

Table: Noncompliance Reports in Response to FOIA2019-419

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1241	Tyson Foods, Inc.	MGJ31 070509 09N-1	05/09/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Between 05:40 and 06:00, (b) (6) observed seven or eight chicken carcasses on the evisceration line and a condemn barrel that contained chickens that were various shades of red indicating that either they were poorly bled out or had not had not been killed properly, i.e. cadaver. She immediately stopped the line, notified an evisceration lead person, then notified (b) (6), who immediately went to the (b) (4) room to observe the chickens that were to enter the scalding. (b) (6) observed three live breathing chickens between the back-up killer and the entrance of the first operational scalding, during this time the (b) (4) line was not running. The chickens would have entered the scalding had (b) (6) not taken a regulatory control action. (b) (6) discussed the establishment's failure to maintain good commercial practices with (b) (6). (b) (6) stated that the at the kill machine had malfunctioned and that the back-up killer was unable to keep-up. To prevent any live chickens between the killer and the first scalding from entering the scalding, (b) (6) placed an employee before the first operational scalding to decapitate the remaining chickens on the (b) (4) line ensuring that none of them entered the scalding alive. He then directed the maintenance department inspect and repair the killer. Operations resumed after the killer was repaired.</p>	CLOSED

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P1307	Mar-Jac Poultry-AL	KIL3013 052007 N-1	05/03/2019	04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 15:50, I was informed by a CSI that she had observed chickens on line 2 with extremely red necks and even some with heads attached that were red and showed signs of improper bleeding. I immediately went to observe chickens on line 2, and observed numerous chickens which fit the description that the CSI described. At 16:00, I proceeded to the scalding area to observe chickens entering the scalding area. I observed the line for approximately 2-3 minutes, during which time I saw four chickens enter the scalding area with their eyes blinking and their necks arched, which indicated that they were alive. I concluded that the establishment's process was out of control. I immediately went to the live hang room, and took regulatory control action by instructing the employees to stop hanging chickens on line 2. I then notified the Live Hang Supervisor of my findings. I went to the auto rehang area to look for the chickens that had entered the scalding area alive, and observed the back up rehanger remove six chickens from the line that were a deep red color and place them into the condemn barrel.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL311 805133 1N-1	05/31/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At 0746 hours on 05/31/2019 I was notified by (b) (6) there were four cadavers hanging on the Line 4 pre-sorter rack. (b) (6) notified me that he went over to investigate the Line 4 pre-sorter station with (b) (6) as they had both noticed the pre-sorter light on. (b) (6) notified me that when he got to the station there were already three cadavers hanging on the rack and the pre-sorter was just pulling off the fourth. The cadavers had been moved to a condemn barrel where I examined them. Four carcasses had no evidence of any cut marks, had purple heads and necks and red to pink skin. There was also one carcass with a miscut (cut on the back of the neck) and had evidence of not being sufficiently bled out such as reddening of the skin, neck and head. (b) (6) had notified me that (b) (6) had radioed for (b) (6) and he said he was "working on it." I went to observe Line 4 at the pre-sorter station and at 0758 hours I observed the pre-sorter pull off another cadaver with no evidence of a cut mark. I requested (b) (6) to go back to live hang and investigate. I then stopped the kill line and requested for a supervisor to come to Line 4 pre-sorter station. (b) (6) notified me that they were already taking corrective actions, but did not specify the exact actions taken. (b) (6) then came and told me that they had already stopped hanging and were taking corrective actions. I allowed them to restart the line to run the birds out. The line was stopped for approximately 2-3 minutes. (b) (6) reported to me that prior to (b) (6) coming to speak to me, he and (b) (6) had met at the stunners and noticed the line was stopped. (b) (6) did not observe anyone working on the machinery or attending to the area at the time. (b) (6) also arrived at the stunner and</p>	OPEN

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							<p>asked what was going on. Shortly after restarting the line, I then observed a gap on Line 4. At approximately 0808 hours I observed birds back on Line 4 at the pre-sorter station. From approximately 0809 to 0813 I observed six more cadavers. Four cadavers had no cut marks at all and two had very superficial cuts to the skin with no evidence of the carotid artery being cut. I immediately stopped the kill line again and request for a supervisor. At 0816 hours I notified (b) (6) of the forthcoming noncompliance. I notified (b) (6) that a cluster of birds came through even though he had previously indicated to me that they had stopped hanging. I explained that whatever measures he put in place was not sufficient to prevent birds from going into the scalders alive. He assured me that they were not hanging but needed the line to be running to work on the machinery. I notified (b) (6) to tag live hang to ensure no more birds could be hung and requested that he notify supervision that they are not allowed to hang until corrective actions are provided in writing. I allowed them to start the line back up at this time. The line had been stopped for approximately 4 minutes. At approximately 0818 hours I observed another gap in the line. From our discussion at the time it was unclear why there were two gaps in the line with birds in between if live hang was said to be stopped the supervisor's directions. (b) (6) notified me that he observed maintenance attending to the machinery only once the kill line was started back up at approximately 0817 hours. At approximately 0900 hours (b) (6) presented me with corrective actions in writing stating that procedures were reviewed with the back-up knife employee and the knife machinery was adjusted. At approximately 0905 hours the Line 4 kill line was released by (b) (6) to production.</p>	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45134+P 45134	Birdsboro Kosher Farms Corp.	FKJ581 405140 6N-1	05/02/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On May 2, 2019 at approximately 1200 hours, after lunch I, (b) (6), was informed that the company was currently slaughtering truck number 3. I used one of the line inspector's phone to contact (b) (6) confirm that during the morning antemortem inspection he had only inspected two chicken trucks and one truck containing ducks. I reviewed the Poultry Inspection-Lot Tally Sheet located at the line inspectors station #1 to confirm that the company was slaughtering a third truck. The current truck did not have the benefit of antemortem inspection. I took immediate regulatory control and shut off the evisceration and both kill lines. I informed Mr. Carlos Urieta, Plant Manager that the third truck currently being slaughtered was not inspected. After confirming, his kill department pulled the truck out of the unloading bay. The cages that had been removed but had not been slaughtered were inspected by (b) (6) while I inspected the partial truck chickens (approximately 2/3 full). Background: The production schedule for Thursday, May 2, 2019 provided by the plant indicated that three trucks of chicken were to be slaughtered. At approximately 0600 hours (b) (6) performed the scheduled daily antemortem inspection on the two chicken trucks found at the inspection site. Later when the third truck arrived, plant personnel failed to alert FSIS IPP. This failure did not provide IPP the opportunity to perform antemortem inspection as required by 9 CFR 381.70(a) and 9 CFR 382.65(b) prior to slaughter activities. Mr. Urieta was verbally informed of the non-compliance.</p>	CLOSED

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M112	Tyson Foods, Inc	VBL291206 4426G	26JUN2019	04C05	Poultry Good Commercial Practices	Finalized	I observed a live chicken in one of the cages that was set aside for rework. I notified the lead to take corrective actions and discussed the issue with (b) (6). See MOI VBL150061926G for details of discussion at weekly meeting with establishment.
80	M1234	Mountaire Farms Inc.	QUI232004 3116G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	On 4/15/2019 at approximately 3:45pm hours while performing Good Commercial Practices (GCPs) with (b) (6); as we were walking towards the live bird conveyor belt and noticed an associate tossing several birds by the leg from one side of the table to the other side of the table. It appeared that no birds were injured. According to the establishment's Animal Welfare Programs, no birds should be tossed. I immediately stopped the line and asked for a supervisor. I notified (b) (6) and Plant Manager Carl Barnes of the issue and (b) (6) told the associate that it was an improper way of handling live birds. (b) (6) told the associate to gently push the bird to the other side. On 04/16/2019, I was notified by (b) (6) that the establishment made some adjustments do their conveyor belt. They decided to add a white (b) (4) divider to keep birds on one side of the conveyor belt.

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M13556	Tyson Foods Inc	TDB012306 5903G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P13556, Tyson Foods, Inc. June 3, 2019, 1943 hours. In attendance: (b) (6) [REDACTED]. On June 3, 2019 at approximately 1943 hours, while observing conditions in the DOA trailer bay in the poultry live hang department, I, (b) (6) [REDACTED] climbed the ladder and observed one live bird in the DOA trailer. I climbed back down the ladder notified (b) (6) [REDACTED] of my findings. She then climbed up the ladder to verify, then notified (b) (6) [REDACTED] Slaughter that there was a live bird in the DOA trailer. (b) (6) [REDACTED] informed the live hang lead and requested him to remove the bird. (b) (6) [REDACTED] then took the bird and elected to euthanize the bird. On June 4, 2019 at approximately 1845 hours (b) (6) [REDACTED] and I went to speak with GPM Bob Taylor about the live bird in the DOA trailer. (b) (6) [REDACTED] and I recommended that Mr. Taylor 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. Mr. Taylor informed us that the employees were retrained on the handling of the birds. We notified Mr. Taylor that this would be documented in a MOI.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M17250	Tyson Foods, Inc.	UQJ081404 1101G	01APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, April 1, 2019 at approximately 1247 hours I performed a good commercial practice verification in the picking room. I positioned myself at a point where I can directly view both lines entering the scald vats. On picking line 2, within two minutes of continuing my check I observed one live bird of average size, still breathing with no visible neck cuts, entering the scald vat. The bird was hanging normally with its head straight down blinking its eyes. I stopped the picking line as it reached the scalders because there were no other interventions to prevent the bird from drowning if I had not intervened. While the picking line was down, I asked the picking room attendant to locate management. (b) (6) arrived in the picking room first. I notified him of my findings and the forthcoming MOI. (b) (6) removed the live bird from the line and I released regulatory control and restarted the line. After discussing my findings with management I performed an immediate retest at approximately 1255 hours; it passed. After management assessed the incident I had a brief discussion with (b) (6) about his assessment and his further planned actions. I informed him that I would be documenting a GCP MOI and forwarding it to the District Office and the District Veterinary Specialist in case additional follow-up is recommended. (b) (6) stated that he increased his monitoring for the remainder of the shift. He also stated that he correlated with the 2nd shift supervisor to perform 7 additional checks for the rest of the day. Sincerely, (b) (6)</p>

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Gregory BrookHouser, DVM – Deputy District Manager - AL

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M17250	Tyson Foods, Inc.	UQI461104 4216G	16APR2019	04C05	Poultry Good Commercial Practices	Open	<p>On Tuesday, April 16, 2019 at approximately 0913 hours I performed a good commercial practice verification in the picking room. I positioned myself at a point where I can directly view both lines entering the scald vats. On picking line 1, I observed one live bird of average size, still breathing with no visible neck cuts, entering the scald vat. The bird was hanging normally with its head straight down blinking its eyes. I stopped the picking line as it reached the scalders because there were no other interventions to prevent the bird from drowning if I had not intervened. While the picking line was down, I motioned for the backup opener to come to my vantage point to cut the carotid arteries. After the kill cut was made I restarted the picking line. Upon leaving the picking room I notified Live/Evis GPM of my findings and the forthcoming MOI. After discussing my findings with management, I performed a retest after the lunch period at approximately 1013 hours that subsequently passed. After management assessed the incident I had a brief discussion with (b) (6) about his assessment and his further planned actions. I informed him that I would be documenting a GCP MOI and forwarding it to the District Office and the District Veterinary Specialist in case additional follow-up is recommended. (b) (6) stated that he increased his monitoring for the remainder of the shift. He also stated that he will correlate with the 2nd shift supervisor to perform 4 additional checks for the rest of second shift. Sincerely, (b) (6)</p> <p style="text-align: right;">Gregory BrookHouser, DVM – Deputy District Manager - AL</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M18866	Jennie-O Turkey Store Sales, LLC	WJL58150 45904G	04APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices Meeting of Interview. Establishment p551, Jennie-O Turkey Store. Meetings to discuss a good commercial practices concern were held on 04/03/2019 at 2:50 pm and 04/04/2019 at 9:00 am. In attendance: (b) (6) [redacted], for the establishment; and (b) (6) [redacted], for FSIS. At 2:45 pm on 04/03/2019, I, (b) (6) [redacted] made the following observation in live hang. The establishment uses an enclosed conveyor system to convey live turkeys from trailers into the establishment. The establishment also uses atmospheric stunning in this conveyor system to render turkeys unconscious. I was standing where stunned turkeys come out of the conveyor system and are then hung on the picking shackle line. I observed the front half of a turkey carcass exit this conveyor system. This included the head, neck, back, breast, and wings. The back and abdomen posterior to the ribs, the pelvis, and the legs were missing. I examined the front half of the carcass and it appeared the carcass had been torn in half just posterior to the ribs. The injury appeared recent or fresh. There were no signs the carcass was a DOA. A plant employee set aside the partial carcass. I went to get the (b) (6) [redacted], and showed him the partial carcass. I asked him what happened to this carcass. I asked if there were any pinch points or places a carcass could get hung up in the conveyor system. He said he would investigate and let me know. I said to (b) (6) [redacted] that there are numerous cameras in live hang, perhaps something was caught on tape that would show what happened. Later that afternoon (b) (6) [redacted] told me the carcass was a dead on arrival bird that had been hung on the shackle line and subsequently got hung up on the chutes or slides that are used when turkeys are unloaded from the trailers. Then the carcass was torn in half. Later again that</p>

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								<p>afternoon (b) (6) told me he had been misinformed. He said the bird had been caught between the truck hoist and the west wall and when the hoist was moved up or down, the bird was torn in half. At 9:00 am on 04/04/2019 I had another conversation with (b) (6). He told me the bird had been wedged between the hoist and the wall and this was how it was torn in half. (b) (6) said all the employees in live hang were instructed to carefully watch for any birds falling down on to the hoist, especially if the birds get wedged between the hoist and the wall, and to be sure any such bird is removed. (b) (6) said the videotape had been reviewed and nothing definitive was seen on the tape. (b) (6) P551, Jennie-O Turkey Store Willmar, MN 56201</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M18866	Jennie-O Turkey Store Sales, LLC	WJL54140 63024G	24JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment p551, Jennie-O Turkey Store. At 0345 on June 21, 2019, I, (b) (6), made the following observation in live haul. The establishment uses a truck hoist for raising and lowering trucks and trailers to unload the live birds. While standing at the front of the truck on the driver side, I observed a bird that appeared to be wedged between the truck hoist and the wall. Looking closer I observed a bird was wedged between the hoist and the wall and was partially gutted with approximately 3 ft. of the bird's intestines hanging down on the outside of the bird carcass. I went to find (b) (6), and showed him the bird that was still wedged between the truck hoist and the concrete wall. (b) (6) tried to pull the bird free with no success. (b) (6) then located (b) (6), and (b) (6) lowered the truck hoist down as it was raised up to unload birds from the second from the bottom row on the trailer. A live hang employee then pulled on the bird, (b) (6) had to raise and lower the lift while the employee pulled and pushed the bird to be able to get it free from between the truck hoist and the wall. This took approximately 2 minutes of pushing and pulling the bird and a combination of raising and lowering the hoist to free said wedged bird. The bird was disposed of into the inedible trailer after it was freed. A similar incident happened on 04-04-19, where a bird was wedged between the truck hoist and the wall as mentioned in MOI WJL5815045904G. (b) (6) P551, Jennie-O Turkey Store Willmar, MN 56201</p>

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25	M18866	Jennie-O Turkey Store Sales, LLC	WJL41050 64527G	27JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices Meeting of Interview Establishment P551, Jennie-O Turkey Store A meeting to discuss good commercial practices concern was held on 06/26/19 at 5:10 am. In attendance: (b) (6)</p> <p>(b) (6) for FSIS. A meeting to inform (b) (6) of good commercial practices concerns was held on 06/26/2019 at 7:20 am. In attendance was (b) (6) and (b) (6) for FSIS On 06/24/2019 while observing live haul at 0505 hours, I found many coop doors of the trailer open. Two turkeys on the right side of the trailer and two turkeys on the left side of the trailer were out of their respective coops and sitting on the mezzanine. Other coop doors were open, but no additional turkeys had exited the trailer. The employees who unload the trailers were on a 30-minute break at the time of my inspection. I found the supervisor of live haul (b) (6) and explained the situation to him. He went to the truck and placed all turkeys back in the coops and shut all the coop doors which had been left open. The truck is on a hoist system which raises it or lowers it to enable unloading of the turkeys. The mezzanine is approximately 12 inches from the side of the trailer and is approximately 12 feet in height from the ground. On 06/25/2019 while observing live haul at 0515 hours, I again found many coop doors open while the unload employees were on break. There was a total of 2 turkeys out of cages on the right side of the trailer, and sitting on the mezzanine, close to the edge. One of the turkeys was upside down laying on his back. The turkey was not breathing well. Respiration was shallow and diminished, less than 28 breaths per minute. I turned the turkey over, back on his feet, and he began taking deeper breaths with an increase in</p>

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								<p>the respiration rate. I could not find live haul personnel, but did locate the (b) (6) [redacted], and advised him of the conditions in live haul. He met me in live haul where I showed him the open coops and loose turkeys. He had an employee replace the turkeys into coops and shut all open coop doors. On 06/26/2019 while observing live haul while employees were on break, I found coop doors open on both sides of the trailer. On the right side of the trailer, I found one loose turkey. It was located at the rear of the trailer. The turkey was suspended between the mezzanine and the trailer. Its tail was on the edge of the mezzanine while his legs were clutching a coop door and its head and neck were extended upward toward the next higher coop. I immediately left the area and found a live haul employee, but also went to find (b) (6) [redacted] was with (b) (6) [redacted], and I asked both men to meet me in live haul immediately to witness the condition of the turkey. When they arrived, the turkey was still positioned as it had been. A live haul employee ran to the turkey and replaced it in the coop. He also shut all the coop doors. During the week of 06/16 to 06/20 I found coop doors open while employees were on break. I also found loose turkeys beneath the truck while it was hoisted in the air and being unloaded. There was a total of 3 loose turkeys that I observed during that week. I was not present at the 06/21/19 weekly meeting, but I spoke with (b) (6) [redacted] about my concerns of the coop doors and loose turkeys. He brought these issues up at the weekly establishment meeting, along with his own concerns about the increase in loose turkeys in live hang that he had witnessed. Observations of this were recorded during the Des Moines (b) (6) [redacted] visit with (b) (6) [redacted] on 05/01/19. During her exit meeting she documented her</p>

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								<p>observation of “multiple open cage doors during unloading and uneven distribution of birds in some cages.” The above lists multiple occurrences of establishment P551 live haul failing to prevent and manage live birds in coops on a hoist above ground from exiting coops while unattended creating a significant risk of serious injury if a fall from the mezzanine occurred. It is the responsibility of the establishment to employ methods of handling and slaughter consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

