

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
M1015	Empire Kosher Poultry, Inc.	04C05	ARE221509 0212G	12SEP2018	<p>Est. P-1015, (b) (6) September 12, 2018, 1525 hours. In attendance: (b) (6) and (b) (6). At approximately 1200 hours, Food Inspector (b) (6) called me to her USDA inspection station and showed me a young turkey with cherry red skin on neck and carcass. I observed that the cut in the neck is near the base of the beak which apparently the reason why a thorough bleeding is not achieved. The turkey line supervisor concurred that it is a cadaver and the carcass is condemned. At approximately 1400 hours, (b) (6) called me again to her USDA inspection station and showed me a young turkey with cherry red skin on neck and carcass. I also observed that the cut in the neck is near the base of the beak which, again, apparently is the reason why a thorough bleeding is not achieved. The turkey line supervisor concurred that it is a cadaver and the carcass is condemned. At 1525 hours, I conducted a meeting with (b) (6). I asked (b) (6) how he plans to prevent the recurrence of the incident. (b) (6) said he has to confer with the rabbis who are responsible for severing the esophagus, trachea, carotid arteries and jugular vein. I provided (b) (6) a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N) and recommended to review the treatment of live poultry before and after slaughter. I also notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended. Respectfully, (b) (6) of Est. P-1015: Empire Kosher.</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
M13456	Tyson Foods, Inc.	04C05	BQB3613081416G	16AUG2018	<p>At approximately 1230, August 16, 2018, I was performing Good Commercial Practices verification in live hang. I walked toward the end of the live hang belt and was passed by (b) (6) who had already been heard speaking on the radio about DOAs (Dead on Arrival). As I arrived to the end of the belt I observed a pile that reached up to the edge of the live hang belt which is approximately 3 feet high. I observed an employee throwing carcasses into an inedible barrel and I also observed employees hanging birds onto the line from the same pile of birds. These birds are large birds and average a weight of 7.36 pounds according to plant records. A pile of this size can kill a bird caught underneath, and birds who are having trouble breathing would be easily killed from the weight or unable to breath. The (b) (6) explained to me these DOAs fell onto the floor from the belt and they count them before placing them in the inedible barrel. This is not a good commercial practice. The establishment failed to maintain control of the live-hang process and thus allowing both live and dead birds to be discarded into a pile on the floor. .</p>

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M17250	Tyson Foods, Inc.	04C05	UQI1212065025G	25JUN2018	<p>June 25, 2018, verification of good commercial practices was performed at live receiving. The fans and misters for all holding bays were on (temperature was 84 degrees). The staging bays all had trucks in them. Bay B had the "outside" - facing bay A and exposed to direct sunlight with no fans or misters. The general condition of the chickens on the shaded, misted side was acceptable with quietly siting chickens, alert and responsive. On the exposed side the chickens were panting and appeared lethargic. Some were prostrated. During the time when the sun is directly on Bay B, please consider leaving the truck at the holding shed at the bottom of the hill or stage from bays A and C, until the shade reaches that side. I related this to the live hang supervisor the next day, June 26, 2018. I described my review of live receiving the previous day and of my concern. I also related to him that the District Veterinary Medical Specialist had cited this issue during his visit last month and had made a few suggestions to the plant manager verbally. I explained that I understood the argument that keeping all three of the staging bays full facilitated smooth movement and control of process. I encouraged consideration of ways to avoid the two plus hours that the sun was fully on that one side of the trucks. (b) (6) agreed to take my suggestion under consideration. The entire conversation and my findings from June 25 were relayed to the attendees of the regularly scheduled plant meeting at 8:30 am on June 26th.</p>
M17250	Tyson Foods, Inc.	04C05	UQI5907094529G	29SEP2018	<p>September 29, 2018, inspection observed the first lot of chickens slaughtered today were the same chickens that were returned to the farm when slaughter was canceled on Thursday, September 27th. These chickens were remarkable in that .5% of these chickens had green, gangrenous bruising on wings and elsewhere. It was evident that these were injuries sustained during handling and transportation on Thursday. Plant management was notified and responded by slowing the line speed to allow online and offline trim. Though not technically monitored under the purview of FSIS since the injury possibly occurred off-premises, it is worth noting that these chickens were observed being reloaded for their return to the farm on Thursday by CSIs and they reported that they observed appropriate handling by plant personnel.</p>

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M19697	Chaudhry Meat Company, Inc.	04C05	ZCA1114061822G	22JUN2018	In compliance, PHIS would not allow me to delete MOI
M20322	Equity Group Eufaula Div LLC	04C05	ATF1713065707G	07JUN2018	<p>On 06/07/2018, at approximately 1301 while performing my Good Commercial Practices at the entrance of the scalding, I observed one small uncut, alive bird pass by. I noted that the bird was breathing and alert to its surroundings. At the point of observation, the establishment has no further humane measures in place to ensure that all breathing has stopped prior to entering the scalding. I visually followed the bird as it entered and exited the head puller (prior to the entrance of the scalding) and into the scalding where it entered still breathing. I completed my check and went to the exit of the picking system where I observed the cadaver bird, head attached and bright red in color, exit the picking system. I then followed the bird to the evisceration department where (b) (6) was notified and removed the bird from the evisceration line. (b) (6) stated that immediate corrective actions would be put in place to ensure no other birds entered the scalding breathing (exchanging of employees). He stated that retraining would be implemented, as well as, disciplinary action. At approximately 1339 I performed a verification GCP to ensure that corrective action implemented was effective. No birds were observed going into the scalding breathing at this time. A review of the daily establishment animal welfare records indicated no deviations for the shift. 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 (Reference Federal Register Docket #04-037N).</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
M2032 2	Equity Group Eufaula Div LLC	04C05	ATF290206 1325G	25JUN2018	<p>On Thursday, June 21, at approximately 2155 hours, I was performing Good Commercial Practices in the live hang room. I noted a live bird stuck, on the live hang belt, partially under the bracket. The bird appeared to move and lift its' head up as other birds moved over and around it. The bracket is located under the end of the dumping belt, and along the side of the live hang belt. This bracket serves to keep birds, that are on the live hang belt, from becoming entrapped in a roller on the other side of the bracket, and under the dumping belt. The bird in question did not move as the belt underneath moved. I looked under the belts and noted the bird had a leg which was under the bracket, and the foot had been caught in the roller. Two minutes had passed and the bird had not moved. I stopped live hang, and waited for a supervisor to arrive. At which time, (b) (6) arrived, and I explained the situation. At this time, the live hang belt was cleared, and the bird had expired. When extricated, the bird had been eviscerated, and the caught leg amputated. This bird died by means other than slaughter. Poultry Establishments are to treat poultry in a manner consistent with good commercial practices, and take steps, both in design and maintenance, to prevent excitement, discomfort and accidental injury, and to treat poultry in a manner consistent with such practices.</p>

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M2032 2	Equity Group Eufaula Div LLC	04C05	ATF340407 5911G	11JUL2018	On Tuesday, July 10, 2018, at approximately 0055 hours, while conducting Good Commercial Practices Review and Observation in the Live Hang room, I, (b) (6) observed a bird that had its foot entrapped between the dumping (wide) belt and the roller underneath. This is at the end of the wide belt, and the bird was actually on the live belt. The bird's leg was over the bracket used to prevent this situation. Live hang was stopped, and the (b) (6) was contacted. Live birds were on, and around the trapped bird, so hanging was commenced to clear the birds from this area of the live hang belt. Yet, dumping of birds continued three times, and birds continued to fill the belts. USDA intervention was again required to encourage the plant to clear the area in order to extricate the entrapped bird. Upon removal, the bird was dead, and fresh blood was at the torn and dislocated hip joint. No rigor mortis was present. This is the location that resulted in leg entrapment, which caused the death of a bird, noted on a GCP MOI, ATF1600061025I, dated June 21, 2018. Federal Register 04-037N encourages Establishments that slaughter poultry to abide by Good Commercial Practices, so poultry do not die from causes other than slaughter.
M2130	Cooper Foods	04C05	HEF030006 1822G	22JUN2018	On June 21st 2018 at approximately 5:15 AM, while performing antemortem inspection in the cooling shed area, (b) (6) observed the following; in trailer CF 41, a live turkey within one of the cages had been impaled through its cloaca by an approximately 3-4 inch long, ½ cm diameter metal bar that had broken away from the cage door at its top and was protruding inwards at a vertical angle, located over halfway up the cage door. A significant proportion of the turkey's weight was resting on the bar at the point of impalement, which prevented the turkey from moving away. I informed a live hang employee, who assisted in freeing the turkey from the metal bar. Injury to the cloaca was visible, as the full length of the broken metal bar had penetrated the tissues. Multiple live haul trailers that are older in appearance (i.e. with rusted bars) have been observed with broken cage door bars that protrude inwards. This presents a potential risk of injury to live turkeys, similar to what was already observed in this event.

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M2738 9	Pitman Farms	04C05	NCO36140 54324G	24MAY2018	On 05/24/2018,at approximately 0950 hours, I made the following observation while on routine tour of the live hang area. I was watching the duck stunning operation. I observed several ducks that were not stunned. As I watched further, I noticed that there would only be one or two conscious birds out of a green cage and the rest were effectively stunned. The employees who hang the birds were removing the conscious ducks and placing them in a green cage at the end of the conveyor belt. I spoke with (b) (6) and (b) (6) about the ducks. Celeste immediately went to observe the employee's hanging the birds and took control of the situation. She had (b) (6) have an employee recover the ducks and place them back through the gas stunner. I asked Ismael if they were using the back-up stunner. He stated that it was not working. We went to the duck platform and I observed Ismael remove four conscious ducks off the line in front of the back-up stunner. The birds were recovered and dealt with in a humane manner. Then they were placed back into the gas stunner. The issue of not having a working back up stunner is the main reason for this MOI. We would request a time line on the repair of this essential equipment.
M2738 9	Pitman Farms	04C05	NCO46020 64322G	22JUN2018	at 2010 hours checked trailer Lic# 4LJ5260 and 4HJ9350 chickens-----4MF2121 ducks. all acceptable at 0011 hours on 06/22/2018 checked trailer Lic. # 4HZ3160 chickens--acceptable 4RE3568 ducks---found two duck outside of their cages, on the trailer bed between the modules. I contacted (b) (6), who recovered the ducks and replaced them in their cage.
M2738 9	Pitman Farms	04C05	NCO56050 65025G	25JUN2018	On 06/25/2019 at approximately 0321 hours I was performing an Ante-Mortem Inspection in the receiving area. Where I observed a live duck outside of the cages on trailer Lic.# 1WY2771. I spoke with (b) (6), he recovered the duck and placed it back in a cage at 0328.

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M2738 9	Pitman Farms	04C05	NCO57220 71811G	11JUL2018	At 2013 hours (b) (6) was performing an Ante-Mortem task at the receiving area. As I approached trailer Lic#. 1WY2773 I observed a chicken underneath it. I spoke with a driver who had just brought in a load of turkeys. While the driver was recovering the chicken, Maintenance (b) (6) arrived and I informed him that I was issuing a MOI for Poultry Good Commercial Practices. The chicken was recovered and placed back in the trailer.
M2738 9	Pitman Farms	04C05	NCO42170 92220G	20SEP2018	On 9/20/18 at approximately 08:50 hours while performing a Good Commercial Practice (GCP) task, I observed the following. In the CO2 stunning area I found one green unit containing about 8 birds on the floor, underneath the end of the CO2 chamber. Approximately 2 were dead, 1 was alive, and had approximately a ½ inch head injury near the comb. The injury from this bird was bleeding and the blood spread onto the other birds. The other 5 birds appeared alive and to be free from injury. Nobody was around appearing to tend to the basket. I looked around and found (b) (6)) at approximately 08:52 hours. I asked him why the birds were there. He explained the unit was weak, possibly damaged, and the pushout hooks broke through it when loading it into the CO2 chamber. This caused an interruption of operations and injury to the bird. I followed up with (b) (6) area) and he further explained the situation. Ismael said that the issue happened within the last hour. Dr. Mayard and I explained the reason for our concerns to (b) (6). The green unit was in such poor conditions that it allowed the push-out hook to crush it, causing injury to the bird, and potentially harming other live birds which is not acceptable. Having birds injured from equipment failure unattended for an unknown amount of time, is causing undue suffering and is not in keeping with Good Commercial Practices. (b) (6) understood our concerns and acknowledge that failing to immediately tend to the unit of birds is a failure on their part. He said, this was a first for them regarding the whole incident and would make sure to not let this happen again. He also said he would convey the poor condition of the green unit to his superiors to prevent this from happening again.

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M3213 0	Dakota Provisions LLC	04C05	JEB461007 5020G	20JUL2018	<p>On 7/20/18 at approximately 0915 hours while monitoring conditions in pick and hang, I noticed a bird on the line before the scalding that was arching his neck and trying to escape the shackles. I notified (b) (6), of the conscious bird about to enter the scalding and had the line immediately stopped. While I observed this bird on the line, he was able to arch his neck and blink his eyes. They 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. (b) (6) stated they are having mechanical issues with the stunner. He offered to slow down the line and also use the back-up stunning device to allow for better stunning. He also stated (b) (6) would do extra monitoring of birds entering the scalding. The automatic cutter would also be looked at to ensure it is functioning properly. 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), who is filling in for (b) (6), of the incident. (b) (6) immediately called for a meeting with (b) (6) to discuss the incident and to further investigate. (b) (6) immediately called for an investigation as to the mechanical issues of the stunner. 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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M3414 5	Kadejan, Inc.	04C05	JQU311406 1207G	07JUN2018	<p>While performing a Good Commercial Practices Verification at 0920 hours on June 6, 2018, I observed that there was already a 55 gallon drum or barrel that was full of DOAs (Dead on Arrival) in the live hang area where the drum was located. When I inspected the pens or batters where the birds were kept in, I observed that some of the drawers in the batters were packed heavier than other drawers. The plant had previously informed me that there are only to be twelve birds in an individual drawer of the batter. When I counted the birds in one of the drawers, I observed that there were fifteen birds in that drawer and I counted sixteen in yet another drawer. I inspected five drawers and observed that two out of the five drawers I had inspected had an excessive number of birds and there were only three batters left in that lot. In another batter, I observed a dead bird where the drawer had been closed with a chicken's head wedged between the top of the drawer and the frame. I observed birds that had been staged inside the building that were breathing with their mouths open and there was no extra space in the drawer for the birds. According to establishment records there were a total of 78 DOAs in the first lot. The FSIS Inspector condemned 20 birds in the lot of 1,406 birds. The outside temperature was 66° F. according to the weather on my cell phone. It was cloudy but not too humid with a slight breeze. I understand that this was the end of the barn and the farmer and the plant wanted to clean out the barn. The establishment had previously informed inspection that this would be a clean out lot and they would be changing lots at break time. When I inspected the batters from the second lot (lot #060) the birds appeared to have more room to move and were not as close together as in the first lot. They were not panting in excess, as with the first lot (lot #059). The three drawers I checked only had the twelve birds in each drawer as discussed with plant management. When Inspection discussed this MOI with (b) (6), he informed (b) (6) that the plant would write up a new SSOP for cleanup lots and would also talk to the farmers about the severity of this action. 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 methods of handling and slaughtering that</p>

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					are consistent with good commercial practices increases the likelihood of producing unadulterated product. This MOI will be forwarded to Dr. Larson and to Dr. Hotvet at District Office.
M4513 4	Birdsboro Kosher Farms Corp.	04C05	FKJ590906 0220G	20JUN2018	Today on 06/18/2018 the inspectors found 21 carcasses were condemned as Cadaver (died with a cause other than slaughter) . After further inspection I found that the cause is Insufficient cut for both jugular veins. This is considered as 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.

EstNbr	EstName	Task_Code	MOI#	Date	Description
M6137	Foster Farms	04C05	BXL240306 4415G	15JUN2018	<p>This MOI is intended to document the Poultry Good Commercial Practices incident that occurred on Thursday, June 14, 2018. At approximately 2315 hours, while monitoring the live hangers in plant 2 and utilizing a flashlight, I observed a big pile of Dead on Arrival (DOAs) birds lying on the ground behind live hang employees in line 3. I notified lead person in charged (b) (6) about the excessive amount of birds on the ground and the failure to comply with their Bird Welfare and Handling Procedures which states in part "(b) (4) (b) (6)".</p> <p>"(b) (6) person (b) (6) began to remove the DOAs and placing them on a grey barrel. While I was illuminating the pile with my handheld flashlight and Lead person continuing removing the DOAs, I noticed a bird under the pile moving and blinking. (b) (6) grabbed the bird and placed it back on the conveyor belt to get hang on the line. Continuing with the removal of DOAs from the ground, I noticed another bird under the pile breathing hard. This bird could not voluntary move but showed signs of still been alive and not been euthanized properly on time. A third live bird was observed by me being removed under the pile that was blinking and moving. The bird was also placed on the line to be slaughter. A total of 3 birds were observed alive and been under the pile of DOAs. I notified (b) (6) of the failure to comply with the Bird Welfare and Handling Procedures. (b) (6) was also notified of the incident and notified him that agency regulations do require that live poultry are to be handled in a manner that prevents needless injury and suffering. At approximately 2345 hours establishment (b) (6) was inform of the incident and the discussion I had with (b) (6) and (b) (6). I reminded (b) (6) that the PPIA and Agency Regulations do require that live poultry be handles in a manner that is consistent with Poultry Good Commercial Practices, and that they not die from other causes other than slaughter. Please 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. (b) (6) was informed that this MOI will be forwarded to the District Office and the District Veterinary</p>

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					Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)
M6137	Foster Farms	04C05	BXL271607 4607G	07JUL2018	<p>This MOI is intended to document the discussion I had with day shift live hang (b) (6) about the Poultry Good Commercial Practices incident that occurred on the Saturday, July 7th, 2018. At approximately 1100 hours while performing an ante mortem inspection of the trailers outside in Plant 2, I observed two trailers full of chickens parked in direct sunlight in the parking lot outside of the normal holding area. The trailers are normally stored in a covered holding area, but this area had become full. The establishment states in part in their Animal Welfare Program in Standard P8 that "(b) (4)"</p> <p>" . Standard P9 states that "(b) (4)"</p> <p>" . Lastly, Standard P10 states in part (b) (4)</p> <p> . The birds in the trailers outside the holding area were panting heavily, were very vocal and restless, and I observed dead birds in multiple cages. There was a higher number of dead birds in the cages that were in direct sunlight. These birds had no shade, additional ventilation, and were not in a thermally controlled holding area. I notified (b) (6) of my findings and reminded him that the PPIA and Agency Regulations do require that live poultry are to be handled in a manner that prevents needless injury and suffering and in a manner that is consistent with good commercial practices. He informed me the trailers were placed their temporarily and that they would be moved to the holding area when space became available. This occurred and the trailers were moved at 1115 hours. I recommended that the establishment review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p>

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M667	Mountaire Farms Inc.	04C05	KYN2808073112G	12JUL2018	While touring the cooling shed at Mountaire Farms in Selbyville, DE, I observed a flattened and dead carcass in the 11th bay of the cooling shed. The bird was located about two-thirds of the way back from the front of the compartment that houses loaded trailers of live birds and was directly in the path of the right axle of the trailer. Upon noticing the carcass, I summoned a member of plant management to the area and (b) (6) arrived. I walked with him to the bay where the carcass was located and we witness the
M667	Mountaire Farms Inc.	04C05	KYN3512083924G	24AUG2018	GCP Memorandum of Interview (MOI) Time:1311 Dumper 2 (for Evis lines 3&4) While performing a Good Commercial Practice task I observed one bird loose on platform where cages are dumped. Dumper operator moved the next cage into position, hitting and driving the bird in front of it, injuring the bird but not killing it. The bird was white, clearly visible and well within the line of sight of the dumper operator. While looking at the injured bird, I observed two additional birds that were in the corner of the platform where the first bird had been pushed. There is a small space between where the cages stop and the fence that protects the dumper operator. This space was what kept the birds from being totally crushed. There were at least 4 dead birds under this same dumper but I did not observe how they died. I alerted (b) (6) and Plant Manager, Mr. Daniel Riveria and showed them where this incident had occurred. The dead birds underneath the dumper had been removed except one and the three birds on the platform were gone as well.

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M7089	Tyson Foods Inc	04C05	FHB160107 2910G	10JUL2018	<p>At approximately 2140 hours, while performing a Good Commercial Poultry (GCP) task in the receiving area, I observed overcrowded chickens on the wide belt (the belt after the dumper) while the establishment had stopped hanging on the kill line due to an accident which had occurred on the further processing side. I did not observe any establishment supervisors or employees in the area of the wide belt. Most employees appeared to be taking a break. While standing on the catwalk above the wide belt, I observed approximately 3 layers of live chickens. I observed movement under the layers and only the rear ends of some chickens as the temperature outside was approximately 80 degrees at that time. I notified an employee on the yard that I needed a supervisor (b) (6), came and observed the conditions. I stated the establishment needed to take action to prevent the chickens from suffocating. He then called (b) (6). The action taken was to remove the door to the side of the belt and try to remove chickens with hooks and place them into a nearby cage. The establishment felt this was taking too long and elected to remove the chickens from the full carousel inside, place them into the cage and then started the wide belt to move the chickens inside. At that time the establishment called for production to begin hanging chickens on the kill line. The chickens quickly entered the building. At 2200 hours, the chickens from the belt were inside the building. The dead chickens were placed into three piles on the floor. Approximately 50 chickens died by suffocation due to overcrowding and from the establishment not employing good commercial practices. (b) (6) and Mr. Griffin were both notified that a GCP MOI would be documented. At 2230 hours, Mr. Reginald Griffin, GPM, came into (b) (6) office where I was also present and we began discussing the chickens that died by suffocation. (b) (6) met with Mr. Griffin again at 2250 hours and 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. It is a prohibited act to slaughter poultry in any way that is not in compliance with the PPIA (21 U.S.C. 458(a)(1)). If birds hung on the kill line expire prior to slaughter due to mishandling, or die in a manner that does not comply with good commercial practices, the resultant</p>

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					product is adulterated under the PPIA. (b) (6) presented Mr. Griffin a copy of the Federal Register Notice Vol. 70, No.187, published September 2005 [Docket No. 04-037N] for review of FSIS' recommendations concerning treatment of live poultry before slaughter. Mr. Griffin was notified that a copy of this MOI would be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) P7089, Tyson Foods.

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EstNbr	EstName	Task_Code	MOI#	Date	Description
M737	House of Raeford - Wallace Div	04C05	DHA0808091405G	05SEP2018	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464 Mr. Johnson This MOI is being issued to document the observation of a live bird entering the scalders on 9/5/18. At approximately 0534 while performing Good Commercial Practice task, I observed a live bird entering the scalders. 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 scalders. I immediately notified (b) (6), who removed the live bird from the line and took it back to live hang to be rehung. My findings were confirmed by (b) (6) that the bird had not been cut after it had been removed from the line. After the line had been restarted I observed a 15 minute period and (b) (6) removed approximately 8 birds during that time. She notified maintenance who determined that the water in the stunner needed more salt in the water to increase the effectiveness of the stunner and a extra person was put in place to cut the missed birds. (b) (6) 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 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, (b) (6) P737</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
M7470	Mountaire Farms Inc. - NC Division	04C05	YRA161505 4830G	30MAY2018	<p>This memorandum of interview (MOI) is being issued to document what was observed and subsequently discussed with establishment management on May 30, 2018. At approximately 1545 hours, an inspector on Line 3, Station 3 rang his bell to alert USDA that he had hung back a cadaver. The carcass had a dark red, swollen head with no observable cut to the neck. The neck and upper breast were also dark red in coloration; the viscera had dilated blood vessels on the intestines and a swollen liver, all engorged with blood. These lesions are all consistent with a bird that died by means other than slaughter. Upon further discussion with the inspector on Line 3, Station 3, he informed me that he had condemned two other cadavers with heads still attached and no neck cut within about 10 minutes of each other, but his condemn barrel had already been emptied. The cadaver that I did observe was notably smaller in size than the rest of the flock; the inspector confirmed the other two cadavers he condemned were of a similar small size. I proceeded to the kill area to verify regulatory requirements. As I approached the back-up killer on Line 3, I noticed he was slightly swaying his head from side to side and not looking forward at the kill line. When the back-up killer noticed my presence, he sat up and faced forward to look at the birds. I discussed my observations of the back-up killer and showed the cadaver to (b) (6). I informed him that a MOI would be issued to document the incident. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommend review of the Federal Register on Treatment of Live Poultry Before Slaughter for FSIS recommendations. A copy of this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in the event additional follow-up is recommended. I certify this MOI contains a summary of all pertinent matters discussed.</p> <p>(b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
M7470	Mountaire Farms Inc. - NC Division	04C05	YRA121307 0631G	31JUL2018	<p>At approximately 12:34 PM, Inspector (b) (6) and (b) (6) appeared at my office with a carcass for me to examine. The bird was taken out of production by Inspector (b) (6), located on Line 3 Station 3. The carcass was that of a well fleshed, medium sized bird. The skin was hyperemic, leading to a pronounced bright cherry red color. The head was edematous and markedly hyperemic, having a swollen and reddish-purple appearance. When the neck was examined, there was no indication of an incision necessary to sever the vessels and cause the bird to bleed out. These signs are consistent with a bird having died by means other than by slaughter. The carcass was condemned as a cadaver and I informed (b) (6) that an MOI would be issued. 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 for causes other than by slaughter. The Federal Register on Treatment of Live Poultry before Slaughter gives recommendations on how to prevent these occurrences. A copy of this MOI has been forwarded to the District Veterinary Medical Specialist (DVMS) in the event further action is recommended. I certify that this MOI includes all pertinent matters discussed concerning this incident and is true to the best of my knowledge. (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
M751	Pitman Farms Inc. (Moroni Turkey Processing)	04C05	MMK1218 053525G	25MAY2018	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Friday, May 25, 2018 at 1230 Attendees:</p> <p>USDA Establishment (b) (6)</p> <p>(b) (6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task each day during the week of May 21, 2018. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover due to a deviation such as a breakdown or shutdown and (b) (4)</p> <p>(b) (4)</p> <p>Wednesday Holdover (approx. 400 toms) A partial trailer load of toms (trucks #98) was held over from Wednesday morning to Thursday afternoon, a period of time that exceeded 24 hours. According to (b) (6), the deviation in production causing the holdover was (b) (4)</p> <p>(b) (4)</p> <p>" The QA release of evisceration for preoperational inspection was delayed approx. 1 hour Wednesday morning due to sanitation deficiencies. The start of operations in evisceration was further delayed on Wednesday morning due to deficiencies found during the USDA preoperational inspection. Line speed reductions were due to the poor condition of the toms (airsacculitis, breast blisters and fecal contamination). As documented in previous MOI, issues outside of mechanical breakdowns (a trend of lower line speeds due to quality of birds, zero tolerance failures, preoperational deficiencies, FPS failures, etc) may be historical and anticipated aspects of a particular poultry operation for a prudent establishment to consider when planning production. (b) (6)</p> <p>(b) (6) did not know if historical data concerning the condition of the birds from a particular producer is considered when planning production. As was discussed previously, it is not a good practice nor is it in the establishment's interest to hold birds overnight. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					for this matter. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
M751	Pitman Farms Inc. (Moroni Turkey Processing)	04C05	MMK3114 073119G	19JUL2018	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Thursday, July 19, 2018 at 1320 Attendees: USDA Establishment (b) (6)</p> <p>(b) (6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task each day during the week of July 16, 2018. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover due to a deviation such as a breakdown or shutdown and "is in conjunction with applicable best industry practices, notably National Turkey Federation (NTF) "Animal Care Best Management Practices, 2012." Wednesday Holdover (approx. 750 toms) A partial trailer load of toms (truck #72) was held over from Wednesday morning to Thursday morning. According to Mr Freeman, the deviation in production causing the holdover was (b) (4)</p> <p>(b) (6)</p> <p>" Line speed reductions were due to the poor condition of the toms (airsacculitis) and related failures of FPS checks. As documented in previous MOI, issues outside of mechanical breakdowns (a trend of lower line speeds due to quality of birds, zero tolerance failures, preoperational deficiencies, FPS failures, etc) may be historical and anticipated aspects of a particular poultry operation for a prudent establishment to consider when planning production. As was discussed previously, it is not a good practice nor is it in the establishment's interest to hold birds overnight. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
M751	Pitman Farms Inc. (Moroni Turkey Processing)	04C05	MMK3414 085324G	24AUG2018	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Friday, August 24, 2018 at 1320 Attendees: USDA Establishment (b) (6) (b) (6) (b) (6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task each day during the week of August 20, 2018. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover due to a deviation such as a breakdown or shutdown and “is in conjunction with applicable best industry practices, notably National Turkey Federation (NTF) “Animal Care Best Management Practices, 2012.” Monday Holdover (approx. 10,000 hens) Five trailer loads of hens were held over from Sunday night / Monday morning to Tuesday morning. According to (b) (6), the deviation in production causing the holdover was “due to the unscheduled late start due to sanitation contractor performance today.” Sanitation had not been able to clean first or second processing since late last week due to problems associated with the water treatment facility. Tuesday Holdover (approx. 1,000 toms) A full trailer load of toms (truck #82) was held over from Monday morning to Tuesday afternoon. According to (b) (6), the deviation in production causing the holdover was (b) (4)</p> <p>” As documented in previous MOI, issues outside of mechanical breakdowns (a trend of lower line speeds due to quality of birds, zero tolerance failures, preoperational deficiencies, FPS failures, etc) may be historical and anticipated aspects of a particular poultry operation for a prudent establishment to consider when planning production. As was discussed previously, it is not a good practice nor is it in the establishment’s interest to hold birds overnight. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. This memorandum serves to document what was discussed and also provide the</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)

