

**United States Department of Agriculture
Food Safety and Inspection Service**

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Humane Handling and Good Commercial Practice MOIs for a District(s): 40 from 10/1/2019 12:00:00 AM to 12/31/2019 12:00:00 AM

Filtered for Inspector: All

District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
40	4014	P33900	Foster Farms	12/5/2019	Poultry Good Commercial Practices	NHH4409123405G	Finalized	(b)(6)
<p>Comments</p> <p>On the morning of December 5, 2019 at approximately 0655 hours while performing Good Commercial Practices verification activities in the Live Receiving area at establishment P-33900, a plant employee was observed removing two live chickens that had failed to dump from the cage and throw them onto the hang belt. Minutes later, the same employee was observed attempting to remove a live chicken that had failed to dump because its wing was stuck between the cage bars, by placing a metal rod with a hooked end around the hock and forcibly trying to pull the bird out of the cage by jerking on the rod. When that failed the employee reached into the cage, freed the wing and removed the bird. A second employee was observed removing two live chickens and placing them on the top of the cage and then dumping them onto the hang belt.</p> <p>(b)(6) was immediately notified of the observations described above and was informed that all poultry should be processed using Good Commercial Practices. (b)(6) stated to prevent recurrence the employees would be retrained. The meeting adjourned and (b)(6) went to the live receiving area to initiate corrective actions. No further issues were observed in a subsequent observation of the area at approximately 1245 hours.</p> <p>Plant Management Response</p> <p>Employees in the Live Receiving area received additional animal welfare training which emphasized on not putting stress on the chickens and handling them with extreme care. Birds that are hung up in the cages by the paws or wings must be unhooked by the paw or wing before being pulled out the cage with the hook. Once the affected bird has been removed from the cage, it must be taken and placed on the hanging conveyor, not thrown. Animal cruelty will not be tolerated in Foster Farms facilities.</p> <p>After investigating the incidents, the establishment took disciplinary actions against the employees that was responsible.</p>								
40	4029	P218	Pilgrim's Pride Corporation	10/26/2019	Poultry Good Commercial Practices	WOD3417105426G	Finalized	(b)(6)
<p>Comments</p> <p>On October 26, 2019 at approximately 1455 while conducting a GCP task (b)(6) observed the following conditions in the Live Hang Area. When (b)(6) walked through the hanging pen there were six live birds scattered throughout the floor and one DOA. No supervisor nor team member were attending to the birds on the floor. Upon walking outside of the hanging pen, she notified Kyle Reynolds of the birds on the floor and he stated he would take care of them.</p> <p>(b)(6) began performing ante-mortem examination and at approximately 1502, she located two live birds in a cage that was tied down and the driver was honking signaling he was leaving. (b)(6) went around to the driver and signaled to not move. (b)(6) came to see what the concern was, and she showed him the birds in the cage. He had the fork lift drive remove the cages, so the birds could be removed from the cage and then it was replaced on the trailer. (b)(6) took the birds and placed them in an unloaded cage.</p> <p>Allowing birds to be 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.</p> <p>Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.</p>								

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District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
40	4029	P584	Pilgrim's Pride Corporation	11/4/2019	Poultry Good Commercial Practices	QLM2112111904G	Open	(b)(6)
<p>Comments</p> <p>While performing an Animal Welfare/Good Commercial Practices observation and verification in the picking room on November 4, 2019 at approximately 1031 hours, (b)(6) and (b)(6) became aware of a concern. A live, conscious bird was observed on the outside line progressing through the blood trough section of the kill line. No evidence of the kill blade or back-up kill step was observed on the bird. This segment of the kill line is after both the kill blade and back-up kill steps. It was removed from the line by FSIS and brought to (b)(6) who was present between the two kill blades at the time of the observation. (b)(6) took the bird from FSIS and had maintenance assess and adjust the kill blade. No further findings of live, conscious birds were observed prior to exit of the picking room.</p> <p>Measures to prevent the needless suffering, discomfort or death of poultry must be met throughout the entire slaughter process. The establishment failed to do so in this incident. In this incidence, poultry were not slaughtered in a manner that resulted in thorough bleeding of the poultry carcass and did not prevent the needless suffering and discomfort of poultry to ensure breathing has stopped before scalding. The establishment is reminded of the requirement to meet with 9 CFR 381.65(b) which states in part: "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." FSIS respectfully requests the establishment assess any opportunities or gaps that may have lead to this observation to ensure the poultry are handled and process in accordance with Good Commercial Practices.</p> <p>Documented by (b)(6)</p>								
40	4029	P584	Pilgrim's Pride Corporation	11/6/2019	Poultry Good Commercial Practices	QLM0023115306G	Open	(b)(6)
<p>Comments</p> <p>At approximately 0333 hours, 6th of November 2019, I, (b)(6) observed the following while performing GCP verification task: one young chicken went past the head puller in Line 1 with intact neck and head, its head in righting position, eyes open, aware of its surroundings and entered the scalding few feet away. I told (b)(6) who was nearby about my observation. I also told (b)(6) that the head puller is clogged, allowing many heads passed through it unpulled. (b)(6) promptly cleared the head puller of the clog and a maintenance man came and adjusted the head puller. No more unpulled head passed through it thereafter.</p> <p>Few minutes earlier, at approximately 0330 hours, I saw 5 whole young chickens with cherry red neck and carcass with head and neck intact at a condemned barrel by Line 1 hot rehang table. I notified (b)(6) of my observation. That prompted me to check the live hang line and found the aforementioned one young chicken enter the scalding breathing.</p> <p>I reminded (b)(6) that PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also recommended to (b)(6) to review Federal Register Vol 70, No. 187, published September 2005 (Docket No. 04-137N). I also informed (b)(6) that the MOI will be forwarded to the District Office and the DVMS in case additional follow-up is recommended.</p>								
40	4029	P325	Tyson Foods, Inc.	12/3/2019	Poultry Good Commercial Practices	YDM4517120203G	Finalized	(b)(6)

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District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
Comments	<p>At approximately 2130 hours, 27th of November 2019, (b)(6) railed out one suspected DOA (Dead on Arrival) young chicken. I (b)(6) inspected the carcass and observed a strong odor of putrefaction, dark red and congested viscera, limp neck, and reddish discoloration of the carcass. I showed the suspected DOA to (b)(6) and the latter concurred it is a DOA.</p> <p>At approximately 2220 hours, 27th of November 2019, I, Relief SPHV railed out one DOA (Dead on Arrival) young chicken. The carcass emits a strong odor of putrefaction, has dark red and congested viscera, friable liver which easily disintegrated to light pressure, limp neck and reddish discoloration of the carcass. (b)(6) inspected the carcass and insisted it is not a DOA but a cadaver. (b)(6) vehemently challenged the basis of my DOA disposition.</p> <p>At approximately 2015 hours, 30th of November 2019, (b)(6) railed out one suspected DOA (Dead on Arrival) young chicken. I, (b)(6) inspected the carcass and observed a mild odor of putrefaction. There is only one lobe of friable liver which is congested and dark red in color. The gizzard is congested with grayish and reddish discoloration. The interior walls of the cavity is dark red in color. The neck is limp. At approximately 2100 hours, (b)(6) came to the USDA office and argued about my disposition. Plant Manager Brian Shankle quietly listened and before leaving, told me that DOA is a serious matter to the plant.</p>							
40	4035	P19688	Sanderson Farms, Inc.	12/9/2019	Poultry Good Commercial Practices	KJA4718123609G	Finalized	(b)(6)
Comments	<p>On 12/9/2019 at 1820 hours (b)(6) observed the following while performing a Good Commercial Practice task.</p> <p>On kill line #2 at 1820 hours, a live bird was observed without an incision on the neck of the bird. The live bird blinked numerous times when CSI shined a flashlight in its eyes. CSI took regulatory control action by stopping the affected line and notifying Establishment Management of the situation. (b)(6) removed the live bird from the line and confirmed no incision on the neck as the bird became extremely agitated while supervisor held bird in the air. (b)(6) was informed at 1824 hours of a MOI being written.</p> <p>The above aforementioned situation is not compliant with 9CFR381.65(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."</p> <p>(b)(6) 12/9/2019</p>							
40	4043	P165H	OK Foods, Inc.	11/19/2019	Poultry Good Commercial Practices	DAF1310113319G	Finalized	(b)(6)
Comments	<p>At approximately 0902 on Tuesday, November 19, 2019, while performing a good commercial practice check in the live hang room I observed the following. An employee hanging live chickens on line 1 was repeatedly using excessive force to place the birds in the metal shackles. The force being applied was such that I was easily able to hear the metal shackles banging loudly against the metal guide bar as the employee used a rapid downward motion to force the birds into the shackles. After observing this same forceful technique used several times, I immediately proceeded to the cage dumper and motioned for the operator to cease dumping cages of live birds onto the transfer conveyor. US reject tag B-45009716 was attached to the dumper. Shortly thereafter, I met with Mr. Danny Houston, Plant Manager and (b)(6) and explained my observations. Mr. Houston explained that all the live hangers had received training on animal welfare. The live hanger who had been using excessive force had already been removed from the live hang room and sent to the HR department. Mr. Houston explained that the employee would be terminated. Mr. Houston personally reviewed the establishment's animal welfare expectations with the remaining live hangers. Additionally, Mr. Houston commented that the establishment will be considering placing functional cameras in the live hang room. At approximately 0930 I released regulatory control of the cage dumper. Later in the shift, I toured the live hang room again and observed all employees using the appropriate hanging techniques.</p>							

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District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
Plant Management Response	In response to the MOI the employee was removed from the hanging line and sent to the Company Human Resource Department and was terminated from OK Foods. Plant Manager Danny Houston reviewed the Animal Welfare expectations with the remaining live hangers. Additionally, plant manager stated that the plant will consider placing functional cameras in the live hang area. OK Foods is always looking for ways to improve our Animal Welfare practices and will continue to do so in the future.							
40	4043	P165H	OK Foods, Inc.	11/29/2019	Poultry Good Commercial Practices	DAF5104111129G	Finalized	(b)(6)
Comments	<p>At approximately 0310, while performing Ante Mortem inspection on Lot #11 – trailer 2030 in the Live Shed, I observed a bird with its head caught in between the top of the door and the cage frame. The bird was showing obvious signs of distress with the eyes closed and labored open mouth breathing. The head of the bird was beginning to show areas that were turning purple, which would indicate that the air flow intake of the bird was impeded. I immediately went to the live dock and motioned for (b)(6) to follow me to the Live Shed. I showed (b)(6) the distressed bird. He gently opened the door and was able to turn the bird's head slightly so that it could be placed back inside the cage. Once the bird was freed from the door, the bird immediately collapsed for approximately 20 seconds. The bird then slowly raised its head/body and opened its eyes. The breathing became more regular and the purple color began to slowly dissipate from the head.</p> <p>USDA's concern is that if this bird had not been found at that time, it would have died due to suffocation. I asked (b)(6) if he knew when that trailer was checked by the live side employee. He informed me that he went to the Scale house to review the log but was unable to locate any log. The employee present stated that he did not know where any log was either. A MOI was written on 2-11-2019 for a cage door being open while the fork lift driver from back dock was transferring the cage to the cage dump area. There were 4 chickens sitting on top of the door and one of the four fell off the door when the cage was placed on the dock. The other 3 were caught between the door and the cage frame as the cage moved forward on the rolling dock. The establishment replied to that MOI by stating the following: "Heavener Plant will continue implementing our programs that we have in place. In addition to our program Live Haul will be hiring two general yard employees. These employees will monitor the trailers and will help ensure that cage doors remain closed. These employees will also help keep cages in good repair. Live haul has issued flashlights to yard hands to help inspect cages in the holding shed. Live haul has added additional trailer check for the drivers.". USDA is also concerned that the program that the Live Haul has in place is not being implemented as it is written. The records documenting the inspection of the cages on the trailers in live shed could not be provided to USDA when they were requested either. This brings into question whether the cages are being inspected by the live haul employees. USDA strongly recommends that the establishment respond to this MOI and address this issue of concern.</p>							
Plant Management Response	see attachments							
40	4043	P165H	OK Foods, Inc.	11/30/2019	Poultry Good Commercial Practices	DAF0502115530G	Finalized	(b)(6)

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District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
Comments	<p>At approximately 2236 hours, while performing Ante Mortem on Lot 13 – trailer 2004, I observed a chicken with its head and upper neck caught between the door and the side wall of the cage. The chicken had its eyes closed and was not breathing. I continued to monitor this chicken for another minute to ensure that this chicken was no longer alive. This cage was located on the third row of cages from the front of the trailer. The chicken was in the top right section of that cage. This chicken died due to strangulation/suffocation from having the airway impeded. This would have occurred during the loading of the cage by the catch crew. As I continued my Ante Mortem inspection, I observed a door that was open approximately 2 inches. About this time, the scale house employee came to the live shed to perform his trailer inspections. I showed him the open door and he tried to close it, but it would not close. He stated that the springs were broken on the door. He also stated that he has flagged numerous cages for broken springs, but they do not seem to get repaired.</p> <p>After I finished Ante Mortem inspection of the trailer, I went to the scale house to notify (b)(6) of my observations. (b)(6) went to the live shed and had the employee free the chickens head from captivity. He also tried to close the open door on the other cage, but it would not close for him either. USDA is concerned that damaged doors are not being addressed in a timely manner and could result in the injury to chickens.</p> <p>USDAs concern is that the programs that the establishment has in place to prevent the injury to the chickens is not being followed. A similar incident was documented last night, 11-28-19, on MOI DAF5104111129G (Poultry Good Commercial Practices/DAF4701111529I). In that incident, a chicken had its head caught between the door and the upper cage frame. This chicken was semi-comatose with labored breathing. Although (b)(6) was able to free the chicken and the chicken survived, USDA is concerned that chicken would have succumbed to its injury if we had not found it. The establishment has not responded to that MOI at this time. The establishment's written program incorporates the catch crew checking every cage before it is loaded onto the trailer, the truck driver checking the cages prior to leaving the farm and again once the trailer is dropped off in the live shed, as well as the scale house employees performing routine inspections of all trailers that are in the live shed. If this protocol was followed as it is written, the incident tonight should not have occurred. USDA strongly recommends that the establishment respond to this MOI and address the concerns that are brought forth in this MOI.</p>							
Plant Management Response	see attachments							

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Non-compliances for District(s): 40

Date Range from 10/1/2019 12:00:00 AM to 12/31/2019 12:00:00 AM

District Number	40
Establishment	All
Circuit	All
Task Activity	All

NR Editor	All
NR Creator	All
Task Name	Poultry Good Commercial Practices
Status	All

Total Number of Non-compliances: 4

Circuit	Est Nbr	Est Name	Inspection Date	Inspection Task Name	Regs Cited	NR Status	Noncompliance Status	NR Creator	Last NR Editor	NR Number
4014	P5787	Pilgrim's Pride Corporation	12/25/2019	Poultry Good Commercial Practices	381.65(b)	Completed	Finalized	(b)(6)	(b)(6)	DEB1804120626N-1
Description	<p>NR# 278</p> <p>At approximately 0355, while performing the stunning effectiveness component of the good commercial practices procedure, I walked over to line 1 and observed the backup cutter pull the head off of a conscious bird without using a knife. I then observed the backup cutter throw the head into the drain. After he did this, he turned around to make sure no one saw him. When he saw that I was standing there, I shook my head, letting him know I saw him. I then went to the office of (b)(6) and notified him of the noncompliance. (b)(6) then left his office and went straight to the backup cutter to inform him of the animal welfare issue.</p> <p>This is a noncompliance with 9 CFR 381.65(b)</p> <p>(b)(6)</p>									
4029	P325	Tyson Foods, Inc.	12/13/2019	Poultry Good Commercial Practices	381.65(b)	Open	Finalized	(b)(6)	(b)(6)	YDM2710123014N-1

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Circuit	Est Nbr	Est Name	Inspection Date	Inspection Task Name	Regs Cited	NR Status	Noncompliance Status	NR Creator	Last NR Editor	NR Number
Description	<p>On 12-13, 2019 at approximately 1725 hours while performing a Good Commercial Practices task in the Live Hang Receiving Area, I observed a bird laying on the ground underneath the roller bed where empty cages leave the bird dump exit. Upon further observation, the bird appeared to be immobile, head down in the litter, lying flat on the ground. I proceeded to the Live Hang Room and summoned Evisceration GPM, Mr. Alberto Hernandez to the scene. Mr. Hernandez proceeded to remove the bird from underneath the Roller Bed. Upon further examination of the bird it was obvious that it was dead from blunt force trauma. The carcass had sustained a 4 in. by 6 in. rectangular full thickness tear into its abdominal cavity exposing a 6 in. loop of semi moist intestine dangling from the opening. One could assume that it had succumbed in the last couple of hours. Mr. Hernandez, and Plant Manager, Mr. Brian Shankle were notified of the forthcoming noncompliance.</p>									
	<p>(b)(6) and I observed the Roller Bed for its integrity and noticed that there is a 6 in. by 3 ft. opening in the Roller Bed platform as the cages exit the Bird Dump. As a possible root cause this bird may have escaped from its cage during the dumping process, then killed by a rolling cage crossing the surface of the roller bed and dragged through the previously mentioned opening. As a corrective action (b)(6) indicated that he would have Maintenance weld a metal plate in place to prevent reoccurrence.</p>									
	<p>This document serves as written notification of the establishment's failure to meet the regulatory requirements of 9 CFR 381.65(b) and serves as written notice that continued failure to meet regulatory requirements can lead to enforcement actions described in 9 CFR 500.4.</p>									
	<p>Plant management is expected to employ proper handling methods consistent with good commercial practices. It is important for the establishment to treat poultry in a manner that prevents needless injury and suffering in order that a commercially marketable, unadulterated product may be produced as described in 9 CFR 381.65. As stated in 9 CFR 381.65(b) in Support of Good Commercial Practices: "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>									
	<p>The establishment is reminded that NRs for noncompliance with 381.65(b) and MOI for GCPs when finalized are posted for public review on the FSIS website and that the information associated with NRS and GCPs can be FOIA requested by individuals from the general public. The establishment is also reminded they are responsible for providing their own MOI responses through PHIS.</p> <p>Copies of this NR/MOI will be distributed to the Establishment, the USDA inspection file, and the District Veterinary Medical Specialist per Directive 6100.3. The issue will also be discussed at the next weekly meeting.</p> <p>(b)(6)</p>									
4015	P7264	Sanderson Farms, Inc.	12/4/2019	Poultry Good Commercial Practices	381.65(b)	Completed	Finalized	(b)(6)		VLB5109125306N-1

