases the chances of adulterated carcasses.. I further reminded him that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I further recommended that establishment supervision review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I provided a copy of this document to (b) (6) and notified him that the MOI will be forwarded to the District Office and the District Veterinary Medical</p>

Table: MOIs in Response to FOIA2019-142

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Specialist (DVMS) in case additional follow-up is recommended. (b) (6) replied that whenever an issue of GCP or mistreatment of birds arises, then operation should immediately halt until the issue can be satisfactorily resolved. This MOI is associated with a GCP NR of September 13, 2018, which in turn is associated with four other MOIs this calendar year, documenting mistreatment—albeit otherwise unintentional—of poultry at this establishment.



Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6504	Peco Foods, Inc.	CHK26081 00126G	26OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At 08:35 on October 24, 2018, (b) (6) observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at P6504, Peco Foods in Tuscaloosa, AL (b) (6).</p> <p>(b) (6) observed that the live cage dump operator was dumping chickens without allowing time for the previously dumped birds to be moved forward on the conveyor. This caused chickens to be piled on top of each other, which is not in line with good commercial practices. She notified (b) (6).</p> <p>(b) (6) responded that the chickens were too big, and the cages were loaded heavier than usual. (b) (6) advised (b) (6) that the operator needed to allow more time between cage dumps in order to prevent potential for harm. (b) (6) did not verbally offer any corrective or preventive measures in response to this incident. However, (b) (6) observed the area on one later occasion and found that the dump operator was correctly allowing space between each cage on the conveyor. Also, when (b) (6) arrived at the plant and performed a Antemortem/GCP/Mishandling verification, there were no further issues observed. Federal Register Notice Docket No. 04-37N dated September 28, 2005, "Treatment of Live Poultry Before Slaughter" states that under the Poultry Products Inspections Act (PPIA) and Agency Regulations, all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices. cc: (b) (6)</p> <p>(b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6510	Peco Foods Inc	WED36141 15827G	27NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Today, November 26th, 2018, at approximately 1815 hours, the following series of events was observed by me, (b) (6), at P-6510 in Bay Springs, Mississippi: One live bird entered the scalders. The bird was hanging by one leg, looking around, and appeared to be bright and alert. I proceeded from the scalders entrance, where I had observed the bird, to the head-puller that is located immediately after the last picker. I saw a bird come out of the picker; it was bright, cherry red, and the head was swollen. There did not appear to be a cut on the neck. I asked a nearby employee to remove the bird from the line so that I could show it to establishment management. The employee removed the bird from the line, but the head came off in the head-puller. I showed the carcass to (b) (6). I proceeded to the live hang area with (b) (6). I stated that a large number of birds appeared to be hung by one leg. (b) (6) addressed the issue with the live hang employees and the number of birds hung by one leg dramatically decreased. Birds that enter the scalders alive die by drowning. 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.</p> <p>Respectfully, (b) (6)</p> <p>CC: (b) (6)</p> <p>(b) (6)</p> <p>Dr. Gregory Brookhouser, Deputy District Manager (b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6666	Koch Foods of Gadsden, LLC	GQH11221 25411G	11DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>12/10/18 2:55 am While conducting the good commercial practices task, I observed 2 deficiencies. First, on a tractor trailer bed of empty cages, there were 2 birds left inside after the dumping process had occurred. Second, when I entered the live hang area, there were mortalities in the lot and I observed both dead and live birds in the condemn barrel. On the back lot, I immediately notified the folk lift driver about the remaining birds and he stopped to retrieve them. In the live hang area, I immediately notified the attendant in the area who retrieved the live birds and euthanized them. I then went into the office to talk with the (b) (6), and informed him of the seriousness of the 2 issues concerning unnecessary suffering. I then went to evisceration to notify his (b) (6), about the situation. (b) (6) is serving on the animal welfare committee at Koch Foods. Establishment management is encouraged to review Federal Register Docket No. 04-037N (dated 11/28/05) for FSIS recommendations concerning the treatment of live poultry before slaughter. The establishment is strongly encouraged to abide by good commercial practices. Respectfully submitted, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P7101	Tyson Foods, Inc.	LUC120310 5317G	17OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/10/2018 at approximately 2213 hours, while I was performing an Ante-mortem and Good Commercial Practices task, I observed a live bird in the DOA bin in the live haul area. I stopped the forklift drivers from unloading any more cages and immediately rushed into the live haul office to find (b) (6). I informed him that there was a live bird in the DOA bin. We went to the DOA bin, where (b) (6) removed the bird and rummaged through the dead birds to assure that no other live birds were present. The live bird appeared to be healthy, clean and unharmed. There was another bird, not far from the DOA bin, on the catwalk below the dumper cage. This bird appeared to be in a similar condition as the bird from the DOA bin was in. (b) (6) had stated that he had suspected that the cage that the birds were in had a defect and the birds had fallen out into the DOA bin and onto the catwalk. The bird that was in the DOA bin did not have the red dye on it that the dead birds did. I informed (b) (6) that even if the bird had fallen out of a cage and into the DOA bin that the team member that was throwing the DOAs from the live hang window should be periodically monitoring for live birds in the bin. I also informed (b) (6) that I would be issuing an MOI for the incident. I recommend that (b) (6) review the Federal Register on the Treatment of Live Poultry before Slaughter.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P72	Tyson Foods, Inc	JPJ320312 5610G	10DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0125 on 12/10/2018 I entered the picking area and observed conditions well over the establishment limits for loose birds on the hanging pen floor. There were roughly 25 or more live birds in a large pile to the side of the live hang belt and live hangers were steadily adding live birds to this pile. These birds were stacked on top of each other and could not move creating conditions that could cause injury or suffocation. I notified (b) (6) and (b) (6) took action to prevent possible injury or suffocation by stopping further killing until all live birds were removed from the floor. I was informed by the supervisor that the excessive number of birds was due to the size of these birds being too small for proper killing if hung on the line. This incident could have been prevented had action been taken sooner.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7485	Wayne Farms LLC	QBM43221 13507G	07NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At 2200hrs, while doing an Ante mortem check, I observed in live hang a pile of birds ~ 2 feet up from the floor. There was a pile of DOA birds, live birds, and weakened live birds lying in the midst of debris and bird feces on the floor at the end of the conveyor belt. I saw two plant personnel clearing out the pile of birds and even putting some back to hang on shackles from those that were DOAs and weakened, although it was not sufficient enough to keep up with the constant moving of more birds falling onto the floor. I took regulatory action by instructing the live hanging personnel to stop hanging immediately until all live birds were removed from the floor. (b) (6)</p> <p>(b) (6) stops their line until they were back in compliance. I informe (b) (6) and (b) (6), of the MOI that will be written. I also explained to them that handling the birds in this manner, by allowing birds to suffocate while lying in heavy debris without immediately removing them in enough time from the waste and clutter causes discomfort, stress, and even unnecessary death was not exemplifying good commercial practices. According to Federal register Docket # 04-037N, Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices, and that they not die from causes other than slaughter.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7487	Koch Foods, LLC	SPG050611 1413G	13NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, November 12, 2018, at approximately 09:15 A.M., I (b) (6) elected to perform the good commercial practices check, and observed the following in the picking room. I was standing between the wall and at the entrance of the 140 scalding tank. I observed a live chicken with arched neck, blinking eyes; no cut to the throat entered the scalding tank. I retrieved the chicken at the re-hang table after it exited from the picking room. The chicken was showing all sign of cadaver. The finding was shown to plant superintendent Mr. Kevin McClendon. I informed plant superintendent that finding was not in compliance with poultry inspection regulation 9CFR 381.65 (b). The regulation 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. As per Federal Register Notice docket No 04-037N, dated September 28, 2005, "Treatment of live poultry before slaughter" the USDA food safety inspection service strongly encourages all establishments engage slaughter of poultry to make every effort to treat poultry humanely abide by the good commercial practices as described by industry guidelines. The compliance with these requirements helps ensure that poultry treated humanely. Plant response: (1) The employee was coached proper killing technique. (2) A person added to the line until the end of the shift. NOTE: NOTE: I am finalizing the MOI, because the plant response button is not functioning. I addressed the issue with "foot print" and the response was, it is a global issue working on it. the problem has not been resolved yet. (b) (6) P-7487, Koch foods of Chattanooga cc: (b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) Chattanooga circuit, District Jackson. [REDACTED], Jackson District (b) (6)



