

Good Commercial Practice MOIs for a District(s): 40 from 1/1/2020 12:00:00 AM to 3/31/2020 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	3/24/2020	Poultry Good Commercial Practices	NHH0706035124G	Finalized	(b)(6)
Comments	Est. P-33900, Foster Farms at Farmerville, LA in March 23, 2020 at 0600 hours. In attendance: (b)(6) and (b)(6)							
	At approximately 0540 hours, 23rd of March 2020, I, (b)(6) found 4 young chicken cadavers inside a vat near the hot rehang table. Each of the four young chicken cadavers has intact head and neck showing blackish and reddish discoloration on its head and neck and carcass, indicative of not been bled out. (b)(6) is summoned to the area and he concurred that the aforementioned young chicken are cadavers which are subsequently condemned.							
	Few minutes earlier, I observed that the back-up cutter in Line 1 is desperately catching up on uncut birds missed by back up cutter on Line 2. (b)(6) is accordingly notified. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b)(6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.							
	Respectfully, (b)(6) P-51179 Sanderson Farms - Palestine.							
40	4014	P33900	Foster Farms	3/25/2020	Poultry Good Commercial Practices	NHH4005032425G	Finalized	(b)(6)

40	4029	P206	Pilgrim's Pride Corporation	1/15/2020	Poultry Good Commercial Practices	KCC4216015015G	Finalized	(b)(6)
Comments	<p>At approximately 1146 hours, while performing ante mortem inspection at the back-dock area, I observed a chicken's leg caught between the door and the side wall cage frame. This cage was the 4th cage from the tail end of the trailer and on the top level, bottom cell on the right. I then observed a chicken with its head caught between the door and the top of the cage frame. This cage was directly beneath the cage that was mentioned above, third cell on the right. The chicken's head was pale in color, the eyes were closed, and the beak was open wide. I could not see any breathing pattern exhibited by this chicken, which indicated to me that this chicken was dead due to strangulation. I continued with ante mortem and observed a chicken with its wing caught between the door and the cage frame. The angle of the wing indicated that this wing could be broken. This cage was on the top level at the very tail end of the trailer, second cell on the right. I immediately located an employee that could find someone from management for me. The (b)(6) arrived, and I showed him the deficiencies that I had discovered. He immediately radioed for Plant Manager Jose Cabrera, (b)(6) and (b)(6) and (b)(6). I informed (b)(6) that no more cages were to be unloaded from this trailer at this time. He then told the back-dock forklift drivers not to remove any more cages from the trailer. When the management team arrived, I showed them the deficiencies that occurred when the chickens were being placed in the cages by the catch crew. I informed (b)(6) that this was unacceptable, and a MOI would be written. I allowed the forklift driver to remove the cage with the chicken's leg caught in the door and place the cage on the ground at the end of the trailer. (b)(6) opened the door to release the leg. I immediately noticed that the leg was broken.. I then turned back around and noticed that the cage in which the chicken's head was caught was no longer on the trailer, nor was it on the ground at the end of the trailer. I asked (b)(6) where that cage went to. He stated that he did not know and that he did not tell the forklift drivers that they could remove any other cages. We then observed the forklift driver remove another cage from the trailer. (b)(6) immediately stopped the employee from going any further with that cage. I informed management at that time that I had not allowed any other cages to be removed from the trailer except for the cage in which the chicken's leg was caught in the door. I informed management that they needed to locate the cage in which the bird's head had been caught in the door. The cage was located on the back-dock, waiting to be dumped onto the live hang belt. The last cage in which the wing was caught was removed from the trailer and set on the ground. The door was opened, and the wing was released. Fortunately, the wing was not broken. The chicken with the broken leg was humanely euthanized by the establishment. USDA's concerns are that the handling of the chickens that were observed today should have been identified by the plant's GMP program prior to USDA observing them. USDA encourages the establishment to respond to this MOI as well as follow their written GCP program. A similar GCP MOI was documented on 1-10-2020, MOI - KCC481801140G , for damaged cages being placed back into circulation and the potential for injury to the chickens.</p>							
40	4029	P7044	Tyson Foods, Inc.	1/13/2020	Poultry Good Commercial Practices	GJJ2416012013G	Finalized	(b)(6)

Comments	Est. P7044, Tyson Foods, Inc. January 7, 2020 at 2040 hours. In attendance: (b)(6) and (b)(6) GPM Patricia Williams, GPM Mike Harrison, (b)(6)								
	<p>At approximately 1720 hours, 7th of January 2020, (b)(6) found 7 young chicken cadavers at post hock cutter station. I was summoned to the area and I verified the cadaver disposition. All the 7 young chicken's neck and head are intact and with hematoma, reddish-dark in color. The carcass is also reddish in color. (b)(6) was collecting the cadavers for disposal when GPM Mike Harrison came and concurred those are cadavers. I discussed the aforementioned with (b)(6) together with GPM Patricia Williams. (b)(6) and GPM Williams said they will address the issue as soon as possible and make sure that there will be no more cadaver on the line.</p> <p>At approximately 1120 hours, 10th of January 2020, I, (b)(6) observed the following while performing poultry GCP: At the post hock cutter station, I found 2 young poultry cadavers on the barrel on 1 young poultry cadaver on the floor, 3 feet away. The head and neck are intact with hematoma, dark red in color. The carcass is reddish in color. GPM Max McCormack is notified accordingly and he concurred they are cadavers.</p> <p>I reminded the est. management officials in attendance that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended to them to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a copy of this document. I notified the est. management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b)(6) at P7044 Tyson Foods Inc.</p>								
	Plant Management Response								
	<p>In response to the MOI dated 1/13/2020.</p> <p>The incident involved finding cadavers on two separate occasions at the post hock cutter station.</p> <p>Once management is notified of the deficiencies it is priority to make production team members aware of the issues so that we can prevent these issues. Our backup killers have been given the authority to stop the slaughter lines in in in the event of equipment malfunction or if they can not maintain process control. The plants carcass sorters were instructed to notify management if they observe a cadaver so that additional inspections of the slaughter equipment to ensure its proper operation.</p> <p>The plant management at this facility recognizes our responsibility to be a steward to the animals in which are entrusted to us. We will continue to take the measures necessary to ensure that we handle the animals in a manner consistent with industry practices. Our management team will continue to monitor our processes, train our team members, and take decisive action in order to meet the standards of Good Commercial Practices.</p>								
40	4029	P7044	Tyson Foods, Inc.	1/23/2020	Poultry Good Commercial Practices	GJJ1315013423G	Finalized	(b)(6)	

Comments

Est. P7044, Tyson Foods, Inc. January 22, 2020 at 1815 hours. In attendance: (b)(6), (b)(6), Plant Manager Tommy Brown, (b)(6) and GPM Mike Harrison.