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Circuit	Est Nbr	Est Name	Inspection Date	Inspection Task Name	Regs Cited	NR Status	Noncompliance Status	NR Creator	Last NR Editor	NR Number
Description	<p>On Wednesday December 4, 2019 at approximately 1205 hours while doing a walkthrough under the hanging dock (USDA) (b)(6) observed (4) live young chickens in the(DOA's) bin that contained some dead- on- arrival (DOA's) chickens. (b)(6) was notified of this finding (b)(6) stated that the birds found were decapitated and disposed of properly and a welfare retest was performed. The preventive was that all birds will be decapitated, failure to do so will result in disciplinary action a training will be performed.</p> <p>The establishment failed to comply with the following regulatory requirement:</p> <p>9 CFR 381.65 (b) states, "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Blood from the killing operation must be confined to a relatively small area.</p> <p>This document serves as a written notification of your failure to comply with regulatory requirements could result in additional regulatory or administrative action per 9 CFR 500.4.</p> <p>Plant Management Response: (12/13/2019) Please see SSOP Noncompliance Response form dated 12/4/19</p>									
4014	P5787	Pilgrim's Pride Corporation	10/31/2019	Poultry Good Commercial Practices	381.65(b)	Completed	Finalized	(b)(6)		DEB5809111101N-1
Description	<p>#237</p> <p>On October 31, 2019 at approximately 1031, there were at least 200 birds, the majority of them dead on arrival birds (DOAs), lying on the floor of the live hang area. Most of this pile contained DOAs with some live weak birds among then. I counted at least 20 birds in this pile that were still alive though moribund being buried under/smothered among the DOAs. I notified the (b)(6) to stop hanging birds until this pile could be properly sorted and any live birds removed from among the DOAs. The pile was sorted and the plant resumed hanging birds at approximately 1039. The DOAs continued throughout the day but were more successfully sorted by the establishment. One DOA was removed from Meyn line 2 inspection station 2 by an USDA inspector. I confirmed the bird was a DOA and condemned it. DOAs should not be hung in the live hang area and allowed to be conveyed into any processing areas.</p> <p>The weather had turned cold overnight and these chickens died by means other than slaughter. While it appeared most of the DOAs had died prior to arrival into the live hang area, the weak, moribund birds were thrown onto the same pile as the DOAs thereby endangering them to die by being smothered among the DOAs (died by means other than slaughter). This is non-compliance of 9 CFR 381.65(b) whereas poultry must be slaughtered in accordance with good commercial practices. Chickens dying by means other than slaughter create an insanitary condition and are adulterated in non-compliance of 9CFR 381.65(a) and 9 CFR 416.4(d).</p> <p>(b)(6)</p>									
									Count:	4

U.S. Department of Agriculture Food Safety and Inspection Service GOOD COMMERCIAL PRACTICES CORRELATION VISIT REPORT		1. CASE NUMBER: TBA2412120305CP Alameda DO# 05-20-GCP001	
2. EST. NUMBER: P9332		3. EST. ID: 5400	

4a. ESTABLISHMENT NAME:
 Diestel Turkey Ranch

4b. ESTABLISHMENT ADDRESS/ P.O. BOX
 22200 Lyons Bald Mountain Road

4c. CITY, STATE, ZIP CODE
 Sonora, California 95370

5a. NAME OF DVMS <div style="border: 1px solid black; padding: 2px; display: inline-block;">(b)(6)</div>	5b. NAME OF PHV <div style="border: 1px solid black; padding: 2px; display: inline-block;">(b)(6)</div>	5c. NAME OF IIC same
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6. DATE(S) OF VISIT (MM/DD/YY) FROM: 11/14/2019 TO: 11/14/2019	7. CIRCUIT VISITED (4-digit no.) 0508	8. PLANT SIZE <input type="checkbox"/> Large <input checked="" type="checkbox"/> Small <input type="checkbox"/> Very Small
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9. SPECIES SLAUGHTERED <input checked="" type="checkbox"/> Turkey <input type="checkbox"/> Other	10a. LINE SPEED: 18 / Minute 10b. NUMBER OF LINES: 1
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11. STUNNING USED:
☒ YES ☐ NO

STUNNING METHOD: ☐ Controlled Atmosphere Stunning
☒ Electric Stunning

12. REASON FOR VISIT

- ☐ District Office Direction
- ☒ Routine Visit
- ☐ Repetitive Non-Compliance
- ☐ Data-Driven Visit
- ☐ Suspicion of Violations
- ☐ Special Correlation/Other

13. SYSTEMATIC APPROACH USED?

☒ Yes ☐ No ☐ IMPLEMENTATION NOT ASSESSED PER THIS DATE

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

- ☒ 1. Assessing under what circumstances poultry may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter.
- ☒ 2. Taking steps to minimize the possibility of such excitement, discomfort, and accidental injury.
- ☒ 3. Evaluating periodically how poultry are being handled and slaughtered to ensure
- (a) that excitement, discomfort, or accidental injury is being minimized;
 - (b) that poultry are slaughtered in a manner that results in thorough bleeding of the poultry carcass; and
 - (c) that breathing has stopped before scalding.

14. RECOMMENDATIONS

- ☒ No Action
- ☐ NR by IIC
- ☐ NOIE
- ☐ Suspension/Withdrawal
- ☐ Other
- ☐ Letter of Concern

15. FINDINGS / Narrative Report:

Correlated With:

(b)(6)

(b)(6)

Establishment Manager: Carlos Silva

Establishment Production Manager: (b)(6)

Summary of Data Assessment Prior to Visit:

Est. P9332 is a HACCP-small turkey slaughter/processing facility. PHIS slaughter data and NR/MOI summary reports for the period November 14, 2018 to November 13, 2019 were reviewed. No Poultry GCP MOI or NR issuances were found in PHIS during this interval.

Systematic Approach Comments:

The establishment has a systematic approach in place that assesses under what circumstances poultry may experience excitement, discomfort and accidental injury, minimizes the possibility of such excitement, discomfort and accidental injury, and periodically evaluates and improves their handling and slaughter methods, as addressed in Federal Register Docket #04-037N "Treatment of Live Poultry Before Slaughter".

Summary of Reason(s) for Recommendation: No Action

The establishment complied with 9 CFR 381.65(b) during this visit. The handling of live turkeys and turkey slaughter operations were performed in accordance with Good Commercial Practices.

Findings/Narrative Report:

(b)(6) and (b)(6) accompanied (b)(6) during the walk-thru of the shackling shed for live turkeys and live shackling, post-stun, post-auto knife, bleed line, pre-scald and post-scald. (b)(6) observed weather measures, equipment, and live-bird handling and slaughter.

All facilities and equipment were in good working order to prevent injury of live turkeys prior to them being stunned. (b)(6) observed that all employees who handled live turkeys used appropriate handling techniques to minimize excitement and/or injury to the birds.

(b)(6) observed approximately 100 turkeys on the processing line. All turkeys were properly stunned. Occasionally, a large turkey would enter the automatic knife by the wing first, cutting the wing before the bird was cut at the throat. The back-up cutter was attentive and applied an additional cut on these birds. All turkeys had been properly bled out by the time they reached the scald tank. No turkeys were breathing when they entered the scalders.

EXIT MEETING: Attending the meeting were (b)(6).

The establishment complied with 9 CFR 365(b) during the visit; no turkeys entered the scalders still breathing, and all turkeys were bled out prior to entering the scalders.

The management discussed the issue of the occasional turkey going through the automatic knife by the leading wing first. (b)(6) is going to investigate this and adjust the guide bars and knife level if necessary.

(b)(6) suggested that the establishment archive some of the older records in the turkey handling plan binder.

The establishment handles and slaughters young turkeys in compliance with GCP recommendations and 9 CFR 365(b). No further items were discussed, and the meeting was adjourned.

Respectfully,

(b)(6)