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7487	Koch Foods, LLC	SPG110611 3615G	15NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Onn Tuesday, November 13, 2018, at 2:25 P.M., I (b) (6) elected to perform the good commercial practices check. The (b) (6) was in the 140 killing area. I observed the following in the picking room. I was standing at the entrance of the 140 scalding tank. I observed a live chicken with arched neck, blinking eyes; no cut to the throat entered into the scalding tank. I notified (b) (6), who was in the killing room that I observed a live chicken entered into the scalding tank. I notified plant superintendent Mr. Kevin McClendon that I observed a live chicken enter into scalding tank. This morning I discussed with the management about the cadaver issue on 140 picking line. I informed plant superintendent that finding was not in compliance with poultry inspection regulation 9CFR 381.65 (b). regulation states "poultry must be slaughtered in accordance with good commercial practices in a manner that will resulting through bleeding of the carcasses and ensure that breathing has stopped prior to scalding." As per Federal Register Notice docket No 04-037N, dated September 28, 2005,"Treatment of live poultry before slaughter" the USDA food safety inspection service strongly encourages all establishments engage slaughter of poultry to make every effort to treat poultry humanely abide by the good commercial practices as described by industry guidelines. The compliance with these requirements helps ensure that poultry treated humanely. Plant response: (1) At the time of finding employee disciplined and removed from the job. (2) The employee was replaced with the new employee. NOTE: NOTE: I am finalizing the MOI, because the plant response button is not functioning. I addressed the issue with "foot print" and the response was, it is a global issue working on it. the problem has not been resolved yet. Sincerely</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b) (6) P-7487 Koch Foods of  Chattanooga 1826 Cappella Street  Chattanooga, TN 37408 P.NO (423)266-2950  Fax (423) 266-1514 cc: (b) (6)  , Chattanooga, TN. District Jackson (b) (6)  , District Jackson</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P758	Tyson Foods, Inc	ILK481210 5611G	11OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1117 hours on October 11,2018 while performing the Good Commercial Practices and Ante Mortem verification task, the following was observed outside of live receiving in the DOA vat. One live chicken was seen standing on top of DOA birds. The live bird had a light colored green denaturant on it. The DOA (blue) vat is large, full almost to the top with DOA, water and denaturant. (b) (6) and (b) (6) were present and observed findings and that a GCP MOI would be issued and forwarded to the District Office . A plant Employee immediately removed the bird. Complex Manager Mr. Les Nemec, (b) (6) and (b) (6) discussed that the live bird shouldn't have been in the DOA vat and it's possible it jumped into it off the dump cage belt. 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. 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 Good Commercial Practices (GCP) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personal in the District Office (b) (6) (b) (6) (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P758	Tyson Foods, Inc	ILK071912 4305G	05DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1648 hours on December 05, 2018 while performing the Good Commercial Practices and Ante Mortem verification task, the following was observed outside of live receiving in the DOA vat. One live bird was seen inside the DOA Vat . The live bird had a light colored green denaturant on it. The DOA (blue) vat is full almost to the top with DOA, water and denaturant. (b) (6) and (b) (6) were immediately notified by radio concerning this issue. The (b) (6) came to the DOA vat and observed findings until the Supervisor arrived and was notified that a GCP MOI would be issued and forwarded to the District Office . A plant Employee (b) (6) immediately removed the bird. 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. 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 Good Commercial Practices (GCP) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personal in the District Office. CC (b) (6) (b) (6) DM Larry Davis (b) (6) (b) (6) (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA44061 21926G	26DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>December 26, 2018</p> <p>Perdue Foods, LLC</p> <p>P-764</p> <p>Salisbury, MD Attendees: (b) (6)</p> <p>(b) (6),</p> <p>Perdue Foods, LLC (b) (6)</p> <p>(b) (6)</p> <p>USDA, P-764 A meeting was held at 0746 hours in the USDA Veterinarians' Office, Perdue Foods, LLC in Salisbury, Maryland. I identified myself as (b) (6)</p> <p>(b) (6)</p> <p>(b) (6) acknowledged that he understood my official capacity through our conversation. The topic of discussion was a poultry welfare concern that I observed this morning while conducting the poultry good commercial practices check in the receiving department. At approximately 0710 hours while conducting ante mortem examination of birds in cage banks (that were sitting on the ground and not the truck) on side 1, I observed a single bird with its foot/leg caught between the cage and the cage housing at the top. The bird was alive and lying on its back. Another bird in a different cage had its head sticking out of a hole in the center of the cage wall. At the time of the observation, I notified (b) (6)</p> <p>(b) (6) and showed him the poultry welfare concerns. He immediately had the cage bank lowered so that he could open the cage door and release the bird's trapped leg. He</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								took note of the hole in the cage wall. I reminded (b) (6) that the Poultry Product Inspection Act and the Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. 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.

