

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015+P1015	Poultry Holdings, LLC	ARE1804070825G	25JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>DVMS GCP Verification Visit - Turkey Cages in Disrepair Est. P01015, Empire Kosher Poultry, Inc., July 24, 2019, 1340 hours. In attendance: (b)(6); (b)(6); (b)(6); and Plant Manager Mr. Chad Pannebaker. At approximately 1200 hours while observing receiving of turkeys, (b)(6) (b)(6) (b)(6), and I observed two turkey trailers (#22 and #23) with a total of six cages in disrepair. Five of the cages had broken or damaged fiberglass bottoms which had bent down into the cage below due to the weight of the turkeys on top. The flimsy bottoms caused some of the turkeys in the upper cages to fall into the lower cages and become pinned between the bent fiberglass and side of the lower cage, resulting in injuries. One of the turkeys was badly injured with a broken wing tip, and broken, bloody feathers on the wing and wing tip. One of the back cages on trailer #23 appeared to not close as indicated by the bungee strap which was not secured resulting in an open cage (no turkeys were observed falling from the trailer at that time). The one damaged cage floor on trailer #22 was the fifth coop back on the right side and the third cage down. The four damaged cage floors on trailer #23 were on both sides of the first coop, two floors on each side. We notified (b)(6) of the deficiencies and discussed these issues with Plant Manager Chad Pannebaker in the exit meeting. Mr. Pannebaker immediately discussed the findings with his employees and suspended the use of the damaged cages until new fiberglass floors arrive and are installed. Mr. Pannebaker was reminded that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. We recommend that Mr. Pannebaker review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N]</p>

**Table: MOIs in Response to FOIA2020-04**

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>for FSIS recommendations concerning treatment of live poultry before slaughter. Mr. Pannebaker was reminded 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,</p> <p>(b)(6) Plant 1015, Empire Kosher Poultry.</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M1234+P1 234	Mountaire Farms Inc.	QUI441307 0003G	03JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 3, 2019, I and (b)(6) (b)(6) preformed verification of the Poultry Good Commercial Practices (GCPs) task at 1230. We were accompanied by (b)(6) (b)(6) from Raleigh District Office, who was performing a GCP assessment and (b)(6) (b)(6) Est. P1234. At approximately 1250, we all observed a live chicken (blinking eyes and taking rhythmic breathes) on top of pile of dead birds in the dead chicken bin outdoors. The bird did not appear to be injured or in distress. (b)(6) (b)(6) took the live bird from the pile and performed a cervical dislocation thereby euthanizing the bird. (b)(6) later informed me of his plan to have a device installed that would aid plant employees with decapitation of each chicken before going into the dead chicken bin.</p>
35	M13556+P 13556	Tyson Foods Inc	TDB152207 1423G	23JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>On July 23, 2019 at approximately 2135 hours, while observing conditions in the DOA trailer bay in the poultry live hang department, I, (b)(6) (b)(6), observed one live bird in the DOA trailer. I notified (b)(6) that there was a live bird in the DOA trailer. (b)(6) removed the bird from the trailer and elected to hang it on the line as it was in good health. I met with GPM Bob Taylor and informed him of my findings. I provided Mr. Taylor with 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 informed him that this would be documented in an MOI.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M13556+P 13556	Tyson Foods Inc	TDB142109 3713G	13SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P13556, Tyson Foods, Inc. September 13, 2019, 1915 hours. In attendance: (b)(6), Bob Taylor Evis GPM On Friday September 13, 2019 approximately 1908 hours, while observing conditions in the DOA trailer bay in the poultry live hang department I (b)(6) climbed the ladder and observed one live bird in the DOA trailer. I climbed back down the ladder notified a team member of my findings. Team member notified (b)(6), that there was a live bird in the DOA trailer, then (b)(6) (b)(6) climbed up the ladder to verify. (b)(6) informed the live hang lead and requested him to remove the bird. team member then took the bird and elected to euthanize the bird. (b)(6) notified GPM Bob Taylor of my findings. I reminded (b)(6) (b)(6) and Bob Taylor that the PPIA and Agency regulations require that the live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b)(6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6).</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M20322+P 20322	Equity Group Eufaula Div LLC	ATF172208 5128G	28AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, August 28, 2019, at approximately 0618 hours, I, (b)(6), was conducting a Review and Observation of Good Commercial Practices in the small bird live hang area. The live hang belt had stopped. At the beginning of the live hang belt, where the wide (dumping) belt meets the live hang belt, I observed a pile of birds, two to three deep. I observed several wings and feet from buried birds. During the subsequent 2-3 minutes, these feet and wings progressed from moving to motionless. After about 4 minutes, the live hang belt started to work, and I counted 48 dead birds. Considering the pile up of birds, it is a logical assumption that birds on the bottom had suffocated. Earlier, while performing ante mortem portion of Good Commercial Practices, at 0540 hours, I was outside at the big bird loading bay, and there was a trailer having cages removed, and placed on the outside dumping belt. The trailer had 3 live birds directly underneath on the ground, and one live bird, on the ground, about 3 feet from the trailer edge, in the fork lift's thoroughfare. There were 2 additional free birds on the bed of the trailer. An employee went around the back of the trailer and picked up the two birds on it, then walked around the front of the trailer. As he came into my view, he was holding each bird by their neck, one in each hand, having the birds weight sustained by only their necks. I told him to put the birds down, and carry them properly. Then, at the big bird holding bay, a trailer had a cage with an open door. There were two birds sitting on the door, and one, live bird, on the ground underneath. (b)(6) supervisor, was present and was informed to place the bird, on the ground, into the cage, and close the door. At approximately 0645 hours, I discussed my findings with Plant Manager Todd</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b)(6). Loose birds on the ground, under or near trailer, or fork lift operating area, in a trailer holding or loading bay, are susceptible to being run over, and, therefore would die by means other than slaughter. Birds that suffocate, are considered adulterated, as death by means other than slaughter has occurred. The Food Safety Inspection Service is reminding all poultry slaughter establishments operate within guidelines of the Poultry Inspection Act. Agency Regulations and those set forth within Poultry Good Commercial Practices, whereby live poultry are to be treated humanely and do not die from causes other than proper slaughter.
90	M20322+P 20322	Equity Group Eufaula Div LLC	ATF040009 2906G	06SEP2019	04C05	Poultry Good Commercial Practices	Finalized	On Thursday, September 5, 2019, at approximately 2105 hours, I, (b)(6) was conducting a Review and Observation of Good Commercial Practices in Medium bird Live Hang area. The line had been hanging for 62 minutes, at (b)(4). At the end of, and extending over onto the end of the live hang belt, there was a pile 3 feet high, and, about, 12 feet in diameter, of dead birds. There was, also, a full condemned barrel of DOAs. I found 2 live birds sitting on the side of the pile, and slightly covered with dead birds. I pointed out these live birds, and the live hang supervisor picked them up and placed them on the belt. Live birds, intermingled with dead ones may die by means other than proper slaughter. The Establishment is to treat poultry in a manner consistent with good commercial practices and take steps to prevent the mistreatment, harm, and distress by means other than slaughter. Such abuse of poultry and treatment in a manner not consistent with good commercial practices, and death by other means than slaughter may render the poultry adulterated.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M32130+P 32130+V32 130	Dakota Provisions LLC	JEB070807 2403G	03JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0500 while performing ante-mortem inspection, I observed a live bird on the ground beside trailer #29. Upon closer examination, I noticed two open cage doors on the second to last row of cages, the fourth and fifth cages up from the bottom. This is approximately an 8-10 foot drop to the concrete below. The bird did not appear to have sustained any injuries. Both open cage doors were on the drivers side and were fully functional. (b)(6)</p> <p>(b)(6) was immediately notified. The bird was placed into a lower cage and the two open cages were closed. (b)(6) and I discussed the open cage door and the consequences of doors not being shut when leaving the farms to the establishment. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M32130+P 32130+V32 130	Dakota Provisions LLC	JEB391408 1420G	20AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0455 hours, while performing ante-mortem inspection, I discovered several issues that impacted the health and wellbeing of the turkeys. On this morning, the ambient temperature was 73 degrees Fahrenheit and the humidity was elevated. In the live hang shed, there was one truck fully unloaded and staged for the CO2 stunner and one truck in the shed ready to unload. The batteries from the truck that was unloaded were stacked two high and were close together along the east end of the stunner. Both the east and west overhead doors to the live hang were open. This seemed appropriate, as I had been told the previous evening that (b)(6) would not start until 0515 hours. The area was warm, stagnant and there was no or very little air movement. Approximately 50% of the turkeys were open mouth breathing and panting. I discovered, however, that (b)(6) was not to start until 0600. It seems that moving the birds into this warm poorly ventilated area so far ahead of start-up was not in keeping with the establishments routine practice. Also, during ante-mortem inspection I discovered a cluster of four trailers parked side-by-side on the lot (31, 25, 10, and 27) with varying amounts of space between them (approximately 2.5 feet to about a foot). Nearly 100% of the birds on the two middle trailers (25 and 10) were in distress. These birds were drooping, open mouth breathing, necks extended with beaks touching the cage floor, all the birds examined were drooling and there was clear liquid running off their caruncles, wattle, and snood and most had their wings extended as best they could in the cage. The birds in the two outer trailers (31 and 27) were relatively comfortable with approximately 20%-30% of the birds open mouth breathing. I met with (b)(6) and (b)(6) and discussed these findings. I also emphasized that in my medical opinion the birds</p>



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								<p>in trailers 25 and 10 were in environmental stress and would require immediate attention. (b)(6) (b)(6) advised with the delayed start for (b)(6) that things seemed to have gotten missed and the trailers did not get separated as usual. He also acknowledged that the birds were moved into live hang on time for a normal start time. He advised that they will delay bringing the birds in early tomorrow. (b)(6) will also have the trailers moved immediately and may move trailer 10 and 25 into the misters. I had a second informational conversation with (b)(6) (b)(6) in which I reviewed my findings and my conversation with (b)(6) along with his proposed corrective actions.</p>
60	M45134+P 45134	Birdsboro Kosher Farms Corp.	FKJ121007 4410G	10JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>On July 10th at approximately 1015 hours when I was conducting Good commercial practice task, I observed loose bird outside the establishment close to the Rabbis building, and another bird close to the employees parking lot. I informed one of the plant managers, but he didn't take any action so that I started looking for Killing department supervisor (b)(6) who caught them. The day before on July 9th there were many birds loose in killing department. The establishment needs to comply with regulation 9 CFR 381.65). Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. (b)(6) must ensure that all poultry are slaughtered according to regulations, This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134+P 45134	Birdsboro Kosher Farms Corp.	FKJ351507 0417G	17JUL2019	04C05	Poultry Good Commercial Practices	Open	At approximately 1415 hours, I was conducting good commercial practice at killing area when I saw four not slaughtered alive chickens in DOA barrel above each others. two of them were in bad condition. I informed Carlos Urieta, the plant manager . the corrective action is taken by disarticulation. The establishment needs to comply with regulation 9 CFR 381.65). Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Birdsboro Kosher must ensure that all poultry are slaughtered according to regulations, This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M51302+P 51302	Belmont Meats LLC	YAY121208 3421G	21AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>To: P 51302, Belmont Meats, August 21, 2019.</p> <p>In attendance: (b)(6), (b)(6), (b)(6), Mr. Amos King, Plant Manager, (b)(6), (b)(6). At approximately 0650 hours, when going to the slaughter area, I observed the following conditions in the live hang area: Two employees, (b)(6), (b)(6) and another employee were unloading chickens from the carrier's crates and placing them into the shackles and then stunning and bleeding them. As the line of shackles moved further forward, around three to four feet, chickens were falling from the shackles on to the cement floor. On the cement floor, there were already approximately ten chickens that were still conscious and bleeding. I immediately took regulatory control action and stopped operations. (b)(6) then decided to use a funnel system mounted in a metal frame, which will allow birds to properly bleed and expire. I informed (b)(6) and Amos King that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I notified Mr. King that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully (b)(6)</p> <p>(b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842+P5 842+V5842	Tyson Foods, Inc.	NPF55180 72301G	01JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>Poultry Good Commercial Practice MOI Day, Date and Time of Meeting: Monday July 1, 2019, from approximately 1513 until 1516 and 1525-1530. Place Meeting Held: Est. M5842 Live hang area and Evisceration GPM office, respectively Persons Attending: FSIS</p> <p>Attendee - (b)(6) Tyson Foods</p> <p>Attendee –Trent Villines, evisceration general production manager. Author(s) of this Meeting Report: Robert Washington Date this Meeting Report was Written: Monday, July 1, 2019 Subject: Poultry Good Commercial Practice MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Monday July 1, 2019 from 1500 to 1509 hours 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 1509 during the check, I observed 1 bird that entered the pre-scald area after the backup head puller that was moving vigorously. Closer examination determined that the head was still attached, and the eyes were open. This was a significantly smaller than average for the lot, young chicken. I removed this live bird from kill line 2 at 1509, 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 continued flapping and was breathing and both eyes were open. This bird did have a neck cut, but no jugular veins or carotid arteries were noted to be cut at this time. I continued my station 1 GCP check and no more live birds were seen on line 1. I then took this chicken to the live hang room and had (b)(6) paged to the area. (b)(6) arrived in the live hang room at 1513. By this time, the chicken had died. (b)(6) examined the cut and took the</p>



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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>chicken to his office. At 1510 hours CST, there was 1 backup harvester, covering both kill lines. I performed a GCP Station 1 follow up check #1 on kill line 2 from 1607 to 1622 with no more live birds observed. (b)(6) performed follow up check #2 on kill line 1 from 1626 to 1636 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meetings with Plant management on Monday July 1, 2019 between 1513 and 1530 hours CST concerning this poultry good commercial practices incident: I met with establishment evisceration general production manager (GPM) Trent Villines in the live hang room from 1513-1516 hours CST and again from 1525-1530 hours CST in the evisceration GPM office on Monday July 1, 2019. During this meeting I described my observations concerning this incident as outlined above. He and I examined the cut on the neck of the bird and only 1 jugular vein had been cut. I then told Mr. Villines that pending the results of 2 follow up checks on 7/1/19 (see above) the 1 live bird I had observed and removed from kill line 1 at 1509 before it entered the first scald tank during the GCP check that day would be 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 non-compliance record concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842+P5 842+V5842	Tyson Foods, Inc.	NPF04220 90027G	27SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Friday September 27, 2019 from approximately 2135 until 2145 Place Meeting Held: Est. M5842 Live Receiving area Persons Attending: FSIS Attendees - (b)(6) (b)(6) - Tyson Foods Attendees - (b)(6) (b)(6) Author(s) of this Meeting Report: (b)(6) Date this Meeting Report was Written: Friday September 27, 2019 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Friday September 27, 2019, from 2118 to 2129 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 2123 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 slightly smaller than average for the lot, young chicken. I removed this live bird from kill line 2 at 2123, 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 completed my observation of 1000 birds entering the first scald tank on kill line 2 with no more live birds observed. At 2129 after the check was finished, I got the attention of the picking room attendant who requested (b)(6) (b)(6) be called to the picking room. (b)(6) arrived on the scene at approximately 2130 and was shown this 1 live young chicken. He then took this live young chicken back to the live hang room. At 2130 CST, there were 2 backup harvesters, each covering one kill line. I observed the stun and kill process</p>

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								<p>and noted no abnormalities on either line. Discussion notes for the meeting with Plant management on Friday September 27, 2019 from 2135 to 2145 concerning this GCP poultry mistreatment incident: I met with establishment evisceration general production manager (GPM) Trent Villines and (b)(6) (b)(6) in the live receiving area from 2135 to 2145 on Friday September 27, 2019. During this meeting I described my observations concerning this incident as outlined above. I then told Mr. Villines that due to the results of observation of the stunning process, the 1 live bird I had observed and removed from kill line 2 at 2123 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. Mr. Villines and (b)(6) (b)(6) both stated they will observe the stunners and make the needed adjustments. They also stated they would keep IPP informed on the progress of these plans</p>

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80	M737+P73 7	House of Raeford - Wallace Div	DHA50080 84314G	14AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>0553 – While performing a Good Commercial Practice Task on Line 2, I observed a live bird that had no cut on its neck and was alert, eyes open and controlled movement of its head with rhythmic breathing enter the scalders. The establishment has backup employees on both lines prior to the scalders to prevent any live birds from entering the scalders. The backup employee that was located just before the scalders on line 2 did not stop the line or remove the bird from the line to prevent the bird from enter the scalders alive. I stopped the line once I observed that the backup employee did not take any action and had the backup employee remove the bird which by now had its head under the water of the scalders and was flapping its wings. When the backup person pulled the bird out of the scalders, she cut the birds neck and proceeded to put it back into the scalders. I had her remove it from the line instead of putting it back into the scalders. Had the bird not been removed, it would have died from means other than slaughter. (b)(6)</p> <p>(b)(6), (b)(6) and (b)(6)</p> <p>(b)(6) were notified of the Good Commercial Practice MOI.</p>



Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M7470+P7 470	Mountaire Farms Inc. - NC Division	YRA350908 0407G	07AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, August 7, 2019, at approximately 0904 hours, while performing ante mortem inspection at the live bird holding shed, I noticed a solitary chicken located on the floor of bay 13. The bird was sitting up and was alert but did not attempt to move when I approached it. It was in an area where it could likely be run over if not promptly removed. There were no supervisors in the immediate area, so I proceeded to the Live Hang area and at approximately 0905 hours notified Mr. James Dunn, Day Shift First Processing Manager, of the situation and that the bird in question must be removed from the area to prevent it being run over. Mr. Dunn radioed for help in my presence to have the bird removed. I also notified him that I would be issuing a MOI due to the plants failure to adhere to good commercial practices. At approximately 0920 hours I visually inspected bay 13 and verified that the bird had been removed. Had the bird not been removed it would have likely been run over and died by means other than by slaughter. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die for causes other than by slaughter. The Federal Register on Treatment of Live Poultry before Slaughter gives recommendations on how to prevent these occurrences. A copy of this MOI has been forwarded to the District Veterinary Medical Specialist (DVMS) in the event further action is recommended. I certify that this MOI includes all pertinent matters discussed concerning this incident and is true to the best of my knowledge.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751+P10 49	Pitman Farms Inc. (Moroni Turkey Processing)	MMK1115 090604G	04SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday September 4, 2019 during ante-mortem inspection at approximately 0600 hours, I, (b)(6) observed injuries to the birds. I observed one tom on trailer number 98 with a severe open fracture at the right elbow. I observed the joint and bone to be completely exposed. The tom was still alive but appeared to have lost blood and developed an 8 cm hematoma in that wing. I observed the tom was breathing shallowly and appeared to be in shock. Trailer number 98 cannot be loaded using the auto-loader but must be loaded manually. Trailer number 98 is one of the last trailers scheduled to be processed today (approximately nine hours from the time of my observations). I also observed one dead hen with a bloody wing on trailer number 99 and one hen with a foot trapped under a cage door on trailer number 82. I informed (b)(6) and (b)(6) (b)(6), of my observations regarding injuries to the live birds and concerns regarding humane methods of handling and slaughtering that are not consistent with good commercial practices.</p>

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15	M751+P10 49	Pitman Farms Inc. (Moroni Turkey Processing)	MMK1615 094604G	04SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On August 29, 2019 at approximately 1000 hours (b)(6) and (b)(6) were directly observing conditions of live birds in cages on trailers. There were two trailers staged at the live receiving unloading dock with cages that were overcrowded (there were so many birds in the cages that there was not enough space within the cage for the birds to lie down without lying on top of each other), approximately 90% of the birds (toms) on the trailers were displaying signs of heat stress by open mouth breathing/panting and the trailers did not have any fans, misters or any source of ventilation for the birds as required per the establishments written Standard Operating Procedures (SOP). In the trailer holding shed area there were two trailers that were completely out of the shed without any shade, fans, misters or ventilation source. There was a third trailer that had half of it directly exposed and facing the sun, without shade, fans, or misters. Several other trailers in the holding shed only had one side exposed to fans or misters. All the trailers were overcrowded with approximately 90% of the birds showing signs of heat stress, panting/open mouth breathing. At that time of these observations it was approximately 90 degrees outside with the sun shining fully and no clouds in the sky. There were multiple trailers that contained birds with injured, hemorrhagic wings, some that were trapped in cages. Multiple trailers had birds with legs trapped in cage bars that were injured and could not be retracted. On August 30, 2019 at approximately 0550 hours I, (b)(6) observed the seven (7) trailers of live toms held over from August 29, 2019. The establishment put the trailers in the trailer shed overnight and left the fans and misters running. It was</p>

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								approximately 55 degrees when I performed good commercial practice observations. The toms on the outer edges of the trailers with the misters were dripping wet and shivering. I observed one dead tom on trailer number 79 with a bloody wing. I observed an increased amount of diarrhea from the toms. Four trailers of hens had already arrived on the morning of August 30th, 2019. The hens appeared overcrowded (as the birds were stacked in multiple layers on top of each other without enough space to lie down in a single layer) on trailer numbers 91 and 11. Two of the hen trailers (91 and 11) were parked at the end of the trailer shed where there are no fans or misters, these two trailers are scheduled to be processed last today. I informed (b)(6) and Jaime Rodriguez of my observations and concerns regarding the live birds at the weekly meeting held at 9 am on August 30th, 2019.



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751+P10 49	Pitman Farms Inc. (Moroni Turkey Processing)	MMK3916 095511G	11SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, September 10th, 2019, during ante-mortem inspection at approximately 0545 hours, I, (b)(6), observed multiple injured and dead birds. On trailer 99, I observed one tom with a bloody injured wing. On trailer 59, I observed one tom whose wing had been trapped underneath a closed cage door. The wing was bent at an odd angle at the carpus joint where the cage door had been closed on it. I observed a second tom in this trailer with a bloody wing. In trailer 80 I observed one dead hen. In trailer 79, I observed a hen trapped in a closed cage door. The cage door had been closed on her neck so that her neck was caught between the side of the cage and the side of the cage door. There was regurgitation on her beak and in her mouth. She was gasping for breath, her respiration was rattly, and her eyes were closed. There was fresh bruising on her neck where the cage door was closed on it. One wing was bloody on the edge where the hen had beat it against the cage door while trying to pull back. I was able to free the hen and she was still alive at the time, but due to her poor condition and rattling respiration I doubt she will survive until slaughter. On trailer 81, I observed one hen with a full thickness ulceration of the skin over the breast covering an area approximately 7 x 5 cm. The serosal layer of the crop was exposed. On trailer 11, I observed one dead tom and one tom that was stuck on his side and unable to right himself. His wings had fresh bruising from struggling. At approximately 0735 hours, I informed (b)(6) of my observations regarding injuries to the live birds and concerns regarding humane methods of handling and slaughtering that are not consistent with good commercial practices. (b)(6) said that he would forward the MOI about these issues to the live haul crew.</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK1114095313G	13SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, September 13th, 2019, during ante-mortem inspection at approximately 0600 hours, I, (b)(6), observed two birds with body parts trapped in the cages they were placed in for transport to the slaughter plant. On trailer 94, I observed a dead tom turkey whose head was trapped between the bottom of the cage above his and a metal support beam used to support the cage bottom. The weight of the turkeys in the cage above had likely resulted in suffocation. On trailer 11, I observed a tom whose wing was trapped at the base of the primary feathers between the bottom of the cage above his and metal support beam used to support the cage bottom. I am concerned that when the live hang crew remove this tom from the cage his wing will be broken due to the way it is trapped. At approximately 0710 hours, I discussed my observations with Jaime Rodriguez, Plant Manager, regarding injuries to the live birds and concerns regarding humane methods of handling and slaughtering that are not consistent with good commercial practices. Jaime Rodriguez said that the establishment has been working on issues such as cage doors closed on birds with the live haul crew.</p>

## Table: MOIs in Response to FOIA2020-04

13:04 Monday, October 7, 2019 23

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M9977+P1 325	Tyson Foods Inc.	YBL140707 0203G	03JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/3/2019 at approximately 0711 hours I was performing a routine poultry Good Commercial Practice (GCP) verification task in the live hang room of establishment P1325, Tyson Foods, Inc. I observed one live, weak young chicken in the establishment's designated Dead on Arrival (DOA) cart that contained approximately eight DOA chickens. I immediately showed the nearest establishment employee and (b)(6) (b)(6) my findings. The establishment employee removed the live bird from the cart and euthanized it by cervical dislocation. Agency regulations require live poultry to be handled in a manner that is consistent with good commercial practices (GCPs) and that they not die from causes other than slaughter. Live chickens in the DOA cart can die from suffocation, which is then considered adulterated product. Respectfully, (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M9977+P1325	Tyson Foods Inc.	YBL3707070519G	19JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/19/2019 at approximately 0714 hours at the evisceration department rehang area of establishment P1325, Tyson Foods, Inc, I observed a cadaver on the kill line. The cadaver was a deep red color throughout the carcass and its neck was completely uncut with the head still attached and engorged with blood. The back-up kill person failed to manually cut the neck to permit the required bleed out. The cadaver was transferred to the evisceration line and I observed an establishment employee re-hanger throw it into a red inedible barrel. I immediately showed 1st Processing General Production Manager (GPM) Carlos Rodriguez the cadaver and then observed a second cadaver with the same physical appearance on the evisceration line. As I continued to observe the rehang area for the next 1-2 minutes I observed approximately four more cadavers enter the department and immediately notified Mr. Rodriguez and (b)(6) of the additional birds. All cadavers had the same deep red color throughout the carcasses with the engorged heads attached and uncut necks. Mr. Rodriguez and (b)(6) later informed me that they spoke with the back-up kill person, who had been identifying mechanical problems while simultaneously performing his kill duties. This caused him to accidentally miss the chickens that made it past the mechanical blade uncut. They also informed me that they reminded the employee to focus on his back-up kill responsibilities. At approximately 1155 hours at the same location I observed another deep red cadaver with no bleeding cut in the inedible barrel and immediately showed (b)(6). The regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with Good Commercial Practices (GCPs). Poultry are to be slaughtered in a manner that ensures that</p>



Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. Respectfully, (b)(6)
60	M9977+P1 325	Tyson Foods Inc.	YBL050709 5319G	19SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/19/2019 at approximately 0624 hours I was performing a routine poultry Good Commercial Practice (GCP) verification task in the live hang room of establishment P1325, Tyson Foods, Inc. I observed one live, weak young chicken in the establishment's designated Dead-On-Arrival (DOA) cart that contained approximately twenty DOA chickens. I immediately showed (b)(6) (b)(6) who removed the live bird while I verified that no more live chickens were in the cart. He then informed me that, since the bird was alive, he hung it on the slaughter line. I also discussed the situation with (b)(6) (b)(6). I reminded him that agency regulations require live poultry to be handled in a manner that is consistent with good commercial practices (GCPs) and that they not die from causes other than slaughter. Live chickens in the DOA cart can die from suffocation, which is then considered adulterated product. Furthermore, we discussed that moribund chickens should be promptly euthanized due to their weakened state and condemned. Mr. Rodriguez informed me that he would speak with the establishment employees and Mr. Ali about the importance of not placing live chickens into the DOA cart and not hanging moribund chickens on the slaughter line. Respectfully, (b)(6) (b)(6) Establishment response attached.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG420807 3724G	24JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0830 hours while observing birds entering the scald tank as part of a routine GCP task, (b)(6) observed the following. Two (2) old Breeder turkeys (Hen) were observed to be breathing and raising there heads on the production line just before the scald tank. (b)(6) stopped the line. Plant personnel responded removed the birds from the line and rehung them prior to the stunner. (b)(6) then restarted the line. (b)(6) went immediately to the office and discussed the finding with Ryan Kopp. This is a violation of 9 CFR 318.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. I explained that this issue continues to occur. The last one occurred twelve (12) weeks ago (05/01/2019). This shows am improvement but we still need to strive for zero occurrences. 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>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG210808 1830G	30AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0910 hours while observing birds entering the scald tank as part of a routine GCP task, (b)(6) observed the following. One (1) old Breeder turkey (Hen) were observed to be breathing and raising it's head on the production line just before the scald tank. (b)(6) stopped the line. Plant personnel responded removed the bird from the line and rehung it prior to the stunner. (b)(6) then restarted the line. (b)(6) went immediately to the office and discussed the finding with Adrian Kopp. This is a violation of 9 CFR 318.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. I explained that this issue continues to occur. The last one occurred five (5) weeks ago (07/24/2019). This shows am improvement but we still need to strive for zero occurrences. 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>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG360809 0818G	18SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0910 hours while observing birds entering the scald tank as part of a routine GCP task, (b)(6) observed the following. One (1) old Breeder turkey (Hen) were observed to be breathing and raising it's head on the production line just before the scald tank. (b)(6) stopped the line. By the time plant personnel responded the bird had expired. (b)(6) then restarted the line. (b)(6) went immediately to the office and discussed the finding with (b)(6) (b)(6). This is a violation of 9 CFR 381.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. I explained that this issue continues to occur. The last one occurred nineteen (19) days ago (08/30/2019). This shows an improvement but we still need to strive for zero occurrences. 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>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1235	Wayne Farms LLC	GKN52140 73618G	18JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 18, 2019, at approximately 1355, 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 scalding number one. This bird had open and blinking eyes and was lifting its head attempting to right itself. I was standing at the west (entrance) end of scalding number one where the establishment has installed a stop button for occurrences such as this. 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 scalding was imminent when the line stopped. Hence, it is reasonable to conclude that without intervention and the utilization of the emergency stop button, the bird would have entered the scalding alive. I immediately performed an additional 500 bird check and did not observe any improperly slaughtered carcasses. (b)(6) and (b)(6) (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) (b)(6) Cc: Dr. Gregory Brookhouser, DDM, Jackson DO</p> <p style="text-align: right;">Dr.</p> <p>Kermit Harvey, DVMS</p> <p style="text-align: right;">Dr. Maria Foster-Owens, FLS</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P1243	Perdue Foods, LLC.	XLB591008 1623G	23AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>While out in the live receiving area performing the Good Commercial Practices task, at approximately 11:39 a.m. on 08-23-2019, (b)(6) and I were walking through the receiving area and I observed a live breathing chicken coming down the DOA conveyor belt. The chicken then slid down the slide and onto the ground in the area at the end of the belt for collection. I then observed an employee pick up this live breathing bird and place it into the DOA bin. Immediately after being placed in the DOA bin, I observed another employee sprinkle denaturant on this alive and breathing bird. (b)(6) then told him to stop placing birds in the bin and went to get (b)(6) Hayes, the live hang supervisor, to inform him of the live bird in the DOA bin. While (b)(6) was gone to get (b)(6), I observed the same employee remove the live bird from the bin and place it on the ground. (b)(6) and (b)(6) Hayes came back out to the area and he confirmed that the chicken was alive and breathing and at that time he had the bird immediately humanely euthanized via cervical dislocation. Otherwise if this chicken would have remained in the DOA bin, other birds could have been placed on top of this bird, thereby smothering this bird allowing it to die otherwise than by slaughter.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1250	Fieldale Farms Corporation	OAA56190 83712G	12AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/12/19 at 18:35 while performing Good Commercial Practices, I (b)(6) SPHV), observed two large piles of dead birds in the live hang room. One pile was concentrated between the belt and the wall where hangers for Line #2 stand to hang birds. This area is approximately 2 feet between the belt and the wall. This pile contained approximately 150-200 birds and was piled 4-5 birds tall. The other pile was at the end of the conveyer belt. This pile also contained approximately 150-200 birds and was piled 3-4 birds tall. There was no pile around Line #1. I informed (b)(6) (b)(6), that they must stop hanging on Line #2. (b)(6) radioed for (b)(6) (b)(6). Employees from Line #2 began to dispose of the dead birds. During this process, I observed 6 live birds pulled from the pile at the end of the conveyer belt. Several live birds were under the first layer of dead birds and one bird in particular was on the very bottom of the pile of dead birds, creating the potential for suffocation and death. Both piles were removed from the live hang room and I released Line #2 to rehang at 18:49. After I released Line #2, I spoke with Clay. I explained that commingling live bird with dead birds creates potential for them to be suffocated, and therefore die by means other than slaughter. He said that they would have a dumpster brought it at the start of 2nd shift every day so as not to overwhelm rendering with the dead birds. I left the area at 19:02. 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) (b)(6)</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1272	Pilgrim's Pride Corporation	CCA311907 4808G	08JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, July 2, 2019, 1543 hours. In attendance: (b)(6)</p> <p>(b)(6) and (b)(6)</p> <p>(b)(6) On July 2, 2019, (b)(6)</p> <p>(b)(6), observed inhumane handling of live birds in the live receiving area. The temperature at the time of inspection was 97 degrees Fahrenheit. While performing my Good Commercial Practice (GCP) verification I observed twelve (12) birds in a cage sitting on the floor beside the cage dump for line one. One bird was deceased, and the rest were in distress. The live hang lead person was immediately notified and took control of the situation. Upon further investigation I observed that the misters and fans for the left truck holding area on line one was not operational. The birds on the truck were lethargic and open mouth breathing due to heat stress. The establishment was told that the birds will not be allowed to sit in those condition and maintenance was called to the area. The establishment elected to sprinkle the birds with cool water from a hose until they could fix the problem. At 1546 hours, I continued to line two to complete my inspection and observed the cage dump operator for line two throwing a live bird. I observed the cage bump operator pick up a bird from the floor and attempted to throw the bird over a wire fence barrier and onto the cage dump belt. When the operator threw the bird it left her hands, went approximately two to three feet above her head, hit the wire barrier and fell back onto a concrete floor. The operator then proceeded to pick the same bird up again and threw it once more over the barrier and unto the cage dump belt. (b)(6)</p> <p>(b)(6) was walking with me the entire duration of my inspection and immediately contacted the (b)(6)</p> <p>(b)(6) and spoke with the cage dump operator about her actions. I informed (b)(6) and</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b)(6) of the forthcoming MOI. I reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I also notified them, that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6)</p>
85	P1272	Pilgrim's Pride Corporation	CCA021509 1404G	04SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, September 3, 2019, 1743 hours. In attendance: (b)(6) (b)(6) and (b)(6)</p> <p>(b)(6) On September 3, 2019, (b)(6) (b)(6) observed inhumane handling of live birds in the live receiving area. The temperature at the time of inspection was 90 degrees. While performing my Good Commercial Practice (GCP) verification I observed that none of the misters for the truck holding areas on both lines were on. The birds on the trucks (4 in total) were lethargic and open mouth breathing due to heat stress. (b)(6)</p> <p>(b)(6) was notified of my observations and of the forthcoming MOI. (b)(6) turned on the misters at the time of notification. 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. I also notified him, that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6).</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1317+V13 17	Wayne Farms LLC	QUI331809 2012G	12SEP2019	04C05	Poultry Good Commercial Practices	Open	<p>TO: Mr. BRYAN ELROD, Plant Manager Wayne Farms LLC. 700 McDonald Ave. Albertville AL, 35950 FROM: (b)(6)</p> <p>(b)(6) At approximately 16:15 hours, on September 12, 2019, while performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I observed one live birds covered by and comingled with dead birds in a pile on the floor at the end of the live bird belt. Also one alive bird was lying on the top of dead birds and being in eminent danger to be crushed and smothered by other birds when piling up on the top of each other. At that time I instructed a fork lift driver to take care of alive birds. During a meeting, with a plant management members, held in USDA/FSIS office at approximately 17:15 hours I informed (b)(6) (b)(6) that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. As per Federal Register Notice Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response. Respectfully submitted, (b)(6) Cc: (b)(6) (b)(6) (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1353	Pilgrim's Pride Corporation	WUM3901 072623G	23JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/23/2019 at approximately 0120 hours, I was called to the evisceration department by an online inspector. The online inspector informed me that they had gotten multiple cadavers at their station. I immediately went to the stunning/killing area to observe conditions. I found that multiple birds were missing the initial blade and had to have their throats cut by the employee serving as the back-up killer. (b)(6)</p> <p>(b)(6) and (b)(6) were informed of this finding. At 0139 hours, I followed up by performing a Good Commercial Practice check prior to the scald tanks. During this check, I observed one young chicken out of a subset of 500 to be alive while entering the scald tank. The young chicken had a lifted head with open and responsive eyes. A second verification check of approximately 500 birds was conducted prior to the scald tanks and there were no live birds observed entering the scald tanks during this retest. Due to this, the incident appeared to be isolated with no evidence of a system failure. Plant Manager Heath Richey and (b)(6) (b)(6) were notified. I explained my observations and informed them that a Memorandum of Interview (MOI) was going to be documented and a copy forwarded to the appropriate personnel in the Jackson District Office. Respectfully submitted, (b)(6)</p> <p>(b)(6) Cc: (b)(6)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P1362	Tyson Foods, Inc.	LPC292009 4904G	04SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1826 hours, while performing Good Commercial Practices outside the establishment, I observed a single live bird in the DOA tank on top of numerous dead carcasses. I observed no management in the area, but a fork truck driver was present, retrieved the bird, and euthanized the bird by separating the neck. I informed (b)(6) (b)(6) who then informed (b)(6) (b)(6) of the observation by FSIS. (b)(6) stated he would immediately check into it and have a meeting with the live dock employees. This issue will be discussed in the weekly meeting on September 5, 2019.</p>



Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1480	Tip Top Poultry, Inc.	JBA572009 1019G	19SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>September 12,2019 Attending: (b)(6)</p> <p>(b)(6) (b)(6)</p> <p>(b)(6) (b)(6)</p> <p>(b)(6) On 09/12/2019 at approximately 1808 hours, I (b)(6) observed approximately 20 birds roaming free in the yard area, 7 under the feather offal trailer, 3 birds under shed #6 and 1 loose bird under shed #20. (b)(6) said she notified Rufus Heath (Live hang supervisor) and Vanesha ( utility employee in live hang). (b)(6) (b)(6) said when coming back from checking the live birds on the truck she observed a flattened bird moving with the viscera exposed from the abdominal cavity at the loading dock area where the trailers pull in. (b)(6) notified (b)(6) of the incident. (b)(6) said when the employee removed the bird it was squirming and squawking. The bird was removed and euthanized. (b)(6) proceeded to the inside of the live dock area and observed approximately 200 birds piled up in the corner on top of each other near the live hang belt. (b)(6) immediately informed (b)(6) and (b)(6) (b)(6)</p> <p>(b)(6) On 09/12/2019 at approximately 1825 (b)(6) was performing a GCP. (b)(6) (b)(6) notified me (b)(6) that there were too many birds loose outside in the live hang area room where the birds are removed from the crates and are placed onto the shackles. I observed a large pile of birds on the other side of the gate in the left- hand corner with approximately 200 birds piled (about 5 feet high) on top of each other. I also observed other birds approximately 200 birds that were loose and moving around. I observed the hangers to continue to remove and hang birds from the crates onto the shackles. I notified (b)(6) (b)(6) who was on the line hanging birds that I was taking regulatory control because</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>I did not notice anyone taking control of the process and clearly the "process was out of control". I notified him to stop hanging birds and remove the birds from the pile in the corner and the floor. The employees stopped removing the birds from the crates and began to remove the birds from the floor and the birds that were in the pile in the corner and placing them onto the shackles. I observed both live birds and dead birds as they were being removed from the pile. There were approximately 20 dead birds in the pile that had been smothered. The temperature that day outside was over 100F ventilation with only 2 fans in the room. I observed the birds to have a gray appearance from the mixture of feather dust and feces on them in the pile. The employees began rehanging at approximately 1839. I took regulatory control of the line speed because the process was clearly out of control and reduced the hen line from 105 to 95bpm and the rooster line from 22 to 18bps. I notified (b)(6) (b)(6) what happened and that I would have to have documentation on the corrective action(s) the plant will take to prevent this happening again before we get started after lunch. I received a documented corrective action from (b)(6) at approximately 2040 hours. Production was resumed at approximately 2047 hours. I observed the live hang area at approximately 2045 hours to verify checks and monitoring of the area by (b)(6) (b)(6). I performed a monitoring check at approximately 2230 and had line speed adjusted to 100bpm and rooster line to 22bpm for the rest of the shift. I observed 3 birds loose on the floor and several birds hung onto the shackles by 1 leg. I notified (b)(6) of this and she discussed this with the live hanger employees. I had a meeting with (b)(6) and (b)(6) on 09/12/2019</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>2045hours. (b)(6) gave me an Animal Welfare Corrective Action Letter dated 09/12/2019. It stated the cause of this incident was due to the lack of focus on picking up the birds from the floor. A team member performing this duty had left the cage without notifying the lead or management. The preventative measures that will be taken to prevent this from reoccurring are the following: 1. Disiplinary action will occur for failure to ensure animal welfare standards are being maintained. 2.Supervisor and all live dock team members will go trough Animal Welfare training refresher course to reinforce the importance of meeting those expectations. This training will occur prior to the start of night shift 09/13/2014. 3. Utilities /unloaders will rotate to the cage and lot when they complete their trucks prior to going to their breaks to ensure birds are picked up from the floor in timely manner. 3. A documented monitoring will be performed every 30 minutes by plant designee throughout night shift from 09/12/2019-09/20/2019 to ensure corrective actions are effective. QA will also perform 3 verifications daily of this monitoring. This Documentation will be turned in to the QA ofie at the end of each night to be readily available for USDA verification.</p>
90	P164	Tyson Foods Inc	IJM030908-0009G	09AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On August 08, 2019 at approximately 1128, I observed less than Good Commercial Practices (GCP), on the Back Dock/Live Receiving Area. I observed a live chicken in the DOA Bin. The chicken was on top of the dead carcasses, appeared to be in good health and was removed by Plant Personnel when notified of the issue. (b)(6) was notified of the violation at approximately 1132, along with GPM Jimmy Dale Robinson. (b)(6), was present with me when this issue was found and Plant Personnel were notified.</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P17766	Southern Hens, Inc	SSN501409 2607G	07SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 09/06/19 at approximately 0715 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 back-dock area, I, (b)(6), witnessed a live bird as it was stuck on the conveyer belt between a metal connecting piece of the sprayers above the crates and between the actively moving creates headed back to the loading trucks. The crates were pressed against the bird such that it was unable to free itself and causing the right side of it's body to scratch and rub pulling feathers and creating small cut wounds. The cage conveyer belt was stopped to prevent further harm to the live hen. (b)(6) was brought out to visually observe the situation and was informed of the GCPIP MOI failure. I explained to (b)(6) that allowing live birds to remain in this type of condition while crates are actively moving could cause discomfort, stress, and death depending on the size of the birds with the contributing factor of heat. Live birds could potentially get loose and could be crushed by crates as well. 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. A establishment meeting was held at 3:00 p.m. 09/06/19 and (b)(6) discussed briefly the less than GCPIP incident at back dock area. Respectfully, (b)(6) cc: Dr Larry Davis, DM cc: Dr. Gregory Brookhouser, DDM cc: (b)(6) (b)(6) cc: (b)(6)</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208+V208	George's Processing, Inc.	XIC221309 4310G	10SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, September 9, 2019, at approximately 1050 hours, (b)(6) and (b)(6) and Andy Cross, Assistant plant manager, met with (b)(6) and (b)(6). The following is a synopsis of the events and conversation regarding live and dead birds that were trapped between the green fiberglass floor sheets of each layer of the module and the vertical partitions of the framework on the module. At approximately 1050 hours while performing antemortem due to a change in lot, I observed that there was module on the outgoing conveyor of the dumper. I immediately observed that there were numerous live and dead birds in the module. I observed that there were at least two dead birds whose neck was trapped between the vertical partitions of the framework of the module and the green fiberglass floor sheet. The forklift operator sat the module to the side and I requested that the receiving personnel wait to allow me to show it to establishment management. I immediately requested (b)(6) or (b)(6) to my location. While waiting for (b)(6) (b)(6). I observed that there was a total of 11 chickens. Three of which were still living with two who had wing caught between the framework of the floor of the layer module and the green fiberglass floor sheets. These chickens were unable to get their wings free. I also observed one carcass whose head was twisted and caught between the vertical partitions of the framework and the green fiberglass floor sheet. This carcass also had a compound fracture that was protruding between the vertical partitions of the module. I verbally and visually informed him of my observations. I also informed (b)(6) that these findings indicate that these poultry had not been slaughtered in accordance with good commercial</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								practices. (b)(6) informed me that (b)(6) was on his way down from the live haul building. When (b)(6) arrived, I visually and verbally informed him of my observations. I inquired about the cause. (b)(6) informed me that the module was likely dropped at the farm. (b)(6) informed me that he would address with the live haul crew. (b)(6) discussed with (b)(6) about which trailer the module had been unloaded from. The meeting was adjourned at approximately 1100 hours.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208+V208	George's Processing, Inc.	XIC391909 3230G	30SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>September 30, 2019 at approximately 1915 hours, while observing the scalding and picking process on Kill Line #1 I observed a live, conscious bird enter the scalding. The bird did not appear stunned and there was no evidence of a cut on the neck or head. Due to the height and speed of the line I was unable to safely remove the live bird from the kill line before it entered the scalding. I immediately observed the stun and kill operations for both kill lines and determined that the slaughter process was not out of control. I then notified (b)(6) who immediately investigated the incident. I also notified (b)(6) of my findings. I monitored stun/kill operations on both kill lines for an additional 10 minutes and did not observe any more live birds enter the scalding, although I did note that approximately 1 bird per minute was being hung by one leg on Kill Line #1. I spoke to (b)(6) at 1950 hours and he stated that the backup killer on Kill Line #1 received counseling and would undergo additional GCP training. (b)(6) was also addressing the one-legged hanging on Kill Line #1 at this time. At 2000 hours I observed stun/kill operations on Kill Line #1 and observed noticeable reduction in the number of birds being hung by one leg. Live poultry entering the scalding reflects poor commercial practices and may result in noncompliance with 9 CFR 381.65(b) which states that "poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding".</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P211	Palmetto Pigeon Plant, Inc.	DJK231309 1210G	10SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On September 10, 2019, at approximately 0935 hours while performing a Poultry Good Commercial Practices (GCP) task in the Slaughter Area, I made a few observations while the establishment was slaughtering Silkies. There were several birds with inadequate cuts jumping around on the floor area in excess scald water. I observed one (1) loose live bird walk under the scald tank into the flames. An employee had to drag the bird with the squeegee mop used to clean the floor to get the bird before being almost incinerated. Another observation was made of the employee applying the cut on the neck of the birds and sometimes having to apply more than one cut resembling a saw-like motion. Lastly, I observed several live birds that were not cut or had poor/inadequate cuts without allowing full time to bleed out, moving around in the barrels that are used prior to dumping in the scald tank. Some of the live birds were buried beneath dead birds and I observed breathing, body and wing movement from the live birds that were trapped. After observing the issues noted, I ask that the kill process be stopped, and I went to notify (b)(6) (b)(6). Once she arrived I notified her of my observations and she verbally counseled the employees and went to retrieve more knives that were sharpened. I then allowed the kill process to resume and observed for several minutes along with (b)(6) to ensure the slaughter process was in accordance with Good Commercial Practices. This MOI serves to remind the establishment that the PPIA (Poultry Products Inspection Act) and Agency regulation require that poultry are handled in a manner that is consistent with Good Commercial Practices. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>



Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P21234	Perdue Foods LLC	XGI331208 1127G	27AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Perdue Farms P-21234 Date: 8/27/2019 Time: 1:36PM On Tuesday, August 27, 2019, at approximately 8:21am, I, (b)(6) observed the following: while performing Good Commercial Practices Verification, there were approximately 20-30 birds piled up on the DOA table. Mixed with these birds were 7 visibly live birds. The DOA birds were falling on top of the live birds, smothering them. I did not see anyone on the floor monitoring the DOA table so I went to find someone. I informed (b)(6) that they needed to retrieve the live birds immediately and appropriately condemn the DOA birds. I reminded him that someone should be monitoring the table at all times, even when they are short staffed. There were also several live birds (approximately 20) on top of and under the cage dumps and no one was retrieving them either. I spoke with (b)(6) (b)(6) informed him of my observations, and let him know that I would be documenting my findings in an MOI, because it is mistreatment and it is not consistent with good commercial practices. This MOI will be forwarded to my front line supervisor (b)(6) (b)(6) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P21234	Perdue Foods LLC	XGI541008 5030G	30AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Perdue Farms P-21234 Date: 8/30/2019 Time: 11:56AM On Friday, August 30, 2019, at approximately 11:23am, I, (b)(6), while performing Good Commercial Practices Verification, observed under the holding shed a live bird dangling from a cage that was not in good repair. The side of the cage was not secure; the metal was sticking outward and twisted in an unorganized fashion, and the bird was caught on the side of the cage and hanging by one leg. The bird was obviously distressed flapping its wings hysterically and trying to throw its body back into an upright position. I quickly alerted (b)(6) (b)(6) to assist me with getting the bird down, which he did. This incident caused the bird to be significantly stressed. This is mistreatment and it is not consistent with good commercial practices. I informed manager Mike Dale of the mistreatment I had observed, and told him that I would be documenting my findings in an MOI. This MOI will be forwarded to my front line supervisor (b)(6) (b)(6) in case additional follow-up is recommended.</p> <p>Respectfully, (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P218	Pilgrim's Pride Corporation	WOD3113 085219G	19AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On August 17, 2019 at approximately 2145 hours the following failure to adhere to Good Commercial Practices was observed: While observing birds coming out of the pickers, three carcass heads were observed pushed against the wall next to the metal drain cover where an employee was emptying a bucket of paws into a drain. The bird heads were red and engorged with blood. I did not observe bird carcasses, just the heads. I observed the Picker Line for several more seconds and then went over to observe conditions at the backup cutter. On approach, a live bird was observed on the floor near the backup cutter. On closer inspection the bird was observed to under the Picker/Kill Line and covered with blood. The bird was located directly behind the Line 2 Backup Cutter and in front of the Live Hang entrance door. The door to the Live Hang area from the Picker Room was closed. There was no one moving to retrieve the bird from the ground. I asked a Live Hang employee to notify Live Hang Supervisor Robert Humphries that I would like to see him. (b)(6)</p> <p>(b)(6) came to the area. He was shown the bird. I asked (b)(6) how a bird would have gotten to this point in the Picker Room and he stated possibly when the doors were opening or closing to Live Hang the bird may have escaped. (b)(6) picked up the bird and demonstrated it to (b)(6). At that point I observed what I thought were two additional bird carcasses in a shallow drain under the Line 2 scalders also behind the backup cutter position. This drain is below the scalders and possibly connects to the Live Hang Department. On closer observation one of the birds moved and another lifted its head and began to look around. I moved closer and looked "up" the drain (towards the portion covered by the grate cover and towards the Live Hang department) and observed two additional birds at</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the exit end of the grate right before the drain opened up. I notified (b)(6) of the four live birds in the drain and asked him to stop hanging and regain control of his Live Hang and Picker Room Departments. (b)(6) had a maintenance employee remove the birds from the shallow drain. The third of four birds was observed to not be breathing. It appeared to have drowned in the shallow drain. I then went to observe the birds exiting the feather picking equipment again as the backup cutter was no longer in his position and was observed to run after and grab a bird hanging on the line at the scalding tank to try and get it off the line before entering the scald tank. He was unable to retrieve the bird. The bird exited the scalding tank and was observed to have a red engorged head, a shallow neck cut and blood staining of the neck area. The bird was demonstrated to a QA technician who was standing behind me who went to the Paw Room to get the bird off the line. She did not come back. I then went into the paw room, because a few additional birds were observed to exit the pickers in the same condition after pointing that bird out to QA. The individual standing in the Paw Room sorting bird carcasses was observed to be taking the miscut birds off the line and throwing them into a drain below him. I motioned for him to hand me one of the birds and he threw it in the drain. I motioned for another and he threw that one in the drain as well. At that time an employee with a gray hat came over. I asked him to tell the employee to hand me one of the birds. He shook his head in affirmation and looked up at the employee making a motion to him to hand him the bird. The employee took a miscut bird carcass off the line and threw it in the drain. Neither employee made attempts to notify plant management when they observed the birds exiting the pickers with poor cuts to the</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>neck area. I asked the rehang employees to stop the evisceration line while I looked for plant management. I notified (b)(6) (b)(6) of my findings and she went to speak to the employee located at the exit of the feather pickers. I notified (b)(6) (b)(6) of my concerns and asked him to take measures to regain control of his Live Hang and Picker Room departments. The evisceration lines were restarted. I requested a meeting with establishment management and immediate short-term corrective actions to maintain process control in the Department for the remainder of the shift. I notified the establishment I would discuss long term actions with them on Monday August 19, 2019, as they needed to identify how the birds got out of the Live Hang Department into the Picker Room drain. Hanging operations were released back to (b)(6) at approximately 2205 hours when short term corrective actions had been provided and the issue had been discussed with plant management. The establishment later stated the bird found dead in the drain may have been a DOA as the backup cutter had been instructed to take them off the line if he saw them. The dead bird did not appear to be a DOA and that would not explain the presence of the other four birds in that same location. It is important to treat poultry in a way that minimizes accidental injury. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Observing live and dead birds in a drain in the Picker Room is of concern with the establishment's commitment to operate under good commercial practices its' ability to properly maintain operations in the departments where live birds are intended to be handled and slaughtered in accordance with Good Commercial Practices. The establishment is asked to ensure</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								establishment employees handling live animals are aware of the requirements to check all animals, in the Live Hang and Picking Room areas, for life before they are condemned as dead. The establishment is also reminded it is important to treat poultry in a way that minimizes accidental injury to include proper sorting of live and dead birds in the Live Hang/Receiving areas, proper euthanasia and proper disposal of condemned carcasses. In addition, employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3.
60	P244	Plainville Brands, LLC	GCN23050 80203G	03AUG2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0430 hours on 7/31/2019, while performing Ante mortem Inspection and Good Commercial Practices Verification, (b)(6) observed a concerning amount of dead turkeys in the trucks due to failure to protect the birds from extreme heat. The establishment had held over birds from the previous day production. Temperatures reached approximately 92 degrees Fahrenheit on Tuesday 7/30. The establishment had moved trailers so that there were 2 trailers in each barn to try to maximum air flow in the trailers. They also had driven the trucks during the night to provide airflow to the turkeys. However, this was inadequate to prevent a concerning number of dead turkeys (361 DOAs for lot 429 and 864 DOAs for lot 428). It was explained to (b)(6) that the Poultry Products Inspection Act (PPIA) and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS).