At approximately 1530 hours, 22nd of January 2020, I (b)(6) observed the following while performing poultry GCP verification task: The floors of the bird cages at the rear end of five trailers are wet and with retained water. One cage is made up of 3 sub-cages in 5 tiers. These sub-cages contain approximately twenty young chicken each which are 33-34 day old and approximately 3.70-3.80 pounds. The feathers of all young chicken are soaked wet, they are huddled together at the far end of the cage. There are at least 2 dead and 2 moribund on each cage. Few more are shivering, gasping for breath with closed eyes and ruffled feathers. The young chicken in the upper sub-cages are less wet and there are less dead and moribund. The temperature outside is 39 degrees Fahrenheit, it is moderately raining with 4mph wind speed.

There is one cage in the middle of one trailer without a side board and all the young chicken therein are wet, huddled together. The sub-cage at the bottom, there at least 8 dead or moribund young chicken. The upper sub-cages has fewer dead or moribund numbers.

The young chicken in other cages which are not wet do not have the aforementioned clinical observation.

I notified GPM Mike Harrison, (b)(6), (b)(6) and (b)(6). Following are establishment's immediate corrective action: The cages by the rear end of the trailer are immediately unloaded. The cage without side board is immediately unloaded and separated. The loading crew at the farms are notified accordingly by (b)(6). Other corrective actions that maybe be implemented are the following: (1) No cage without side board will be transported; (2) The cages by the rear end will be covered with tarpaulin or wrapped; (4) The trailer drivers will be advised to drive slowly.

I reminded the est. management officials in attendance that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended to them to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a copy of this document. I notified the est. management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Respectfully, (b)(6) at P7044 Tyson Foods, Inc.

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4029

P7044

Tyson Foods, Inc.

3/16/2020

Poultry Good Commercial Practices

GJJ4712033816G

Finalized

(b)(6)

Comments	<p>On March 16, 2020, at approximately 1045 while conducting a GCP task, (b)(6) observed the following conditions in the Live Receiving Area. She was performing ante-mortem examination on trailer number 23839. There were multiple cages throughout the trailer that had doors open and one bird noted with part of its' lower abdomen and leg pinned by the cage door on a top cage. (b)(6) noticed the birds sitting on the doors and not in cages. Upon further investigation, she noticed a total of approximately 12-15 birds outside of cages throughout the trailer and more sitting on the cage doors. There was a team member removing the birds from the trailer bed and cage doors by placing them into cages and closing the cage doors.</p> <p>(b)(6) immediately notified Evisceration GPM Max McCormack of the concern with live bird humane handling and transport. Mr. MacCormack and (b)(6) came out to the trailer. The team member appeared to be done retrieving birds from the trailer and he walked away. (b)(6) pointed out the bird that was pinned in the cage door on the top cage. She explained that she had observed the bird during her first walk around and that it had been observed with labored breathing and moderate erythema in the ventral abdomen that was visible. PHV Rizzo directed the establishment to correct the issue. Mr. McCormack climbed on the trailer and was able to open the cage door, releasing the bird from being pinned, and pushed it into the cage and closed the door at 1055. The bird was observed alive after being released by Mr. McCormack. The establishment explained that it had obviously been closed that way either during transport because multiple cages were misaligned causing the cage doors to come open and birds to come out of the cages and possibly have the bird become pinned or it was closed that way at the farm by the catch crew which is supervised by (b)(6).</p> <p>The establishment was doing an investigation to determine the cause of the multiple cage doors being open on the trailer upon arrival to the establishment. No answer was provided to USDA prior to posting this Memorandum of Interview.</p> <p>Allowing birds to be outside cages and be pinned in cage doors is inconsistent with the Agency's expectations of Good Commercial Practices. Team members should address highest priority concerns from an animal welfare standpoint first, then work on the other issues. The establishment is asked to ensure establishment employees moving live animals are employing humane methods of handling consistent with Good Commercial Practices outlined in the Federal Register Notice /Vol. 70, No. 187 – September 28, 2005, to 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>							
Plant Management Response	<p>In response to the Memorandum of Interview dated 03/16/2020, we would like to respond to your issues as follows:</p> <p>This incident involved the observation of a live haul trailer that had multiple open doors which allowed birds to exit their cages.</p> <p>The incident was investigated, and it was found that the cages were in proper operating condition. When the truck arrived our team member on the yard observed the loose birds and initiated the process of properly handling the birds by returning them to an operation cage. Further investigation found that the truck transporting this trailer had made a hard stop which shifted the cages and allowed some of them to open. In the future the live haul drivers have been instructed to notify the plant upon their arrival if they have experience a hard stop during their travel so that plant management can arrange clean up measures as appropriate.</p> <p>The Plant Management at this facility recognizes our responsibility to be a steward to the animals in which are entrusted to us. We will continue to take the measures necessary to ensure that we handle the animals in a manner consistent with industry practices. Our Management team will continue to monitor our processes, train our team members, and take decisive action if deviations are found in order to ensure that we continue to meet the standards of Good Commercial Practices.</p>							
40	4035	P19688	Sanderson Farms, Inc.	2/14/2020	Poultry Good Commercial Practices	KJA5017020814G	Finalized	(b)(6)