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P768	Tyson Foods, Inc.	BFC011310 5911G	11OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, October 11, 2018, I (b) (6) conducted a formal interview regarding three live birds being found in a tote used for disposing dead birds/carcasses. The MOI commenced at 1203 hours and involved establishment personnel (b) (6), (b) (6), and (b) (6) and USDA personnel (b) (6). I informed attendees that at 1138 hours, while performing Good Commercial Practices, I observed a live bird covered in denaturant in one of the three large white totes (used for DOAs, euthanized birds, disposed carcasses, and litter/debris) located between the dumping station and feather/offal truck area. I immediately told (b) (6); and he and another establishment employee thoroughly searched through the tote. There were two additional live birds covered in denaturant found in the tote. All three birds were promptly euthanized. (b) (6) informed me that he would speak with a new establishment employee in live hang regarding this incident; and I saw him soon afterwards discussing with an employee near the tote. I rechecked the tote and checked a second white tote containing denatured dead birds, and I did not see any further live birds. I informed attendees that finding live birds in the tote was unacceptable in accordance with expectations of Good Commercial Practices (9CFR 381.65(b)), it warranted a formal interview and Memorandum of Interview (MOI), and that I would need to provide a copy of my MOI to my (b) (6), who would provide this information to our (b) (6) for review (in accordance with Directive 6100.3: Ante-Mortem and Post-Mortem Poultry Inspection and Notice 44-16). I also told attendees this was the first time I had seen live birds in a container meant for disposing dead</p>

**Table: MOIs in Response to FOIA2019-142**

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								birds/carcasses at this establishment. The interview was concluded at 1206 hours.