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015+P1 015	Poultry Holdings, LLC	ARE231011 4314G	14NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P01015, Poultry Holdings LLC, November 13, 2019, 0700 hours. In attendance (b)(6) (b)(6) Plant Manager Chad Pannebaker, (b)(6) (b)(6)</p> <p>(b)(6) On November 13, 2019 at approximately 0346 hours, while performing ante-mortem inspection in the live room, and before the start of production that day, (b)(6) (b)(6) observed several young chickens from the previous day's kill in a red condemn barrel. In addition, she noticed a leg moving from a chicken which was covered by the other chickens. She immediately notified (b)(6) (b)(6) who instructed an employee to remove the chickens from the barrel. At that time, (b)(6) (b)(6) observed him pulling out four live chickens. The one with the leg sticking out was dead at that time, and then he pulled out an additional five more dead birds. (b)(6) (b)(6) and (b)(6) discussed this incident with Plant Manager Chad Pannebaker, (b)(6) and (b)(6) during the weekly meeting on November 13, 2019. They were 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 plant management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. o4-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. Mr. Pannebaker was reminded that this MOI will be forwarded to the District Veterinarian Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) Plant 1015, Poultry Holdings LLC.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M17250+P 6+V6	Tyson Foods, Inc.	UQI431511 5222G	22NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 22, 2019 @ approximately 1503 hours, I observed a less than good commercial practice while performing and Ante-mortem and Good Commercial Practices check at P-6. While performing a 500 bird count for live birds, I saw a live, non-stunned and uncut bird enter the scalders on line 2. The bird was blinking with its head lifted and turned to the side. (b)(6)</p> <p>(b)(6) was immediately notified of this finding. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M18866+P551	Jennie-O Turkey Store Sales, LLC	WJL1616120026G	26DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>December 26, 2019 I (b)(6) went to live hang to do a good commercial practices verification task. When I arrived in live hang, a truck was just coming off the hoist. I stood to the side while the truck drove off the hoist. It was about 3:37 pm. Immediately after the truck drove off the hoist, I saw movement on the hoist. I observed a turkey flapping and twitching on the end of the hoist. The turkey was located directly in the path of the wheels. The turkey was severely injured. The head was missing. The skin over the abdominal and thoracic cavities was torn away. The abdomen was torn open and viscera hanging out. The turkey was crushed and dead. It appeared the turkey had been run over by the truck. While I was present, I did not observe any establishment employees checking for live birds in the area, as outlined in their ante mortem program. An employee removed the turkey carcass from the hoist and set it aside. I notified the (b)(6) (b)(6) and brought him back to the hoist at about 3:39 pm. I showed him the carcass and where the carcass had been on the hoist. I described my observations. I informed (b)(6) of the establishment's failure to follow good commercial practices by allowing a live turkey to be run over by a truck. I informed him of my intent to issue this MOI. (b)(6) (b)(6) offered as a corrective measure to retrain the live hang crew.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M20322+P 20322	Equity Group Eufaula Div LLC	ATF292310 1214G	14OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, October 14, 2019, at approximately 0350 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 dumping belt meets perpendicularly, there is a barrier of about 3 feet high. There were birds on the belt, piled up to the barrier, and the pile extended for about 10 feet. The pile also extended up onto the dumping belt, and that area was about 3 birds deep. I could see portions of live birds, moving, and partially buried under other birds. Some of these birds were extricated, most were not, and died, being too numerous to count. A conservative estimate of birds involved would be 100 alive, and over 700 dead. That concentration of DOAs was not noted in the 6 trailers observed during antemortem, as only one DOA was noted less than 2 hours earlier in the trailers. Considering the pile up of birds, and the lack of DOAs, and the observation of dying birds, it is a logical assumption that the buried birds died of suffocation. 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. (b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M32130+P 32130+V32 130	Dakota Provisions LLC	JEB461111 5015G	15NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 11/15/19, 1110 hours. Meeting attendance: (b)(6) and (b)(6)</p> <p>(b)(6) On 11/15/19 at approximately 1051 hours while monitoring conditions in pick and hang, I noticed a bird on the line before the scalding that was arching his neck and trying to escape the shackles. I notified (b)(6)</p> <p>(b)(6) of the conscious bird about to enter the scalding and had the line immediately stopped. While I observed this bird on the line, he was able to arch his neck and blink his eyes. (b)(6)</p> <p>(b)(6) grabbed a portable ladder and pulled the bird off the line. The bird had a superficial skin cut only. No major vessels were severed. The bird was then immediately relocated back on the line before the neck cutter to start the process over. I then looked at the automatic cutter and noted that the blade was not functioning as intended. The blade stalled out and quit turning as the birds entered the neck cutter. (b)(6)</p> <p>(b)(6) placed another back up cutter (two total) behind the automatic blade. The incident that took place is a concern due to the neck cut miss and its path straight to the scalding to drown, as it was still breathing and fully conscious. I immediately notified (b)(6)</p> <p>(b)(6) and (b)(6) of the incident. They called maintenance to investigate the faulty equipment. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product. Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M34145+P 34145	Kadejan, Inc.	JQU051110 3802G	02OCT2019	04C05	Poultry Good Commercial Practices	Finalized	At 0800 hours on October 2, 2019, while performing a Good Commercial Practice task I observed, one head caught in-between cage and frame work this number has dropped from earlier at this farm. There was one wing caught in-between the cage and framework. This happens on occasion when the cages are closed. There was one leg that had went through a hole in the bottom of the cage that had gotten wedged under the cage drawer and the framework. The Plant cleans these cage drawers after every use. I verbally informed (b)(6) of the situation.
25	M544+P54 4	Jennie-O Turkey Store	IYW550512 5927G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	On 12/26/2019 at 1308 hours while performing ante-mortem inspection in the stun and hang area I observed the following: When I walked into the area there were 5 awake heavy hens in a wheelbarrow. An establishment employee was placing the birds into one of the batters that holds about 50 to 60 birds. I then proceeded to walk to the area where the stunned birds are hung on the line. There were 5 batters at the exit of the cage washer. The 3 center batters contained awake birds. The top of these 3 batters the birds were soaking wet and shivering. Mr. Jason Reuss the Plant Manager informed me that the CO2 stunner on line 2 had a malfunction resulting in the birds not being stunned after moving through the stunner. The malfunction was corrected by the time I arrived. Mr. Reuss informed me that one of the batter of birds had gone through the cage wash and had been sprayed by 50 degree Fahrenheit water while they were awake because the bypass mechanism failed. He informed me that the mechanism was corrected before the rest of the awake birds went through the cage wash. I informed Mr. Reuss that I would be writing this MOI for failing to protect the awake birds from being sprayed in the cage wash.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M579+P57 9+V579	Jennie-O Turkey Store	UIO342112 0610G	10DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>This GCP MOI documents acute injuries observed in the live-hang/bleed-out room on 12/03/2019, 12/06/2019 and 12/09/2019. Most injuries here described share certain characteristics: torn skin from the turkeys' backs – extending on (or just lateral to) the dorsal midline anywhere between the base of the neck and the base of the tail; moist, fresh appearance to the torn skin and exposed underlying tissues; no evidence of old injuries (scabs, dried tissues). There were no significant gaps in the line during these incidents. On 12/03/2019, beginning at 8:35pm, I observed three consecutive turkeys on the line with torn skin injuries ranging in size from approximately 4 x 2 inches to 4 x 4 inches. Shortly thereafter I observed a fourth turkey with a torn skin injury over its right shoulder that was approximately 4 x 2 inches. At approximately 8:38 pm, I observed a fifth turkey with a torn skin injury extending from its shoulders down its back that was approximately 4 x 8 inches. I observed some of these injuries with (b)(6) who said he would inspect the CO2 tunnel conveyor system. On 12/06/2019, between 3:40pm and 3:50pm, I observed 4 turkeys with torn skin injuries. All four injuries were over the hips to mid-back and ranged in size from approximately 4 x 4 inches to 4 x 6 inches. I later spoke with (b)(6) about my observations and informed him that I would be documenting a GCP MOI. I also spoke with (b)(6) about my observations. I spent time with (b)(6) and (b)(6) in the live-hang area looking at injuries on the turkeys. While we did observe injuries at this time, we did not find any injuries that weren't associated with an obvious scratch injury or old scabs. On 12/09/2019, between 2:44pm and 2:49pm, I observed 4 turkeys with torn skin injuries. The first turkey's injury extended from its</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								shoulders down its back, and it was approximately 6 x 4 inches. The second turkey's injury was approximately 4 x 4 inches in size over the mid-back. Both of the initial two injuries also included damage to underlying exposed muscle tissue. The third turkey had an approximately 4 x 2-inch injury near dorsal midline over the left thigh, and the fourth turkey and an approximately 3 x 3-inch injury over its dorsal midline at the level of the hips.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842+P5 842+V5842	Tyson Foods, Inc.	NPF52181 20912G	12DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Good Commercial Practice MOI Day, Date and Time of Meeting: Thursday 12/12/2019 from approximately 1224 to 1228 with (b)(6), 1240-1250 with Jimmy McKee, and 1420-1425 and 1505-1515 with Hunter Wray (CST) Place Meeting Held: Est. M5842 Picking Room (Williams), rehang area (McKee), plant manager's office and SPHV office (Wray) Persons Attending: FSIS Attendees (b)(6) Tyson Foods Attendees – Hunter Wray, PM; Jimmy McKee Evisceration General Production Manager; (b)(6) Author of this Meeting Report: Robert Washington Date this Meeting Report was Written: Thursday 12/12/2019 Subject: GCP Good Commercial Practice MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Thursday December 12, 2019 from 1213 to 1224 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 1219 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 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 gave it to (b)(6) who was present for this check. At this time, I noted that this bird was dry and had not been stunned. (b)(6) then took this live young chicken back to the live hang room. I completed my observation of an additional 500 birds entering the first scald tank on kill line 2 with no more live birds observed. During the entire check I did note that the bird size was very variable at this time. In addition, numerous birds were small enough to miss the head pulling equipment. At 1224 after</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the check was finished, I spoke with (b)(6) and asked him if he saw any evidence of a cut on the neck of that chicken. He stated he did not. During this check line 1 was not operational. At 1225 CST, there were 2 backup harvesters, both covering kill line 2. I observed the stun and kill process and noted several birds small enough to miss the stun process and automatic knife. No live chickens made it past the backup killers during this observation. Discussion notes for the meeting with Plant management on Thursday December 12, 2019 between 1224 and 1515 hrs concerning this GCP incident: I met with Evisceration GPM Jimmy McKee in the rehang area from 1240-1245. During this meeting I described my observations concerning this incident as outlined above. I then told Mr. McKee that due to the results of observation of the stunning process and the 2nd 500 carcasses just prior to the first scald tank, the 1 live bird I had observed and removed from kill line 2 at 1219 before it entered the first scald tank during the GCP check that day was deemed to be an isolated incident and not a loss of plant killing process control. Thus, I will issue a Poultry Good Commercial Practice MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. I then met with Plant Manager Hunter Wray at approximately 1420. I made sure he had been made aware of the above incident. He stated he had. After this meeting, we met again in the SPHV office at about 1505. At this time, he stated they were investigating the root cause of the incident and would let IPP know the results of the investigation.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737+P73 7	House of Raeford - Wallace Div	DHA16051 02923G	23OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0530 while performing a Good Commercial Practice Task on Line 1, 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 heading for 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 1 failed to take action to prevent the live bird from enter the scalders alive. When I observed the bird about to enter the scalders, I moved toward the line to stop it. The backup employee saw me moving toward the stop button and saying stop and she stopped the line at that time. At this time the backup person and I began looking for the bird and the backup employee removed the live bird from the line which was in the scalders when it was located. When the backup person pulled the bird out of the scalders, it had no cut on its neck and was alert, eyes open and controlled movement of its head with rhythmic breathing. Had the bird not been removed, it would have died from means other than slaughter. (b)(6)</p> <p>(b)(6) (b)(6)</p> <p>(b)(6) and (b)(6)</p> <p>(b)(6) were notified of the Good Commercial Practice MOI.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751+P10 49	Pitman Farms Inc. (Moroni Turkey Processing)	MMK1314 115101G	01NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Friday, November 1, 2019 at 1245 Attendees: USDA Establishment (b)(6) (b)(6) (b)(6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of October 28, 2019. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover and "is in conjunction with applicable best industry practices, notably National Turkey Federation (NTF) Animal Care Best management Practices, 2012." Monday Holdover (approx. 1,000 birds) A partial trailer load of hens (truck #80) was held over from Monday afternoon to Tuesday morning. According to Mr Freeman, the holdover was attributed to both to mechanical issues (stuck shackle issue and head conveyor) as well as line speed reductions due to feed. As was discussed previously in other MOI to document birds held over, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751+P10 49	Pitman Farms Inc. (Moroni Turkey Processing)	MMK2713 114208G	08NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Broken Wings Pitman Farms / Est# P01049 Meeting Time: Friday, November 8, 2019 at 0845</p> <p>Attendees: USDA Establishment (b)(6) (b)(6) Mr, Jaime Rodriguez, Plant Manager</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task on Friday, November 8, 2019. After performing antemortem inspection on flocks delivered this morning for slaughter, (b)(6) (b)(6) reported she had observed several bloody birds but one, in particular, on trailer 74 which appeared to have its "wing completely pulled out socket joint bone completely exposed." At approx. 0540, I visited the hanging bay and found the particular bird she had observed in trailer 74. After it was hung on shackles I could confirm the wing was broken and the humerus was exposed for most of its length. I then performed a check of 100 carcasses passing between the pickers and the rehang table and counted 15 which had broken wings with evidence of acute injury. Even though it is a more difficult location to assess wings, I also performed a 100 bird check as they passed the bleeder and counted 10 with broken wings. On the production floor, I observed a trimmer cutting off broken wings at the trim station and discarding them into an inedible barrel. (b)(6)a diagnostician, was present and noted he was performing an audit of the wings and reported he had found 11 carcasses with broken wings in his audit of 100 carcasses. At 0845, I met with Jaime Rodriguez, Plant Manager, to share these findings with him. We discussed the importance of the good commercial practices and their inclusion in the company's animal welfare program as well as the obvious economic impact</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>on the company that the wings represented. The observations made today indicate the problem is occurring prior to the birds arriving at the plant and probably at the time they are loaded into the coops. The handling of the birds during unloading at the plant was observed to be proper and was not the cause of the broken wings. (b)(6) will verify the trim counts from production and notify his auditor who has oversight of the contracted catch crews working at the farms. All birds and trucks for today's production originated from one producer, Hawbush Ranches. This memorandum serves to document what was discussed and also provide (b)(6) (b)(6) and the Denver district management team with information concerning the good commercial practices being employed at this establishment as stipulated in FSIS Directive 6100.3, Ante-Mortem and Post-Mortem Poultry Inspection. A copy of this Memorandum of Interview was provided to establishment management, and the signed original will be placed in the USDA files. (b)(6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG070810 3124G	24OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0900 hours while observing birds entering the scald tank as part of a routine GCP task, Dr. Moore observed the following. One (1) old Breeder turkey (Hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b)(6) stopped the line. Plant personnel then 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 Ryan Kopp. 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 Thirty-five (35) days ago (09/18/2019). 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 are not adequately cut, meaning that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P1243	Perdue Foods, LLC.	XLB370811 4808G	08NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday 11/08/2019 while performing the GCP task at approximately 0905 hours, I observed a couple of the live hang employees slamming the birds into the shackles very aggressively during my observation. This is a humane handling issue. I stood and observed the employees for approximately 5 to 7 minutes to verify my observation. During the time of my observation neither of the employees noticed that I was standing right at the bottom of the steps looking at what was going on. I notified (b)(6) (b)(6) of my observation and he told me that he would notify (b)(6) of my observation for him to address the employees.</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P1243	Perdue Foods, LLC.	XLB280912 2427G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/27/2019 at approximately 0750 hours, while performing the Good Commercial Practice Verification Task I observed a live bird in the DOA bin. It was on top of the pile and had no denaturant applied during the time of my observations. I observed the bird was continuing to breath, blinking its eyes and moving head. I came closer to the DOA bin to ensure that the bird inside of the DOA bin was still alive and it was. During the time of these observations, there were no supervisors in the area. I then asked the team member to call his supervisor. (b)(6)</p> <p>(b)(6) came, and I informed him and showed him my observations. He picked the bird up and saw that it was breathing, moving its head, blinking and kicking. He agreed that it was alive. At this time, he had the bird humanely euthanized via cervical dislocation. Perdue Foods LLC. establishment #1243 P- has established a protocol that any birds should be confirmed dead prior to entry the dead container. If a bird is questionable, it should be hung as a suspect prior to making a determination. I prepared this report on 12/27/2019 and I certify that this report has recorded in it a summary of all pertinent matters discussed.</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1272	Pilgrim's Pride Corporation	CCA171910 0016G	16OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, October 14, 2019, 1736 hours. In attendance: (b)(6) and (b)(6)</p> <p>(b)(6) On October 14, 2019 (b)(6) while performing my Good Commercial Practices Task, I observed improper implementation of the Good commercial Practices. While conducting my tasks I looked into the DOA bin for Line 2 in the Live receiving area and saw two live birds. Both birds were amongst other deceased birds. The supervisor was on the line and the lead person was working in the picking room. The (b)(6) was walking past me into the live hang area when I stopped him to retrieve the birds from the DOA bin and correctly dispose of them. No other live birds were observed in the DOA bin. I informed (b)(6) of the forthcoming MOI. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. 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.</p> <p>Respectfully, (b)(6)</p> <p>(b)(6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1307	Mar-Jac Poultry-AL	KIL551310 3117G	17OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 13:10 on October 17, 2019, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed a small chicken in the DOA dumpster that was still breathing. The chicken was alert and sitting on its hocks, while surrounded by DOA's and chicken litter. I immediately notified (b)(6) of this finding. The chicken was retrieved from the dumpster and euthanized by cervical dislocation and decapitation. cc: (b)(6) (b)(6) (b)(6), Deputy District Manager (b)(6) (b)(6)</p>
90	P1317+V13 17	Wayne Farms LLC	QUI561710 4007G	07OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>TO: Mr. BRYAN ELROD, Plant Manager Wayne Farms LLC. 700 McDonald Ave. Albertville AL, 35950 FROM: (b)(6), (b)(6) (b)(6) At approximately 17:25 hours, on October 07, 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. During a meeting, with the (b)(6) (b)(6), held in USDA/FSIS office at approximately 17:35 hours I informed him that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response. Respectfully submitted, (b)(6) (b)(6) Cc: (b)(6) (b)(6) Dr. Gregory Brookhouser, DDM (b)(6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1317+V13 17	Wayne Farms LLC	QUI201212 5927G	27DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>At 1140 hours on December 26, 2019 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank. One young chicken was seen entering the scald tank with a uplifted head, reflexes, rhythmic breathing, and movements with no cut on the neck. I tried to get the back up auto killer person to stop the line but could not make him understand what I needed him to do. Before I started my task I observed the back up person washing out the blood drip pan. I immediately notified (b)(6) (b)(6) and (b)(6) was notified soon after. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/ or death by means other than slaughter. (b)(6) (b)(6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF13101 13319G	19NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0902 on Tuesday, November 19, 2019, while performing a good commercial practice check in the live hang room I observed the following. An employee hanging live chickens on line 1 was repeatedly using excessive force to place the birds in the metal shackles. The force being applied was such that I was easily able to hear the metal shackles banging loudly against the metal guide bar as the employee used a rapid downward motion to force the birds into the shackles. After observing this same forceful technique used several times, I immediately proceeded to the cage dumper and motioned for the operator to cease dumping cages of live birds onto the transfer conveyor. US reject tag B-45009716 was attached to the dumper. Shortly thereafter, I met with Mr. Danny Houston, Plant Manager and (b)(6) (b)(6) and explained my observations. Mr. Houston explained that all the live hangers had received training on animal welfare. The live hanger who had been using excessive force had already been removed from the live hang room and sent to the HR department. Mr. Houston explained that the employee would be terminated. Mr. Houston personally reviewed the establishment's animal welfare expectations with the remaining live hangers. Additionally, Mr. Houston commented that the establishment will be considering placing functional cameras in the live hang room. At approximately 0930 I released regulatory control of the cage dumper. Later in the shift, I toured the live hang room again and observed all employees using the appropriate hanging techniques.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF51041 11129G	29NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0310, while performing Ante Mortem inspection on Lot #11 – trailer 2030 in the Live Shed, I observed a bird with its head caught in between the top of the door and the cage frame. The bird was showing obvious signs of distress with the eyes closed and labored open mouth breathing. The head of the bird was beginning to show areas that were turning purple, which would indicate that the air flow intake of the bird was impeded. I immediately went to the live dock and motioned for (b)(6) (b)(6) to follow me to the Live Shed. I showed (b)(6) the distressed bird. He gently opened the door and was able to turn the bird's head slightly so that it could be placed back inside the cage. Once the bird was freed from the door, the bird immediately collapsed for approximately 20 seconds. The bird then slowly raised its head/body and opened its eyes. The breathing became more regular and the purple color began to slowly dissipate from the head. USDAs concern is that if this bird had not been found at that time, it would have died due to suffocation. I asked (b)(6) if he knew when that trailer was checked by the live side employee. He informed me that he went to the Scale house to review the log but was unable to locate any log. The employee present stated that he did not know where any log was either. A MOI was written on 2-11-2019 for a cage door being open while the fork lift driver from back dock was transferring the cage to the cage dump area. There were 4 chickens sitting on top of the door and one of the four fell off the door when the cage was placed on the dock. The other 3 were caught between the door and the cage frame as the cage moved forward on the rolling dock. The establishment replied to that MOI by stating the following: (b)(4) (b)(4)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<div>(b)(4)</div> <div>(b)(4) USDA is also concerned that the program that the Live Haul has in place is not being implemented as it is written. The records documenting the inspection of the cages on the trailers in live shed could not be provided to USDA when they were requested either. This brings into question whether the cages are being inspected by the live haul employees. USDA strongly recommends that the establishment respond to this MOI and address this issue of concern.</div>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF05021 15530G	30NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2236 hours, while performing Ante Mortem on Lot 13 – trailer 2004, I observed a chicken with its head and upper neck caught between the door and the side wall of the cage. The chicken had its eyes closed and was not breathing. I continued to monitor this chicken for another minute to ensure that this chicken was no longer alive. This cage was located on the third row of cages from the front of the trailer. The chicken was in the top right section of that cage. This chicken died due to strangulation/suffocation from having the airway impeded. This would have occurred during the loading of the cage by the catch crew. As I continued my Ante Mortem inspection, I observed a door that was open approximately 2 inches. About this time, the scale house employee came to the live shed to perform his trailer inspections. I showed him the open door and he tried to close it, but it would not close. He stated that the springs were broken on the door. He also stated that he has flagged numerous cages for broken springs, but they do not seem to get repaired. After I finished Ante Mortem inspection of the trailer, I went to the scale house to notify (b)(6) of my observations. (b)(6) went to the live shed and had the employee free the chickens head from captivity. He also tried to close the open door on the other cage, but it would not close for him either. USDA is concerned that damaged doors are not being addressed in a timely manner and could result in the injury to chickens. USDA's concern is that the programs that the establishment has in place to prevent the injury to the chickens is not being followed. A similar incident was documented last night, 11-28-19, on MOI DAF5104111129G (Poultry Good Commercial Practices/DAF4701111529I). In that incident, a chicken had its head caught between the door and the upper cage frame. This chicken was</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								semi-comatose with labored breathing. Although Back (b)(6) was able to free the chicken and the chicken survived, USDA is concerned that chicken would have succumbed to its injury if we had not found it. The establishment has not responded to that MOI at this time. The establishment's written program incorporates the catch crew checking every cage before it is loaded onto the trailer, the truck driver checking the cages prior to leaving the farm and again once the trailer is dropped off in the live shed, as well as the scale house employees performing routine inspections of all trailers that are in the live shed. If this protocol was followed as it is written, the incident tonight should not have occurred. USDA strongly recommends that the establishment respond to this MOI and address the concerns that are brought forth in this MOI.
90	P18557	Sanderson Farms, Inc.	QNA53091 05817G	17OCT2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 05:55, while performing a Good Commercial Practices task, (b)(6) noticed 5 birds in 4 minutes displaying conscious movement entering the scalders on line 1. Some had obvious cuts to the neck and were bleeding. In all 5 cases, the necks were not flaccid, and the birds had their heads cocked to the side, and were observed to be consciously looking around. I immediately notified (b)(6). He determined that the stunners on both lines had not been set to proper operating settings after maintenance. They were reset. A recheck at 06:00 by (b)(6) showed that the situation has been resolved.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P19688+V1 9688	Sanderson Farms, Inc.	KJA471812 3609G	09DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/9/2019 at 1820 hours, (b)(6) observed the following while performing a Good Commercial Practice task. On kill line #2 at 1820 hours, a live bird was observed without an incision on the neck of the bird. The live bird blinked numerous times when CSI shined a flashlight in its eyes. CSI took regulatory control action by stopping the affected line and notifying Establishment Management of the situation.</p> <p>(b)(6) removed the live bird from the line and confirmed no incision on the neck as the bird became extremely agitated while supervisor held bird in the air.</p> <p>(b)(6) was informed at 1824 hours of a MOI being written. The above aforementioned situation is not compliant with 9CFR381.65(b) which states, "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." (b)(6)</p> <p>(b)(6) 12/9/2019</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208+V208	George's Processing, Inc.	XIC131510 0224G	24OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>October 23, 2019 at approximately 2140 hours. While walking through the live receiving area I observed a transport cage lying on its side on a trailer. The cage contained approximately 200 chickens which were piled on top of each other due to cage position. At this time I noted that there were several dead birds at the bottom of the pile. I observed as a forklift was used to remove the cage from the trailer, place it on the ground, and set it upright. The cage was then taken to the Line #1 cage dumper where the chickens were deposited onto the live hang belt. The live birds were then hung on Kill Line #1 to be slaughtered and then condemned by the establishment prior to entering the scalders. While monitoring the live hang and slaughter activities I noted that there were approximately 80 dead chickens from the overturned cage which were being removed from the live hang belt and condemned by establishment personnel. At 1750 hours on October 24, 2019 I discussed the incident with (b)(6) (b)(6) (b)(6) stated that the transport cage had fallen onto its side due to mishandling by a forklift driver. He also stated that the forklift driver will undergo additional training in humane poultry handling and forklift driving to help prevent similar instances in the future. Poultry dying from causes other than by slaughter reflects poor commercial practices. Poultry slaughter establishments are responsible for ensuring that humane methods of handling and slaughter are consistent with good commercial practices.</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208+V208	George's Processing, Inc.	XIC200512 3717G	17DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, December 16, 2019, at approximately 1150 hours, (b)(6) (b)(6), met with (b)(6) (b)(6) in the evisceration supervisor office. The following is a synopsis of the discussion and events regarding approximately 9 cadavers due to no back-up killer after production resumed due to a loss of electricity to the establishment. At approximately 0910 hours upon the restoration of electricity and power to the establishment, I observed that the kill lines were about to start. I observed (b)(6) don a cut-resistant glove and knife to attend to the birds missed by the kill machine on Kill Line 2. I observed the picking room employee who wears a maroon smock don the other cut resistant glove, but the receiving/paw lead requested the cut resistant glove from the employee wearing the maroon smock. It is important to note that no employee was in the role of the back-up killer for Line 1. At this point, the employee wearing the maroon smock dipped under the line and left the picking room (toward the picking room breakroom). I observed as (b)(6) and the receiving/paw lead began addressing the birds missed by the kill machine on Kill Line 2, but no one was addressing the birds missed by the kill machine on Kill Line 1. It is important to note that the (b)(6) and the receiving/paw lead appeared to be struggling to keep up based on my observation. As the last birds (due to break) passed by on kill Line 2, the picking room employee wearing the maroon smock returned to the area. Then, I proceeded to the area to watch the carcasses enter the scalding. While observing Kill line 1, I observed two birds that their head was tucked up against the breast muscle. It is important to note that this was an atypical observation. I observed as both birds missed the head puller stationed prior to the scalding. At that</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>time, I was unable to visualize any kill cut. Due to the uncertainty, I proceeded to watch the birds/carcasses exiting the pickers/scalder. I observed as approximately 9 carcasses over 15-20 seconds that had cherry red to purple discoloration of the neck and breast muscle with no visible kill cut. It is important to note that this was observed prior to the establishment's back up head puller. I requested (b)(6) presence as the cadavers passed by the rehang table and demonstrated the carcasses that had cherry red to purple discoloration of the neck indicate that they had entered the scalders alive. As three of the cadavers were condemned, I also visually inspected and verbalized my findings to (b)(6) in which these cadavers had no kill cut. At this time, I discussed with (b)(6) that these observations may indicate noncompliance with 9 CFR 381.65(b). At approximately 11:50 hours, I informed (b)(6) that birds should be slaughtered in a manner that results in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. These 9 cadavers were not slaughtered in accordance with good commercial practices. I informed (b)(6) that no back-up killer was present which could potentially indicate a loss of process control. I explained the physiological and gross pathological differences between a cadaver and a DOA to (b)(6) (b)(6) (b)(6) also informed me that the back-up killers had been sent to lunch and that the picking room employee with the maroon smock (b)(6) informed me his name is Clement) should have been the back-up killer for Kill Line 1. I informed (b)(6) of my observations that Mr. Clement had left the area and was not present at on Kill Line 1. I explained that if IPP identify a trend of cadavers that this may result in noncompliance with 9 CFR</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								381.65(b). The meeting was adjourned at approximately 1200 hours.
85	P21234	Perdue Foods LLC	XGI010811 5107G	07NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Perdue Farms P-21234 Date: 11/7/2019 Time: 9:02AM On Thursday November 7, 2019, at approximately 8:31am, I, (b)(6), while performing Good Commercial Practices Verification in the picking room, observed 2 shackles that had 2 birds hanging on them coming out of the scalders on evis line 1. There should not be more than one bird per shackle. The extra birds were hanging by one leg, both were without a neck cut, and were not properly bled out. They were identified as cadavers. I informed leads (b)(6) and (b)(6) of this issue and told them to remind the live hangers that there should be only one bird per shackle. The backup neck cutter also needs to be retrained as well to know what to do when this issue presents. I informed (b)(6) (b)(6) 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 (b)(6) (b)(6), the District Office, and the District Veterinary Medical Specialist in case additional follow-up is recommended. Respectfully, (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P21234	Perdue Foods LLC	XGI312011 3725G	25NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Nov. 20th at approximately 03:30 while doing a three-minute GCP check on line one, I observed one bird enter into the scald tank alive. The bird had raised its head above the level of the neck cutter. After observing this, I went and observed the back-up neck cutter, and discovered that instead of paying attention to the birds, he was washing down the floor with a water hose. As I watched he also turn the hose unto the blood troth in front of his station, spraying the birds with water as they went by. I notified (b)(6) of this event; and went with him to the end of the line one in the picking room and recovered the bird that had entered the scald tank. (b)(6) later informed me that a training was performed with all back-up neck cutters, instructing them not to be using a water hose when performing their job as back-up neck cutters. On Nov. 25th at 03:15 while doing a three-minute GCP check of line one, I observed a live bird again entered into the scald tank. The bird's small size allowed him to avoid the neck cutter. Accompanying me at the time was (b)(6), (b)(6), (b)(6), and (b)(6). All three CSIs also witnessed the live bird entering the scald tank. Again, it was observed that the back-up neck cutter was using a water hose when the bird had entered into the scald tank. (b)(6) was notified of this incident. (b)(6) accompany to the end of the picking room line to recover the bird. (b)(6) was also informed of this incident. The back-up neck cutter was given disciplinary action. These two incidents were discussed with (b)(6) and he agreed that though these incidents were of concern, they did not constitute a loss of process control.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P2178	PERDUE FOODS LLC	MXM4804 125517G	17DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 13:06 hours on Wednesday, December 11, 2019, while performing a routine Good Commercial Practice/Ante Mortem task as part of the routine USDA Poultry Welfare audit, in the receiving area of P-2178, Perdue Foods LLC in Georgetown, DE, two (2) live birds were found in the DOA bin. Both birds were on top of the tank: one was on its' back and the other had its head buried in the pile with its tail up. Both birds appeared to moribund, struggling to breathe and moving their feet slightly. (b)(6)</p> <p>NS SPHV at P-2178 who was performing the Audit also observed the findings. (b)(6)</p> <p>(b)(6); (b)(6)</p> <p>(b)(6); (b)(6)</p> <p>(b)(6); and (b)(6)</p> <p>(b)(6) all observed the two birds. (b)(6)</p> <p>(b)(6) also was notified. The findings with were discussed in detail with all present at the time of the finding and stated that a MOI will be issued for this animal welfare concern. This is an isolated incident with the most recent finding related to this was from March 2018. On Thursday, December 12, 2019 at approximately 06:30 hours, I discussed the findings with (b)(6)</p> <p>(b)(6), (b)(6) told me that corrective actions including immediate and thorough training all associates in receiving, along with re-certification and evaluations of associates assigned to floor duty in receiving were already being implemented by Establishment Management. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. 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>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Respectfully, (b)(6)</p> <p>P2178, Perdue Foods CC: (b)(6)</p> <p>(b)(6) (b)(6)</p> <p>(b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P218	Pilgrim's Pride Corporation	WOD3417 105426G	26OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 26, 2019 at approximately 1455 while conducting a GCP task (b)(6) observed the following conditions in the Live Hang Area. When (b)(6) walked through the hanging pen there were six live birds scattered throughout the floor and one DOA. No supervisor nor team member were attending to the birds on the floor. Upon walking outside of the hanging pen, she notified (b)(6) of the birds on the floor and he stated he would take care of them. (b)(6) began performing ante-mortem examination and at approximately 1502, she located two live birds in a cage that was tied down and the driver was honking signaling he was leaving. (b)(6) went around to the driver and signaled to not move. (b)(6) came to see what the concern was, and she showed him the birds in the cage. He had the fork lift drive remove the cages, so the birds could be removed from the cage and then it was replaced on the trailer. (b)(6) took the birds and placed them in an unloaded cage. Allowing birds to be 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.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P300	Maple Leaf Farms, Inc.	EDK591510 2616G	16OCT2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1154 hrs. on 10/16/2019 while watching birds exit the bleeding room to the scalding I saw 1 bird that was still alive, I took it off the line and gave it to (b)(6) who took it to be rehung and stunned. While he was doing this a second live bird appeared I immediately took it off the line and took it to the live hang area and gave it to James to be stunned a second time. I returned to the line and at approximately 1158 hrs. a third live bird appeared. I took it off the line and gave it to (b)(6) who was standing nearby. It was then taken to the live hang area to be stunned. I observed the line for approximately 10 more minutes and did not see any more live birds.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM45171 20203G	03DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2130 hours, 27th of November 2019, (b)(6) railed out one suspected DOA (Dead on Arrival) young chicken. I, (b)(6) inspected the carcass and observed a strong odor of putrefaction, dark red and congested viscera, limp neck, and reddish discoloration of the carcass. I showed the suspected DOA to (b)(6) (b)(6) and the latter concurred it is a DOA. At approximately 2220 hours, 27th of November 2019, I, Relief SPHV railed out one DOA (Dead on Arrival) young chicken. The carcass emits a strong odor of putrefaction, has dark red and congested viscera, friable liver which easily disintegrated to light pressure, limp neck and reddish discoloration of the carcass. (b)(6) inspected the carcass and insisted it is not a DOA but a cadaver (b)(6) (b)(6) vehemently challenged the basis of my DOA disposition. At approximately 2015 hours, 30th of November 2019, (b)(6) railed out one suspected DOA (Dead on Arrival) young chicken. I, (b)(6) inspected the carcass and observed a mild odor of putrefaction. There is only one lobe of friable liver which is congested and dark red in color. The gizzard is congested with grayish and reddish discoloration. The interior walls of the cavity is dark red in color. The neck is limp. At approximately 2100 hours, (b)(6) came to the USDA office and argued about my disposition. Plant Manager Brian Shankle quietly listened and before leaving, told me that DOA is a serious matter to the plant.</p>