Comments	At approximately 1714 hours on February 14, 2020 a live bird, that was still breathing, was observed entering the scalding tank on line 1. (b)(6) observed the cadaver.								
	9 CFR 381.65(b) requires that poultry be slaughtered in accordance with GCP and in a manner to ensure breathing has stopped before scalding. Furthermore, 9 CFR 381.90 states that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. (b)(6) disposed of the carcass immediately.								
	As immediate corrective actions to prevent ongoing bird suffering and adulteration of product, (b)(6) said he would ensure the automatic knife was working properly, discipline the employee stationed at the back up kill position, and provide training to said employee.								
	Preventing mistreatment and slaughtering poultry in compliance with 9 CFR 381.65(b) decreases the chances of producing adulterated carcasses. (b)(6)								
40	4043	P165H	OK Foods, Inc.	1/17/2020	Poultry Good Commercial Practices	DAF4708013717G	Finalized	(b)(6)	
Comments	On the afternoon/evening of 1-15-20 birds were caught and brought to the plant from Hannah Farm located in Waldron, Arkansas. The earliest load arrived at 1747. Due to water related issues, the establishment did not slaughter on the evening of 1-15-20 and did not resume normal operations until approximately 0715 on 1-17-20. These same birds are still on site and have been without food or water for an extended period of time (approximately 37 hours). The establishment's Animal Welfare Plan contains the National Chicken Council Animal Welfare Guidelines and Audit Checklist for Broilers. Page 11 of the plan states "Feed withdrawal must not exceed 18 hours prior to slaughter". Page 14 of the plan states "Holding times of live birds at the plant must be kept to the minimum consistent with good processing practices, with the maximum time from catching to slaughter recommended to not exceed 12 hours". Both of these timeframes were exceeded. On the morning of 1-17-20, I met with Mr. Jeremy Harwell, Assistant Plant Manager and discussed my concerns over the length of time these birds were kept on-site without food or water. Mr. Harwell understood my concerns and explained that the plant had requested that OK Farms live haul division return the birds to a farm on 1-16-20. However, this did not occur.								
Plant Management Response	see attachment for response								
40	4043	P165H	OK Foods, Inc.	3/30/2020	Poultry Good Commercial Practices	DAF2512032930G	Finalized	(b)(6)	
Comments	At approximately 0641 on Monday, March 30, 2020 while performing an ante-mortem examination on the back dock, I observed the following. An employee was removing birds from a cage and placing them in a shackle attached to a scale in order to obtain individual live bird weights. The employee then removed the birds from the shackle by the hocks and threw them in a side arm motion back into the cage. During this time, the back dock supervisor was standing approximately 6-8 feet away recording the individual bird weights. After observing the employee weight approximately four birds and return each by throwing them side arm back into the cage with no action from plant management, I proceeded to the cage dumper operator and asked him to stop dumping cages. U.S. reject tag B45009892 was attached to the cage dumper a short time later. I discussed my observations and concerns with (b)(6), (b)(6). (b)(6) commented that she had not seen the employee throwing the birds back into the cage. I then phoned (b)(6) to apprise her of the situation. At approximately 0720 I met with Mr. Danny Houston, Plant Manager; (b)(6) and (b)(6) to discuss my findings and the plant's plan of corrective action. Mr. Houston has stopped the practice of weighing live birds. Mr. Houston suspended the employee involved in the incident from handling live poultry until further notice pending involvement from the human resources department. Mr. Houston conducted employee training with the remaining employees who handle live poultry by reviewing bird handling expectations. Additionally, Mr. Houston met with the two back dock leads and the back dock supervisor to communicate his expectations regarding their monitoring employees handling of live birds. Following the completion of these training events, I released regulatory control of the cage dumper at approximately 0803. A conference call with plant management, (b)(6) and (b)(6) is scheduled for 0900 on 3-31-20.								

**Plant
Management
Response**

Heavener plant would like to respond to the situation stated in the MOI documented by USDA Randall Daily. Heavener takes pride in our Animal Welfare standards that we have in place and take this serious. In response to this the plant has suspended the employee involved with mishandling birds pending investigation. After further investigation, it has been determined to let employee return to work but working on the cut up side where there is no handling of live birds. All Supervisors, Leads and live hang employees were retrained on our Animal Welfare Standards. After retraining was completed, Plant Manager and Live Hang Superintendent met with Randall Daily to inform him of the procedures that had been taken to resolve this situation. Once again, Heavener Plant takes pride in our Animal Welfare Standards and is always looking for ways to improve.

**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): 15 from 1/1/2020 12:00:00 AM to 3/31/2020 8:28:24 AM

Filtered for Inspector: Caitlin Edwards

District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
15	1516	P48304	Lincoln Premium Poultry	1/4/2020	Poultry Good Commercial Practices	YOT2911012504G	Open	(b)(6)
<p>Comments</p> <p>On January 3, 2020, Est. P48304 Lincoln Premium Poultry held approximately 30,500 young chickens overnight in the lairage area, after slaughter operations could not be completed within operating hours that day. These chickens were first placed in transportation modules around 4:00 a.m. on January 3rd. They were then held in the modules overnight at the establishment and were slaughtered beginning at 4:52 am on January 4th. While performing antemortem inspection on January 4th, I noticed a higher than usual number of deceased birds in the group that was held overnight. The chickens were crowded in some trays, and I observed them clustered towards the sides of the trays, with live birds resting on top of dead birds.</p> <p>I met with (b)(6) at 6:50 a.m. on January 4, 2020 to discuss the situation. The establishment suspects that there were more chickens than usual loaded into some modules. Two trailers of birds received on the afternoon of January 4th weighed 10,000-20,000 pounds higher than average weight. It is believed that the prolonged time being held in modules without access to food and water, in crowded conditions, led to the higher mortality rates. In total, 1,622 chickens were deceased out of the approximately 30,500 birds held overnight. This equates to a DOA rate of 5.3%. The average DOA rate for this establishment is approximately 0.4%. (b)(6) said that the establishment will be investigating why some of the modules were over-crowded with birds, so that it may be addressed directly at the farms where the birds are loaded. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices.</p> <p>The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter.</p> <p>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,</p> <p>(b)(6)</p>								
15	1516	P48304	Lincoln Premium Poultry	1/18/2020	Poultry Good Commercial Practices	YOT0308013518G	Finalized	(b)(6)

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Food Safety and Inspection Service**