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P247	Sanderson Farms, Inc. (Procesing Div)	ETG321008 1428G	28AUG2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 10:04am on 8/28/19, District (b)(6) while performing an unannounced GCP site verification visit/check, discovered a Good Commercial Practices (GCP) deficiency. After reviewing outside premises, near the live bird holding and dumping areas, (b)(6) entered the Live Hang Room. All employees were absent, due to it being a scheduled break time. Upon entering Live Hang, (b)(6) found a pile of dead birds with one moribund bird comingled among the pile of dead birds and two additional birds sitting upon and immediately adjacent to the same pile of dead birds. As there was no establishment personnel to immediately notify in the area, (b)(6) immediately proceeded to the USDA Office, where the IIC and he paged and notified (b)(6) of the GCP deficiency and the forthcoming issuance of this GCP MOI, documenting both the deficiency and notification of plant management.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P300	Maple Leaf Farms, Inc.	EDK410207 1502G	02JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 0520 on 6/28/19, I observed a crate that was placed near the hanging belt. In the crate, there were five dead ducks that had been placed around and on top of one live duck, which was at the bottom of the crate. The five dead ducks were in rigor mortis, and the live duck was alert and obviously alive. I notified (b)(6), (b)(6), who was covering for (b)(6), of my findings. (b)(6) euthanized the live duck. He also stated that it was sometimes difficult to be sure a duck was dead, and that could be the cause of a situation like this. I told him this duck was obviously alive and could not be mistaken for a dead duck. I also described how to use the palpebral reflex to help determine consciousness, and that if there was any doubt to utilize their euthanasia method (at this time cervical dislocation) to ensure a duck was dead. I then informed (b)(6) that I would be documenting this event in an MOI. Directly after meeting with (b)(6) I notified (b)(6) of what had happened. At approximately 0330 on 7/2/19, I met with (b)(6) to ensure he was aware of the above situation. He was aware of it, and he stated that the employee responsible had already been counseled.</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P300	Maple Leaf Farms, Inc.	EDK280207 5116G	16JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0145 on 7/8/19, while performing line inspection duties, I observed six ducks at inspection stand #1 that had severe antemortem compound fractures and/or leg bruises. I notified (b)(6), who took the identified ducks and showed them to Mr. Quentin Lowery in Live Hold. At approximately 0230 on 7/10/19, again while performing line inspection duties, I observed one duck with a severe antemortem compound fracture. I also observed an additional duck that had an old partially healed fracture that had fused the leg joint, forming a twisted immovable joint; this duck was septic, probably due to the fracture and resulting synovitis. I met with (b)(6), (b)(6) and (b)(6) on 7/10/19 at approximately 0320 in Evis, and both (b)(6), (b)(6) and (b)(6) photographed the ducks. I told (b)(6) that I was unable to discern whether the fractures and bruising occurred at the plant, in transit, or at the farm. If the fractures occurred at the plant or in transit, they indicated GMP issues that needed to be identified and corrected. If they occurred at the farm, the ducks would not have been able to walk on to the trucks, and the shipment of these ducks would then be a violation of the plant's own SOPs, which state that ducks must be able to walk on to the truck. I also told (b)(6) that the duck with the old fracture/fused joint would not have been able to walk on the truck without extreme suffering, so its presence at the plant indicated either an SOP violation or inhumane treatment (making it "hobble" on that fracture). I met with (b)(6) at approximately 0630 on 7/10/19 in my office. He indicated that he would investigate these issues, and stated that some recent repairs/modifications had been made to the belt that, although it is unknown at this time where these injuries occurred, would further</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								prevent fractures like these from occurring at the plant. Mr. Tusing stated that he has observed ducks with old fractures walking, but that the duck with the fused joint should have been culled at the farm.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM44230 91619G	19SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On September 19, 2019 at approximately 1706 while (b)(6) a GCP task PHV Dr. Cassie Rizzo observed the following conditions in the Live Receiving Area. When PHV Rizzo walked outside the hanging pen there was a bird on the side of the track that cages run to the dumper. She notified a team member because no supervisor was available at the time and there was a concern for the safety of the bird. She began performing ante-mortem examination and at approximately 1710, another bird was observed on the same side of the track that moves cages. Evisceration GPM Julio Bracamontes was notified of the concern and removed the live bird from the area. At approximately 1714, one live bird was visualized inside a cage that was loaded onto a trailer after being dumped. Mr. Bracamontes was notified of the concern, had the forklift driver remove the cage from the trailer, removed the bird from the cage, and took it into the hanging pen. At approximately 1716, there was one cage approximately midway on a trailer in live receiving that was approximately half unloaded that had a cage door open and birds were sitting on the door outside of the cage. PHV Rizzo noticed the birds sitting on the door and not in cages. She immediately notified Mr. Bracamontes of the concern with live bird humane handling and transport. Mr. Bracamontes came out to the trailer and placed the birds back into the cage and shut the door. As PHV Rizzo entered the hanging pen there were 19 live birds and three dead birds on the floor. PHV Rizzo pointed them out to Evisceration Supervisor Michael Marshall and he picked up the birds. At the time of the observations 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, removing the birds from the side of the track cages were</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								moving, removing the bird from the cage loaded onto the trailer, nor picking up the live birds on the floor of the hanging pen. Allowing birds to be outside cages, left in cages loaded onto trailers, and having live and DOA birds on the floor of the hanging pen is inconsistent with the Agency's expectations of Good Commercial Practices. The establishment is asked to ensure establishment employees moving 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.
25	P34668	Simply Essentials Poultry, LLC	SFJ381507 5525G	25JUL2019	04C05	Poultry Good Commercial Practices	Finalized	July 19, 2019 DOAs and plant rejects. Poultry lot information: Lot 1- 3246 DOA and 1675 disposed carcasses. Lot 2- 2751 DOA and 2645 disposed carcasses. The temperature was in the mid 90s with high humidity. Viscera pacs at the leucosis inspection station showed the lungs and viscera to appear healthy. We experienced assorted breakdowns lasting approximately 4 1/2 hours causing birds to be held in the CAS CO2 slaughter system and on the line. Some of the birds thrown away at live hang appeared to be in a state of advanced decomposition indicating that they were not newly deceased. Examine the reasons for the high DOAs that occurred on 7/19/19, and develop a plan to prevent recurrence.



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P4602A	NEW MARKET POULTRY, LLC	YCG181007 4315G	15JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 15, 2019 at approximately 0958 hour I, (b)(6)</p> <p>(b)(6) while performing a Good Commercial Practices verification task inspection of Lot 2 noticed traffic passing the establishment swerving towards the midline and opposite lane. I looked further down the road and saw a loose rooster walking on and off the lane nearer the official premises. I informed an area lead supervisor of the issue and observed him capture the rooster and take it to the live hang area. Later at approximately 1025 hours while giving an online inspector a break and performing postmortem inspection of eviscerated carcasses on Line 1 Station 1, I identified a heavy fowl hen carcass with a diffusely bright "cherry" red appearance and attached neck and head. There was no cut in the throat area of the carcass. When inverted, a small amount of fluid freely drained from the oral cavity. I judged this presentation to be consistent with a "true cadaver," a bird that entered the scalding tank without being slaughtered, and informed Quality Assurance Manager and HAACP Coordinator Donna Glick of my noncompliant finding. I observed the QAM take the cadaver to the live hang and slaughter supervisor for corrective instructions. These observations are suggestive of suboptimal process control in the establishment's obligation to uphold 9 CFR 381.65 (b), which stipulates that poultry animals are not to die by any means other than slaughter (such as being struck by a moving vehicle) and that they are not to enter the scalding water while still breathing or without having been first sufficiently exsanguinated. Greater numbers of loose birds leaving the official premises or multiple identifications of true cadavers would represent a loss of process control meriting a noncompliance record (NR) documentation. Deficiencies in the establishment's GCP were</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								previously documented on 5/06/2019 (YCG1013054606G), 6/21/2019 (YCG1914060121G), and 7/09/2019 (YCG5210075609N).

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P46091	Ozark Mountain Poultry, Inc.	FAA022109 4315G	15SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/22/19 at approximately 8:00 pm I observed a cadaver, decapitated, on line 1 exiting the stunner prior to the neck cut station in the picking room. I requested an establishment employee to remove the cadaver from the line and dispose of it in an inedible container. On 3rd shift on 7/24/2019 at approximately 3:00 am I again observed a cadaver, decapitated, exiting the stunner on line 1 prior to the neck cut station in the picking room. I requested an establishment employee to remove the cadaver from the line and dispose of it in an inedible container. I notified (b)(6) and Randy Long, Plant Manager of my observation. On 3rd shift on 7/25/2019 at approximately 2:00 am. I observed several mutilated chickens, legs torn open and torn off, on the line 1 conveyor belt in live hang area. I notified (b)(6) (b)(6) and (b)(6) of my observations. (b)(6) later informed me that they had checked all their equipment and determined that their equipment was not the cause of the mutilated chickens. He also explained to me that he thought the chickens were being brought in from the farm with the injuries. On 3rd shift on 7/25/2019 at approximately 4:00 am I observed several more, approximately 15, mutilated chickens, legs torn open and torn off, on the line 1 conveyor in live hang. Upon further inspection of the line 1 equipment I observed that the plastic guards next to the conveyor needed repair and were coming loose from the metal wall they were attached to. I also observed parts of mutilated chickens (legs and feet) still stuck underneath the guard. I determined these partially detached plastic guards were the likely cause of the mutilated chickens and plant management agreed with my observations. The establishment made repairs to the equipment. I did not observe further mutilation, during that</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>shift, after the repairs were made. On 9/08/2019 at 7:41 pm I observed a cadaver, the posterior head was mutilated, exiting the stunner on line 1 prior to the neck cut station. I requested an establishment employee to remove the bird from the line and dispose of it in an inedible container. I notified (b)(6) and Plant Manager, Randy Long of my observation. That same shift at 12:06 am I observed a cadaver, with a mutilated neck, exiting the stunner on line 1 prior to the neck cut station. I requested an establishment employee to remove the bird from the line and dispose of it in an inedible container. I notified (b)(6) of my observation. Less than ½ an hour later, at 12:30 am. I observed a dying mutilated chicken on the floor in live hang area next to line 1. The chest area was mutilated exposing the breast muscle. I notified (b)(6) of my observation and directed them to humanely euthanize and appropriately dispose of the chicken. I also asked (b)(6) to have the equipment on line 1 checked for any defects that could cause the mutilation. He informed me that they had checked all the equipment and found no cause for the mutilation. Later that same shift at 2:40 am I observed a chicken with the neck area mutilated but still alive exiting the stunner on line 1 prior to the neck cut station. I notified (b)(6) of my observation. On 09/09/2019 at approximately 11:00 pm I observed a chicken exiting the stunner on line 1 prior to the neck cut station that had the leg area mutilated. I notified (b)(6) of my observation. I again asked (b)(6) if they had checked the equipment on line 1 for defects during the previous shift, he again assured me that the equipment had been checked and that they found no concerns with their equipment. On 3rd shift</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>on 09/09/2019 at approximately 4:00 am I observed a dead chicken in the DOA bin that had the leg and back areas mutilated and exposing the viscera on the outside of the body. I notified (b)(6) (b)(6) and (b)(6) of my observations. I asked Area Supervisor if they had checked their equipment for any repairs needed that could be causing the mutilation. He informed me that they had checked their equipment the prior shift and found their equipment was in good repair and not causing the injuries. Upon further inspection I observed a beak, wattle and skin from the head of a mutilated chicken and stuck under the plastic guard next to the conveyor belt on line 1. I further inspected the line and found 2 more areas that were causing the mutilation. Despite the establishment's assurance on at least 3 prior occasions that their equipment on line 1 had been thoroughly checked for problems that could be related to the mutilation of poultry on line 1, the mutilation of birds continued, the cause of which was ultimately determined to be the equipment that was in poor repair and had not been properly maintained. On 3rd shift of 09/09/2019 at approximately 4:00 am I met with (b)(6) (b)(6) and (b)(6) of my observations. I reminded all present that the PPIA and the 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.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P46826	SHENANDOAH VALLEY ORGANIC	BOK37110 93303G	03SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0855 hours, while performing good commercial practices (GCP) verification, I (b)(6) entered the picking room and noticed that the kill line had been stopped by the establishment. I entered the blood room and saw approx. 5 live chickens on the floor near the back-up head puller's stand. Many (at least 15) of the chickens hanging on the line had not been stunned or cut. Also, many of the stunned chickens on the line had no neck cut. (b)(6) (b)(6) was manually cutting the necks of the stunned chickens and pulling the non-stunned, non-cut chickens off the line. I returned to the picking room to inspect the birds hanging on the line prior to the scalding. The establishment started the kill line and I saw one chicken that was alive and breathing, not stunned or cut, moving towards the scalding. I pulled the chicken off the line just before it entered the scalding. (b)(6) was present at the time. I returned to the blood room and saw that the establishment had again stopped the kill line. I told live hang (b)(6) (b)(6) that I had pulled a live chicken off the line just prior to it entering the scalding. I was informed that the kill blade had stopped working and maintenance personnel were repairing it. I instructed (b)(6) and (b)(6) (b)(6) to keep the line stopped until the kill blade was functioning and the chickens on the kill line had been appropriately slaughtered. I then observed the live hang and evisceration (b)(6), and (b)(6) (b)(6) ensure that all chickens on the kill line were either manually slaughtered or (if not stunned or cut) returned to the to the beginning of the line to go back into the normal slaughter process. The kill line was restarted at 0902 hours, and I verified that the stunner and blade were functioning appropriately. I observed (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								verbally counsel (b)(6) (b)(6) and the back-up cutter. My above findings are noncompliant with -9 CFR 381.65(b): "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." Since this is an isolated incident, it will not be registered as a noncompliance record because the establishment recognized and corrected the issue, and the process appears to be in control; no further live birds were observed entering the scalding. All precautions should be taken by the establishment to adhere to slaughter that is consistent with good commercial practices. Any deviation from such is unacceptable.