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40	P33900+V3 3900	Foster Farms	NHH44091 23405G	05DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On the morning of December 5, 2019 at approximately 0655 hours while performing Good Commercial Practices verification activities in the Live Receiving area at establishment P-33900, a plant employee was observed removing two live chickens that had failed to dump from the cage and throw them onto the hang belt. Minutes later, the same employee was observed attempting to remove a live chicken that had failed to dump because its wing was stuck between the cage bars, by placing a metal rod with a hooked end around the hock and forcibly trying to pull the bird out of the cage by jerking on the rod. When that failed the employee reached into the cage, freed the wing and removed the bird. A second employee was observed removing two live chickens and placing them on the top of the cage and then dumping them onto the hang belt. (b)(6), (b)(6) was immediately notified of the observations described above and was informed that all poultry should be processed using Good Commercial Practices. (b)(6) stated to prevent recurrence the employees would be retrained. The meeting adjourned and (b)(6) went to the live receiving area to initiate corrective actions. No further issues were observed in a subsequent observation of the area at approximately 1245 hours.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P46897	IHSAN FARMS, IIC	SVH43091 11205G	05NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>November 05, 2019</p> <p>Ihsan Farms, LLC</p> <p>P-46897</p> <p>Princess Anne, MD Attendees: Mr. Ted Zadeh, Plant Manager, P-46897, Ihsan Farms (b)(6)</p> <p>(b)(6)</p> <p>(b)(6)</p> <p>(b)(6)</p> <p>(b)(6) A meeting was held at 0927 hours in the USDA office of Ihsan Farms, Princess Anne, Maryland between establishment management and USDA at my request. I identified myself as (b)(6)</p> <p>(b)(6)</p> <p>(b)(6) The establishment management acknowledged they understood my official capacity through the conversation. The purpose of the meeting was to communicate my findings of a poultry good commercial practices / poultry welfare concern that I observed within the establishment. I said that at 0917 hours I was inspecting the area around the live hang conveyor belt inside the establishment facilities. I looked inside a yellow condemn barrel and saw approximately 8 birds that had pink denaturant appropriately applied to their outside surfaces. I observed one bird to move its head and make agonal-type gasps. This bird was at the bottom of the pile of birds. I immediately showed (b)(6) the bird and told him it appeared to be still alive. After he removed it from the barrel, the bird</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>continued to exhibit movements of its head. I suggested that it be euthanized since it could not be slaughtered on the production line after denatured; he passed it over to the person who slaughters birds and the bird was killed / bled out manually. I looked inside the condemn barrel again and saw another bird towards the bottom moving its head / gasping. I showed this to (b)(6) who took the bird and it was also killed and bled out manually. I reminded (b)(6) that the Poultry Products Inspection Act 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 told him that there are no regulatory requirements for a euthanasia protocol to be written; however, the establishment should have a plan (written or not) to address birds that cannot be placed onto the slaughter line (non-ambulatory, weak birds). 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. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P48304	Lincoln Premium Poultry	YOT021412 5017G	17DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday December 16, 2019, at approximately 0425 hours, I observed an incident of poultry mistreatment while passing through the live-hang area of Lincoln Premium Poultry, on my way to perform antemortem inspection. I first noticed a red condemn barrel that did not appear to have been cleaned by the sanitation company, as there were dried feathers, feces, and a small amount of blood and denaturant present on the upper inside rim of the barrel. All the other condemn barrels had been cleaned and stacked up near the wall. As I approached, I saw that there were two live chickens sitting in this condemn barrel. The barrel was otherwise empty, aside from some feces and feathers at the bottom. I met with (b)(6) and (b)(6) to discuss the situation. As slaughter operations had not yet started for the day, and because the condemn barrel had not been cleaned during routine sanitation on Friday December 13th, these chickens were most likely left loose in the establishment after the end of production on December 13th. Management concluded that the sanitation crew may have found the birds loose in lairage or live hang area and placed them in the barrel to keep them contained. The establishment management elected to humanely euthanize and condemn the two chickens. It is not consistent with Poultry Good Commercial Practices for birds to be loose in the establishment, not provided with food or water for up to 72 hours, or for live birds to be placed in condemn barrels. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>accidental injury the entire time that live poultry is held in connection with slaughter.</p> <p>Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Sincerely, (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB04081 03304G	04OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Reynolds Plant Manager, P-510 At approximately 0807 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 and no cut on its throat. The line was stopped before the live bird could enter the scalding and was removed by a plant employee.</p> <p>(b)(6)</p> <p>was notified of my findings, of the 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." While talking to (b)(6) plant employees took two more live birds off the line prior to the scalding that had no evidence that their throats had been cut. All three birds were taken back to live hang and put back on the kill line to be properly slaughtered. (b)(6) told me that there was a new back up cutter who was supposed to have a person working with them until they were fully trained but no one was there. He said that they did put an experienced person with the new person on the line and that they would watch the line to make sure no other birds were on the line that had been missed. I remained there for approximately 5 additional minutes and did not see any more live birds. A copy of 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 or wish to appeal this decision, please contact (b)(6)</p> <p>(b)(6). Respectfully, (b)(6)</p> <p>(b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB04111 03107G	07OCT2019	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 0710 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding line. 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 line and had the bird removed from the line by (b)(6) (b)(6). After removing the bird from the line, it was observed that there was a small shallow 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 the backup cutter. (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) stated that the backup cutter was just relieved for breaks and he instructed the backup cutter to pay more attention when switching places. I discussed my finding with (b)(6) and (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. There was a similar occurrence documented on 10/4/19 on MOI RHB0408103304G. Ms. Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b)(6) or (b)(6)</p>

Table: MOIs in Response to FOIA2020-126

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

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB13131 00621G	21OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Subject: Poultry Good Commercial Practices / Documentation of a live bird about to enter the scalding. On 10/21/19 at approximately 0537 hours I was conducting part of the Good Commercial Practice verification task in the evisceration department. I was observing birds going by on the line from the bleed out tunnel before they entered the scalding. One of the birds going by was blinking, had his head partially elevated, and was looking around. I pointed out my concern to (b)(6). The line was stopped before the bird entered the scalding. The bird was removed from the line. It was blinking, looking around, and had rhythmic breathing. It had a visible bruise on the ventral neck area, but the neck did not have a cut on it. I discussed the concern with the plant not following GCP regulation. Per 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. The bird was returned to the line after the hangers. (b)(6) stationed a second back up killer after the neck cutter blade. He had maintenance department adjust the blade. He also found an issue with one of the automatic blade guides which was misaligned. (b)(6) put a break in the line and had the maintenance department resolve the issue. The line was restarted. I monitored the line and did not see any live birds enter the scalding. A similar occurrence was documented on 10/07/19. See MOI/ RHB0411103107G. A copy of this MOI will be forwarded to the (b)(6) and to the circuit (b)(6). If you have any questions you can contact me or the (b)(6).</p>