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District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name	
Comments	<p>On January 17th, 2020 at 11:22 a.m., while performing a Poultry Good Commercial Practices Task, I observed two young chicken cadavers on the line at the pre-sort area in the picking room of Line 3 at Lincoln Premium Poultry, Est. P48304. Both cadavers were generally dark red in color, with their heads and necks very dark red and swollen, and no cut was present on their necks indicating bleeding of the carcass. These cadavers were pulled off the line by the pre-sorters and condemned. I proceeded up the line to monitor the chickens entering the scalding tank and asked a maintenance employee to call a supervisor to the picking room. I observed one bird with no cut on the neck enter the Line 3 scalding tank. (b)(6) arrived shortly, and I notified him of the three birds that were not cut at the kill step. He immediately spoke with the back-up cutter to notify him of the birds that were not cut. (b)(6) also raised the automatic neck cutting blade so that it would be less likely to miss the smaller sized birds. I continued to observe the chickens on Line 3 for 15 more minutes and did not see any more birds entering the scalding tank without being bled. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices.</p> <p>Continuing with my Poultry Good Commercial Practices Task, I entered the stunning and live hang area at approximately 11:55 am. Under the De-Stack machine of Line 3, I observed three birds on the floor that appeared to have fallen out of the modules during the de-stacking process. One chicken was deceased, one was alert and appeared unharmed, and one chicken was alive but injured. The injured chicken was lying sternal, unable to stand but attempting to move. Its legs were stretched behind its body, and both wings had blood on the feathers at the base of the wings. The right wing was turned at an unnatural angle. There were not any establishment employees nearby, so I walked to the live hang area to notify the lead about the injured bird.</p> <p>At 1:50 p.m. I spoke with (b)(6) about the GCP concerns. He had already discussed the situation with (b)(6) (b)(6) watched the slaughter process closely for the remainder of the day and there were no further incidents of birds not being bled out properly. The establishment plans to pursue disciplinary action if the back-up cutter continues to miss birds. They will also adjust the automatic blade when they observe that the birds are of varying sizes, so that it works more efficiently. The establishment will be monitoring for injured and loose birds more closely.</p> <p>The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter.</p> <p>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,</p> <p>(b)(6)</p>								
	15	1516	P48304	Lincoln Premium Poultry	1/21/2020	Poultry Good Commercial Practices	YOT5513013221G	Finalized	(b)(6)

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Food Safety and Inspection Service**

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District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
Comments	<p>On January 21, 2020 at approximately 4:30 a.m., while performing ante-mortem inspection of young chickens at Lincoln Premium Poultry, Est. P48304, I observed several incidents of poultry mistreatment. In the lairage area of Line 1, there were two chickens, each with one wing trapped in the right side of the locking mechanism of the tray above them. These two birds were in the same module, but in different trays. The bird in the lower tray had blood on its wing over a 1-2 cm area and was unable to sit or lay down because of the trapped wing. The bird in the upper tray was pulling at the wing repeatedly and vocalizing, had a 1 cm area of blood on the wing feathers, and could not sit or lay down. I notified the (b)(6) of the trapped birds. He was able to free the chicken in the lower tray. The chicken's wing did not return to a normal position after being freed. The upper chicken had freed itself, leaving behind a clump of wing feathers in the latch.</p> <p>Then, approximately 5 minutes later, a module of birds was being loaded into lairage on Line 2, and I saw another chicken with its wing trapped in the locking mechanism of the tray above. The establishment employee was notified and released the bird's wing from the tray. I spoke with (b)(6), and he asked the forklift drivers to monitor for trapped birds more carefully, so that they can be released.</p> <p>While performing a Poultry Good Commercial Practices Task at 12:20 p.m., I observed an additional three live chickens with wings trapped in the tray locking mechanism. The first bird was in a lower tray on Line 1. Much of the wing was trapped in the latch, and the bird was unable to lay down. I notified (b)(6), and he found an establishment employee to help release the bird. There was blood on the chicken's wing, and it did not return to normal position after it was released. On our way out of lairage, I showed the employee two more chickens with wings crushed in the tray latch. These birds were not able to be released because their location high in the modules created safety concerns for the employee.</p> <p>When chickens are trapped in the trays above them, and not released by establishment personnel, they are subject to further injury or death when the module proceeds through the destack machine.</p> <p>The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter.</p> <p>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,</p> <p>(b)(6)</p>							



United States Department of Agriculture

Food Safety and Inspection
Service
Office of Field Operations
Jackson District Office
713 S Pear Orchard Rd.
Suite 402
Ridgeland, MS 39157

Date: 3/13/2020

Certified Mail# 7017 0660 0000 7888 4422

Ms. Tia Horton, Plant Manager
c/o Southern Hens (Establishment #P--17766)
329 Moselle – Seminary Rd.
Moselle, MS 39459

LETTER OF CONCERN

Dear Ms. Horton,

Per issuance of nine (9) Good Commercial Practices Memorandum Of Interview (GCP MOIs), by the USDA In Plant Personnel (USDA-IPP) at establishment #P—17766 between January 9, 2020 & March 11, 2020, USDA-IPP have observed, communicated to the establishment, and documented repetitive issues of mistreatment of live poultry at the #P-17766 establishment as follows:

1/9/2020	Live bird run over by a trailer/truck
2/19/2020	Employees throwing cages of live birds
2/24/2020	Employees throwing cages of live birds
2/25/2020	Employees throwing cages of live birds
3/2/2020	Employee standing on crate of live birds
3/3/2020	Employees throwing cages of live birds
3/5/2020	Employees throwing cages of live birds
3/10/2020	Employees throwing cages of live birds
3/11/2020	Employees throwing cages of live birds

Ms. Horton, I have reviewed these issuances and I agree with the IPP's determinations that the observed and described live bird mistreatment meets the Agency's criteria set forth for the issuance of these GCP MOIs. On 3/11/2020 I visited the establishment with USDA-FSIS Jackson District Deputy District Manager, Dr. Kermit Harvey and we witnessed the events as described in the GCP MOI issued on that day. We met with you and we explained the deficiencies and stressed the concerns over the repetitive nature of these occurrences. I have determined that this pattern of live bird mistreatment warrants this Letter of Concern (LOC), based upon the serious and highly repetitive nature of the observed bird mistreatment events, combined with USDA-IPP not having reported or observed any apparent or demonstrably effective corrective actions implemented by the establishment to mitigate or otherwise reduce recurrence.