EstNbr	EstName	Task_Code	MOI#	Date	Description
M7559	David Elliot Poultry Farm Inc.	04C05	SNA59100 53830G	30MAY2018	<p>At approximately 10:45am while performing a Good Commercial Practices verification task in the live-haul/receiving area of slaughter room at Est. P-134, there were several stacked crates on the loading dock that were unloaded from the truck parked inside the building that contained many chickens that were heavily panting/open-mouth breathing. These crates on the loading dock were some of the last ones unloaded from the truck parked inside. There were also several (6-8 crates) stacked in the far corner of the slaughter room adjacent to the crate washer with several dead birds (4-7 carcasses) in each crate, and almost 2 full red inedible barrels with dead birds/DOAs removed during crate unloading (birds that did not have their necks cut/were slaughtered). At approximately the same time, I examined the full truck, that had yet to be unloaded, parked on the outside of the building and in front of several fans, and did not observe any birds panting/open-mouth breathing or any significant DOAs that could be observed from walking both sides of the outside of the truck. I notified (b) (6), as well as (b) (6) and (b) (6) - that the some of the birds in the slaughter room/loading dock area were showing signs of heat distress/ heavily panting and there was also a significant accumulation of DOAs to go along with this observation. Both (b) (6) came to the slaughter area to observe the birds in question and the current accumulation of DOAs. According to the slaughter floor manager, he believed that all of the chickens- the ones that were panting on the loading dock and the ones from the crates that were DOA- all came from the same area/part of the truck. I spoke with (b) (6) regarding the air flow coming from the fans on the wall that face the truck parked inside- the truck the panting chickens were unloaded from. Comparatively, and subjectively, the air-flow from the fans on the outside seems significantly higher than the air-flow from fans on the inside wall of the dock area. One fan, the second fan from the loading dock was also not operating at all. According to (b) (6), the truck on the outside was loaded at 12 birds per crate, while the truck parked on the inside was loaded at 10 birds per crate. The truck parked on the outside is also parked in direct sunlight on a day where the forecasted high temperature was to be a high of 88°F. However, the birds inside the building, in the shade (not in direct sunlight), packed in crates less densely (10 vs. 12</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>birds/crate) and also with similar distribution of several fans blowing toward the truck are showing more signs of heat distress. At approximately 12:45pm, after the second truck that was originally parked outside, was brought inside the building (to the same location as the first/previous truck), I again observed many birds heavily panting/open-mouth breathing. The birds most severely and consistently affected were located directly in front of the non-functioning fan. According to (b) (6), this is the same area of the truck that the birds were unloaded from the first truck that were panting/open-mouth breathing and had the higher concentration of DOAs. I expressed my concern to (b) (6) that part of the issue may be attributable to the air flow from the inside fans (in addition to the high outside temperatures). According to (b) (6), the establishment currently has a device on order to further investigate the air flow generated by the fans, to obtain more objective data about the air-flow produced. He is also looking into the status of the non-operational fan- to see if it not working is a matter of a part that needs to be ordered or some other reason. Until the fan on the wall is operational, he mentioned planning to unload the chickens from that particular section of the truck (when parked inside) first. At the end of the slaughter day there were 176 DOAs out of 12,008 birds slaughtered (1.47%). (Most of these coming from the first truck that was unloaded inside) IPP reminded management of their responsibility to ensure that live poultry are handled in a manner consistent with good commercial practices (GCPs) and that they do not die from causes other than slaughter per Agency regulations and the Poultry Products Inspection Action (PPIA). The increase in DOAs on this day was likely due to the effects of heat, further exacerbated by the non-functioning fan. IPP will continue to follow up with the establishment on any plans or implemented practice changes regarding this issue. Management was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case any additional follow-up is recommended. Addendum: On May 30, 2018, while in the receiving/loading dock area of the slaughter room where the truck of birds currently being unloaded is located, there were 3 additional fans on the wall (from yesterday), in addition to the 5 built-in fans in the wall.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					Additionally, the non-operational fan from yesterday is now working. According to (b) (6), the fan needed a belt replaced and the fan is now functional.
M9230	Dayton Natural Meats, LLC	04C05	KDD55120 75113G	13JUL2018	At approximately 0750 hours, during Friday's, July 13 poultry slaughter operations at Establishment 9230, Dayton Natural Meats, line inspector (b) (6) observed one cadaver carcass with it's head intact after scalding and evisceration. The bird carcass was a deep red color and slightly bloated. The bird was removed from the line and set aside for management to see. Slaughter floor supervisor Herman Mendoza was contacted and informed of the incident. He went to discuss the incident with the employee cutting off heads and stressed the importance of addressing each head on every bird prior to scalding. No other instance of this nature was observed at the time of this writing. This issue will be considered an isolated event and the establishments process controls are recognized as compliant and (b) (4) ".
M9977	Tyson Foods Inc.	04C05	YBL000707 4430G	30JUL2018	On 7/30/2018 at approximately 0700 hours I was performing a routine poultry Good Commercial Practice (GCP) verification task in the live hang room of establishment P1325, Tyson Foods, Inc. I observed one live chicken in the bottom of the establishment's designated Dead on Arrival (DOA) cart that contained approximately five DOA chickens. Despite some DOA chickens lying on top of it, the live bird appeared strong as it was sitting upright in good body condition with its eyes open and breathing normally. I immediately showed (b) (6) my findings. (b) (6) removed the live bird from the cart and, upon finding it to be strong and alive, hung it on the line for slaughter. I reminded both supervisors that Agency regulations require live poultry to be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also explained to them that live chickens in the DOA cart can die from suffocation, which is then considered adulterated product. Respectfully, (b) (6)

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
M9977	Tyson Foods Inc.	04C05	YBL541108 4417G	17AUG2018	<p>On 8/17/2018 at approximately 0813 hours I was performing a routine poultry Good Commercial Practice (GCP) verification task in the live hang room of establishment P1325, Tyson Foods, Inc. I observed one live, weak young chicken in the establishment's designated dead-on-arrival (DOA) cart that contained approximately ten DOA chickens. I immediately showed the nearest establishment employee, who removed the live chicken from the cart and placed it on the establishment's designated holding table. I requested establishment management and, upon arrival, I showed (b) (6) the chicken and notified him of my findings. The establishment employee euthanized the chicken in my presence. A live chicken in the DOA cart was recently observed, as documented in GCP MOI YBL0007074430G on 7/30/2018. The establishment was reminded that Agency regulations require live poultry to be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also explained to them that live chickens in the DOA cart can die from suffocation, which is then considered adulterated product. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
M9977	Tyson Foods Inc.	04C05	YBL060609 3621G	21SEP2018	<p>On 9/21/2018 at approximately 0535 hours I was performing a routine Poultry Good Commercial Practices (GCP) verification task in the live hang room of establishment P1325, Tyson Foods, Inc. I observed one cadaver in the establishment's designated Dead on Arrival (DOA) cart. The cadaver was a deep red color throughout the carcass and its neck was completely uncut with the head still attached and engorged with blood. The back-up kill person failed to manually cut the neck to permit the required bleed out. I immediately showed (b) (6) the cadaver and continued with my GCP verification task. Approximately 1-2 minutes later while observing chickens at the pre-scald area, I observed one chicken still breathing when entering the scalding. The chicken's head was completely attached and there was no bleeding cut on the neck. I immediately notified (b) (6) and went to the sort 1/rehang area to confirm my findings. At approximately 0540 hours I showed (b) (6) two cadavers I had found in a red barrel that the establishment uses to dispose of carcasses. Both were a deep red color throughout the body with the necks completely uncut and the heads still attached and engorged with blood. (b) (6) immediately went to the Receive/Kill/Process (RKP) area while I continued to observe carcasses coming into the evisceration department. At approximately 0541 hours I observed another cadaver on the line #4 rehang belt. This cadaver had the head removed but was uniformly red in color indicating it had not been bled out. I immediately brought the cadaver to the RKP area and showed (b) (6). He informed me that the regular back-up kill person was not at work today and the establishment had been using a replacement employee for the back-up kill. (b) (6) also informed me that he had since removed the replacement and put a more experienced employee in place in response to my findings. The regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with GCP. Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass.</p> <p>Respectfully, (b) (6) Update: Written response from the establishment is attached.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1209	Whitewater Processing Co.	04C05	FFG400805 5730G	30MAY2018	Est. P1209 Whitewater Processing Co. At 0900 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, They then left to retrieve a knife. An establishment employee, who re-cut the hen's neck and then removed the bird from the production line and carried her away. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with both (b) (6).
P1209	Whitewater Processing Co.	04C05	FFG050806 2107G	07JUN2018	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. 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, They removed the bird from the line. An establishment employee, who re-cut the hen's neck.. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6).
P1209	Whitewater Processing Co.	04C05	FFG210807 1025G	25JUL2018	Est. P1209 Whitewater Processing Co. At 0901 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). Who stated he would take immediate corrective measures.

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1209	Whitewater Processing Co.	04C05	FFG051308 0821G	21AUG2018	Est. P1209 Whitewater Processing Co. At 1352 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) also present was (b) (6) and (b) (6). Who stated he would take immediate corrective measures which included reviewing findings with plant personnel.
P1209	Whitewater Processing Co.	04C05	FFG380809 0126G	26SEP2018	Est. P1209 Whitewater Processing Co. At 0905 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. A 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) .. Who stated he would take immediate corrective measures which included reviewing findings with plant personnel.
P1243	Perdue Foods, LLC.	04C05	XLB130306 5519G	19JUN2018	At 0405 hours, while performing Good Commercial Practices Task, I observed an establishment employee place a bird in the DOA bin and then scoop feathers into the bin. I walked over to examine the contents of the DOA bin and observed a live bird under a pile of feathers. The bird had rhythmic breathing and was blinking its eyes. There were two other birds in the bin which were dead. There was no denaturant applied to anything at this time. I notified (b) (6) who retrieved the bird and agreed that it was alive. I also informed (b) (6) of the finding. While the bird was not buried under others at the time of my observations, additional birds could have been placed upon it leading to suffocation, resulting in death by means other than slaughter.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	04C05	CCA091205 5231G	31MAY2018	<p>Allen Shoemak, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Friday, May 25, 2018 at approximately 0824 hours while performing a Good Commercial Practices Task at P-1272 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. During a period of downtime in the pre-evisceration area on picking line number one, I observed the birds hanging inside of the stunner as being deceased. I immediately notified (b) (6) of my concern of the birds within the stunner being deceased and my concerns as to why or how this could have occurred. There were approximately fifteen birds deceased within the stunner at that time. (b) (6), (b) (6), and (b) (6) were all notified shortly thereafter. This presents as a concern because even though when observed all water was emptied from the stunner equipment, all birds were still deceased. Observations were not made upon initial stopping of the pre-evisceration line, but there is a strong concern that when line stoppage occurs, birds are not being handled properly to prevent birds from dying prior to slaughter during the process. This occurrence follows a similar occurrence documented on April 16, 2018 in a Memorandum of Interview. This issue was discussed briefly with (b) (6) and (b) (6) on the production floor shortly after the occurrence. (b) (6) stated the concern would be looked into further. The issue will be discussed again in the scheduled USDA weekly meeting on Thursday, May 31, 2018 at 1315 hours. All comments will be documented in the weekly meeting MOI. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	04C05	CCA210806 2019G	19JUN2018	<p>Allen Shoemak, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Saturday, June 9, 2018 at approximately 1210 hours while performing a Good Commercial Practices Task at P-1272 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. During a period of downtime in the pre-evisceration area on picking line number two, I identified the birds hanging inside of the stunner as being deceased. I immediately notified (b) (6) of my concern of the birds within the stunner being deceased and my concerns as to why or how this could have occurred. (b) (6) was notified shortly thereafter and observed this good commercial practice concern. Twenty three deceased birds were removed from the picking line. This presents as a strong concern of implementation of proper good commercial practices. Allowing birds to die before the kill step in the process presents a major concern for animal welfare and handling. This occurrence follows two similar occurrences documented on April 16, 2018 and May 25, 2018, both in Memorandum of Interviews. This issue was discussed with management at a small meeting in the USDA veterinarian's office shortly after the occurrence. Relief (b) (6), (b) (6), Plant Manager, Todd Shoemak and myself were present. Mr. Shoemak stated that he agrees this is an issue and will take measures immediately to prevent a reoccurrence by placing a person in management in this area when downtime occurs. He also stated he will contact his corporate offices to get any insight available on how to further prevent a reoccurrence as well. The issue will be discussed again in the scheduled USDA weekly meeting on Tuesday, June 12, 2018 at 1315 hours. All further comments will be documented in the weekly meeting MOI. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	04C05	CCA370507 1610G	10JUL2018	<p>Todd Shoemake, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Wednesday, July 4, 2018 at approximately 1309 hours while performing a Good Commercial Practices Task at P-1272 I, (b) (6) observed an issue with the implementation of Good Commercial Practices in the live receiving area on line two. I observed the cage dump operator throw two live birds from a cage to the live hang belt. At approximately 1312 hours, I also observed the cage dumper operator on line one throw one bird in the same manner. I immediately notified (b) (6) of my observations. (b) (6) was notified shortly thereafter. The throwing of live birds is a major concern. It can cause injuries to the birds internally and externally. No other live birds were observed being thrown in my presence. A short, brief meeting was held with (b) (6) regarding this issue shortly after my observations. Mr. Dean stated that he would speak with both cage dump operators and the supervisor of the area. He also stated every employee on both day shift and night shift in the live receiving areas would receive refresher training on animal welfare. This issue will also be discussed with management at the next USDA weekly meeting on July 10, 2018. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	04C05	CCA541708 0203G	03AUG2018	<p>Est. P-01272, Pilgrim's Pride, August 3, 2018, 13:40 hours. In attendance: (b) (6), (b) (6), (b) (6), (b) (6). On August 3, 2018 I, (b) (6), was informed by (b) (6) that there was a cadaver bird on line 1 station 3 for me to look at. At 1340 hours I examined the bird and observed that the neck of the bird was not cut. The bird did not have viscera and was vibrant red. In conclusion this bird was uncut and alive when it entered into the scalding. (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 later notified (b) (6), that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Pilgrim's Pride.</p>
P1272	Pilgrim's Pride Corporation	04C05	CCA410308 3115G	15AUG2018	<p>Allen Shoemaker, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Friday, August 10, 2018 at approximately 1816 hours while performing a Good Commercial Practices Task at P-1272 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the live receiving area. I observed one live bird lying at the bottom of the DOA bin among several other deceased birds. I immediately hung USDA Hold Tag # B41208142 in the area of the DOA bin and notified (b) (6) and (b) (6). (b) (6) was notified shortly thereafter. The bird was euthanized and placed back inside of the DOA bin by (b) (6). No other live birds were observed in the DOA bin. This issue was discussed with (b) (6) shortly after the occurrence in the USDA Veterinarian's office. The topic will also be discussed again at the next weekly meeting on August 14, 2018 at 1315 hours and the minutes will be documented in the corresponding MOI. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	04C05	CCA260908 2827G	27AUG2018	<p>Todd Shoemake, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Friday, August 24, 2018 at approximately 1147 hours while performing a Good Commercial Practices Task at P-1272 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. I observed one live bird enter the scald vat on line number one alive. The bird was observed alive and blinking its eyes before entering the first scald vat. I immediately notified (b) (6) and (b) (6) removed the cadaver from the picking line upon exit from the scald vats. The cadaver was observed with an engorged head intact with no cut visible to the neck. Ms. Smith stated she would place an additional backup killer on line one for the remainder of the shift. No other live birds were observed entering the scald vat alive. This issue will be further discussed with management at the next USDA weekly meeting on August 28, 2018. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1272	Pilgrim's Pride Corporation	04C05	CCA011409 4312G	12SEP2018	<p>Est. P-01272, Pilgrim's Pride, September 11, 2018, 1652 hours. In attendance: (b) (6), (b) (6), (b) (6). On September 11, 2018 I, (b) (6), observed inhumane handling of a live bird in the cage dump area. While performing my Good Commercial Practice (GCP) verification I observed the cage dump operator for line two throw a live bird from the cage dump platform to the live hang belt that leads into the building. The cage dump operator was retrieving a bird from a cage on the platform that did not open to release the bird unto the live hang belt. He pulled the bird out of the cage on the left side of the platform and threw the bird, releasing it from his hands into the air above his head and 3-4 feet to his right unto the live hang belt. (b) (6) and (b) (6) were notified of the forthcoming MOI. When notified, Mr. Kenton Pascal immediately corrected the employee. (b) (6) stated that disciplinary actions will be taken with the employee that inhumanely handled the bird. He also stated that the employee will be monitored for the duration of the shift. 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. 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>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1284	Pilgrim's	04C05	GDA03140 74023G	23JUL2018	<p>Est. P-1284, Pilgrim's, July 23, 2018, 1430 hours. In attendance: (b) (6); (b) (6); (b) (6). At approximately 1250 hours while observing conditions in the live hang area in the poultry receiving department, I (b) (6) and (b) (6) observed a live chicken in the dead-on-arrival (DOA) barrel that contained approximately thirty DOA chickens. While observing the top layer of birds from the barrel, we observed a live bird evident due to its open eyes, breathing and ultimately movement when picked up by the leg. (b) (6) was notified of the finding and the bird was hung back into production. (b) (6) (b) (6) and I went through the remaining birds in the DOA barrel. We met with (b) (6) and reminded him that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. Poultry are also to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Compliance with these requirements helps insure that poultry are treated humanely. 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. (b) (6) stated he would investigate the cause and provide any planned action with a written response. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1294	Holmes Foods Inc.	04C05	CKC310508 3627G	27AUG2018	<p>On August 24, 2018 at approximately 12:30 p.m., while conducting a good commercial practice task; I walked over to the lot where birds were being held awaiting slaughter. I observed two trucks with birds. At the first truck, there was a row of fans facing the birds blowing air to keep them cool. However, the last two fans on that row were barely moving and it did not appear to be producing adequate air to keep the birds cool. The birds in the column directly in front of those fans had very little movement, their feathers only slightly moved from the air received from the fans, and the birds were visibly panting. As I proceeded to the next truck I observed the fifth fan from the front of the row was not working at all. Since I am fairly new to the CSI position, I requested (b) (6) (in the absence of (b) (6)) to investigate my observations, to verify the situation warranted corrective action. At approximately 1:30p.m., (b) (6) walked over to the lot and as he was approaching, he saw the first truck of chickens leave; but was able to see that the same two fans that were facing the truck were not working properly, and still barely moving. He was also able to see that the fan not working on the other row was actually unplugged and the cord wrapped up. He observed the chickens directly in front of that fan having obvious signs of distress with them panting heavily. He immediately notified 1st (b) (6) of the issue. He later notified, (b) (6) and the (b) (6). (b) (6) assured him that the issue would be looked into over the weekend. It is important that the establishment understands that preventing the mistreatment of poultry decreases the chances of producing adulterated carcasses. This document serves as written notification that failure to comply with regulatory requirements could result in additional regulatory or administrative action.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1307	Mar-Jac Poultry-AL	04C05	KIL460208 2510G	10AUG2018	<p>At approximately 2250 while performing an Ante-Mortem and an Animal Welfare verification check at line #1 cage dump, I observed the cage dump operator throwing four live chickens, two at a time, from their cage upwards to the top of the cage dump which was at least 5 feet away. The chickens flailed their wings in distress as they skidded, approximately 2 feet, across the top of the cage dump which also caused distress to other chickens. I notified (b) (6) of my observations. (b) (6) immediately addressed the situation with the cage dump operator. Federal Register Notice Docket No. 04-037 dated September 28, 2005, "Treatment of Live Poultry Before Slaughter", encourages those in the poultry slaughter industry to abide by Good Commercial Practices. In order to ensure that poultry are handled and slaughter 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 the slaughter process. My observations are not consistent with this guidance. A copy of this Memorandum of Interview (MOI) will forwarded to appropriate personnel in the District Office. Respectfully submitted on August 10, 2018, (b) (6) Cc: Dr. Gregory Brookhouser, DDM (b) (6) (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1309	House of Raeford Farms Inc.	04C05	JLA311207 4427G	27JUL2018	<p>At approximately 1011 hours, during the performance of a Good Commercial Practices verification task, I observed a bird handling issue. I was outside on the sidewalk watching the forklift operator place live haul cages on the cage dump when I observed a mist coming off the top of the cages that were on the truck that was being unloaded. Since this was unusual, I investigated further. I noted that an establishment employee was standing on the opposite side of the truck with a hose, and he appeared to be spraying the eight loaded cages remaining on the truck. To better observe the employee, I walked to the end of the sidewalk and saw the employee walk around the back of the live haul truck while continuing to spray the cages. I noted that the employee was the live hang line leader, and he was using a hose that was spraying water under high pressure while standing only a few feet away from the back of the truck. The water was spraying directly into the cages onto the live birds awaiting slaughter. I immediately instructed the employee to stop spraying the birds and asked the purpose of what he was doing. The employee indicated that the establishment manager had instructed him to spray the birds in the cages to “(b) (6)” so that they would defecate prior to slaughter. (b) (6) I requested to speak with establishment management, and (b) (6) responded. I informed M (b) (6) Andrews that use of a high pressure hose on live birds confined in live haul cages for any reason was unacceptable. (b) (6) indicated her understanding, and the practice was discontinued. I then continued inside to the Evisceration Department, where I spoke with (b) (6) about the incident. I reiterated that handling live birds in this manner was unacceptable. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs) and that they not die from causes other than slaughter. This MOI will be forwarded to Greenville Circuit (b) (6) and to (b) (6).</p> <p>Respectfully, (b) (6) P1309, House of Raeford Farms</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1315	Tyson Foods, Inc.	04C05	ZCB370905 2025G	25MAY2018	The subject of this MOI has been moved to Inspection Notes for documentation purposes. It has been appealed to (b) (6) verbally, and the appeal was granted. This MOI has not been removed/deleted due to PHIS program malfunction and has a Help Ticket for correction to the matter. (b) (6)