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P476	Pilgrim's Pride	ODA57220 82322G	22AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Wednesday, August 21, 2019 at approximately 2100 hours while performing a Good Commercial Practices Task at P-00467 I, (b)(6) observed an issue with the implementation of Good Commercial Practices in the yard/holding area for trailers. I observed two live birds left inside of two separate cages on trailer #220790. This trailer was positioned in the middle of the yard with no overhead covering or ventilation for cooling. I immediately notified the yard driver employee, who was in the immediate area, and he removed the observed live birds placing them on another trailer filled with live birds parked under the shed covering equipped with fans and misters. This issue was discussed with (b)(6) (b)(6) shortly after the occurrence. He stated that he would look further into the occurrence and notify those whom it concerned. The topic will also be discussed again at the next UDSA weekly meeting on August 26, 2019 at approximately 2330 hours and the minutes will be documented in the corresponding MOI.</p> <p>Respectfully, (b)(6)</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB41120 75516G	16JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 0809 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b)(6) (b)(6), who stopped the line before the bird could enter the scalding and removed the bird from the line. After removing the bird from the line, it was observed that there was no cut on the neck which would not have allowed the bird to bleed out properly. (b)(6) took the bird back to live hang to show it to (b)(6) (b)(6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. (b)(6) instructed the backup cutter to pay more attention to the smaller birds going through. (b)(6) (b)(6) also placed an employee at the entrance of the 1st scalding to monitor for live birds that might enter the scalding. I discussed my finding with (b)(6) (b)(6) and (b)(6) (b)(6) and notified them of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b)(6) (b)(6) was also notified my findings. (b)(6) (b)(6) this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b)(6) or (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<div>(b)(6)</div> Respectfully, <div>(b)(6)</div>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P51179+V5 1179	Sanderson Farms, Inc.	RQE40170 72503G	03JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>Poultry Mistreatment Meeting at Est. P-51179, Sanderson Farms - Palestine in July 3, 2019 at approximately 1410 hours. In attendance: (b)(6) and John Stedman, Plant Manager At approximately 0515 hours, on 25th of June 2019, while performing Poultry Good Commercial Practices task, (b)(6) observed that the unloading belt is faster than the live hang belt which results to live young chickens pile up on top of other live young chickens during the transfer process. Piling up is worse at the corner where live young chickens are crammed by the diverter resulting at times to third pile of birds which obviously results to grave discomfort for the first and second pile of young chickens. The next day, June 26, 2019, I discussed my aforementioned concerns in the Weekly Establishment Meeting. Plant Manager Stedman said he will look into the issue. Few days past by and the live young chickens in the live hang belts continue to pile on top of another. Again, I talked with Plant Manager Stedman about the aforementioned mistreatment of poultry concerns last July 2, 2019 on which he said piling up of live young chickens on live hang belt is normal in all plants. (b)(6) repeated his concerns on live young chickens piling on top of each other at the live hang belts. Plant Manager Stedman said he believes there is nothing wrong with young chickens piling on top of each other and there is no mistreatment of poultry. He further said that he would consult (b)(6). And, he said, he would appeal the MOI that will be written. I recommended to Plant Manager Stedman 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</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								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) (b)(6) of Est. P51179, Sanderson Farms at Palestine.



Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO39050 73502G	02JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b)(6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b)(6). At approximately 2057 hours on July 1, 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, breathing, and blinking from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. (b)(6) (b)(6), and (b)(6) (b)(6), were verbally notified of the incident at approximately 2059 and 2105 hours respectively. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 2130 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) 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) (b)(6) (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO56040 73317G	17JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b)(6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2045 hours on July 16, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. (b)(6)</p> <p>(b)(6) observed two (2) live birds (bright, alert, and responsive) in a pile at the end of the line 1 conveyer belt in live hang where they were comingled with at least 8 DOA birds. One of the live birds was partially covered/surrounded by the DOAs. (b)(6)</p> <p>(b)(6) was verbally notified and shown the incident at approximately 2045 hours. Comingling live birds with DOAs can cause suffocation and death by means other than slaughter resulting in adulterated product. The establishment must ensure that birds under their control on the official premises are treated in a manner that will minimize discomfort, injury, and/or death by means other than slaughter. (b)(6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b)(6)</p> <p>(b)(6) Respectfully, (b)(6)</p> <p>(b)(6) Hattiesburg, MS 39401 cc: (b)(6) (b)(6)</p> <p>(b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB000709 5424G	24SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/24/19 at approximately 0530 hours I, (b)(6), was performing a Poultry Good Commercial Practices task in the Live Hang Area. I was observing the kill blade when I noticed a large number of birds had broken and bloody wings. I immediately notified (b)(6) and (b)(6) of my findings. We then proceeded to watch the line and observed several more birds with broken wings. (b)(6) acknowledged that it was an excessive amount and stated he would investigate it. I then informed (b)(6) of my findings. This incident is not in keeping with Good Commercial Practices, especially those practices related to the humane handling of live poultry. This MOI serves as a written notice that future oversight of this nature may result in the taking of additional administrative actions. Please submit documentation of corrective and preventative measures relating to this incident.</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544	Jennie-O Turkey Store	IYW351208 0907G	07AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 12:00 pm, while verifying good commercial practices out in the live bird holding shelter, I observed the following. There were two trailers parked outside where they are exposed to direct sunlight, and where they would get no benefit of air movement from the fans in the shelter. Although it is a breezy day, there was very little breeze where they were parked. Inside the shelter there were several trailers with live birds on them that were parked too far forward, rendering the front column of cages exposed to direct sunlight and not exposed to any of the air movement from the fans in the shelter. Likewise, some of the rear most fans in the shelter were not benefiting any of the caged birds, because in those parking bays no part of the trailer was parked that far back. The birds in the cages that were exposed to sunlight were beginning to pant rapidly. Also, inside the shelter, approximately the west half of the shelter did not have any working misters. The east half misters were working. There was a deep and wide pool of water over the full length of the gutter in the shelter that may be an indication that the non-functioning misters were because of a blown water line somewhere. I brought these concerns to the attention of (b)(6) (b)(6). Within an hour later all trailers were out of the sun. [Plant live haul person, John, confirmed that there had been a blown water line, causing the pool of water. He also said that the truck drivers are parking so far forward because they don't want to be wading in the pool of water when they jack up the front of the trailer to pull their cab out from under the trailer.]</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P550	Simmons Prepared Foods, Inc.	XWN00040 82220G	20AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 23:58 hours, on August 18th, 2019, while performing Good Commercial Practices in live hang I observed a discrepancy in their procedure of humane handling. I observed no less than 30 birds on the floor due to the amount of birds coming in on the belt and being suffocated. I had a conversation with (b)(6) (b)(6) about the DOA's and pile up of birds on the belt. I also told (b)(6) that his floor person was picking up the DOA's when I entered live hang. (b)(6) told me that line 2 in Evis had been down for 30 minutes prior to me coming to live hang and that they had slowed down kill line 1. (b)(6) said they probably should have slowed down the picking line first and the belt that the birds come on into the live hang area. He also stated that the establishment takes humane handling seriously, and this situation would not happen again. I thanked him for the information, and that ended our conversation.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579+V579	Jennie-O Turkey Store Sales, Inc.	UIO382107 4919G	19JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, July 19th, 2019, temperatures in Faribault, MN reached a high of 95 degrees Fahrenheit, and the heat index - a measure of how hot it feels when relative humidity is accounted for - reached at least as high as 112 degrees Fahrenheit. The amount of dead-on-arrival (DOA) turkeys for all three lots on 1st shift was not unusual, and none of those lots exceeded 0.5% DOA. The number of DOA turkeys was abnormally high on 2nd shift. The first lot on 2nd shift had 5.9% DOA (230 DOA turkeys out of 3876). A lot of turkeys on 1st shift from the same grower and flock/barn had 0.4% DOA (20 DOA turkeys out of 4859). The second lot on 2nd shift had 6.5% DOA (563 DOA turkeys out of 8696). A lot of turkeys on 1st shift from the same grower but a different flock/barn had 0.24% DOA (2 DOA turkeys out of 821). A lot of turkeys from 1st shift on 7/18/2019 from this same grower but a different flock/barn had 0.33% DOA (17 DOA turkeys out of 5158). These results indicate that the most important determining factor for a high percent DOA was the processing shift (2nd shift on 7/19/2019) and not other differing factors like growers and flocks. Beginning at approximately 4:15pm and continuing through the end of the shift, at least 10 turkey carcasses presented at the USDA inspection stand showing signs of a DOA carcass, or cadaver. These signs included diffusely hyperemic (red) skin with extensive petechial hemorrhages. Visceral organs were congested with blood, especially the liver and spleen. The vasculature of the intestines and hearts were also typically congested with blood. These signs indicate a turkey that did not bleed out properly. All had received proper cuts to the throat, so it is likely that these 10 were already dead some time before they were cut, and they should not have been put into production. I discussed my concerns with (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Ahmed. I asked if there were any company protocols or practices for coping with such extreme heat and humidity. The cooling shed fans and misters were on and fully functional. Every turkey I observed in the cooling shed was open-mouth breathing, a sign of overheating in birds. I notified (b)(6) that I would be documenting a Poultry Good Commercial Practices MOI. I spoke with (b)(6) who reported that the live-haul team, which is responsible for collecting turkeys at the farm and bringing them to the establishment, does not operate when temperatures exceed 105 degrees Fahrenheit. The turkeys were loaded before conditions exceeded this threshold, and it was not expected that the conditions would become this extreme. (b)(6) reported that the protocol for responding to extreme heat is being updated.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579+V579	Jennie-O Turkey Store Sales, Inc.	UIO101807 4525G	25JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 16:45 hours while observing operations in the live hang area, I observed large gaps in the line of turkeys along with numerous injuries to the turkeys, and there was also an abnormal amount of blood on many of the turkeys. This presentation is typical when there has been a clog of turkeys somewhere in the CO2 stunning system. I observed 10 turkeys with fresh injuries. Five of the injured turkeys had torn-skin injuries over the hips, back and shoulders ranging in size from approximately 2 x 4 inches to 4 x 6 inches. One of the injured turkey had an approximately 4 x 4 inch torn-skin injury over its left breast just lateral to midline. Four of the injured turkeys were injured on the lateral aspect of their left legs. One of these four had torn skin, mutilation of underlying muscle and an exposed femur. Two had torn skin and muscle mutilation, and the fourth still had intact skin on the lateral aspect of its left leg, but it had a large patch of bright red skin extending from the hock, up the drum and over the left hip and thigh. All feathers were missing from this patch. These injuries are typical for a clog of turkeys in the CO2 system. I confirmed with an establishment employee that such a clog had occurred. In addition, I observed a length of fresh-looking small intestine draped over the shackle of a turkey. The turkey in this shackle was intact, and I did not find the damaged turkey to which the intestine belonged, but its presence suggests that a turkey was eviscerated. Similar incidents have occurred recently. Near the start of 2nd shift on both July 9th and on June 18th, there were establishment-confirmed clogs in the CO2 system with resulting injuries to turkeys. The causes of these clogs were not established. I notified (b)(6) that I was documenting the incident in a Poultry Good Commercial Practices MOI. (b)(6) reported</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								that a turkey's leg had become stuck in the conveyor system. This stuck turkey caused the clog that resulted in the injuries reported here.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P6164A	Foster Farms	OIJ202108 3226G	26AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1930 hrs on August 23, 2019, I, (b)(6), while performing a routine Good Commercial Practices (GCP) task, I observed an event not consistent with good commercial practices of poultry. The module dump operator dumped a module of birds into the receiving belt, then moved the empty module away from the dump chutes. This revealed a single live bird tripping and flapping upon the top chute louvre in apparent injury from being pinched between the heavy steel module and the steel louvre. I expected the operator—in accordance with standard procedure—to briefly stop the dump operation, walk out on the platform, and remove the bird to place it with the rest of the birds on the belt; however, the operator left the bird struggling while he began to move another module into place. As the bird would likely be re-pinched again between the two heavy metal parts, I took the regulatory control action of directing the operator to briefly cease operation until the bird could be removed; however, the operator stopped operating the equipment after moving the next module fully into place, thereby re-trapping the bird. So that the bird would not be further traumatized by being re-mashed between the sliding/pressing steel parts when the module was tilted, I directed the operator to wait until I could get a supervisor to remove the module and humanely release the trapped bird. I found the lead employee who radioed the nearest supervisor, (b)(6); (b)(6); however, as I was returning to the module dump, I observed another employee at the control station, dumping the module. I explained the event to (b)(6). (b)(6) appeared and (b)(6) re-explained. As the trapped bird had already been re-dumped (and presumably re-traumatized) and freed onto the belt, and (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Ozmialowski assumed responsibility to restore GCPs, I released the equipment back into operation and slaughter processes resumed without further event. The establishment is reminded that the Poultry Products Inspection Act (PPIA), 21 U.S.C. 453(g)(5), as well as the Agency's regulations (9 CFR 381.90), provide that carcasses of poultry having died from causes other than slaughter are considered adulterated and condemned. Further, regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with good commercial practices. Compliance with these regulations helps ensure that poultry are treated humanely.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P6164A	Foster Farms	OIJ582009 2506G	06SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P6164A, Foster Farms September 6, 2019, 1245 hours In attendance: (b)(6)</p> <p>(b)(6); (b)(6)</p> <p>(b)(6); (b)(6); (b)(6)</p> <p>(b)(6); (b)(6)</p> <p>(b)(6); (b)(6)</p> <p>(b)(6) On</p> <p>September 6, 2019 at approximately 1035 hours at Est. P6164A Foster Farms, I, (b)(6), was performing inspections of the scalding tank area as part of a routine Good Commercial Practices (GCP) verification task when I observed signs of live young chickens mistreated before slaughter. I observed 1 large non-eviscerated carcass (#1) being transported by the chain between picker #2 and #3 with brightly pink to red-tinged skin, intact neck, and attached purple-colored head. I asked (b)(6) standing beside me to have the plant employee at the pre-sorting station remove the carcass for me to examine it more closely. As the carcass approached the station, another similarly looking carcass (#2) emerged from picker #3. Upon further examination with (b)(6) and (b)(6) (b)(6) standing closely, I observed both necks intact aside from each having an approximately 1 mm diameter skin puncture lateral to the first cervical bone, damaged skulls, and blood engorged head and neck. The skull of carcass #1 was nearly entirely crushed with extensive crepitus and deformation. Reflecting the skin of carcass #1 revealed normal tissue consistent with thorough bleed out (i.e. no signs of congested blood). Carcass #2 had an approximately 8 mm x 2 mm depression in the posterior skull. Reflecting the skin of carcass #2 revealed congested blood in the wings and the pectoral muscle, predominately cranially, which supports insufficient bleed out. Its death by means other than slaughter classifies the</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>carcass as a cadaver and adulterated product requiring condemnation. I communicated this to Mr. Avalos and applied U.S. Retain tag # B45141985 to both carcasses explaining my intent to maintain control of the product until necessary plant management and I finish reviewing the evidence and I verify condemnation. At approximately 1047 hours, as I proceeded to the live hang room to observe conditions, another similarly appearing carcass (#3) with intact engorged purple head and neck and red-tinged skin appeared at the pre-sorter station and was being removed from the line by the plant employee. In the live hang room, numerous birds were observed missing the automatic knife machine below their heads. The backup cutter was observed adequately cutting the necks of all the birds I observed missed by the machine. I did not observe any live birds entering the scalders.</p> <p>(b)(6)</p> <p>(b)(6) and I discussed the plant's corrective measures. (b)(6) said the cutting machines would be raised, additional backup cutter added to help with the overwhelming number of birds missing the autoblade, and 500-bird GCP monitoring checks will be performed. Immediately afterward, I went back to the pre-sorting station for carcass #3. The carcass was not there. (b)(6) explained their team had taken the bird for assessment, determined it was another cadaver, and properly disposed of it. I proceeded to the QC office to discuss the cadaver findings and eviscerate the 2 retained carcasses with (b)(6), (b)(6); (b)(6); (b)(6); and (b)(6) present. The viscera of carcass #1 supported the carcass bled out sufficiently despite receiving a miscut. Carcass #2 had clearly congested viscera which coincides with the earlier determination of</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>it being a cadaver necessitating condemnation. (b)(6) agreed to condemn both carcasses. We continued to discuss the investigation and corrective measures. In response to my inquiry about the results of the 500-bird GCP check, (b)(6) said 9 of 500 birds were miscut, which supports their decision to add another backup cutter until the problem is fixed. I relayed the importance of making sure the machinery, automatic knife, and/or backup cutting plant employees are functioning in a manner that enable them to meet the requirement to slaughter poultry in accordance with good commercial practices that result in thorough bleeding which causes breathing to stop before scalding. I provided notice of my forthcoming documentation, either in the form of memorandum of interview (MOI) or noncompliance report (NR), pending discussion with the District Veterinary Medical Specialist (DVMS). At approximately 1123 hours after the group discussion, I verified condemnation of the carcasses. I also returned to the live hang and scalding areas to verify adequacy of slaughter operations. No birds, aside from very small birds that were caught by the backup cutter, were seen missing the autoblade. A plant employee stood immediately after the neck puller to ensure no heads remain attached to birds and nothing enters the scalding breathing. I received guidance from the DVMS to document a MOI. At approximately 1245 hours, I explained to Ms. Robertson that the MOI documents discussion between IPP and establishment management about the poultry mistreatment event. No adulterated product was observed at the CI stand. After more checks, I continued to see the additional backup cutter at the neck puller clearing out tissue caught in the device, and I did</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								not observe any more cadaver-related issues. Respectfully, (b)(6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P646	JCG Foods of Georgia, LLC	XAA29170 92020G	20SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1940 hours, on September 17, 2019, I, (b)(6), and (b)(6) went to live hang and observed that they were on break, both live hang belts were stopped. On Live hang belt 1 all the birds were sitting one layer quietly and alive. However, I observed that all of the birds that they had left on the belt during break for line 2 were all piled up at the end of the live hang belt, they were on top of each other at least 3 to 4 high and you could see legs sticking out from under the gate at the end of the belt as well as live birds smothering and struggling to get out from underneath the piled up birds. About this time the supervisor in the area came into the room and I asked for the (b)(6). At this time the supervisor started pulling birds from the end of the belt and as he did the belt began to roll (without the bar being pushed) and again push the birds to the end of the belt, he then took his hand and pulled the knee control bar back manually to stop the belt which had just started rolling on its own. After getting the belt stopped, they again started moving the live birds on top and pulling both dead and live birds from under the pile of birds. When they got through there were approximately at least 50 dead birds that were removed from the area. There were both live and dead birds that were trapped under the pile of birds, it is reasonable to conclude that the birds had suffocated in the pile at the end of the belt since on the other line the birds were single layer, quiet and alive. Had the issue not been addressed more of the birds could have suffocated. While we were back in the area management called maintenance back to look at the knee bar. They stated to me that they had repaired the bar this weekend but it was bent and they would take it off and straighten it tonight, until then they had lubricated it and tightened the</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								bolts, which were loose. The PPIA and Code of Federal Regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I notified (b)(6) that this issue would be documented in a MOI and will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.
90	P6504	Peco Foods, Inc.	CHK57040 70615G	15JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL  Meeting Date: 15 July 2019 Meeting  Time: 0445 hours Meeting Participants:  (b)(6)  (b)(6)  (b)(6) On 14-15 July 20189, (b)(6)  (b)(6) witnessed the piling of live birds  on top of one another at 2230 hours and again at  0430 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) was  apprised of the situation at 0445 hours. (b)(6)  was the most senior supervisor that could be  located at the time.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P6505	Norman W. Fries, Inc.	BBA241307 2512G	12JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b)(6) (b)(6) 8816 Highway 301 North Claxton, GA 30417 July 12, 2019 MEMORANDUM OF INTERVIEW Dear (b)(6) (b)(6): On July 11, 2019 at approximately 0846 hours, while observing conditions outside the establishment at the cage dump system #2 (Small birds) area; I observed one (1) live bird released from the cage as the cage was being dumped. The live bird slid underneath the raised cage and was alert and looking around while the cage was still dumping the other birds on the belt. The employee that was operating the cage dump system then retrieved a clipboard and began documenting on the clipboard. Next, the employee dumping cages did not look to make sure any loose birds were underneath; but just released the cage down and crushed the live bird. The bird was killed, and its intestines, organs and blood were exposed. I yelled out and signaled to get the employee's attention and informed the employee of what had taken place. The employee lifted the cage and removed the lifeless bird and tossed it to the side of the dumping area. The cage dump employee returned and informed me that he did not see the bird because he was documenting on the clipboard. I informed the employee that he needed to check for birds before releasing the cages, but I would still be documenting the observations. At 0857 hours, (b)(6) was informed of the observations. I reminded (b)(6) that the PPIA and Agency regulations require that the 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 the 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 with a</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								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. Sincerely, (b)(6) (b)(6)
85	P6505	Norman W. Fries, Inc.	BBA211709 3819G	19SEP2019	04C05	Poultry Good Commercial Practices	Finalized	At 2200 on September 18th, 2019, I went into the scald/picking room for Line 3 to monitor chickens entering the scald tank to ensure none were entering while still alive. While in the area, I saw a bird without any visible neck cut enter the scald tank. I followed the line around and removed the bird after the hock cutter. The body was red/purple with blood suffused in the neck and head. No neck cut of any kind was evident. I walked back to the scald tank area to determine if this was an isolated incident. Within a couple minutes, I saw another bird identical to the first. I removed that one as well and brought both carcasses to (b)(6) at 2214. I told him that it was unacceptable to have live birds entering the scald tank. The previous day, September 17th, 2019, I had also contacted (b)(6) with a similar bird from Line 3. I had also informed him of numerous carcasses (approximately eight) with similar appearance (red/purple color with blood suffused in the head and the neck not cut) in the top visible layer of the condemned barrel near a sorter positioned as Line 3 enters evisceration. This indicates a possible problem with the establishment's system on Line 3 of ensuring chickens are not entering the scald tank alive. Live chickens entering 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 the FLS and DVMS at the Atlanta District Office.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6616+V66 16	Peco Foods, Inc.	IRE042108 2808G	08AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Josh Walsworth Plant Manager Peco Foods, Sebastopol 15292 Hwy. 21 S. Sebastopol, MS 39359 Mr. Walsworth, At approximately 1442 hours on August 8, 2019 while performing the routine PHIS Good Commercial Practices (GCP) in Poultry verification task, a less than GCP incident was observed. One (1) live bird from a 500-bird random subgroup sample was observed entering the scald tank on picking line #2 while still exhibiting rhythmic breathing movements. (b)(6)</p> <p>(b)(6) and (b)(6)</p> <p>(b)(6) were notified at approximately 1450 hours. (b)(6)</p> <p>(b)(6) was notified at approximately 1455 hours. An additional verification of the line could not be performed due to operations ending at approximately 1502 hours. This incident was determined to be an isolated incident and not a systemic failure or loss of process control. Management personnel were advised a Memorandum of Information (MOI) would be documented. 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. A meeting was held in the plant manager's office on August 9, 2019 at approximately 1400 hours to discuss the less than GCP incident which occurred on August 8, 2019. Mr. Josh Walsworth, Plant Manager, (b)(6)</p> <p>(b)(6) and (b)(6) were present. Mr. Walsworth stated the incident had been investigated and corrective measures had been taken to prevent the recurrence of this event. Mr. Walsworth was advised a MOI would be issued after review by (b)(6)</p> <p>Respectfully, (b)(6)</p> <p>Jackson District FO Relief SPHV, Starkville Circuit 9024 1039 W. Fulton St. Canton, MS 39046</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								cc: Dr. Larry Davis, DM      Dr. David Thompson, DDM      Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM      (b)(6) (b)(6)