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05	M18909	Foster Farms	JDD282206 2012G	12JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>I met with (b) (6) for an exit meeting after my daytime GCP visit. The establishment was compliant to 9 CFR 381.65(b) during my observations. We discussed my concern about the high temperatures in the holding shed, where I observed one trailer load of light hen turkeys held prior to entering the shackle barn. Nearly all the birds were breathing with beaks open and at an increased respiratory rate, and a lot were standing up instead of resting in the cages. I observed approximately 4 hen turkeys that were resting on their keel and not panting. The multiple thermometers in the holding barn registered 95 degrees. The establishment has 4-5 fans per fan bank that cover 2 trailer-width sections. Water misters were on but there was minimal air and water flow on sides of the modules that were furthest away from the fans. Adequate measures for heat management are a concern for good commercial practices, and heat stress in turkeys can diminish meat quality on harvest. I have observed good climate management in other facilities. I recommended that the establishment veterinarian team evaluate the holding shed during hot weather to assess weather management. (b) (6) stated he would investigate this and consult with the corporate veterinarians.</p>

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50	M2130	Cooper Farms Processing	HEF260304 3117G	17APR2019	04C05	Poultry Good Commercial Practices	Open	<p>On April 15th 2019 at approximately 0330 hours, I, (b) (6), while performing antemortem inspection outside in the cooling sheds, observed a trailer of live turkeys with a column of cages that were not properly secured by the metal bar that runs from top to bottom, allowing the doors of these cages to swing freely open. I observed one loose live turkey that was sitting on the ground directly beneath the unsecured cages. I informed a nearby live haul employee, who returned the live turkey to the cages before securing them properly. The topmost trailer cages are not reachable without the aid of steps or a ladder and present a significant distance from these cages to the concrete floor of the cooling sheds, and there is relatively heavy vehicle traffic in and around the area.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M248B	Butterfield Foods Company	GXN39150 52031G	31MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P215, Butterfield Foods Co., May 31, 2019, 0805 hours. In attendance: (b) (6)</p> <p>(b) (6). At approximately 0753 hours, while performing a routine Poultry Good Commercial Practices verification task in the picking room, just after the feather picker machines, I observed a bright red de-feathered bird carcass with a dark purple head and lower neck on the line immediately after exiting the picker. Upon further examination of the carcass, I did not observe a neck cut. I observed the line for approximately five minutes and observed two additional carcasses with no neck cuts and four carcasses with shallow neck cuts that did not sever the blood vessels in the neck. All of these carcasses were bright red with dark purple heads. These birds entered the scald tank alive and died other than by slaughter. I observed an establishment employee place all seven cadaver birds in the red barrels in the pinning room. I immediately spoke with (b) (6), in the unloading room, who called for (b) (6). I spoke with (b) (6) at approximately 0805 hours regarding the seven cadaver birds. In response, (b) (6) informed me that he slowed the kill line, increased the amperage on the stunner, and notified the back-up killers of the cadavers. (b) (6) stated that he had started the kill line slower than the normal speed at the start of the shift due to the size of the birds in the lot. He said that he had observed the kill line at the start of the shift and had not observed any cadaver birds. In the kill room following the stunner, I saw several birds with legs not completely in the shackles due to the size of the birds. This resulted in their heads being higher than the kill blade. These birds had to be cut by hand by the back-up cutters.</p>

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								<p>Following (b) (6) corrective actions, I observed the line after the picking machines for an additional five minutes and did not observe any cadaver birds. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. Poultry must be slaughtered in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.</p>
05	M27389	Pitman Farms	NCO26090 45011G	11APR2019	04C05	Poultry Good Commercial Practices	Open	

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05	M27389	Pitman Farms	NCO10120 50507G	07MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P27389, Pitman Family Farms, April 24 and 25, 2019. USDA & Est. personnel involved (b) (6)</p> <p>[REDACTED]</p> <p>The events in this GCP MOI span over two days and relate to delayed delivery of the CO2 supply for the Establishment. Without CO2 for stunning, the birds were stunned using the backup electric stunner on Line #2. (b) (6) was in communication frequently with various Establishment personnel regarding these issues, but most frequently with the individuals listed above. On 4/24/19 at approximately 0919 hours I observed one awake bird while standing at a spot in the last 1/3 of the length of Line #2 that runs on the blood pit platform. This position was before the head-puller and before the scalding, but after the autokill blade and three establishment employees used as back up stickers. I noticed one bird's head moving as if it were looking around. I placed my hand lateral to the bird's eye, without touching the head, and the bird moved its head away from my hand. The bird passed through the head puller and did not enter the scalding alive. I informed (b) (6) of my findings and suggested that if the CO2 gas levels were going to be altered that the Establishment keep good records and be certain to follow any procedures in place. I observed multiple instances over the two days of birds that were still awake after coming through the electrical stunner on Line #2 in the live hang room: On 4/24/19 at approximately 0930 hours I counted 24/300 birds (8%) awake after leaving the electrical stunner and then entering the autokill blade. The birds were lifting their heads and rapidly flapping their wings compared to the wing movements of the other birds. I did not count it at this time, but these birds often were</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the same birds that passed outside of the autokill blade path, evading the cut at the blade. These birds going through the autokill received cuts to the cervical and head region that were not perpendicular to the major vessels of the neck, but instead transverse cuts through the sagittal plane of the head and neck. I informed (b) (6) [REDACTED] of my findings. The Establishment moved the vertical level of the electric stunner in response to my findings. On 4/24/19 at approximately 1730 hours I counted 10/300 birds (3.3%) awake between leaving the electrical stunner and entering the autokill blade. The birds were lifting their heads and rapidly flapping their wings compared to the wing movements of the other birds. I counted 14/300 birds (4.7%) that passed through the autokill outside of the path of the knife. On 4/25/19 at approximately 1000 hours I counted 25/300 birds (8.3%) awake after leaving the electrical stunner and then entering the autokill blade. The birds were lifting their heads and rapidly flapping their wings compared to the wing movements of the other birds. I observed some of them vocalizing or attempting to vocalize. I observed one bird sitting all the way up with its head touching the shackle and its own hocks. I informed (b) (6) [REDACTED], of my findings. The Establishment moved the positions of the backup stickers and the extra monitor in response to the findings. On 4/25/19 at 1000 hours I observed birds hanging from the shackle on just one leg as they left the electrical stunner. I counted 4/300 birds (1.3%) hanging on one leg and then 3/300 (1%) in a second count completed a few minutes later. I discussed my findings at the electrical stunner with (b) (6) [REDACTED] at 1330 on 4/25/19. (b) (6) [REDACTED]</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b) (6) explained that those hanging from one leg had a chance of not getting a full stun. (b) (6) had evaluated the electrical stunners that day and informed me that they were working. On both 4/24/19 and 4/25/19 the Establishment responded to my findings by altering the arrangement of the backup stickers after the autokill and before the head puller and scalding. The Establishment also added an additional person in the same area as a spotter to take birds that appeared to still be awake after passing the autokill and backup stickers off the line for a short period until the spotter was certain the bird was dead. The bird would then be put back onto Line #2 to go into the scalding. The arrangement changed a few times, but the one that I observed that appeared to be most effective was to have two back up stickers on the first 1/3 of the blood pit portion of Line #2 and a spotter and another back up sticker in the middle of the platform on the last 1/3 of the blood pit portion of Line #2. This arrangement appeared to give the most amount of time to find and remove live birds before they passed through the head puller and scalding. The two-person teams also appeared to offer the Establishment employees better support to be effective in removing live birds. There is no FSIS regulatory requirement to stun birds before slaughter and no live birds were observed entering the scalding. Est. P27389 is in regulatory compliance in these matters according to USDA FSIS. The Establishment has a special label claim for animal welfare on some of its products and the observations listed in this MOI may show that the Global Animal Partnership (GAP) claims for these animals was not met for the slaughter portion, specifically that birds were observed hanging by one leg and that not all of their birds were stunned and rendered insensible prior to slaughter. See page 37:</p>

Table: MOIs in Response to FOIA2019-419

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>https://globalanimalpartnership.org/wp-content/uploads/2018/04/GAP-Standard-for-Meat-Chickens-v3.1-20180403.pdf. USDA collected labels from product produced from the birds slaughtered on 4/24/19 and 4/25/19 and some of these labels had GAP "Step 3" printed on the label. If the label claims were not met, this could represent a potential misbranding regulatory non-compliance. The Establishment has been informed of the USDA concerns and both parties are investigating the matter further at this time.</p>
25	M32130	Dakota Provisions LLC	JEB080804 5615G	15APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 4/15/19 0715 hours. (b) (6) . At 0440 hours while performing ante-mortem inspection, I observed 3 dead turkeys immediately beside trailer #5. There was also one turkey lying on the concrete that was alive. Upon further observation, the top cage, 3rd row back on the trailer (driver's side), had an open cage door. I immediately notified (b) (6) of the birds. The live bird was placed back into a lower cage on trailer #5. I did not see any obvious injuries. (b) (6) then had the top cage door shut. The door was fully functional. These birds fell out of the cage to the concrete below, which is a 12 foot drop. (b) (6) was notified at 0500 hours of the open cage door. (b) (6), was also notified of the open cage door. I met with (b) (6) at 0715 hours to discuss the open cage door and the consequences of doors not being shut when leaving the farms to the establishment. I then called (b) (6), and notified him of the events. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M34145	Kadejan, Inc.	JQU160806 2106G	06JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday June 5th, 2019 at 0830 hours while performing a Good Commercial Practices Task, during slaughter I observed that there were eight DOA's that the Establishment had separated from live birds at receiving. There were a total of nine batters in the storage area each batter holds fifteen drawers. Each cage is approximately three feet long by two feet wide by about 18 inches high. I observed a batter in the storage area with birds that were breathing heavy with their mouths open in the top row of cages and also in the next row down. The batter was in the building where the temperature seemed to be slightly higher than the outside temperature. There were only two fans, one of the fans was on the outside of the batters facing in toward the batters and there was also a fan in the center of the batters facing the batters, there was very little air movement in the storage area where the birds were. As I looked at the other cages I observed that approximately seventy percent of the birds were mouth breathing. The outside air temperature at that time was approximately 64° F. The temperature is expected to get up to around 84° F today. I went outside the building to observe the birds in the batters on the outside. The batters had been placed in a shaded area with a slight breeze. There were four batters on the West side of the building where they got the most shade. There were eleven batters on the North end of the building where there was still shade available. As it got later in the day the shade would give way to the sun and heat. In one batter I could see that there were at least five DOAs in two of cages outside located on the West side of the building. The birds were loaded so that not all the birds could lay down in the cage, some were forced to stand. This was because there was no room in the cage since the cage had no more room for the birds to lie down. By 1000 hours there had been 20 DOA's</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>separated from the incoming live birds. At the end of the day there were a total of 59 DOAs, 4262 trimmed birds and 16 condemned by USDA for a Total of 4337 birds in all. Birds must be loaded with room to lie down and not so tight that they are forced to stand. The birds must have room from overcrowding (especially in temperate or hot weather) to prevent diminished ventilation and heat stress. A lack of air low, ventilation, and sufficient space within a cage can lead to heat stress and the death of birds by means other than slaughter. The Establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated Product. The Establishment Management has stated they will send extra batters out on Thursday for Friday's slaughter, to give extra room to the birds and allow them better ventilation. Friday the two extra batters were sent out to the farm, allowing for more room for each bird. There were only nine batters inside the building the batters inside the building were staggered and spread further apart allowing the two fan to move air more affectively. There were four batters still outside on the north side of the building. These batters were also spread far enough apart to allow the breeze to get into the birds. Today's slaughter consisted of 1885 birds that were processed, 8 DOAs, and 19 birds condemned by the plant or USDA inspection for a total of 1912 birds in all today. The plant has ordered two more fans for inside the building and expect them to arrive some time next week.</p>