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1315	Tyson Foods, Inc.	04C05	ZCB061206 2606G	06JUN2018	<p>While performing the antemortum section of GCP inspection this morning the (b) (6) observed the following situation at the receiving area on June 6, 2018. At 10:15 AM one live chicken was visualized in the corner of the DOA/condemned tote covered in denaturant in dorsal recumbency positioning with its head and neck buried by litter breathing with a respiratory rate of 60 breaths per minute. There were approximately 6-8 other chicken carcasses buried by litter without denaturant applied that were positioned in a higher elevation of the tote due to the tote having one slanted side. (b) (6)</p> <p>(b) (6) was notified and (b) (6) immediately accompanied Dr. Blades to the area of receiving. The chickens neck and head was uncovered from the litter which it then promptly jumped up flapping its wings and vocalizing. The chicken was unquestionably vibrant. (b) (6) euthanized the chicken with manual transcervical dislocation and transection. This is (b) (6) first incidence finding at P1315 of this nature to date. This situation does not follow Good Commercial Practices. Establishment response (Billy Clark, Plant Manager (b) (6), (b) (6)) was given as follows. DOA birds would not be shoveled onto the dump belt with litter from the live hang area. Bird carcasses would be manually placed on the dump belt to be transferred outside and denaturant applied as they fall off the belt into the DOA bin by hand mechanism as there is not an automated spray system. Litter will be shoveled onto the belt after any DOA birds have been denatured therefore no further carcasses should be buried in litter without the ability to apply denaturant. The DOA belt will no longer be a continuous moving belt. There will be an on/off switch utilized to prevent any live birds from jumping onto the belt and being transported outside without establishment employee knowledge. The belt will only be turned on periodically for DOA denaturing/transport outside the live hang room or clean up of litter pile from the end of the hanging belt. The gate that currently prevents birds from jumping down onto the DOA conveyor belt will continue to be monitored for correct use and maintenance. Live receiving employees have been counseled verbally as to correct notification and procedures when a live loose bird is found in the receiving areas.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1315	Tyson Foods, Inc.	04C05	ZCB511908 3114G	14AUG2018	<p>On 8/14/18 while performing GCP verification task, the IIC visualized the following within the live hang room. The protective flap; located on the eastern end of the DOA belt line next to the Line 1 North live hang personnel bottom step that transfers Dead on Arrival (DOAs) and chicken litter into the outside DOA bin, was detached on one side and folded inward onto the belt. This flap is to prevent live birds from falling or jumping onto the DOA belt and being transferred outside unknowingly by live hang attendants if vibrant chickens leave the live hang belt prior to being hung in the shackles. (b) (6)</p> <p>(b) (6) was notified of the finding at 6:15 PM as he entered the backdoor of the Live Hang Crew hallway. The IIC entered the USDA office via this same hallway, changed smocks and proceeded to the Evisceration line 2 for a requested Leukosis verification for Grower 27486 Lot 4. After performing the verification, the IIC was informed by (b) (6) that Lot 4 had not yet entered the Evisceration Department negating the task. Following this procedure the IIC donned reflective vest PPE and went outside to perform the antemortum portion of GCP inspection verification. At 6:25 PM a live chicken was visualized by the IIC in the DOA bin outside with faint amounts of denaturant on it. This chicken was vibrant in nature and ran around the outside edges of the DOA bin when approached for closer visual inspection. (b) (6) was notified by establishment employee radio communication and arrived at 6:29 PM to dispatch the chicken by manual decapitation in the presence of the IIC. This MOI is being associated with MOI #ZCB4220073231G written on 07/31/2018 for similar causes. The establishments preventative measures or implementation have not kept live chickens from being treated as DOA birds. This does not follow Good Commercial Practices. (b) (6)</p> <p>(b) (6) reported to the IIC that the DOA belt line leading outside to the DOA bin would no longer be utilized. The hole in the wall where this belt line is currently would be sealed with a piece of metal. DOAs and chicken litter would be placed into a yellow condemn barrel and transported outside the backdoor of the live hang room to be dumped into the DOA bin outside manually.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1315	Tyson Foods, Inc.	04C05	ZCB262009 1205G	05SEP2018	<p>At Tyson Foods, Inc., establishment 01315P, on 8/30/2018, at approximately 2230 hours, while conducting ante-mortem and Good Commercial Practices inspection, 2nd shift (b) (6) observed two live young chickens in the DOA bin. It was also observed there was no appreciation of denaturant present amongst the group of birds in the bin. (b) (6) removed the involved birds and provided appropriate cervical dislocation procedure. While checking the bin, Mr Wade recovered a third, live bird and applied appropriate cervical dislocation procedure. (b) (6) 2nd shift, (b) (6) and (b) (6) discussed the situation, which occurred due to an apparent communication lapse amongst staff in the hanging room, and that communication coaching would be in order. On 8/31 at around 1535 hours, (b) (6) informed (b) (6) of the issuance of this memorandum for the stated infraction. This event is being associated with MOI ZCB01190821141.</p>
P1317	Wayne Farms LLC	04C05	QUI482007 1827G	27JUL2018	<p>Wayne Farms LLC. 700 McDonald Ave. Albertville AL, 35950 FROM: (b) (6), 2nd shift To: Mr. Bryan Elrod, Plant Manager Dear Mr. Elrod, At approximately 20:38 hours, on July 27, 2018, while performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I, observed a few live birds covered by and comingled with several dead birds in a pile on the floor at the end of the live bird belt. (b) (6) and (b) (6) were notified of the finding and implemented corrective action(s). As per Federal Register Notice Docket No. 04-037N dated September 28,2005, 'Treatment of Live Poultry before Slaughter,' the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. (b) (6) Dr. Gregory Brookhouser, DDM (b) (6) Respectfully submitted, (b) (6) Albertville 07/27/2018</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1317	Wayne Farms LLC	04C05	QUI522008 3024G	24AUG2018	<p>TO: Mr. BRYAN ELROD, Plant Manager Wayne Farms LLC. 700 McDonald Ave. Albertville AL, 35950 FROM: (b) (6)</p> <p>(b) (6), At approximately 20:25 hours, on August 24, 2018, while performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I observed two live birds in the DOA barrel. The birds were lying on the top of other dead birds and being in eminent danger to be crushed and smothered by other birds when piling up on the top of each other. During my observation I have noticed that all birds were denatured including both live birds (b) (6)</p> <p>(b) (6), was notified about my observation. (b) (6) also observed the deficiency. I then notified (b) (6)</p> <p>(b) (6), of the observed deficiency, during a brief meeting held in USDA/FSIS office at approximately 20:40 hours. I also informed them that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. As per Federal Register Notice Docket No. 04-037N dated September 28,2005, 'Treatment of Live Poultry before Slaughter,' the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. (b) (6) Dr. Gregory Brookhouser DDM</p> <p>(b) (6) (b) (6)</p> <p>Albertville AL, 35950</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1353	Pilgrims Pride Corporation	04C05	WUM0704 050224G	24MAY2018	<p>On May 23, 2018 at approximately 2250 hours, I was informed by on-line inspection personnel that a DOA bird had been identified on the inspection line. I immediately went to the live receiving area. Upon my arrival, I found a pile of DOA's at the end of the belt. The pile had reached the top of the belt and was approximately three feet in height. I instructed (b) (6) to stop hanging birds until the problem was resolved. As the plant employees were picking up the DOA's, I observed two live birds that had been completely covered by dead birds. In addition, I observed one of these live birds being put in a DOA condemn barrel. The live bird was not removed and establishment employees had begun placing dead birds on top of the live bird. I removed the live bird from the DOA condemn barrel and notified (b) (6) and (b) (6). I explained my observations and informed them that a Memorandum of Interview (MOI) was going to be documented and a copy forwarded to the appropriate personnel in the Jackson District Office. Without USDA intervention, multiple live birds would have been at risk of dying by means other than slaughter. Under my observation, establishment employees finished disposing of the dead birds at approximately 2304 hours and resumed hanging at that time. Per Federal Register Docket #04-37N, the establishment is to treat poultry in a manner consistent with good commercial practices and take steps to prevent the mistreatment, harm, distress and injury by means other than slaughter. Also such abuse of poultry and treatment in a manner not consistent with good commercial practices, and death by means other than slaughter, may render the poultry adulterated. Respectfully submitted on May 23, 2018 (b) (6) Cc: Dr. David Thompson, DDM; (b) (6); (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P1353	Pilgrims Pride Corporation	04C05	WUM2202 065426G	26JUN2018	<p>On 06/26/2018 at approximately 0305 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,</p> <p>(b) (6) Cc: Dr. David Thompson, DDM; (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P164	Tyson Foods Inc	04C05	IJM580408 5221G	21AUG2018	<p>CSI Statum performed AM/GCP @ 2330 hrs. (b) (6) performed AM/GCP @ 0303 hrs. Mr. Steve Langford, On August 18, 2018 at approximately 0308 hrs. I, (b) (6), observed less than Good Commercial Practices (GCP). On the back dock while performing a Good Commercial Practice Task, I observed a live chicken inside the DOA bin. (b) (6) was notified at approximately 0309 hrs. Mr. Hodges immediately notified (b) (6). (b) (6) notified (b) (6) at approximately 0318 hrs. of the findings while performing the GCP Task. Allowing bird(s) to enter the DOA bin alive is not consistent with Good Commercial Practices and bird (s) dying by means other than slaughter results in adulterated product. Every effort must be made by the Establishment to prevent live bird(s) from entering the DOA bin, and measures to prevent mishandling of poultry must be adhered to by the Establishment to ensure unnecessary suffering by poultry under the Establishment's control. Refer to FSIS Docket No. 04-37N, Treatment of Live Poultry before slaughter.</p>
P165H	OK Foods, Inc.	04C05	DAF10130 60629G	29JUN2018	<p>At approximately 1038 on 6/29/18, while performing a good commercial practice check, I (Dr. Daily) observed a sensible bird (eyes open, head up) proceeding down the line and into the line 1 scalders. (b) (6) was notified of my observation. We traveled down the line and observed a cadaver exit the pickers. (b) (6) removed the cadaver from the line, and examined it. There was no cut on the neck. Shortly thereafter, I performed a recheck and observed zero sensible birds prior to the scalders. This finding was later discussed with (b) (6) and (b) (6). Later in the shift (b) (6) notified me that the employees would be retrained (b) (6) and be disciplined according to company policy. Additionally, the maintenance department will remove a portion of the blood tunnel side wall to allow for better visualization of the birds as they travel down the line past the employee who continually monitors for sensible birds.</p>

50

EstNbr	EstName	Task_Code	MOI#	Date	Description
P165H	OK Foods, Inc.	04C05	DAF29020 71431G	31JUL2018	<p>At approximately 2021 hours, I performed ante-mortem on Lot 3A, trailer 2034 at the back dock area. I noticed that one of the cages had a door that was open about 1/4th of the way. There were also two cages in which the birds wings had been caught in the sides of the doors. At approximately 2023 hours, I finished performing ante-mortem on Lot 4 at the back dock area also. I then noticed that there were 2 live chickens on the ground at trailer 2034 as well as a door. The jack driver looked at me and shrugged his shoulders. The cage in which this door fell off of was on the unloading belt which led to the cage dumper. The door that fell off of the cage was the same door that I had noticed being open while I was performing ante-mortem on this trailer. The lead came over and picked up both live chickens and placed them onto the rehang belt. The supervisor was not in the area at this time. The establishment employees are supposed to be looking at the cages prior to moving them so that these types of cages can be flagged in order to prevent any harm to the live chickens. The live side employees are also supposed to be checking the trailers in the live shed for open doors so that they could be closed or the cage flagged prior to the trailer being moved to the back dock area. Neither the live side employee nor the back dock employees tried to prevent this incident from occurring. I then met with 1st (b) (6) and informed him of what I had observed at the back dock unloading area. (b) (6) informed me that he would have the back dock (b) (6) employees retrained and those directly involved would be disciplined according to the establishment's policy. On 5-11-18, during the Weekly Exit Meeting, I discussed the issue of open cage doors in the live shed with plant management and documented this discussion in MOI – DAF1502053411G. (b) (6) responded in the meeting that he would correlate (b) (6) with live side to ensure that the live side employee is looking at the trailers in the live shed. On 5-15-18, I observed a second incident in the live shed which involved a chicken having its' head caught in a door which resulted in the death of that bird. I also discussed the numerous observations of open cage doors throughout the week. This meeting was documented in MOI – DAF0204052216G. The establishment response to this MOI states "(b) (4)"</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>(b) (4)</p> <p>”. USDA’s concerns are that the employees directly involved in the welfare of the chickens are not being observant as to the condition of the cages and taking appropriate action when necessary which has resulted in live birds falling out of a cage onto the ground. It is the establishment’s responsibility to adhere to Good Commercial Practices and prevent these incidents from occurring.</p>
P165H	OK Foods, Inc.	04C05	DAF06100 85806G	06AUG2018	<p>At approximately 0749 on 8/6/18, while performing a good commercial practice check, I ((b) (6)) observed a sensible bird (eyes open, head moving) proceeding down the line and into the line 1 scalding. ((b) (6)) was notified of my observation. We traveled down the line and observed a cadaver exit the pickers. ((b) (6)) removed the cadaver from the line, and examined it. I observed that there was a kill machine cut along the side of the face/jaw of the bird. This finding was discussed with ((b) (6)). Shortly thereafter, I performed a recheck and observed zero sensible birds prior to the scalding. ((b) (6)) and ((b) (6)) notified me that the employees would be retrained and disciplined according to company policy. Additionally, one of the employees may be relocated to a different position.</p>
P165H	OK Foods, Inc.	04C05	DAF23110 93006G	06SEP2018	<p>At approximately 0955 on 9/6/18, while performing a good commercial practice check, I ((b) (6)) observed a sensible bird (eyes open, head moving) proceeding down the line and into the line 1 scalding. ((b) (6)) was notified of my observation. ((b) (6)) removed the cadaver from the line past the pickers, and examined it. I observed that there was no cut on the neck of the bird. This finding was discussed with ((b) (6)), ((b) (6)) and ((b) (6)). Shortly thereafter, I performed a recheck and observed zero sensible birds prior to the scalding. ((b) (6)) and ((b) (6)) notified me that the employees would be retrained and disciplined according to company policy. Observations of a single sensible bird entering the scalding were also documented on 6/29/18 and 8/6/18. All of these finding occurred on line 1.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P165H	OK Foods, Inc.	04C05	DAF38020 91618G	18SEP2018	<p>At approximately 0036 hours, while performing ante mortem inspection on Lot 6 – Trailer 2038, I observed a chicken with its head caught in between the door and the cage frame. The bird was not showing any signs of life and there was blood splattered on the front of the door from where the bird bled onto it. I immediately went to the back dock and located (b) (6). I showed (b) (6) the cage with the chicken's head caught in the door. (b) (6) stated that he would inform (b) (6) of the issue so that the appropriate personnel on live side could be informed. On 5-15-2018, MOI-DAF0204052216G was issued for this very same type of incident occurring. A chicken had its head caught between the door and the cage frame which resulted in the strangulation/skull crushing type of death. The plant responded to that MOI with the following statement: "On the live side all personnel involved has received additional animal welfare training. This matter was addressed with both catch crews and drivers in an effort to prevent further incidents. Attached are copies of related documents that have been signed and dated." The attached documents included the training document for the catch crew on how to catch the birds and place them in the cages without injury. The documents also tell the catch crews what to do if a bird is caught in the door and that they are to take care of it immediately. Another document is for the drivers and it states (b) (4).</p> <p>USDA's concerns are that the employees directly involved in the welfare of the chickens are not being observant when they place the birds into the cages and close the doors. Although the live side management team has provided additional training to the catch crews and drivers, it is questionable whether these measures have been properly implemented as seen by today's incident which resulted in the strangulation/skull crushing death of the bird. It is the establishment's responsibility to adhere to Good Commercial Practices and prevent these incidents from occurring. The establishment is encouraged to reply to this MOI.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P165S	OK Foods, Inc.	04C05	LWA00220 70205G	05JUL2018	<p>P165-s, OK Foods; 7/5/18, 2000 hours. Attendance: (b) (6)</p> <p>(b) (6)</p> <p>Jesus Sosa (Live Hang supervisor). At 1458 on 7/5/18, (b) (6)</p> <p>(b) (6) at CI stand 1 and while performing carcass by carcass inspection observed a cadaver carcass come to her stand. She described the carcass as still having a head and neck without any exsanguination cuts on them. The head, neck, and wings of the carcass were bright red and appeared heavily congested. She had the line stopped and the cadaver removed from the evisceration line. The cadaver was shown to the line lead who had the carcass disposed of. No further cadavers were seen on this line after this incident. At approximately 1950 on 7/5/18 I was observing the auto-rehang area to conduct a line speed check when I observed a plant employee throw a carcass from the Line 2 rehang table towards a condemn can and miss. I picked up the carcass and observed a head still attached to the carcass and that there were no exsanguination cuts anywhere. The head and neck were bright red and appeared heavily congested. This carcass did not die by slaughter and would have been alive going into the scalding and as such is a cadaver. I had the carcass held back until (b) (6)</p> <p>(b) (6) and (b) (6) were shown the cadaver which was then disposed of by the plant. I stayed at the rehang table until the line emptied a few minutes later due to the establishment's lunch break and no more cadavers were seen in this time. I informed (b) (6) that Agency regulations require live poultry to be handled in a manner consistent with good commercial practices and that they are not to die from causes other than slaughter. I notified (b) (6)</p> <p>(b) (6) that an MOI would be documented over this issue. A copy of this MOI will be submitted to the DVMS in case additional follow-up is recommended.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P165S	OK Foods, Inc.	04C05	LWA50200 75612G	12JUL2018	<p>At 1800 on 7/12/18 while performing a GCP task I entered the live hang room and observed that the belt and shackles were empty and that roughly half of the live hang workers were at three full yellow condemn barrels and removing DOA birds from them to perform a cervical dislocation and then throw the carcasses into a large trash dumpster which was about half full. I waited in the room for a few minutes to observe the next cage of birds to be brought in which appeared to be normal. I then went to the live haul shed and observed that the 5th trailer bay had a load of birds on it but 15 of the fans were either barely working or not working at all. The birds in those cages were observed to be heavily panting. The other bays had working fans, but I observed that for every two trailer bays there is only one set of fans providing air to them. This means that the only air coming to the bay furthest from the fans must go through an entire trailer of cages first. I could not feel any air flow from the fans coming to the cages furthest from the fans because of this. The birds in those cages were observed to also be panting heavily. I had (b) (6), come out to the live haul shed and I showed him the issues. He radioed for the Live crew to move the trailer in the bay with the non-working fans into another bay. Then he had the doubled up bays separated out as much as possible so that each trailer would get its own set of fans. He called for maintenance to look into the non-working fans, but they were unable to get access to the fan breaker box because it was locked and they did not have a key. At 1920 on 7/12/18 I returned to the live hang room and observed that there were a large number of DOA birds coming across the live hang table again. The workers at the end of the belt could barely keep up with the number of dead birds reaching the end of the line to the point where the carcasses were occasionally piling up there. I observed that the worker putting carcasses into the yellow barrel on two separate occasions put a live bird into the yellow barrel. The live bird was caught before any carcasses were placed on top of it so they did not get smothered, however the worker was obviously not ensuring that only dead birds were going into the condemn barrel (b) (6) was shown the issue and he had the worker slow down and better observe the carcasses before placing them in the barrels. (b) (6) and I correlated with the DOAs that were coming into live hang and we saw that,</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					without exception, all of the carcasses were well fleshed out and in otherwise good body condition. Most of the carcasses we observed showed some signs of rigor mortis(wings and legs stiff). (b) (6) used a thermometer into the breast muscle of some of the DOAs and got temperatures in the mid 90s. Jesus Sosa, live hang supervisor, stated that they had three trailers of birds come into live hang that all had similar death loss. The establishment has the responsibility to follow good commercial practices in regards to the handling of chicken. Effective efforts must be taken to prevent the unnecessary death of poultry which will in turn reduce incidents of adulterated or otherwise unwholesome product being produced.
P165S	OK Foods, Inc.	04C05	LWA45170 74919G	19JUL2018	
P165S	OK Foods, Inc.	04C05	LWA00130 94412G	12SEP2018	This MOI is to document my conversation with (b) (6), (b) (6), and (b) (6). At approximately 0517 hours, while observing the establishment's Good Commercial Practices, I observed a Live-Hang employee picking up live chickens and throwing them approximately 3 to 4 feet up the Live-Hang conveyor belt. Employees were not hanging chickens on shackles yet. I notified area (b) (6), of the issue, showing him which employee was throwing the chickens. (b) (6) had a conversation with the employee. I later discussed the same issue with the (b) (6), and (b) (6).

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P17340	Pilgrim's	04C05	UQB15150 50922G	22MAY2018	<p>While doing a Good Commercial Practices task on 5-21-18, on 1st shift at Pilgrims of Hickory, KY, I observed two (2) live birds enter the scalding of Line 1. I began observing the birds enter the scalding of Line 1 at 1330. At 1332, I observed the first bird enter the scalding. Its head was raised, the eyes were open and it moved its head. I observed a second bird enter the scalding at 1334. It, also, had its head raised and eyes open. I continued to observe the birds entering the scalding of Line 1 for three more minutes without seeing another live bird. At 1339, I informed (b) (6) that I had seen two live birds enter the scalding of Line 1. (b) (6) radioed for the live hang supervisor and I informed the supervisor of the live birds entering the scalding. I also informed Plant Manager Todd Hicks. These two incidents of live birds entering the scalding, found within minutes of each other, indicate the plant's program was not consistent in following good commercial practices as required by 9 CFR 381.65 and as discussed in Federal Register Docket No. 04-037N titled "Treatment of Live Poultry Before Slaughter."</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P17340	Pilgrim's	04C05	UQB21160 70706G	06JUL2018	<p>While doing a Good Commercial Practices task on 7-5-18, on 1st shift at Pilgrims of Hickory, KY, I observed one live bird enter the scalding of Line 2. It had its head up and eyes open. I had begun observing the birds enter the scalding of Line 1 at 11:41:01 and observed the live bird enter the scalding approximately 40 seconds later. I continued observing the birds enter the scalding for 3 more minutes—until the last one entered before the lunch break. There was not a supervisor on the evisceration floor when I left the scalding room and I did not find (b) (6) in live hang or at the unloading docks. I informed Mr. Roberts about the live bird entering the scalding after lunch and that I would issue a MOI. I stated I had not seen evidence of a loss of process control as I had not seen any other birds enter the scalding. While talking with (b) (6) about the live bird entering the scalding, we also discussed that the roof of the fan shed was not long enough to protect the ends of the trailers from the weather, i.e. the sun beating on them. Yesterday, I had discussed with first (b) (6) and then, briefly, with (b) (6) that it might be prudent to unload the last two cages of the trailers first when they move them into the unloading docks because those birds are suffering from heat exhaustion, more than the others, due to the sun beating on them. (b) (6) said they had discussed this with the forklift drivers and they were implementing this. At approximately 13:00, (b) (6) informed me that he had stopped live hang on the old side because the process was out of control. He stated dead birds were piled everywhere and numerous live birds were on the floor. I went to live hang at approximately 13:15 or 13:20 and found he had released it and the associates were hanging birds again. However, live hang had become much worse in the minutes between him releasing it and me entering it. There was a pile of dead birds on the wall by the neck puller. It was at least 1 ½ feet high and 2 ½ feet in length. There were only two people (that I could see) trying to take care of the pile of dead birds and keep the live birds off the floor. I observed one of the men pull 1 live bird from the edge of the pile and I observed another live bird get hit by a dead bird that one of the live hang associates threw off the belt. I verbally issued a RCA and had live hang stop again. Having no way of knowing how many birds died on premises and how many died elsewhere, my concern was if live birds are being injured or</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>smothered by the number of dead birds thrown off the belt and into a pile. A live hang supervisor came in; I informed her that conditions back here were unacceptable and stated a prudent establishment would have a plan in place in the event that numerous dead birds came down the belt. It was obvious the two people were not going to be able to remove that number of dead birds quickly. More people were assigned to removing the birds and keeping the live birds picked up. I stayed and observed the removal of the pile of birds and did not see any other live birds mixed with the dead birds or any other mishaps with live birds. Mr. Todd Hicks entered the live hang room and went out to speak with the supervisor. When they re-entered, I stated I would be writing a MOI on this incident. Later in the day, at approximately 16:30, I spoke with (b) (6) about the number of dead birds. Regardless, of whether the birds died at a house, in transport or on premises, there should be a plan in place in the event of numerous dead birds arriving. A prudent establishment knows the number of dead birds arriving can be drastic in the extreme heat of the summers and in the extreme cold of some winters. Based on weather forecasts and notification of conditions from the poultry houses, receiving and live hang should be prepared for what might arrive. I also informed (b) (6) that the roof of the fan shed was not long enough to protect the birds from the extreme weather conditions, especially the last cages on the trailers. I stated one can see marked indications of heat exhaustion among the birds—severe panting, flapping wings, eyes wide with distress and panic while others are almost dead and barely breathing. It is much worse in the back two cages that have no protection from the sun. (b) (6) stated it might be better if those two cages came in empty on these extreme heat days. I agreed. These incidents, a live bird entering the scalding and live birds on the floor comingling with piles of dead birds and being hit by thrown dead birds along with evidence of heat exhaustion in the holding fan shed, indicate the plant's program was not consistent in following good commercial practices as required by 9 CFR 381.65 and as discussed in Federal Register Docket No. 04-037N titled "Treatment of Live Poultry Before Slaughter." Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P17340	Pilgrim's	04C05	UQB10060 95725G	25SEP2018	<p>On the morning of 9/25/18, while performing a good commercial practices task on 3rd shift, I observed a live bird, as evidenced by its elevated head and turning of its head, enter the scalders on Line 1 at 5:21. I observed three more minutes and did not see another live bird. I left to notify a supervisor and found (b) (6) nearby at the end of the picking line. I informed (b) (6) of the live bird entering the scalders and we stood there until it came out of the pickers. (b) (6) removed it from the line and I informed him I would be writing a MOI. I went back to the entrance of the scalders and observed for approximately 5 minutes and did not observe any further issues. I also observed the entrances of the scalders of Line 2 and Line 3 as part of the task and did not observe any deficiencies. At 5:47, while finishing the good commercial practices task, I met (b) (6) and informed him of the above incident. I stated I had not seen evidence of a loss of process control as I had not seen any other live birds enter the scalders. 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>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P17766	Southern Hens, Inc	04C05	SSN281606 0007G	07JUN2018	<p>Nathan Ahrens, Plant Manager On June 7, 2018 at approximately 1526 hours, I, (b) (6), observed less than Good Commercial Practices while performing a routine Ante-mortem and Good Commercial Practices task at P-17766. On the back loading docks, two workers were aggressively tossing cages containing live hens onto the conveyer belt that feeds into the live hanging room. The cages were being tossed from stacks ~10ft high, as well as ~3.5ft from left to right. I observed two cages being turned upside down prior to landing on the conveyer belt, and one cage forcibly opened while landing letting lose 3 of the hens held in the cage. The metal unloading chutes were not in use at the time. At the time of the incident there was no supervisor present. Plant Manager Nathan Ahrens and (b) (6) were immediately informed of this mistreatment. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Information will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully, (b) (6) (b) (6)</p> <p>Supervisory Public Health Veterinarian USDA FSIS OFO Jackson District CC: (b) (6) (b) (6)</p> <p>Gregory Brookhouser, DDM Larry Davis, DM</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P17766	Southern Hens, Inc	04C05	SSN581207 1020G	20JUL2018	<p>July 20, 2018 Mr. Nathan Ahrens Plant Manager P-17766 Southern Hens Inc. 329 Moselle-Seminary Rd. Moselle, MS 39459 Re: MOI, Good Commercial Practices Mr. Ahrens, On July 20, 2018, P-17766 presented 5 trailers/partial trailers of live birds for slaughter that were from the previous day's scheduled slaughter (Thursday July 19, 2018) that were presented but not slaughtered on 7/19/2018. One of these "carry-over" trailers had a significant increase in the number of Dead on Arrivals (DOAs) when presented for slaughter on 7/20/2018 compared to the number of DOAs observed on the same trailer/lot on 7/19/2018. It is apparent based on the increase in the number of DOAs from the same lot of birds from the previous day to the next that they died from some cause other than slaughter or euthanasia. In accordance with Federal Register Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort, and accidental injury throughout processing. Thank you for your attention to this matter. (b) (6)</p> <p>Circuit 9009 Jackson District CC: (b) (6)</p> <p>Dr. Larry Davis, DM Dr. Gregory Brookhouser, DDM (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P17766	Southern Hens, Inc	04C05	SSN221707 4530G	30JUL2018	<p>Mr. Nathan Ahrens Plant Manager Southern Hens, Inc. 329 Moselle-Seminary Rd. Moselle, MS 39459 Mr. Ahrens, At approximately 0718 hours, the following less than Good Commercial Practices in Poultry (GCIPI) incident was observed at P17766, Southern Hens Inc, Moselle, MS while performing the routine PHIS Poultry Good Commercial verification task. Two (2) live chickens were observed in the Dead on Arrival (DOA) bin along with 2 DOAs. The transfer belt from the live hang to the DOA bin was operating unattended. (b) (6) and (b) (6) were notified. Allowing live bird(s) to enter the DOA bin and comingle with DOAs can lead to entrapment, suffocation and death. Live birds may accidentally enter the offal chute and be carried by the flowing water into offal pit, through the augers, and into the offal trailers. This can cause needless suffering 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. Mr. Nathan Ahrens Plant Manager and (b) (6) discussed briefly the less than GCIPI incident in the evisceration department at approximately 0830 hours. No response to the less than GCIPI incident was given at this time. Mr. Ahrens was advised a GCIPI 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>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P18557	Sanderson Farms, Inc.	04C05	QNA45110 74824G	24JUL2018	<p>On July 24, 2018 at approximately 1121, (b) (6), observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices check at 18557 P in Summit, MS. While observing the kill machine of each picking line for proper function, I did not observe any abnormality in the equipment's operation. I did observe that there were different personnel backing up the kill machine from those usually staffing these positions. I walked to the end of the blood trough to observe for any live birds entering the scalders. I observed a single, live bird at 1121 enter the scalders on picking line #1. The bird was hanging on the shackle with its eyes open, still breathing, and without a cut on its neck. This bird entered the scalders alive and still breathing. I did not take any regulatory action with this single-bird incident, since no evidence of a system failure existed. I notified (b) (6), of the observed nonconformance, during a brief meeting held in the picking room at approximately 1124. I pointed the cadaver out to him, as it passed by on the #1 picking line. I also informed him that a Memorandum of Information (MOI) was going to be documented for this observation. (b) (6) removed the cadaver from the line and took it to the employee that was working on line #1. The employee explained that there were several birds in a row that were hung by only one leg and had not been through the kill machine properly. He stated that he thought that he had gotten all of the affected birds. (b) (6) informed me that, according to the Sanderson Farms Inc. employee performance protocol, written documentation of this incident was to be placed into the employee's folder. I reevaluated the line operation, after my discussion with (b) (6), and observed no more nonconformance in a 150 (b) (6) sample. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of Information will be forwarded to the appropriate personnel in</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					the Jackson District Office. Respectfully, (b) (6) cc: (b) (6) and (b) (6)
P18873	Tyson Foods, Inc.	04C05	WUA14180 92320G	20SEP2018	<p>Establishment P18873, Tyson Foods, Vienna, Georgia, September 19, 2018, 2020 hours. In attendance: (b) (6) At approximately 2010 hours on Wednesday, September 19, 2018, I, (b) (6), was performing a Good Commercial Practice inspection at the cage dump area. At the end of the platform where cages are conveyed to be dumped onto the live hang belt, I observed that a live chicken was perched on the platform (not within a cage). The next cage to be dumped onto the live hang belt was conveyed over the top of this chicken. After the cage was dumped, I observed that the chicken which had previously been perched on the platform had been crushed. The chicken was lying on its side and was bloody. I cannot state with certainty that the chicken was dead, but I observed no signs of life. After the cage had been dumped and moved from that area of the platform, a plant associate apparently saw the crushed bird and placed it on top of the next cage to be dumped onto the live hang belt. After my observations, I immediately requested to see (b) (6). I related my observations to (b) (6) and explained that allowing live chickens to be crushed or to die other than by slaughter was inconsistent with Good Commercial Practices. At approximately 2052, (b) (6) came to my office and related that all plant personnel who could be responsible for operating the cage dumping system on both shifts will receive mandatory training on their responsibility to observe for loose birds and protect them from injury in the dumping process. USDA-FSIS wishes to remind the establishment that live poultry should be handled in a manner that is consistent with good commercial practices, they should be protected from mistreatment, and they should not die from causes other than slaughter.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P192	Pilgrims Pride Corporation	04C05	OOB10060 84301G	01AUG2018	<p>On 7/31/18 at 0805 I (b) (6) met with (b) (6) in the USDA office to notify management that a GCP MOI was being issued for the plant's failure to take appropriate action with a live bird from yesterday's production. This morning at 0505 while (b) (6) was performing Antemortem verification at start of operations he observed a trailer of empty cages parked out in the open near the scale. The trailer had a single live bird resting in one of the cages. (b) (6) was notified of the inspector's findings. The trailer #799 was traced back to grower T & W Farm from yesterday's production, 7/30/18. No carry over lot from today's production is associated with T & W Farm. Records indicate the last cage from trailer #799 was dumped at 1706. This is not an acceptable outcome consistent with good commercial practices. The bird was not slaughtered as intended, culled or euthanized, nor was it returned to the farm.</p>
P192	Pilgrims Pride Corporation	04C05	OOB46140 81808G	08AUG2018	<p>On August 7, 2018 at 1820, I went to the live receiving area to perform a Good Commercial Practices task. Upon entering the yard, I observed four trucks with full loads of birds that were not under the shed and were not near any misters. On closer observation, I saw that several birds on each truck were panting, a clear sign of respiratory distress. I waited a few minutes to see if anyone was coming to tend to the birds. At 1828, I notified the shift manager that the birds were in distress. He informed me that someone would be there right away to hose them until they could get them into the shed. I went back on the yard and waited five minutes. No one came and even more birds were panting by this time. I then went back and informed the shift manager that I would be writing an MOI due to the plant's failure to maintain Good Commercial Practices in accordance with Federal Register 04-037N.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P192	Pilgrims Pride Corporation	04C05	OOB51220 94311G	11SEP2018	On September 11, 2018 at 1530, I went to the live receiving area to perform a Good Commercial Practices task. Upon entering the yard, I observed a truck with a full load of birds directly in the sun with no covering or water source. As soon as I approached the truck, I noticed that many of the birds were panting. I immediately asked one of the live receiving employees to get the supervisor. After waiting for ten minutes (b) (6) showed up and I informed him that I would be documenting this failure to maintain good commercial practices in an MOI. He then hooked up the water hose and instructed his employee to begin spraying the birds. Within minutes after that, the truck was moved to the shed where the birds would be near misters and out of direct sun. Federal Register 04-037N encourages those involved in the slaughter of poultry to abide by Good Commercial Practices.
P19514	Tyson Foods, Inc.	04C05	UMF32130 61804G	04JUN2018	At approximately 13:00 hours, I observed the cage dump employee dump birds from five cages. For all of the actions, the employee dumped the cage of new birds on top of the remaining foot and one half of remaining birds from the previous cage dump.