(b)(6)

(b)(6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P727+V727	Simmons Prepared Foods, Inc.	VCF041207 1019G	19JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0723 Hours While performing the Poultry GCP Task I observed live Chickens being placed into the Blue DOA Bin between the #1 &amp; #2 Dumpers. I was on the walkway between the dumper operator stations, when I observed the Boomer Team Member placing the live birds into the DOA Bin. I went into the back door of the establishment and found a Blue hat Maintenance Employee with a radio and requested that he please contact someone with management to come to the Live Dock Area. (b)(6) came to the area about 5 minutes later, at approximately 0730 hours, and accompanied me outside and we proceeded to the DOA Bin Area. (b)(6) fished around in the top of the DOA Bin and pulled out 2 live chickens that had not been euthanized, by cervical dislocation as per the establishments DOA procedure states. I explained that the Live chickens could have died of means other than slaughter. (b)(6) euthanized the birds by cervical dislocation and he explained he would have the Bin gone trough to make sure no other live birds which didn't get euthanized. I entered the Establishment and found (b)(6) and informed him of the issue found just minutes earlier. (b)(6) informed me that the establishment had a program which took care of the euthanization of live birds in the DOA Bins. I informed (b)(6) of the Directions stated in the GCP Directive 6110.1. He followed me to the USDA Office and I presented him a copy of said Directive and I showed him the GCP example of a similar GCP MOI written in the Attachment 3 example. I explained that a MOI for the observed Mishandling of live poultry would be documented and presented to the establishment and DO DVSM.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7485+V7485	Wayne Farms LLC	QBM4615073330G	30JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 29, 2019, at approximately 2132 hours I observed Less than Good Commercial Practice at establishment P-7485 Wayne Farms in Jack, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird in the DOA (Dead on Arrival) dumpster by the cage dumper in the Live Receiving area of the establishment. The live bird was very small in frame and standing on top of other DOA birds. The bird was alert and appeared to be unharmed. I motioned for (b)(6) who was standing next to the hourly employee operating the cage dumper to come to the DOA dumpster. When (b)(6) arrived, I showed him the live bird standing on top of the pile of DOA birds. He removed the bird from the pile and walked away with it with no further communication. I then entered the establishment and requested for other available management to speak with and I was informed the only senior management available was (b)(6). (b)(6) Superintendent Frank Reeves met with me in the USDA Office to discuss the incident further at approximately 2140 hours. I informed (b)(6) that there were several dead birds on the conveyor belt above the dumpster and that the last layer of birds placed into the DOA dumpster did not have denaturant applied to them. I informed (b)(6) Reeves of the documentation of the MOI. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully submitted, (b)(6)</p> <p>cc: (b)(6) cc: (b)(6)</p> <p>(b)(6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7485+V74 85	Wayne Farms LLC	QBM37200 83002G	02AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On August 1, 2019, at approximately 2135 hours I was performing a Good Commercial Practice at establishment P-7485 Wayne Farms in Jack, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird in a cage on an empty trailer. At the time of my observation, all cages had been emptied and there were no live birds remaining in any cages awaiting to be dumped. The bird was in the bottom cage and was against the outer side bars of the cage in a sitting position. The cage was located approximately at the half way point on the trailer and had already been secured in place by the ground employee for transport. I motioned for (b)(6) to come to the trailer I had identified. I showed him the live bird and it was retrieved. I asked him if the trailer was scheduled to go back out tonight and he stated it most likely it would not. It is reasonably to conclude this live bird would have been held overnight and for an undisclosed length of time on this empty trailer by itself without food or water. The current weather was approximately 75 degrees due to the current thunder storm with heavy rains. I informed (b)(6) (b)(6) of the documentation of this MOI. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully submitted, (b)(6) cc: (b)(6) (b)(6) (b)(6)</p>



Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7485+V7485	Wayne Farms LLC	QBM3621091820G	20SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On September 20, 2019, at approximately 2052 hours I was performing a Good Commercial Practice at establishment P-7485 Wayne Farms in Jack, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird in a yellow condemn can in the new Live Hang department. The bird had a rapid respiratory rate and was unable to stand due to being partially trapped under other DOA birds. There were no immediate management in the area. I requested the Live Hang hourly employees to retrieve someone from management. They informed me a Lead was on his way. When the Lead arrived, I showed him the live bird in the yellow condemn can partially covered by 3 large frame DOA's. The Lead removed the live bird from the can. The bird was fully alert and responsive. At that point, (b)(6) arrived. I showed him the live bird and informed him of the conditions in which I found the live bird. I also explained this to First (b)(6) when he arrived. This area of Live Hang uses a CO2 gas to anesthetize the live birds prior to hanging. What is presumed to be DOA's are removed and placed into the yellow condemn cans located directly behind the Live Hanger's. After speaking with management, there are no steps in place to ensure the bird(s) are dead prior to placing them into the yellow condemn can. I informed (b)(6) and (b)(6) of the documentation of this MOI. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully submitted, (b)(6)</p> <p>(b)(6) cc: (b)(6) cc: (b)(6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA46060 81527G	27AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>August 27, 2019</p> <p>Perdue Foods, LLC</p> <p>P-764</p> <p>Salisbury, MD Attendees: (b)(6) Director of Operations, Perdue Foods, LLC (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) In Charge, USDA, P-764</p> <p>A meeting was held at 0735 hours in the USDA Doctors' Office of P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and USDA (as directed by FSIS Directive 6110.1). I identified myself as (b)(6) (b)(6) (b)(6) The establishment management acknowledged they understood my official capacity through the conversation. I told (b)(6) and (b)(6) that the reason for the meeting this morning was an incident of poultry welfare concern that I had just observed in the receiving department. While performing the poultry good commercial practices inspection in the receiving department, I was checking the birds at the dead-on-arrival (DOA) sorting area and the DOA collection dumpster. At 0726 hours I observed within the DOA collection dumpster there were approximately 200 birds and there was movement noted. I observed that there was a bird breathing rhythmically amongst the pile of denatured birds. I immediately notified (b)(6) who had to</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>remove 2 dead birds from the pile to reveal the live bird breathing beneath them. This bird was responsive when picked up and continued breathing and moving. (b)(6)</p> <p>(b)(6) euthanized this bird upon its removal from this pile. (b)(6)</p> <p>(b)(6) was also present and observed these findings. I reminded the establishment management that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I notified them that this MOI would be forwarded to the Raleigh district office and to the District Veterinary Medical Specialist (DVMS) in case additional follow-up was recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge. (b)(6) and IIC at P-764, Salisbury, MD)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P7669	Turkey Valley Farms, Inc.	RZB130707 1923G	23JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0650 hours on 7/23/19 while performing the Good Commercial Practices task in the picking room I, (b)(6) noted 5 out of 50 birds enter the scald tank alive. There had just been a lot change to smaller birds and the final stunner had not been adjusted to accommodate the smaller size. There was no back-up killer present in this area. Of the five birds seen entering the scald tank alive, none of them had their throats cut and all were blinking and lifting their heads. As I was about to leave the area to find a supervisor an employee came in and raised the final stunner height so the birds did not miss the stunner. I observed another 100 birds and did not see any more live birds. All birds observed after the final stunner was adjusted had properly positioned throat cuts. I informed (b)(6) (b)(6) of what I had seen and that I would be issuing an MOI as this was imperfect conditions. While there should not be birds entering the scald tank alive, it was corrected before I went to find a supervisor. Three previous MOI's have recently been issued for the same problem. These were issued on 5/22, 5/30, and 6/10. I performed a 200 bird check at 0900 hours and a 100 bird check at 1100 hours. No more issues were observed.</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P794	B&B Poultry Co., Inc.	UCB29120 74117G	17JUL2019	04C05	Poultry Good Commercial Practices	Finalized	On July 16th, 2019, at approximately 15:15 hours, I witnessed the following in the live hang area, several birds scattered in various dangerous places in live hang. Two Birds were found in the blood pit, one bird found adjacent to the scald tank while being drenched with over flowing water from the scalding. Approximately 10 to 12 birds found in the lower section of the live hang area adjacent to the blood tank. I informed the area supervisor to stop hanging birds. I continued my inspection and found 2 live birds in one condemn barrel and another two live birds in a second condemn barrel. I also saw one bird outside next to the truck that delivers the live birds. All birds were removed and placed in cages. I informed Mrs. Cruz plant manager and Mr. Marino general manager of my findings. At 15:30 hours I returned to the live hang area and found two additional live birds in dangerous areas, one bird was found under the cages on a belt that moves them forward and another bird was found underneath the scald tank. Both birds were removed and placed in cages, at 15:40 hours regulatory control action was released. At 15:45 hours I discussed my findings with Mr. Josh Fisher co-owner. I stressed the dangers of having live birds in condemn barrels due to the risk of suffocation and near trucks or under the cages due to the threat of being crushed. He agreed that my findings were not acceptable and stated his employees recently had training regarding the safe handling of birds.
80	P794	B&B Poultry Co., Inc.	UCB15100 93410G	10SEP2019	04C05	Poultry Good Commercial Practices	Finalized	On September 10, 2019, at approximately 0725 hours the following was observed in the live hang room. One live bird was found in the condemned barrel. (b)(6) was shown the condition of the live bird and took immediate action by removing the live bird and placing it on the line.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P890	Peco Foods, Inc.	CYD450407 4512G	12JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Shannon Hendry Peco Foods, Canton, MS Plant Manager 1039 W. Fulton St. Canton, MS 39046 Mr. Hendry, At approximately 0130 hours on July 12, 2019 while performing the Good Commercial Practices (GCP) in Poultry verification task, the following less than GCP was observed. Two (2) live chickens were comingled with 4 Dead on Arrival (DOA) birds at the South end of the live hang conveyor in the live hang area. Both birds exhibited pupillary reflexes, movement on being picked up, and rhythmic breathing. Both live birds were returned to the picking line and placed in production. At approximately 0135 hours, 4 cadavers were removed from the picking line at the exit of the last picker by a plant sorter. At approximately 0137 hours, 2 live birds with no visible cut to the neck were observed entering the scald tank. At approximately 0139 another live bird with no visible cut to neck was observed entering the scald tank. At approximately 0141 hours 2 cadavers with pooling of blood in head and neck exhibiting a reddish-purple hue exited the last picker. At approximately 0143, another cadaver with pooling of blood in the head and neck exhibiting a reddish-purple hue exited the picker. (b)(6)</p> <p>(b)(6) (b)(6)</p> <p>(b)(6)</p> <p>and (b)(6) were notified. After (b)(6) replaced the back cutter with another plant employee, a second verification at the entrance of the scalding was performed. No live birds were observed entering the scalding during this observation. This was considered to be an isolated incident and not a systemic event or loss of process control. Allowing live birds and DOAs to be comingled with live birds can lead to death due to suffocation. Birds entering the scalding live causes unnecessary suffering and death resulting in</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>adulterated product. Poultry establishments must take every available precaution to prevent unnecessary injury, suffering, and death of birds while on the official premises. (b)(6), (b)(6), (b)(6), and (b)(6) met in the USDA breakroom at approximately 0200 hours to discuss the less than GCP incident. The chain of events leading up to the observation, the observation of live birds entering the scalding, and the barrel checks at the exit of the last picker were discussed. Immediate corrective actions included replacement of the backup cutter with another plant employee. Observations at the exit of the last picker revealed 55 cadavers were removed from the picking line within a relative short time span of approximately 30 minutes, although only 3 birds were seen entering the scald tank at 2 separate times during the observation of approximately 500 birds at the entrance of the scalding by (b)(6). The comingling of live birds with DOAs after the plant culling process was also discussed. (b)(6) was advised a GCP Memorandum of Information would be documented in the Public Health Information System and sent to (b)(6) for review. As per Federal Notice Vol. 70, No. 187, Docket No 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b)(6), (b)(6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: (b)(6), (b)(6) Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b)(6), (b)(6)</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P890	Peco Foods, Inc.	CYD231508 0228G	28AUG2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 8:52 am, I, (b)(6), entered the picking room to perform a check for Good Commercial Practices (GCP). I observed there were no birds on the picking line in front of the back-up kill person as he was leaving his station for the 9:00 am company break. I walked to the picking line just prior to the scalding and observed the last of the birds hung on the picking line. I immediately observed one (1) live chicken on the picking line prior to him entering the scalding. The bird was blinking his eyes. As I pulled his head slightly toward me, he began chirping repeatedly, lifting his head and flapping his wings. I observed the bird had no cuts to the neck and no bleeding. The end of the picking line held approximately 60 birds since live hang operations had stopped for the company break. I saw no additional live birds entering the scalding during the GCP check. I went to the last picker where the plant sorter stands and waited until the plant sorter observed and removed the cadaver bird from the picking line. I immediately informed (b)(6) of the observation at 8:52 am and of the forthcoming GCP MOI, documenting the incident and my meeting and communication of these facts to plant management. A single finding of a live bird entering the scalding represents poultry mistreatment. Reference: Federal Register Docket #04-037N At approximately 9:22 am, I returned to the picking room after the company break. I monitored the birds on the picking line for approximately three minutes. No live birds were observed entering the scalding during this observation. The finding before the company break appeared to be an isolated incident and not a loss of process control. A similar finding of a live bird entering the scalding was documented on GCP MOI dated 7/12/2019. In response to that GCP MOI, plant management</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>stated in part, that the plant employee responsible for the role of backup killer did not perform his duties as instructed. All night shift employees that perform or could perform this duty or could perform this duty in case of absence have been retrained on proper backup killer responsibilities and procedures. Superintendent and supervisors in the evisceration department have been retrained as well. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Respectfully submitted, (b)(6)</p> <p>(b)(6) Establishment 00890 P/1 Canton, MS Cc: Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b)(6) (b)(6)</p> <p>(b)(6)</p>
80	P9197	Perdue Foods, LLC.	UAB30110 70805G	05JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>On 7/3/19 at approximately 1030 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird was bright red and still had its neck and head attached. The neck of the bird had no cut mark on it and was fully intact, providing further evidence that the bird died from the scalding which is a means other than slaughter. I informed (b)(6) and showed him the bird. 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 referred (b)(6) to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB36090 74915G	15JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0645 hours after giving breaks I was presented with two cadaver birds one from line #1 stand #1 and the other from line #1 stand #3. Both birds still had their heads and necks attached which where bright red. The neck of the bird from Line #1 Stand #1 had no cut mark on it and was fully intact. The bird from line #1 stand #3 had an approximately ¼ inch break in the skin just caudal to the head that did not penetrate into any of the deeper tissue past the skin. The condition in which the birds were presented provided strong evidence that the birds died from the scalding which is a means other than slaughter. I informed (b)(6) (b)(6), and (b)(6) and showed them the birds. I reminded them 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 referred them to Federal Register Notice Vol. 70, No. 187, which the plant was given, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB50110 74216G	16JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/16/19 at approximately 0925 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, providing further evidence that the bird died from the scalding which is a means other than slaughter. I informed (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. 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 referred (b)(6) to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB52080 74419G	19JUL2019	04C05	Poultry Good Commercial Practices	Finalized	On 7/16/19 at approximately 0135 hours the inspector on line #1 stand #1 placed a suspected cadaver bird on the USDA hook for veterinary disposition. I examined the bird at approximately 0152 hours. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, providing further evidence that the bird died from the scalding which is a means other than slaughter. I informed Dan Stein, Acting Plant manager, about the bird that had been presented to me. I showed Mr. Stein the bird. I reminded Mr. Stein 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 referred Mr. Stein to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Stein that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB47120 71724G	24JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/23/19 at approximately 1250 hours the inspector on line #3 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6), and (b)(6) (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. I reminded them 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB34110 72229G	29JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/25/19 at approximately 0815 hours the inspector on line #2 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6), and (b)(6) (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalders. I observed these areas for 10 minutes each and during that time I did not see any birds go past that were not properly slaughtered. I also observed these areas on Line #1 and Line #3 with the same result. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB23060 75731G	31JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/30/19 at approximately 1230 hours the inspector on line #2 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalders. I observed these areas for 10 minutes each and during that time I did not see any birds go past that were not properly slaughtered. I also observed these areas on Line #1 and Line #3 with the same result. I did observe more birds get past the kill blades than usual because the birds were of varying size, but the backup killer properly slaughtered all the birds. I mentioned this to plant management in the weekly meeting. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB36050 84819G	19AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/16/19 at approximately 0850 hours the inspector on line #3 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) (b)(6), about the bird that had been presented to me. I showed (b)(6) (b)(6) and (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #3 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total until processing stopped for lunch. During that time, I did not see any birds go past that were not properly slaughtered. I did observe that the head puller just before the scalding on Line #3 had had one full bird carcass stuck in it causing it to operate less effectively then when there are no obstructions present. I found (b)(6) and notified him of the obstruction to the head puller that I observed. At approximately 0915 hours the inspector on line #1 stand #2 presented me a second cadaver bird. The bird had its head and neck attached which was bright red. The bird had an approximately 1/4-1/2 inch break in the skin on the right side of the neck just caudal to the head that did not penetrate any of the deeper tissue past the skin. All of this indicated that, like the first bird, this bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I showed (b)(6) and (b)(6) (b)(6) this bird as well. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other</p>