Table: MOIs in Response to FOIA2019-419

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ541505 4428G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At establishment #45134, Birdsboro Kosher Poultry, on May 28th at approximately 2:45 pm I (b) (6) was called to the (b) (6) stand on the turkey evisceration line. Upon examination of the turkey carcass I saw that the skin incision was lengthwise (parallel to the line of the neck, not straight across under the chin) and asymmetrical (only on the right side of the neck), the left carotid artery had not been severed, and the other artery had only been nicked. The entire neck was heavily hemorrhaged. There was a small amount of carcass bruising. The Plant Manager, Carlos Urieta, was notified and also examined the carcass. I explained how my observations led me to believe the turkey was a cadaver and had not been slaughtered properly. This is not consistent with good commercial practices which requires that live poultry cannot die from causes other than slaughter. He left to speak with the rabbi who was slaughtering at that time (the establishment slaughters one turkey at a time on a single line). Before he left, I informed Mr. Urieta that I would be issuing an MOI for the poultry mistreatment.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF54160 42105G	05APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Friday April 5, 2019 from 1508 until 1530 Place Meeting Held: Est. M5842 SPHV's office Persons Attending: FSIS Attendees - (b) (6) . Tyson Foods Attendees - (b) (6) Author(s) of this Meeting Report: (b) (6) Date this Meeting Report was Written: Friday April 5, 2019 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Friday April 5, 2019, from 1424 to 1433 CST, I performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 in the picking room. At 1430 during the check, I observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward, looking around, panting and alert. This was a very small for the lot, young chicken. I removed this live bird from kill line 2 at 1430, immediately before the bird would have entered the first scald tank on kill line 2 and placed this young chicken on the ground where it sat upright, eyes open, and looking around. I then went into the live hang room and requested live receiving supervisor Oree Bradley be called to the picking room then resumed the station 1 check. This check was completed at 1433 with no more live birds observed. (b) (6) arrived on the scene at approximately 1432 and was shown this 1 live young chicken. He and a team member then took this live young chicken back to the live hang room. At this time, (b) (6) informed me that both team members that were usually assigned to be backup killers had called in earlier and were not at work today. At the time the 1 live chicken was seen, there was 1 backup killer covering both kill</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>lines. I then performed a GCP Station 1 follow up check #1 on kill line 1 from 1434 to 1443 with no more live birds observed. I performed follow up check #2 on kill line 2 from 1444 to 1454 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant management on Friday April 5, 2019 from 1508 to 1530 concerning this GCP poultry mistreatment incident: I met with establishment (b) (6) in the SPHV's office from 1508 to 1530 on Friday April 5, 2019. (b) (6) informed me that most of plant management were still in a meeting but had already been informed of this incident. During this meeting I described my observations concerning this incident as outlined above. I then told (b) (6) that due to the results of the 2 follow up checks on 4/4/19 (see above) the 1 live bird I had observed and removed from kill line 2 at 1430 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus, IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF36210 54704G	04MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Saturday May 4, 2019 from approximately 2025 until 2100 Place Meeting Held: Est. M5842 Evisceration GPM office Persons Attending: FSIS Attendees - (b) (6) . Tyson Foods Attendees (b) (6) .</p> <p>Author(s) of this Meeting Report: Robert Washington Date this Meeting Report was Written: Saturday May 4, 2019 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Saturday May 4, 2019, from 1947 to 1958 CST, I performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 1 in the picking room. At 1950 during the check, I observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward, looking around, and alert. This was a significantly smaller than average for the lot, young chicken. I removed this live bird from kill line 2 at 1950, immediately before the bird would have entered the first scald tank on kill line 1 and placed this young chicken on the ground where it sat upright, eyes open, and looking around. At this time, I noted that this bird was dry and had not been stunned. I got the attention of the picking room attendant who requested (b) (6) be called to the picking room then resumed the station 1 check. This check was completed at 1958 with no more live birds observed. (b) (6) arrived on the scene at approximately 1952 and was shown this 1 live young chicken. He then took this live young chicken back to the live hang room. At 1959 CST, there was 2 backup harvesters, each covering one kill line. (b) (6) then</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>performed a GCP Station 1 follow up check #1 on kill line 2 from 2001 to 2010 with no more live birds observed. (b) (6) performed follow up check #2 on kill line 1 from 2011 to 2021 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant management on Friday April 5, 2019 from 1508 to 1530 concerning this GCP poultry mistreatment incident: I met with establishment (b) (6) in the SPHV's office from 2025 to 2100 on Saturday May 4, 2019. We were joined by (b) (6) at approximately 2040. (b) (6) informed me that he and (b) (6) had already been informed of this incident. During this meeting I described my observations concerning this incident as outlined above. I then told (b) (6) that due to the results of the 2 follow up checks on 5/4/19 (see above) the 1 live bird I had observed and removed from kill line 2 at 0748 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus, IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. (b) (6) both stated they are working on plans to make identification of significantly undersized and un-stunned birds easier. They stated they would keep IPP informed on the progress of these plans.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA28110 40903G	03APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>1140 - When going to complete my Good Commercial Practice check with (b) (6), we observed several cadavers in the red barrels at the re-hangers on line 2. One of the cadavers had no cut on its neck. At 1142 while performing the Good Commercial Practice task I observed on Line 2, a live bird with no cut on its neck as evidenced by their breathing, having eyes open, and showing coordinated body movements was about to enter the scalding tank. (b) (6), who accompanied me when I did the task was able to retrieve the bird from the line before it could enter the scald tank. Within a few minutes 2 additional live birds as evidenced by their breathing, having eyes open, and showing coordinated body movements were observed by us and removed by (b) (6). Both birds were insufficiently cut enough to prevent them from entering the scalding tank alive. (b) (6) also removed an additional bird during this time. There was no other intervention procedure in place at the entrance to the scalding tank, so if the establishment employee had not been present to remove the birds from the line, the birds would have entered the scalding tank and would have died by means other than slaughter. (b) (6), stated they had added additional backup cutter to Line 2 due to the person there had not been in the job long and would also be adding a person at the entrance to the scalding tank. (b) (6), was notified of the MOI. These issues were also discussed with Cowan Johnson, Plant Manager, on 03/28/2019 in a meeting held in the USDA Office. Also in this meeting was discussed the GCP issues found that morning and on the previous day.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA51080 41703G	03APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, 27 March 2019 at approximately 0530 while going to perform a NPIS Leukosis check, I observed several cadavers in the red barrels next to the re-hangers. After completing the NPIS Leukosis, I performed a Good Commercial Practice task and observed 2 live birds as evidenced by their breathing, having eyes open, and showing coordinated body movements was about to enter the scalding on Line 2. The 2 birds were observed within a few minutes of each other. The line was stopped and both birds were removed by plant employees before they entered the scalding. There was no plant employee at the scalding when the first bird was observed, but there was when the second bird was observed. There was no other intervention procedure in place at the entrance to the scalding, so if the establishment employee had not been notified/present to remove the birds from the line, the bird would have entered the scalding and would have died by means other than slaughter. (b) (6), was notified that a MOI would be issued. These issues were also discussed with Cowan Johnson, Plant Manager, and (b) (6), on 03/28/2019 in a meeting held in the USDA Office.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M7470	Mountaire Farms Inc. - NC Division	YRA460604 5029G	29APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>April 26, 2019, at approximately 0715 hours, on my way, while performing ante-mortem inspection in the receiving area, I observed a live bird in the dead-on-arrival (DOA) container. The bird was underneath several other birds, but I could see the breast area of the bird rising and falling with each breath. I verbally notified the plant's (b) (6) of my findings and she notified the (b) (6). The DOA container was retained by (b) (6). The bird was removed from container by (b) (6). As the bird was being removed from the container, its wings began to flap. At that time, the bird was positively identified as a live bird. (b) (6) arrived in the receiving area and took corrective action by having the remaining birds in the DOA container dumped out onto the pavement. I did not observe any other living birds in the container. Had this bird remained in the condition it was found; it would have been smothered to death and therefore died by means other than by slaughter. I notified (b) (6) of the plants failure to comply with 9 CFR 381.65 (b) and I would be issuing a Memorandum of Interview (MOI) for failure to follow good commercial practices. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and live poultry should not die of 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</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>pertinent matters discussed concerning this incident and is true to the best of my knowledge.</p>
60	M9977	Tyson Foods Inc.	YBL470604 1003G	03APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2 April 2019 at P1325, Tyson Foods Inc., at approximately 1817 hrs while performing a routine Poultry Good Commercial Practices (GCP) verification task at the pre-scald area, I observed the following event. As I was observing chickens in the pre-scald area, I observed one chicken still breathing as it entered the scald. The chicken's head was still completely attached and the chicken was alert with no bleeding cut present on the neck. I immediately notified (b) (6) [REDACTED] as we watched for the chicken to exit the scald. (b) (6) [REDACTED] removed the chicken carcass from the line as it exited the last picker. The carcass was deep red in color and the head and neck were engorged with blood. He confirmed that there was not a cut on the neck. The back-up kill person failed to manually cut the neck to permit the required bleed-out. The regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with good commercial Practices. 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 a thorough bleeding of the poultry carcass. Additional discussion of poultry handling is in Federal Register: Docket No. 04-037N - Treatment of Live Poultry Before Slaughter. Respectfully, (b) (6) [REDACTED]</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M9977	Tyson Foods Inc.	YBL140504 1423G	23APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 23 April 2019 at P1325, Tyson Foods Inc., at approximately 0445 hrs while performing a routine Poultry Good Commercial Practices (GCP) verification task at the dumper, I observed the following event. A team member was operating the dumper to dump cages of live chickens. He was moving the cage back, then lifting the cage to dump again. He did this repeatedly leaving a gap between the cage and dumper each time before dumping again. I observed a chicken that was still twitching fall onto the belt. I observed the chicken as it stopped moving and died. It had blood dripping from an area on the neck onto the belt. (b) (6) came into the dumping area and I immediately pointed the chicken out to him and explained that the team member dumping the cage had moved the cage back away and then dump again, repeatedly. He spoke with the team member and I said that I wanted to get the carcass when it went into the live hang area. We observed the carcass and it had a bleeding cut on the neck and also cervical dislocation in the neck. I immediately found (b) (6) and notified him of the event at approximately 0451 hrs. The establishment said they would have a meeting with all of the team members in the live-hang area at the end of lunch. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that they review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified the establishment that this MOI will be forwarded to the District Office and the District Veterinary</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully (b) (6)
50	P1209	Whitewater Processing Co.	FFG090804 4704G	04APR2019	04C05	Poultry Good Commercial Practices	Finalized	Est. P-1209 Whitewater Processing Co. At 0855 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. One old Breeder turkey (Hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, was removed from the line by plant personnel and rehung prior to the stunner The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred four weeks ago (03/07/2019). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. She stated she would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG050805 3901G	01MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0855 hours while observing birds entering the scald tank as part of a routine GCP task (b) (6) observed the following. One old Breeder turkey (Hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line no plant personnel responded when the bird had expired (b) (6) restarted the line. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred four weeks ago (04/04/2019). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1235	Wayne Farms LLC	GKN51120 54828G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On May 28, 2019, at 1020, while performing a routine good commercial practice verification, I observed one live bird enter the scald vat. I was standing in the picking room at the west entrance of scald vat number one. Just as a bird was entering the scald vat, I observed that a second smaller bird was hung behind it on the same shackle. The bird that was hung behind had open, blinking eyes and was lifting its head. I notified (b) (6) who was in the immediate area. The line was stopped and an attempt at retrieval was made. When the bird exited the scald vats, I confirmed that the throat had not been cut and therefore this bird had died otherwise than by slaughter. (b) (6) removed the bird from the line and condemned it. I immediately performed an additional one thousand bird check and did not observe any improperly slaughtered carcasses. I then proceeded to the kill room and verified that the stunner and kill machine were functioning as expected. (b) (6) stated that he had multiple new, inexperienced live hangers in the area and for immediate corrective actions, he instructed an experienced live hanger to work with each person. At approximately 1100, I notified (b) (6) of this incident and forthcoming MOI documentation. Plant Operations Manager Brad Trapp was also notified by phone while I was in (b) (6) office. Respectfully, (b) (6)</p> <p>Gregory Brookhouser, DVM-DDM</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1235	Wayne Farms LLC	GKN54080 64827G	27JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 26, 2019, at 1108, I, (b) (6), observed less than good commercial practices in the picking room. During the performance of a routine Good Commercial Practice check (GCP), I observed one live bird whose throat had not been cut about to enter scald number one. Additionally, the bird exhibited labored respiration and open eyes. I was standing at the west (entrance) end of scald number one where the establishment has installed a stop button for occurrences such as this. Per establishment's written permission, I immediately stopped the picking line to prevent the bird from entering the scald vat and drowning. (b) (6) arrived quickly and removed the bird from the line prior to restarting the picking line. This bird had passed all the establishment's intervention steps and the entrance into the scald was imminent when the line stopped. Hence, it is reasonable to conclude that without intervention and the utilization of the emergency stop button, the bird would have entered the scald alive. I immediately performed an additional 1,000 bird check and did not observe any improperly slaughtered carcasses. I then proceeded to the kill room to verify the function of the stunner and kill machine. During my observation period I noted that the backup killer had to slit the neck on more than 20 birds in less than 3 minutes and approximately 50 percent of these birds were not properly stunned. I instructed the backup killer to blow his horn for maintenance assistance. After removal of the live bird and examination of the kill process, the establishment determined that due to bird size variations the stunner and the kill blade needed to be raised. After adjusting the equipment, verification checks performed by the QA humane handling technician were found to be acceptable</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>and within the parameters of their poultry welfare and handling program. (b) (6)</p> <p>(b) (6) was notified that GCP MOI documentation would be forthcoming. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Respectfully, (b) (6)</p> <p>(b) (6) Cc: Dr. Gregory Brookhouser, DDM, Jackson DO</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ44160 42719G	19APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment 1241-P, Tyson Foods, Inc. April 19, 2019, 9:00 pm. In attendance: (b) (6)</p> <p>(b) (6)</p> <p>Nathan Henry, Plant Manager; (b) (6)</p> <p>(b) (6)</p> <p>At approximately 3:25 pm while performing a Poultry Good Commercial Practices task at a point just before where the chickens enter the scalding tank, I observed a live chicken enter the scalding tank while still breathing. The chicken had no visible knife cut on its neck and was exhibiting voluntary movement of the head and neck as it entered the scalding tank. I immediately proceeded to the point on the kill line directly after the last picking machine and waited for the chicken carcass in question to pass by me. When the carcass appeared, I removed it from the kill line and examined it. The carcass was small, red in color, and had no knife cut on the neck. I immediately showed the chicken carcass to (b) (6)</p> <p>(b) (6), and informed him of the impending MOI. At approximately 3:45 pm, I resumed the performance of my Poultry Good Commercial Practices task at the same point of the process as described above. After observing the process for approximately 2 minutes, I again observed a live chicken enter the scalding tank while still breathing. This chicken also had no visible knife cut on its neck and was exhibiting voluntary movement of the head and neck as it entered the scalding tank. I immediately proceeded to the point on the kill line directly after the last picking machine and waited for the chicken carcass in question to pass by me. When the carcass appeared, I removed it from the kill line and examined it. The carcass was small, red in color, and had no knife cut on the neck. I immediately showed the chicken carcass to (b) (6) and informed him that this incident would also be</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>added to the MOI. After finding this 2nd incident of a live chicken entering the scalding tank, I then observed the process at a point near the employee who was working as the back up killer. I noted that several of the chickens coming down the line were very small, were missing the water bath in the stunner, were not being properly stunned, and were therefore not being cut by the kill machine. As a result, the employee working as the back up killer was having trouble keeping up with the process. At approximately 9:00 pm, I met with Nathan Henry and the other members of establishment management listed above to discuss my findings and the corrective actions that were taken by establishment management. Nathan Henry stated that the Live Hang supervisor immediately assumed the role of back up killer for the remainder of the shift, members of the maintenance team looked at the stunner and made some adjustments to it, all establishment employees who work in the back up killer position were reminded to stop the kill line whenever they are unable to keep up with the process, and the grow out team members were informed to work with the growers to ensure a more uniform bird size for incoming flocks.</p> <p>(b) (6) ██████████, Est. 1241-P Corydon, IN</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1284	Pilgrim's	GDA38010 52115G	15MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 01284-P, Pilgrim's, May 14, 2019, 2120 hours. In attendance: (b) (6)</p> <p>On May 14, 2019, approximately 2115 hours, while inspecting the MSC/DOA offal trailer, I observed a live chicken. The chicken was on the floor of the trailer resting on its breast and covered in red dye denaturant. I estimated around 150 dead chickens were in the trailer, and all chickens I could easily observe still had their heads attached. I immediately notified (b) (6). He and (b) (6) inspected the offal trailer with me. (b) (6) stated he had not dumped any DOA's into the trailer since live hanging had started for the shift. I observed the denaturant on the carcasses and live chicken had stained the chickens but was dry (b) (6) retrieved the live chicken which was alert and active when picked up. He humanely euthanized the animal by rapid decapitation. A Poultry Good Commercial Practices MOI was documented on 11/19/2015 for finding a live chicken in the offal trailer. The preventative measure documented by plant management to prevent recurrence, was "a documented check will be performed at the beginning and end of each shift. The check will be to inspect the MSC/DOA offal trailer for any live chickens. Documentation of this check can be found on the Daily Animal Welfare Audit." I reviewed the Daily Animal Welfare Audit form from day shift operations on 5/14/19, and an inspection of the MCC/DOA offal trailer for live chickens was completed at 1520 hours and found to be acceptable, no live chickens in the MSC/DOA offal trailer at the end of the shift. I reminded (b) (6) that the regulations require that poultry be slaughtered according to Good Commercial Practices. This includes employing humane</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>methods of handling that prevents needless injury and suffering. No immediate planned actions were provided by the establishment at this time, however, an investigation would be conducted, and a response would be provided by plant management. (b) (6) was informed that this mistreatment MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in the event additional follow-up is recommended. Respectfully (b) (6) 01284-P Pilgrim's</p>
90	P1307	Mar-Jac Poultry-AL	KIL030205 2108G	08MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0125 while performing Ante-Mortem and an Animal Welfare check at line 1 live bird cage dump, I observed an Establishment employee throw a live chicken approximately 3 feet diagonally across from a lower set of cages to the top of another set of cages. As the chicken skidded across the top of the cage approximately 2 feet, it vocalized and flayed its wings. The employee's actions caused the bird undue distress and excitement. I notified (b) (6) of my observations. A copy of this Memorandum of Interview (MOI) will be forwarded to the appropriate District Office personnel. Respectfully submitted on May 8, 2019, (b) (6) Cc: Dr. Gregory Brookhouser, DDM (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P13369	George's Processing, Inc.	ZUD41100 60426G	26JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>FSIS Personnel: (b) (6) Plant Personnel: (b) (6)</p> <p>Location: FSIS Supervisor's Office Meeting conducted by: (b) (6) On 6/25/2019 at 1435 hours, (b) (6) met with (b) (6) to discuss the humane handling issue observed by (b) (6) as described below. On 6/21/19 at approximately 1715 hours while performing a Good Commercial Practice Verification Task in the dumper area of Live Receiving, I observed the feet of what appeared to be 2 birds visible behind the gear/sprocket cover on the south end of the upper line 3 dumper belt of the line. The lower 2 ½ to 3 inches of 3 paws were visible in a standing configuration. I was unable to determine if the birds were alive at this time. I immediately informed Receiving and (b) (6), who stopped the dumping process and removed 3 uninjured live birds and 1 macerated dead bird from this area. All birds were significantly undersized. The cover was in place to prevent live birds from being injured or killed in the gears/sprocket of the upper belt. (b) (6) called maintenance to evaluate the situation. It was determined that, under certain conditions, the lower portion left space for the very small birds to get trapped inside and possibly contact the gears. The cover was removed, the area was monitored with the intention of redesigning the cover. (b) (6) and I discussed the observation and he confirmed the corrective measures that were to be taken. Monday at approximately 0830 hours I was told by (b) (6) that the redesign had taken place and I verified the cover was in place and functioning as intended. It is your responsibility to design and monitor the live bird handling equipment and practices in a manner which prevents birds from being mishandled or dying by means other than</p>

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								slaughter. Your ongoing monitoring of areas where issues have historically occurred or are at increased risk for such problems is critical in properly implementing good commercial practices. This MOI includes all information discussed during the meeting (b) (6) 6/25/2019

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P164	Tyson Foods Inc	IJM212306 2410G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>To: Mr. Steve Langford, Plant Manager Tyson Foods, P-164 Forest, MS At approximately 0404 hours, while performing a portion of the Good Commercial Practice task as I was observing the conditions in the Picking room area in the Establishment's Evisceration department. (b) (6)</p> <p>(b) (6) observed a deep red live bird entering the scalding tank for Picking Line #1, the live bird was small and no cut was evident on the bird's neck area. The bird was alert at this time. I proceeded to watch the bird until it could be safely removed from the picking line. Upon closer examination, the bird in question was still intact with no cut to the neck area or anywhere else on the bird. I informed (b) (6) of this finding. (b) (6) immediately notified GPM Prentiss Bruce as well as (b) (6)</p> <p>(b) (6) Mr. Bruce and (b) (6) observed the bird. A second small red bird was observed with a bad cut along the neck area for Picking Line #3. However, I did not observe the second bird going into the scalding tank. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommend that Mr. Bruce review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>(b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF52010 42201G	01APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2035 hours, while performing part of the Good Commercial Practice task in the picking room, I observed a sensible bird (eyes open, head tucked) come by me with its throat not cut and still breathing on Kill Line 2. I then observed the bird enter the scald tank. I did not see the Supervisor in the area, so I proceeded to the end of the picking line to wait for the bird to emerge from the pickers. When I got to the end of the picking line, I located (b) (6) just moments before the bird emerged from the pickers. I showed (b) (6) the bird and he removed it from the line. (b) (6) and I observed that there was no cut on the throat but there was a small superficial cut on the back of the head. This bird was average size for the birds within the flock. I performed a recheck shortly after and observed zero sensible birds prior to the scald tanks. (b) (6) and (b) (6) met with me in the Evisceration office to discuss the issue. (b) (6) informed me that the backup killer would be disciplined according to company policy. He also stated that the employees that backup the backup killer are contract employees. He informed me that he had notified their employer of the incident. Similar findings of a sensible bird observed prior to the scald tanks were observed on 11-29-18, 10-30-18, 9-6-18, 8-6-18, and 6-29-18. Previous measures to prevent this from reoccurring have either been ineffective or were not implemented.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF49120 44116G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4-15-19 the plant ended slaughter operations early at approximately 1235 in the live hang area. Birds from Evergreen Farm and Vira Farm had already been caught and brought to the plant or were in route before the plant ceased slaughter operations. The earliest birds from Evergreen Farm arrived at 0834 on 4-15-19 and the last trailer from Vira Farm arrived at 1248 on 4-15-19. Slaughter operations did not resume until approximately 0930 on 4-16-19 leaving these birds without food or water for an extended period of time (up to 25 hours). The establishment's Animal Welfare Plan contains the National Chicken Council Animal Welfare Guidelines and Audit Checklist for Broilers. Page 11 of the plan states (b) (4) [REDACTED] Page 14 of the plan states (b) (4) [REDACTED]. Both of these timeframes were exceeded. On the afternoon of 4-16-19, I met with Mr. J.P. Koch, Plant Manager and (b) (6) [REDACTED] and discussed my concerns over the length of time these birds were kept on-site without food or water. Both men appeared to understand my concerns. They expressed that they were forced into holding these birds while they waited on decisions concerning a large quantity of product that was on hold at the establishment. The establishment delayed running the birds from Evergreen and Vira Farms to prevent any potential mixing of product from those farms with the product that was on hold.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF53040 55821G	21MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0109, I went to live hang to perform part of the GCP task and immediately observed 3 live birds caught in the transfer belt gears. The belt was no longer covering the gears, which allowed live birds to get caught in them. The gears were ripping into their abdomens and crushing their rib cages. The live birds were unable to escape from the moving gears. One employee was trying to pull a live bird out from the gears while the gears were still moving. As I entered the live hang room, a maintenance employee exited the room through the back-dock door. There were 2 employees with white shovels pushing the live birds that were on the dumping belt over to the opposite side to avoid the moving gears. The live hangers were sorting through the injured birds on their belt and hanging the uninjured birds. At no time did any employee stop the line to prevent any further birds from being injured. I immediately took regulatory control and had the belts stopped. I placed US Reject Tag No. B-45141447 to the emergency stop lines. I asked a maintenance employee that had just walked out the back door to radio (b) (6) [REDACTED]. I showed (b) (6) [REDACTED] the birds that were caught in the gears. Two of these birds were still alive and one had just succumbed to his injuries. There were approximately 3-4 dead birds mangled within the gears also. Upon further inspection of the birds that were on the hanging belt, approximately 15 birds were found dead. Some of these had been eviscerated while they were alive. There were another 4-5 live birds with severe injuries such as partially amputated legs and crushed rib cages with deep lacerations to the abdomens. These birds had shallow breathing, not moving and their eyes were closed, which indicates they were in a state of moribund. The birds were removed and immediately euthanized</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>via decapitation. During the time that I was in live hang, I discovered that the live hang transfer belt that covers the gears had come off its track earlier in the evening. At that time, Maintenance repaired the belt and had to remove a link in the belt during the repair. (b) (6)</p> <p>(b) (6) informed me that this had occurred and that they thought the problem had been fixed. I asked (b) (6) if anyone monitored this belt to ensure that it stayed on track. He told me that he did not believe anyone stayed to monitor the belt during operation. At approximately 0200 hours, (b) (6) informed me that he had held a training session with all the live hang employees and leads. The training covered the topic of immediately stopping the line when a piece of equipment malfunctioned and notifying the lead or supervisor. (b) (6) informed me that (b) (6) was going to hold the same training for the maintenance employees as well. (b) (6) also stated that a maintenance employee would be placed in live hang for the rest of this shift to ensure that the belt stayed on its' tracks. Regulatory control was relinquished at approximately 0236 hours after I monitored the equipment to ensure that it was functioning appropriately. I reviewed the establishment's Animal Welfare Program, last updated 2-17-19. There are no written procedures that describe what an employee should do when a piece of equipment breaks and begins injuring the birds. The establishment's program has procedures for instructing employees how to hang birds, carry birds, stun birds, and euthanize birds but it does not instruct them on how to stop a line to prevent birds from becoming injured. USDAs concerns are that there were approximately 15 employees in the live hang room, and no one was willing to stop the line to prevent the birds from enduring</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the injuries or agonizing death that they had to endure. USDA encourages the establishment to respond to this MOI.</p>
40	P165H	OK Foods, Inc.	DAF31090 65910G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06-09-19 at approximately 2126 while performing a good commercial practices check, I (b) (6) observed two live birds in the DOA dumpster outside the live hanging room. It was early in the shift, so the birds were towards the bottom of the dumpster. I observed a rhythmic in and out of the bird's abdomen as it breathed. I immediately notified (b) (6) who happened to be in the area at the time of my observation. A plant employee removed the live bird from the dumpster at which time I observed a second live bird that had been underneath it. During the removal process both birds had their eyes open and began moving around. Past practice at this facility is for all birds to receive cervical disarticulation prior to being placed in the DOA dumpster. The establishment's Animal Welfare Program states (b) (4) (b) (6) explained that the employee responsible would receive additional animal welfare training.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P165S	OK Foods, Inc.	LWA30200 45109G	09APR2019	04C05	Poultry Good Commercial Practices	Open	<p>At 1735 on 4/9/19 shortly after the 1700 break, I was informed that the plant was having a large DOA issue at Live-hang. At 1739 I arrived at Live-hang and observed a pile of deceased birds approximately 3' in diameter and 2' tall at the end of the Live-hang belt. Plant workers were taking DOAs off the pile, decapitating them, and placing them into condemn containers. I observed that the Live-hang belt, which was currently running, was mostly full of more deceased birds and few live ones. I asked (b) (6) [REDACTED], about the situation. He stated they had already quit loading cages and were clearing out the pile of deceased birds. I walked through the yard and observed that there were several cages up on the rollers, including at least two still in the LAPS tunnel. The LAPS tunnel is enclosed on two sides, has the afternoon sun shining on one entrance, and does not have fans inside it. I informed (b) (6) [REDACTED] that they should move those cages out of the tunnel if they are going to be down for any length of time so as to not cause further DOA birds, which he did. The remaining cages further down the rollers were left on the rollers under fans, though the misters were not on. A sign on the Live-hang supervisor's office door stated that (b) (4) [REDACTED]. The temperature reached 85 degrees today. I observed significant amounts DOAs (>5 per row per cage) within the cages on the rollers. I observed 7 trailers of birds out in the open on the yard. There was a misting fan trailer near the middle of the column, but it did not appear to be on. A forklift was carrying a single diesel-powered fan around two of the trailers, but the other five were not getting any air. All the observed birds were panting heavily, though I did not see very many DOA birds in those cages. The Live-haul shed was completely full of trailers with the fans</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>on but not the misters. The birds there appeared calm and not in distress. I asked (b) (6) where the cages with all the DOA birds came from, the yard or from the shed. He stated they had come from the yard. I informed him that the misters on the rollers, on the yard, and in the shed did not appear to be on or functioning. He stated he would call the Live-haul crew about it. Maintenance at Live-haul stated the misters were not working due to the hoses being broken. At 1815 I returned to Live-hang and observed another, though smaller, pile of DOA birds at the end of the conveyor. I informed (b) (6) that they were still going too fast and were causing pile ups on the floor and at the end of the belt, and that they need to slow their cage dumping so as not to cause pile ups. The plant brought out a pressure washer and was using it to spray down cages that were on trailers on the yard. The fan in the dumper was plugged in and turned on at this time also. By around 1840 the DOA numbers had drastically declined and appeared to be at normal amounts. I talked to Ross Greenwood, Plant manager, about the issues and informed him that a MOI would be documented. The plant had brought more trailers of birds than their Live-Haul shed could contain and so put several trailers outside in the direct sunlight. They did not have adequate fans or working misters to care for all the birds on the company grounds. The establishment was running cages faster than their employees could process the DOA which caused pile ups of dead birds on the Live-hang belt and floor. During the weekly establishment meeting on 3/28/19 I had discussed the increasing weather temperatures and how the establishment would need to handle their birds with respect to the increased temperatures. See MOI #: LWA4913031528G for further information.</p>