Table: MOIs in Response to FOIA2020-126

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

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB18091 12018G	18NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Subject: Poultry Good Commercial Practices Task/ Documentation of a live bird which was about to enter the scalders. On 11/18/2019 at approximately 0536 hours while conducting part of the Good Commercial Practice verification task in the evisceration department I was observing the dead birds going by on the line before they entered the scalders. I noticed a bird that had his head elevated and was blinking. The line was stopped by (b)(6) and the bird was removed before it could enter the scalders. The bird was breathing and looking around. Upon exam, there was not a visible cut on the bird's neck. I discussed with (b)(6) that per regulation 381.65 (b) in CFR 9 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. The bird was taken back to the live hang area to be put back on the line. (b)(6) reported he would discuss the issue with the backup cutter. He also reported he would be monitoring the line and the backup cutter during the remainder of the shift. The issue was also discussed with (b)(6) (b)(6). He discovered an issue with the bird stunner, contacted the maintenance department and had the issue resolved. I continued to monitor the line as part of the GCP task and saw no further issues with live birds about to enter the scalders. The most recent occurrence of this issue was on 10/21/2019. A copy of this MOI will be forwarded to the (b)(6) (b)(6) and to the (b)(6). If you have any questions you can contact me or the (b)(6) (b)(6). Respectfully, (b)(6) (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	Q0023031 02923G	23OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b)(6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b)(6) At approximately 0035 hours on October 23, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. On three sequential cage dumps, (b)(6) (b)(6), (b)(6) and (b)(6) (b)(6) observed the cage of birds emptied on top of birds that were already on the conveyor belt for the South picking line. This resulted in multiple incidents of a pile of live birds at least two birds deep on the conveyor belt with many birds completely covered. (b)(6) (b)(6) was verbally notified of the incident at approximately 0100 hours. Burying live birds under other birds can cause injury and/or 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). Respectfully, (b)(6) Hattiesburg, MS 39401 cc: (b)(6) (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO04001 12421G	21NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b)(6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2048 hours on November 20, 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 vocalizing from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1.</p> <p>(b)(6)</p> <p>(b)(6) was verbally notified of the incident at approximately 2050 hours. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 2055 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)</p> <p>(b)(6). Respectfully,</p> <p>(b)(6), Hattiesburg, MS 39401 cc: (b)(6)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P519	Wayne Farms LLC	KMH23011 02504G	04OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b)(6) Wayne Farms 525 Wayne Drive Laurel, MS 39440 Mr. Craig Ballentine, At approximately 2150 hours on October 03, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Wayne Farms in Laurel, MS (b)(6)</p> <p>(b)(6) observed two (2) live birds (one bright, alert, and responsive; one dull but responsive) in a pile at the end of the conveyer belt in live hang where they were comingled with at least 30 DOA birds. One of the live birds was partially covered/surrounded by the DOAs.</p> <p>(b)(6) was verbally notified and shown the incident at approximately 2150 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)</p> <p>(b)(6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b)(6).</p> <p>Respectfully, (b)(6) Laurel, MS 39440 cc: (b)(6) (b)(6)</p> <p>(b)(6) (b)(6)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB541610 1529G	29OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>October 29, 2019 Mr. Joe Kerley Sanderson Farms, Inc., Collins MS Division Manager 1111 N. Fir Avenue Collins, MS 39428 Mr. Kerley, At approximately 0932 hours while performing the PHIS Poultry Good Commercial Practices verification task, the following less than Good Commercial Practice (GCP) was observed. One (1) live chicken with raised head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scalding on the outside picking line which feeds evisceration lines 3 and 4. (b)(6) was notified of the incident at approximately 0942 hours. A second verification of the outside picking line was conducted at approximately 1036 hours after the scheduled lunch break. No birds entered the scalding during this observation. This was determined to be an isolated event and not a loss of process control. Birds must not be breathing at the point they enter the scalding to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control.</p> <p>A meeting was held in the Quality Control Manager's office at approximately 1045 hours to discuss the preceding incident. (b)(6) (b)(6) (b)(6), (b)(6), (b)(6), and (b)(6) were present. (b)(6) stated the incident was under investigation and a cause had yet to be determined. (b)(6) stated once a cause had been determined, corrective actions would be implemented. (b)(6) was advised a GCP Memorandum of Information would be issued after review by (b)(6) (b)(6). Respectfully submitted, (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Office of Field Operations DO-90, Jackson Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: (b)(6) Davis, DM Dr. Gregory Brookhauser, DDM Dr. Donald Fickey, DDM (b)(6) (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB071211 4606G	06NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>November 6, 2019 Mr. Joe Kerley Sanderson Farms, Inc., Collins MS Division Manager 1111 N. Fir Avenue Collins, MS 39428 Mr. Kerley, At approximately 1133 hours while performing the PHIS Poultry Good Commercial Practices verification task, the following less than Good Commercial Practice (GCP) was observed. One (1) live chicken with raised head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scalding line on the outside picking line which feeds evisceration lines 3 and 4. A second verification of the outside picking line was conducted at approximately 1135 hours. No birds entered the scalding during this observation. This was determined to be an isolated event and not a loss of process control. (b)(6) (b)(6) was notified of the incident at approximately 1142 hours. Birds must not be breathing at the point they enter the scalding to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control. A meeting was held with (b)(6) at approximately 1245 hours to discuss the preceding incident. (b)(6) (b)(6) (b)(6) (b)(6) and (b)(6) were present. (b)(6) stated the incident was under investigation and a cause had yet to be determined. (b)(6) stated once a cause had been determined, corrective actions would be implemented. (b)(6) was advised a GCP Memorandum of Information would be issued after review by (b)(6) (b)(6) Respectfully submitted, (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Office of Field Operations DO-90, Jackson Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: Dr. Larry Davis, DM Dr. Damon Ranftle, DDM Dr. Donald Fickey, DDM Dr. Kermit Harvey, DDM
25	P529+V529	Pilgrim's Pride Corporation	ODE58121 23723G	23DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday 12-11-2019 at 0600, I (b)(6) (b)(6) was informed by (b)(6) that a mod of 360 birds was left on a truck from dayshift. The birds were left on a trailer at the holding shed for approximately 6-8 hours in temperatures below 10 degrees Fahrenheit. (b)(6) (b)(6) was notified about the mod. The mod was returned to the plant and ran immediately, resulting in 39 DOA's of the 360 birds ran. While gathering more information Thursday 12-12-2019, I determined the DOA's were not included on the daily summary report provided by the establishment; however, it was noted these were included on the original lot. That afternoon I contacted (b)(6) (b)(6) and we talked about what happened. I was told it was due to new personnel not following the procedure of verifying the farm weight less the plant weight (was outside of -250 to 890 pounds) after the truck weights were entered into Mtech (gross and tare). After our discussion of the incident, I informed (b)(6) that I would be documenting our discussion in a GCP MOI. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P584	Pilgrim's Pride Corporation	QLM21121 11904G	04NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>While performing an Animal Welfare/Good Commercial Practices observation and verification in the picking room on November 4, 2019 at approximately 1031 hours (b)(6) and (b)(6) became aware of a concern. A live, conscious bird was observed on the outside line progressing through the blood trough section of the kill line. No evidence of the kill blade or back-up kill step was observed on the bird. This segment of the kill line is after both the kill blade and back-up kill steps. It was removed from the line by FSIS and brought to (b)(6) (b)(6) who was present between the two kill blades at the time of the observation. (b)(6) took the bird from FSIS and had maintenance assess and adjust the kill blade. No further findings of live, conscious birds were observed prior to exit of the picking room. Measures to prevent the needless suffering, discomfort or death of poultry must be met throughout the entire slaughter process. The establishment failed to do so in this incident. In this incidence, poultry were not slaughtered in a manner that resulted in thorough bleeding of the poultry carcass and did not prevent the needless suffering and discomfort of poultry to ensure breathing has stopped before scalding. The establishment is reminded of the requirement to meet with 9 CFR 381.65(b) which states in part: " 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. " FSIS respectfully requests the establishment assess any opportunities or gaps that may have lead to this observation to ensure the poultry are handled and process in accordance with Good Commercial Practices. Documented by (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P584	Pilgrim's Pride Corporation	QLM00231 15306G	06NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 0333 hours, 6th of November 2019, I, (b)(6) observed the following while performing GCP verification task: one young chicken went past the head puller in Line 1 with intact neck and head, its head in righting position, eyes open, aware of its surroundings and entered the scalding few feet away. I told (b)(6) who was nearby about my observation. I also told (b)(6) that the head puller is clogged, allowing many heads passed through it unpulled. (b)(6) promptly cleared the head puller of the clog and a maintenance man came and adjusted the head puller. No more unpulled head passed through it thereafter. Few minutes earlier, at approximately 0330 hours, I saw 5 whole young chickens with cherry red neck and carcass with head and neck intact at a condemned barrel by Line 1 hot rehang table. I notified (b)(6) of my observation. That prompted me to check the live hang line and found the aforementioned one young chicken enter the scalding breathing. I reminded (b)(6) that PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also recommended to Supervisor Ervin to review Federal Register Vol 70, No. 187, published September 2005 (Docket No. 04-137N). I also informed (b)(6) that the MOI will be forwarded to the District Office and the DVMS in case additional follow-up is recommended.</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P6164A	Foster Farms	OIJ042011 1625G	25NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 25, 2019, at approximately 1750 hours, I, (b)(6) while providing swing shift coverage for P6164A, while on a routine Good Commercial Practices (GCP) inspection, observed an event not consistent with GCPs. The establishment slaughter system has of a three step approach for bleeding of the carcasses to ensure breathing has stopped prior to scalding: (b)(4)</p> <p>(b)(4)</p> <p>(b)(4) Between hurdles #2 and #3, I observed passing on the evisceration line the body of a large bird that had been beheaded and hanging by one leg. Beside it hung a smaller bird that was alive and fully alert. I waited to allow the system to complete; however, after the live bird passed the third step still alive and alert—prior to entering the first of several boiling scalding tanks—I took the regulatory control action (RCA) of briefly stopping the line, as attempting to remove the live bird from its steel shackle with the line still in motion would have endangered personal safety. Two employees appeared. I explained the issue and asked for a supervisor. One employee departed to get the supervisor; while, the other employee gestured to behead the bird. I asked the employee to wait for the supervisor. After approximately twenty seconds of line stoppage when no supervisor had yet appeared, I informed the employee that if he wanted to remove the live bird from the line then the line could be restarted. The employee removed the bird and I restarted the line. The employee handed the live bird to me to resume his duty position as back-up slitter. I carried the live bird into the live hang area where I met (b)(6)</p> <p>(b)(6) who had just arrived, and I explained the event. (b)(6) ordered an additional employee to the back-up line slitter position and</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								stated that the employee would remain on that duty until the cause and a solution to the problem could be determined. (b)(6) assured that the live bird was slaughtered in accordance with GCPs. The Agency's regulation (9 CFR 381.65(b)) 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 . Compliance with these regulations helps ensure that poultry are treated humanely.

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P6164A	Foster Farms	OIJ292011 0230G	30NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 26, 2019 at approximately 2245 hours I, (b)(6) while performing a routine Good Commercial Practice Inspection task, was in the live hanging room observing establishment personnel hang the live chickens with the lights on, when I saw water being sprayed into the chute on the conveyor belt. It was the end of slaughter, and there were still live chickens on the conveyor belt coming into the room. I went outside and observed the cage dump operator using a high-pressure water hose to spray the live chickens with water. It appeared the establishment employee was using the water as a movement facilitator to encourage the live chickens to move along the conveyor belt into the live hang room. I asked the employee why he was directly spraying the chickens with water and the establishment employee said that's what he was told to do. I went and spoke to (b)(6) (b)(6), regarding my observation. I asked (b)(6) if the establishment had any written procedures regarding the way the establishment handles the chickens while offloading from the trucks onto the conveyor belts. Nothing in the establishment's written procedures made mention of using a person or hose to motivate or facilitate the movement of the chickens. (b)(6) told me the establishment used to use the water hose to move the chickens before. Then the establishment stopped. (b)(6) stated the establishment is going back to that practice because it's safer than having an employee walking on the belt to move the birds along. (b)(6) told me the pressure is supposed to be turned down, and the employee then sprays behind the chickens to make the water ricochet off the conveyor belt toward the chickens, but not to spray the chickens directly. (b)(6) told me that he will send an email to the establishment</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								management about my question. (b)(6) said he would let me know the result. Spraying live birds with a high-pressure water hose for the purposes of hastening the live birds movement is not consistent with Good Commercial Practice.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P6164A	Foster Farms	OIJ481712 1830G	30DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On December 28, 2019, at approximately 1145 hours, I, (b)(6) while performing a routine Good Commercial Practices (GCP) inspection, observed an event not consistent with GCPs. The establishment slaughter system has of a three-step approach for bleeding of the carcasses to ensure breathing has stopped prior to scalding: (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p> <p>(b)(4) Between steps #2 and #3, I observed passing on the evisceration line a small bird that was alive and fully alert. I waited to allow the system to complete; however, after the live bird passed the third step still alive and alert—prior to entering the first of several boiling scalding tanks—I briefly stopped the line, found an establishment employee who removed the bird, then restarted the line. The line-stoppage was not a regulatory control action (RCA) as the establishment management had—in the interests of GCPs and humane treatment—pre-authorized USDA IPP (as documented in a recent meeting MOI) to stop the line if necessary to prevent a live bird from entering the scalders. (b)(6)</p> <p>(b)(6), assured me that the live bird had been rehung and slaughtered in accordance with GCPs. (b)(6) took the immediate further actions of replacing the back-up slitter and posting an additional employee to monitor the birds after the third step, before going into the scalding tanks. USDA reaffirms federal regulation (9 CFR 381.65(b)) requiring 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 event does not constitute noncompliance.</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P646	JCG Foods of Georgia, LLC	XAA26221 04623G	23OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1809 hours, on October 23, 2019, I, (b)(6) went to live hang to observe operations. As I made my way through I noticed there was a black cart sitting behind line 2 that the establishment uses to transport dead on arrival chickens (DOA) to the drain leading to offal. Upon further inspection I observed 6 to 7 chickens piled inside of the cart all with their heads on. I used my foot to bump the cart to make any alert chickens move, one chicken moved its head laboring to breath due to two other DOA chickens laying on top of the live chicken. About this time, I notified the (b)(6) (b)(6) of my finding and he immediately addressed the situation. The topic of live chickens being found in the DOA bin has been discussed on numerous occasion by (b)(6) (b)(6), (b)(6), and myself both individually with management and in USDA management meetings. Had the issue not been addressed by USDA with management this bird could have been suffocated or dumped down the drain alive. 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.</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6510	Peco Foods, Inc	WED18211 11111G	11NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>November 11, 2019 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 1443 hours while performing the PHIS Poultry Good Commercial Practices verification task, the following less than Good Commercial Practice (GCP) was observed. One (1) live chicken, from a 500 birds random subgroup, with raised head, rhythmic breathing, and no visible cut to the neck entered the scalding. At approximately 1450 hours (b)(6) and (b)(6) were notified. A second verification of a 500 bird random subgroup sample immediately prior to the scalding entrance was conducted at approximately 1500 hours. No birds entered the scalding during this observation. This was determined to be an isolated event and not a loss of process control. Birds must not be breathing at the point they enter the scalding to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control.</p> <p>A meeting was held at approximately 1545 hours to discuss the preceding incident with (b)(6), (b)(6) and (b)(6) were present. (b)(6) stated the equipment was functioning properly and no adjustments were made. (b)(6) was advised a GCP Memorandum of Information would be issued after review by Dr. Kermit Harvey DDM, Jackson District Office. Respectfully submitted, (b)(6)</p> <p>(b)(6) Office of Field Operations DO-90, Jackson Food Safety and Inspection Service, USDA 713 S. Pear</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Orchard Rd. Ridgeland, MS 39157 cc: Dr. Larry Davis, DM Dr. Donald Fickey, DDM Dr. Kermit Harvey, DDM Dr. Damon Ranftle, DDM (b)(6)

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6510	Peco Foods, Inc	WED41201 12112G	12NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>November 12, 2019 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 125 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2001 hours while performing the PHIS Poultry Good Commercial Practices verification task, the following less than Good Commercial Practice (GCP) was observed. One (1) live chicken, from a 500 birds random subgroup, with raised head, rhythmic breathing, and no visible cut to the neck entered the scalding. At approximately 2008 and 2010 hours (b)(6) (b)(6) (b)(6) and were notified respectively. A second verification of the picking line was conducted at approximately 2020 hours. No birds entered the scalding during this observation. This was determined to be an isolated event and not a loss of process control. Birds must not be breathing at the point they enter the scalding to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control.</p> <p>A meeting was held at approximately 2015 hours to discuss the preceding incident with (b)(6) (b)(6) (b)(6) and (b)(6) were present. No cause for the incident given. (b)(6) (b)(6) was advised a GCP Memorandum of Information would be issued after review by (b)(6) (b)(6) Jackson District Office. Respectfully submitted, (b)(6) (b)(6) Office of Field Operations DO-90, Jackson Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: Dr. Larry Davis, DM Dr. Donald Fickey, DDM Dr. Kermit</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Harvey, DDM Dr. Damon Ranftle, DDM (b)(6)