**Table: MOIs in Response to FOIA2020-04**

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB41060 80122G	22AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/21/19 at approximately 0855 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6), and (b)(6) (b)(6), about the bird that had been presented to me. I showed (b)(6) (b)(6) and (b)(6) the bird. Later in the day at 1125 hours while walking through the live bird loading area with (b)(6), we inspected the outside DOA bin from Lines #2 and #3 and saw a live bird in the DOA bin. The bird was bright and alert and when it was picked up by the plant employee it flapped its wings. We informed (b)(6) (b)(6), about the bird. (b)(6) removed the bird from the DOA bin and then humanly euthanized the bird by cervical dislocation. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB22060 82426G	26AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/26/19 at approximately 0625 hours the inspector on line #3 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6), and (b)(6), about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #3 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalders. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) and (b)(6) (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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB56040 85926G	26AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/23/19 at approximately 0700 hours the inspector on line #3 stand #3 and line #3 stand #4 presented me one cadaver bird each. The birds had their heads and necks attached which were red to purple in color. The bird from stand #3 had an approximately 1/4-inch break in the skin and the bird from stand #4 had an approximately 1/2-inch break in the skin. On both birds the break in the skin was in approximately the same location, on the back side of the neck, just caudal to the head and neither penetrated any of the deeper tissue past the skin to properly cut the underlying structures including the vessels. All of this indicated that these birds were not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) (b)(6) about the birds that had been presented to me. I showed (b)(6) the birds. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #3 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalders. I observed these areas for approximately 15 minutes total. I also observed these areas on line #2 and line #1. During that time, I did not see any birds go past that were not properly slaughtered I reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB09120 95703G	03SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/3/19 at approximately 1120 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) (b)(6) (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) (b)(6) the bird. (b)(6) also informed (b)(6) (b)(6) and (b)(6) After informing the plant about the cadaver bird and giving breaks I went to where the birds are slaughtered on Line #1 at 1215 hours and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB13090 95305G	05SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/5/19 at approximately 0834 hours while at the loading area I observed a live bird in the outside DOA bin from Lines #2 and #3. I could only see the back end of the bird because its head was buried under a DOA bird. I could see the bird breathing heavily. I removed the DOA off of the head of the live bird and its breathing steadied somewhat after its head was freed. The birds body was covered in red denaturing agent that had been placed on all the birds in the bin by an establishment employee. I when and informed (b)(6) of my findings. Shortly after (b)(6) and (b)(6) meet me at the DOA bin. The bird was bright, and alert and it flapped its wings when picked up by (b)(6). After (b)(6) removed the bird from the DOA bin he then humanly euthanized the bird by cervical dislocation. 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. I referred him to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified him that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB55110 94507G	07SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/7/19 at approximately 1035 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed Dan Stein, Acting Complex Plant Manager, and (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 15 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded Mr. Stein and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA191508 4715G	15AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ante-mortem check performed on lot 1.at about 10.50am 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. Weekly Establishment Meeting MOI Food Safety and Date: August 15, 2019,</p> <p>Inspection Service To: Michael Pierce. Plant Manager. Allen Harim Foods LLC Harbeson, DE 1400 Independence From: (b)(6)</p> <p>FSIS.USDA. Harbeson.DE Avenue, SW. Washington, D.C. 20250 Attendees: (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) Open NRs – 24 MOIs: 5 7/3/19: Establishment stated, they are Waiting for the budgetary arrangements to carry out roof work in installment. 7/10/19. The establishment has a plan to replace the roof in two phases. The painting of roof will be carried out as needed in problem areas. Any update on the budgetary numbers. 7/17/19. No updates on budgetary numbers. New maintenance manager resumed the co will be answering the roofing questions stated by (b)(6) 07/24/2019. (b)(6) assured he will be taking care of problem areas of roof in meantime, till the budgetary arrangements are completed. 7/31/19. (b)(6) stated the replacement of the roof will be carried out in two phases. The USDA will be notified. He further added it might be</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>completed in fall. 08/07/19. Same as above. 08/15/19. 2. 7/17/19. This issue is being discussed since March. 2019 and still is to be completed despite repeated assurances to be completed next week as is evident since the discussion started. Today it is Again Left to be discussed in next weekly meeting with the new maintenance manager, as the previous manager left the company, and no one was available to take care of the issue. 7.24.2019. Still waiting for the completion. The maintenance manager (b)(6) assured that this issue will be completed by 08/19/2019. 07/31/19. Will be completed by the date. 08/07/19. As above. 08/14/19.</p> <p>3. 7/31/19. Roaches were observed again on the walls in the paw area. Inspector on line 3 station 1, line 1 station 3 also observed roaches on the frame stands. (b)(6) (b)(6) asked (b)(6) that he wants to see the pest control company management representative. 08/07/19. (b)(6) stated that the pest control company employees will be coming twice a week. One day they will be treating outside of the building and one day in plant and USDA offices. 08/15/19. The hanging vents on Line 2 need to be addressed. (b)(6) stated that he will address this issue. (b)(6) stated that the establishment needs to make the appropriate adjustments to the machinery when running small birds on the medium bird lines in order to comply with presentation. 7/3/19: This continues to be an issue on line 1 and line 2. 7/10/19. It is Still being observed, any progress in the adjustments. 7/17/19. It is better before, but hocks and paws are observed every other few birds. The Machines needs to be adjusted. 7/24/19. It continues on line two I observed while giving breaks on the line. 7/31/19. This continues</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>to be issue on all lines. Ride around paws were also observed. The bird is hanging on to the shackle which already had paws which are not kicked off. The supervisor was notified by (b)(6) 8/07/19. We discussed and pointed out the issue and our concern. On 08/08/19 it was very bad on line 2 and have to stop line multiple time. 8/15/19. 7/31/19. The Supervisors and Assistant supervisor when approached in certain department on some of the occasions they say this is not their department or they don't have time to address the issue. Some of the employee say they don't work for them. 8/07/19. Some of the usda inspector are also complaining that when they call for supervisor or assistant supervisors they are not available to address the minor issues. 8/15/19. The management ensured that they will be placing managers and supervisors in each area by names responsible to address all the issues on spot. 7: The ground behind the parked trailers is low and having standing water in it, serves as breeding place for insects and source of water for rodents and other vermin's, and some disease producing spoilage organisms. As Above. 7/24/19. If any steps are being taken to resolve the issue. 7/31/19. Any update. Or when this issue will be addressed. In last meeting (b)(6) assured to observe the area. 08/07/19. (b)(6) Pierce had a plan to remove all the trailers, trash from the area and keep it clean. Some of the trailers were removed and remaining will be removed and clean the area. 8.15/19. 8 - In Evisceration between Line 1 and 2 the floors are starting to get pot holes. Line 1 station 3, I noticed a large puddle of bloody standing water. Sanitation has cleaned the wall on the Leg-Cut up side, however the issue with the cracks still exist. 08/07/19. Still is same. Needs to be corrected and fixed. 08/15/19. 9: - On 07/30/19 While</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>doing a SSOP walk through I observed various safety issues mainly in Offline/ Injection and Marination areas there was standing water puddles as the Jacks were riding through the water was being splashed. I asked one of the associates if they could remove the water from standing which they did. Also, the Jacks drivers were riding and moving fast. May be a safety issue. 07/31/2019. (b)(6) stated that this issue will be addresses. New jacks are being brought in and the employees and management will be trained and coached. 08/07/19. Some improvement was noticed. No standing water was observed but jack drivers are riding the jacks. The management stated to address the issue and riders will be coached and disciplined. 10: - The management structure and extension lists are not being updated. This issue has been discussed previously. 08/07/19. Got above structure, but neat copy will be appreciated. 08/15/19. Plant management is working on consumer complaint. Report is being compiled by (b)(6) as discussed with (b)(6) and (b)(6). 08/14/19. The report was handed over to (b)(6) (b)(6) for her review. A electronic copy will be submitted to me today. New Issue: On August 13, 2019 we observed the exit door in the maintenance shop would not close. Also, we observed four empty water bottles and old gloves outside on the ground On Tuesday 08/13/19 while walking through the Live hang area we observed that the door that leads to outside Electrical room # 7 doesn't close at all also back in that area was standing water. On today at 0402 hours 08/14/19 (b)(6) looked me and showed me the Live hang break room the entire room had been CLEAN including the walls, floors and the racks that hold their belongings was also removed and cleaned. The whole area looked different. ESTABLISHMENT</p>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>MICROBIAL DATA: 7/3/19: TEST RESULTS REVIEWED TIME FRAME Post Chill</p> <p>Salmonella/Campylobacter– Medium Birds</p> <p>Salmonella 7/10/18 – 07/30/19 Campylobacter 12/17/18 – 7/30/19/ Post Chill</p> <p>Salmonella/Campylobacter – Small Birds</p> <p>Salmonella 7/12/18 – 07/30/19 Campylobacter 12/26/18 – 07/30/19 Parts</p> <p>Salmonella/Campylobacter Salmonella 6/12/18 – 07/30/19 Campylobacter 6/25/18 – 07/30/19 E. coli at Rehang and Post Chill – Medium Birds 6/8/19 – 6/24/19 E. coli at Rehang and Post Chill – Small Birds 6/8/19 – 6/24/19 Tote Swabs 6/17/19 – 6/28/19 Reuse Water Tank Salmonella/E. coli 6/12/19 – 6/19/19</p> <p>Concerns: The Campylobacter is positive 07/25/19,7/1/19,7/16/19, and 7/21/19. Salmonella sp is positive7/18-7/25/19</p> <p>Establishment Response: USDA MICROBIAL DATA: 6/25/19: Carcass Rinse – Campylobacter Positive 6/26/19: Parts (Drumsticks) – Not analyzed due to temperature too high 6/27/19: Follow-up Parts (Drumsticks) - Negative Copies of the results were provided to establishment management as per Directive 5010.1.</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA371208 5928G	28AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ante-mortem check performed on lot 1. at about 11.35am. 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. From: (b)(6) Date: 08/28/2019 Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 08/28/2019 Meeting Time : 12.15 pm Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice)</p> <p>To: (b)(6), (b)(6). CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 inspection stations 3line today August 28, 2019. At approximately 12.15 pm. while walking through between the line two and three observed one cadaver carcass on the station three with head intact and no cut on the neck which was hanged by FI for Veterinary disposition. 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. The (b)(6) (b)(6) was notified and showed him the carcass. The agency regulations do require that poultry must be slaughtered in accordance to 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</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. (b)(6) CC: (b)(6) (b)(6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA041509 0924G	24SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1539 hours while verifying Good Commercial Practice I observed a live bird in the DOA bin. The only portion of the bird's body visible was the back and the bird was covered with denaturant. (b)(6)</p> <p>(b)(6) was notified of birds being handled in a way that could result in excitement, discomfort, injury or death while being handled in connection with slaughter. (b)(6) stated that the employee responsible would receive disciplinary action and the bird was euthanized. 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>

Table: MOIs in Response to FOIA2020-04

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA431609 1327G	27SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1650 hours while performing Good Commercial Practice I observed an establishment employee who was dumping birds onto the medium bird belt take an approximate 5-foot-long metal bar and jab at a bird approximately 8 times that was lodged in the cage while the cage was still in the dump position. The cage was then placed back on the dumper in the upright position and moved to the exit side of the dumper, making room for the next cage to be dumped. The employee then moved the next cage into position to be dumped, walked over to the previous cage, removed the bird and placed it onto the medium bird belt to be transferred into live hang. (b)(6)</p> <p>(b)(6) was notified of a bird being handled in a way that could result in excitement, discomfort, or injury while being handled in connection with slaughter. (b)(6) stated that the employee responsible would receive disciplinary action and a retraining of all personnel would be completed. 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</p>



**Table: Noncompliance Reports in Response to FOIA2020-04**

13:04 Monday, October 7, 2019 1

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1480	Tip Top Poultry, Inc.	JBA481 909381 2N-1	09/12/2019	04C05	Poultry Good Commercial Practices	381.65(b)		OPEN