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P19688	Sanderson Farms, Inc.	04C05	KJA122208 5109G	09AUG2018	.

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL490405 3721G	21MAY2018	<p>At approximately 2302 hours on May 20, 2018 while performing the Good Commercial Practices and Ante Mortem task, the following was observed in the kill area under the shackle lines as they exit live hang. A live bird was observed lying on its back on the ground under the lines. Upon closer observation two digits had been freshly amputated from its right leg and had bright red, fresh blood present. The bird was breathing and had a strong heartbeat; upon lifting its head it began blinking. I started to gently move the bird from being directly under the line to prevent further harm and at that time noticed a tear in the birds left side and intestines began to spill out. I left the bird and immediately went to the live hang area to try to locate a supervisor. In the live hang break room a lead was located and I asked if he could please come with me to immediately euthanize the bird to prevent further suffering/discomfort. The bird was euthanized at approximately 2305. At that time I asked if he could please radio a supervisor for me to inform them of the incident and that a GCP MOI would be documented. A short time later a meeting was held with (b) (6) to inform him of the above observations. 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. At approximately 0158 a USDA Food Inspector requested the SPHV to observe a retained bird on evisceration line two. This bird was a cadaver that had the head attached with only the skin and trachea cut; no vasculature penetrated. Due to these findings an additional Good Commercial Practices task was done at the entrance to the scald vats. At approximately 0203 on evisceration line two a relatively small bird (compared to the other birds in the lot) had the same appearance as the bird previously observed (the skin was cut, but not the vasculature), the bird was breathing, lifting its head, flapping its wings and blinking. This bird bypassed both of the head pullers prior to the scald vat and went in alive. (b) (6) was immediately notified and informed that these observations would be documented. During a 500 bird verification following these observations no other live birds were seen entering the scald vats. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>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 treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on May 21, 2018 (b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL142305 2130G	30MAY2018	<p>At approximately 0400 hours on May 29, 2018 while performing the Good Commercial Practices and Ante Mortem task, the following was observed at the entrance to the scald vat of evisceration line one. A live bird that had a small superficial cut to the rostral most aspect of the beak tip that did not penetrate any major vasculature was observed entering the scald vat. This bird was relatively small compared to the average size of the other birds in the lot, the first head puller on this line was blocked with heads and a carcass and the bird lifted its head bypassing the second head puller. The bird was rhythmically breathing, lifting its head/looking from side to side, flapping its wings and blinking. 500 bird verification was done immediately afterwards and no other live birds were observed entering the scald vat. (b) (6) was notified of my observations immediately and that a GCP MOI would be documented. A meeting was held with Third Shift (b) (6) a few minutes later to inform him of the above observations. 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. Live bird(s) entering the scald system live 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 treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on May 29, 2018 (b) (6)</p> <p>Cc: Dr. David Thompson, DDM (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL350206 0805G	05JUN2018	<p>After giving the 0300 set of USDA Food Inspector breaks on June 4, 2018 an additional Good Commercial Practices and Ante Mortem task was done due to the increase in cadavers observed on evisceration line two. The following was observed at the entrance to the scald vat of evisceration line two at approximately 0337. A live bird, which was much smaller than the average size of the rest of the birds in the lot, had a small superficial cut to the right side of its neck that did not penetrate the major vasculature was observed entering the scald vat. The bird bypassed over the top of both of the head pullers due to its small size and it was lifting its head and neck in an attempt to right itself. The bird was rhythmically breathing, lifting its head/looking from side to side, flapping its wings rapidly and blinking. After making this observation I immediately completed a 500 bird verification and no other live birds were observed entering the scald vat. (b) (6)</p> <p>(b) (6) and (b) (6) were notified of my observations and that they would be documented in a GCP MOI. The establishment is responsible for ensuring that birds under their control on the official premises are treated in accordance with good commercial practices and in a manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. Live bird(s) entering the scald system live 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 treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on June 4, 2018 (b) (6)</p> <p>Cc: Dr. David Thompson, DDM (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL470406 3312G	12JUN2018	<p>At approximately 2356 hours on June 11, 2018 while performing the Good Commercial Practices and Ante Mortem task, the following was observed at the entrance to the scald vat that feeds evisceration line two. A live bird that had a small superficial cut to the neck that did not penetrate any major vasculature was observed entering the scald vat. This bird was relatively small compared to the average size of the other birds in the lot. The bird had its head retracted very close to its body by-passing both of the head pullers. The bird turned its head around and attempted to bite/peck while on the line. The bird was rhythmically breathing, lowering and then retracting its head, flapping its wings and blinking. 500 bird verification was done immediately afterwards and four additional live birds were present on the picking line (line two). One bird had a cut to the right eye only, one bird was hung by one leg and had a cut to the back side of its head and two birds had cuts to their beak tips. These birds were all flapping their wings, lifting their heads, blinking and rhythmically breathing. No major vasculature was penetrated on any of these four birds, they all by-passed the first head puller but were decapitated by the second head puller prior to entering the scald vat and thus did not enter the scald vat live. An additional 500 bird verification was done immediately following these observations and no additional live birds were observed on the evisceration line or entering the scald vat. A supervisor could not be located for notification that was over live hang or the kill area. (b) (6) was notified of m (b) (6) observations immediately and that a GCP MOI would be documented and in turn notified (b) (6) (b) (6). After giving the 0300 set of USDA Food Inspector breaks an additional Good Commercial Practice Verification Task was done due to seeing an increase in cadavers on the line. (b) (6) and an establishment maintenance worker were present during the following observation. At approximately 0338 on June 12, 2018 on evisceration line one near the entrance to the scald vat a live bird with no cut to the neck was observed that was "chirping", blinking, flapping its wings, looking from side to side and alert. It had its head lifted and by-passed both of the establishments head pullers. I immediately got the attention of (b) (6) (b) (6) and pointed out the bird to him. The maintenance</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>worker who was shown the bird as well then ran to the entrance to the scald vat and attempted to remove the bird. The bird was submerged into the scald vat before the establishment employee was able to remove the bird from the shackle. He then brought the bird over to (b) (6). The bird remained unconscious for several moments before regaining consciousness. The bird was later returned to production. An additional 500 bird verification was done and no additional live birds were seen entering the scald vat. A brief meeting was held with (b) (6) to discuss these observations, cadavers and to inform him that this bird would be added to the GCP MOI from earlier in the shift. 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. Live bird(s) entering the scald system live 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 treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on June 12, 2018 (b) (6)</p> <p>Cc: Dr. David Thompson, DDM (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL021906 3617G	17JUN2018	<p>On June 15, 2018 at approximately 0127 during a Good Commercial Practice / Ante-Mortem Verification task the following was observed by (b) (6) at the entrance to the scald vat that feeds evisceration line one. A relatively small bird (compared to the remainder of the lot) was observed on the line blinking, flapping its wings, moving its head from side to side and lifting its head. It lifted its head over both of the head pullers and went into the scald vat live; there was a superficial cut on the neck that was ineffective. A few moments later the live hang lead came to the area with a radio and was asked to please radio (b) (6) with my observations and that a GCP MOI would be documented; later this was followed up in person by giving notification to First Processing (b) (6). Immediately following the above observations a 500 bird verification was done and no other birds were seen entering the scald vat alive. The establishment is responsible for ensuring that birds under their control on the official premises are treated in accordance with good commercial practices and in a manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. Live bird(s) entering the scald system live 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 treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on June 15, 2018 (b) (6)</p> <p>Cc: Dr. David Thompson, DDM (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL170206 2618G	18JUN2018	<p>On the shift of June 17, 2018 at approximately 0136 during a Good Commercial Practice (GCP) and ante mortem task at the entrance to the scald vat that feeds evisceration line one the following was observed. A bird that was smaller than the average size bird in the lot had its head retracted and bypassed both of the head pullers, it was blinking, turning its head from side to side and flapping its wings. It was breathing and entered the scald vat alive. Immediately following these observations a 500 bird verification was done and no additional birds were seen entering the scald vat alive. (b) (6)</p> <p>(b) (6) was informed of these observations and that they would be documented in a GCP MOI. The establishment is responsible for ensuring that birds under their control on the official premises are treated in accordance with good commercial practices and in a manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on June 17, 2018 (b) (6)</p> <p>Cc: Dr. David Thompson, DDM (b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL062306 5019G	19JUN2018	<p>On the shift of June 19, 2018 at approximately 2207 during a Good Commercial Practice (GCP) and ante mortem task at the entrance to the scald vat that feeds evisceration line two the following was observed. A bird that was smaller than the average size bird in the lot had a superficial cut to its neck, the first head puller on the line was blocked with heads and it retracted its head bypassing the second head pullers, it was blinking, turning its head from side to side and flapping its wings. It was breathing and entered the scald vat alive. Immediately following these observations a 500 bird verification was done and no additional birds were seen entering the scald vat alive. (b) (6) was informed of these observations and that they would be documented in a GCP MOI. The establishment is responsible for ensuring that birds under their control on the official premises are treated in accordance with good commercial practices and in a manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on June 20, 2018 (b) (6) Cc: Dr. Larry Davis, DM Dr. David Thompson, DDM (b) (6) (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL420206 4819G	19JUN2018	<p>On the shift of June 18, 2018 at approximately 0139 during a Good Commercial Practice (GCP) and ante mortem task at the entrance to the scald vat that feeds evisceration line one the following was observed. A bird that was smaller than the average size bird in the lot had the back of its head skinned and retracted its head bypassing both of the head pullers, it was blinking, turning its head from side to side and flapping its wings. It was breathing and entered the scald vat alive. Immediately following these observations a 500 bird verification was done and no additional birds were seen entering the scald vat alive. (b) (6) was informed of these observations and that they would be documented in a GCP MOI. The establishment is responsible for ensuring that birds under their control on the official premises are treated in accordance with good commercial practices and in a manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on June 19, 2018 (b) (6)</p> <p>Cc: Dr. Larry Davis, DM Dr. David Thompson, DDM (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL330406 3821G	21JUN2018	<p>On the shift of June 20, 2018 at approximately 2210 during a Good Commercial Practice (GCP) and ante mortem task at the entrance to the scald vat that feeds evisceration line one the following was observed. A bird that was smaller than the average size bird in the lot had a superficial cut to its neck, it retracted its head bypassing both of the establishments head pullers, and it was blinking, turning its head from side to side and flapping its wings. It was breathing and entered the scald vat alive. Several minutes after making this observation, a 500 bird verification was done. At approximately 2220 a larger sized bird with a superficial cut to the lateral most aspect of the neck was observed on the line that feeds evisceration line two that was blinking, lifting and turning its head, flapping its wings and breathing. It retracted its head over both of the head pullers and entered the scald vat alive. Immediately following this observation an additional 500 bird verification was done and no additional birds were seen entering the scald vat alive. A Live Shackle Lead with a radio was found and was informed of these observations and that they would be documented in a GCP MOI. Later in the shift the above was discussed with (b) (6). The establishment is responsible for ensuring that birds under their control on the official premises are treated in accordance with good commercial practices and in a manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on June 21, 2018 (b) (6).</p> <p>Cc: Dr. Larry Davis, DM Dr. David Thompson, DDM (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL062306 3725G	25JUN2018	<p>On the shift of June 25, 2018 at approximately 2209 during a Good Commercial Practice (GCP) and ante mortem task at the entrance to the scald vat that feeds evisceration line two the following was observed. A bird that had a superficial cut to its neck, it retracted its head bypassing both of the establishments head pullers, and it was blinking, lifting its head and flapping its wings. It was breathing and entered the scald vat alive. Immediately following this observation a 500 bird verification was done and no additional birds were seen entering the scald vat alive. A (b) (6) was informed of these observations and that they would be documented in a GCP MOI. Later in the shift the above was discussed with Third Shift (b) (6). The establishment is responsible for ensuring that birds under their control on the official premises are treated in accordance with good commercial practices and in a manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on June 26, 2018 (b) (6)</p> <p>Cc: Dr. Larry Davis, DM Dr. David Thompson, DDM (b) (6) (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL221907 0612G	12JUL2018	<p>On the shift of July 11, 2018 at approximately 0358 during a Good Commercial Practice (GCP) and ante mortem task at the entrance to the scald vat that feeds evisceration line one the following was observed. A bird that had a cut to only one side of the neck, very low, near the base of the beak, was blinking, lifting its head and flapping its wings. It lifted its head over both of the establishments head pullers. There is now an establishment employee stationed by the entrance to the scald vats to monitor for live birds and operate the on/off switch for the lines, he had previously asked that I would hold up one finger or two fingers to indicate if I saw a live bird on either line and which line it was. Once I observed the live bird by-pass the last head puller and the establishment employee did not notice the bird to be able to intervene I held up one finger just prior to the bird entering the scald vat. The employee stopped the line. Upon closer examination of the bird it was still blinking, flapping, lifting its head, rhythmically breathing and responsive to touch (the line was stopped at this time). I confirmed to the establishment employee that a live bird was on the line. A few minutes later the Live Receiving / Live Shackle Lead came to the area, removed the bird from the line, humanely euthanized and condemned the bird. Once (b) (6) arrived the above observations were told to him and he was notified that these observations would be documented in a GCP MOI because without USDA intervention the bird would have entered the scald vat alive. Immediately following notification / the line restarting a 500 bird verification was done and no additional birds were seen entering the scald vat alive. Later in the shift the above was discussed with Third Shift (b) (6). The establishment is responsible for ensuring that birds under their control on the official premises are treated in accordance with good commercial practices and in a manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. Live bird(s) entering the scald system live 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 treat poultry in accordance with</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office.</p> <p>Respectfully submitted on July 12, 2018 (b) (6)</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL252207 1213G	13JUL2018	<p>On the shift of July 12, 2018 at approximately 2256 during a Good Commercial Practice (GCP) and ante mortem task at the entrance to the scald vat that feeds evisceration line two the following was observed. A bird that was much smaller than the average size bird in the remainder of the lot had a cut to only one side of the neck, very low, near the base of the beak, was blinking, lifting its head and flapping its wings. It lifted its head over both of the establishments head pullers. Once I observed the live bird by-pass the last head puller and the establishment employee did not notice the bird to be able to intervene that is stationed by the entrance to the scald vats where the on/off buttons are for the lines I held up two fingers just prior to the bird entering the scald vat. The employee stopped the line. Upon closer examination of the bird it was still blinking, flapping, lifting its head, rhythmically breathing and responsive to touch. I confirmed to the establishment employee that a live bird was on the line and asked if he could please radio a supervisor for me. A few minutes later the Live Receiving / Live Shackle Lead came to the area, removed the bird from the line, humanely euthanized it and condemned the bird. The line was restarted and a 500 bird verification was done and no additional birds were seen entering the scald vat alive. The above observations were then discussed with (b) (6) and notification was given that it would be documented in a GCP MOI. The establishment is responsible for ensuring that birds under their control on the official premises are treated in accordance with good commercial practices and in a manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					Respectfully submitted on July 13, 2018 (b) (6) Cc: Dr. Larry Davis, DM Dr. David Thompson, DDM (b) (6)
P20245	Equity Group Kentucky Division, LLC	04C05	ISL002108 1620G	20AUG2018	<p>On the shift of August 19, 2018 at approximately 0137 while performing the Good Commercial Practices and Ante Mortem task for a recent lot change, the following was observed at the entrance to the scald vat that feeds evisceration line two. A live bird was observed that was blinking, rhythmically breathing, moving / turning its head and flapping its wings; the bird had retracted its head over the first head puller on the line and then lifted its head up and over the second head puller that was on the line. As the bird was about to enter the scald vat I held up two fingers, as I had been previously been asked to do by the establishment, to indicate that there was a live bird present on line two that was about to enter the scald vat. Line two did not immediately come to a stop, and the live bird entered the scald vat. (b) (6) came to the area and was informed of the observations. 500 bird verification was done immediately afterwards and no other live birds were observed entering the scald vat. (b) (6) was notified once the verification was complete that a GCP MOI would be documented. 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. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on August 20, 2018 (b) (6) Cc: Dr. David Thompson, DDM Dr. (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL542008 4422G	22AUG2018	<p>On the shift of August 22, 2018 at approximately 2018 while performing the Good Commercial Practices and Ante Mortem task close to the start of operations, the following was observed in live hang at the end of the belt that feeds evisceration line two. There was a large live bird that was trapped at the end of the belt, its head and neck were stuck under a metal guard bar and its head was sticking through under the guard bar to the opposite side of the belt. There was no one tending to the birds or a supervisor in the area when I approached. The birds head was covered in blood and I used my flashlight to examine it closer. I gently touched the bird just behind the eye to determine if it was responsive and it began blinking and attempted to free itself but could not. The bird was wedged tightly under the bar and had an additional dead on arrival large bird compressing it further against an additional metal plate at the end of the belt; the belt was continually running, pressing the bird further into the metal guard and the metal plate at the end of the belt. Upon closer examination with the flashlight the bird was completely skinned from the base of the beak to mid breast level, all vasculature and the crop was out and exposed. The wound was fresh with bright red frank blood. The bird was removed from the belt and humanely euthanized under USDA guidance when an establishment employee and supervision were located. I informed (b) (6) of my observations and showed him the location where the bird was injured that contained fresh blood and feathers all along the edges. (b) (6) was informed that this would be documented in a GCP MOI; birds being observed with their necks and even part of their breast skinned has been discussed previously with management in several past weekly HACCP meetings. At approximately 0330 while performing an additional Good Commercial Practices and Ante Mortem task at the entrance to the scald vats due to a recent lot change the following was observed at the entrance of the scald vat that feeds evisceration line two. A much smaller bird than the average bird in the remainder of the lot was observed on line blinking, lifting its head, flapping vigorously and rhythmically breathing. It lifted its head over both on-line head pullers, after by-passing the second head puller the establishment employee stationed in that location gently looked at the birds neck with one hand with the line in motion and then released the bird as it</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>continued to approach the scald vat entrance. I then held up two fingers, as I had been previously asked to do by the establishment, to indicate that there was a live bird on line two. The bird continued to flap its wings and lift its head as it entered the scald vat demonstrating signs of life and sensibility. The line was not stopped until the bird had already entered the scald vat. (b) (6) came to the area and was informed of my observations. The bird was located in the scald vat and removed. The bird was now deceased from drowning and was examined closer; there was a cut to the neck that did not penetrate the major vasculature needed for proper exsanguination and slaughter. A 500 bird verification check was done as soon as the line was restarted and no other live birds were seen entering the scald vat. Once the verification was complete (b) (6) was given notification that my observations would be added to the GCP MOI that was discussed previously in the shift. 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. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on August 23, 2018 (b) (6)</p> <p>Cc: Dr. David Thompson, DDM (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL440209 1307G	07SEP2018	<p>On the shift of September 6, 2018 at approximately 2038 while performing the Good Commercial Practices 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 a live bird was observed blinking, lifting its head, attempting to right itself, flapping vigorously and rhythmically breathing. It lifted its head over both on-line head pullers, after by-passing the second head puller the establishment employee stationed in that location did not stop the line to prevent it from entering the scald vat. I then held up one finger, as I had been previously asked to do by the establishment, to indicate that there was a live bird on line one, just prior to the bird entering the scald vat. The bird continued to flap its wings and lift its head as it entered the scald vat alive. The line was not stopped until the bird had already entered the scald vat. (b) (6)</p> <p> came to the area and was informed of my observations. The bird was located in the scald vat, removed, examined closer and then condemned. The bird was now deceased from drowning and was examined closer; there was a cut to the center portion of the neck that did not penetrate the major vasculature running along the lateral aspect of the neck needed for proper exsanguination and slaughter. A 500 bird verification check was done as soon as the line was restarted and no other live birds were seen entering the scald vat. Notification was given that my observations would be documented in a GCP MOI. While giving the 0300 set of USDA Food Inspector breaks an increased number of cadavers were seen on the evisceration line and I was informed by the Food Inspectors that they had just started to see an increase in cadavers. After completing USDA Food Inspector breaks an additional Good Commercial Practices verification task was done at the entrance to the scald vats. At approximately 0327 at the entrance to the scald vat that feeds evisceration line one a live bird was observed that was blinking, moving its head from side to side, attempting to right itself, flapping vigorously and rhythmically breathing. This bird had lifted its head over both head pullers and went by unnoticed by the establishment employee stationed in the position to stop the lines for live birds. After bypassing the second head puller and approaching the scald vat I held up one finger to indicate there was a live bird on line one. The line got stopped just prior to the bird entering the scald vat. The bird</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>continued to flap its wings and try to right itself as I approached for a closer examination. When I placed my hand on the bird's chest it was taking deep, rhythmic breaths and had a strong heartbeat. The bird had a cut to the side of the head that did not penetrate the neck at all and thus not penetrating any major vasculature needed for proper exsanguination and slaughter. (b) (6) came to the area to remove the bird from the line and take it out of production. Supervisor Groce was given immediate verbal notification that my observations would be documented in a GCP MOI. Once the line was restarted a 500 bird verification check was done and no other live birds were observed entering the scald vat. 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. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on September 7, 2018</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6) Dr. Larry Davis, DM</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL481909 3917G	17SEP2018	<p>On the shift of September 16, 2018 at approximately 0345 while performing the Good Commercial Practices 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 a live bird was observed blinking, lifting its head, attempting to right itself, flapping vigorously and rhythmically breathing. It lifted its head over both on-line head pullers, after by-passing the second head puller the establishment employee stationed in that location did not stop the line to prevent it from entering the scald vat. I then held up one finger, as I had been previously asked to do by the establishment, to indicate that there was a live bird on line one, just prior to the bird entering the scald vat. The establishment employee stopped line one. Upon closer examination the bird was responsive, rhythmically breathing and had a cut to the side of the head; there was no cut penetrating the major vasculature of the neck needed for proper exsanguination and slaughter. The employee removed the live bird from the line; it was euthanized several minutes later and condemned. A 500 bird verification check was started as soon as the line was restarted and at approximately 0347 an additional live bird was observed on the same line that appeared in the exact manner as the one described above (flapping vigorously, blinking and trying to right itself). After the signal was given to the establishment employee to stop the line just prior to entering the scald vat it took some additional time to approach the bird for a closer examination due to the floor being slick and an open drain. On closer examination the bird was still breathing; this bird also had a cut to the side of the head not penetrating any major vasculature. The live shackle lead came to the area to remove the bird from the line and at that time the bird was taking agonal breaths. The bird was removed, euthanized and condemned. An additional 500 bird verification check was done once the line was restarted and at approximately 0350 there was a third live bird that had a cut to the side of the head, none to the neck, that did not require USDA intervention that the establishment removed from the line prior to entering the scald vat live. Once the line was restarted an additional verification was restarted and approximately one minute into the verification the line was stopped due to mechanical issues and USDA was informed that the line would be down for a prolonged time and verification</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>did not get to get completed prior to the end of the shift.</p> <p>Notification was given to (b) (6) that my observations would be documented in a GCP MOI. 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. Live bird(s) entering the scald system live 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 treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on September 17, 2018</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6) Dr. Larry Davis, DM</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL270209 5720G	20SEP2018	<p>On the shift of September 19, 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 2008 I observed one live bird enter the scald vat that was blinking its eye, arching its neck and turning its head from side to side. The cut on the bird appeared to be low to the beak base, towards the eye and superficial. At approximately 2218 I observed one live bird enter the scald vat that feeds evisceration line one that was blinking its eyes, attempting to right itself and flapping its wings vigorously. At approximately 0144 I observed one live bird enter the scald vat that feeds evisceration line one that was blinking its eyes, arching its neck; it lifted its head over the head pullers and turning its head from side to side. The cut to this bird appeared the same as the first bird observed entering the scald vat. At approximately 0146 I observed an additional live bird enter the scald vat that feeds evisceration line one that appeared in the exact manner as the one observed at approximately 0144. (b) (6)</p> <p>(b) (6) was notified after each observation and that they 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 September 20, 2018 (b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6)</p> <p>(b) (6) Dr. Larry Davis, DM</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL202109 5923G	23SEP2018	<p>On the shift of September 23, 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 2032 I observed one live bird enter the scald vat that was blinking its eye, arching its neck and turning its head from side to side; it lifted its head over both of the establishments on-line head pullers. The cut on the bird appeared to be high on the neck and superficial on the skin, the bird was much smaller than the average size bird in the lot. (b) (6)</p> <p>(b) (6) was notified that (b) (6) 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 September 24, 2018 (b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6) (b) (6) Dr. Larry Davis, DM</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20245	Equity Group Kentucky Division, LLC	04C05	ISL421809 1130G	30SEP2018	<p>On September 27, 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 0326 I observed one live bird enter the scald vat that was blinking its eye, arching its neck, flapping its wings and turning its head from side to side; it lifted its head over both of the establishments on-line head pullers. The cut on the bird appeared to be superficial to the skin; the bird was much smaller than the average size bird in the lot. At approximately 0330 I observed a second live bird enter the scald vat that feeds evisceration line two. This bird appeared exactly the same as the first bird that entered described above. (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 September 28, 2018 (b) (6)</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6)</p> <p>(b) (6) Dr. Larry Davis, DM</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20251	Tecumseh Poultry, LLC	04C05	PBM30130 60815G	15JUN2018	<p>On 06/15/18, at approximately 0819 hours, while performing a routine Poultry Good Commercial Practice Verification task, I, (b) (6), observed one instance of bird mistreatment on a bottom module on a “veggie” trailer, numbered T-796 in the loafing shed. One chicken had its left foot caught between the floor board and the compartment door. The foot was broken where it was stuck and had bled a puddle of blood onto the compartment below. The puddle of blood was approximately 6 inches in diameter. The hemorrhage appeared to have stopped but the blood puddle was not dry. I met with (b) (6) at 0823 hours to show her the mistreatment. She took images of the bird’s leg and asked the scale house personnel to release the bird. Once the bird was released, she had the bird humanely euthanized. 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:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20251	Tecumseh Poultry, LLC	04C05	PBM59130 62418G	18JUN2018	<p>On 06/14/18, at approximately 0913 hours, while performing a routine Poultry Good Commercial Practice Verification task, I, (b) (6), observed one instance of bird mistreatment on a "veggie" trailer, numbered T32 in the loafing shed. The top module had a compartment with a stuck bird. The bird's left hock was pinched, in a space approximately 1 to 1.5 cm, between the floor board and the metal bar of the compartment's side, causing the distal part of this leg, starting from the hock, to be in the compartment below the bird. The toes and foot of the left leg were swollen and ischemic (purple in color). The shank of the bird was located between the floor board (on top of the leg) that the bird laid on and a metal beam from the compartment underneath. I observed the chicken attempted to move several times and was not able to remove its leg from this position. I met with (b) (6) at 0930 hours to show her the mistreatment. She stated that she would either have this trailer slaughtered first or ask for assistance from the scale house personnel to free this bird. 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.</p> <p>Sincerely, (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20251	Tecumseh Poultry, LLC	04C05	PBM55130 73825G	25JUL2018	<p>On 07/25/2018, at approximately 1139 hours, I, (b) (6), met with (b) (6) to inform her of several instances of bird mistreatment that I had observed while performing a routine Poultry Good Commercial Practice Verification task. I informed her of the “veggie” trailer numbers with the birds that were stuck. On trailer T797, one bird had its left wing tip stuck and was not able to remove its wing from the position after several attempts. On trailer T325, one bird had its right paw stuck out of the module compartment and a small area of bloody abrasion was observed on the metatarsal pad. On trailer T323, 2 birds were stuck at the level of the tibia, 1 was stuck at the paw, and another one was stuck at the tibiotarsal level with an abrasive injury along the cranial aspect of its tibiotarsus. (b) (6) stated that she would have the scale house operator look for these birds to release them. 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:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P20251	Tecumseh Poultry, LLC	04C05	PBM25150 85921G	21AUG2018	<p>On 08/21/18, at approximately 0603 hours, while performing a routine Poultry Good Commercial Practice Verification task, I, (b) (6), observed one instance of bird mistreatment on a top module on a "veggie" trailer in the loafing shed. One chicken had its right hock caught between the metal door and side bar, causing active hemorrhage that was seen dripping onto doors of the compartments below. Large areas of blood can be observed on five (5) of the doors of the compartments immediately below where the chicken was stuck. I alerted the establishment's (b) (6) to the mistreatment. She requested assistance from the scale house personnel and they were able to release the chicken's leg from the door. 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.</p> <p>Sincerely, (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P208	George's Processing, Inc.	04C05	XIC272107 4820G	20JUL2018	<p>July 20, 2018, approximately 1900 hours; outside temperature 96 degrees F. While walking through the live hang area I observed too numerous to count (several hundred) DOA carcasses on the live hang floor at the end of the live hang belts. I also noticed that there were several live birds intermingled with the DOAs on the floor. As I watched establishment personnel work to remove the DOAs from the live hang area I observed several of the employees handle live birds by the neck or wing and throw them several feet through the air to land on the live hang belts. At this time I notified (b) (6) of my concerns for the intermingling of live birds with dead birds and the inappropriate handling of live birds by plant employees. (b) (6) immediately discontinued live hang operations to allow for the removal of DOAs from the area. As I observed he also held a brief meeting with all establishment personnel who were working in the area to address the proper handling of live birds. At that time (b) (6) also informed me that he would hold a more formal meeting with live hang employees at a later time to address live bird handling and good commercial practices. After the DOAs were cleared from the live hang floor and further measures (additional industrial fans) were implemented to help maintain bird viability in the live receiving area the live hang operations were resumed at approximately 1935 hours. I noted that the fans and misters in the live receiving area which were being used to help cool the live birds in cages on the transport trailers appeared to be functioning properly. As I monitored live hang operations I noted that the number of DOAs had greatly decreased and were not accumulating in large numbers on the live hang floor. Establishment employee handling of live birds at this time was acceptable.