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6510	Peco Foods, Inc	WED00101 21619G	19DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>December 12, 2019 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 1805 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. One (1) live young chicken from an approximate 500 bird random sample with uplifted head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scald tanks while still breathing. The carcass was red in appearance with ventral pooling of blood in the neck, head, breast and no cut to the neck. (b)(6)</p> <p>(b)(6)</p> <p>and (b)(6)</p> <p>(b)(6) were both notified and observed. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. Poultry must be handled and treated in a humane manner while under the establishment's control on the official premises. Birds must not be breathing at the point they enter the scald tank to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control. In a discussion with (b)(6) (b)(6) and (b)(6) at approximately 1815 hour, I informed these members of management that the employee that was supposed to be stationed in the kill room was performing other duties in the blood room and was not paying full attention to the birds passing through the kill machine. I was informed by (b)(6) that the only job assigned to the employee was to focus on the birds and to be a backup cutter for the kill machine. (b)(6) stated that the employee</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								would receive disciplinary actions for this isolated incident. (b)(6) was informed that a GCP Memorandum of Information would be issued after review by Dr. Kermit Harvey DDM, Jackson District Office. As per Federal Register Notice Docket No. 04-037N, dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully submitted, China Pace Consumer Safety Inspector Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: Dr. Larry Davis, DDM Dr. Donald Fickery, DDM Dr. Kermit Harvey, DDM Dr. Damon Ranftle, DDM (b)(6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P6519B	Coastal Processing, LLC	AGJ2008105029G	29OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, October 25, 2019 at approximately 0755 hours while observing operations in the live hang/pre-evisceration area, I, (b)(6) observed an issue with the implementation of Good Commercial Practices. While observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a large rooster that had a shallow cut on his neck. He was blinking, moving his head, and rhythmically breathing. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. I informed an employee with a walkie talkie to radio Bubba Roberts, plant manager. After a minute, Mr. Roberts met me in the pre-evisceration area. I showed him the bird. The bird had a shallow cut on the lower neck that did not allow proper bleed out prior to entering the scalding. The bird's head and neck were swollen and red/dark purple in color. It was agreed that this bird was a cadaver and it was condemned. Mr. Roberts went directly to observe operations at the back-up killer to ensure proper cuts were being administered by the automatic blade. No other live birds were observed entering the scalding at the time of this occurrence. After I returned to the USDA office, Mr. Roberts came to speak with me about the establishment's immediate corrective actions. Mr. Roberts informed me that he got maintenance to change out the cutting blade to a new blade, adjusted the guide bars, and adjusted the blade height. He also said that he would be checking for a new part for the cutter that will help the positioning of the blade in the future. He assured me that establishment would change out the blades in a timely manner to prevent this from occurring in the future. This MOI serves as a reminder that the PPIA and Agency regulations require that live</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>poultry be handled in a manner that is consistent with good commercial practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that birds do not drown and that slaughter results in thorough bleeding of the poultry carcass. Poultry carcasses that show evidence of having died from other means other than slaughter are considered adulterated and must be condemned. Compliance with these regulations helps ensure poultry are treated humanely. Respectfully, (b)(6)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P6519B	Coastal Processing, LLC	AGJ351312 5612G	12DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, December 12, 2019 while observing operations in the live hang/pre-evisceration area, I, (b)(6), observed the following issues with the implementation of Good Commercial Practices. At approximately 0830 hours, while observing the live hang operations, I saw a pile of 25-35 carcasses on the floor. The dead birds were being picked up and put on a conveyor belt to go into the DOA bin. While watching an employee remove the dead birds from the floor, I observed approximately 8 live, weak birds that were either on top of the carcass pile on the floor or being smothered/crushed by the carcasses on top of them. The live, weak birds and the dead birds were comingled in the pile, subjecting the live birds to potentially suffocate or die by means that are not Good Commercial Practices. I showed the weak birds to the live hang supervisor, who got off the live hang line and immediately euthanized the weak birds. At approximately 0857 hours, while observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that did not have a cut on its neck. The bird was blinking, moving its head, rhythmically breathing, and trying to right itself in the shackle. No other live birds were observed entering the scalding at the time of this occurrence. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and placed it in the condemn container. I pulled it from the condemn container to get a better observation of the bird. The bird did not have a cut on its neck. The bird's head and neck were swollen and red/dark purple in color. I called for Bubba Roberts, plant manager, on the walkie talkie. I then called for (b)(6) to come and observe the cadaver and</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>to inform Mr. Roberts of the finding. While waiting on Mr. Roberts to arrive, I proceeded to look at the other birds in the condemn container. I pulled 8 cadaver birds from the condemn container at the pre-sorting station that either had no cut or a superficial cut on their neck. The cadaver birds had a similar appearance as the bird that I observed entering the scalding alive. Mr. Roberts examined the bird that I found enter the scalding alive as well as the other birds from the condemn barrel and agreed that they were all cadavers. He said he would speak to live hang and maintenance supervisors to see what was happening. Since this was during establishment break, no other birds were being run at the time of this meeting. After I returned to the USDA office, Mr. Roberts came to speak with me about the establishment's immediate corrective actions. Mr. Roberts informed me that there was a miscommunication between maintenance and live hang supervisors on the walkie talkies. The bird size had drastically reduced, and the kill blade was not making proper cuts. Live hang attempted to notify maintenance of the issue, but there was a problem understanding the question over the walkie talkie. Upon further investigation, there was also a loose bolt on the kill blade that made the blade shift upwards slightly, making the cuts ineffective. Mr. Roberts informed me that the miscommunication issue would be resolved in a timely manner. He also told me that there would now be two back up killers for the rest of the day to prevent any more cadavers and that the bolt would get fixed as well. Mr. Roberts also brought extra employees into the live hang room to prevent the buildup of dead birds on the floor. Upon verification of the establishment's corrective actions, the establishment had additional employees in the live hang room picking up dead birds to prevent a buildup on the floor. There was</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>an employee before the DOA bin checking the birds to be sure that they were dead prior to being placed in the DOA bin. There were also two back-up killers as stated after the kill blade to ensure no live birds would enter the scalders. I observed the birds after the stunner go through the kill blade to verify the blade was effectively cutting the birds. Within the 3 minutes that I observed the birds, the back-up killers only had to cut 2 birds. The bolt adjustment allowed the kill blade to effectively cut the birds. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave (b)(6) a copy of 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. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b)(6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6529	Koch Foods of Alabama	AVI511110 4129G	29OCT2019	04C05	Poultry Good Commercial Practices	Open	<p>Upon performing PHV inspection tasks at approximately 1040 hours, I observed 2 large piles of DOA birds on the floor cornered near the west wall of live hang area. The pile was approximately 1-2 ft high. There was no room available for walking for inspecting the birds nor the bird line. I immediately ordered live hangers to stop hanging birds and to begin clearing the floors of DOAs. I saw many employees removing birds from the floor, but there were many that stepped on top of the DOAs to cross over the large pile. The pile consisted of both big and small birds on the floor along with heavy debri and bird fecal matter. While employees were clearing the floor, I saw 3 live birds pulled out from the pile of DOAs. Those live birds were quickly euthanized by cervical disarticulation. Eventually after ~ 20 minutes had passed, majority of birds were cleared from the floor and they were permitted to resume hanging. I informed Plant manager, Johnny Gill of my findings and about the issuance of this Memorandum of Information (MOI). A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS).</p> <p>Respectfully, (b)(6) Cc: (b)(6)</p> <p>(b)(6) Cc: (b)(6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P687	House of Raeford	XRA381111 5912G	12NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1018 on November 12th, 2019, as part of a scheduled Good Commercial Practice task, I went into the scald/picking room to monitor chickens entering the scald tank to ensure none were entering while still alive. Within approximately 90 seconds, I saw a conscious bird without any visible neck cut enter the scald tank. I followed the line around and removed the bird after it came out of the scald tank. The body was red/purple with blood suffused in the neck and head. No neck cut of any kind was evident. Within 30 seconds of pulling that bird off the line, I saw another with the same characteristics (red/purple body, blood suffused in neck and head, no neck cut) and pulled it off the line as well. I brought both carcasses to (b)(6) at 1023, and informed him of my findings. The previous day, November 11th, 2019, I had also spoke to both (b)(6) and (b)(6), and (b)(6) presented two similar carcasses to (b)(6). An additional back-up neck cutter was added to the line at that time to ensure no live birds were entering the scald tank. It is unknown the number of back-up neck cutters that were stationed during today's incident as that area is not visible from the entrance to the scald tank. The findings on both days indicate a possible problem with the establishment's system 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.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P7101	Tyson Foods, Inc.	LUC260712 1812G	12DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/11/2019 at approximately 0450 I, (b)(6) was going down stairs to perform an Ante-Mortem inspection and observed the following MOI; The team member that was dumping the birds from the cages to the transfer belt was banging the cages to force the birds out of the cages. In doing this the birds were flapping their wings and cackling. It was obvious that the birds were very alert and nervous. I observed the dumper do this 3 times before he noticed I was watching him. According to the GCP procedure IPP are to observe establishment employees and if they are mistreating birds or handling them in a way that will cause death or injury, prevent thorough bleeding, or result in excessive bruising. I then found Neil Sunderman (GPM) and notified him of my observation. Later I Talked to (b)(6) and asked him if the team members get any training on Humane Handling and he stated that: "they do annually" and that the team member running the dumper was the regular member, and that he would be retrained on the proper procedures for dumping.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P7156+V71 56	Tyson Foods, Inc.	JTF150710 0310G	10OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-7156, Tyson Foods, October 7, 2019, 0945 hours. In attendance: (b)(6) (b)(6) (b)(6). While performing a routine Good Commercial Practice Task, I observed a live bird on the south side kill line about to enter the scalders. I motioned for the backup killer to stop the line which he did, pointed the live bird out to him and he made a kill cut before turning the line back on to continue processing. I discussed this matter with (b)(6) (b)(6) and reminded him that all birds should be handled in a manner consistent with good commercial practices according to 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.." and that they not die from causes other than slaughter which would be drowning in this case. (b)(6) talked to (b)(6) (b)(6) about the matter. Management has addressed the issue with their employees.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7342+V73 42	Wayne Farms LLC	SCJ351510 2310G	10OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 9, 2019, at approximately 0957 hours I observed poor good commercial practice at establishment P-7342 Wayne Farms in Dothan, AL. While performing a Good Commercial Practice verification task, I observed one live bird in the DOA dumpster outside across from the cage dumper in the live receiving area of the establishment. The live bird was of average size and was squeezed in between DOA birds. I looked at the bird for about a minute to be sure it was alive or not, then I saw its eyes blinking and it was breathing lightly. The bird was alert and appeared to be unharmed. The one live bird including the DOA birds all had denaturant on it, so I called for (b)(6) and lead personnel (b)(6) (b)(6) who was standing near the area to come to the DOA dumpster. When Supervisor Wilson arrived, I showed him the live bird in the DOA dumpster. He said that he would take care of it right away and then motioned for (b)(6) to remove the bird and to euthanize it. (b)(6) (b)(6) removed the bird and then we both inspected it to be sure the bird was bright, alert, and responsive (and it was) then he euthanized the bird by cervical dislocation. I informed (b)(6) of the documentation of the MOI. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office. Respectfully submitted, (b)(6) Cc: (b)(6) (b)(6) Cc: (b)(6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7342+V73 42	Wayne Farms LLC	SCJ260710 5617G	17OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 17, 2019, at approximately 0615 hours, while performing a Good Commercial Practice verification task, I observed one live bird in the DOA dumpster outside across from the cage dumper in the live receiving area of the establishment. I walked outside to observe the DOA bin and while I was there a live hang employee was approaching the DOA bin and began to spray denaturant on the birds. At that same time, we saw a small bird that was barely noticeable, in between DOA birds and was already partially sprayed with denaturant by the plant employee. He immediately withdrew the bird out of the bin and threw it back inside the live hang area first without properly performing cervical dislocation of the bird's neck. I went back inside to look at the bird and asked him is he going to euthanize the bird, and he said yes and immediately did it. I eventually called for (b)(6) and told him about my findings and that it would be documented on a MOI. I strongly encourage the establishment to review Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter for recommendations concerning treatment of live poultry before slaughter. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office.</p> <p>Respectfully submitted, (b)(6) Cc: (b)(6)</p> <p>(b)(6) Cc: (b)(6)</p> <p>(b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7485+V74 85	Wayne Farms LLC	QBM26131 04623G	23OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Tuesday, October 22, 2019 at approximately 2300 hours at Wayne Farms, LLC. Establishment number P7485 + V7485 located in Jack, AL. I, (b)(6) observed a live and conscious bird inside the DOA dumpster that is used to collect the DOA birds from the evisceration department lines #1 and #2. I observed the bird breathing and I observed the bird turn it's head towards me to look at me and then turn it's head away from me. When the bird turned it's head towards me I observed the bird blink it's eyelids. I immediately notified (b)(6) (b)(6) of the bird mistreatment and the GCP MOI that would follow. (b)(6) removed the live and conscious bird from the DOA bin. The bird was immediately humanely euthanized by rapid cervical dislocation.</p>
90	P7485+V74 85	Wayne Farms LLC	QBM51141 03326G	26OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Friday, October 25, 2019 at approximately 2000 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. I, (b)(6) observed a live and conscious bird inside the DOA dumpster that is used to collect the DOA birds from the evisceration department lines #1 and #2. I observed the bird breathing and I observed the bird attempt to stand while flapping its right wing. The bird then turned its head towards me to look at me and then it turned its head away from me. I immediately notified (b)(6) (b)(6) of the bird mistreatment and the GCP MOI that would follow. (b)(6) removed the live and conscious bird from the DOA dumpster. The bird was immediately humanely euthanized by rapid cervical dislocation.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7485+V74 85	Wayne Farms LLC	QBM24151 22509G	09DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of live and conscious birds occurred on Friday, December 6, 2019. These observations began at approximately 2120 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. I, (b)(6) observed the following from approximately 2120 - 2150 hours: One of the live hang employees removed a bird from his foot stand with a forward motion of his leg and foot in a front to back swinging motion. When the foot of the employee came into contact with the underside of the bird the bird flapped both wings as it was exiting the stand to come to rest on the concrete floor in front of the employee. This bird was later retrieved and hung onto a shackle to begin the slaughter process. One of the live hang employees attempted to hang a very small bird by the hock in a shackle of the hang back rack. The shackles on this rack are approximately 3 feet from the concrete floor. The bird was allowed to fall to the floor with its head and neck impacting the concrete floor before the rest of its body made contact. The employee picked up the bird by the leg and again attempted to hang the very small bird by the hock. The bird again was allowed to fall to the floor and in the same manner. The employee left the bird where it fell until I could intervene by requesting that the (b)(6) (b)(6) intervene. The bird was picked up and humanely euthanized as it was too small for its hock to remain in the shackles that are designed to move the birds through the slaughter process. 2 very small live birds were found at the end of the live hang conveyor belt buried under a pile of manure, feathers, and other birds. These birds were discovered due to my intervention of asking that the pile was looked through in the search of live birds. The (b)(6) (b)(6) indicated that he was going to use</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>scissors to cut the neck in order to remove the head of a bird that was alive, conscious, and flapping its wings. This was also a very small bird whose hocks were too small to remain in the shackles. The 1st Processing Superintendent and I stopped the Assistant Supervisor prior to him making scissoring cuts on the neck of the live and conscious bird. The 1st Processing Superintendent gave instruction that the birds are to be humanely euthanized via cervical dislocation prior to the removal of the head with scissors. There were numerous live and conscious birds of varying sizes in each area of the live hang room: underneath the dumper belt, around the foot stands of the live hang employees, behind condemned barrels, underneath piles of feathers, behind the shovel, and in the open walkways of the room. These birds were all retrieved and either placed into the slaughter process or were humanely euthanized. On seven different occasions I intervened to point out a bird that was not noticed and retrieved by the live hang floor employee, the Assistant Supervisor, or the Superintendent. The 1st Processing Superintendent stepped onto a very small live agonal bird with the front half of his boot two times while attempting to retrieve more mobile and active live birds. I picked the bird up to show to the Superintendent that it was breathing. The bird was humanely euthanized. I observed the following from approximately 2150 – 2215 hours: There were approximately 30 very small birds in the picking room; some were alive, and some were dead. Many of the birds that were alive were cold to the touch, wet, and agonal. Some of both the live birds and the dead birds were found in pools of bloody water. One dead bird was found with its head over into the circular drain hole with water flowing over its head. The hanging of very small birds in the shackles for</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								slaughter was discontinued after my intervention, therefore, no additional birds fell off the shackles and onto the concrete floor of the picking room.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7485+V74 85	Wayne Farms LLC	QBM36191 20912G	12DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Thursday, December 12, 2019 at approximately 1845 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. I, [REDACTED], observed a live and conscious bird become entangled in a cage of the Evisceration Line #3 carbon dioxide stunning system. This entrapment led to the bird becoming injured and its wing mutilated by the movement of the equipment of this system. I observed the bird flap its wings when the cage that it was in became separated from the other cages. The right wing of the bird became entrapped in the bottom of the cage directly above. The bird then became suspended in the air when it's cage moved out from under it and into the stunning system. The bird began to violently flap its wings and the body of the bird began to move erratically. Several seconds passed and the cage that the bird was attached to then was lowered and began to enter the system. The bird's right wing was squeezed in between the bottom of the cage and the metal framework at the entrance to the carbon dioxide chamber. The bird's wing was dislodged from the bottom of the cage and the bird fell to the concrete floor. It ran approximately 12-15 yards and then sat down. I requested that the Establishment capture the bird for humane euthanasia so that I could assess any injuries. I also informed the Establishment that I would document my observations on an MOI for the mistreatment of a live and conscious bird. The visible and palpable injuries to the bird consisted of the following: the midsection (flat) and the wingtip were bruised, the outside of the midsection at the distal end was absent of feathers and blood was smeared across the adjacent feathers, and there was a compound fracture at the distal end of the midsection.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7485+V74 85	Wayne Farms LLC	QBM09201 24816G	16DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Monday, December 16, 2019 at approximately 1804 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. Evisceration Line #3 (b)(6) (b)(6) (b)(6), and I, (b)(6) observed a live and conscious bird hanging from the bottom of a cage at the entrance to the Evisceration Line #3 carbon dioxide chamber tunnel. The bird's feet were hanging towards the ground and the abdomen and chest were facing towards us. The bird was flapping both wings violently. The equipment was in motion when we initially observed the bird hanging and then the equipment came to rest for several seconds with the bird suspended in the air and flapping its wings. The equipment then began to move the cage into position to enter the tunnel of the carbon dioxide chamber. A metal beam of the equipment moved upwards to come into contact with and to support the cage from which the bird was hanging. This led to the bird's left wing becoming squeezed in between the beam and the bottom of the cage from which the bird hung. The bird was dislodged onto the concrete floor below when the cage began to move into the tunnel. The Evisceration Superintendent immediately humanely euthanized the bird. I informed the Establishment that I would document my observations on an MOI for the mistreatment of a live and conscious bird.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7487	Koch Foods, LLC	SPG221311 0126G	26NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>On Tuesday, November 26, 2019, at approximately 07:10 performed the good commercial practices check. I was standing at the entrance of 140 scalding , and observed one live chicken entered into the scalding. It was blinking its eyes, lifting its head, and had not observed cuts to the neck nor any observed bleeding. During the GCP check I saw no additional live birds enter the scalding. I immediately notified the (b)(6) (b)(6) about the finding and forthcoming GCP MOI. Sincerely, (b)(6) (b)(6) cc: Dr. Harvey Kermit. DDM , Jackson District Office (b)(6) (b)(6) Chattanooga, TN , Jackson District office.</p>
90	P758	Tyson Foods, Inc	ILK111511 0404G	04NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1635 hours on November 01, 2019 while performing an Ante Mortem verification task, the following was observed outside of live receiving in the DOA vat: one live bird was seen inside the DOA Vat. The live bird was breathing, moving its head and was alert. The DOA vat was seventy five percent full to the top with DOA, water and denaturant. (b)(6) (b)(6) was immediately notified concerning this issue. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. A copy of this Memorandum of Interview will be forwarded to appropriate personal in the District Office. CC: Dr. Kermit Harvey DM Larry Davis Phillip Aman (b)(6) (b)(6) (b)(6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA23131 10112G	12NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview November 12, 2019 Perdue Foods, LLC P-764 Salisbury, MD</p> <p>Attendees: (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) A meeting was held at 1305 hours in the USDA SPHV office of P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and USDA (as directed by FSIS Directive 5000.1). I identified myself as (b)(6) (b)(6) (b)(6)</p> <p>(b)(6) acknowledged they understood my official capacity through the conversation. The reason I called for this meeting was a poultry welfare observation that I made at 1245 hours, when I walked into the evisceration department. I told (b)(6) that when I went down to the evisceration department, I noticed that there were no birds coming on evisceration lines number 1 or 2, which are fed by kill line number 2. As I walked lines 1 and 2 towards the rehang area, I saw 2 full barrels of birds that appeared bright red / cadavers. These were located just after the rehang area on side 2 and not in the USDA inspection area. Upon further inspection, I observed that one bird did have its head attached still and the head was bright red, but there did appear to be a cut of sorts (though it could have been a "wound" from the head puller and not an actual kill cut). Most of the birds I could see in the barrels did not have heads. I walked into the picking/dressing room and saw that the establishment associates were starting to hang birds onto the kill line (#2) again (after an obvious very large gap in the line). I observed birds at the pre-scald area on the line to have cut necks. Some had some movement but no obvious alertness indicating life. There did not appear to be anything wrong in the kill room (post-stun) and</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the birds were being cut by the circular kill blade. The backup slaughter associate was performing their duties. At the stunner, I saw a maintenance person adjusting the stunner height (or appeared to be doing something of that nature). I began to think that there had been an event where cadavers occurred – birds may have died other than by slaughter, which is a noncompliance with 9 CFR 381.65 (b). I returned to the rehang area and saw another approximately half a barrel with birds in it that also appeared red; this barrel was located closer to the window where birds enter the rehang department (between the window and the kill line #1 hock cutter). On the production floor, I saw the (b)(6) (b)(6) and told him I was concerned about these barrels of cadavers. He said “What’s wrong? They didn’t make it to the inspectors.” I said it was a poultry welfare concern and he had no response to that, so I went upstairs and requested to speak with further management. I spoke with the plant manager (Mr. Kevin Dennis), who was also concerned and contacted (b)(6) for this meeting. In response, (b)(6) said that at the rehang area they had noticed many red birds, so they found the problem to be that the stunner was not operating correctly and too many birds were missing the kill blade. The backup killer could not keep up with them all and they went through the scalders and all the way into the rehang department. I said it was good that the establishment found and fixed the problem, but my concern is the large quantity of birds that possibly died by means other than by slaughter. (b)(6) said that they would take actions to prevent this and would provide documentation that their poultry welfare plan was addressing this. I reminded (b)(6) that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								that is consistent with good commercial practices and that they not die from causes other than slaughter. I notified (b)(6) that this MOI would be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge. (b)(6) (b)(6) Digitally signed by (b)(6) Date: 2019.11.13 08:33:10 -05'00'

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA43091 20620G	20DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>A meeting was held at 1039 hours in the USDA SPHV office of P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and USDA (as directed by FSIS Directive 5000.1). I identified myself as (b)(6).</p> <p>(b)(6). In attendance was (b)(6).</p> <p>(b)(6) (b)(6)</p> <p>(b)(6) acknowledged he understood my official capacity through the conversation. The meeting was held to discuss a problem I observed while performing the poultry good commercial practices task in the picking room this morning. At 1019 I was observing birds on kill line #1 entering the scalders. I saw one bird that had a flexed neck and it was "looking at me" with consciousness. I took hold of its head and it reacted in a conscious manner. There was some blood on its neck but the kill cut was not deep / mostly in the skin, upon palpation. (b)(6) (b)(6) and (b)(6) (receiving department supervisor) were also observing at the same time. I also told (b)(6) (b)(6), who was just around the corner at the end of the first scalders on kill line 2. There was no loss of process control; only 1 bird that I observed was affected. I reminded (b)(6) that the Poultry Products Inspection Act 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 (b)(6) that this MOI would be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB30111 02207G	07OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/7/19 at approximately 0845 hours the inspector on line #2 stand #4 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) 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 at approximately 0900 hours 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) 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>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB54061 04710G	10OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/10/19 at approximately 0700 hours the inspector on line #3 stand #2 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) 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 #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. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 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>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB42111 04911G	11OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/11/19 at approximately 0730 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 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), 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 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) 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>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB01111 01514G	14OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/14/19 at approximately 0730 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 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) 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 #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 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) 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>