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35	P165S	OK Foods, Inc.	LWA41120 65714G	14JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is to document my conversation with (b) (6). While performing a GCP task in the Live Hang area, I heard loud offensive music being played on a speaker device and being sang loudly by the employees. The lyrics contained vulgar content and foul language. (b) (6) stated that he did not take the issue lightly and would directly take care of it. Also, while performing a GCP task, I observed a live bird on the line #1 Kill line enter the scalders. The neck of the bird had not been cut. The eyes of the bird were opened and moving. While (b) (6) and I were present, the cadaver carcass was sorted properly at the line #1 rehang table by being removed and placed into the marked "Condemned" barrel.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P17766	Southern Hens, Inc	SSN091604 0105G	05APR2019	04C05	Poultry Good Commercial Practices	Open	<p>Ms. Tia Horton Plant Manager Southern Hens, Inc 329 Moselle-Seminary Rd Moselle, Ms 39459 Ms. Horton, On April 5, 2019 at approximately 0915 hours, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS Poultry Good Commercial verification task. In the hallway, concerning one of the drains, there were 3(three) birds located in that common drainage exit leading to the offal drainage system. The birds were soaked from the incoming water, 1(one) of birds was struggling to stay afloat with failed attempts as it tried to prevent its self from going further into the offal drainage system. Had I not been there to inform plant employees of the situation, more than likely those birds would have eventually been swept into the offal drainage system, as this area is not normally monitored throughout the day. (b) (6) was informed of the incidents and the GCPIP MOI to follow. I explained to (b) (6) that allowing live bird(s) to enter the drains alive would lead to entrapment, drowning 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. (b) (6) discussed briefly the less than GCPIP incident at back dock area at approximately 0918 hours. No response to the less than GCPIP incident was given at this time and a investigation was pending. (b) (6) was advised a GCPIP</p>

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								<p>Memorandum of Interview would be issued to management pending review by (b) (6) [REDACTED]. Respectfully, (b) (6) [REDACTED].</p> <p>cc. Dr Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM (b) (6) [REDACTED]</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P18557	Sanderson Farms, Inc.	QNA14080 55806G	06MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On May 6, 2019 at approximately 05:40 (b) (6) [REDACTED], observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices check at 18557 P in Summit, MS. While observing the kill machine of each picking line for proper function, I did not observe any abnormality in the equipment's operation. I did observe that a new employee was backing the kill machine on line #2. I walked to the end of the blood trough to observe for any live birds entering the scalders. I observed a single, live bird at 05:40 CDT enter the scalders on picking line #2. The bird was hanging on the shackle with its eyes open, blinking, head retracted and showing voluntary head movement. I did not observe a cut on its neck. This bird entered the scalders alive and still breathing. I observed the head grossly swollen and hemorrhagic after the bird exited the scalders and before it went through the deheader. I did not take any regulatory action with this single-bird incident, since no evidence of a system failure existed. I notified (b) (6) [REDACTED], of the observed nonconformance, during a brief meeting held in rehang at approximately 05:47 CDT. I presented the cadaver to him, explained my observation, informed him that a Memorandum of Information (MOI) was going to be documented, and relinquished the carcass into his control. A copy of this Memorandum of Information will be forwarded to the appropriate personnel in the Jackson District Office. Respectfully, (b) (6) [REDACTED] and Mr. Gregory Brookhouser, Jackson DDM.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P19112	Perdue Foods LLC	OXA44220 41803G	03APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On April 1, 2019 I, (b) (6) observed less than Good Commercial Practices (GCP) while performing a Poultry Good Commercial Practices verification task at Perdue Foods, LLC #19112-P. The following contains my findings and the content of an interview conducted at 03:45 by me with (b) (6).</p> <p>Upon entering the DOA area at 23:55, I noted that the DOA dumpster was approximately two thirds full and a chicken was on its back in the dumpster vigorously paddling. No plant personnel were present in the room. I immediately summoned (b) (6) and we identified and removed five live birds from the top layer of birds in the dumpster. I instructed (b) (6) to remove all the birds from the dumpster checking for more live birds. Two additional live birds were found buried under several layers of dead birds. (b) (6) is aware that a copy of this MOI will be forwarded to appropriate personnel in the Jackson District Office. The interview concluded. CC: (b) (6)</p> <p>(b) (6) File</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P192	Pilgrims Pride Corporation	OOB30090 44923G	23APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0452 while (b) (6) was performing Antemortem inspection the following failure to observe Good Commercial Practices was observed. A trailer with live birds from Lot 2 Harriad Farm contained a cage in which the floor bottom divider had fallen down on top of several birds, which had to bear the weight of the divider and layer of birds atop it, and forcibly pinning one bird against the cage bars. The bird was alive, but its breathing appeared stressed. The inspector immediately notified (b) (6) to address the animal welfare concern. Cage conditions were recently discussed in weekly meeting with management held on 4/18/19, to confirm cages in poor condition were culled during slaughter renovation downtime 3/25- 3/29/19. Previous issued MOI OOB171212931I on 12/31/18 was for cage conditions affecting live birds.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P20251	Tecumseh Poultry, LLC	PBM00090 62110G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/10/19, at approximately 0809 hours, while performing a routine Poultry Good Commercial Practice Verification task, I, (b) (6), observed one instance of bird mistreatment on an NAE (No Antibiotic Ever) trailer, numbered T323, in the loafing shed. The bottom module had a compartment with a stuck bird. The bird's two middle toes (second and third digits) of the left paw were trapped between the spring wire and the door. The toes were squeezed flat by the spring door contraption causing the toe's segment at the distal phalange to turn slightly blue/purple, which may have indicated ischemia. The bird at this time was not moving or attempting to move. The bird had its eyes closed and was not fully alert/responsive to manipulation. The left leg of this bird was laid out, if not stretched out, horizontally behind it. I met with (b) (6) to show him the situation. He slowly opened the door and released the toes. The bird remained recumbent with the leg staying in the same position. 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>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P20251	Tecumseh Poultry, LLC	PBM57120 61413G	13JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/13/2019, at approximately 1150 hours, while performing a routine Poultry Good Commercial Practice Verification task, I, (b) (6) [REDACTED], observed three instances of bird mistreatment on two NAE (No Antibiotic Ever) trailers in the loafing shed. On trailer number 32, one bird had its wing tip squeezed between a metal board and the floor board of the compartment above. The bird had enough wing length to still be able to lay down. However, its wing was raised above its back. At this time, I released its wing by propping the top floor board from the metal bar. Due to the feathers, I was not able to see if there was damage to the wing tip. Then, on trailer number T786, on the very top tier of the stacked modules, one bird had its "shank" stuck between the floor board and the metal bar. This bird made multiple attempts of withdrawing this foot and as it did, blood was actively dripping from the area that was being scraped by the floor board. There was evidence of bleeding before I arrived to see this mistreatment. Small amount of blood could be seen on some of the metal bars of the lower part of the module and on the ground below the injured shank. On the same trailer, the module below the module with the bleeding bird had another bird with its left hock stuck between the floor board and the metal bar. The bird was not able to retract this leg against the floor board. The result was heavy bruising and scrapes on the medial aspect of the hock and distal thigh. This bird was not dripping with blood, but the floor board edge had a bloody color that was 4-5 inches in length. At approximately 1200 hours, I met with (b) (6) [REDACTED] to show and explain to them what I saw. A scale house personnel was assisting the bleeding bird to retract its leg and was successful so that it was no longer stuck. The bird did not flex its hock back to a normal position after its</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>shank was released. The establishment was not able to release the bird with the stuck hock due to the location of the bird in the module, so the QA Supervisor had this trailer pulled up to be slaughtered next. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter", 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P206	Pilgrim's Pride Corporation	KCC482006 4618G	18JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 17, 2019 at approximately 1955 hours while performing a routine PHIS Poultry Good Commercial Practices task (b) (6) observed the following noncompliance. At the entrance of the stunning equipment there was a dead bird lying on the ground just below the east picking line with both of its legs ripped off. I immediately informed (b) (6), to stop hanging birds so as to prevent anymore birds from dying before slaughter and call management to the area. (b) (6) was notified and observed the mutilated bird along with the remnants from where the bird was ripped apart. As I was examining the birds entering the stunners, one bird came down the west picking line hung by only one leg and the birds were being smushed up against one another inappropriately as the equipment was elevated too high. (b) (6) instructed maintenance to adjust the stunning equipment and new shielding was installed to the east line to protect the birds from being pulled apart. A similar occurrence took place on March 15, 2019 for birds dying in this same way, with their legs ripped off by equipment. Failure to implement procedures for preventing accidental injury and/or death inconsistent with 9CFR 381.65(b) in regard to birds presented for slaughter, resulted in a GCP failure, and a bird died by means other than slaughter. FSIS encourages establishments to develop and implement a systematic approach to ensure poultry presented for slaughter are treated in a manner that minimizes excitement, discomfort, and accidental injury. The initial component of the approach is to assess the areas where problems may occur. The second component asks that establishments determine if their facilities are designed and maintained to prevent excitement, discomfort, and accidental</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>injury to poultry the entire time that live poultry are held in connection with slaughter. Finally, establishments should periodically evaluate their handling methods to ensure that their employees are treating animals in a manner that minimizes injury, excitement and discomfort prior to slaughter and that their methods ensure all poultry are slaughtered in accordance with 9 CFR 381.65 (b). The establishment was notified that the 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 noncompliance will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is also reminded that NRs and MOIs documented for GCP issues can be FOIA requested and made available for viewing by FSIS. Documented by (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208	George's Processing, Inc.	XIC111306 2604G	04JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, June 04, 2019, at approximately 11:45 hours, (b) (6) [REDACTED], met with (b) (6) [REDACTED]. The following is a synopsis of the events and discussion regarding possibly suffocated birds due to belt malfunction. At approximately 10:45 hours while performing Good Commercial practice verification, I observed that the Line 1 back-up killer was performing an abnormally high number of kill cuts (approximately 18 over one minute with the normal observations being six per minute), I immediately informed (b) (6) [REDACTED]. While discussing with him, the belt for the Line 1 live hang conveyor system malfunctioned. Since this area was next on my area to evaluate and due to previous history, I elected to observe the establishment implementing their procedures. As I observed the belt, I observed that birds were 3-4 layers deep with birds on top of each other on the conveyor from the wall until first live hang personnel position. As I continued watching, there was one (and at times a second person) that was pushing or lightly tossing birds further down the belt to allow the personnel to hang the birds on the line. One of the people that was pushing the birds further down the belt would stop every few minutes to retrieve birds that were no longer breathing. Another person positioned on the opposite was sporadically relocating birds further on down the belt. As I continued watching, I observed that numerous birds of the top layer were lifting their wings, beaks open, and their respiratory rate appeared faster than normal. It is important to note that while observing the condition of the birds in the trailers as well as the modules (outside), I only observed one or two birds with their beaks open and what appeared to be an increased respiratory rate. I also observed</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>that birds on the lower layers appeared to be repositioning to get out from other birds. In addition, I observed one bird that was sitting on top of two birds that was trapped on its back by two other birds. It was flapping its wings, attempting to roll, open beak, respiratory rate was fast, and the bird appeared to have increased respiratory effort. Before the establishment could remove the birds sitting on it, the bird stopped breathing. After about 20 minutes, the establishment was able to get the belt clear. As I watched the live hangers, I observed two birds that were not moving, no obvious breathing, and that were not responsive to stimuli that were hung on the line. During the 20-minute period of the belt being malfunctioning, I observed approximately 30-40 dead birds that had been removed from the belt by employees or fallen on to the floor at the end of the belt. Now that the belt was clear, I immediately informed (b) (6) of my observations and that the malfunction of a belt resulting in the suffocation of at least one bird (and possibly as many as 40) was not consistent with good commercial practices. I also informed him that at least two dead birds had been hung on the lines. I informed (b) (6) that this was not consistent with the establishment's sorting procedures which indicates that the live hang will not hang dead birds on the line. Then, we proceeded to the kill line between the end of the pickers and the post pick dip to retrieve any carcasses that died by methods other than slaughter. As we watched the line looking for cadavers, (b) (6), approached and I informed him of my observations, concerns, and that the malfunction of the belt resulting in at least one bird suffocating was not consistent with good commercial practices. After the conversation ended, (b) (6) removed a single carcass that</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>appeared to be a cadaver with red to purple discoloration of the neck and body. The meeting was adjourned at approximately 11:50 hours. On June 5, 2019, at approximately 10:30 hours, (b) (6)</p> <p>(b) (6)</p> <p>met with (b) (6) in the USDA office. (b) (6) explained his observations and concerns from the belt malfunction from yesterday. (b) (6) explained that these birds were not slaughtered in accordance with Good Commercial Practices. (b) (6) informed establishment management that he wanted to provide the establishment with an opportunity to respond with a plan in action to prevent future occurrence. (b) (6) continued that memoranda of interviews (as well as noncompliance records) are not punishments and are an opportunity for FSIS to present concerns in writing to the establishment to provide them with due process. (b) (6) further summarized 9 CFR 381.65 and explained that this is the regulatory requirement for Good Commercial Practices. (b) (6) informed establishment management that based on conversations yesterday that the establishment was going to modify their preventative maintenance schedule for the live hang belt replacement. (b) (6) inquired if there were any additional steps that production could take to help alleviate the possibility of birds dying by methods other slaughter. (b) (6) informed (b) (6) that the establishment's goal (when the belt malfunctions) is to attempt to get the birds off the belt as soon as possible (to prevent any dying by methods other than slaughter). (b) (6) informed (b) (6) that the belt malfunction or the steps to correct was not intended to harm any chickens. Discussion involved potential steps to</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>improve efficiency of transporting the chickens from the dumper to the live hang personnel when the belt malfunctions. Establishment management also informed (b) (6) that the establishment will evaluate whether improving ventilation from the dumper to the live hang personnel would help minimize the number of birds in respiratory distress. The meeting was adjourned at approximately 10:40 hours.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM07230 60705G	05JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 5, 2019 at approximately 1650 while conducting a GCP task (b) (6) observed the following conditions in the Live Hang department. There were two condemn barrels at the end of the DOA bin. (b) (6) noticed the birds in one barrel were moving up and down signifying the possibility of a live bird underneath. Upon further investigation, she removed approximately 3 layers of birds and found a live bird breathing. (b) (6) took regulatory control action and stopped live hang from hanging any birds until the barrel was cleared of any further live birds mixed with the DOA birds. I notified (b) (6) of the concern with live bird humane handling. (b) (6) stated that the team member had just been up to HR due to some concern over pay that was owed to him. The concern was when (b) (6) arrived, there was no one attending to the carcasses in the condemn barrels. The mixing of live birds with dead birds in the condemn barrels can suffocate the live, weak birds and is not consistent with the Agency expectations for handling of live poultry. The establishment is asked to ensure establishment employees handling live animals are aware of company policies regarding live bird handling. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM23230 63306G	06JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 6, 2019 at approximately 1545 while conducting a GCP task (b) (6) observed the following conditions in the Live Receiving Area. She was performing ante-mortem examination on the trailer that had just been placed in live receiving. There was one cage approximately midway on the trailer that had three doors open. (b) (6) noticed the birds sitting on the doors and not in cages. Upon further investigation, she noticed a total of 5-6 birds outside of a bottom cage on three different levels (or sections). They were sitting on the cage doors and trailer bed. One bird had one of its legs stuck between the door and an adjacent cage. (b) (6) immediately notified (b) (6) of the concern with live bird humane handling and transport. (b) (6) came out to the trailer and began removing the birds that were sitting on the cage doors they could reach. They instructed the fork lift driver to remove the cage on top of the one with the open doors to get to the birds and close the cage doors. While removing the top cage adjacent damaged cage, the fork lift driver manipulated both the top and bottom cage onto the bird's leg that had been pinned. (b) (6) immediately instructed them to stop. A team member came over to release the bird's leg and remove it from the cage door. The establishment removed the adjacent cage and the remaining birds before closing the cage doors. At the time of the observation described above, there were no establishment employees attending to the open cage or attempting to remove the birds who had come out of the cage onto the doors. Allowing birds to be outside cages and be pinned between cages is inconsistent with the Agency's expectations of Good Commercial Practices. The establishment is asked to ensure establishment employees moving live animals are</p>