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P208	George's Processing, Inc.	04C05	XIC051309 0704G	04SEP2018	<p>At approximately 1202 hours while observing the poultry handling and slaughter process, I observed the following solitary instance of failure to adhere to the poultry good commercial practice requirements: I observed the dumper operator dump a coup of birds. After dumping a bird was left on the rollers at approximately the center of the dumper. As the bird was trying to walk on the rollers, the dumper operator rolled the next coup, hitting and pushing the bird to the very front of the dumper, smashing it against the front of the stop for the cages. I waved and yelled to get the dump operators attention and he came to that end, moved the coup back from the bird, and took the bird who had been walking fine previous but was now struggling to walk on the left leg and the right let was dangling and was obviously fractured and/or dislocated and placed it onto the live hang belt through the front of the dumper. I immediately went to (b) (6) office and notified him of the issue and forthcoming MOI. I showed him what I had observed and where. He provided additional instruction to the dumper operator. I observed two other live birds on the ground, one below each dumper. At approximately 1215 hours, I met with (b) (6), and discussed my observations above. I stated an MOI would be generated because while there were issues with good commercial practices observed, this was a single solitary instance. I discussed with him that previous weekly meeting minutes show concerns over issues relating to dumping and birds being observed alive and dead below the dumpers. He stated (b) (6) had already gotten with him and they were going to address it with those responsible for operating the dumper.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P208	George's Processing, Inc.	04C05	XIC041909 1328G	28SEP2018	<p>September 28, 2018 at approximately 1642 hours, while observing the scalding and picking process on Kill Line #2 I observed two consecutive live, conscious birds enter the scalders. The birds did not appear stunned and there was no evidence of a cut on the neck or head of either bird. Due to the height and speed of the line I was unable to safely remove the live birds from the kill line before they entered the scalders. I immediately observed the stun and kill operations for both kill lines and determined that the slaughter process was not out of control. I then notified (b) (6) who immediately investigated the incident and counseled the Kill Line #2 backup killer. I monitored scalding and picking operations on both kill lines for an additional 10 minutes and did not observe any more live birds enter the scalders. At that time I notified (b) (6) of my findings. Live poultry entering the scalders reflects poor commercial practices and is noncompliant with 9 CFR 381.65(b) which states that "poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding".</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P21234	Perdue Foods LLC	04C05	XGI041108 4831G	31AUG2018	<p>Perdue Foods P-21234 Date: 8/31/2018 Time:12:14PM While verifying Good Commercial Practices at approximately 11:26am in the poultry live bird receiving area, I observed the lifeless body of a bird underneath the 4th trailer parked in the shed. The bird's body was completely mangled, gut exposed and its head was missing. It is reasonably likely to conclude that the bird was ran over by one of the drivers and over looked. Yesterday, I had verbally warned the designated driver for the day and the supervisor (b) (6) that there was a live bird under the shed and to remove it before the trailer was pulled out. I placed a cone in front of the trailer, a practice that the previous (b) (6) used, to remind the driver to get out and survey the area before pulling off. I reminded the supervisor to tell all of his drivers that this observation step should be taken every time before a driver pulls out a trailer from the shed. I verbally informed (b) (6) of what I had observed and told him that I would be documenting my findings in an MOI, due to the regulatory requirement 9 CFR 381.65, which states that live poultry should be handled in a manner that is consistent with good commercial practices. This MOI will be forwarded to my (b) (6), the District Office, and the District Veterinary Medical Specialist in case additional follow-up is recommended. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P21234	Perdue Foods LLC	04C05	XGI010909 3628G	28SEP2018	<p>Perdue Foods P-21234 Date: 9/28/2018 Time: 10:01 AM</p> <p>While verifying Good Commercial Practices at approximately 8:34 am, I observed a large opening on the side of one of the crates, sitting on cage dumper number 3. The crate was missing the metal barrier and the birds were all visually exposed and free to escape. I immediately went to look for an attendant to let them know but could not find one. As I was walking back toward the cage dumper I saw that the operator had returned, and before I could tell him not to move the crate, I witnessed one of the birds get crushed by the cage dumper and fall to the ground. Also, at the same time, there was a bird that had escaped and was sitting on top of the same crate, and when the crate started to move, the jerking motion caused the bird to fall to the ground. The bird fell directly on its head and immediately started to show CNS signs (torticollis, falling/circling to the side, not being able to rise). The bird died less than a minute later. I reminded (b) (6) that someone should always be outside to monitor the birds and make sure they are not freely moving around or through the machinery, or on the ground. I also verbally informed (b) (6) of the mistreatment of the birds I had observed, and told him that I would be documenting my findings in an MOI. This MOI will be forwarded to my (b) (6), the District Office, and the District Veterinary Medical Specialist in case additional follow-up is recommended. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P218	Pilgrim's Pride Corporation	04C05	WOD1122 072323G	23JUL2018	<p>On 7/23/2018, while performing the PHIS Good Commercial Practices task, I (b) (6) observed the following conditions at Establishment P218, Pilgrim's Pride in Lufkin, Tx. There were too numerous to count Dead on Arrival (DOA) birds entering the establishment. At the time of my observations establishment personnel were appropriately handling/sorting the dead birds and disposed of approximately nine yellow condemn barrels full of DOAs (over 300 birds). I proceeded to the outside back dock area where the birds are caged on truck trailers to verify that the fans and misters were all functioning properly. Upon inspection of the birds, there were multiple dead birds in the cages and the live birds could be seen panting excessively. With temperatures over 100 degrees for the day, the birds were dying of heat exhaustion. Although establishment management were handling the DOAs in a manner so as not to enter production and maintained process control this MOI is being documented because of the excessive amount of DOAs found at the establishment. Establishment management stated that the birds arrived from Hammock Farms and M&G Farms and that there was a total of 1500 DOAs. The establishment is reminded that it is important to treat poultry in a way that minimizes accidental injury and death prior to humane euthanasia. This includes the transportation, loading/unloading and storage of chicken before slaughter. Although, non-regulatory, USDA expects the establishment to employ handling methods consistent with Good Commercial Practices. 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. Documented by (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P218	Pilgrim's Pride Corporation	04C05	WOD3922 090704G	04SEP2018	<p>On September 4, 2018 at approximately 1540 hours while performing a PHIS Poultry Good Commercial Practices task USDA (b) (6) observed the following while outside at the establishment's dumping operations. There were three birds stuck, each by one leg, underneath the conveyor belt at the junction where the two belts meet on line 2. Regulatory control was taken and the dumper operator was instructed to stop dumping live birds onto the belt. (b) (6) was called to the area and shown the trapped birds. Upon further inspection, two of the birds were deceased and one was weak but still alive. The birds had matted dirty feathers with generalized bruising on most of their bodies; it appeared that the birds had been stuck there for some time. (b) (6) humanely euthanized the live bird and removed all three birds from the belt. Further inspection of the belt showed that there was a gap between the belt and a barrier that allowed the birds' foot to get caught, trapping it underneath the belt. Maintenance was notified and installed a new board to cover the belt leaving no spaces for birds to get stuck. The belt was inspected and the dumping operations resumed at 1820 hours. Plant Management is asked to consider these USDA concerns of good handling practices particularly to the design/setup of the conveyor belt equipment as well as establish and implement effective preventive measures to avoid 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 MOIs for GCPs when finalized are posted for public review on the FSIS website and that the information associated with NRS and MOIs can be FOIA requested by individuals from the general public. Documented by (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P2186	GEORGE'S FOODS, LLC	04C05	YJO041307 1131G	31JUL2018	<p>Establishment P-2186, George's Foods July 31, 2018, 12:00 hours. In attendance: (b) (6); (b) (6). At approximately 07:17 on Tuesday, July 31, 2018, the Food Inspector on Evisceration Line 1, Station 1 called for me to show me a carcass she had held back. It was a cadaver with the head still intact on the carcass. The head and neck had a deep red color, and there was no cut on the neck. While I was examining this cadaver, the Food Inspector on Evisceration Line 2, Station 2 called for me and showed me a carcass that had just arrived at her inspection station. It was another cadaver, with the same appearance as the first. As I was exiting this area of the Evisceration Department with these two carcasses to show them to the Live Hang Supervisor or Lead and see if the slaughter process was under control, the Food Inspector on Line 2, Station 1 told me he had just condemned a carcass as a cadaver. I glanced in the condemn barrel at his station and saw that a red carcass was in the barrel. I continued to the (b) (6) area and showed the two uncut cadavers to the (b) (6). He told me he would speak with the backup kill man. When I had returned to the Evisceration Department and placed the two cadavers into condemn barrels, I retrieved the cadaver from the barrel for Line 2, Station 1 and found that this carcass, too, had no cut on the neck, the head was still on the carcass, and the head and neck were deep red. While I was placing this cadaver back into the condemn barrel, the Food Inspector on Line 2, Station 2 hung back a fourth cadaver with the same appearance as the other three. At this time, approximately 07:23, I returned to the (b) (6) about these other t (b) (6) carcasses. I told him there must be some problem that needed immediate attention. Then I went to watch carcasses exiting the first picking machine to watch for any additional uncut carcasses that may have exited the scalding. I observed from 07:25 to 07:30 and did not see any more cadavers. I again spoke with (b) (6), and he told me that the carcasses in question had passed the kill machine and the backup kill man at the time when another employee was giving the regular backup kill man a relief break. (b) (6) told me that for the rest of the shift, he would not have this employee give any more breaks. Rather, he himself would give the breaks. The fact that these birds were not cut means that the requirements of 9 CFR</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>381.65(b) were not met: "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. Blood from the killing operation must be confined to a relatively small area". Since none of these four birds had been cut, it is clear that they were not bled at all and that they entered the scalding still breathing. This is a serious concern. Humane handling is a critical factor of Good Commercial Practices, and all precautions should be taken by the establishment to adhere to such. Since this cluster of uncut birds appears to be an isolated incident, and it does not appear that there was an ongoing loss of process control, this incident will not be registered on a noncompliance record. However, the production of multiple uncut carcasses is unacceptable, and steps should be taken to prevent recurrence. I recommended to (b) (6) that establishment management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. (b) (6) confirmed that (b) (6) gave the remaining relief breaks to the backup kill man during the shift. He also told me that the situation would be addressed with the employee who was responsible for the incidence of uncut carcasses. A copy of this MOI will be sent to the Veterinary Medical Specialist at the Raleigh District Office. (b) (6), P-2186 Harrisonburg, VA</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P22000	Prestage Foods, Inc.	04C05	WOC1408080806G	06AUG2018	<p>On August 3, 2018, Inspectors (b) (6) observed one cadaver bird each while performing their post mortem inspection on line 1 and line 2. These carcasses were observed about 40 minutes apart with in the first two hours of start of slaughter operations. Food inspector (b) (6) observed two cadaver carcasses during the shift. One of them had no knife cut on the neck and the other one had a miscut resulting in improper bleeding and condemned as cadaver. (b) (6) observed another cadaver carcass later in the shift. This carcass also did not have a knife cut on the neck. His observations were the following. The skin was hyperemic leading to the bright cherry red color. Signs were consistent with a bird died other than slaughter. These carcasses were condemned as cadaver and (b) (6) was notified of these findings. Upon each notification (b) (6) claimed to provide additional help and or additional supervision of kill machine area. I discussed establishment's responsibility to follow Good Commercial Practices with (b) (6) and advised him that preventing mistreatment of poultry decreases the production of adulterated carcasses.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P2632	Pilgrims Pride Corporation	04C05	GAA51020 80024G	24AUG2018	<p>Establishment P-2632, Pilgrims, August 23, 2018, 1315 hours. In attendance: (b) (6); (b) (6); (b) (6); (b) (6); (b) (6); ; (b) (6); (b) (6) ; (b) (6) At approximately 0520 hours shortly after the start of the shift, I was walking alongside the evisceration lines and observed several birds (too numerous to count) on line 1 at the auto rehanged area with heads still attached to the body, dark red in color, and no signs of having gone through the killer machine or in front of the backup killer. I immediately pointed this out to (b) (6) and directed him to stop the hanging process. I applied tag# B42 065016 to the live area. The CSIs that were also present when I observed this, took a total of 34 birds off the line and the establishment employees took an unknown number of birds with the same presentation off the line. The cause of this was that the stunner was not adjusted to the height of the birds. The birds were not being stunned as they were passing through the stunner. Some were killed via the killer machine, back up killer, and some not at all. The backup killer failed to stop operations when he observed this out of control situation. Management stated that they will retrain their personnel on Animal Welfare and some will have disciplinary action taken against them. I reminded the establishment management 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 they review the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry during slaughter and confirmed that they were familiar with this document. I notified management officials 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>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P2882	Perdue Foods LLC	04C05	VYF321708 0520G	20AUG2018	<p>On August 20, 2018 at approximately 1153 hours I was performing a Good Commercial Practices task outside loading area for slaughter. I noticed a bird that appeared to have its feathers and skin partially removed on its back beside the conveyor. I talked to the employee managing the conveyer and they stated that this bird had been dragged under the loader machine and was placed on the side until an employee could euthanize him. When asked why the bird has not been euthanized according to the establishment's procedures, the employee stated that he was not sure how to euthanize the bird and was afraid of performing it incorrectly. A plant employee euthanizes the bird in my presence. (b) (6) was notified about the incident. This observation is an isolated poultry mistreatment event and no other observations have been noted after reviewing records.</p>
P308	Koch Foods of Mississippi LLC	04C05	SPL551408 0931G	31AUG2018	<p>P-308 Koch Foods of Mississippi LLC Dear (b) (6), Today at approximately 0642 hour, I observed a Good Commercial Practice failure at the large bird DOA bin. While performing portions of a routine Good Commercial Practice check in the live hang area, I observed a pile of DOAs inside the large bird DOA catch bin just past the conveyor. Upon further observations, I observed a live bird commingled in with the DOAs. The bird was still breathing and could have been in imminent danger of suffocating had the DOA conveyor belt been turned on. This occurred on the big bird side along the north side of the holding shed. I asked the team member (b) (6) to come remove the bird from the bin. I (b) (6) informed the (b) (6) and (b) (6) of the good commercial practice issue. My observation leads me to conclude that had I not observed, discovered, or otherwise intervened, it is reasonable to conclude that the bird would have been crushed or suffocated and as such died by means other than slaughter. It has been discussed with management previously about the concerns of the treatment and conditions relative to the establishment handling of birds.</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
P32182	Sanderson Farms, Inc.	04C05	DZL431606 5012G	12JUN2018	<p>Approximately at 2120 hours on 6/08/18, I (b) (6) along with (b) (6), observed in the picking room there was an excessive amount of paws on the floor. Paws were dropping from the paw line, and the paw belt where backed up causing the paw line to not operate properly which caused the operation to be out of control. (b) (6) Infante and (b) (6) was notified of these findings. After speaking with the (b) (6) about this issue being out of control and to stop the paw line he stated that he could not stop the paw line and continued letting the paw line run as the paws continuously piled up excessively on the floor. An Employee of (b) (6) came and tried to help address the problem right away.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P325	Tyson Foods, Inc.	04C05	YDM44000 82903G	03AUG2018	<p>On August 1, 2018 at approximately 2145 hours while conducting a GCP task, (b) (6) observed the following conditions in the Live Hang department. One live bird was observed in the plastic sheeting on the side of the dump belt at the entry to the live hang area (where the DOA monitor is usually located). (b) (6) removed the bird. Two additional birds were observed wedged beneath the stairstep at the last hanging station at the entry to the live hang department (b) (6) asked the Live Hang Supervisor to remove the birds and check the other side of the line), a yellow condemn barrel was inside of the large metal DOA bin located at the end of the Live Hang belt. A live bird was observed laying on top of the yellow condemn barrel on its' back. The metal DOA bin was not full, but employees were observed to be picking birds off of the floor and tossing them into the bin without checking them for life. (b) (6) accompanied (b) (6) to the area and observed the conditions. When the bird was observed in the condemn barrel, regulatory control action was taken and both lines were stopped to allow the plant to regain process control in the area. (b) (6) also expressed concern with the level of noise in the Live Hang Department. The radio was on and the music was playing very loudly. She stated that loud music can be a distraction which can lead to the creation of conditions such as those observed tonight. (b) (6) provided corrective actions stating that he would sort the birds in the DOA bin. The live bird in the DOA bin was removed by (b) (6) while checking for additional birds in the bin; she had a live hang employee empty the barrel to ensure there were no birds at the bottom of the barrel. (b) (6) stated the barrel was there to catch litter. There were no additional birds found in the condemn bin. The live birds were removed from the DOA bin and the dead birds were removed and the heads were removed. Preventive measures were to keep an additional person on the floor in order to monitor the DOA bins for the rest of the week. The area was released when process control was regained. The establishment is asked to ensure establishment employees handling live animals are aware of the requirements to check all animals for life before they are condemned as dead. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of interview will be</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
					distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.
P34308	Sanderson Farms, Inc.	04C05	PHY031006 3114G	14JUN2018	<p>On Wednesday June 13, 2018 at approximately 1100 hours I (b) (6) observed the following in “hot” rehang area while observing the establishment operating process. I observed TNTC whole carcasses on the floor in the “hot” rehang area and the rehang table that feeds evisceration lines three and four had carcasses piled up and they were continuing to fall on the floor. Establishment personnel were in the process of trying to clear product from the table as product continued to fall on the table and floor. Throughout establishment management’s efforts product continued to fall on the floor. At this time, I took regulatory control action and informed (b) (6) to stop the line. The line remained stop until the establishment reestablished process control. I observed establishment restore process control and regulatory control was released. At approximately 1115 hours, after leaving the “hot” rehang area I then proceeded to the kill lines. At this time, I observed the backup cutter on kill line 1 was “sawing” the miscuts that come his way. He would perform a sawing motion on the birds that were presented with no cuts. On kill line 2 I observed the backup cutter employee cut 20 mis cuts in 2 minutes and 55 seconds. I verbally informed 1st shift processing (b) (6) of my findings. He then made any necessary adjustments to the kill line 2 machine. After the adjustment I observed 10 mis cuts in 3 minutes. During this time, I also observed the backup cutters chasing down birds that had been hung incorrectly in the shackle, and once rehung correctly then proceeding to cut the jugular vein in the neck. At 1220 hours the miscuts for kill line 2 had decreased to 9 in three minutes and 10 seconds. At this time, I entered the live hang area and I observe numerous employees hanging for kill line two hanging birds incorrectly in the shackle. I informed (b) (6) of my observation. Hanging the birds incorrectly can cause death injury or prevent thorough bleeding or result in excessive bruising. My observation was also verbally brought management personnel at the week management and USDA meeting that afternoon. Management was verbally notified that the observation would be documented in a MOI. (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P40183	Sanderson Farms, Inc.	04C05	PEH151407 4116G	16JUL2018	<p>At approximately 1758 hours while conducting a Good Commercial Practices task I observed the following: I observed a live bird enter the scalders on Line #1. Prior to the bird entering the scalders, I noticed that it was alert and its neck was tucked into its chest. I did not see any blood in the cervical region of the bird. I notified the back-up cutter. She was not able to stop the line until after the bird had already entered the scalders. I notified (b) (6) of my concern and (b) (6). He was able to retrieve the bird from the scalders. Upon examination of the expired bird, I noticed that the laceration to the bird's neck was superficial. The cervical vessels had not been cut and they were still intact. The bird's skin had a bright red color. At 2001 hours, I continued my inspection to see if the corrective action was effective. At approximately 2003 hours, I observed another bird enter the scalders. This bird appeared to not have any cuts in the cervical region. (b) (6) tried to get the employee to stop the line, but again the employee could not stop the line prior to the bird entering the scalders. The dead bird was retrieved and I was able to confirm that no cut had been made to the bird's neck. Both supervisors were shown my findings. The establishment elected to place two back-up cutters on Line #1. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. I recommend that management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. A copy of this document can be provided on request. Please provide an explanation for these incidences. A copy of this MOI and your response will be forwarded to the Raleigh District Office and the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P40183	Sanderson Farms, Inc.	04C05	PEH272007 4223G	23JUL2018	<p>On 7/23/2018 at approximately 2037 hours while conducting a Good Commercial Practices task near the scalders on Kill Line #1 I observed the following: I observed a bird enter the scalders that was breathing. This bird was alert with its eyes open and had its neck flexed in a ventro-caudal position. I alerted the nearby (b) (6) of my observations.</p> <p>When the bird was retrieved, no cut was observed in its cervical region. The establishment elected to place two back-up cutters on Kill Line #1 to prevent future occurrences. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. I recommend that management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. A copy of this document can be provided on request. Please provide an explanation for these incidences. A copy of this MOI and your response will be forwarded to the Raleigh District Office and the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P468	Peco Foods, Inc.	04C05	JVD491008 5414G	14AUG2018	<p>While performing a Good Commercial Practices Task at approximately 1100 hours on August 13, 2018, I (b) (6), noticed a red condemn barrel used by the establishment outside by the tool building located near the live bird dumping area. The barrel contained three live birds on top of one dead bird. The live birds were stressed as evidenced by panting and were outside in temperatures of approximately 86 degrees. I immediately notified (b) (6), who notified supervisor (b) (6). The live birds were taken inside to be processed at this time and the dead bird was disposed of, and the barrel was removed from the area. I discussed the situation with (b) (6). They informed me that this likely came from the sanitation crew collecting birds from underneath the dumping areas after production. The last production period ended at approximately 2330 hours on August 11, 2018. The establishment does have an animal welfare program that states multiple times that abuse/mistreatment of poultry will not be tolerated. I explained that this was unacceptable and will result in a Good Commercial Practices MOI. (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P468	Peco Foods, Inc.	04C05	JVD541309 5110G	10SEP2018	<p>At approximately 1045 hours on 9/10/18 while performing a Good Commercial Practices Task, I (b) (6) noticed that the condemn barrels located by the first sorter on Line 1 in the picking room contained a total of 17 cadavers as evidenced by the dark red coloration of their necks and the lack of a cut on their necks. As I was evaluating the birds on Line 1 getting to the sorter, I saw one cadaver as evidenced by bright red discoloration of its entire carcass. I did not see any more cadavers on this line over the next several minutes. I also evaluated the backup cutter position on Line 1 and did not witness any birds getting past the cutter that were not properly bled. Since I did not witness any more cadavers at this time and the issue appeared to be under control, I did not take a regulatory control action to stop production. I spoke to (b) (6), and (b) (6), about the situation. They were not aware that there had been an issue but stated that the problem must have begun after returning from lunch break at approximately 0930 hours. They agreed with me that this was completely unacceptable and informed me that they will investigate the cause of this situation and will work to prevent this from recurring. They stated that they will get with their preliminary sorters from each line and have them stop the line any time they see a cadaver make it to them so the supervisors can investigate the cause. In addition, they will have them sign off each time they see a cadaver. There was a similar incident reported by (b) (6), on the first shift that occurred on 6/13/18 in which he found 18 cadavers in the condemn barrels by the kill room sorter on Line 1. This was documented in a weekly meeting MOI on 6/21/18. There was also a similar situation in which I witnessed at least five cadavers within five minutes on Line 1 at the first sorter station in the kill room on 6/7/18. This incident was also documented in a weekly meeting MOI on 6/7/18. 9 CFR 381.65 (b) states that poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. I spoke with (b) (6), and informed him that an MOI would be issued.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P46897	IHSAN FARMS, IIC	04C05	SVH49110 63825G	25JUN2018	At 1119 while performing a poultry good commercial practices task in the slaughter area, the following was observed: There was a single live bird that was under foot beneath the end of the live bird conveyor nearest to the slaughter cone line. The man (wearing a green hat) who slaughters the birds (knife in the right hand) picked up this bird with his left hand around the bird's neck and tossed the bird onto the belt. Immediately I informed Mr. Ted Z (acting plant manager) of this poultry welfare concern. This problem of handling birds by means other than by their legs/feet has been an ongoing concern at this establishment. Previous poultry welfare MOIs have been written for the same issue: 4/5/18 (SVH3712044605G) 2/28/18 (SVH1106021928I) 12/4/17 (SVH3713120204I) 6/27/17 (0002609062521I)(this particular incident was also observed by (b) (6)).
P46897	IHSAN FARMS, IIC	04C05	SVH08100 72511G	11JUL2018	Est. P46897, Ihsan Farms LLC, July 11, 2018, 0908 hours. In attendance: (b) (6), Mr. Ted Zadeh, Plant Manager. (b) (6) spoke with Mr. Ted Zadeh and showed him the following: Adjacent to the live hang conveyor belt (where the birds are dumped) located outside the plant, there was a red condemn barrel half full of dead birds (DOAs). Inside this barrel was a very much alive bird. Luckily it was not buried beneath the other (roughly 15) birds. Mr. Zadeh removed the bird from the barrel and I told him that a live bird in a condemn barrel was a welfare concern due to the fact that the bird could be smothered/suffocated (which is not slaughtered in accordance with poultry good commercial practices) or come to some harm when tossed with the offal / rendering truck.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P476	Pilgrim's Pride	04C05	ODA29140 90125G	25SEP2018	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-0476 616 Kingsbridge Rd. Carrollton, GA 30117 On Thursday, September 20, 2018 at approximately 1928 hours while performing a Good Commercial Practices Task at P-0476 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the evisceration area. I observed at the rehang table for line number one, three cadaver birds. Each cadaver was observed with an engorged head intact with the neck to which there was no cut visible. I immediately notified (b) (6) and (b) (6). I held the three cadavers on a hold rack in the evisceration department to show both (b) (6) and (b) (6). (b) (6) stated he would have the employees involved do some form of retraining. No other cadavers were observed. This issue will be discussed with management at the next USDA weekly meeting on September 27, 2018. There was no immediate response given by establishment management. Respectfully, (b) (6)</p>
P476	Pilgrim's Pride	04C05	ODA41170 90827G	27SEP2018	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Wednesday, September 26, 2018 at approximately 0015 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. I notified (b) (6), who immediately notified (b) (6). Both (b) (6) and (b) (6) observed this live bird within the DOA bin. The bird was euthanized and placed back inside of the DOA bin. 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 retrain the supervisor and superintendent over the live receiving area again to prevent a reoccurrence. The topic will also be discussed again at the next USDA weekly meeting on September 27, 2018 at 1630 hours and the minutes will be documented in the corresponding MOI. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P481	Tyson Foods, Inc.	04C05	VHF35030 64028G	28JUN2018	<p>At approximately 2145 hours night shift (b) (6), observed the following good commercial practice failure: While observing incoming trailer #186 during antemortem inspection I observed multiple caged over carrying capacity in relation to weather and size of birds being transported. At the time of observation roughly 10 out of 22 cages were filled to or above capacity with no open floor space seen. Birds inside the cages were panting heavily with frequent attempts to move due to discomfort. In three of the cages the birds were crawling on top of each other, panting, and unable to settle. In the running of this trailer a USDA food inspector observed a carcass displaying pathology consistent with heatstroke on the line. This carcass was condemned based on current agency recommended guidelines for heat stroked birds. Due to the conditions in these cages I alerted (b) (6), and (b) (6). The plant took immediate action in unloading the trailer and performed a headcount on a randomly selected cage from #186. The head count was found to be within normal limits, but due to the weather and increased size of the birds being run there likely was more activity in the cages than one would normally suspect. The Live Haul Supervisor was called and informed about the issue. He then instructed the catch crews to be mindful of bird numbers being placed into the cages and to be err on the side of caution when filling cages. This issue has previously been discussed with plant management as it is not within good commercial practices for birds to overheat or be overly stressed during their transportation to the slaughter facility. A google search revealed the temperature at the time of observation to be 88F. Fans and misters were as is appropriate for the current weather conditions, but due to bird density IPP still observed a carcass with heat stoke pathology. Repeated incidences such as this are an issue and can result in further action being taken by FSIS personnel.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P481	Tyson Foods, Inc.	04C05	VHF13030 93812G	12SEP2018	<p>On 9/11/18 at approximately 0426 hours the night shift (b) (6), observed the following good commercial practice failure. The cull basket affixed to the end of the livehang belt was piled up with numerous small birds. The chickens in the basket were primarily small and or sick birds that were piled two deep. The basket was filled with culled birds and the mesh at the bottom was not visible. At the initial time of observation no plant personnel were stationed at the cull basket. As I proceeded to investigate the bin further one plant employee approached the basket to cervically dislocate birds. This employee, however, was unable to keep up with the workload as a bird was being added approximately every 2-3 birds he culled. During observation multiple gasping birds were seen pressed to the bottom of the pile. I notified (b) (6), of the issue. (b) (6) immediately directed a second employee to start culling the birds. The chickens were euthanized via cervical dislocation and their carcasses were placed in the condemn barrels located at the end of the line, as is normal for this establishment. I observed multiple dyspneic birds, but none that appeared to have died by suffocation. FSIS observation continued until all the birds were euthanized and placed in condemn barrels. I then left the live hang area and spoke with (b) (6). I explained the condition I observed and the corrective actions taken by (b) (6). It was stressed to the livehang employees by plant supervision if they observe a large volume of birds in the cull basket they are to drop a shackle and assist with cervical dislocation until the process is back in control. It is not within the standards of good commercial practice to let birds asphyxiate, as was the potential outcome of this incident, and as such is concerning to the USDA.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P509	Koch Foods LLC	04C05	IPG500007 1926G	26JUL2018	The following occurred on the shift beginning 07/25/2018. At approximately 0023 hours, I observed less than good commercial practices. I observed an establishment employee in the Hang Station hanging live birds in a rough manner in comparison with the other employees next to him. Live hanging was suspended, and (b) (6), and (b) (6), were immediately notified of the situation. Hanging resumed at approximately 0025 hours. (b) (6) and (b) (6) were referred to the National Chicken Council Guidelines, as well as Federal Register / Vol. 70, No. 187 Docket #04-037N titled Treatment of Live Poultry Before Slaughter.
P510	House Of Raeford Farms	04C05	RHB29080 52425G	25MAY2018	At approximately 5:38am on 05/25/2018 while conducting a Good Commercial Practices Verification Task I observed a bird on the line which had his head elevated and was about to enter the first scalding. I stopped the line immediately before the bird made it to the scalding, and pointed it out to (b) (6) who removed the bird from the line. The bird's head was elevated, eyes were open, and he was breathing. I did not see any cuts on the bird's neck. I discussed the issue with the (b) (6), and reminded him that according to Good Commercial Practice requirements poultry are to be slaughtered in a manner that ensures breathing has stopped before scalding. The bird was not bled out and could have entered the scalding while still breathing if I had not observed it and stopped the line. (b) (6) reported he discussed the concern with the back (b) (6) cutter. The uncut bird was taken to the live bird hanging line. I returned to the area prior to the first scalding and continued monitoring birds on the line. I saw no further issues. I later spoke with the Plant Manager, Nicole Reynolds, about the issue and reminded her that there was a GCP MOI documented on nightshift approximately three weeks ago, and a third one documented on dayshift approximately four weeks ago. I discussed that the MOI would also be sent to the DVMS. Respectfully, (b) (6)