As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Before Slaughter," the USDA's Food Safety and Inspection

Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the GCPs, as described by industry guidelines.

Ms. Horton, based upon my understanding of these deficiencies, it is my determination that the procedures and or personnel at Establishment # P--17766 do not meet these industry standards, nor the expressed intent as described in Federal Register Docket #04-037N.

A copy of this LOC will be forwarded to the District Manager (DM), the three Deputy District Managers (DDMs) in the Jackson District Office of USDA-FSIS, the Frontline Supervisor (FLS), the IPP Veterinarian, and/or related staff, the Mississippi State Veterinarian, the USDA APHIS AVIC, the USDA FSIS Humane Handling Ombudsman, and the USDA FSIS Humane Handling Enforcement Coordinator (HHEC) in Washington, D.C.

If you have any questions regarding this matter, please feel free to contact the Jackson District Office at (601) 965-4312.

Sincerely,

(b)(6)

Cc: (All below cc'd via electronic copy)

(b)(6)

Dr. Ken Angel, AVIC, USDA-APHIS

Dr. Kurt Schulz, USDA-FSIS, Humane Handling Ombudsman

Dr. Quita Bowman-Blackwell, USDA-FSIS, Humane Handling Enforcement Coordinator

Table: Noncompliance Reports in Response to FOIA2020-260

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P146	Tyson Foods, Inc,	EJJ5420 012522 N-1	01/22/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On January 22, 2020 at approximately 1907 hours while performing the Good Commercial Practice (GCP) Task I observed the following deficiency in the Kill Room area. The kill line #1 was not in operation and several birds (17) were observed not breathing and deceased with their heads submerged in the water in the stunner cabinet. The birds were immediately presented to (b)(6). (b)(6). The cause of death was by means other than slaughter. (b)(6). (b)(6) was verbally notified of the noncompliance in regards to 9 CFR 381.65(b). The establishment removed the affected birds from the line in the presence of USDA staff. Continued noncompliance could result in additional regulatory or administrative action(s) as described in 9 CFR 500.4.</p>	CLOSED
P21234	Perdue Foods LLC	XGI050 501082 7N-1	01/27/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 1121 hours, while performing a Good Commercial Practice Task on 1/25/2020, I, (b)(6), observed the (b)(6) (b)(6), placing DOAs back on the slaughter line. I stopped him immediately, and explained to him that this is not acceptable. According to Poultry Product Inspection Act (PPIA) Section 453(g)(5), a poultry product is adulterated if, among other circumstances, it is in whole, or in part, the product of any poultry which has died otherwise than by slaughter. Therefore, he was placing adulterated product on the line. I informed (b)(6) and (b)(6) (b)(6) of this issue and told them that I would be documenting it in a noncompliance. This document serves as a written notification that your failure to comply with regulatory requirement may result in additional regulatory or administrative actions.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P2186	GEORGE'S FOODS, LLC	YJO551 501383 1N-1	01/31/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 01/30/2020 beginning at ~17:23 through ~21:50, there was a trend of birds dying otherwise than by slaughter. The following GCP noncompliance and mistreatment of poultry was observed. At 17:23, I, (b)(6) performed a GCP task check in the kill room. A 2 minute check was performed, and during this time 10 birds were not stunned after exiting the stunner, 7 birds missed the kill blade, and at least 1 bird missed or nearly missed by the backup cutter. I immediately notified (b)(6) who followed up with (b)(6). At ~17:30, (b)(6) informed me that they raised the water level of the electrical stunner so birds would not miss the stun step. At 17:45-18:18, (b)(6) documented that the kill line was starting and stopping frequently which led her to investigate further. Between 17:55-18:05 in evisceration, the evisc lead was seen performing the following actions: carrying a cadaver with head attached into kill room; carrying a second cadaver from the rehang table towards the sorting lines; carrying one cadaver in one hand and three cadavers in the other hand towards kill room. At 18:10, a floor employee was seen pushing a full condemn barrel, with at least two purple cadavers on top, from salvage. At 19:17 I instructed (b)(6) to perform a GCP check on the kill floor, telling her to look for missed stuns, missed cuts, and backup cutter performance. At 19:31, she performed the check and observed 11 missed stuns in 2.5 minutes; 6 of which occurring in the first minute. At 19:37 a condemn barrel next to the rehang table was seen filled with cadavers. An employee informed us that 2.5 barrels of cadavers had already been condemned before break in the rehang area alone. At 20:56, (b)(6) and (b)(6) observed 10 cadavers on the floor by the rehanger's feet and the condemn barrel was overflowing with primarily cadavers. Also, at least one cadaver was seen in each of the 5 condemn</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>barrels in the sorting area. (b)(6) performed an additional GCP check on the kill floor at 20:59 and observed 12 birds miss the stunner in 2.5 minutes as well as more than 40 chicken heads piling on the floor next to the backup cutter. A final GCP check by (b)(6) and (b)(6) was performed at 21:27, counting 9 birds missing the stunner in 2.5 minutes. At 21:38-21:42, (b)(6), (b)(6) and myself observed 5 cadavers coming off the picking line; 3 had no cut and 2 had their heads cut off, but did not bleed out adequately, still resulting in cadavers. I spoke with (b)(6) at ~21:45, who told me they were raising the water level of the stunner for a second time. At this point, slaughter ended approximately 8 minutes later. Despite consistent intervention, observation, and corrective actions by the establishment, birds continued to die by means other than slaughter throughout the night, leading me to conclude the establishment had lost control of the process.</p> <p>(b)(6) was notified on 01/31/2020 that the event would be documented as a noncompliance. Based on the information provided above, this event is noncompliant with 9CFR 381.65(b), poultry must be slaughtered in accordance with good commercial practices in such a way that results in thorough bleeding of the carcasses and ensures that breathing has stopped prior to entering scalding.</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P45910	SANDERSON FARMS, INC	GRI210 702302 4N-1	02/24/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On February 24, 2020 approximately 0510 In the Picking Area near the Scalders tank (b)(6) and I observed the following noncompliance of Regulation 381.65 (b). While performing a Good Commercial Practices Verification I observed two birds flapping their wings on the final approach to the Scalders Tank. (b)(6)</p> <p>(b)(6) was standing beside me and he observed the two birds as well. (b)(6)</p> <p>(b)(6) stopped the line and removed the two birds from the line. He informed me that maintenance started working to identify the issue. After approximately five minutes the Establishment restarted the line; (b)(6)</p> <p>(b)(6) and I observed one more bird moving and flapping its wings on the final approach to the Scalders Tank.</p> <p>(b)(6) the line and removed the bird. He informed me that Maintenance adjusted the Neck Cutter approximately 1/2" and the Establishment restarted the line. At approximately 0525 hours (b)(6) and I observed two birds flapping their wings and moving a lot on the final approach to the Scalders Tank. (b)(6) and I took regulatory control action by applying U.S. Rejected Tag NO. B-45036822 to Picking Line #2; one of the birds entered the Scalders Tank before the Establishment stopped the line. While the Picking Line #2 was stopped (b)(6) observed two birds appearing to have a lot of involuntary muscle movement on the final approach to the Scalders Tank and showed then to (b)(6)</p> <p>(b)(6) In addition, (b)(6) observed too many to count birds after the Back Up killer showing what appear to be a lot of involuntary muscle movement on the bodies. Coming out of the Stunner, there was a lot of open mouth, heavy breathing or gasping which were not normal signs in comparison with the birds on Picking Line #1. After the Maintenance adjusted the equipment</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>the Establishment slowed down the Line and hung approximately 25 to 50 birds and no breathing birds were observed entering the Scalder.</p> <p>(b)(6) informed (b)(6) that as an immediate preventative a salary employee will monitors the line at the final approach to the Scalder Tank all day today, and every start up for 5 to 7 minutes. In addition, the Establishment increase the voltage of the Stunner to 22 from 18 for the first hour every day on line 2. At approximately 0557 I removed U.S. Rejected Tag NO. B-45036822. At approximately 0632 hours (b)(6) observed a bird appearing to have a lot of movement on the final approach to the Scalder Tank; he asked that the Establishment stop the Picking Line #2; however, the bird went live into the Scalder. Shortly thereafter (b)(6) stopped hanging birds and informed (b)(6) that he will run the line slow; we did not observe live birds entering the Scalder. At approximately 0745 hours after the Establishment speed up line again (b)(6) (b)(6) observed a bird appearing to be alive entering the Scalder Tank. Establishment stopped the line and the informed (b)(6) that they will run that line slow again; we did not observe live birds entering the Scalder Tank. At lunch time the Establishment emptied the Stunner, checked out the conductor bar in the Stunner for any issues and changed out the ground connection on top of the stunner. Afterwards (b)(6) did not observed birds showing what appear to be a lot of involuntary muscle movement, open mouth, heavy breathing or gasping. She did not see any live birds going into the Scalder. The Stunner appeared to be operating normally. (b)(6) stated that as a preventative An expert will inspect the stunner to determine the issue and make the adequate corrections if needed in addition to the changes that they already made.</p>	