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P806	Tyson Foods, Inc.	OGC21191 03105G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P806, Tyson Foods, Inc. October 5, 2018 1440 hours. In attendance: (b) (6) ; (b) (6) (b) (6) . At approximately 22:43 hours on October 4, 2018 on the second shift the following was observed. When I entered the evisceration rehang area the last birds for the shift were being transferred from the rehang belt and hung onto the evisceration lines. The tank at rehang, which is used by the plant to discard birds, was noticed to be approximately three-fourths full with birds. On the top layer several birds were observed where the entire skin was dark red, the neck was dark red and engorged with blood and the head (dark red) was still on the birds. On closer review it was observed that there was no slaughter cut on the neck of these birds and I found a total of nine of these birds. In addition there were four birds in the tank where the entire skin was dark red, the necks were red and engorged with blood but the head had been pulled from three of these carcasses, and was partially pulled off from the fourth carcass. These observations are consistent with a cadaver carcass as the birds did not have a proper slaughter cut, were not thoroughly bled and thus did not die by means of slaughter. In general these birds appeared to be smaller in size than most of the birds during the shift, and at the end of the shift the plant did switch to and finish on a final lot, different grower, that consisted of only approximately five hundred birds. I requested (b) (6) to come to the rehang area and I reviewed these carcasses with him noting the lack of a slaughter cut. (b) (6) called for (b) (6) , to come to rehang where he also observed these carcasses. At this time, (b) (6) thought was that there</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>may have been birds that stayed on the outer receiving belt and then they were hung late from the live hang belt onto the kill line(s). The following afternoon I then met with upper management officials consisting of (b) (6) and (b) (6).</p> <p>I informed them of my observations in the evisceration rehang area at the end of the shift the previous night and that both (b) (6) and (b) (6) were present to observe these carcasses. I discussed with (b) (6) and (b) (6) the requirement that live poultry be handled in a manner that is consistent with good commercial practices and that they do not die from causes other than slaughter. I informed (b) (6) of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] that presents FSIS recommendations concerning the treatment of live poultry before slaughter and offered to provide him a copy of this document (b) (6).</p> <p>(b) (6), after performing an investigation on the matter, then later met with me. He confirmed the initial opinion that at the end of the shift a few birds were hung on the kill line late, creating gaps of empty shackles, and that the back-up kill personnel were not aware that there were still some birds coming on the kill line. He stated that the action to be taken going forward would be that at the end of the shift a supervisor or lead person would go to the kill area to notify the back-up personnel at the time the last birds are arriving on the kill line and when they can leave their station. At the completion of our meeting I provided (b) (6) with a copy of the Federal Register Notice and informed him that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								recommended. Respectfully, (b) (6) [REDACTED], Est. P806 Tyson Foods, Inc.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P912	Wayne Farms, LLC	SVF421710 2308G	08OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment Memorandum of interview Est. P-912, Wayne Farms LLC, October 5, 2018, 18:50 hours, in attendance: (b) (6), (b) (6), (b) (6), (b) (6) and (b) (6). At approximately 1840 hours on Friday, October 5, 2018, while performing Good Commercial Practices verification (GCP) at the pre-scald check point, I observed alive bird was about to enter the scald. The bird's head was elevated, eyes were blinking and carotid arteries were not cut at all. Immediately I removed the bird from the line. Since the bird had passed all establishment intervention steps, it is reasonable to conclude that the bird would have entered the scald alive; had I not removed it from the line. I summoned (b) (6) to notify him of the mistreatment incident. The bird was taken to the kill backup personnel. Few minutes later I met with (b) (6), (b) (6), (b) (6) and (b) (6) in the USDA office to discuss the incident. (b) (6) attributed the cause to a temporary short of back up personnel as one of them left his position uncovered, in order to go to the restroom. He also indicated measures that will be implemented to ensure that no such incident will happen again in the future. These measures included that at no time during kill operations shortage of backup personnel will be allowed. I reminded (b) (6), (b) (6), (b) (6) and (b) (6), that the PPIA and agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices and that they are not die from causes other than slaughter. I also advised him that preventing mistreatment of poultry decreases the production of adulterated carcasses I recommended that they review Federal Register Notice Vol. 70, No. 187,</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>published September 2005[Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I provided plant management a copy of this document and notified them that this MOI will be forwarded to the district office and the district veterinary medical specialist (DVMS) in case additional follow up is recommended. Upon my additional verifications no further deficiencies as described in this MOI were observed. Respectfully (b) (6)</p> <p>(b) (6) P-912 Wayne Farms LLC CC: Dr. Gregory Brookhouser, DDM (b) (6)</p> <p>(b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P912	Wayne Farms, LLC	SVF312211 1220G	20NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment MOI Est. P-912, Wayne Farms LLC, November 20, 2018, 2215 hours, in attendance: (b) (6), (b) (6), (b) (6) and (b) (6). At approximately 2204 hours, while observing conditions in the live poultry dumper area I observed live, week young chicken in the dead-on-arrival (DOA) barrel that is placed in the area. The barrel was approximately full of dead birds. The bird was breathing, encircled by dead birds, feathers, manure and other kind of debris. I summoned (b) (6) to notify him of this finding. (b) (6) immediately went through the DOA barrel and removed the live bird and elected to euthanize it, due to its weakened state by cervical dislocation. At approximately 2215 hours I met with (b) (6) and (b) (6) in the USDA office to discuss the incident. They indicated that the incident will be investigated and will provide a response that will address the cause of the incident and the necessary preventive measures that will be implemented to ensure that no such incident may happen again in the future. I reminded (b) (6), (b) (6), and (b) (6), that the PPIA and agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices and that they are not die from causes other than slaughter. I recommended that they review Federal Register Notice Vol. 70, No. 187, published September 2005[Docket No. 04-037N]for FSIS recommendations concerning treatment of live poultry before slaughter. I provided plant management a copy of this document and notified them that this MOI will be forwarded to the district office and the district veterinary medical specialist (DVMS) in case additional follow up is recommended. Upon my additional verifications no further deficiencies as described in this MOI were observed.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Respectfully (b) (6) P-912 Wayne Farms LLC CC: Dr. Gregory Brookhouser, DDM (b) (6) (b) (6) (b) (6)
80	P9197	Perdue Foods, LLC.	UAB48131 05801G	01OCT2018	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1215 hours while performing Good Commercial Practices, I noticed five chicken trailers underneath the holding shed behind the unloading area without enough fans (maybe one fan per trailer) and no water misters. Most of fans are broken and there aren't any misters at all for the holding shed. The other shed was filled with trailers. According to the establishment's thermometer outside, the temperature was 75 F. I observed an increased amount of dead and respiratory-distressed birds compared to the birds located underneath the shed with fans and water misters. I notified (b) (6) and he notified (b) (6) of the issue. (b) (6) stated he would place fire fans around the shed for the moment. A few months ago, I observed a similar situation and at that time I notified (b) (6) and (b) (6). They removed the trailers in a timely manner and they placed fans around the trailers. At approximately 1330 hours, (b) (6) asked if we could look at the welfare of the birds together. There were two trailers underneath the shed and I believe the birds were more in respiratory distress compared to the previous visit. The fire fans were not present. I asked (b) (6) can I view the establishment's Animal Welfare Program and after reviewing their program, I determined they did not following the program. A copy of this Memorandum of Interview (MOI) has been sent to (b) (6) and (b) (6).