Table: MOIs in Response to FOIA2019-419

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>aware of company policies regarding live bird handling. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM28210 60713G	13JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 13, 2019 at approximately 1530 while conducting a GCP task (b) (6) observed the following conditions in the Live Hang department. Approximately five DOA birds were on the floor to the side of the metal DOA bin and approximately 10 live birds on the floor in the hanging pen throughout the floor. The metal DOA bin at the end of the live hang belt was three birds deep and no one was removing the birds from the bin. (b) (6) asked the live hang supervisor to remove the birds from the bin. Upon closer inspection there were a total of two live birds mixed in with the DOAs in the bin. Those birds were underneath the layer of dead birds. I notified (b) (6) of the concern with live bird humane handling. (b) (6) informed (b) (6) that the normal team member that picks up live birds and removes DOAs from the bin was not present this evening and the establishment was using someone new in that position. While (b) (6) continued her GCP task at 1545, a live bird was found under the stunner that was soaked and huddled up. No one was attending to or removing the bird. (b) (6) took regulatory control action and stopped the live hang lines. (b) (6) was notified of the bird under the stunner. He removed the bird from under the stunner and (b) (6) released regulatory control back to the plant. The mixing of live birds with dead birds in the DOA bin can suffocate the live, weak birds and is not consistent with the Agency expectations for handling of live poultry. Allowing the DOA bin to fill two three layers of birds deep with overflow onto the floor is indicative of a loss of process control and is not acceptable. The establishment is asked to ensure establishment employees handling live animals are aware of company policies regarding live bird handling. Employing humane methods of handling consistent with Good Commercial</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Practices can help produce an unadulterated product. Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.
40	P325	Tyson Foods, Inc.	YDM29230 64921G	21JUN2019	04C05	Poultry Good Commercial Practices	Finalized	While performing presentation checks at about 1640 there were 2 cadavers hung back for veterinary disposition. Upon further investigation, there were no cuts on the necks of either bird. Exiting the picking room an additional cadaver was observed without a neck cut. (b) (6) [REDACTED] was notified of the cadavers. The presence of birds that are not thoroughly bled out and cadavers that would have entered the scald tank while still breathing constitute a concern with 381.65(b) and good commercial practices. (b) (6) [REDACTED]

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P445	Wayne Farms, LLC	FKA501405 1328G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600, as I went to the live receiving department to perform my good commercial practices task, I observed an unusually large number of Dead on Arrival birds (DOA's). The DOA vat was full to overflowing, if you tried to place another bird to the vat, that bird would fall to the floor. Additionally, there was a pile of DOA's next to the DOA vat that was approximately 8 feet long, 3 feet wide and 2 feet deep. Also, there was a plant employee continuously throwing DOA's from the hanging area through the plastic strips onto the pile. I found (b) (6), in the evisceration department, and notified her of my findings. She went out to live receiving to gain control of the operation. (b) (6) had a plant employee empty the DOA vat and dispose of the rest of the DOA's. She was also monitoring the belts bringing the live birds to the people hanging the birds on the shackles, since this is where she found the cause of the increased DOA's to be coming from. This seemed reasonable because the cages of live birds did not have many visible DOA's in them, maybe one DOA per 10 cages. (b) (6), was present and he started dousing the birds in cages on the trucks with water (in addition to the fans and water mist) in an effort to keep them cool.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P45819	King & Sons Poultry Services, Inc.	IUY121104 1102G	02APR2019	04C05	Poultry Good Commercial Practices	Open	At approximately 0725 hours while evaluating birds on the production line heading to the scald tank as part of a GCP audit, (b) (6) observed a conscious, alert bird that had not been cut. (b) (6) immediately notified the stunning operator, who then promptly removed the bird from the shackle and rehung it in the shackling area upstream from where it had been. The bird was then stunned and cut. No other issues with mis-cuts or birds breathing as they entered the scald tank were noted during the observation period. (b) (6) discussed the incident with (b) (6).
35	P45912	Midwest Poultry Processing LLC	GLL080904 1409G	09APR2019	04C05	Poultry Good Commercial Practices	Finalized	April 8, 2019, approximately 1030 hours; outside temperature approximately 70 degrees F. While performing ante-mortem inspection on the loading dock, I observed approximately 200 DOA carcasses in the top layer of crates that had been covered with a black tarp during transport on a flatbed trailer. The tarp was removed just prior to antemortem; it appeared the birds died from heat exhaustion during their extended time under the tarp. I addressed live bird handling and good commercial practice procedures, particularly regarding the increasing outside temperatures with Irvin Martin, owner of Midwest Poultry, and provided Mr. Martin with a copy of Good Commercial Practices (GCP) Humane Handling Poultry for additional guidance. Mr. Martin had employees remove all condemned DOA carcasses before the start of slaughter. Mr. Martin said he is aware of the expectations discussed.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P45939	Petersburg Poultry Processing	CZJ320905 4623G	23MAY2019	04C05	Poultry Good Commercial Practices	Finalized	Upon arrival at Petersburg Poultry Processing for slaughter processing on May 22, 2019 while performing the antemortem check on the chickens to be slaughtered the (b) (6) observed multiple deceased chickens in the crates which, after confirming with establishment employees, were left uncovered in the rain overnight from the previous day , they were the remaining chickens that were not slaughtered from the day before. After the slaughter was finished the establishment counted 83 DOA chickens that had passed as a result of being left unprotected from the inclement weather.
80	P4602A	NEW MARKET POULTRY, LLC	YCG191406 0121G	21JUN2019	04C05	Poultry Good Commercial Practices	Finalized	On 6/21/2019 at approximately 1005 hours, (b) (6) while performing the Good Commercial Practices verification task noticed a live hung hen pass the area on the kill line where the backup killer was stationed lift its head, look left and right, and blink. I took regulatory control action by stopping the hanging area line. I informed the lead supervisor of the issue and we both observed the backup kill find and slaughter the chicken with a knife cut across the throat area. The lead continued to monitor the backup killer until he was satisfied that no more birds were passing the final checkpoint uncut. I then informed (b) (6) of my observations. Later, during the weekly meeting, establishment management mentioned adding an emergency stop button to the backup killer's side of the line so that he could more quickly stop the line if signaled. Had I not stopped the line, it is likely the live chicken would have entered the scalding water while alive and breathing producing a true cadaver [381.65(b)]. Such a cadaver was previously on May 6, 2019. Evidence of a developing trend of loss of process control such that true cadavers are produced may result in a NR for 381.65(b).

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P46374	Sanderson Farms, Inc. Tyler Processing Division	AQJ3612043509G	09APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment Meeting at Est. P-46374, Sanderson Farms - Tyler in April 9, 2019 at approximately 1100 hours. In attendance (b) (6)</p> <p>(b) (6) At approximately 1046 hours, on 9th of April 2019, while performing Poultry Good Commercial Practices task, (b) (6) observed the live chicken dumper free one young chicken stuck on the cage and threw it 7 feet across towards the unloading belt, hitting the bar with its flapping wings. I notified the (b) (6) accordingly. Ten minutes later, (b) (6) observed the same chicken dumper dumped a new batch of young chickens on top of the remaining 6 young chickens on the unloading belt. I notified (b) (6) accordingly. I recommended to (b) (6) to review the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N) and sent him a copy. I also notified (b) (6) that this Memorandum of Interview (MOI) will be written which 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. P46374 - Sanderson Farms at Tyler</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P46374	Sanderson Farms, Inc. Tyler Processing Division	AQI400804 5124G	24APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P46374, Sanderson Farms Tyler Processing, April 23, 2019, 1337 hours. In attendance (b) (6)</p> <p>(b) (6) is also present. At approximately 0545 hours, 23rd of April 2019, while performing Poultry Good Commercial Practices verification task, I observed at pre-scald two young chickens still breathing. (b) (6) who is right behind me immediately stopped the line when I said "still breathing". (b) (6) instructed the plant neck cutter to make a cut on the neck of the two young chickens still breathing which apparently have cut on their necks already. Then, (b) (6) adjusted the blades of the kill machine accordingly. (b) (6) told the plant neck cutter to be more alert to ensure that all the necks of the young chickens are properly cut. The plant neck cutter is a back up to the kill machine. (b) (6) asked if what I saw is not a reflex reaction of the bird who may already be dead. (b) (6) said the two aforementioned birds open their beaks gasping for breath with eyes wide open and the other one flapping its wings. (b) (6) requested if MOI may not be issued as due process with the consideration that the plant has not found cadaver on the line except for 3 birds on the 3rd week of operation. (b) (6) replied that IPP would give the opportunity for the establishment's system to work before making a compliance determination however, the establishment does not have GCP monitoring or procedures at pre-scald which consequently cannot prevent these birds from entering the scald while still breathing. (b) (6) also said that under NPIS, FSIS is not monitoring the cause of condemnations. (b) (6) added that based on FSIS Directive 6110.1, the aforementioned</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>incident has to be documented in an MOI. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I also recommended that (b) (6) review FSIS Directive 6110.1 which is Verification of Poultry Good Commercial Practices. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) P46374 Sanderson Farms Tyler Processing.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P46374	Sanderson Farms, Inc. Tyler Processing Division	AQJ3306040426G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment Meeting at Est. P-46374, Sanderson Farms - Tyler in April 16, 2019 at approximately 1000 hours. In attendance (b) (6)</p> <p>(b) (6)</p> <p>At approximately 0900 hours, on 15th of April 2019, while performing Poultry Good Commercial Practices task on Lot 2, I, (b) (6) sensed the live chicken dumper dump a new batch of young chickens sooner than usual. I was beside the wall looking through the opening and observing few young chickens left behind in the cage. So, I did not have a visual on what actually happened. Then, I positioned myself strategically and watched carefully the next dump and I confirmed that the dumper is dumping young chickens over other young chickens on the first belt. I notified (b) (6) accordingly. When I went outside to check on few young chickens left over in the cage, the dumper motioned on me to climb up the control stand and he showed me that the first belt is a lot slower than the second belt. He explained that it is the reason why approximately 25% of the dumped young chickens are able to walk back to the first belt. I said, it is not a reason to dump new batch of young chickens on other young chickens. (b) (6) later told me that the maintenance crew is adjusting the speed of the belt. I recommended to (b) (6) to review the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N). I also notified (b) (6) that this Memorandum of Interview (MOI) will be written which 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. P46374 Sanderson Farms at Tyler</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P46374	Sanderson Farms, Inc. Tyler Processing Division	AQJ041305 0931G	31MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1325 hours on 30th of May 2019, while performing Poultry Good Commercial Practices task, I, (b) (6) observed the following: One young chicken still breathing at pre-scalder for Lines 1 and 2 which I pointed to (b) (6). He had the line stopped and pulled out the breathing young chicken off the shackle. Closer examination revealed uncut trachea, esophagus and right jugular vein and right carotid artery. The vent and thoracic cage is rhythmically moving. After few minutes, one young chicken still breathing is also observed at pre-scalder for Lines 3 & 4. (b) (6) had the line stopped but the breathing young chicken is unreachable on the second shackle next to the scalders. It went to the scalders flailing. One day before, 29th of May 2019, at approximately 0900 hours, while performing Poultry Good Commercial Practices task, I, (b) (6) observed the following: One young chicken still breathing at pre-scalder. This time, there is no supervisor that magically appears behind to pull out the breathing young chicken before it goes to the scalders. The back up neck cutter stopped the line and promptly cut the head off of the breathing young chicken. Few days before, 25th of May 2019, at approximately 0840 hours, while performing Poultry Good Commercial Practices task, I, (b) (6) observed the following: One young chicken still breathing at pre-scalder. (b) (6) appeared from behind and pulled out a different bird from the shackle. Turned out, the one he pulled out is also breathing – flailing, vent and rib cage moving rhythmically for at about 2 minutes and eventually stopped moving. The breathing young chicken I saw entered the scalders flailing. The aforementioned incidents are evidences of isolated instances in which a bird was still breathing when it entered the scalders or about to</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>enter the scalders, but the system is otherwise in control. At approximately 1245 hours, 31st of May 2019, I summoned (b) (6) to notify him of these findings. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not to die from causes other than slaughter. I recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) P46374 Sanderson Farms Tyler</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P468	Peco Foods, Inc.	JVD420606 1804G	04JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 3, 2019 at approximately 0950 hours, I (b) (6) observed a trailer containing live chickens underneath one of the establishment's live haul sheds that had ten open cage doors. The opening of each of these cages was located between each stack of cages. Numerous birds were sitting on the open cage doors, outside of the cages. Additionally, three live birds had their heads caught in the cage doors, presumably after the cage door opened and then closed back. I notified (b) (6) of the situation. (b) (6) immediately attended to the hung birds by placing them back in the cages. He then had the trailer moved to where the birds are unloaded via forklift and transported to the dumping area. The damaged cages were then carefully lowered by forklift from the trailer and the birds were placed back in the cages and the cage doors closed. Upon lowering one cage that had three separate open doors, one chicken did fall to the ground upon the cage being lowered by the forklift. The bird did not appear harmed and was placed back in the cage by an establishment employee. All cages on this trailer were transported to the cage dump area. (b) (6) informed me that this was likely caused by the driver of the trailer slamming on the brakes en route to the establishment. (b) (6) then ensured that the driver retraced his route to make sure there were no live chickens left along the driving path. He also discussed the situation with the live haul crew. I informed (b) (6) that I would discuss this situation with my supervisor and that this does not follow Good Commercial Practices for poultry and may result in a memorandum of interview. (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P476	Pilgrim's Pride	ODA27230 52022G	22MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-0476 616 Kingsbridge Rd. Carrollton, GA 30117 On Wednesday, May 22, 2019 at approximately 1850 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 department. I observed approximately thirty-five cadaver birds both on evisceration line number one and removed from the line inside a condemn barrel within the evisceration department. I immediately notified (b) (6) of this issue. I notified (b) (6) shortly thereafter by phone. Both (b) (6) and (b) (6) observed the cadavers on the line in my presence. I was notified by (b) (6) that there was no water in the stunner and the backup killer was trying to kill each bird by hand, which lead to the large number of cadavers seen on the evisceration line. (b) (6) stated water was replaced in the stunner on picking line number one and the problem was corrected. Once all cadavers were removed by UDSA inspection and notated on the lot tally sheets, no other cadaver birds were observed. The topic will also be discussed again at the next UDSA weekly meeting on May 27, 2019 at 2330 hours and the minutes will be documented in the corresponding MOI. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P481	Tyson Foods, Inc.	VHF49040 55308G	08MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On May 6, 2019 at approximately 2200 hours the (b) (6), observed the following good commercial practice failure. While conducting a routine antemortem (b) (6) was walking on the pathway parallel to the loading dock when she noted the seventh cage from the rear of trailer 228 had been pushed off the truck, lodging it between the vehicle and a metal wall. The cage was positioned such that it was partially rotated with the bottom corner positioned on the ground and the top corner still supported by the truck. Due to this all the birds were condensed into the lowest point of the cage, causing them to pile on top of each other. Wings and feet of multiple chickens could be seen pushed out of the bars of the cage, and loud vocalization could be discerned from the affected birds. It was noted that none of the cage doors opened during the fall so all the birds were contained. (b) (6) notified (b) (6), and Andrew Adams, Plant Superintendent, of the situation. In response maintenance was called to the loading dock to assist in the retrieval of the cage. Once the situation was properly assessed chains were connected from the fallen cage to the forklift. The cage was then lifted via said chains and slid back into position on the trailer with minimal disturbance to the chickens contained within. After the chains were detached the cage was removed from the trailer and presented to the SPHV for further inspection at 2216. The birds in the affected cage were found to be restless, but vocalizations had subsided, and they had spread out across the module's floor. The majority of visualized chickens appeared unharmed by the drop and pressure of the animals on top of them, likely due to their small size. One bird appeared reluctant to stand, but it was unclear if it had been injured during or prior to the drop. Visual</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>inspection revealed no frank blood, nor any obviously broken limbs. The plant was given permission to run the birds once the cage was sound enough to be put through the dumper. A broken and bent support bar of the cage was then affixed back into place, with care taken to prevent any sparks from hitting the birds. The chickens proceeded through the slaughter system as normal with no increase in broken limbs or bruises noted by inspection personnel. When the forklift driver was interviewed about the incident by plant supervision it was determined that the issue occurred secondary to live haul cage mishandling. When the prongs of the forklift entered the bottom track of the cage the driver found that he could not progress further. When he tried to remove the prongs, they were found to be stuck on detritus lodged inside the tracks during the catching process. The driver attempted to push forward to free his forklift, but unintentionally pushed the cage off the trailer in the process. Upon inspection of the cage it was found that the track along the bottom of the cage used for unloading birds were bent. It was also noted that multiple cages on the same truck had litter and debris filling the entirety of the forklift tracks due to the catch crews pushing cages through the litter in the houses. Plant management observed the issue and stated they would be discussing proper cage handling with the live haul supervision. Please note it is not within the standards of good commercial practice to cause birds undue stress or injury during the slaughter process. Repeated incidences, such as this, can result in further action being taken by FSIS personnel.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P509	Koch Foods LLC	IPG540304 2512G	12APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-509, Koch Foods, April 11, 2019, 2330 hours. In attendance: (b) (6)</p> <p>(b) (6)</p> <p>At approximately 11:00 pm on April 10, 2019, (b) (6) was observing conditions on the slaughter-picking line when he noticed five live chickens with uncut necks moving toward the scalding and one of the five live chickens entering the scalding. (b) (6) stopped the line to prevent the remaining four live chickens from entering the scalding. One of the remaining four live chickens had its neck cut by the plant employee assigned as the back-up cutter and the other three live chickens were returned to live hang.</p> <p>(b) (6) was summoned and he assumed the duties of the backup cutter. At the weekly meeting with the plant establishment on April 11, 2019, (b) (6) said that a trained and qualified person would be assigned to provide breaks for the regular backup cutter instead of the person providing the break during the incident of April 10th. I notified (b) (6) that this MOI would be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) P-509, Koch Foods.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB12010 43802G	02APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager Establishment P510 House of Raeford Farm, Inc. Rose Hill, NC 28458 Ms. Reynolds, On 4/1/2019, at approximately 2219 hours, while performing a Good Commercial Practices task in the Live Hang Room, I noted a live bird about to enter the scalders. At the time of my observations, the bird had normal rhythmic breathing, eyes open and blinking with the head elevated. No team member was in the area, so I stopped the line and called a team member to remove the bird from the line. On further observation, the bird had an incomplete cut on the neck which did not allow it to bleed out completely before entering the scalders. The bird was placed back on the line to go through the proper slaughter process (b) (6) [REDACTED] was shown my findings and informed that there was an increase in incompletely stunned birds (b) (6) [REDACTED], to the area (b) (6) [REDACTED] increased the voltage on the stunner and verified that the stunner was working appropriately. Following this conversation, I repeated my Good Commercial Practices task and verified that the number of stunned birds was appropriate. These findings were also reported to (b) (6) [REDACTED]. He was notified that a GCP MOI would be written as a result. Previous memoranda have been written on 3/4/19 and 3/28/19 for similar findings. In the memorandum dated on 3/4/19 (MOI# RHB1412035404I), a live bird was found at the scalders entrance without a cut on the neck. The incident was attributed to variation in bird size and the preventive measure cited was to have the back-up cutter pay more attention to the smaller birds as they pass the kill blade. In the memorandum dated on 3/28/19 (MOI# RHB1605034728I), 3 live birds were noted at the</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>scalded entrance without a cut on the neck and 2 live birds had incomplete cuts. This incident was attributed to the trainer of a new back up killer stepping away from the platform. 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) [REDACTED].</p> <p>[REDACTED] . Respectfully, (b) (6) [REDACTED] [REDACTED]-Tyson Foods, Inc., Monroe</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO23010 40302G	02APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2050 hours on April 1, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) live young chicken with 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 corresponding cadaver was observed in the condemned barrel at the rehang table for evisceration line #1 approximately 5 minutes later. (b) (6)</p> <p>(b) (6) were verbally notified of the incident at approximately 2110 and 2100 hours respectively. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 2200 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 GCP and causes needless suffering and death and results 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) were advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, .</p> <p>_____ (b) (6), Hattiesburg, MS</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								39401 cc: (b) (6) [Redacted]
90	P517	Mar-Jac Poultry-MS	QOO46230 40016G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 0500 hours on April 16, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) alert live young chicken with no cut to its neck and it's head raised from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. (b) (6) [Redacted] were verbally notified of the incident at approximately 0500 and 0515 hours respectively. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 0530 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 GCP and causes needless suffering and death and results 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) [Redacted] was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6) [Redacted]. Respectfully, .</p> <p>(b) (6) [Redacted], Hattiesburg, MS 39401 cc: (b) (6) [Redacted]</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO39020 45526G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2202 hours on April 25, 2019, the following less than Poultry Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, Hattiesburg, MS. The employees had gone to break without removing DOA birds from the DOA conveyor, nor the pile on the floor adjacent to the South live hang conveyor. (b) (6) observed chest movement and paw movement in the pile on the conveyor. It took approximately five minutes after notification for establishment personnel to begin attempting resolution of the situation. During resolution two birds were observed trapped among DOAs. Comingling live birds and DOAs can lead to suffocation and death. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) met with (b) (6) at approximately 2110 hours on the live hang dock to discuss the less than GCP incident. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, (b) (6) cc: (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO40050 52328G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2050 hours on May 27, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) alert live young chicken with no cut to its neck, it's head raised, and vocalizing from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. Barry Sparks, Plant Superintendant, was verbally notified of the incident at approximately 2055 hours. A second verification check of an approximate 500 bird random subgroup sample on the north picking line 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 GCP and causes needless suffering and death and results 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. Mr. Sparks was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, .</p> <p>(b) (6), Hattiesburg, MS 39401 cc: (b) (6)</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB580504 4326G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	On April 26, 2019 at approximately 0456 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed sufficient evidence to support that the stunner located on the inside picking line was inoperable and as such approximately 54 conscious birds drowned when the picking line was stopped. (b) (6) was informed of the forthcoming GCP MOI documenting this incident. Respectively, (b) (6) Dr. Gregory Brookhouser, DDM
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB500605 2320G	20MAY2019	04C05	Poultry Good Commercial Practices	Finalized	On May 20, 2019 at approximately 0518 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed sufficient evidence to support that the stunner located on the inside picking line was inoperable and as such approximately 28 conscious birds drowned when the picking line was stopped. Additionally, I observed 8 live birds enter the scalders on the inside picking line. There was no blood or cut on the neck of the birds. The birds were alert, blinking their eyes and looking around as they hung on the Picking Line (b) (6) and Brandon Macloud, Plant Manager, were notified of the pending MOI. Respectively, (b) (6) Dr. Gregory Brookhouser, DDM