Table: Noncompliance Reports in Response to FOIA2020-260

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P46374	Sanderson Farms, Inc. Tyler Processing Division	AQI452 103402 ON-1	03/20/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 03-20-2020 at 17:11 (b)(6) while performing a Poultry Good Commercial Practices task, observed 14 carcasses on the floor of the live hang room. The carcasses were in a pile at the end of the live hang table near the exit door to the outside. (b)(6) observed 2 live birds comingling with the DOA carcass pile and 3 more live birds on the floor near the carcass pile. (b)(6) notified beginning (b)(6) who began corrective actions and removing said birds. (b)(6) relayed his observation to (b)(6) who was on the cross-cutting kill station at the time of the observation. At 17:40 (b)(6) notified (b)(6) of his observations. (b)(6) also observed that the lighting in the hanging room was not dimmed. Sanderson Farms Est.#46374 states in their Animal Welfare Procedures, Live Hang 6. Lighting in the hanging area will remain dim during operation to keep the birds calm. The aforementioned observations of (b)(6) demonstrate a Regulatory Non-Compliance of CFR 381.65(b) which states Poultry must be slaughtered in accordance with good commercial practices...</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2020-260

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P4734	New Lee's Live Poultry Market Inc.	XKD560 501132 ON-1	01/20/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Monday, 01/20/2020, at approximately 6:20 am, while performing a directed Good Commercial Practice PHIS task in order to verify the establishment was following GCP guidelines as written in 9CFR 381.65(b), I observed the following: In the live holding /killing floor area, workers were immediately putting birds into the barrel after the knife cut instead of into the bleeding cones. Several birds were moving inside the barrel; three were able to flip out of the barrel onto the floor. Retain tag number B41435252 was placed on the barrel. (b)(6) was immediately notified of this non-compliance with 9 CFR 381.65(b). The 13 birds inside the barrel were condemned. Retain tag #B41435252 was removed. (b)(6) ordered workers to place the chickens into the cones after the knife cut so they would bleed out appropriately.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P7769	Farbest Foods, Inc.	EDF382 001122 ON-1	01/20/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Monday, January 20, 2020 at approximately 20:45 hours, I, (b)(6) proceeded to the CO2 stunning area after (b)(6) reported that the CO2 stunner had malfunctioned, and live birds were being dumped onto the hanging belt. She reported that a large number of live birds were falling from the belt onto the floor and employees had placed several live turkeys into large yellow combos prior to leaving the area for break. Upon arrival, I found two yellow plastic combos completely full of live birds. Each combo held approximately 25 young turkeys stacked in 2-3 layers. The other live birds had been placed into stack cages. I found (b)(6) (b)(6) and (b)(6) (b)(6) in the CO2 control room and told them of the intentional stacking of live birds by plant employees and the imminent suffocation of birds. (b)(6) and (b)(6) (b)(6) instructed plant employees to remove the birds and place them into stack cages. All birds in the lower half of each combo were deceased, approximately 10-12 head per combo. (b)(6) asked a plant employee if all birds had been alive at the time of placing them into the combos. The employee responded affirmative with a nodding of the head. (b)(6) informed me that all suffocated birds would be condemned and that the plant would conduct a training meeting with live receiving employees at the end of the shift. Subsequently, the CO2 stunning equipment was repaired, and normal operations resumed. I informed (b)(6) the plant was in noncompliance with regulation 9 CFR 381.65(b) Good Commercial Practices for Poultry Slaughter and a NR would be issued. This incident represents a loss of process control due to the large number of live birds involved and several establishment employees intentionally stacking live birds on top of one another resulting in the suffocation deaths of multiple turkeys.</p>	CLOSED