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA142011 4202G	02NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1722 hours while providing breaks on line 1, station 2 I was notified that the inspector on line 1, station 1 had a cadaver. Upon further investigation, I observed the carcass had the head intact which was red to purple in color and had not received a cut to the neck.</p> <p>(b) (6) was notified of the observation of a bird dying other than by slaughter. (b) (6) stated that the cause of the uncut birds was job performance and the employee would receive disciplinary action. At approximately 1808 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Herbeson, DE. 19951</p>



Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA391311 5309G	09NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1724 hours while providing breaks on line 2, station 2 I was notified that the inspector on line 2, station 3 had a cadaver. Upon further investigation, I observed the carcass had the head intact which was red to purple in color and had not received a cut to the neck.</p> <p>(b) (6) was notified of the observation of a bird dying other than by slaughter. (b) (6) stated that the cause of the uncut birds was job performance and the employee would receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>Allen Harim Foods, LLC. P-935 Herbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA012112 2506G	06DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/4/18, at approximately 1753 hours while tagging a stainless steel bin of small birds I observed two whole small carcasses that were bright red in color with the head intact. Upon further investigation the two carcasses had no bleeding cut to the necks, the facial areas was swollen and purple in color, as was the necks. At approximately 1812 hours (b) (6) was notified of the observation of birds dying other than by slaughter. At approximately 1822 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) and (b) (6) were notified of the observation of birds dying other than by slaughter. On 12/4/18 and 12/5/18 I requested a verbal corrective action from (b) (6), however none has been forthcoming. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P18414	MB Consultants LTD	JYI1705 120917 N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	On 12/13/2018 at approximately 13:35, while performing a routine Poultry Good Commercial Practices task, I observed the following noncompliance: Bird #35 out of 105 checked in the bleed out loops was still alive. I retrieved the bird from the line before it entered the water vats. I noted that the bird's neck had been cut, but the bird was still alive and alert. I passed the bird through the curtains to the live hang area to be rehung and recut. I had noticed that the water in the scalding room was up to the top of my boots, and I had noticed a few birds floating in the water. I reached into the water to pass a few birds through to live hang for disposal, as I initially assumed that these were cut birds that had simply fallen off the line. As I retrieved the first 2 birds, I realized that neither of them had been cut, and both of them had wandered into the room from live hang. One of the birds had already drowned, and the other started to move and take breaths as it was hanging upside down. I grabbed a couple more birds, and both of them started to move and take breaths as they were pulled from the water. I could see other birds floating in the water, and I could see that some of them were under the scalding vats and out of my reach. I realized that the process was out of control. In accordance 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. Furthermore, in accordance with 9 CFR 381.1(d)(v) a poultry carcass is considered adulterated if it has died other than by slaughter as would be the case with a chicken that died by drowning in the scalding vats. As a reminder, our expectation is that all live poultry should be treated in a manner consistent with good commercial practices, which means they should be treated humanely.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1241	Tyson Foods, Inc.	MGJ18 221151 19N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 2205 hours while performing a poultry good commercial practices task, (b) (6) observed 2 live chickens with no knife cut on the neck entering the scalding tank within 1 minute of each other. (b) (6) immediately notified (b) (6), of the finding and of the impending noncompliance report. Upon further investigation, (b) (6) observed that there was a great disparity in bird size with several very small birds going down the kill line. (b) (6) also observed that several of these smaller birds were actually missing the stunner and the kill machine. Establishment management had placed 2 back-up killers after the kill machine, but the 2 back-up killers were not able to keep up with the number of birds that had missed the kill machine. These findings revealed that the slaughter process was out of control. (b) (6) called for maintenance to adjust the stunner and kill machine, and he immediately verbally counseled the back-up killers while they were on the line. These actions appeared to be effective because when (b) (6) rechecked the process, no live birds were found to be entering the scalding tank. (NR# 233)</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1315	Tyson Foods, Inc.	ZCB360 911120 6N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At 0815 hours, during a GCP verification task the IIC notified (b) (6) there were small sized chickens on line one with improper neck cutting occurring, and there was concern live birds might be entering the scald tanks. The IIC removed himself from the picking room to observe another inspector performing a sampling task. Once this action was completed further observations were made of high percentages of cadavers in the condemn barrels at the rehang table within the Evisceration department. The IIC returned to the picking room and stationed himself at the location in between the line one campylobacter brushes and the entrance into the first scald tank for line one at 0834 hours. Two small sized chickens proceeded down the line entering the scald tank alive. The birds had diagonal neck cuts that were too superficial to allow thorough exsanguination prior to entering the scald tank. The chickens were breathing rhythmically, flapping their wings, and tracheal movement was visualized during inhalation. (b) (6) was in the vicinity of the entrance to the picking room and was notified a second time by the IIC at 0836 hours that improper neck cutting was occurring on line one allowing live birds to enter the scald tanks. (b) (6) proceeded to the position himself between the first head and second head pullers on line one, and began manual decapitation procedures. The IIC counted nine more live chickens entering the first scald tank on line one with improper neck cuts and heads still intact between 0836 and 0840 hours. (b) (6) reported that maintenance would start adjusting the equipment. During this discussion the focus transitioned to include slowing the line speed down to allow more time for proper exsanguination prior to reaching the scald tanks. (b) (6) was notified by (b) (6), and became aware of the situation. The line speed was reduced to 140 bpm as timed by the IIC</p>	CLOSED