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P529	Pilgrim's Pride Corporation	ODE35100 61226G	26JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0310 on Tuesday June 18, 2019, I was notified by (b) (6) that an on-line USDA food inspector had condemned two cadavers within a five-minute period. I evaluated the two carcasses hanging behind the inspector's stand, they appeared bright red to purplish with no evidence of a cut on their neck. I notified Kill and (b) (6) of our findings. He implemented his corrective actions which consisted of raising both the stunner and the automatic neck cutter to compensate for the bird size variation. He also mentioned that if more cadavers are encountered the back-up cutter would be substituted. As I walked to the inspector's stand at around 0330, I noticed two more cadavers hanging behind one of the inspector's stands and two more cadavers recorded on the lot tally sheet of a different inspector; all on line two. I went out to the live hang area to evaluate the stunning and cutting machinery, both of which appeared to be working properly. Then I stood by at the end of the blood tunnel to evaluate the birds bleed out and noticed an uncut bird. Upon further evaluation the neck was extended downward, and no blood stain or cut was noticed on the neck region. (b) (6), was immediately notified of the uncut bird at around 0345 and he said that the back-up cutter will be replaced. I then went to the transfer table to wait for the cadaver and condemned the carcass at that point. At around 0420, while giving breaks to on-line inspectors, (b) (6) approached me to indicate that there were three more cadavers identified by three inspectors on line one. After finishing giving breaks, I went and looked at the cadavers inside the condemned barrels and they looked bright red with no evidence of a cut on their neck. Then I went to Kill and Pick to notified (b) (6) of the</p>

Table: MOIs in Response to FOIA2019-419

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>cadavers found on line one. In addition, mentioned that the week before (Wednesday June 12, 2019) management was informed of one inspector finding three cadavers in less than 10 minutes right before lunch. That day there were 12 cadavers in total for the night shift. The next day (Thursday June 13, 2019) there were 20 cadavers in total for the night shift. This topic was discussed at the weekly establishment meeting Thursday June 13, 2019 at 0545. The establishment's corrective action was to re-train the back-up cutter and talk about humane handling and animal welfare.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB2703043116G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0400 hours I was in the live receiving department on the catwalk standing next to the establishment employee operating the hydraulic controls to dump the birds onto the live hang conveyor belt. The belt was clear in the area where the birds being dumped from the cages go. The plant employee retracted the cage box from the dumper and noticed that the bottom section of birds had not emptied onto the belt from the previous time that the cage was dumped. The plant employee then dumped the bottom section of birds (approximately 20 birds) from the cage onto the empty belt. The employee then immediately dumped a completely full cage box on top of the approximately 20 birds that were still on the belt. The 20 birds that were on the belt previously were buried under the new birds that were dumped. The 20 birds could be seen visibly struggling underneath the birds on top of them. I immediately informed (b) (6) of what I had observed. He informed me that he was going to speak with the employee in question immediately to prevent a reoccurrence of the situation. I then found (b) (6), in the establishment office and explained to him what had occurred. He expressed that he would also look into the situation.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB0021043525G	25APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2020 hours while performing a walkthrough of the live receiving area my (b) (6), and I observed a live bird in the DOA auger which at this point was still off and not running. The bird was upside down with its head in the auger and struggling to breath when we saw it. We informed (b) (6), immediately and he removed the bird which started vocalizing and flapping its wings as soon as it was removed from being lodged head first into the auger. Also, one of the bird's wings had been badly broken and mutilated and overall the bird appeared to be in intense pain. I saw them place the bird back over in the live hang area to be properly slaughtered. After speaking with (b) (6) he immediately started instructing the plant employees on the importance of making sure that the birds are definitely deceased before they are placed in the DOA auger. After speaking with (b) (6), I was informed that he would speaking with (b) (6) about the situation to resolve the issue further and verify that this will not occur again in the future. In the past USDA was told that if a bird appeared that it might still be alive that it would be properly and humanely euthanized by a trained supervisor or department lead employee before being placed in the DOA auger.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544	Jennie-O Turkey Store	IYW450504 3216G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Handling at Loading MOI for P544/Jennie-O Turkey Store, Melrose, MN 8th April 2019 During ante-mortem inspection of trailers at approximately 12:40pm before harvest operations on the 2nd shift, the following observations were made: Four trailers (1911, 1926, 1924, 1932) contained light hens observed sitting two to four layers on top of each other. Heads were observed stuck between bodies on the bottom, necks were twisted back, and live birds with heads above were open mouth breathing. Single layer live birds in other trailers did not observe to have open mouth breathing. One trailer (1911) contained an increased observance of bloody ledges, blood splattered birds, and due to the stacking, it was difficult to identify what kinds of injuries all contributed to the blood. On the driver side of the second tower, one live bird was observed to have its leg amputated, missing the left pad and toes. One bird was observed open mouth gasping with its neck approximately 9inches out of the trailer cage and positioned under at least 2 live birds. Birds were observed double to quadruple stacked on each other. One trailer (1926) was observed to have three and four layers of stacked birds on the passenger side of the trailer, with the driver side with open space. A number of the birds on the bottom of the stacked layers were dead on arrival. The observations regarding the trailers were brought to the attention of (b) (6) at 12:55pm. Review of the DOA numbers for trailer 1911 (64) contributed to 65.3% of the DOAs for that lot 9347/Hiltner. Trailer 1926 had 13 DOAs. Corrective measures communicated from live haul supervision via (b) (6) was loader-operating retraining. This corrective measure was also cited during a previous documentation of overloading and</p>

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								increased DOA observations observed the 14th of March and documented as part of weekly meeting discussions the 21st of March (MOI IWY3712030721), 28th of March (MOI IYW50080303291) and the 4th of April (MOI IYW43080430041).

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO100405 4616G	16MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>I, (b) (6) was notified by (b) (6) at approximately 5:00 am this morning that the spotter dumped a truck containing a load of birds in the yard. When I arrived on the scene shortly after, I saw one of the trailers containing a full load of Turkeys (trailer # 1007) was tipped over and on its right side with the tractor up in the air (tires off the ground) about 6' in the air. I observed approximately 30-40 turkeys on the ground that had experienced injuries when the roof panels gave way from the top of the truck. I observed both injured and non-injured turkeys on the ground around the truck. Some turkeys were walking around as if nothing happened while others had varying degrees of injuries with some dead birds observed as well from the accident. (b) (6) and (b) (6) stated that because of the way the tractor and trailer were positioned that they deemed the area too dangerous for employees to enter and address or unload the birds as the tractor trailer could shift at anytime and potentially injure someone. The establishment taped off the area to prevent establishment employees and other personnel from entering until the area could be made safe for employees to enter and deal with the birds and clean-up the scene. I observed (b) (6) at the site monitoring employee safety. I was informed by (b) (6) that establishment employees were not trained to deal with situations like this, so, the loading crew and a tow truck company were called to come-in and deal with the situation. The loading crew was called at approximately 5:10 AM. The tow trucks didn't show until approximately 6:30 am. I observed the loading crew personnel start remove some of the birds that spilled out from the top row of the truck onto the ground after the tow trucks arrived. They also cut the front panels and cut the</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>roof panels and extracted the birds from the top row of the truck. Many of the ones that had fallen to the bottom had suffocated and were dead at time of removal. They were able to save some of the birds, but, most observed had died from suffocation. At approximately 08:35 AM, I observed that the tow trucks had righted the truck. I observed loading crew personnel cutting coop doors in order to gain access to the birds. Many of the birds on the down side of the truck had died due to suffocation by birds above. The loading crew along with the assistance of plant personnel removed all dead birds, which were condemned and denatured as required. Any birds that were alive were diverted for slaughter. At approximately 9:05 AM the loading crew was still working to sort birds (live birds from dead birds). The loading crew Supervisor informed me that they felt they would be able to transfer the live birds using the same trailer involved in the accident and would be placing the side panels back on the truck to contain the birds, since, the coop doors had been cut and removed; to prevent further injury to any of the birds during movement to the live hang area for slaughter. The establishment had addressed all the birds involved in the accident and cleaned-up the area by the end of 1 shift EVIS operations (12:45 pm). I reviewed the establishments GCP paperwork on 05/15/19 at approximately 12:00 pm and did not see any reference or documentation by the establishment surrounding the incident. The plant had listed 567 birds as plant rejects/condemns from the affected lot with most if not all presumed to be coming from the trailer of birds involved in this incident. The birds involved were Fay 3, Flock # 200696, Lot # 479, 5,616 birds/Lot. A typical truck holds approximately 850 to 880 turkeys. Based on this information USDA estimates that the</p>

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								establishment lost a little over 60 % of the birds from the trailer due to suffocation or other traumatic injuries, with, most of the loss due to suffocation.

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80	P622	Tyson Foods	NLB252006 2403G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Ira Phillips, Plant Manager Establishment P622 Tyson Foods, Inc. Monroe, NC 28110 Mr. Phillips, On 6/3/2019, at approximately 1737 hours, while performing a Good Commercial Practices task in the Kill Room, I noted a bird pass by the back-up killer uncut. At the time of my observations, the bird had normal rhythmic breathing, eyes open and blinking with the head elevated. No team member in the area had noticed that this bird passed uncut, so I had the line stopped and called a team member to remove the bird from the line. On further observation of the bird, I confirmed that there was no evidence of a cut on the neck to allow it to bleed out completely before entering the scalding. The bird was placed back on the line to go through the proper slaughter process. (b) (6) and (b) (6) was shown my findings. (b) (6) and (b) (6) confirmed that a new back up killer was being trained and that they would ensure that the experienced back up killer was paying close attention to prevent recurrence. Following this conversation, I repeated my Good Commercial Practices task and verified that the number of stunned birds and manually killed birds was appropriate. 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). If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6). Respectfully, (b) (6) -Tyson Foods, Inc., Monroe</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P622	Tyson Foods	NLB331306 2505G	05JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Ira Phillips, Plant Manager Establishment P622 Tyson Foods, Inc. Monroe, NC 28110 Mr. Phillips, On 06/04/2019, at approximately 01645 hours, while walking into the plant I noted that both evisceration and picking lines were not running. As I proceeded through the Picking Room towards the Live Hang Room, I noted there were no birds on either picking line prior to the scalders. In the Live Hang Room, I observed that both Live Hanging Belts, which conveys live birds from the Dumper to the Hanging Station, were full of birds. Each belt contained large numbers of birds such that there was little room for individual movement and the high density of birds was observed to extend back to the Dumping Station for both lines. At the time of my observations, I observed that birds on each belt had open mouth breathing and there were no team members in the area. At the Dumping Station, there were 3 cages in queue for each line on the platform. I returned to the Upper Evisceration area and (b) (6)</p> <p>(b) (6), confirmed that both lines had been stopped for 28 minutes. I informed him of my observations in Live Hang, as well as the failure to follow the plant's written Action Plan in the event a picking line is shut down for an extended period of time. The Action Plan outlines the steps to be taken in the event of an extended shut down (i.e. longer than 10 minutes); including the (b) (4)</p> <p>(b) (6). (b) (6) immediately directed that the live birds be removed from the Live Hanging Belt and return of the queued cages to the trailers over his radio. When I returned to the Live Hang Area, I observed large numbers of dead birds on the floor behind</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>both hanging lines and two racks of dead birds being pushed out to the dumpster. These dead birds were being removed from the Live Hanging Belt as the live birds were being returned to cages. At 1740 hours, Mr. Ira Phillips, Plant Manager, and (b) (6) came to the Live Hang Area and I informed them of my observations and the failure of team members to follow the plant's written Action Plan. In all there were 245 carcasses that had been removed by the time Live Hang was returned to process control at 1750 hours. It is likely that the large number of dead birds on the Live Hanging Belt was due to smothering. Operations resumed once process control was returned in the area and Mr. Phillips and (b) (6) were made aware of my findings and was notified that a GCP MOI would be written as a result. Mr. Phillips stated that he would address the situation to prevent this from occurring in the future. It is important that the plant's preventative measures be proactive and 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 Dr (b) (6). Respectfully, (b) (6) -Tyson Foods, Inc., Monroe</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P622	Tyson Foods	NLB151606 3310G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Ira Phillips, Plant Manager Establishment P622 Tyson Foods, Inc. Monroe, NC 28110 Mr. Phillips, On 6/10/2019, at approximately 1635 hours, while performing a Good Commercial Practices task at the head puller for Line 2, I noted a live bird about to enter the scalding. At the time of my observations, the bird had its eyes open and blinking with the head elevated above the head puller. No team member was in the area and I could not stop the line before the live bird entered the scalding. I waited for the bird to exit the scalding on Line 2 and upon exiting the scalding I confirmed that there was no evidence of a cut on the neck to allow it to bleed out completely before entering the scalding. The bird's head, neck and breast were bright reddish purple in color. I followed the carcass through the rest of the Picking Room and caught the head at the head puller after the pickers. At the transfer belt in the Evisceration Department, where the birds are transferred to the Evisceration Line, I observed a team member taking the bird off the line and put it into a USDA yellow condemn barrel. I called (b) (6), to the area and showed him my findings in upper evisceration. (b) (6) went to the kill room and found that the number of manually killed birds exceeded the plant's plan. He made an adjustment on the automatic kill blade and I verified that the number of stunned birds and manually killed birds was appropriate. 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). If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6)</p>