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB42101 02016G	16OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/16/19 at approximately 0830 hours the inspector on line #2 stand #2 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) and (b)(6) about the bird that had been presented to me. I showed all the parties mentioned above 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 approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded the above-mentioned parties 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 he 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>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB03121 14905G	05NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>On 11/5/19 at approximately 0745 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was bright red 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) 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 approximately 10 minutes each. 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>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB03121 10320G	20NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/18/19 at approximately 1220 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was dark purple to bright red 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) and (b)(6), about the bird that had been presented to me. I showed (b)(6) (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 #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 approximately 10 minutes each. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) (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>

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB06121 13320G	20NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/20/19 at approximately 1110 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 and engorged with blood. The bird had an approximately ½-inch break in the skin. The break in the skin was located at the dorsal aspect of the base of the neck and had not penetrated any of the deeper tissue past the skin to properly cut the underlying structures, including the vessels. All of this indicated 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 enter 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 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.	UAB13101 10421G	21NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/21/19 at approximately 0615 hours the inspector on line #2 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was dark purple to bright red 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) 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 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. Later in the day at approximately 1200 hours the inspector on line #2 stand #1 presented me another cadaver bird. This bird also had its head and neck attached which was dark purple to red 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) 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 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) and (b)(6) that the PPIA and Agency regulations</p>

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								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. (b)(6) is (b)(6) ordered (b)(6) the District Veterinary Medical Specialist (DVMS) in case a (b)(6) follow (b)(6) nmented.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB42071 13526G	26NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>On 11/26/19 at approximately 0745 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was dark purple to bright red 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) 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 scalding tank. 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) 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>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB16111 20804G	04DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/3/19 at approximately 1315 hours the inspector on line #2 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was dark purple to bright red 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) 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 just before they entered the scalding. I observed this area for approximately 5 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) 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.	UAB16121 23513G	13DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/9/19 at approximately 0930 hours the inspector on line #3 stand #4 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color and engorged with blood. The back of the neck had a small ¼ inch break in the skin that did not penetrate any of the deeper structures including the vessels. All of this indicated that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6), (b)(6), and (b)(6) about the bird that had been presented to me. I showed (b)(6) (b)(6) (b)(6) and (b)(6) the bird. I was presented the bird after the start of lunch when the establishment was not hanging birds, so I was not able to observe the kill process at that time. 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.	UAB03081 22427G	27DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/27/19 at approximately 0755 hours the inspector on line #3 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. On the back of the neck approximately, ½ inch below the head, there was an approximately ½ cut or tear to the outer skin layers that did not penetrate past the deepest layer of the skin and did not affect any of the underlying vessels. The rest of 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) 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 enter the scalding. I observed this area for approximately 20 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>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB43071 22127G	27DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/20/19 at approximately 0900 hours the inspector on line #1 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. The right side of mouth had a very tiny, approximately 1/8 inch, cut or tear that did not penetrate past the skin and did not affect any of the underlying vessels. The rest of 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) 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 #1 and observed the birds going through the kill machine, past the backup killer, and just before they enter the scalding. I observed this area 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>

Table: MOIs in Response to FOIA2020-126

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB44161 23928G	28DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/28/19 at approximately 0740 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red 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) (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) (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 #2 and observed the birds going through the kill machine, past the backup killer, and just before they enter 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) (b)(6) (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	P935	Allen Harim Foods, LLC.	YXA421610 1922G	22OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1758 hours, I was notified that the inspector on line 3, station 3 had hung back 1 bird for Veterinarian disposition. Upon arrival I observed the bird had head intact which were red to purple in color and had not received a cut to the neck. (b)(6)</p> <p>was notified of the observation of a bird dying other than by slaughter. At approximately 1816 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b)(6)</p> <p>stated that the kill blade had been adjusted due to the change in the size of the birds. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6)</p> <p>(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)</p> <p>Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA400810 1825G	25OCT2019	04C05	Poultry Good Commercial Practices	Open	<p>Ante-mortem check performed on lot 1at 5.45am. No concerns. Verified GCP which followed 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: 10/22/2019 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 10/22/2019 Meeting Time : 7.00 am 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 four today October 22, 2019. At approximately 6.55 pm. while going for breaks on line 3 station four observed one cadaver carcass with head intact and no cut on the neck. Showed the carcass to (b)(6) (b)(6) and (b)(6) (b)(6) 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 DVMS Raleigh</p>

Table: MOIs in Response to FOIA2020-126

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern.</p> <p>Sincerely. (b)(6) CC: (b)(6)</p> <p>(b)(6) CC: (b)(6)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA341910 2431G	31OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1804 hours while providing inspection breaks on line 2, station 1 I observed a cadaver with head intact. The head and neck of the carcass was red to purple in color and had not received a cut to the neck. (b)(6)</p> <p>(b)(6) was notified of the cadaver and stated that he would take a picture of the cadaver and send to Live Hang Management. At approximately 1832 hours I performed Good Commercial Practice (GCP) verification by observing 200 carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b)(6)</p> <p>(b)(6) was notified of the observation of a bird dying other than by slaughter. During the GCP verification I observe 1 live bird jammed in the corner of the stainless-steel DOA table at the end of the DOA belt by approximately 50 DOAs. (b)(6)</p> <p>(b)(6) was notified of the observation of a bird being handled in a way that could result in excitement, discomfort, or injury while being handled in connection with slaughter. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2015 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA261311 5101G	01NOV2019	04C05	Poultry Good Commercial Practices	Open	Ante-mortem check performed on lot 1.at about 5.30am. No concerns. Verified GCP which followed 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.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA300811 1005G	05NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>From: (b)(6)</p> <p>Date: 11/05/2019</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 11/05/2019 Meeting Time : 7.05 am</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: (b)(6); (b)(6)</p> <p>CC: (b)(6). This</p> <p>memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 inspection stations two today November 05- 2019. At approximately 7.00 am. (b)(6) on line 3 station two called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcass with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The (b)(6) (b)(6) and (b)(6) (b)(6) was notified, and they did observe the cadaver carcass. (b)(6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid the reoccurrence. The DOA's are not being removed properly yesterday and were piled up. Saw two birds among those birds one of them was alert and other was suffocated but not died. The bird was also not denatured. (b)(6) live hang supervisor was informed immediately, and he took the corrective action. (b)(6) (b)(6) was notified, and he assured me to take the action to prevent the reoccurrence. 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</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>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 DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern.</p> <p>Sincerely, (b)(6) CC: (b)(6) (b)(6) CC: (b)(6) (b)(6).</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA472111 4005G	05NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600 hours, (b)(6) was notified that the inspector on line 3, station 3 had hung back 1 bird for Veterinarian disposition. Upon arrival he observed the bird had head intact which was red to purple in color and had not received a cut to the neck. At approximately 1700 hours, (b)(6) was notified that the inspector on line 3, station 2 hung back 2 birds for Veterinarian disposition. Upon arrival he observed the birds had heads intact which was red to purple in color and had not received a cut to the necks. (b)(6) (b)(6) was notified of the observations. (b)(6) took pictures and notified (b)(6) (b)(6) of the birds that had not received cuts to the neck. At approximately 1910 hours, I was notified that the inspectors on line 3, station 3 and line 3, station 4 had hung back birds for Veterinarian disposition. Upon arrival line 3, station 3 had 1 bird and line 3, station 4 had 2 birds with head intact which was red to purple in color and had not received a cut to the neck. (b)(6) (b)(6) was notified of the observation of birds dying other than by slaughter. At approximately 1918 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. I requested a preventive measure from (b)(6) (b)(6) who stated that the back-up kill personnel will need to be retrained. At approximately 2011 hours I was notified that the inspector on line 3, station 3 had hung back a bird for Veterinarian disposition. Upon arrival I observed a bird with head intact which was red to purple in color and had not received a cut to the neck. (b)(6) was</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>notified of the observation of birds dying other than by slaughter. I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. At approximately 2233 hours I was notified that the inspector on line 3, station 4 had hung back birds for Veterinarian disposition. (b)(6)</p> <p>Houston observed 3 birds with head intact which was red to purple in color and had not received a cut to the neck. While (b)(6) was verifying the cadavers on line 3, station 4, at approximately 2237 hours, I took regulatory control by application of U.S. Retain Tag# B21230480 to line 3 dumping station. (b)(6) and (b)(6)</p> <p>(b)(6) were notified of the continued observation of birds dying other than by slaughter. A corrective action was requested as the establishment personnel continued to be at the back-up kill position. (b)(6) stated that a more experienced person would be placed at the back-up position for the remainder of the shift. At approximately 2248 I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. Regulatory control was relinquished. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) and (b)(6)</p> <p>(b)(6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								additional follow-up is recommended. Respectfully, (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951
80	P935	Allen Harim Foods, LLC.	YXA160911 5212G	12NOV2019	04C05	Poultry Good Commercial Practices	Open	

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA192311 1213G	13NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2150 hours, I was notified that the inspector on line 2, station 2 had hung back 2 birds for Veterinarian disposition. Upon arrival to line 2 I observed two cadavers at station 3 and two cadavers at station 2. All four of these birds had heads intact which were red to purple in color. Upon further investigation the following was observed at Line 2, station 2: two birds with red to purple necks and heads. The necks had a cut to the skin which traveled from the right side of the neck around to the back of the neck. Both carotid arteries were fully intact on both birds. Petechia was observed in the breast muscle of both birds. One bird had blood engorged viscera, but the other bird had no viscera present. Upon further investigation the following was observed at Line 2, station 3: two birds with red to purple necks and heads. The neck of one bird had a cut to the skin of the back of the neck and both carotid arteries fully intact. The second bird had a cut to the skin of the neck on the left side, the left carotid artery had been nicked and the right carotid artery was fully intact. Both birds had pooled blood in the thoracic cavity, no viscera and petechia observed in the breast muscle. At approximately 2210 hours, I performed Good Commercial Practice verification by observing 300 carcasses enter the scalding tank, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding tank and the back-up kill performed a cut to the neck of all birds not cut by the kill blade or that had received cuts to only one side of the neck. At the time of my arrival at the kill blade I observed (b)(6) who was adjusting the blade. Upon completion of the adjustments I notified (b)(6) of the observation of birds dying other than by slaughter. (b)(6) and I traveled to Line 2 where he observed the four cadavers with heads intact. There was no further observation of</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								birds dying other than by slaughter. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) (b)(6) and (b)(6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951
80	P935	Allen Harim Foods, LLC.	YXA081511 5015G	15NOV2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1513 hours while performing Good Commercial Practice verification I observed a pile of DOAs on the table at the end of the medium bird DOA belt. Upon investigation I observed 1 live bird in the middle of the approximate 50 DOAs. (b)(6) (b)(6) and (b)(6) were notified of the observation of a bird being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b)(6) stated that the personnel that was to keep the DOAs cleaned up will be replaced and (b)(6) will be monitoring the floor for the remainder of the shift. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) and (b)(6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA132212 2109G	09DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2208 hours while performing Good Commercial Practice verification I observed a pile of DOAs on the table at the end of the medium bird DOA belt. Upon investigation I observed 2 live birds in the middle of the approximate 50 DOAs. (b)(6)</p> <p>(b)(6) were notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b)(6) stated that the personnel responsible will receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA591512 4621G	21DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1523 hours while performing Good Commercial Practice verification I observed two (2) live birds in the DOA bin with approximately 25 DOAs. (b)(6)</p> <p>(b)(6) and (b)(6)</p> <p>(b)(6) were notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b)(6) stated that the DOAs will be placed on the stainless-steel table to ensure none are alive prior to being placed into the DOA bin. At approximately 1550 hours, I was notified that the inspector on line 2, station 3 had hung back one (1) bird for Veterinarian disposition. Upon arrival to line 2 I observed a cadaver with head intact which was red to purple in color and no cut to the neck. Upon further investigation, I observed two (2) additional cadavers in a stainless-steel bin which had been removed from production by establishment personnel. (b)(6)</p> <p>(b)(6) was notified of birds dying other than by slaughter. (b)(6) stated that the kill line would be slowed to ensure that all birds are cut by the kill blade and the back-up kill personnel. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA541712 0023G	23DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600 hours, I was notified that the inspector on line 1, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival to line 1 I observed a cadaver with head intact which was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. Upon further investigation 1 cadaver was observed in a stainless-steel bin next to the hot rehang belt. This cadaver was observed to have a red to purple neck and head, a cut to the skin of the neck which traveled from the right side of the neck around to the back of the neck and both carotid arteries fully intact. I was then notified that the inspector at line 2, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival at line 2 I observed a cadaver with head intact which was red to purple in color, no cut to the neck, petechia in the breast muscle and no viscera. At approximately 1622 hours (b)(6) was notified of the observation of birds dying other than by slaughter. The establishment 30-minute break had just begun. (b)(6) stated that he would provide a corrective action after the break.</p> <p>At approximately 1832 hours, I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade or that had received cuts to only one side of the neck. (b)(6) (b)(6) stated that the corrective action taken was to adjust the kill blade and the guide bar that ensures that the bird's feet are seated in the shackles. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live</p>

Table: MOIs in Response to FOIA2020-126

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>poultry prior to slaughter. (b)(6) and (b)(6)</p> <p>(b)(6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b)(6)</p> <p>Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table: Noncompliance Reports in Response to FOIA2020-126

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P6505	Norman W. Fries, Inc.	BBA101 511380 8N-1	11/08/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Wednesday 11/06/2019 at 2323 while I was with (b)(6) on line 2, I was called by (b)(6) (b)(6) and (b)(6) to the Evisceration area where (b)(6) noticed 2 full barrels of Cadavers next to line 2 and 1 full barrel next to line 1, and (b)(6) tagged them with USDA Tag number B38137008, on looking at the birds they were red to purple with congested neck and no cuts were observed on their necks giving an appearance of typical cadavers, I notified (b)(6) (b)(6) and (b)(6) of the issue, they said there was an issue with the kill machine that was fixed, but while we were there, we noticed more cadavers coming on to lines 1&2. The number of cadavers was too many to count but roughly there were over 300 birds. Live chickens entering the scald tank and dying by means other than slaughter is not according to PPIA and Agency regulations requiring that live birds to be handled in a manner consistent with good commercial practices. Previous MOIs were issued by (b)(6) and (b)(6) for the same issue on 07/25/2019 and 09/19/2019 respectively indicating a system failure to control this process and ongoing pattern or trend is developing.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2020-126

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P687	House of Raeford	XRA1117123804N-1	12/04/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Around 1030 hour on 12/4/19, (b)(6) can to me inside in plant USDA-FSIS Office, (b)(6) stating that there were piles of birds backed up on the conveyor belt all the way to the entrance to the live hang area (inside) and that they were fallen off the conveyor on the cement floor some estimated 8 plus feet below. When I arrived at live hang I observed a very tall pile of dead chickens piled at the end of the hanging table on either side as workers were gathering the dead chickens. (b)(6) stated she had already seen 6 barrels of dead chickens by that time. We continued to the cage dump area where I observed the Day Shift Receiving Supervisor, whom I had just seen in hanging area, was now straddling the incline conveyor belt sides going to live (that is high above the ground). He was pulling chickens out of the (stuck) pile just in front & to right of the cage dump. He was straddling several feet from the cage dump conveyor onto of metal sides of the incline conveyor leading to the hanging area. I also observed an employee picking up chickens off the ground, carrying 2 -3 in each hand held by the leg(s). They looked like were perhaps dead. But I was too high up to confirm. Plant Manager – Randy Crapps was present at the time of my observation in which I expressed this was a GCP concern. At the time I could not understand why so many chickens, why or how the pile occurred. I returned to live hang to which I noted the birds were still being put in the condemn barrels. I touched some to feel they were warm like a live chicken and noted to Plant Manager – Randy Crapps some of the dead chicken that had fresh injury; showing him approximately 5 in all. Some of the chicken midways and to the bottom of the tall pile were cool to touch, Some with and some without rigor mortis. Total as witnessed by IPP, approximately 15+ full (yellow) condemn barrels dead chickens</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							were collected due to this incident. Gathering and assessing the situation, I did notice a cage door carried from the live hang room. It was reported that this was a factor in this GCP occurrence; that it fell off one of the cages into the cage dump. The other information gathered was that the cage dump operator continued to dump chickens on top of each other. Also, when I went back outside to finish my observations, I stopped the cage dump operator from dumping chickens when the chickens were approximately halfway across the cage dump conveyor. I subsequently notified Day Shift Receiving Supervisor and Day Shift First Processing Manager of this finding; concerned the operator may injury or kill more chickens by dumping chickens on top of chickens. Around 1330-hour Day Shift Manager- Chuck Oree and Plant Manager – Randy Crapps was verbally notified would be documented as noncompliance.	