**Table: Noncompliance Reports in Response to FOIA2019-142**

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							at the same location of the picking room line prior to the scald tanks. Post line speed reduction two more chickens (0842, and 0845 hours) entered the scald tank on line one alive due to improper neck cutting exhibiting rhythmic breathing, wing flapping, and tracheal movement/gasping. The establishment still had not provided any additional personnel within the picking room to correct the situation beyond (b) (6) . (b) (6) was notified of the noncompliance for 381.65 (b) to be issued and was directed to keep the line speed reduced until the establishment could regain process control.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM17 231247 03N-1		04C05	Poultry Good Commercial Practices	381.65(b)	<p>Est. P325, Tyson Foods, Inc., Regulation 381.65(b) On Monday, December 3, 2018 at approximately 1525 hours at Est. P325 Tyson Inc., I, (b) (6) observed the following noncompliance of regulation 381.65(b) in the evisceration department at the rehang table. While verifying slaughter process control, 4 non-eviscerated young chickens with intact head and neck were observed in the condemn barrels at the rehang table. There was also a carcass with a partial cut (miscut) in the condemn barrel. 1 of those carcasses was in the condemn barrel for picking line # 1 and the other carcasses were in the barrel for picking line # 2. (b) (6) and (b) (6) correlated on the pathology of these 5 birds to confirm their status as cadavers plus the 1miscut. All 6 birds were of variable sizes. The uncut necks and no other signs of bleeding out or being a dead on arrival (DOA) indicate the birds entered the scalding vat still breathing, dying by means other than slaughter, which makes them cadavers and adulterated product. The repeated occurrence of cadavers represents a process out of control that results in the production of adulterated product. (b) (6) was notified of the noncompliance. (b) (6) was told to reduce the line speed to 126 BPM in order to investigate and implement corrective actions. At 1545, (b) (6) observed 1 more cadaver with intact head and neck coming down picking line # 1 by the rehang table. (b) (6) said corrective actions would include changing out the employee working on picking line # 2 and retraining the employee from picking line # 1. At approximately 1600 hours when the # 2 line employee was changed out, line speed was allowed back up to (b) (4) to monitor the killing of the employee. His killing was observed successful resulting in release of regulatory control action for his line at</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							1625 hours. At approximately 1635 hours after the line # 1 employee finished retraining, line speed was released back to (b) (4) as well when her killing was observed effective. The hanging station and backup killers were rechecked again and verified compliant with good commercial practices (GCPs) resulting in thorough bleeding of carcasses and the cessation of breathing prior to scalding. 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. A similar GCP noncompliance for cadavers occurred on 11/30/2018 with reference # YDM3705124903N/1. The preventive measures were not implemented or effective in preventing recurrence of noncompliance.	



EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM34 001229 07N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Est. P325, Tyson Foods, Inc., Regulation 381.65(b) On Thursday, December 6, 2018 at approximately 2115 hours at Est. P325 Tyson Foods Inc., (b) (6) observed the following noncompliance of regulation 381.65(b) in the evisceration department at the rehang table. While verifying slaughter process control, following the observation of 2 miscut birds at approximately 2000 hours on Line 2, Station 2 that were shown to and discussed with (b) (6) (b) (6), 3 non-eviscerated young chicken cadavers were observed on picking line # 2 at the rehang table within 5 minutes of each other. 1 of these carcasses had an insufficient cut through the eye sockets and the other had a shallow cut through the skull. Both carcasses exhibited signs of incomplete exsanguination with bright to dark red colored skin and pooled blood in the neck and head area. 1 other carcass had a completely intact head and neck with bright to dark red coloration in that region. The uncut body without other signs of bleeding out or being a dead on arrival (DOA) indicates this bird entered the scalding vat still breathing, dying by means other than slaughter. Poultry that die from causes other than slaughter or are not physiologically dead because of ineffective slaughter before they enter the scald vat and drown are cadavers, which are considered adulterated product. The repeated occurrence of cadavers and production of adulterated product represents a process out of control. (b) (6) (b) (6) was notified of the noncompliance and shown the cadavers (b) (6) (b) (6) asked for corrective actions to which (b) (6) (b) (6) called Maintenance and another Supervisor to investigate the problem on picking line #2. (b) (6) (b) (6) relayed the importance of making sure the machinery, automatic knife, and/or backup cutting plant employees are functioning in a manner that enable them to meet the</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							requirement to slaughter poultry in accordance with good commercial practices that result in thorough bleeding which cause breathing to stop before scalding. While (b) (6) was observing the slaughter process and investigating the cadaver incident, slaughter ended for the remainder of the shift. The incident and investigation were to continue to be addressed the following day. 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. A similar GCP noncompliance for cadavers occurred on 12/3/2018 with reference # YDM1723124703N/1. The preventive measures were not implemented or effective in preventing recurrence of noncompliance.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM37 051249 03N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Est. P325, Tyson Foods, Inc., Regulation 381.65(b) On November 30, 2018 at approximately 0755 hours at Est. P325 Tyson Inc., I, (b) (6), observed the following noncompliance of regulation 381.65(b) in the eviscerations department at the rehang table. While verifying slaughter process control, 3 non-eviscerated young chickens with intact head and neck were observed in the condemn barrel at the rehang table. The uncut necks and no other signs of bleeding out or being a dead on arrival (DOA) indicate the birds entered the scalding vat still breathing, dying by means other than slaughter, which makes them cadavers and adulterated product. At 0815 hours, 2 more carcasses with uncut necks were observed in the condemn barrel at evisceration line 2. (b) (6), and (b) (6), were notified of the noncompliance and shown the cadavers. The repeated occurrence of cadavers represents a process out of control that results in the production of adulterated product. At 0824 hours, the plant was told to utilize a reduce the picking line speed to (b) (4) in order to investigate and implement corrective actions. At approximately 0848 hours, 1 more carcass with only a small, insufficient neck cut was observed in the condemn barrel. At that time, the plant verbally proffered corrective actions. At approximately 1035 hours, the hanging station and backup killer were rechecked and verified compliant with good commercial practices (GCPs) resulting in thorough bleeding of carcasses and the cessation of breathing prior to scalding. After verifying return to slaughter process control, regulatory control action was released and line speed was increased back up to (b) (4). 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</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							are considered adulterated and must be condemned. A similar GCP noncompliance for cadavers occurred on 11/29/2018 with reference # YDM5105112030N/1. The preventive measures were not implemented or effective in preventing recurrence of noncompliance (b) (6) 00325P	
P325	Tyson Foods, Inc.	YDM37 181013 17N-1		04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 1745 hours inspection personnel observed multiple cadavers (to many to count) on the production line in the rehang area of the establishment production line. Further investigation and observations confirmed two additional barrels of carcasses had been removed from the production line by establishment personnel previous to USDA discovery. Carcasses were reviewed and identified as cadavers by the absence of a transverse cervical cut and cutaneous hyperemia (red birds) indicating that the carcasses had not been exsanguinated before entering the establishment scalding tank. Carcasses were evaluated and confirmed as cadavers. Live hang was halted and an additional 38 cadaver carcasses were identified and removed from the production line by establishment personnel as the production lines finished. The observation and findings by USDA clearly represent a violation of Good Commercial Practice operating procedures Regulation 381.65(b) which states that poultry must be thoroughly bleed and breathing has stopped prior to scalding procedures.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM51 051120 30N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Est. P325, Tyson Foods, Inc., Regulation 381.65(b) On November 29, 2018 at approximately 1700 hours at Est. P325 Tyson Inc., I, (b) (6), observed the following noncompliance of regulation 381.65(b) in the backup neck-cutter room on line #2. While verifying slaughter process control of young chickens immediately following a GCP mistreatment event at 1600 hours with 1 cadaver observed and shown to Evisceration (b) (6) on line 1, station 4 and another cadaver at 1645 hours on line 1, station 1, 2 live birds within intact necks on line 2 were observed within seconds of each other traveling past the backup neck cutter towards the scalding. (b) (6) was immediately notified of the noncompliance and asked to help facilitate stopping the line and retrieving the live birds before scalding. However, the birds could not be retrieved from the system. (b) (6) proceeded to the live hang room and was met by (b) (6) and (b) (6). The loss of process control for handling birds evidenced by the repeated occurrence of birds dying my means other than slaughter was relayed. A regulatory control action of line speed reduction for both hanging lines was started while the plant proceeded with their investigation. At approximately 1715 hours, 3 birds with intact head and neck were observed in the condemn barrel at the re-hang table just outside of the scalding room. 1 of those condemned cadaver birds had been visualized in the condemn barrel by (b) (6) at approximately 1700 hours. (b) (6), (b) (6), and (b) (6) correlated on the cadavers in the barrel and the cadaver still hanging at line 1, station 4. It was determined that 5 birds with intact head and neck entered the evisceration floor and therefore entered the scalding vat still breathing (cadavers) within approximately 1 hour, which represents a process out of control that</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2019-142