Table: Noncompliance Reports in Response to FOIA2020-04

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1243	Perdue Foods, LLC.	XLB161 307011 7N-1	07/17/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 1341 hours, while performing the Good Commercial Practices task, I observed the following noncompliance. I walked outside to observe the DOA bin and saw an approximately 2.5 feet by 2 feet pile of birds both dead and alive at the end of the conveyor belt that moves birds from the live hang area to the DOA bin area. The conveyor belt was full of both dead and live birds as well. The conveyor belt was jumping and not moving forward or backward. There was no one at the site. As I started to go find a supervisor, two establishment employees arrived and started sorting the birds into dead and live birds. I observed some of the live birds being pulled out had gasping breaths as they were being suffocated by the birds on top of them. I continued on into the live hang area to find a supervisor, I observed an approximately 3 feet by 3 feet pile of dead and live birds at the other end of the conveyor belt. Since the conveyor belt was not operating, birds continued to fall on top of this pile. The live birds contained in both of these piles were left to die from suffocation because other birds were continuing to fall and pile up on top of them. There were approximately 15 birds both dead and alive in the drains around this area of live hang. There were also approximately 40 birds walking around under the live hang platform. I took regulatory control of the live hang area by stopping the further movement of birds into the live hang area. I allowed birds which were already in the live hang area to continue through the process as the temperature was hot in this area. I informed (b)(6) (b)(6) and (b)(6) of the noncompliance with the regulation above. (b)(6) stated that the cause of the pile up of birds was inattention and to prevent this from reoccurring, an employee will be stationed at both ends of the conveyor at all times. I accepted this preventative. I removed regulatory control at</p>	CLOSED

**Table: Noncompliance Reports in Response to FOIA2020-04**

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							approximately 1352 hours after all birds had been sorted and removed from the conveyor, the ends of the conveyor, and the live hang area including the drains and under the platform and the conveyor was once again operational.	
P18860	Sing Wah Live Poultry Mkt Inc	XPD471 109471 2N-1	09/12/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On September 12, 2019 at approximately 12:30 while performing a good commercial practices for poultry slaughter task I observed the following: The employees in the killing room had put four poultry carcasses into a barrel to be put into the scalding, that were still moving and were not dead. This is in violation of CFR 9 381.65(b). I had the employees immediately remove the poultry and put them back into the cones until they were no longer moving. I notified and showed the owner Mr. Peter Li the violation.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P19514	Tyson Foods, Inc.	UMF39 121013 02N-1	10/02/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>September 30, 2019, while performing "Good Commercial Practice" (GCP) routine task in the evisceration kill room, I observed (approximately 13:20 hours) the blood drain troughs backed-up to full capacity. (b)(6) was in the area and was in the process of notifying additional management personnel. I proceeded with the task, allowing the establishment due process in handling the occurrence. Upon returning to the area following the completion of GCP outside duties, I noted, at 13:35 hours, that said occurrence still existed and insanitary conditions had gotten worse. The blood troughs were full and running over and an excessive amount of blood had accumulated on the floor on both line #1 and line #2. A congealed piled of blood, approximately 10" high, existed on floor under line #2. Both lines were still operating with additional blood accumulation occurring creating ongoing insanitary conditions. The establishment failed to take suitable actions to prevent escalating insanitary conditions. I took regulatory control by requesting "live hang" to stop hanging live carcasses on both lines. (b)(6) (b)(6) and (b)(6) were notified of the occurrence and regulatory noncompliance. The establishment failed to meet the requirements of relevant regulation cited in section 6 above. Regulatory control was handed over to 2nd shift USDA Inspection Program Personnel at 14:00 hours.</p>	CLOSED



Table: Noncompliance Reports in Response to FOIA2020-04

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P4602A	NEW MARKET POULTRY, LLC	YCG521 007560 9N-1	07/09/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On July 9, 2019 at 0728 hours, I, (b)(6) (Supervisory Veterinary Medical Officer) while in the office of the Inspector In Charge was summoned to the second inspection station of evisceration line 1 by an online food inspector (FI-7). The FI-7 exhibited to me a "true cadaver" removed from the line and placed on a holding shackle for my inspection. The heavy hen carcass had an attached head and no evidence of a slaughter incision across the throat area indicating it had not been bled before entering the scalding water. I informed Quality Assurance Manager and (b)(6) of this finding.</p> <p>Later, at approximately 0738 hours while performing postmortem inspection at evisceration line 3 as part of giving a different FI-7 a work break, I personally removed a different true cadaver. This heavy hen carcass was an intense "cherry" red generally across the whole of the body typical of identified cadaver birds. The head was removed before the first cervical vertebra with an intact trachea and blood vessel lesions presenting a torn rather cut appearance with uneven, jagged skin draped over the site of decapitation. I judged this presentation to evince that a second chicken had not died by slaughter prior to entering the scalding water. I presented this cadaver to (b)(6) and informed (b)(6) of the noncompliant findings. 9</p> <p>CFR 381.65 (b) requires that "poultry must be slaughtered... in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding."</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7089+P7 089	Tyson Foods Inc	FHB492 209531 ON-1	09/09/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>P7089, Tyson Foods Inc; Regulation 9 CFR 381.65(b) On Monday, September 9, 2019, at approximately 1715 hours, while in the evisceration department I observed 4 cadaver carcasses (i.e., The skin of the carcass or neck was darker than normal and cherry red to purple, the neck cut was absent, and birds displayed swollen, enlarged blood-engorged heads with blood-colored necks) inside the establishments condemn barrel beside the rehang table. The plant supervisor was notified and observed the carcasses. (b)(6) observed the carcasses and confirmed the carcasses had died by other means than slaughter. I left the evisceration department and went to the killing department of the establishment at 1738 hours. While observing the back-up killer, I noticed an ongoing loss of process control as evidenced by observing two more cadaver carcasses without cuts to their necks on the kill line before entering the evisceration department. The back-up killer was unable to keep up with birds missed by the automatic cutter, which resulted in more cadavers seen in the picking room. Also observed the kill line speed was (b)(4) birds per minute (BPM), which was higher than the usual line speed of (b)(4) BPM. The plant supervisor observed the cadavers and stated that two back-up killers would be present for the remainder of the shift. The establishment is not following good commercial practices, as evidenced by birds dying other than by slaughter or not being bled out properly, which represents noncompliance with 9 CFR 381.65(b).</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2020-04

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P5787	Pilgrim's Pride Corporation	DEB212 207132 2N-1	07/22/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>P5787, Pilgrim's Pride at Natchitoches; Regulation 9CFR381.65(b); On Sunday, July 07, 2019 at approximately 2200 hours, I, Relief (b)(6), observed the following while performing Good Commercial Practices verification task: fourteen (14) breathing birds entering the scalding, within a one minute window. The necks of these breathing birds were cut on one side only, some cuts as short as half inch, other cuts as distal at the ear. These young chickens are deemed alive and sensible because their necks are not limp but tensed and arched, some with beaks opening and closing trying to breathe, others with eyes wide open, and flail as they come in contact with the scalding water. I summoned Supervisor Simmons at the pre-scalding to see for himself the breathing birds entering the scalding. Together, we saw at least 3 more breathing young chicken enter the scalding in a matter of ten seconds. Upon seeing the aforementioned, (b)(6) immediately instructed a plant worker to adjust the kill/slitter machine. After a minute or two, (b)(6) and I walked back to the pre-scalding and found no more breathing bird enter the scalding. This is a non-compliance of 9CFR381.65(b).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P5787	Pilgrim's Pride Corporation	DEB110 408100 9N-1	08/09/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At 0206, while performing the stunning effectiveness component of the good commercial practices procedure, I approached the back-up cutter station on line 2. The back-up cutter on line 2 nodded and waved to me and I nodded and waved to him. I positioned myself to best observe stunning effectiveness and started my stopwatch. While observing for stunning effectiveness, I observed a bird that was not stunned that the back-up cutter cut the neck to ensure exsanguination and, thus, unconsciousness before the bird entered the scalding. The second bird after the one just described was not stunned and its legs were not hung evenly in the shackle. The employee moved the trailing leg so that it was at the bottom of the shackle loop even with the leading leg. By the time the back-up cutter had gotten the trailing leg hung evenly with the leading leg, the bird had started to pass behind the metal partition that is perpendicular to the wall that has an opening through which the line passes as it continues over the blood trough on the way to the scalding. The back-up cutter grabbed the bird's head with his left hand (he was holding a knife in his right hand) and held on to it while the line kept moving, thus ripping the head from the fully-conscious bird. I observed the back-up cutter throw the bird's head into the drain that is on the east side of the line 2 back-up cutter station. Shortly after I observed the animal welfare incident described above, (b)(6) came to the area and I asked to speak with him in (b)(6) Office. I described what I had observed to (b)(6) and (b)(6) and informed them that I would issue a noncompliance report. (b)(6) instructed (b)(6) to take the back-up cutter to the personnel office because that was an animal welfare issue. This is a noncompliance with 9 CFR 381.65(b).</p>	CLOSED



EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM58 220939 20N-1	09/20/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On September 20, 2019, at approximately 1655 while (b)(6) was walking through the Evisceration department, the following noncompliance was observed. (b)(6) noticed that the condemn barrels were filled to capacity at the rehang station and was going to make sure they were being emptied as frequently as needed. Upon further inspection, multiple cadavers were noted with intact heads and necks. She then began investigating further into the barrels. In the two barrels that were at the rehang station, there were 25 cadavers with the same findings. During this investigation, two more birds with the same findings were removed from (b)(6) (b)(6) (b)(6), and (b)(6) (b)(6) came to the rehang station while the birds were being investigated by (b)(6). It was determined that all the birds with intact heads and necks entered the evisceration floor and therefore entered the scalding vat still breathing (cadavers), which represents an out of control process that results in adulterated product. It was determined all the birds that had intact necks and heads were removed from Evisceration Line 1. (b)(6) directed the hanging pen to stop hanging birds while they investigated the situation. Establishment management determined that the new employee working as a backup cutter was the root cause in addition to the cutting blade being maladjusted. At approximately 1717, (b)(6) (b)(6) and (b)(6) discussed the noncompliance and concerns. (b)(6) stated for preventative measures they were going to adjust the cutting blade and place an experienced team member at the back up cutter location because the root cause team member presently in the location has never performed the job until today. At approximately 1720, (b)(6) went to the picking room to verify the measures were in place</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>and observed no experienced team member at the back up cutter position. (b)(6) took a regulatory control action and had (b)(6) stop hanging birds on that line until they could have their corrective measures in place. At approximately 1725 (b)(6) relinquished control to the establishment once the extra team member was in place in the back up cutter position. It was discussed with (b)(6) that this does not meet the regulatory requirement to slaughter poultry in accordance with good commercial practices that result in thorough bleeding to ensure breathing stops before scalding, and that these cadaver birds are considered adulterated. This document serves as written notification of the establishment's failure to meet the regulatory requirements of 9 CFR 381.65(b). This Noncompliance Report serves as written notice that continued failure to meet regulatory requirements can lead to enforcement actions described in 9 CFR 500.4. (b)(6)</p> <p>(b)(6)</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P509	Koch Foods LLC	IPG522 209591 1N-1	09/11/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 9:20 pm at Koch Foods (P-00509), there was a failure of the automatic knife in the poultry killing line resulting in many birds that entered the scalding inadequately bled and a few that entered the scalding alive. The automatic knife was not adjusted properly to produce an adequate killing cut across the carotid arteries that left many birds inadequately bled and some birds breathing when they entered the scalding. The automatic knife made instead a shallow cut behind the beak that did not cut the carotid arteries to produce death by blood loss. Further, the killing line could not be stopped by the back-up cutter on the killing line once the failure became apparent to her. The killing line was stopped by a supervisor and two back-up cutters made back up cuts to the birds prior to the neck puller. The plant removed and disposed of all birds that exited the scalding after the killing line was stopped. The issue of the control of the killing line by the backup cutter was addressed in an August 13, 2019 weekly meeting with plant management where an increase in cadavers and back up cutter control of the process was discussed. After making repairs to the automatic knife and testing the knife on a small number of birds, the line was restarted at approximately 10:30 pm with two back-up cutters. Further observation of the killing line around 11:30pm showed both back-up cutters were making too many follow-up cuts on the birds after the automatic knife. IPP observed one bird around 11:45pm that had been missed by automatic and backup cutters and stopped the line, so a backup cut could be made. I took control of the line and had the speed reduced to (b)(4) birds per minute while further adjustments were made. At around 11:50 pm the speed was returned to (b)(4) birds per minute when it was observed that the backup cutters were able to maintain control of the slaughter process in an acceptable manner.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							This incident is non-compliant with 9 CFR 381.65 (b) Poultry must be slaughtered in accordance with good commercial practices.	
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK4414081728N-1	08/28/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On August 28, 2019 at approximately 1234 (b)(6) along with (b)(6) and (b)(6) were making observations at the entrance to the scald vat during a Food Safety Assessment. At approximately 1235 the first live bird entered the scald vat. The bird had a superficial/ineffective cut low on it's neck, near the base of it's beak, it was rhythmically breathing, flapping its wings, blinking, holding its head in an uplifted position and looking from side to side. (b)(6) and (b)(6) observed the bird exit the scald vat and appeared consistent with a cadaver (red colored skin, head red and engorged with blood) and they observed an establishment employee remove the bird from the shackle. The second live bird entered the scald vat at approximately 1238 and appeared the same as the description of the first live bird that entered. Observations of the second live bird exiting the scald vat were also the same as made by (b)(6) and (b)(6). Establishment management, (b)(6) was given verbal notification that a Good Commercial Practices noncompliance would be issued through (b)(6) on the above observations. This is a noncompliance with 381.65(b), which requires that poultry be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.</p>	CLOSED



Table: Noncompliance Reports in Response to FOIA2020-04

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M751+P10 49	Pitman Farms Inc. (Moroni Turkey Processing)	MMK22 160832 29N-1	08/29/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On August 29, 2019 at approximately 1022 hours (b)(6) and (b)(6) and (b)(6) were directly observing the entrance of the scald vat during a Food Safety Assessment due to concerns with proper bleed out of finished product. Live birds (blinking, flapping wings vigorously, rhythmically breathing, arching neck with head lifted and looking from side to side, with visible superficial ineffective cuts to one side of the neck) were observed entering the scald vat at approximately 1025, 1033, 1034, 1037 and 1039 hours. The carcasses were also observed by (b)(6) and (b)(6) exiting the pickers with a bright red coloration (indicating a cadaver), red head and cuts were confirmed as previously observed. At approximately 1044 hours (b)(6) (b)(6) was notified of a loss of process control and asked to stop hanging until corrective actions could be proffered. It was also explained that the noncompliance record would be issued through (b)(6) (b)(6). At approximately 1118 hours (b)(6) proffered the following corrective actions: 1. A second backup killer will be present at all times during slaughter 2. An in-depth training will be done with all the backup killers and documentation will be provided the morning of August 30, 2019. (b)(6) was informed the proffered corrective actions were acceptable and the establishment could resume slaughter operations. This is a noncompliance with 381.65(b), which requires that poultry be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. This noncompliance is associated with noncompliance record MMK4414081728/1N</p>	CLOSED

**Table: Noncompliance Reports in Response to FOIA2020-04**

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							dated August 28, 2019 in which previous preventative measures either were not implemented or were ineffective.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P9030	New American Poultry	NRF591 607103 1N-1	07/31/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On July 25, 2019 at approximately 1:00pm while performing my online inspection duty's I noticed two KF chickens that had failed to be cut proper allowing for the birds to properly bleed out before entering the scold water. This was evident to there generalized dark cherry red coloring to there entire carcass signifying that it had not been properly bleed. The first KF cadaver carcass had no cut to its throat and about 30 seconds apart from the first KF chicken cadaver carcass the second cadaver passed my inspection shower there was a cut but no bleeding at all. At about 2:15pm while performing my online inspection duty's I noticed two squabes that had failed to be cut proper allowing for the birds to properly bleed out before entering the scold water. This was evident to there generalized dark cherry red coloring to there entire carcass signifying that it had not been properly bleed. The first squab had a small cut on its throat completely insufficient for proper bleeding. the second squab came about a minute after the first one and was showing the same characteristics of the first. I notified (b)(6) of the birds. (b)(6) said they will retrain the cutters for corrective action. This is a direct violation of Good Commercial practices 9 CFR 381.65(b) which states that poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown and that slaughter. I immediately notified the plant owner Howard Chan and showed him the four cadavers squabs and informed him of the non-compliance with 9 CFR 381.65(b).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P44947	Two Brothers for Wholesale Chicken, Inc.	TRR201 008562 3N-1	08/23/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Friday, 08/16/2019, at approximately 1015am, while performing a directed Good Commercial Practice PHIS task to verify the establishment was following GCP guidelines as written in 9CFR 381.65(b), (b)(6) observed the following: In the live holding /killing floor area, three young chickens were in a barrel, however, they were still moving and had not been fully bled out. Retain tag #B42078637 was placed on the barrel. Establishment (b)(6) was immediately notified of this non-compliance with 9 CFR 381.65(b). IIC was also notified regarding this non-compliance and a corrective action was prompted, The workers placed the chickens into the cones, so they would bleed out appropriately. The retain tag was removed and slaughter proceeded.</p>	OPEN