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								(b) (6) Respectfully, (b) (6) -Tyson Foods, Inc., Monroe

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6504	Peco Foods, Inc.	CHK21020 40917G	17APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504, Peco Foods Inc., Tuscaloosa AL 16 April 0245 hours Meeting Participants: (b) (6)</p> <p>(b) (6) At approximately 0245 hours on 16 April 2019 in the live hang area of P-6504, I witnessed that there were approximately 10 or more birds piled on top of each other at the end of the live hang belt. Some were partially stuck under the roller at the end of the belt by wings and feet. The lead live hang person then used his arms to sweep the birds that were piled up at the end of the belt to force them back on top of the incoming birds from belt away from the roller. This sweeping action resulted in birds being thrown a short distance, landing on top of those birds coming down the belt and possibly smothering those birds underneath them. Further investigation revealed that the bird density on the incoming feed belt was very high -- too high in my opinion for the hangers to effectively handle the birds as observed by the back-up of birds waiting to be hung on the kill line leading to the mistreatment of the birds at the end of the line as described above. (b) (6) was informed of the birds piling up and the overload on the incoming belt. (b) (6) supervised the pile-up at the end of the belt and gave direction to the lead hanger to correct the issue. A discussion between myself and (b) (6) ensued to inform the establishment that they were not treating birds in a manner consistent with good commercial practices. Video surveillance should be available to justify my claims. (b) (6) went to check the videotape. I am unaware of any further actions that were taken. Later in the shift I checked the hanging procedure in live hang and the incoming belt for bird density and was satisfied that the birds, at that time, were being</p>

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								handled appropriately, hopefully as a result of actions taken by plant management.
90	P6504	Peco Foods, Inc.	CHK41220 54012G	12MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL Meeting Date: 8 May 2019 Meeting Time: 0400 hours Meeting Participants: (b) (6)</p> <p>[REDACTED]</p> <p>[REDACTED]</p> <p>[REDACTED]</p> <p>[REDACTED] On May 2, May 5, and May 8 2019 on the transfer belt conveying live birds from the dumper into live hang (b) (6) [REDACTED] witnessed, at approximately 0200 hours on each morning, the piling of live birds on top of one another. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6504	Peco Foods, Inc.	CHK15040 52324G	24MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods Inc. Tuscaloosa, AL Meeting Date: 22 May 2019 Meeting Time: 2215 hours Meeting Participants: (b) (6)</p> <p>(b) (6)</p> <p>On 22 May 2019 while doing a Good Commercial Practices task at P-6504 located just before bird entry into the scalding tank at 2210 hours (b) (6) (b) (6) witnessed a bird with a small cut in the neck, head attached, eyes open, and making conscious movements with its wings and legs go into the scalding tank. Because this bird was alive and the head pullers before entry into the scalding tank were not adjusted properly as (b) (6) had informed the establishment previously the bird missed the head pullers and proceeded into the scalding tank before death. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices.</p>
90	P6504	Peco Foods, Inc.	CHK35020 53630G	30MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL Meeting Date: 30 May 2019 Meeting Time: 0055 hours Meeting Participants: Sylvia (b) (6)</p> <p>(b) (6)</p> <p>On 30 May 2019 SPHV (b) (6) (b) (6) witnessed the piling of live birds on top of one another at approximately 0055 hours on the belt conveying live birds from the dumper belt into live hang. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices. (b) (6) (b) (6) was apprised of the situation at the time it was discovered on the back dock of P-6504.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P6519B	Coastal Processing, LLC	AGJ430906 4113G	13JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>To: Coastal Processing LLC, P6519B 1670 Forstman Rd. Louisville, GA 30434 On Thursday, June 13, 2019 at approximately 0800 hours while observing operations in the live hang/receiving area, I, (b) (6), observed an issue with the implementation of Good Commercial Practices. While observing birds that had passed the back-up killer's position just prior to entering the scalding tank, I observed an uncut bird (i.e. live bird) enter the scalding tank. I followed the bird down the line and instructed a plant employee stationed after the pickers to remove the bird from the line for my inspection. I quickly found (b) (6), in live hang and showed him the bird. There was no visible cut on the neck and the head and neck were swollen and red/dark purple in color. I informed (b) (6) that I would be issuing a MOI for this occurrence. He called (b) (6), who also came to look at the bird in question. It was agreed that this bird was a cadaver and it was condemned. Both (b) (6) and (b) (6) went directly to observe operations at the back-up killer to ensure proper cuts were being administered by the automatic blade and after finding no issue with this, counseled the back-up killer on his job performance. No other live birds were observed entering the scalding tank at the time of this occurrence. After I returned to the USDA office, (b) (6) came to speak with me further regarding this issue. He stated he would be writing an official response for this incident documenting the establishment's planned corrective actions and preventative measures. This MOI serves as a reminder that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that</p>

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>birds do not drown and that slaughter results in thorough bleeding of the poultry carcass. Poultry carcasses that show evidence of having died from other means other than slaughter are considered adulterated and must be condemned. Compliance with these regulations helps ensure poultry are treated humanely. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P713	Gentry's Poultry Co., Inc.	HDA36150 43424G	24APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1505 on April 24th, 2019, I went into the scald/picking room to monitor chickens entering the scald tank and ensure that no birds were entering the scald tank alive. Within a few minutes of arrival, a chicken that was not stunned (head was pulled up) and without any obvious neck cut was seen to enter the scald tank. Unable to remove the live bird or to stop the line, I followed the line around and removed the chicken from the line before the hock cutter. The body was red with blood suffused in the neck and head. No neck cut of any kind was evident. I walked back to the scald tank to determine if this was an isolated incident or not. I immediately saw two chickens without any neck cuts enter into the scald tank. I followed the line around and removed both of these chickens off the line with similar findings to the first - the bodies were red with swollen heads and no neck cuts were evident. I immediately took all three carcasses and showed them to (b) (6) [REDACTED], at 1514. I told him that it was unacceptable to have live birds entering into the scald tank. Looking back at post-mortem condemned records over the last two weeks, there have been cadavers reported on 8 of the last 11 days. One of the days, April 11th, there were 22 carcasses condemned by inspection as cadavers. This indicates a possible problem with the establishment's overall system of ensuring chickens are not entering into the scald tank alive. Live chickens entering into the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI has been forwarded to (b) (6) [REDACTED] and (b) (6) [REDACTED].</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P713	Gentry's Poultry Co., Inc.	HDA20080 51307G	07MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1445 on May 6th, 2019, I went into the scald/picking room to monitor chickens entering the scald tank and ensure that no birds were entering the scald tank alive. Within one minute of arrival, a chicken that was not stunned (head was pulled up) and without any obvious neck cut was seen to enter the scald tank. Within 30 seconds, a second conscious chicken without a neck cut entered the scald tank. Unable to remove either bird due to the height of the line or to stop the line, I followed the line around and removed both chickens from the line before the hock cutter. Both bodies were red with blood suffused in the neck and head. No neck cut of any kind was evident on either chicken. I immediately took the two carcasses and showed them to (b) (6) [REDACTED], at 1500. I told him that it was unacceptable to have live birds entering into the scald tank. This is a repetitive issue that the establishment has been notified about on multiple occasions. Corrective actions have failed to be effective in preventing live chickens from entering into the scald tank. A MOI was documented on April 24th, 2019 for the same finding (HDA3615043424G). This issue has been brought up at USDA/establishment meetings, including 4-2-19 (HDA1513045902E) and 5-2-19 (HDA0207050103E). The establishment has been unable to prevent live chickens from entering into the scald tank. Live chickens entering into the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI has been forwarded to (b) (6) [REDACTED] and (b) (6) [REDACTED].</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P72	Tyson Foods, Inc	JPJ231205 1707G	07MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0500 Hrs on 5/06/2019 while performing Ante Mortem inspection prior to First shift beginning and 3rd shift ending, I stepped up on the platform cage dumping area platform. I observed a chicken that appeared not to be breathing with its head caught between the live hang conveyor belt and the plastic flap attached to the right side metal frame. (b) (6)</p> <p>(b) (6) was entering the area and I showed (b) (6) the condition of the bird. When the belt was started the chicken carcass came out from underneath the plastic flap and conveyed up the belt. It was evident the bird was deceased. (b) (6) condemned the bird in the Live hang area. According to the establishment Good Commercial Procedure plan (b) (4)</p> <p>(b) (6)</p> <p>Dumping area team member is responsible to check live bird infeed belt for any caught up birds". This created a concern that the equipment caused the injury and death of a bird and I expressed my concerns of why this was not addressed when it occurred. (b) (6) and (b) (6) was to investigate the reason by reviewing footage from the camera system. Later in the afternoon, (b) (6) stated the area could not be viewed from this angle on the camera footage. Additional investigation will be performed and repairs if needed. Repairs were made to the equipment to prevent the ability of chickens to get caught up in the area and was verified on 5/7/2019.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7342	Wayne Farms LLC	SCJ461306 5307G	07JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/07/2019, at approximately 1310 while performing my Good Commercial Practices at the entrance of the scalders on Line 2 (New Kill/Picking/Evisceration Line), I observed two uncut, live birds pass by at approximately 1311 and 1312. I noted that the birds were breathing and alert to their surroundings. At the point of observation, the establishment has no further humane measures in place to ensure that all breathing has stopped prior to entering the scalders. I visually followed the birds as they entered and exited the head puller (prior to the entrance of the scalders) and into the scalders where both entered still breathing. I completed my check and went to the exit of the picking system where I observed four cadaver birds (two that had previously passed prior to my GCP check and two mentioned above), head attached and bright red in color, exit the picking system at the rehang table. Establishment personnel promptly removed all four cadaver birds and threw them into the drain. I also observed during this time another bird with the same appearance had been taken off the line and placed next to the main drainage area exiting the evisceration department. I immediately notified (b) (6) of my observations. After notifying (b) (6), I returned to the stunning, cutting/kill, and back-up cutting/kill area where I observed approximately every 7th-8th bird missing the kill blade. The back-up killer (establishment personnel with knife) was able to effectively keep up with the missed birds during my observations (approximately 5-10 minutes). (b) (6) stated that once notified he also immediately observed back-up killer personnel and did not note any deficiencies. Equipment effectiveness was also evaluated and no obvious issues were noted. He stated that retraining would be implemented, as</p>

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								<p>well as, additional documented checks. At approximately 1330, I again performed another GCP check on this line and observed no birds entering the scalders alive. No other vulnerabilities were noted during today's production.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA41090 51620G	20MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p style="text-align: right;">May</p> <p>20, 2019</p> <p>Perdue Foods, LLC</p> <p style="text-align: right;">P-764</p> <p>Salisbury, MD Attendees: (b) (6)</p> <p>Perdue Foods, LLC (b) (6)</p> <p>USDA, P-764 A meeting was held at approximately 0840 hours in the office of the 1st Processing Business Unit Leader, P-764, Perdue Foods, LLC in Salisbury, Maryland between (b) (6) and me. I identified myself as (b) (6)</p> <p>He acknowledged that he understood my official capacity through the conversation. The purpose of the meeting was to discuss the poultry good commercial practices / poultry welfare concern that I had observed at 0704 this morning. At 0704 while performing the good commercial practices check in the picking / dressing room, I observed a cadaver (a bird with bright red skin color all over) on kill line 2 as it moved through the post-pick PAA dip tank. As it exited the dip tank, I could see that the head was still attached and that it had no kill cut (or other cut) on its neck or throat. I removed it from the line before it went to the hock cutters. I notified (b) (6) at that time and had (b) (6) call (b) (6) over to the area. When (b) (6) arrived at 0712 hours, I showed him the cadaver bird. While waiting for (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b) (6) to arrive, I continued to observe the birds on kill line 2 and saw no further cadavers. I went into the kill room and observed the stunning and slaughter process and could not see any problems there. The slaughter process appeared to be under control. I reminded (b) (6) that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner consistent with good commercial practices and that they not die from causes other than by slaughter. I told (b) (6) that this memorandum of interview will be forwarded to the district office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) told me that he had spoken with the associate in the position of the back-up killer for kill line 2. The back-up killer said that excessively small birds were being hung on the line, leading them to miss the kill blade. (b) (6) said he coached him about stopping the line if such a problem was identified, to bring it to their attention (as excessively small birds were not supposed to be hung by the live hang associates). I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA23080 61314G	14JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p style="text-align: right;">June 14, 2019</p> <p style="text-align: right;">Perdue Foods, LLC</p> <p style="text-align: right;">P-764</p> <p style="text-align: right;">Salisbury, MD</p> <p>Attendees: Mr. Kevin Dennis, Director of Operations, Perdue Foods, LLC</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6), USDA, P-764</p> <p>A meeting was held at 0744 hours in (b) (6) office at P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and me. I identified myself as (b) (6).</p> <p>(b) (6). The establishment management acknowledged they understood my official capacity through the conversation. The meeting was held to discuss a poultry good commercial practices (GCP) incident that I observed while performing a routine poultry welfare GCP check in the receiving department at 0736 hours. At the dead on arrival (DOA) area of the receiving department, I was checking the DOA tank and DOA sorting table/tank. The sorting tank is where some birds go immediately from the live hang department to be sorted: well birds, unwell birds (to be euthanized), and dead birds (DOA to go into the DOA dumpster). Here at the sorting tank, I observed a large quantity (approximately 400-500) of small birds. There</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>were so many birds that live birds were piling on top of dead and non-ambulatory disabled birds. There were 4 to 5 layers of birds in some areas of the table. I notified (b) (6), receiving supervisor, immediately of my concerns. Birds kept coming from the live hang conveyors, so I took regulatory control of the live hang department by tagging the room with U.S. Rejected tag number B-45337992 after informing (b) (6) that I was doing so and the reason. I informed the establishment management that this was a poultry welfare concern because birds could suffocate due to being piled so high upon each other. The process was out of control during this incident and was not acceptable. The establishment management concurred and said they would reduce the kill line speed, to decrease the rate which the birds were arriving to the DOA sorting area. I reminded the management that the PPIA and Agency regulations require that live poultry be handled in a manner consistent with good commercial practices and that they not die from causes other than by slaughter. I notified establishment management that this MOI would be forwarded to the district veterinary medical specialist (DVMS) and district office in case follow-up is recommended. Regulatory control was relinquished at 0820 hours upon verification of acceptable conditions at the DOA sorting tank. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P7669	Turkey Valley Farms LLC	RZB080705 1322G	22MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 7669p Turkey Valley Farms, May 22nd, 2019 At approximately 0630 hours, while performing a Good Commercial Practices verification task, I observed 1 out of 100 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and wing movement) proceed into the scalders. The establishment had a back-up killer located approximately 10 feet prior to the final stunner which is just prior to the scalders. The bird had its head raised with no cut present. The back-up killer did make a cut on the neck. However, the final stunner was not positioned high enough to make contact with all of the birds. (b) (6) [REDACTED], was notified immediately. He notified me that they were training new employees and then he made adjustments to the stunner. An additional 100 bird check was conducted at this time and no further issues were observed.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P7669	Turkey Valley Farms LLC	RZB001105 4330G	30MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 7669p Turkey Valley Farms, May 30th, 2019</p> <p>At approximately 0910 hours, while performing a Good Commercial Practices verification task, I observed two cherry-red carcasses on the transfer/rehang table. I did not observe a cut present on the neck. While examining these two carcasses, an additional carcass was thrown onto the table that also did not have a cut present on the neck. I then proceeded into the picking room to observe birds prior to the scalding. While observing birds prior to the scalding, I observed 2 out of 50 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and active wing movement) proceed into the scalding. No cut was present on the neck. (b) (6) [REDACTED], was notified immediately. At this time, (b) (6) [REDACTED] and I observed 1 out of 100 carcasses showing signs of consciousness proceed into the scalding. (b) (6) [REDACTED] stated that the two back-up killers were inexperienced and he placed a trained employee into the back-up killer position. At approximately 0920 hours, an additional 200 bird check was conducted and no further issues were observed at this time. Again at approximately 1100 hours an additional 100 bird check was conducted and no further issues were observed at this time. A similar Good Commercial Practices MOI was documented on 5/22/19, RZB0807051322G, titled Poultry Good Commercial Practices / RZB0407050122I.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P7669	Turkey Valley Farms LLC	RZB320906 1710G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 7669p Turkey Valley Farms, June 10th, 2019. At approximately 0910 hours, while observing operations in the Evisceration Department, I observed 2 cadavers (cherry-red carcasses with blood pooling at the neck region) at the USDA inspection stations and 1 cadaver on the floor near the rehang/transfer table. Upon inspection, these birds did not have an adequate cut present on the neck. I then proceeded into the picking room to observe birds prior to the scalding.</p> <p>(b) (6) was present at this time. While observing birds prior to the scalding, I observed 1 out of 100 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, and raised head) proceed into the scalding. No cut was present on the neck. (b) (6) was notified immediately. (b) (6) stated that he would make adjustments to the kill machine to ensure the cut would be properly positioned. At approximately 0920 hours, an additional 200 bird check was conducted and no further issues were observed at this time. At approximately 0930 hours, I informed Plant Manager, Shawn Kaas, of my observations and informed him that this is the third similar incident since 5/22/19. He stated that he would take care of the issue. A similar Good Commercial Practices MOI was documented on 5/22/19, RZB0807051322G, and 5/30/19, RZB0011054330G.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P768	Tyson Foods, Inc.	BFC171404 3123G	23APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1130 hours, while performing Good Commercial Practices and observing the stunners, cutters, and backup cutters, I, (b) (6) observed an almost-decapitated dead bird hung in shackles on the line closest to me coming out of the stunner, before the cutter. The bird's body was slightly curved, with the head hanging in the right shackle (to my view). The esophagus and trachea were all that connected the head to the body. The bird was covered in bright red blood. The birds to the left and right of the almost-decapitated bird were also covered in bright red blood. I did not observe how the bird was almost decapitated, but due to the amount and location of the blood, it likely happened recently, possibly in live hang. The backup cutter removed the almost-decapitated bird from the shackles and placed it on the floor. I informed (b) (6) of my observation and showed him the bird at 1135 hours. I also observed multiple less-than-perfect conditions in live hang. I noted a large amount of chicken litter, chicken heads, and debris dispersed on the floor of live hang (1132 hours). I counted least ten flies in three yellow condemn barrels (one full of decapitated chickens and heads, one 2/3 full of chicken litter, and one coated in blood) and along the corner near the white board in live hang at 1137 hours. Three of the yellow condemn barrels in live hang were thoroughly coated inside with blood. At about 1139 hours, I observed an establishment employee transporting live small birds for decapitation inside a yellow condemn barrel (the birds were unharmed in the barrel and were not piled on top of each other). Additionally, at 1152 hours, I watched an establishment employee dump birds from one of the yellow condemn barrels into the outside white tote near dumping. The birds in the barrel had not been decapitated. The employee told me</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>that the birds had been left over from night shift, and the contents of the barrel smelled rank. When I observed live hangers at 1140 hours, I did not see any mistreatment of birds. When I again observed the stunners, cutters, backup cutters, and live hang starting at 1310 hours, I did not see any major issues (only two flies in a yellow condemn barrel in live hang). I understand that live hang has been short staffed. At this time, I do not see a loss of process control, however I am concerned that live hang may be working faster than they can handle. At this time, I am not considering slowing the line speed, but I will be monitoring live hang for the remainder of this shift to make sure these issues do not progress to loss of process control. At 1337 hours, I informed Establishment management (b) (6), and (b) (6) of my observations as described above. They acknowledged and told me they would investigate the cause of the almost-decapitated bird. The meeting concluded at 1344 hours.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P7903	Perdue Foods, LLC	UYN19130 40201G	01APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0600, while performing a Poultry Good Commercial Practices verification check in the live hang area, a live bird was heard chirping in the hopper of the DOA conveyor. The hopper was approximately 1/3 of the way full (approximately 30 – 40 birds) and the live bird was not able to be seen. The plant employee that was present advanced the belt and, again, the live bird was heard chirping, but unable to be seen. The belt was advanced again and the live bird was uncovered from the other dead birds that were completely covering it initially. (b) (6) arrived at the hopper and was able to remove the live bird from the stainless steel enclosure. All of the carcasses that were present within the hopper had already been denatured, including the one bird that was still very much alive. I reminded (b) (6) of the plant’s responsibility and obligation to handle the live birds in a manner consistent with the requirements of FSIS Directive 6100.3 and the Code of Federal Regulations. After leaving the receiving area, I spoke with (b) (6) and (b) (6) about my findings and conversation with (b) (6). (b) (6) indicated that the Perdue disciplinary process would be utilized to handle the mismanagement of the live hanging/sorting process. All the aforementioned statements are true and correct to the best of my knowledge, as indicated by my electronic signature below.</p>