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>results in the production of adulterated product. At approximately 1724 hours, (b) (6), (b) (6), and (b) (6) discussed the noncompliance. This does not meet the regulatory requirement to slaughter poultry in accordance with good commercial practices that result in thorough bleeding to ensure breathing stops before scalding, and that these cadaver birds are considered adulterated. (b) (6) proffered corrective measures to adjust the machinery to accommodate different sized birds that were missing the automatic neck cutter and to have a plant employee watch and ensure the backup cutters do not miss any birds needing to be cut. At approximately 1734, (b) (6) verified implementation of the corrective and verified return to slaughter process control, and regulatory control action was released. 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. A similar GCP noncompliance for cadavers occurred on 10/17/2018 with reference # YDM3718101317N. The preventive measures were not implemented or effective in preventing recurrence of noncompliance.</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL281 711331 9N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 11/19/2018 at approximately 1340 hours I, (b) (6), observed 4 cadavers on the Line 4 pre-sorter rack. All four carcasses had their heads still attached and there no was evidence of a cut on the neck whatsoever. The carcasses displayed signs of a typical cadaver such as swollen, bright purple heads and necks and the skin of the carcasses were bright red. I notified (b) (6) and (b) (6) of my findings. I then went to observe the birds going into the scalding on Line 4, but the line was close to coming to an end as it was break. I observed approximately 20 birds enter the scalding all with visible cuts. When I returned to the pre-sorter station, the sorter was just pulling off a carcass with the same cadaver description as above. In addition, there was another cadaver on the rack. At approximately 1349 hours I had observed a total 6 cadavers with no neck cut whatsoever at the pre-sorter station. I took a regulatory control action and at approximately 1355 hours (b) (6) applied U.S. Rejected/Retained tag #B37 425359 to Line 4 live hang so no further birds could be hung. I requested that the establishment provide FSIS with corrective actions before the line could be restarted. I also further investigated with the verification inspectors and (b) (6) said before his zero tolerance check at approximately 1336 hours he did not observe any cadavers on the pre-sorter rack. Therefore, a cluster of 6 cadavers with no cuts on their necks were observed in approximately a 15 minute time span. At approximately 1430 hours (b) (6) provided FSIS with a written memorandum documenting the actions the establishment had taken to prevent recurrence, which I deemed acceptable. At 1432 hours (b) (6) released Line 4 live hang and production was able to begin. At approximately 1500 hours I notified (b) (6) of the forthcoming noncompliance. My findings indicate</p>	OPEN

**Table: Noncompliance Reports in Response to FOIA2019-142**

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							a noncompliance of the regulatory requirements of 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."	
P9030	New American Poultry	NRF381 410041 2N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	On October 11, 2018 at approximately 4:00pm while performing a routine SSOP review and observation noticed four squab carcasses on the metal shoot that leads from the defeathering machine that were bright cherry red and their heads ripped off. I examined the four carcasses and determined that these birds where never cut and drowned in the scold water tank. This is a direct violation of Good Commercial practices 9 CFR 381.65(b) which states that 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. I immediately notified the plant owner Howard Chan and showed him the four cadavers squabs and informed him of the non-compliance with 9 CFR 381.65(b).	CLOSED



EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P533	Hain Pure Protein Corporation - FreeBird East	AKB1907101319N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	On 10/18/18 at approximately 1115 I went into the NY room to observe the slaughter process for the Good Commercial Practices task. Upon entering the area I noticed the shackles were empty and proceeded to the hanging area. Once inside I (b) (6) who told me there was a problem somewhere in the process concerning the belts but was unsure of what it was. The live hang belt was completely full of birds. The live hang employees began to sort through the belt hanging the live birds, and placing the dead on the designated table. It was later explained to me that the peddle at the end of the live hang belt that is used to operate both the live belt and the dumper belt is overly sensitive to touch and if touched lightly, one belt may run but not the other. This created an issue in which 82 birds died by means other than slaughter. Which is a noncompliance with 9 CFR 381.65(b).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P533	Hain Pure Protein Corporation - FreeBird East	AKB4614102005N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 10/5/18 at approximately 0950 the FSIS line inspectors came into the office and said something happen in the live receiving area and they were told to go to lunch early. I went out to live receiving and immediately noticed live hang employees with full hands of dead birds throwing them into the condemned auger. I went into the hanging area and observed a large pile of dead birds on the floor. (b) (6)</p> <p>(b) (6) informed me that a piece of plastic curtain had broken off the wall mount and jammed the area in which the transfer belt and live hanging belt meet. The birds became trapped on the transfer belt unable to enter the hanging pen. The transfer belt from the dumper to the hanging area is covered on the top so this was unknown to the employee operating the cage dumper as he continued to dump adding more birds to the confined area and causing a large amount of birds to die on the transfer belt.. During my observations I noted that within the pile there were birds still breathing, I pointed those birds out to (b) (6) and additional plant employees and verified all the birds condemned were no long breathing. The total amount of birds dying on the belt totaled 125. The large number of birds that died by means other than slaughter represents noncompliance with 9 CFR 381.65(b).</p>	CLOSED