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M13289+P 963	Cargill Meat Solutions	NRD45220 24226G	26FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Good Commercial Practice MOI Day, Date and Time of Meeting: Wednesday 2/26/2020 from approximately 2225 to 2232 (CST) Place Meeting Held: Est. P963 SPHV office Persons Attending: FSIS Attendee - (b)(6) (b)(6) Cargill Protein Attendee - (b)(6) (b)(6) Author of this Meeting Report: (b)(6) Date this Meeting Report was Written: Wednesday 2/26/2020 Subject: GCP Good Commercial Practice MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Wednesday February 26 from 2210 to 2214 CST, I performed a Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses prior to entering the scald tank on the kill line. At 2214 during the check, I observed 1 live bird that had a small cut on the right side of its neck, was conscious, eyes open, neck curved upward, looking around, and alert. This was a smaller than average hen for the lot. I stopped the kill line, and a team lead in the area removed this live bird from kill the line 2 at 2214, before the bird would have entered the scald tank. He immediately examined the cut, and summoned (b)(6) to the area. The hen bled out approximately 90 seconds after she was removed from the line. From where she was removed from the line to the scald tank takes approximately 20-30 seconds. (b)(6) saw the deceased bird and immediately began investigating the cause. While waiting on (b)(6), I observed carcasses on the kill line and did not find any other live birds. There was 1 backup harvester present during my observations. Discussion notes for the meeting with Plant management on Wednesday February 26, 2020 between 2225 and 2232 hrs concerning this GCP incident: I met with (b)(6) (b)(6) in the SPHV office from 2225-2232.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>During this meeting I described my observations concerning this incident as outlined above. I then told (b)(6) that due to the results of observation of the kill process and no other live birds seen prior to the scald tank, the 1 live bird I had observed and had removed from the kill line at 2214 before it entered the scald tank during the GCP check today 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. At this time, (b)(6) 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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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18866+P551	Jennie-O Turkey Store Sales, LLC	WJL4022023004G	04FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>During night shift production the 29th of January 2020 while performing Good Commercial Practice verification beginning at 4:40am, the following was observed: Observations were made of 5cm to 30+ cm bruising identified near the ankle joints and along the length of drums and fractured and bruised wings at elbow joints post pickers and post bleedout. Over a 5 minute period with the line speed varying from 40-45bpm, 65 carcasses had either drum bruising and/or wing fractures. The bruising was dark purple to red in color signifying an acute and recent ante-mortem event causing the bruising. Observations in the live haul offloading area included the four slides from the front passenger side offloading space on the catwalk in the live haul area missing. Slides are used to decrease the force required for offloading and to assist transfer of live turkeys from the trailers to the conveyor leading to the CO2 gas stunner. The live haul offloader was observed unloading turkeys without the use of the slides, with the turkeys repeatedly hitting the bar leading onto the conveyor with legs. Compared to the other offloading crew, the crewmember was using more force to remove the turkeys: quicker movements with offloaded live birds having enough momentum to hit the back of the conveyor tunnel wall. The four missing slides were found beneath the CO2 stunner, and communication with (b)(6) (b)(6) identified the four slides as being out of commission due to needing maintenance repair. Over the course of 3 minutes, I demonstrated to him observations of bruising and fractured wings on the post-picking line and concerns with injury at offloading based on what I'd observed in live haul. I also communicated with (b)(6) (b)(6) of the observations and GCP concerns. Verbal corrective actions given at 5:20am included adding an additional two people</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							to the offloading crew so the offloader working without slides had additional support for the turkeys being offloaded. After a company break, I returned to live haul to observe corrective actions. No corrective actions were instituted at 5:45am and bruising continued to be observed post-pickers. Respectfully submitted by (b)(6) (b)(6) relief
M20322+P20322	Equity Group Eufaula Div LLC	ATF4804013315G	15JAN2020	04C05	Poultry Good Commercial Practices	Finalized	On Wednesday, January 15, 2020, at approximately 0348 hours, while performing Good Commercial Practices observations, on line 3, at the entrance of the scalding, I observed a live bird enter the scalding. The bird had its neck arched back, and slightly tucked towards the shoulders. The eyes were open, and blinking I observed the head moving, and it was aware of its surroundings. It was breathing, and there was no noticeable blood or cut of the neck. There were no other additional live birds observed to enter the scalding. I immediately notified the (b)(6) (b)(6). The aforementioned observations were discussed with (b)(6), (b)(6) (b)(6) at approximately 0430 hours. Reference Federal Register Docker #04-037N.
M2130+P2130	Cooper Farms Processing	HEF2803015122G	22JAN2020	04C05	Poultry Good Commercial Practices	Finalized	On January 22, 2020 at approximately 4:15 AM while performing a routine GCP task, I (b)(6) (b)(6) was passing through the live hang area where stunned turkeys are shackled on a conveyor belt (approximately 3-4 feet in height from the floor), and observed an employee push a stun failure (fully conscious turkey) off of the belt, causing the turkey to fall on top of several other conscious turkeys that were already sitting on the concrete floor directly opposite the belt from the employee. I spoke with (b)(6) about what I observed. An SOP for proper handling of conscious birds was to have been implemented in December 2017.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M248B+P2 15	Butterfield Foods Company	GXN47160 25621G	21FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P215, Butterfield Foods Co., February 21, 2020, 0915 hours. In attendance: Dr. Melissa Hlavacek, SPHV; (b)(6)</p> <p>(b)(6) At approximately 0800 hours on February 20, I was informed by (b)(6) (b)(6), that the first trailer from Lot 2 was in the unloading room and ready for antemortem inspection. Upon arrival to the unloading room, I observed many hens frozen to the metal cages in the trailer. I also observed significant numbers of dead hens. Nearly every hen visible from the outside of the trailer on the bottom two rows was frozen solid, as were many hens throughout the trailer on the outside layers. The hens throughout the trailer were quiet and still. Some birds were observed shivering. The hens had almost no feathers. I observed similar conditions on the second trailer. Following my observations, I spoke with (b)(6), who informed me that the birds had traveled from Ohio to Minnesota. (b)(6) said all three trailers in Lot 2 were in the shed when he arrived in the morning but were not present the night before. The shed is three-sided and is not temperature-controlled. The panels were on all trailers during transport and during the wait period. Upon further discussions with (b)(6) (b)(6), he informed me that the three trailers arrived at approximately midnight, 0200 hours, and 0400 hours. The air temperatures in Ohio were around 30-40°F. The hens were slaughtered between approximately 0900 and 1200 hours. During the period between arrival and slaughter, according to the National Weather Service, the outside temperature at the St. James Municipal Airport (17 miles from Butterfield Foods) was between -8 and -17°F with a wind chill between -21 and -32°F. Upon review of the establishment's records on February 21, Lot 2 had 9,150 DOAs of 25,867 total hens (35% DOAs). I spoke with (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							(b)(6) at 0915 hours on February 21. He informed me that Lot 3 today was coming from the same supplier. They closed the front vents on the trailers, which are usually left open. If there are not improvements from closing the front vents, the establishment may discontinue accepting birds from the producer. After this discussion, I informed (b)(6) that our conversation would be documented in a GCP MOI. 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.