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P510	House Of Raeford Farms	04C05	RHB12070 64313G	13JUN2018	<p>At approximately 5:46am on 06/13/2018 while conducting part of a Good Commercial Practices Verification task near the entrance to the first scalding I observed a bird on the line moving and flapping its wings. I stopped the line before the bird reached the scalding. (b) (6) removed the bird from the line and brought it to me. The bird had a visible neck cut but was still breathing. The bird was taken to (b) (6) who was back in the live hang area by the cutting blade. I informed him that the bird was still breathing when removed from the line right before the scalding. I reminded him that according to Good Commercial Practice requirements poultry are to be slaughtered in a manner that ensures breathing has stopped before scalding. I showed him the bird which by that time was no longer breathing. (b) (6) added a second back up cutter to the line and contacted (b) (6) regarding the issue. (b) (6) checked the system and discussed that he made adjustments to the stunner. The expired bird was returned to the line. No further issues were noted. I also discussed the issue with the Plant Manager, Nicole Reynolds. The last GCP check by the plant according to their records labelled Humane Handling listed 0 live birds going into the scalding at 2:33pm. The latest GCP MOI was documented on 05/25/18. Respectfully, (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P510	House Of Raeford Farms	04C05	RHB4410070706G	06JUL2018	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 0826 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 stopped the line before the bird could enter the scalding and pointed it out to (b) (6), who removed the bird. 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), and (b) (6), were notified of my findings and shown the live bird. (b) (6) and (b) (6) were also notified of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b) (6) was also notified and confirmed my findings. (b) (6) took the bird to live hang and showed it to the backup cutter. Mr. Owens also placed a second backup cutter on the line. Cervical disarticulation was performed on the bird. Additional monitoring of birds entering the scalding showed no further issues at this time. Ms. Reynolds this is the 5th incident of live birds entering into the scalding in the past 90 days. The other 4 have been documented on MOI's RHB1207064313G dated 6/13/18, RHB2908052425G dated 5/23/18, RHB0921050002G dated 5/2/18 and RHB0208043824G dated 4/24/18. Ms. Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b) (6), or Mr. (b) (6). Respectfully, (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P510	House Of Raeford Farms	04C05	RHB29120 83601G	01AUG2018	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 1012 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalders. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately stopped the line before the bird could enter the scalders and pointed it out to (b) (6), who 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), took the bird back to live hang to show it to the backup cutter. (b) (6) performed cervical disarticulation on the bird and made a deep cut on the neck to allow proper bleeding. (b) (6) then hung the bird back on the line at the end of the bleed tank. I discussed my finding with (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) was also notified and confirmed my findings. (b) (6) stated that they had problems with the kill blade earlier that morning and that he would have maintenance look at it and would put a second backup cutter on the line. (b) (6) informed me that adjustments had been made to the kill blade and would continue to have 2 backup cutters on the line for the remainder of the shift. Additional monitoring of birds entering the scalders showed no further issues at this time. Ms. Reynolds this MOI will be associated with MOI RHB4410070706G documented on 7/6/18 for a similar incident of a live bird entering into the scalders. MOI RHB441007076G also references 4 other incidents of live birds entering the scalders and were documented on MOI's RHB1207064313G dated 6/13/18, RHB2908052425G dated 5/23/18, RHB0921050002G dated 5/2/18 and RHB0208043824G dated 4/24/18. Ms. Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					contact (b) (6) or (b) (6). Respectfully, (b) (6)
P510	House Of Raeford Farms	04C05	RHB05120 80709G	09AUG2018	<p>At approximately 0536 hours on 08/09/2018 while conducting a Good Commercial Practices Verification Task I observed a bird on the line with his head elevated which was about to enter the first scalding. I immediately stopped the line before the bird reached the scalding, and discussed the issue with (b) (6). (b) (6) removed the bird from the line. The bird's eyes were open, its head was elevated, and it was breathing. The bird did not have any visible cuts on its neck. I discussed with (b) (6) that according to the 9 CFR Good Commercial Practice regulations poultry are to be slaughtered in a manner that ensures breathing has stopped before scalding. The bird did not have a cut on its neck, was not bled out, and could have entered the scalding while still breathing if I had not observed it and stopped the line. I discussed with him that the issue would be documented on a MOI and reminded him there have been numerous similar issues in the past documented on MOIs. (b) (6) discussed the issue with the back-up cutter, added another back-up cutter onto the line, and contacted the maintenance supervisor. The uncut bird was taken to the live hang area and placed on the line. (b) (6) discussed that they were dealing with varying sizes of birds in the current lot. The nightshift (b) (6) monitored the system and then adjusted the stunner. The establishment's records labelled Humane Handling listed 0 live birds going into the scalding according to the four most recent entries. The latest entry documented was 2:28am on nightshift. I returned to the area prior to the first scalding to continue monitoring birds on the line and saw no live birds enter the scalding. I also spoke with the (b) (6) about the issue and reminded him that there were six previously documented GCP MOIs since April 2018. I discussed that this GCP MOI would also be sent to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is needed. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P510	House Of Raeford Farms	04C05	RHB1809082822G	22AUG2018	<p>At approximately 0542 hours on 08/22/2018 while conducting part of the Good Commercial Practices Verification task near the entrance to the first scalding I observed a bird on the line moving its head and flapping its wings. (b) (6)</p> <p>(b) (6) was also present. I pointed out the bird to him and the line was stopped before the bird reached the scalding. He removed the bird and a second bird approximately three shackles from that bird showed signs of movement. I instructed him to also remove that bird. I verified both birds were breathing. They each had visible neck cuts and one of the bird's cuts appeared shallow. (b) (6) performed cervical disarticulation on each of the birds. I reminded him that according to Good Commercial Practice requirements poultry are to be slaughtered in a manner that ensures breathing has stopped before scalding. He contacted the (b) (6), regarding the issue, and he also spoke with the two backup cutters regarding verifying adequate neck cuts. (b) (6) made an adjustment to the cutting blade and discussed that he also made an adjustment to the stunner. I returned to the area prior to the first scalding to monitor birds on the line and saw no further issues. The most recent GCP check documented by the plant according to their records labelled Humane Handling was at 0200 hours. It listed 0 live birds going into the scalding. The most recently documented GCP MOI was on 08/09/18. I discussed the issue with Plant Manager, Nicole Reynolds, and that there have been numerous GCP MOIs since April 2018. She reported she spoke with (b) (6) and is planning to have the production and maintenance departments monitor the line each morning to verify it is running correctly and help prevent live birds from entering the scalding. I notified Ms. Reynolds that this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) at the District Office in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>(b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P510	House Of Raeford Farms	04C05	RHB51120 93605G	05SEP2018	<p>At approximately 0543 hours on 09/05/2018 while conducting the Good Commercial Practices Verification task near the first scalders I observed a bird on the line moving and vigorously flapping it's wings. I pointed the bird out to (b) (6). The bird was removed from the line by (b) (6). The bird had a visible neck cut but was still breathing. The (b) (6) was notified of the issue and was reminded that GCP regulations require birds to be no longer breathing when they enter the scalders. Cervical disarticulation was performed on the bird. (b) (6) was contacted. He made an adjustment to the cutting blade. I monitored the birds on the line and saw no live birds enter the scalders. The most recent GCP check documented by the plant according to their records labelled Humane Handling was 0214 hours. It listed 0 live birds going into the scalders. The issue was also discussed with the Plant Manager, Nicole Reynolds. Similar GCP MOI's have been documented the most recent one was documented on 08/22/2018. A copy of this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) at the District Office in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P517	Mar-Jac Poultry-MS	04C05	QOO32040 54723G	23MAY2018	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At approximately 0245 hours on May 23, 2018, the following less than Good Commercial Practices in Poultry (GCIPI) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver, exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 3rd picker on the north picking line at approximately 0250 hours. The cadaver entered the evisceration department and was removed at approximately 0251 hours by a plant employee on the rehang table at the request of (b) (6). The associated paws were rejected. (b) (6) was notified at approximately 0252 hours and was given an opportunity to examine the cadaver. A second verification check of an approximate 500 birds random subgroup sample on the north picking line at approximately 0253 hours had no live bird(s) entering the scald tank. This incident was determined to be isolated event and not a loss of process control or a systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCIPI and causes needless suffering and death resulting in adulterated product. 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 (b) (6) office at approximately 0300 hours on May 23, 2018 to discuss the less than GCIPI incident. No response to the less than GCIPI incident was given at this time. Mr. Delai was advised a GCIPI 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</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6)</p> <p>(b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM</p> <p>(b) (6) (b) (6)</p> <p>(b) (6)</p>
P517	Mar-Jac Poultry-MS	04C05	QOO42090 50524G	24MAY2018	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 0917 hours on May 24, 2018, (b) (6)</p> <p>(b) (6) observed less than Good Commercial Practices while performing an Antemortem Inspection and Good Commercial Practices check at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. While monitoring the cage dumping process, I observed the dumper operator dump a coop of birds on top of the birds on the conveyor belt. This action causes excessive mistreatment of the birds and could smother or injure the birds that are underneath the multiple layers of birds on the conveyor. I then notified (b) (6), of the observed deficiency during a brief meeting held in the USDA office at 0925 hours. (b) (6) was advised that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Respectfully, (b) (6)</p> <p>(b) (6) Relief P247 Hazlehurst, MS cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM (b) (6) (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P517	Mar-Jac Poultry-MS	04C05	QOO19120 64922G	22JUN2018	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At approximately 0906 hours on June 22, 2018, while verifying Good Commercial Practices in Poultry (GCPIP) verification task at 00517P (Mar Jac), in Hattiesburg, MS, the following less than GCPIP incident was observed at the cage dumper for live birds. An employee was observed grabbing several (approximately three in each hand) birds, that had not fallen onto the conveyor, out of the cages and throwing them onto both the North and South conveyors leading to the hanging pens. A similar incident was written (QOO4209050524G) on May 24, 2018 with the respect of mishandling live birds at the dumper. Throwing birds is not consistent with GCPIP. Establishments are responsible for birds entering the official premises and must employ GCPIP to prevent unnecessary suffering, injury or death. This issue was discussed with (b) (6) and (b) (6) on June 22, 2018 at 0920. As per Federal Register Notice Docket 04-037N, dated September 28, 2005, "Treatment of Live poultry Prior to Slaughter", the4 Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to abide by Good Commercial Practices (GCP's) as described in industry guidelines. Respectfully, (b) (6)</p> <p>Cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P517	Mar-Jac Poultry-MS	04C05	QOO35130 62228G	28JUN2018	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At approximately 0632 hours on June 28, 2018, the following less than Good Commercial Practices in Poultry (GCIPI) incident was observed at Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 0636 hours. The carcass, with feet attached, was removed from the evisceration line at approximately 0638 hours by a plant employee at the hot rehang location. (b) (6) was notified at approximately 0642 hours and given an opportunity to examine the cadaver. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 0644 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCIPI and causes needless suffering and death and resulting in adulterated product. 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 at approximately 0840 hours on June 28, 2018 in the USDA IIC office to discuss the less than GCIPI. No response to the incident was given at this time. (b) (6) was advised a GCIPI 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</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>industry guidelines. Respectfully, (b) (6)</p> <p>(b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM</p> <p>Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6) (b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P517	Mar-Jac Poultry-MS	04C05	QOO26210 70009G	09JUL2018	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At an approximately 2043 hours while performing a Good Commercial Practice in Poultry (GCPIP) at Establishment P-517, Mar Jac Poultry, Hattiesburg, Mississippi a less than Good Commercial Practice in Poultry incident (GCPIP) was observed. While performing an ante-mortem check which is part of the PHIS task for Poultry Good Commercial Practices in the holding shed, I observed on one poultry trailer, that consist of two rows of eleven coops (11), arranged in such a way where coops were double stacked, with a top and bottom row. In this arrangement the last two double stacked coops at the very end of the poultry trailer, the birds in these last two coops were showing signs of heat stress. The birds were showing signs of open mouth breathing with neck outstretched. The birds were rapidly breathing, to enhance heat loss. The birds appeared to be very uncomfortable, signs evidencing signs of heat exhaustion and heat stress. There was a remarkable difference in demeanor that was presented, from chickens observed in coops at the front as compared to those chickens that were situated in last two stacks of coops at the very back of the trailer. Observation made of the area indicated where the heat stress was evident that the fans were either turned off and not operating or were nonfunctional. This observation correlated well where birds were experiencing heat stress. In addition, where the trailer is parked on the south side of the holding shed, for the offloading of coops, is along the row of fans that dead ends adjacent to the wall of the building. This portion of the holding shed is situated in a dead spot where air flow is minimal, because portion of the building comes out making an "L" does creating a corner. The other areas where poultry trailers were parked in the holding shed, for the offloading of coops for slaughter, air flow was good and the birds were comfortable, with no signs of heat stress being evident. Mr. Jeff Delai was notified of the less than desirable condition at approximately 2110. Mr. Jeff Delai accompanied me, to the holding shed and was shown the environmentally compromised area in which the trailer was situated and the inoperable fans in that area of the trailer. In my presence action was taken to rectify the situation, in which the assistant plant manager, Jeff Delai instructed the shuttle drivers, to park the poultry trailers only where there were functional</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>fans that were in operation. Subsequent, to our joint investigation by IPP and plant management, Jeff Delai indicated that some of the fans had been turned off. I informed Jeff Delai, assistant plant manager of my findings and that a MOI would be issued. The less than desirable Good Commercial Poultry Practice was brought up in the weekly meeting, and is in the Weekly Meeting Notes for third shift date 6-28-2018. I strongly encourage the establishment to review Federal Register Notice Docket No. 04-37N dated September 28, 2005, "Treatment of Live Poultry before Slaughter for Recommendations concerning 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 (GCPs) as described in Industry Guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office.</p> <p>Respectfully, (b) (6) P-519 SPHV 525 Wayne Drive Laurel, Mississippi 34990 Jackson District 601-399-7000 417-389-6418 Cell cc: (b) (6) (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P517	Mar-Jac Poultry-MS	04C05	QOO12040 92004G	04SEP2018	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At approximately 2053 hours on September 3, 2018, the following less than Good Commercial Practices in Poultry (GCP/IP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS.</p> <p>The North dumper operator dumped a cage of birds onto the transfer belt causing the birds to pile on top of each other. The transfer belt had not completely emptied, and birds were still covering approximately the remaining 3 feet of the belt. Piling birds on top of other birds can lead to suffocation and death by means other than slaughter. Additionally, 3 birds remained trapped in the cage. Two of the birds were caught by the foot between the cage and the cage door. The third bird was entrapped on the top tier of the cage. The dumper operator proceeded to raise and lower the cage repeatedly in an attempt to dislodge the trapped birds. The dumper operator on the South dumper was notified and the birds were humanely removed from their entrapment and placed on the transfer belt. No birds were observed to have expired as a direct result of piling birds on top of birds. (b) (6) and (b) (6) were notified. This incident was determined to be isolated event and not a loss of process control or a systemic event. Piling birds on top of other birds can cause suffocation and lead to death. Birds entrapped in cages must be removed using humane care to prevent needless suffering and injury. Both incidents can result in adulterated product. 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 approximately 2115 hours on September 3, 2018 to discuss the less than GCP/IP incident. No response to the less than GCP/IP incident was given at this time. (b) (6) was advised a GCP/IP 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</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>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>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P517	Mar-Jac Poultry-MS	04C05	QOO57230 90127G	27SEP2018	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At approximately 2229 hours on September 27, 2018, the following less than Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. The yard truck driver ran over a chicken as the trailer was being pulled out of bay #3 at the live holding area. The bird's intestines were squeezed out of the body cavity, abrasions were present on top of the back, respiration was agonal, and the bird succumbed almost immediately, but not before suffering unnecessarily. (b) (6) was notified of the incident. This was a single isolated incident and was determined not to be a systemic loss of process control. Allowing loose birds on the grounds subjects the birds to injury, suffering, and death. Transport cages must be in good repair to prevent birds from escaping and dying from means other than slaughter. In cases where birds do escape from the cages, the birds must be caught and confined in a timely and humane manner. 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 to discuss the less than GCP incident at approximately 2245 hours on September 27, 2018. No response to the less than GCP incident was given at this time. (b) (6) was advised a GCPIP Memorandum of Information 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:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P519	Wayne Farms LLC	04C05	KMH12140 61620G	20JUN2018	<p>On June 20, 2018, at approximately 12:45 PM, I observed Less Than Good Commercial Practice at establishment P-519 Wayne Farms in Laurel, MS. While performing a second ante mortem inclusive with completing my Good commercial Practice verification task, I observed many live birds on nearly 3-4 trailer loads open mouth breathing under the live holding shed and live receiving. The birds had their necks stretched and were rapidly breathing with their mouths opened in weather temperature above 85 degrees in Fahrenheit. They appeared to be very uncomfortable. This could be symptoms of heat exhaustion and heat stress. There was minimal wind movement and the some of the fans installed in both the holding shed and live receiving were not on and/or was not working. As in comparison to the other live birds that were under working fans, these birds exhibiting undue stress showed heightened breathing patterns by way of their mouths being more opened, and their breathing were more rapid, deep, and more forceful than the others. They'd often move around in their cages more, which shows that they were irritable and uncomfortable. Other trailer loads of birds with working fans and misters were resting, much more calm, and even some were asleep, as well as breathing effortlessly and breathing with their mouth slightly open, which could be seen as a normal thing that happens on much warmer days. I informed (b) (6) of my findings and that a MOI would be issued. I strongly encourage the establishment to review Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter" for recommendations concerning treatment of live poultry before slaughter. FSIS considers one source for Good Commercial Practices to be the National Chicken Council Guidelines/National Turkey Federation Guidelines. My observations were not consistent with guidance in the National Chicken Council Animal Welfare Guidelines: A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted, (b) (6)</p> <p>Cc: (b) (6); (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P522	Sanderson Farms, Inc. (Processing Div)	04C05	IKB251908 1028G	28AUG2018	<p>On August 28th, 2018 at approximately 1908 hours, the following was observed at P-522, Sanderson Farms, in Collins, Mississippi: While conducting a routine Good Commercial Practices task, I, (b) (6), entered the live hang area. I observed approximately 20 dead on arrival (DOA) birds piled up on the head-puller table at the end of the belt. I could see one live bird under this pile, because it's head was sticking up over the edge of the table and it was breathing heavily and looking around. I alerted (b) (6), to the situation as he was standing near by. (b) (6) and other employees removed the DOAs from the table and retrieved the live bird. In the course of removing the DOAs from the table, I also observed two more live birds which were uncovered from beneath the DOAs. I informed (b) (6), and (b) (6), of my findings and that a GCP MOI would be issued documenting this incident. (b) (6) stated that he reviewed videotapes of the incident, in which he observed that the DOAs were piled up for a short period of time, no more than 3 minutes, and that the employee in charge of managing the DOAs on the table returned to the area promptly after emptying his wheelbarrow. The treatment of live bird before slaughter is an important animal welfare concern. Live birds trapped beneath DOAs may suffer from injuries or suffocation, regardless of the length of time for which they are trapped. 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. The establishment is strongly encouraged to abide by Good Commercial Practices. Respectfully, (b) (6) MPH Supervisory Public Health Veterinarian</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P522	Sanderson Farms, Inc. (Processing Div)	04C05	IKB550709 3917G	17SEP2018	<p>On September 17, 2018 at approximately 0522 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed the following: I observed one live bird enter the scalders on the inside Picking Line. The bird was alert, blinking its eyes and turned its head as if looking at its surroundings. There were no indications of blood or a cut on the neck of the bird. (b) (6), was notified of the pending 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 humanely and abide by Good Commercial Practices. Respectively, (b) (6) (b) (6) Dr. Gregory Brookhouser, DDM</p>
P522	Sanderson Farms, Inc. (Processing Div)	04C05	IKB020709 1324G	24SEP2018	<p>On September 24, 2018 at approximately 0502 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed the following: I observed two live birds enter the scalders on the inside Picking Line. Both birds were identified by their alertness to their surroundings and with blinking eyes. I saw no indication of blood or a cut on the neck of either bird. In the presence of (b) (6), (b) (6), and (b) (6), the birds were identified as they exited the scalding system. Plant management removed the two birds from the Picking line and laid the birds on the floor. I examined the birds at this point and further verified that there were no cuts on the neck of either bird. The birds were disposed of in the drain by the Picking Room Supervisor. (b) (6) and (b) (6) were informed of the pending 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 humanely and abide by Good Commercial Practices. Respectively, (b) (6) (b) (6) s (b) (6) Dr. Gregory Brookhouser, DDM</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P522	Sanderson Farms, Inc. (Processing Div)	04C05	IKB130709 5727G	27SEP2018	On September 27, 2018 at approximately 0546 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed the following: I observed one live bird enter the scalding on the outside Picking Line. The bird was alert, blinking its eyes and looking around as it hung on the Picking Line. There was no blood or cut on the neck of the bird (b) (6), and Jason Hancock, Picking Room Supervisor, were notified of the pending 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 humanely and abide by Good Commercial Practices. Respectively, (b) (6) y (b) (6) s (b) (6) Dr. Gregory Brookhouser, DDM
P559	Tyson Foods, Inc.	04C05	UWC40140 61015G	15JUN2018	hshdJSHD