Table: MOIs in Response to FOIA2019-419

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P7903	Perdue Foods, LLC	UYN09140 45426G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Today, April 25, 2019 at approximately 2125 hours, while performing a Poultry Good Commercial Practices verification in the area where the DOA truck is located I, (b) (6), observed one(1) live bird laying inside of the truck with several other carcasses that were present had already been denatured. The plant employee that was present was verbally notified and shown the bird in question. (b) (6) was also verbally notified. The plant employee that was present was able to remove the live bird from the DOA truck at approximately 2135 hours. I reminded (b) (6) of the plant's responsibility and obligation to handle the live birds in a manner consistent with the requirements of FSIS Directive 6100.3 and the Code of Federal Regulations. All the aforementioned statements are true and correct to the best of my knowledge, as indicated by my electronic signature below.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P7903	Perdue Foods, LLC	UYN53170 65305G	05JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Today, June 5, 2019 at approximately 1511 hours, while performing a Poultry Good Commercial Practices verification in the area where the DOA truck is located I, (b) (6), observed one(1) live and denatured bird laying inside of the truck with several other carcasses that had already been denatured. The plant employee that was present was verbally notified and shown the bird in question. (b) (6) was also verbally notified. The plant employee that was present was able to remove the bird from the DOA truck and humanely euthanized it at approximately 1516 hours. I reminded (b) (6) of the plant's responsibility and obligation to handle the live birds in a manner consistent with the requirements of FSIS Directive 6100.3 and the Code of Federal Regulations. All the aforementioned statements are true and correct to the best of my knowledge, as indicated by my electronic signature below.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P806	Tyson Foods, Inc.	OGC24210 45811G	11APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P806, Tyson Foods, Inc. April 11, 2019 2150 hours. In attendance: (b) (6); (b) (6). At 2150 hours on April 11, 2019 I met with (b) (6) to discuss observations that occurred earlier in the live bird hanging area. At 2052 hours when I entered the live hang area I observed a large number of DOA carcasses (approximately 40) in a pile three and four layers high at the end of the hanging belt. Buried within this pile I observed several birds that from the portions of the body parts that were exposed were observed to be breathing. I also observed that there were approximately ten live birds that were loose on the live hang floor. There was no employee on the floor in this area at the time. All employees were actively hanging birds on the kill line and there was no attempt being made to address this situation. At this point I took action to stop the plant from dumping any more cages of live birds onto the hanging belt. Subsequent to this action and after all live birds that were currently on the belt were hung on the kill lines, the employees then came down from the hanging line to address this matter. Around the same time, I observed that the DOA tank was being brought back in to the live hang area. I observed as the employees sorted through the pile of DOA carcasses, segregating out the live birds from the DOA's and returning them to the hanging belt and placing the DOA carcasses into the DOA container. I spoke with (b) (6) in regard to ensuring that all live birds remain separate from the DOA carcasses and that live birds that come off of the hanging belt and are loose on the floor are addressed promptly and returned to the hanging belt. After I observed the employees properly retrieve the loose birds and return them to the live hang belt, I then allowed</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the plant to resume the dumping of live birds onto the belt and to begin normal hanging operations. I discussed with (b) (6) the requirement that live poultry be handled in a manner that is consistent with good commercial practices to minimize any harm or excitement to the birds and ensure that they do not die from causes other than slaughter. I referred (b) (6) to the Federal Register Notice Vol. 70, No. 187 [Docket No. 04-037N], that presents FSIS recommendations concerning the treatment of live poultry before slaughter and offered to provide a copy of this document. (b) (6) proposed actions to be taken to address this situation in the future to include; maintaining an individual on the floor to address any live birds that come off of the hanging belt and are on the DOA belt or the floor, and to have a backup container or condemn barrel available for the disposal of DOA carcasses when the DOA tank becomes full and is removed from live hang to be emptied. Upon completion of the meeting I informed (b) (6) that this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in the District Office in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6), Est. P806 Tyson Foods, Inc.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P843	Pilgrims Pride Corporation	PZA451305 4508G	08MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0937 hours, while performing a Good Commercial Practice task, I, (b) (6), went in the door at the lower end of Evisceration Department that leads into the Picking Room. While watching the birds go into the scalding for approximately one minute and 37 seconds, I observed a live bird go into the scalding. The chicken's head was lifted upward and its eyes were blinking. Upon further investigation, I went to the Upper End of the Evisceration Department, where the birds exit out the Picking Room into the Evisceration Department. I wanted to follow the bird into the Evisceration Department. While moving into the area, at approximately 0941 hours, at the Pre-Sorter area, I observed a team member taking the bird off the line and putting it into a USDA yellow condemn barrel. I took the bird out of the USDA yellow condemn barrel for further observation. The bird's throat had not been slit. IPP had (b) (6) to ring bell for (b) (6). He agreed with my observation. (b) (6)</p> <p>(b) (6) and (b) (6) were notified of this serious matter. This is a repeat MOI for live birds entering the scalding. See MOI entitled, "Live birds going into the scalding", dated 5/2/2019. The previous preventive measure was ineffective in preventing recurrence.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P855	Pilgrim's Pride Corporation	FDA2014062507G	07JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P855, Pilgrim's Pride, June 4, 2019, 1146 hours. In attendance: (b) (6) [REDACTED]; and (b) (6) [REDACTED]. I, (b) (6) [REDACTED], while conducting post-mortem inspection at the inspection stations in the evisceration department on Wednesday, May 29, 2019, observed the following: At 0920 hours, I observed a cadaver presented to the inspection station on Line 4 Station 1. I immediately informed (b) (6) [REDACTED] of the noncompliance. At 0946 and 0950 hours, I observed two cadavers presented to the inspection stations on Line 3 Station 1 and Line 3 Station 2, respectively. I immediately informed (b) (6) [REDACTED] of the noncompliance. At 1001 hours, I observed a cadaver presented to the inspection station on Line 3 Station 3. I immediately informed (b) (6) [REDACTED] of the noncompliance. Each of the carcasses had the same presentation as grossly bright red in color throughout the entire body, the heads were attached, and the necks were not at all cut, which indicates that the carcasses entered the scalders alive and not at all bled out. Each of the cadavers were placed on the PHV shackles for the plant to confirm the findings. No one from the plant responded to the observations at the time of my observations. The plant response was received on June 4, 2019 by (b) (6) [REDACTED]. It stated as follows: "Corrective actions for cadavers on picking line 1 & 2: On 5/29/19 there were cadavers found coming off of both picking lines that made it to the USDA inspector stations. After investigation it was found that they were a result of picking room lead giving breaks and not catching all uncut birds at kill station. Employee was removed from the line and written up by supervisor. Write up is on file in HR." Again, while I was conducting post-mortem inspection at</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the inspection stations in the evisceration department on Monday, June 3, 2019 at 0915 hours, I observed a carcass being presented to the inspection station on Line 1 Station 1 that was clearly a cadaver. The carcass was grossly bright red in color throughout the entire body, the head was attached, and the neck was not at all cut, which indicates that the carcass entered the scalding alive and not at all bled out. I immediately informed the plant (b) (6) of my observation and noncompliance. The cadaver was placed on the PHV shackle for the plant to confirm the findings. No one from the plant responded to the observation at the time of my observation. The plant response was received on June 4, 2019 by (b) (6). It stated as follows: "Corrective action for cadavers on picking line 1: The killer on line 1 was replaced by a back-up killer with more experience than the one we had on the line during the week of 6/1/19. The previous killer was just a fill in used for breaks and the one she was replaced with on 6/3/19 had performed the job for a longer period of time in the past while working for the company. This employee was a rehire and will be retrained on the new back up killer SOP along with anyone who is sent to the kill room in the future for any length of time." During a meeting with management on June 4, 2019, I reminded 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 notified management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P890	Peco Foods, Inc.	CYD290304 0830G	30APR2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 11:30 pm on the night of 4/24/19 (b) (6) was just finishing his first set of breaks when he noticed several members of Plant management and personnel rushing to the back dock area. He immediately followed to see what was happening when he observed a plant's (b) (4) truck suspended with front wheels off the ground and its cab pointing straight up.. The trailer (#57416) which was still attached to the cab was laying flat on its right side. Live and dead chickens were seen scattered around the overturned truck with most chickens still inside the cages piled on top of each other at the bottom side (right) of each cage. At that time (b) (6) and (b) (6) informed Night Plant Manager Franklin Harris and (b) (6) that the birds needed to be removed humanely and that all live and dead birds should be accounted for. Because of the way the trailer was positioned and cages still being attached to the trailer by chains, each cage had to be removed by forklift one at a time and some had to be cut loose with a cutting torch. This took considerable time (approximately 11:40 pm to 5:20 am) to accomplish and probably allowed for many of the birds trapped under the piles to suffocate (b) (6) and (b) (6) monitored the plant's removal and separation of live and dead birds at all times and made sure that denaturant was applied to the combos they were placed in. When the process was completed there were 2 ½ large, 2 medium, and 5 smaller combos of dead birds totaling 2,969 birds which were killed by means other than slaughter or an approved euthanasia method. This GCP-MOI is being issued to the plant to document basically a process control failure which led to mistreatment, harm, and deaths of birds on its regulated premises.</p>

Table: MOIs in Response to FOIA2019-419

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p style="text-align: right;">(b) (6)</p>
80	P9197	Perdue Foods, LLC.	UAB25190 62107G	07JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 7, 2019 at approximately 1635 a bird came to Line 3 Station 3 with the head still attached, and no cut visible on the neck. The head was engorged with blood, and from the base of the neck to the head was discolored a dark purple. The bird was not cut to facilitate bleeding of the carcass, nor was the head removed by the head-puller placed prior to the scalding. I notified (b) (6), who took the bird to (b) (6), and then disposed of the carcass. This establishment has a zero tolerance policy for any live birds entering the scalding according to their Poultry Care Process. The establishment has a plan in place for handling animals from the time they enter the premises. The last MOI written regarding deviation from Good Commercial Practices was received by the plant on June 4, 2019 citing that the establishment failed to slaughter poultry in accordance with Good Commercial Practices.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB05170 64013G	13JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>About 1730 hours, while giving breaks on Line 2, (b) (6) found a bird on the line with the head still attached and no evidence of a neck cut. She showed the bird to (b) (6), and (b) (6). When I inspected the bird it was small for the lot, which is common for both uncut and still-headed birds, as they miss the knife machine and the headpullers. There was some evidence of a cut to the lower mandible having removed keratin layers from the beak, but no sign of any cut to the neck at all. The head was swollen and the head and neck both dark purplish-red in color. Regulations require that birds shall have died by bleeding out before entering the scalding; this was not possible in this case, since there was no cut from which the bird could bleed out and the head and neck were engorged with blood. It is a failure of Good Commercial Practices to allow birds to enter the scalding without being bled out, because such birds are unsalable, and because of the possibility of such birds drowning in the scalding, which is inhumane. This establishment has a zero tolerance policy for any live birds entering the scalding according to their Poultry Care Process. The establishment has a plan in place for handling animals from the time they enter the premises. The last MOI written regarding deviation from Good Commercial Practices was received by the plant on June 7, 2019, citing that the establishment failed to slaughter poultry in accordance with Good Commercial Practices.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA071904 1602G	02APR2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1622 hours while providing a break on line 2, station 3 I observed a carcass with the head intact which was red to purple in color and had not received a cut to the neck.</p> <p>(b) (6) and (b) (6) were notified of the observation of a bird dying other than by slaughter. At approximately 1720 hours, after completing the inspection breaks, (b) (6) stated that the cause of the uncut bird was failure to make adjustments to the kill blade due to small birds. I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding tank, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding tank and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods, LLC P935 Harbeson, DE. 19951</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA001904 4809G	09APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1650 hours while providing inspection break on line 3, station 1 I observed a carcass with 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 observation of a bird dying other than by slaughter. At approximately 1700 hours, after completing the inspection breaks, I performed Good Commercial Practice verification by observing 200 carcasses enter the scald and 200 carcasses at the kill blade. There were no live birds observed entering the scald and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) determined the cause to be personnel not performing job appropriately. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods, LLC. P935 Harbeson, DE. 19951</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA431604 5723G	23APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1648 hours while providing a break on line 1, station 3 I observed a carcass with the head intact which was red to purple in color and had not received a cut to the neck.</p> <p>(b) (6) was notified of the observation of a bird dying other than by slaughter. At approximately 1704 hours, after completing the inspection breaks, (b) (6) stated that the cause of the uncut bird was failure to perform duties by the back-up kill personnel who will received disciplinary action. I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods, LLC P935 Harbeson, DE. 19951</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA090805 4829G	29MAY2019	04C05	Poultry Good Commercial Practices	Open	<p>From: (b) (6) .</p> <p>Date: 05/29/2019.</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 05/29/22019 Meeting Time : 8.00 am</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. To: (b) (6) .</p> <p>CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 inspection stations 4 today May 29, 2019. At approximately 8.00am a FI's on line three station four informed me that she observed a cadaver carcass on her stations and hanged it for Veterinary disposition. I observed the cadavers on the station with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. A supervisor (b) (6) was present at that time, (b) (6) notified him and showed him the cadaver birds. 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>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA171206 1003G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0952 hours while performing ante-mortem and Good Commercial Practice verification I observed a damaged cage on trailer number 71, located in the cooling shed. The flooring to the cage had collapsed, birds were piled on top of one another and the birds on the bottom were dead. I observed one live bird in a pile of DOAs covering the approximate 3-foot X 5-foot stainless steel table at the end of the DOA belt for medium birds. The pile of DOAs was deep (approximately 2 feet) enough that the birds on the top of the pile were touching the DOA belt blocking DOAs from exiting the belt. (b) (6) and (b) (6) were notified of birds dying other than by slaughter and being handled in a way that could result in excitement, discomfort or injury while being handled in connection with slaughter. (b) (6) had trailer #71 moved from the cooling shed to live receiving immediately and the damaged cage was removed from service after the affected live birds were placed into production. No verbal preventive measure was provided in response to the live bird being observed in the DOAs. 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</p>

Table: MOIs in Response to FOIA2019-419

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA571406 4403G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1504 hours while performing ante-mortem and Good Commercial Practice verification I observed the dumper operator move the cage, that had just dumped, back from the dumper. One live bird remained in the area where the cage had been. The dumper operator then walked over to the bird and kicked it, in an attempt to move the bird onto the conveyor belt approximately 2 feet below. The bird remained in place and the dumper operator kicked the bird a second time onto the conveyor belt below. (b) (6)</p> <p>(b) (6) was notified of the bird being handled in a way that could result in excitement, discomfort or injury in connection with slaughter. (b) (6) replaced the dumper operator with another employee. 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)</p> <p>(b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods LLC. P-935 Harbeson, DE. 19951</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA271606 4305G	05JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1355 hours, I was notified that the inspector on line 3, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival I observed the bird had head intact which were red to purple in color and had not received a cut to the neck. (b) (6)</p> <p>was notified of the observation of a bird dying other than by slaughter. At approximately 1407 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6)</p> <p>stated that the responsible establishment employee would receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6)</p> <p>was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6)</p> <p>Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA050906 2818G	18JUN2019	04C05	Poultry Good Commercial Practices	Open	<p>From: (b) (6) .</p> <p>Date: 06/18/2019.</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 06/18/22019 Meeting Time : 8.15 am</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. To: (b) (6) .</p> <p>CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 1 inspection stations 4 today June 18, 2019. At approximately 8.00am a FI's on line one station four informed me that she observed a cadaver carcass on her stations and hanged it for Veterinary disposition. I observed the cadavers on the station with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. (b) (6) was notified and showed him the cadaver birds. He observed and 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.</p> <p>Sincerely. (b) (6) CC: (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA271806 5420G	20JUN2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1712 hours, I was notified that the inspector on line 3, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival I observed the bird had head intact which were red to purple in color and had not received a cut to the neck. (b) (6) was notified of the observation of a bird dying other than by slaughter. At approximately 1732 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) stated that the responsible establishment employee would receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>
80	P935	Allen Harim Foods, LLC.	YXA281006 3022G	22JUN2019	04C05	Poultry Good Commercial Practices	Open	<p>Ante-mortem check performed on lot 1at about 5.00am. 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 and Killing was effective, no loose bird in live hang, live haul and holding sheds.</p>