Table: Noncompliance Reports in Response to FOIA2020-126

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P5787	Pilgrim's Pride Corporation	DEB580 911110 1N-1	10/31/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>#237 On October 31, 2019 at approximately 1031, there were at least 200 birds, the majority of them dead on arrival birds (DOAs), lying on the floor of the live hang area. Most of this pile contained DOAs with some live weak birds among them. I counted at least 20 birds in this pile that were still alive though moribund being buried under/smothered among the DOAs. I notified the (b)(6) to stop hanging birds until this pile could be properly sorted and any live birds removed from among the DOAs. The pile was sorted and the plant resumed hanging birds at approximately 1039. The DOAs continued throughout the day but were more successfully sorted by the establishment. One DOA was removed from Meyn line 2 inspection station 2 by an USDA inspector. I confirmed the bird was a DOA and condemned it. DOAs should not be hung in the live hang area and allowed to be conveyed into any processing areas. The weather had turned cold overnight and these chickens died by means other than slaughter. While it appeared most of the DOAs had died prior to arrival into the live hang area, the weak, moribund birds were thrown onto the same pile as the DOAs thereby endangering them to die by being smothered among the DOAs (died by means other than slaughter). This is non-compliance of 9 CFR 381.65(b) whereas poultry must be slaughtered in accordance with good commercial practices. Chickens dying by means other than slaughter create an insanitary condition and are adulterated in non-compliance of 9CFR 381.65(a) and 9 CFR 416.4(d). (b)(6)</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2020-126

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P5787	Pilgrim's Pride Corporation	DEB180 412062 6N-1	12/26/2019	04C05	Poultry Good Commercial Practices	381.65(b)	NR# 278 At approximately 0355, while performing the stunning effectiveness component of the good commercial practices procedure, I walked over to line 1 and observed the backup cutter pull the head off of a conscious bird without using a knife. I then observed the backup cutter throw the head into the drain. After he did this, he turned around to make sure no one saw him. When he saw that I was standing there, I shook my head, letting him know I saw him. I then went to the office of Evisceration (b)(6) and notified him of the noncompliance. (b)(6) then left his office and went straight to the backup cutter to inform him of the animal welfare issue. This is a noncompliance with 9 CFR 381.65(b) (b)(6) (b)(6)	CLOSED
P7264+V72 64	Sanderson Farms, Inc.	VLB510 912530 6N-1	12/04/2019	04C05	Poultry Good Commercial Practices	381.65(b)	On Wednesday December 4, 2019 at approximately 1205 hours while doing a walkthrough under the hanging dock (USDA) Dr. Akers observed (4) live young chickens in the(DOA's) bin that contained some dead- on- arrival (DOA's) chickens. (b)(6) was notified of this finding. (b)(6) stated that the birds found were decapitated and disposed of properly and a welfare retest was performed. The preventive was that all birds will be decapitated, failure to do so will result in disciplinary action a training will be performed. The establishment failed to comply with the following regulatory requirement: 9 CFR 381.65 (b) states, "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Blood from the killing operation must be confined to a relatively small area. This document serves as a written notification of your failure to comply with regulatory requirements could result in additional regulatory or administrative action per 9 CFR 500.4.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM27 101230 14N-1	12/14/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 12-13, 2019 at approximately 1725 hours while performing a Good Commercial Practices task in the Live Hang Receiving Area, I observed a bird laying on the ground underneath the roller bed where empty cages leave the bird dump exit. Upon further observation, the bird appeared to be immobile, head down in the litter, lying flat on the ground. I proceeded to the Live Hang Room and summoned (b)(6) (b)(6) to the scene. (b)(6) proceeded to remove the bird from underneath the Roller Bed. Upon further examination of the bird it was obvious that it was dead from blunt force trauma. The carcass had sustained a 4 in. by 6 in. rectangular full thickness tear into its abdominal cavity exposing a 6 in. loop of semi moist intestine dangling from the opening. One could assume that it had succumbed in the last couple of hours. (b)(6) and Plant Manager, Mr. Brian Shankle were notified of the forthcoming noncompliance. (b)(6) (b)(6) and I observed the Roller Bed for its integrity and noticed that there is a 6 in. by 3 ft. opening in the Roller Bed platform as the cages exit the Bird Dump. As a possible root cause this bird may have escaped from its cage during the dumping process, then killed by a rolling cage crossing the surface of the roller bed and dragged through the previously mentioned opening. As a corrective action (b)(6) indicated that he would have Maintenance weld a metal plate in place to prevent reoccurrence. This document serves as written notification of the establishment's failure to meet the regulatory requirements of 9 CFR 381.65(b) and serves as written notice that continued failure to meet regulatory requirements can lead to enforcement actions described in 9 CFR 500.4. Plant management is expected to employ proper handling methods consistent with good commercial practices. It is important for the</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>establishment to treat poultry in a manner that prevents needless injury and suffering in order that a commercially marketable, unadulterated product may be produced as described in 9 CFR 381.65. As stated in 9 CFR 381.65(b) in Support of Good Commercial Practices: "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". The establishment is reminded that NRs for noncompliance with 381.65(b) and MOI for GCPs when finalized are posted for public review on the FSIS website and that the information associated with NRS and GCPs can be FOIA requested by individuals from the general public. The establishment is also reminded they are responsible for providing their own MOI responses through PHIS. Copies of this NR/MOI will be distributed to the Establishment, the USDA inspection file, and the District Veterinary Medical Specialist per Directive 6100.3. The issue will also be discussed at the next weekly meeting. (b)(6)</p> <p>(b)(6)</p>	
P1137	Tyson Foods, Inc.	YBO241 611070 1N-1	11/01/2019	04C05	Poultry Good Commercial Practices		Created in error.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P517	Mar-Jac Poultry-MS	QOO16 041136 29N-1	11/26/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On November 26, 2019, at approximate 2040, while performing GCP verification for the Southside picking line (line #2), CSI Manuel observed a systemic failure in the picking room, which resulted in an out of control process. Specifically, approximately three live birds were observed entering the scald tank because the backup killers, even with additional help, could not keep up with the amount of birds missed by the kill machine. Also observed were conscious and alert birds with their heads raised, exiting the kill area, with no further intervention between them and the scalders. Regulatory control was taken by instructing management to stop hanging on the back dock for the affected line (b)(6) (b)(6) was notified of this noncompliance verbally and in writing with this NR. This represents a failure to meet regulation 381.65(b).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL170 411540 7N-1	11/07/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 11/4/2019 at approximately 0025 hours I, (b)(6) was observing the carcasses prior to the pre-sorters on Line 1 and 2 and began seeing cadavers emerging from the picker room. Between 0025 hours and 0040 hours, while observing at the area of the pre-sorter station for Line 2, I observed fourteen cadavers. Twelve of the carcasses displayed signs of a classical cadaver, with bright red skin and dark red/purple swollen heads and no evidence of a neck cut. The other two carcasses had bright red skin with dark red/purple swollen heads but had very superficial cuts on the necks which did not sever any major blood vessels, indicating the carcasses were insufficiently bled out. (b)(6)</p> <p>(b)(6) notified me that the kill line during this time had been slowed to 100 bpm and technicians were working on the auto-kill machine. At 0040 hours and 0042 hours while observing in the pre-sorter area on Line 2, I again observed two more classical cadavers on Line 2. At 0047 hours, while observing at the Line 2 pre-sorter station, I observed a cadaver coming out of the picker room on Line 1. I went to the pre-sorter station at Line 1 and as I inspected the cadaver on the line, I observed that the pre-sorter employee on Line 1 had filled the hanging rack and condemned barrel beside the Line 1 pre-sorter station with cadavers. I sorted the carcasses on the hanging rack and the condemned barrel, and I counted nine cadavers with no evidence of any cuts, and sixteen carcasses that had their heads removed, that displayed physical signs of cadavers, with dark red necks and bright red skin. At 0050 hours when I returned to Line 2 pre-sorter station, I observed the pre-sorter employee had removed four more cadavers from the line and placed them on the rack adjacent to the Line 2 pre-sorter station. At 0056 hours, while observing at the Line 2 pre-sorter station, I observed three more cadavers with no neck cuts on Line 2. At</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>this time, I notified (b)(6) that I was taking a Regulatory Control Action and he was to stop shackling on Line 2 until I received written corrective actions for the cluster of cadavers I was observing. I notified (b)(6) that I would be documenting a noncompliance for the cluster of cadavers, loss of process control and ineffective measures being taken to mitigate the circumstances of auto kill machine malfunctions. From 0025 hours to 0056 hours, between Lines 1 & 2, I observed a total of 49 cadavers. As carcasses continued to come through on the kill line as it emptied, I observed one cadaver each at 0059 hours and 0100 hours on Line 2 at the Line 2 pre-sorter station. At this time, I left the kill floor to notify (b)(6) of my findings. I instructed (b)(6) to continue watching the lines and notify me of her findings. From 0101 hours to 0112 hours, (b)(6) observed fifteen cadavers on Line 2 at the Line 2 pre-sorter station before birds were cleared off Line 2. At 0116 hours, (b)(6) Locks provided me with written documentation proffering the plant's corrective actions as follows: "kill line will be set at 100 bpm and half line would be hung until the situation could be effectively addressed. Visual checks will be performed throughout this testing process. Once the necessary adjustment have been confirmed, production will resume at normal speed." He also verbally notified me that an extra back up cutter would be added to the line for a total of two back-up employees for Line 2. At this time, I released Line 2. At 0118 hours, (b)(6) notified me and Superintendent Locks that he observed five cadavers with no cuts on Line 1 while observing from the Line 2 pre-sorter station. (b)(6) proffered that he would put in place the same corrective actions on Line 1 as was placed in Line 2. After corrective actions were in place, (b)(6)</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>observed only one more cadaver with no cut at 0151 hours on Line 2 at the Line 2 pre-sorter station. After lunch (0215-0300 hours), I again observed cadavers on both Lines 1 & 2 from the Line 2 pre-sorter station. From 0304 hours to 0335 hours (at 0304 – two birds, then one each at 0309, 0312, 0316, 0331, 0335 hours) for a total of seven cadavers on Line 2. From 0321 hours to 0330 hours (one cadaver each at 0321 and 0330 hours) I also observed two cadavers on Line 1. During this period from 0300 hours to 0335 hours, Line 2 was running at 126 bpm and Line 1 was running at 115 bpm. At this time, I asked the Establishment for further corrective actions. The Establishment elected to go back to their proffered written procedures of 100 bpm and only filling half the line. (b)(6)</p> <p>(b)(6) called maintenance at this time to further address the auto-kill machine. At 0349 hours, I observed one cadaver on Line 1 while observing from the Line 2 pre-sorter station. At this time the Establishment elected to run the lines full, but at 70 bpm. At 0445 hours, I observed one cadaver on Line 1 from the Line 2 pre-sorter station. At 0446 hours, I again observed two cadavers on Line 2 from the pre-sorter station. At this time, (b)(6) notified me that they repositioned their back up cutter personnel. At 0449, the Establishment elected to increase their line speed to 100 bpm with the line full. At 0501 hours, I observed two cadavers on Line 2 at the Line 2 pre-sorter station. At 0527 hours, the Establishment elected to increase their line speed to 126 bpm. At 0532 hours, SCSI Pacheco observed one cadaver on Line 1 while observing from the Line 2 pre-sorter station. From 0535 hours to 0550 hours (one cadaver each at 0535, 0536, 0538, 0548, 0550 and two cadavers at 0537 hours) (b)(6) observed a total of seven cadavers on Line 2 from the Line 2 pre-sorter station. At 0556 hours, (b)(6)</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
						(b)(4)	<p>observed one cadaver on Line 1 while observing from the Line 2 pre-sorter station. At this time, the Establishment elected to reduce the line speed to 100 bpm. At 0602 hours, (b)(6) observed two cadavers within 2 minutes on Line 2 from the Line 2 pre-sorter station. At this time, further corrective actions were proffered by the Establishment. They decided to hang birds on four shackles and skip one shackle at a line speed of [redacted] bpm. Due to the observation of cadavers throughout the entire shift and the inability to maintain effectiveness of the corrective actions, I notified the Establishment that the procedures currently in place must be maintained for the remainder of shift. No further cadavers were observed for the remainder of the shift. Between Lines 1 & 2, I had observed 98 cadavers during the night shift.</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL170 511350 7N-1	11/07/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 11/4/2019 while observing at the Line 2 pre-sorter station, at 2223 hours, (b)(6) observed three cadavers on Line 1 and at 2224 hours, (b)(6) observed one cadaver on Line 2. Between 2226 hours and 2246 hours (at 2226, 2236, 2240, 2246 hours), while observing at the Line 2 pre-sorter station, (b)(6) and I, (b)(6) (b)(6) observed four cadavers on Line 1. (b)(6) informed (b)(6) of our findings. Shortly after, (b)(6) notified me that the technicians were working on the auto-kill machine to adjust the cutting mechanism. Between 2251 and 2255 hours, (b)(6) and I observed six cadavers on Line 1 while observing from the Line 2 pre-sorter station. At this time (b)(6) notified me that Line 1 had been slowed to 115 bpm, Line 2 was slowed to 126 bpm and the Establishment would begin skipping shackles. (b)(6) notified me that an extra back up cutter had been added and that he also had placed employees after the stimulator, before the scalding, to ensure no live birds enter the scalding. Birds which had been missed by the machinery and back-ups were removed and taken back to live hang and any birds with questionable cuts had their heads removed. No further cadavers were observed until the time that the plant decided to stop slaughter operations on Line 1 at 0000 hours. Between Lines 1 and 2, FSIS inspection personnel observed 14 cadavers during the night shift. Following discussion with District, (b)(6) notified (b)(6) of the forthcoming noncompliance on 11/5/19. In addition, on 11/5/19, (b)(6) notified (b)(6) of the forthcoming noncompliance. This Noncompliance Record is linked to PHIS NR BXL1704115407N/1.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL351 711010 5N-1	11/05/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 0820 hours (during the Day Shift) on 11-5-19, (b)(6) observed two cadavers on the Kill Line for Line 2 at the area prior to the pre-sorter station. (b)(6) went to the USDA office in Plant 1 to call (b)(6) (b)(6) to inform her about the cadavers she observed. As (b)(6) was walking back to the kill floor from the USDA office, she noticed a third cadaver on line 2 while walking in the area prior to the pre-sorter station. All three cadavers observed by (b)(6) had bright red skin and had no neck cuts. At approximately 0835 hours (b)(6) and I, (b)(6), observed that the grey condemned barrel next to the pre-sorter station for Line 2 was approximately 2/3 full. Upon closer examination, we observed that all the visible birds (6-7 total) in the barrel were cadavers based on the bright red skin of the body, neck and head (carcasses with neck and head visible). At approximately 0840 hours (b)(6) and I went to the scalding/picker room in Plant 1. (b)(6) arrived shortly thereafter in the scalding/picker room. (b)(6) asked me if everything was OK. I informed (b)(6) (b)(6) that (b)(6) observed cadavers on Line 2 while at the pre-sorter area on Line 2. In addition, I informed (b)(6) (b)(6) of the grey condemned barrel containing the numerous cadavers. (b)(6) (b)(6) did not respond to what I had said and left. (b)(6) returned a short time later, and at 0845 hours in the presence of (b)(6), (b)(6) observed on Line 2 kill line a live bird with its eyes blinking and looking around as it entered the scalding. The bird that entered the scalding had no neck cut. Shortly after further investigation, I observed one cadaver leave the Line 1 scalding at approximately 0850 hours and another cadaver leave the Line 2 scalding at</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>approximately 0852 hours. Neither of these birds had neck cuts. (b)(6) and I then proceeded to observe both Kill Lines at the area before the pre-sorter stations for Line 2. Between 0853 and 0910 hours we observed two more cadavers on Line 1 and seven more cadavers on Line 2. None of the birds had neck cuts. (b)(6)</p> <p>(b)(6) was present for most of these observations but left at approximately 0908 hours. At approximately 0910 hours I informed (b)(6) who was standing between the Line 1 and Line 2 Leukosis Check stations that I needed to inform (b)(6) that the plant would be receiving a noncompliance for the cadavers and that I needed the plant's Corrective Actions. (b)(6)</p> <p>(b)(6) radioed for (b)(6) but he did not return to the area at that time. At approximately 0912 hours while (b)(6) and I were in the area of Line 2 pre-sorter station, (b)(6) informed us that the plant would be adding two more back-up cutters after the break. I asked (b)(6) if the plant had any plans to reduce the line speed or implement other corrective actions. (b)(6) informed me that he would ask his supervisor. Prior to observing the kill line at approximately 0830 hours, I checked the line speed of both Lines 1 & 2 at the Plant 1 line computer control room and both were set at 140 bpm. As I was returning to Plant 2, I saw (b)(6) and informed him of the cadavers and forthcoming noncompliance. Between lines 1 & 2, FSIS inspection personnel had observed 20 cadavers and 1 live bird prior to scalding during the day shift. This Noncompliance Record is linked to PHIS NR# BXL1705113507N.</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL420 511250 7N-1	11/07/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 11/5/2019 at start-up in Plant 1 on night shift, while observing carcasses shackled on the line at the Line 2 pre-sorter station, at 2224 hours (b)(6) (b)(6) observed one cadaver on Line 1, at 2230 hours one cadaver on Line 2, and at 2233 hours, four cadavers on Line 2. (b)(6) notified (b)(6) of his findings. (b)(6) continued to observe birds from the Line 2 pre-sorter station and observed eight cadavers between 2234 and 2236 hours on Line 2. I, (b)(6) (b)(6), joined (b)(6) and we observed thirteen cadavers between 2237 and 2240 hours from the Line 2 pre-sorter station. Between 2233 hours and 2240 hours, we observed twenty-seven cadavers. During the above interval, (b)(6) was on the radio notifying supervisors of the repeated cadavers. At this time, I asked (b)(6) if he could call (b)(6) or (b)(6) to find out what corrective actions were being taken. At 2240 hours (b)(6) informed me that he was going to stop slaughtering on Line 1 and Line 2. (b)(6) proceeded to live hang and verified that live hang had stopped hanging on Line 1 and Line 2. While the chickens that were previously on the shackle line processed out, (b)(6) and I continued to observe from the Line 2 pre-sorter station. Between 2241 hours and 2249 hours, we observed five cadavers on Line 1 and six cadavers on Line 2. At 2255 hours, I notified (b)(6) (b)(6) of the forthcoming noncompliance due to a cluster of cadavers as well as not effectively ensuring birds did not continue to enter the scalding alive once live hang was stopped. Birds started to emerge from the picking room again at 2256 hours. (b)(6) provided the following corrective actions that were made while there was a gap in the line between 2249 hours and 2256 hours: the auto-kill machinery was adjusted, two back up cutters were in place for</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>both Lines 1 & 2, and birds would be hung on every other shackle until the situation could be effectively addressed. At approximately 2300 hours I proceed to verify the corrective actions. I went into the "picking room" to observe the birds coming out the stimulator. (b)(6) and (b)(6) were present with me. While observing the birds for proper cuts and signs of consciousness, I observed two birds on Line 2 blinking, turning their heads and flapping their wings. I observed superficial cuts on their necks and showed (b)(6). At this time, (b)(6) euthanized the two birds. I then proceeded to the "blood room." I observed that there were two back up cutter employees per line. I also observed the lead person adjusting the Line 2 guide bar for the auto-kill machine. On both lines, I observed multiple birds going around the guide bar and missing the auto-killer. The two back up cutters on each line were diligently working to ensure these missed birds were cut. Lastly, I checked the line speed and both lines were going 110 bpm. Between Lines 1 & 2, FSIS inspection personnel had observed 38 cadavers and 2 live birds prior to scalding during the night shift. No further cadavers were observed until Plant 1 ended operations at lunch time at 0215 hours. This Noncompliance Record is linked to PHIS NR BXL1705113507N/1 and PHIS NR BXL1704115407N/1.</p>	