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	04C05	UIO481906 5512G	12JUN2018	<p>On 06/11/2018 beginning at approximately 2:05 pm while performing a Poultry Good Commercial Practices Task in the blood tunnel area, I observed 9 turkeys with torn-skin injuries on their backsides. For all injuries, the exposed tissue was moist, and the feathers bordering the torn skin were stained with blood; the injury locations included the dorsal aspect of the tail, midline over the hips, midline over the middle-back, and midline at the base of the dorsal surface of the neck. The size of the injuries ranged from approximately 3 x 2 inches up to approximately 8 x 4 inches; most of the injuries were approximately 4 x 4 inches in size. 8 of the 9 injured turkeys belonged to the first lot, and the other turkey belonged to the second lot. There was an atypically-high amount of blood staining on the feathers of the uninjured birds from the first lot; there was far less and a more typical amount of blood staining on the feathers of the birds from the second lot. I spoke with (b) (6) and (b) (6). They said that the same grower will be supplying birds from the same flock tomorrow, and Jennie-O personnel will be ready to evaluate the situation in case there are similar injuries. (b) (6) covering 1st shift at P579, observed this related lot on 06/12/2018 and did not observe any injuries on birds still in the trucks or when they came through the blood tunnel area. On 06/12/2018, Plant Manager Jody Long reported that the barn where these turkeys were raised recently suffered a power outage during a strong thunderstorm. The sudden loss of light, fans and/or the thunderstorm itself caused a panic in the flock, which led to the birds piling on top of each other. Many turkeys were injured and killed during this panic. Mr. Long believes that the fresh-looking injuries observed in the blood tunnel on 6/11/2018 were sequelae to injuries sustained during the power-outage and subsequent pile-up.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	04C05	UIO122106 3315G	15JUN2018	<p>On 06/14/2018 at approximately 4:15 pm while performing a Poultry Good Commercial Practices Task in the blood tunnel area, I observed an atypically high amount of blood staining on the feathers of the turkeys. I observed four turkeys with torn-skin injuries on their backsides over their hips and mid-back; two of these birds' injuries extended to the right hips. The underlying tissues were moist, and the surrounding feathers stained with blood. In addition, I observed two turkeys with similar injuries on their ventral surface, mid-breast. There were many uninjured turkeys with superficially blood-stained feathers, primarily on their backsides. I notified (b) (6), who discovered that there had been a clog of turkeys recently somewhere in the conveyor belt system leading to the CO2 stunner. I observed turkeys outside still in the trailers, and there was no evidence of blood-staining or injury. I alerted Plant Manager Jody Long to the situation. I later spoke with (b) (6) about the establishment's response into the incident. He said that truck unloaders worked too fast and put too many birds into the conveyor system at one time, resulting in the clog. The gap in the birds was detected by the live hangers, but by then the injuries had already occurred. Going forward, (b) (6) will be performing regular checks of the unloading crew to ensure they are working at an appropriate pace for the speed of the production line and for the type of the turkeys. Today the birds were hens, which are much easier to unload than typical toms. This probably contributed to the too-rapid pace and the clog. In addition to monitoring pace, (b) (6) will also adjust the number of crew needed to unload based on the type of turkey; he will meet with the unloading/live-hang crew to discuss the situation. (b) (6) inspected the entire length of the conveyor system and did not find any gaps or catches that could have caused the clog.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	04C05	UIO170506 1115G	15JUN2018	<p>On 6/12/2018 at about 10:20 am I, Relief PHV Daniel Demaske, performed a Poultry Good Commercial Practices Task in the live hang area at P579 Jennie-O Turkey Store. During this task, I observed an incident in which carcasses stopped emerging from the CO2 tunnel. The belt was stopped and establishment employees opened the far end of the tunnel near the entrance and worked to clear a mass of turkey carcasses that had become jammed in the tunnel. When the belt was started again, carcasses emerged from the near end of the tunnel and appeared to be fully stunned from the CO2. However 8 to 10 of the carcasses had wet bloody injuries to their backs and legs with missing feathers and torn skin. At least two carcasses had cuts several inches long extending 1-2 inches deep into the breast muscle. I spoke with (b) (6) shortly after the incident who said that he wasn't sure why the carcasses had become jammed but that he would review video of the incident to try to determine the cause. I told him I would document the incident in an MOI and would also discuss it at the next weekly meeting. I discussed the incident and other similar incidents with Plant Manager Jody Long on June 14 in a joint meeting with (b) (6). (b) (6) said that they will monitor the speed at which trucks are unloaded and instruct employees to not unload too quickly which could overload the conveyors and cause these clogs.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	04C05	UIO151208 1710G	10AUG2018	<p>At approximately 1045, while in the live hang area performing the Poultry Good Commercial Practices Task the following was observed. Approximately 1 out of every 10 young tom turkeys that were on the line prior to the scalding had wounds and bruises. The wounds appeared moist with bright red blood on the surrounding feathers indicative of recent trauma. The bruises were cherry red in color. Several carcasses were observed with open wounds on the back taking up the entirety of the back of the turkey carcass. Several wings were observed fractured and bruised. Several birds had bruised drums with open wounds taking up the entire lateral aspect of the drum. The issue was brought to the attention (b) (6), (b) (6), and (b) (6). For approximately two minutes carcasses with these injuries were observed. Further observations throughout the shift revealed no injured birds. (b) (6) stated that there was a blockage in the CO2 conveyor which had been cleared. The issue was further discussed with (b) (6) who reiterated that the establishment had a blockage on the CO2 conveyor and that he was also going to check why the line was not shut off during the blockage. At approximately 1210 during a discussion with (b) (6), he stated that the establishment had found that two establishment employees were unloading birds too quickly from the trucks. He also stated that the establishment recently had a meeting concerning this as well so the employees involved will be reprimanded.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P584	Pilgrim's Pride Corporation	04C05	QLM22080 75219G	19JUL2018	<p>On July 16, 2018 at approximately 1324 hours, while performing a Good Commercial Practices Task, the following incident was observed: A single chicken was pulled apart and lying on the ground beneath the coop platform/conveyor. At the time the mutilated chicken was discovered, birds were being moved onto the conveyor belt and (because of the angle of the metal plate/slide within the transfer system) all chickens within the coop were not completely removed. This allowed several birds to perch on top of the slide, preventing them from being transferred to the conveyor belt and into the live hang area. I observed nine birds on the slide during one coop transfer and twelve birds perched on the slide during the next coop transfer. During the first coop transfer, I observed two birds on the platform directly under the elevated coop and during the second transfer, four birds jumped from the slide to the coop transfer platform causing the operator to stop and remove them. (b) (6), (b) (6), and Plant Manager Todd Coppedge were notified and shown the issue(s). Corrective Action: Team Members will closely monitor any loose poultry. If any poultry is observed on the platform, operations will stop and the poultry will be removed immediately. Preventive Measure: Management will contact Maintenance to evaluate the possibility of altering the angle of the Slide so that poultry will be completely transferred to the conveyor belt.</p> <p style="text-align: right;">Documented by (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6164A	Foster Poultry Farms	04C05	OIJ491408 3807G	07AUG2018	<p>On August 3, 2018, at approximately 1250 hrs, I, (b) (6), conducted a Good Commercial Practices inspection verification task outside the establishment building at the cage dump station. I observed a cage module resting stationary in full-tilt, approximately 50 degrees. Inside the cage was a live bird; the bird was hanging snagged by its foot, between the cage wire and cage door. The bird exhibited visible and audible signs of distress. A second live bird was the same module in another compartment, but did not appear in distress. I observed that the cage dump control station was unmanned. For approximately sixty seconds I stayed in the area and observed conditions. The cage dump station remained unmanned. I then immediately left the area to find establishment supervision. In the live hang area I informed (b) (6) of my observations at the cage dump station. (b) (6) informed me that the dumping station is briefly unmanned during the hourly rotations of the the live hang employees. I verbally informed (b) (6) that a bird left in obvious visible and audible distress was not consistent with poultry Good Commercial Practices. I then observed (b) (6) humanely loose the snagged bird from the cage and deposit it in the cage dump pit, relieved of any further signs of distress. (b) (6) informed me that he would take corrective action of retraining employees to not depart the cage dump station until they had verified that no birds remained in the modules. This MOI is not linked to any recently issued MOI; there is not a documented pattern of unsatisfactory application of Poultry Good Commercial Practices.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6616	Peco Foods of Mississippi	04C05	IRE551008 5530G	30AUG2018	<p>At approximately 1425 hours on today, August 22, 2018, (b) (6) observed an Establishment employee place several birds into a condemned barrel in the live hang room for the #1 evisceration line. I observed one of the birds take a breath when it was placed into the barrel. I immediately notified this employee that one of the birds remained alive. This employee immediately removed the bird from the condemned barrel, confirmed verbally to me that the bird was alive, and then he placed the live bird on the conveyor belt to be hung on the shackles for slaughter. I was accompanied by (b) (6), (b) (6), (b) (6), and approximately 4 additional members of the Establishment's Supervisory Team. Therefore, I was able to immediately notify all present officials that the GCP nonconformance that occurred would be documented in an MOI. (b) (6) verbally stated that all team members that are associated with the live hang operation would be retrained immediately to follow the procedure of performing a cervical dislocation on each bird followed by removal of the head prior to being placed into the condemned barrel. The Establishment advises that they have a procedure in place regarding poultry GCP for the "(b) (4)" of birds. As per Federal Register Docket #04-037N, establishments involved in the slaughter of poultry are encouraged to abide by Good Commercial Practices. (b) (6) (b) (6) entered in for (b) (6). This was originally entered in on the 8/24/2018, was not entered through GCP task This is to correct that action.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6651	Tyson Foods Inc.	04C05	MSO55140 60721G	21JUN2018	<p>On 06-18-2018 at approximately 1550, at P-6651 second shift, (b) (6) and (b) (6) performed a GCP. A weak bird was discarded from live hang onto the dead belt, landing in the dead bird pen outside of the live hang area. It was breathing and shook its head twice. There was no plant live hang employee to retrieve the live weak bird. There were approximately ten dead birds already in the pen; it was a very hot day with many DOAs presented to the plant at the time. Three more dead birds followed and fell onto the live weak bird. A plant employee who routinely removes dead birds from the pen (to take by wheel barrow to offal) appeared and removed the dead birds covering the weak bird. The weak bird had already died by suffocation, or by means other than slaughter. (b) (6), was in the live hang room and was verbally notified of the incident and Non- Good Commercial Practice. I returned at approximately 1640 and observed another live weak bird in the dead bird pen with a dead bird's neck draped over the live weak bird's neck. There was no plant live hang employee in the room to remove the live weak bird. (b) (6) came out of live hang and saw the weak bird in the dead bird pen. (b) (6) and (b) (6) were verbally notified by Dr. Hertha that they would receive a MOI for the incident. As per Federal Register Docket #04-037N dated September 28, 2005 "Treatment of Live Poultry before Slaughter", the Food Safety Inspection Services strongly encourages all establishments engaged in slaughtering of Poultry to make every effort to treat poultry humanely, and abide by Good Commercial Practices as described in industry guidelines. A copy of this MOI will be forwarded to the DVMS at the Jackson District Office. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P6651	Tyson Foods Inc.	04C05	MSO57170 85607G	07AUG2018	<p>MOI – P-6651-2 Tyson Foods, Inc. 08-06-2018 On 8/6/2018, at 16:47 hours, at P-6651 second shift, while performing a GCP, Dr. (b) (6) witnessed a live breathing bird with bright eyes and subtle head movement (without neck cut) on line one, going to the scalders. (b) (6) stopped the scalders line immediately as the bird's head was about to enter the scalders, and immediately pulled the bird off its shackle. All establishment intervention steps to comply with 9CFR 381.65(b) had been surpassed, but for the actions of USDA personnel, the live bird's entrance into the scalders was eminent. (b) (6) showed the bird to (b) (6), who was in the live hang dead bird room and notified him verbally, of the incident and Non- Good Commercial Practice. Next, (b) (6) showed (b) (6) the empty shackle at the scalders where the bird was removed. The bird was given to a live hang employee and put back into process. And the line was turned back on. Shortly after, (b) (6) and (b) (6), were verbally notified by (b) (6) that they would receive a MOI for the incident. At around 1800 hours, I discussed the incident with (b) (6). (b) (6) stated that an employee would be stationed at the pre-scalders area as back up until they resolve the issue in the neck cutting area. As per Federal Register Docket #04-037N dated September 28, 2005 "Treatment of Live Poultry before Slaughter", the Food Safety Inspection Services strongly encourages all establishments engaged in slaughtering of Poultry to make every effort to treat poultry humanely, and abide by Good Commercial Practices as described in industry guidelines. A copy of this MOI will be forwarded to the DVMS at the Jackson District Office. Respectfully, (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P7101	Tyson Foods, Inc.	04C05	LUC251605 2222G	22MAY2018	<p>At approximately 2345 hours, on May 16, 2018, I, (b) (6), was conducting a Good Commercial Practice task. I observed a live bird in the DOA bin. The bin was over full. There were several dead birds behind the bin that had fallen out. I notified an establishment team member about the live bird in the DOA bin. The employee removed the live bird. (b) (6), was notified in the live receiving area at Tyson Foods, Inc., P-7101 located in Clarksville, Arkansas. I then returned to the USDA office and informed (b) (6) about the incident. I had to assume Carcass (6) Inspection activities at CI-1. (b) (6) notified (b) (6), about my observation. She informed (b) (6) that the establishment would be receiving an MOI. She told (b) (6) that (b) (6) should stress the importance to live hang team members of live birds not being placed in the DOA bin with dead birds, since this may lead to birds dying by means other than slaughter (suffocation). (b) (6) also informed (b) (6) that this incident would be discussed in the weekly exit meeting. I, (b) (6), certify that this MOI documents the entire discussion and actions taken surrounding this incident.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P7101	Tyson Foods, Inc.	04C05	LUC571607 2702G	02JUL2018	<p>On 06/25/2018 at approximately 2120 hours, while performing a GCP task, I observed three birds under the bird dumper's supporting framework. The birds had the appearance of being there for a while, with their feathers drenched and covered in feces and other debris. Two of the three birds had broken legs and one of the two seemed to be suffering due to its injuries. I notified the (b) (6) about the birds. (b) (6), promptly, had the two injured birds removed by a Tyson team member. I did not have the chance to observe what disposition was made in regards to the two injured birds. I waited by to observe the removal of the remaining bird by the (b) (6). Upon my return to the Live Hang area, I observed the birds that had been removed, from under the dumper, sitting on the Live Hang belt. The line was down early, for Company break, due to mechanical issues. Since break had just started a couple of minutes earlier, I knew the birds would be idle on the belt for approximately 30 minutes. The two injured birds seemed to be suffering. I went back outside, to the dumping area to inform (b) (6) that the birds had been placed on the belt. (b) (6) entered the Live Hang area to tend to the injured birds. He, with the assistance of (b) (6), humanely euthanized the two injured birds.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P7101	Tyson Foods, Inc.	04C05	LUC370009 1911G	11SEP2018	<p>On 09/05/2018 at approximately 2118 hours (lot #4), I was conducting an Ante-mortem and GCP (Good Commercial Practice) task. After completing the Ante-mortem portion of the task, I chose to observe line 1 for GCP compliance. I first stood behind the back-up kill team member and observed 16 birds pass through the kill machine's blade uncut. The team member successfully caught all 16 birds and bled them properly, as per policy. I then moved down the line to observe for live birds entering the scalding. I did notice that, for this particular lot, the birds were very inconsistent in size, with some very large in comparison to some very small. I witnessed two birds enter the scalding, which had obvious signs of life still remaining. One of the birds had been cut diagonally across the upper part of his head, near the cone; the other bird had been only slightly cut on his neck. I had the line stopped and notified (b) (6). (b) (6) investigated the incident further by examining birds in the condemn barrel at the rehang station. He had pulled two birds from the barrel, consistent with the previously described cuts. The birds were red skinned with clotted blood inside the carcasses, which is an indication of cadaver birds. FSIS Notice 44-16, dated 06/27/2016, states, "If FSIS personnel observe evidence of an isolated instance in which a bird still breathing when it entered the scalding, but the system is otherwise under control, there is no basis for regulatory control action at that point. IPP should discuss the isolated instance with the establishment and document the discussion in a mistreatment MOI. This serves to bring to the establishment's attention that live poultry must be treated in a manner consistent with GCPs."</p>
P727	Simmons Prepared Foods, Inc.	04C05	VCF470208 0129G	29AUG2018	<p>As I was doing my GCP task at 0039, I observed excessive amount of chickens (50-60) on the floor at the end of both line one and two. (b) (6) came up to me and told me that they had a plan to clean that up and they stopped hanging for a few minutes and they proceeded to euthanize the chickens and (b) (6) also told me that he slowed the lines down to compensate the small birds. I was able to proceed with my GCP task.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P7485	Wayne Farms LLC	04C05	QBM31170 72431G	31JUL2018	<p>On July 30, 2018, at approximately 1830 hours I observed Less than Good Commercial Practice at establishment P-7485 Wayne Farms in Jack, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird in the DOA (Dead on Arrival) dumpster by the cage dumper in the Live Receiving area of the establishment. The live bird was small in frame and standing on top of other DOA's. The bird was alert and appeared to be unharmed. I notified the forklift driver that I needed a supervisor called to the area. The forklift driver entered live hang but was unable to locate anyone. I then requested the truck driver locate a supervisor when he returned to the area. At approximately 1845 hours while I was waiting for a supervisor, a second (2nd) live bird came down the DOA conveyor belt as other DOAs were being run into the dumpster. The bird was large frame, alert and responsive. As I was continued to wait, a lead entered the area and I informed him of 2 live birds in the DOA dumpster. He then called for (b) (6). When management arrived, Shift Manger Julio Duran, (b) (6) and the (b) (6) were present. I showed my findings to members of management. (b) (6) immediately removed the birds from the dumpster and humanely euthanized the bird by means of rapid cervical disarticulation. I strongly encourage the establishment to review Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter for recommendations concerning treatment of live poultry before slaughter. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully submitted, (b) (6) cc: (b) (6) cc (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P7485	Wayne Farms LLC	04C05	QBM18230 94524G	24SEP2018	<p>On September 24, 2018, at approximately 2250 hours I observed Less than Good Commercial Practice at establishment P-7485 Wayne Farms in Jack, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird in the DOA (Dead on Arrival) dumpster by the cage dumper in the Live Receiving area of the establishment. The live bird was average in size and was sitting on top of other DOAs. The bird was alert and appeared to be unharmed. There was no denaturant on the bird on any other birds on the top layer in the dumpster. I observed the DOA belt to ensure it was not operating and it was turned off. This was cited as part of the previous corrective actions from similar incident on July 30, 2018. I notified the forklift driver that I needed a supervisor called to the area. The forklift driver motioned for a maintenance person nearby to call for a supervisor. (b) (6) immediately came to the area. I showed him the live bird in the dumpster and he immediately removed it. He performed rapid cervical disarticulation on the bird. I informed (b) (6) of the documentation of this Memorandum of Information (MOI). I strongly encourage the establishment to review Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter for recommendations concerning treatment of live poultry before slaughter. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully submitted, (b) (6) cc: (b) (6)</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P764	Perdue Foods, LLC	04C05	CUA04070 85328G	28AUG2018	<p>Establishment P-00764, Perdue Foods, LLC, Salisbury, MD (Raleigh district, circuit 8017) In attendance: USDA: (b) (6)</p> <p>Plant management: (b) (6)</p> <p>(b) (6)</p> <p>Poultry welfare concern:</p> <p>At 0738 while performing the poultry Good Commercial Practices check in the receiving department, the Dead On Arrival (DOA) bin was checked. The bin was about 1/3 full of bird carcasses and all were denatured with liberal amounts of blue dye. One bird (on top) was observed for multiple minutes to be actively breathing . It was weak and not apparently conscious. This bird also was denatured. (b) (6) was immediately notified and shown this bird - he elected to euthanize the bird via cervical dislocation. I spoke with (b) (6) (b) (6), and (b) (6) and reminded them that agency regulations require that live poultry be handled in a manner consistent with good commercial practices and that they not die by causes other than by slaughter: birds that are alive and piled up in a DOA tank with dead birds could suffocate and/or be rendered while still alive. I notified them that this poultry mistreatment Memorandum Of Interview would be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS).</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P7669	Turkey Valley Farms LLC	04C05	RZB051306 4511G	11JUN2018	<p>Est. 7669p, Turkey Valley Farms, June 11th, 2018. In attendance: (b) (6), Mr. Les Goff, Plant Manager, and (b) (6). At approximately 1215 hours a discussion was held concerning observations in the live hang department. An increase in birds hanging by one leg has been observed in the live hang department in the last week. On 6/11/18 at approximately 1150 hours while performing a routine Good Commercial Practices task I observed 15 out of 150 birds (heavy toms) hanging by one leg on the line in the live hang department. I immediately notified (b) (6) and took a regulatory control action to reduce the line speed by 10% from (b) (4) birds per minute down to (b) (4) birds per minute. At approximately 1200 hours, I observed 5 out of 40 birds hanging by one leg. I immediately notified (b) (6) and took a regulatory control action to reduce the line speed by an additional 10% down to 48 birds per minute. At approximately 1215 hours, I observed 2 out of 100 birds hanging by one leg. At this time I discussed the issue with Mr. Goff and (b) (6). The establishment was notified on 6/7/18 of an increase in birds hanging by one leg during GCP task. We also discussed that the establishment's Good Commercial Practices program states that all birds must be shackled with both legs in the shackle and under the establishment's NTIS program, the upper limit is 1% of birds hanging by one leg. Mr. Goff stated that they would be keeping a closer eye on this issue as they are currently short-staffed. An additional check was performed at approximately 1225 hours, at this time I observed 0 out of 100 birds hanging by one leg, the line speed was timed at 48 birds per minute.</p>
P7669	Turkey Valley Farms LLC	04C05	RZB531207 1504G	04JUL2018	

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P768	Tyson Foods, Inc.	04C05	BFC110209 4221G	21SEP2018	I (b) (6), while performing the Good Commercial Practices check at 2115 on September 20, 2018 observed a very substantial swarm of flies (estimated in the 1,000's) in and around a long green waste management bin. The bin was filled with feed and chicken manure and was sitting under the smaller live haul shed where empty live haul trailers are often parked. The bin acted as a harborage, breeding, and swarming site for the flies. The bin was on the establishment premises and was not far from the frozen and fresh shipping docks. 9CFR 416.2 states that Establishments must have a pest management program to prevent the harborage and breeding of pests
P7903	Perdue Foods, LLC	04C05	UYN41190 82009G	09AUG2018	At approximately 1705 hours, while giving inspector relief breaks on evisceration line number three, numerous cadavers and poor-bleed-outs were observed at the inspection stations. (b) (6) was notified of these findings and shown the carcasses involved. He indicated that he would check the process and return when he had completed his evaluation. Within a fifteen-minute-period-of-time, numerous other cadavers and poor-bleed-outs continued to enter the inspection stations. This issue was discussed with plant management on Monday, August 6, 2018 and on Tuesday, August 7, 2018 having seen similar conditions present at the inspection stations on evisceration line number three. Evisceration line number three was stopped and (b) (6) was again notified of the issue and shown the affected carcasses. The evisceration and kill line were slowed down by twenty-percent. After completing the relief breaks, (b) (6) and I discussed the findings and he indicated that the kill blade was not set up correctly and that maintenance needed to adjust the angle of the blade to allow for a more thorough kill cut. Upon verification that the process was back in control, the line was permitted to resume to normal processing speed.

EstNbr	EstName	Task_Code	MOI#	Date	Description
P7927	AMICK FARMS, LLC	04C05	YGC331408 3927G	27AUG2018	<p>This Memorandum of Interview documents a situation that occurred on the evening of 8/21/18 between approximately 1840 -1930 hours. On 8/21/18 at approximately 1840 hours I, (b) (6), entered the paw/giblet area of the establishment and noticed that multiple lights were off. The establishment was not operating in the area and both evisceration lines were stopped at the time. I was informed that an air compressor was not operating causing the down time. I proceeded into the kill room where I observed that kill line #1 had no birds hanging on it from the point of the live hang room through the kill blade; however, kill line (b) (6) had live birds hanging in the shackles from the live hang room through the stunner, and into the kill blade. The stunner for kill line #2 was raised up in its operating position and the birds in the stunner were hanging with their heads submerged in the water. At the time, the kill lines were stopped and there were no backup killers present in the area. I entered the live hang area and there were no live hang employees in the room other than the line leader, Irvine, and he informed me that the employees in live hang and the kill room had been sent to lunch following the break down. I immediately requested that Irvine call a supervisor to the area. I informed him that the stunner for line (b) (6) was still raised and that there were more than 30 birds hanging with their heads submerged in the stunner water. He immediately went to the area and at approximately 1848 hours he lowered the stunner for kill line (b) (6). The birds hanging in the stunner were not moving and no respiratory efforts were observed. One bird from within the stunner was removed from the line and placed aside. Upon removal from the stunner, the bird was observed to have no rhythmic breathing, no response to stimulation, no corneal or nictitating membrane reflex, and the bird's pupils were dilated. This bird was again observed approximately 6 minutes later and no rhythmic breathing, movement or response to stimulation, or corneal reflex had returned and the bird's pupils remained dilated. These findings are supportive that the bird was no longer alive. (b) (6), an (b) (6) entered the area soon after the stunner was lowered by the line leader and I informed them of my observations. (b) (6) stated that they had not lowered the stunner initially because the line</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>had been starting and stopping, so they weren't sure when it would start again. However, at the time of my observation the employees had been released for their half hour lunch break and the stunner still had not been lowered leaving birds with their heads submerged in the water. Additionally, many birds were left hanging on the line when employees were released during the break down to go to lunch. I asked how long was left in the lunch break and was told approximately 17 more minutes. According to the establishment's crisis management plan, if the establishment is down for greater than 20 minutes, all live birds hanging up to the stunners are to be removed from the line and placed onto the live hang belt, or back into cages. I informed them that these birds would be on the line greater than 20 minutes and asked how they planned to proceed. (b) (6)</p> <p>(b) (6) marked the birds in the stunner by tagging the shackles of the first and last bird with no rhythmic breathing. He stated that they would run the line to make sure that all birds left hanging on the line were appropriately stunned and killed, and all birds that had died in the stunners would be removed and disposed of by the establishment. I discussed with (b) (6) and (b) (6) that these findings were not consistent with the establishment's crisis management plan and that allowing the birds to remain submerged in the stunner water for a prolonged period resulting in death of the birds was not operating in accordance with good commercial practices. I informed (b) (6) and (b) (6) that I would document an MOI to discuss these findings and our conversations. I observed the establishment run all birds on the line through the stunners and kill blade appropriately and dispose of the 38 birds that had died in the stunners. Thank you, (b) (6)</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
P843	Pilgrims Pride	04C05	PZA051206 1001G	01JUN2018	<p>Approximately 1055 hours while I was performing a GCP Task designated by (b) (6). I observed alive bird at DOA dumpster. It was on top of the pile and they don't have denaturant on it during that time. This bird was small, tiny, breathing, blink his eyes, moving his head and kicking couple times approximately for few minutes. During that time there was no supervisor around in that area. I asked one of the team members to get his supervisor. I pointed out the live bird to (b) (6) and his team member (b) (6). The lead person picked the bird up and saw that it was breathing, moving its head, and blinking. He agreed that it was alive. At this time, he had the bird humanely euthanized via cervical dislocation. (b) (6) was notified of this issue regarding the live bird at DOA dumpster.</p>
P843	Pilgrims Pride	04C05	PZA411406 3704G	04JUN2018	<p>At 0958 hours, while performing a Good Commercial Practice (GCP) task, I observed a live bird in a yellow condemn barrel. The bird weighed approximately 10 pounds. The bird was still breathing. His head was under another bird. The condemn barrel was located in the Live Hang Area behind the hangers. At that time there was no team member or supervisor in the area. I asked a Maintenance Man, who was in the area, to call the Lead Person for me. I then showed the Lead Person that the bird was still breathing. He removed the bird from the condemn barrel and placed it on the line. He did not know how the bird got into the condemn barrel. I asked him to call (b) (6). I then notified (b) (6), of the failure to meet regulatory requirements and the plant's Goode Commercial Practices criteria. This is a repeat MOI for failing to maintain Good Commercial Practices. See MOI PZA01120638011, dated 5/31/18.</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P843	Pilgrims Pride	04C05	PZA200906 2022G	22JUN2018	<p>Present at incident: USDA: (b) (6); Pilgrim's Pride Management: (b) (6), and (b) (6) Establishment P843, Pilgrim's Pride Corporation, Marshville, NC. On 6/22/2018, at approximately 0704 hours, while performing a Good Commercial Practices task in the Live Hang Room, I noted a yellow condemn barrel in close proximity to the DOA table on the right. Inside the barrel one of the three birds at the bottom was still breathing and I observed contractions of the cloacal region. This bird was upside down with its rump in the air and its head was not visible to me while making these observations. The live hang lead was called to the barrel and shown the live bird. The lead removed the bird and placed it on a table. (b) (6), arrived and I informed him that this live bird was found smothered in the condemn barrel. (b) (6) called (b) (6), to Live Hang Room. During this time, the bird did not appear alert but was breathing and spastically stretching. The bird died shortly after being removed from the condemn barrel and it is likely that it succumbed to being smothered. (b) (6) was made aware that any live bird not deemed healthy to hang on the line for slaughter must be humanely euthanized prior to being placed in a DOA condemn barrel. I later called (b) (6) to ensure that she was apprised of the situation and of the fact that a GCP MOI would be written as a result. A trend appears to be developing, as previous memoranda have been written on 5/31/2018 and 6/4/2018 for similar findings. In the memorandum dated on 5/31/2018 (MOI# PZA0512061001G), a live bird found at the top of the pile in the DOA Bin was attributed to ineffective training and the preventive measure cited was to ensure retraining of all day shift team members on proper DOA handling procedures and proper euthanasia technique. In the memorandum dated on 6/4/2018 (MOI# PZA4114063704G), the live bird found smothered in the condemn barrel was attributed to human error. Preventive measures listed included: 1. Use of trained personnel to move DOAs from the table to a method of transport to the DOA bin, 2. Once loaded in the method of transport, DOAs will be taken directly to the DOA bin, and 3. Condemn barrels used as the method of transport will not be placed in proximity to the DOA</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>table until they are actively being loaded. It is apparent that these preventative measures have not been proactive or effective in ensuring that birds entering the establishment do not die from causes other than slaughter. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). A 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). Respectfully, (b) (6)</p>
P935	Allen Harim Foods, LLC.	04C05	YXA171405 0418G	18MAY2018	<p>At approximately 1509 hours on April 27, 2018 while performing antemortem and GCP verification I observed 1 loose live bird on trailer #62 located in the cooling shed. At approximately 1521 hours I observed 1 loose live bird on trailer #6886 and 1 loose live bird on trailer #5780 (3 cage doors were open). These trailers were located just outside the dumping area in a high traffic area for trucks and forklifts. As I was waiting for the live hang supervisor I observed a forklift come around the 2 trailers at a very high speed. As he rounded the trailers a cage door flew open and 2 live birds were thrown to the concrete approximately 6 feet below. (b) (6) and (b) (6) were notified the observation in which poultry may have experienced excitement, discomfort or accidental injury while being handled in connection with slaughter. (b) (6) addressed driving speed with the fork lift drivers especially when making sharp turns. 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>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	04C05	YXA521605 5821G	21MAY2018	<p>At approximately 1532 hours while verifying Good Commercial Practices I observed the second back up kill employee cut into a full crop of a bird as it traveled in front of him. As the bird traveled in front of me I observed feed falling out of the cut crop, the bird had its head in a raised position and looking around. I did observe that the bird received a cut to the neck as blood was dripping from the neck. (b) (6)</p> <p>(b) (6) was notified of the observation in which poultry may have experienced excitement, discomfort or injury while being handled in connection with slaughter. (b) (6) stated that the employee will receive disciplinary action. At approximately 1606 hours while traveling to the line to provide inspection breaks I observed a carcasses hanging on the Veterinary disposition shackles behind line 3, station 2. Upon further investigation, I observed t the carcass had the head intact which was red to purple in color and had not received a cut to the neck. (b) (6) and (b) (6) were notified of the cadaver (b) (6) DOA. (b) (6) had a second back up kill employee added to line 3 for the remainder of the week. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2015 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>(b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	04C05	YXA1918055524G	24MAY2018	<p>At approximate 1703 hours, while performing Good Commercial Practice verification I observed one live bird enter the scalders. (b) (6) was notified of the observation. (b) (6) and I returned to the scalders where I pointed out a second live bird enter the scalders. Mr. Gonzalez-Ballar stated that he the bird had a cut to the neck. I explained to him that the regulation states no live birds are to enter the scalders. Both of the birds observed had received a cut to the neck however, they were alert with their head slightly raised and breathing. (b) (6) made an adjustment to the kill blade. I verified the corrective action by observing no live birds out of approximately 735 birds enter the scalders. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (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>

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	04C05	YXA130906 1905G	05JUN2018	<p>To: Mr. Kevin Gordon, Plant Manager. CC: (b) (6)</p> <p>(b) (6). This memorandum of interview serves as written notification of occurrence of two Cadaver found on USDA line 3 inspections stations 3 and 4 respectively, one on each line today June 5, 2018. At approximately 8.35am a CSI told me those inspectors on line three station three and four hold two carcasses for Veterinary disposition and notified me accordingly. Upon arriving at their stations I observed that the head of the carcasses are intact with no bleeding cut on the neck. The facial area was swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. (b) (6)</p> <p>(b) (6) and (b) (6) was Present notified of my findings. He assured me to take proper measures to prevent recurrence. The Poultry Products Inspection act (PPIA) and the agency regulations do require that poultry must be slaughtered in accordance with good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to Front Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. (b) (6) CC: (b) (6)</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	04C05	YXA2721063105G	05JUN2018	<p>At approximate 1923 hours, on May 31,2018 while performing Good Commercial Practice verification, I observed one live bird enter the scalders. The bird was alert with its head raised, eyes blinking, flapping around, breathing and the bird had been placed in the shackle backwards. (b) (6) was notified of the observation. I observed the lines for approximately 10 minutes and did not observe any additional live birds enter the scalders. I notified (b) (6) and (b) (6) of this deviation and a MOI will be issued. 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) and (b) (6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE.</p>
P935	Allen Harim Foods, LLC.	04C05	YXA5918063614G	14JUN2018	<p>At approximately 1916 hours, while performing Humane Handling and Good Commercial Practice verification I observed a bird in the cooling shed that had been run over by a trailer tire. (b) (6) was notified of a bird dying other than by slaughter. At approximately 1947 hours, (b) (6) was notified of the observation of a bird dying other than by slaughter. (b) (6) stated that the driver who picks up the trailer(s) from the cooling shed will be instructed to around and under the trailer(s) prior to removing them from the cooling shed. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6), (b) (6) Harbeson, DE. 19951 (6)</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	04C05	YXA051406 0315G	15JUN2018	<p>At approximately 1100 hours I observed a live bird, with head raised and breathing, at a point past the kill blade and back up killer, approximately 6 foot from entering the scalders. The (b) (6) was standing next to me and I pointed the bird out to him. (b) (6) stopped the kill line and had the bird removed and placed back on the hanging belt. I then observed approximately 147 birds when I observed a second live bird, with head raised and breathing, at the same location. Again the kill line was stopped and the bird removed. I then observed 500 birds with no further observation of live birds at the location prior to the scalders. (b) (6) provided a verbal preventive of kill blade adjustment, replacement of the backup kill person and disciplinary action. (b) (6) was notified of the forthcoming MOI as, short of my intervention, these live bird would have entered the scalders still breathing. 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. Respectively, (b) (6)</p> <p>Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	04C05	YXA351406 0819G	19JUN2018	<p>At approximately 2015 hours while providing inspection breaks, an inspector called for me and had 3 carcasses hanging on the Veterinary disposition shackles behind line 1, station 3. The carcass's head and neck were dark red to purple and had not received a cut to the neck. (b) (6)</p> <p>(b) (6) was notified of the observation of bird dying other than by slaughter. (b) (6) contacted the (b) (6) of each observation of cadavers on line 1, who investigated the cause. (b) (6) later stated that the responsible employee was terminated. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	04C05	YXA0408060928G	28JUN2018	<p>At about 5.25 am while performing Ante mortem and GCP I (b) (6) observed that the live birds are being piling up on each other on the live hang running belt which was not moving and birds are falling on the ground. I immediately notified (b) (6) in the office he saw and started helping to hang and (b) (6) remove the birds form the belt. (b) (6) of the 1st process area came and observed the same happing above. He also started helping his team. I remained there for about 25 minutes and more than 300 birds were counted to be dead due to suffocation and mismanagement.</p> <p>The agency regulations do require that poultry must be slaughtered in accordance with good commercial practices in manner that will result in, so that birds do not suffocate or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

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P935	Allen Harim Foods, LLC.	04C05	YXA310807 3107G	07JUL2018	<p>Ante-mortem check performed on lot 1at about 10.40am. No concerns. Verified GCP which was in compliance with regulations. Dumper and belts in good condition, Birds were housed properly, humanely handled; Birds appeared to be in good health. DOA's removed and denatured properly, Stunning was having some issues. Notified (b) (6) and they fixed the problem. and Killing was effective, no loose bird in live hang, live haul and holding sheds. This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 inspections stations 3, today July 6, 2018. At approximately 10.40am a FI on line three station three informed me that she observed cadaver carcasses on her station and hanged it for Veterinary disposition. Upon arriving at their stations I observed that the head of the carcass is intact with no bleeding cut on the neck. The facial area was swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. No line supervisor was present at that time, told (b) (6) to call (b) (6) and notified and showed him the cadaver bird. He assured me to take proper measures to prevent recurrence. The agency regulations do require that poultry must be slaughtered in accordance with good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to Front Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. (b) (6)</p> <p>CC: (b) (6)</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	04C05	YXA391707 2610G	10JUL2018	<p>On 7/5/18 at approximately 2015 hours while performing ante-mortem and Good Commercial Practice (GCP) verification, I observed a bird in the cooling shed that had been run over by a trailer tire. As I continued the verification task I observed live birds roosting on an open cage door. This open cage was on a trailer that was being transported from the cooling shed to the live receiving area. (b) (6) was notified of the observation of a bird dying other than by slaughter. In the past 90 days (4/5/18 through 7/5/18) there have been 13 GCP MOIs written which document a trend where birds are not being slaughtered in a manner that result in birds entering the scalders before their breathing has stopped, or that otherwise involves their being handled in a way that results in their dying other than by slaughter. Below are the causes for the documentation of the MOIs and the establishment's response for each: 4/6/2018 – Four carcasses with no cut to the neck hung back on the Veterinary disposition shackle of line 3. Establishment response – Adjustments were made to the kill machine. In addition, the backup killers were verbally counseled on proper slaughter practices. A member of supervisor the team will monitor kill machine and back up killers' performance twice on 4/7/18. 4/26/2018 – one live bird entered the scalders. Establishment response – The backup killer was disciplined according to company policy for poor job performance. In addition modifications were made to the stunner and kill machine to improve performance. 4/27/2018 – One carcass with no cut to the neck hung back on the Veterinary disposition shackle of line 3. Establishment response – The backup killers and the leads were retrained on proper stunning and slaughter practices. A member of the supervisory team will monitor the associates' job performance once on 4/30/18 and 5/1/18 to ensure proper slaughter practices are being followed. 5/1/2018 – Five carcasses with no cut to the neck hung back on the Veterinary disposition shackle of line 3. Establishment response – The backup killer was new and not experienced. A second back up killer will be placed on the line for the remainder of the week to assist the new back up killer. 5/21/2008 – One carcass with no cut to the neck hung back on the Veterinary disposition shackle of line 3. Establishment response – The associates were verbally counseled on importance of following GCP. In addition to verbal</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>counseling, the area supervisor monitored the back up killer's job performance twice on 5/21/18. 5/24/2018 – Two live birds observed entering the scalders. Establishment response – Upon investigation, it was determined that the foot pusher and stunner were not functioning properly causing improper cuts to the birds. Adjustments were made to both the foot pusher and stunner to improve proper cuts. In addition, the back up killers received training on 5/29/18 and were also verbally counseled that it is their responsibility to ensure that birds are cut properly and to notify management immediately if too many birds with no cut or improper cuts are coming down the line.</p> <p>6/1/2018 – One live bird observed entering the scalders. Establishment response – not received 6/5/2018 – One live bird entering the scalders. Establishment response – The hangers were verbally counseled on proper hanging to ensure birds go through the slaughter process correctly. The auto knife and stunner were immediately adjusted to maximize efficiency. The entrance guide bar was also opened to help birds to feed better into the kill machine. In addition, the backup killers received their final retraining on animal welfare and ensure birds are cut and cut properly. The area supervisor will monitor that no live birds are entering scalders once on 6/7/18 and once on 6/8/18.</p> <p>6/5/2018 – Two carcasses with no cut to the neck hung back on the Veterinary disposition shackle of line 3. Establishment response – not received. 6/14/2018 – Observed a bird in the cooling shed that had been run over by a trailer tire. Establishment response – not received. 6/15/2018 – Two live birds (small bird line) observed approximately six foot from entering the scalders. Management notified, line stopped and birds removed from the line. Establishment response – Adjustments were made to the kill blade. In addition, the backup killer was disciplined and removed for the remainder of the day. On 6/18/18, the back up killer was placed on the line with another back up killer for additional training and job performance monitoring before he will be allowed to be on his own. The associates' job performance was monitored twice on 6/18/18 and 6/19/18. 6/19/2018 – Three carcasses with no cut to the neck hung back on the Veterinary disposition shackle of line 1. Establishment response – Upon investigation, it was determined that the back up killer was found to be under the influence of toxic substances which</p>

EstNbr	EstName	Task_Code	MOI#	Date	Description
					<p>prevented him from performing his job properly. All affected carcasses were condemned. The team member responsible was terminated due to violation of company policy. 6/28/2018</p> <p>–Approximately 300 birds died due to birds piled on top of one another causing suffocation and mismanagement.</p> <p>Establishment response – Upon investigation, it was determined the team member in charge of the control pedal did not press all the way down on the pedal which prohibited the belt from moving properly. The Live Receiving verbally coached all team members how to depress the control pedal to prevent back up from dumper system to hanging belt. The Supervisor will monitor the team members and belts 3 times on 6/29/18. The repeated occurrence of birds dying otherwise than by slaughter indicate loss of process control for handling birds and thus not operating in accordance with Good Commercial Practices. (b) (6)</p> <p>(b) (6) and (b) (6) (6) were notified of the observation of birds dying other than by slaughter. (b) (6) stated that establishment personnel will monitor the area every 30 minutes. This monitoring document will be placed in the cooling shed for documentation. It is recommended that the establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended. Respectfully, (b) (6) Allen Harim Foods, LLC P-935 Harbeson, DE. 19951</p>

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P935	Allen Harim Foods, LLC.	04C05	YXA181607 4013G	13JUL2018	<p>At approximately 1524 hours while performing Ante-mortem and Good Commercial Practice verification I observed 1 live bird under approximately 50 DOAs on the stainless steel table at the end of the DOA belt. There was a total of 78 DOAs on the stainless steel table at the end of the DOA belt. I also observed the foot of a bird caught between the live hang belt and a green belt guide. The bird's leg was torn from the hip socket due to the pressure of other birds traveling over it while traveling from the dumper into the live hang area. (b) (6) and (b) (6) were notified of the observation in which poultry may have experienced excitement, discomfort or accidental injury while being handled in connection with slaughter. (b) (6) stated that the establishment was short staffed in the live hang area. He contacted maintenance to investigate the area in which the bird's foot was caught in order to determine how to prevent reoccurrence. 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. P935 Harbeson, DE. 19951</p>

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EstNbr	EstName	Task_Code	MOI#	Date	Description
P935	Allen Harim Foods, LLC.	04C05	YXA401307 2516G	16JUL2018	At approximately 1949 hours while performing inspection verification on Line 3 had 1 carcass hanging on the Veterinary disposition shackles behind line 3, station 3. The carcass's head and neck were dark red to purple and had not received a cut to the neck. (b) (6) was notified of the observation of bird dying other than by slaughter. (b) (6) informed me that he would take the carcass for the relevant Supervisors to observe and investigate the cause. 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
P935	Allen Harim Foods, LLC.	04C05	YXA321409 0028G	28SEP2018	At approximately 1317 hours while verifying Good Commercial Practices I observed an establishment employee carrying a live bird by one leg, from a trailer parked in the live receiving area, to the dumping area. The employee threw the bird approximately 12 feet into the air over the cage around the dumper belt and it landed on the dumper belt approximately 4 feet below. (b) (6) was notified of the observation in which poultry may have experienced excitement, discomfort or injury while being handled in connection with slaughter. (b) (6) stated that the employee will receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2015 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