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M27389+P 27389+V27 389	Pitman Farms	NCO54140 35324G	24MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/24/2020 at approximately 07:39hrs while performing a routine Good Commercial Practice (GCP) task. I (Inspection Plant Personnel) observed 1 conscious chicken. The bird was walking around on the eastside of bleed-line B platform. The platform is approximately 20 feet above floor operations in live-hang. At approximately 07:40 line B was stopped, leaving 2 rows of stunned and bleed chickens on the line. The back-up bleeder employee was getting ready to go to break. I informed him of the bird walking around, he then grabbed it by one leg, hung on the bleed-line and cut the throat. After the employee left for break I continued to make observations for bleed-line B. At 07:43hrs I found a conscious chicken hanging, after the back-up stunner, kill machine and back-up bleeder. The bird was in the second row, at south end of line B, and made reactive movement by trying to right itself, flapping its wings, and blinking when I waved my hand near the bird. When the back-up bleeder employee returned at approximately 07:47hrs, I showed him the conscious bird, he removed from the line by one leg, re-hung it near his work station and cut the throat. At that time, he observed another bird hanging with the throat not cut in the middle row, near his work station. When he grabbed it by the head it flapped as he cut the throat. The establishment performs CO2 stunning and these birds were not stunned properly, the back-up stunner failed, the kill machine failed, and back-up bleeder failed. The actions taken to cut the throats and prevent the 2 birds from entering the scalding tank was necessary, because prior to being scalded there is a head remover station before any scalding begins. The close time in observations did not allow me to find management before the employee returned from break. The company went to mass break, and the supervisor of live-hang went to break too. At</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>approximately 07:50hrs I did inform (b)(6) of my observations, he understood the observations and would inform the live-hang supervisor immediately. I informed (b)(6) that I would be documenting and Memorandum of Interview (MOI) for the GCP findings.</p>
M32130+P 32130+V32 130	Dakota Provisions LLC	JEB160703 2517G	17MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130 Dakota Provisions 3/17/20 1000 hours Attendees: (b)(6), (b)(6), (b)(6), (b)(6), (b)(6)</p> <p>At approximately 0500 while performing antemortem inspection, IPP observed a dead turkey with his neck and head hanging out of a cage door. The turkey was located on the driver side of trailer #6, 3rd row back from the front, bottom deck of the top cage. The turkey's right wing was also severely scraped and cut and had bled profusely prior to death. The cage was tagged with USDA Reject tag B45 001168. Upon closer observation, it was discovered that the lock mechanism for the cage door was damaged and was not working properly to close the door completely. There was also a bungee cord attached to the cage door to keep it closed, but this was attached horizontally rather than vertically, thus, not providing adequate downward pressure to keep the door closed tight. It should be noted that last week the issue of the feet from two turkeys being caught in the cage door was discussed with plant management on Friday and would be included in this week's weekly meeting. The cages are not being maintained in good repair leading to unnecessary openings causing injury and death to the turkeys. 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 FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M32130+P 32130+V32 130	Dakota Provisions LLC	JEB560703 3125G	25MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 03/25/20, 0730.</p> <p>Meeting Attendance: (b)(6) and (b)(6) On 03/25/20 at approximately 0450 hours, while performing ante-mortem inspection, I observed a turkey that had his left wing caught between the framework and the fiberglass floor above him. The bird was discovered in trailer #22, front cage, bottom tier under the trailer shed outside. The cages are designed with 3 compartments/levels per coop and the floors are comprised of green fiberglass material held to the cage framework with rivets. I immediately notified (b)(6) (b)(6) and (b)(6) of the injured bird. The establishment used a pry bar to leverage between the floor and framework which took pressure off the wing and allowed the wing to be dislodged. I placed a US Reject Tag No. B45 001129 on the cage so it could be evaluated and repaired. The fiberglass floors need to be installed appropriately to prevent injury. A discussion was held with (b)(6) at 0730 hours, of my observations and concern for animal welfare. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product.</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M32130+P 32130+V32 130	Dakota Provisions LLC	JEB551203 0830G	30MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 03/30/2020, 1115. Meeting attendance: (b)(6)</p> <p>(b)(6), (b)(6), (b)(6)</p> <p>(b)(6), (b)(6) On</p> <p>03/30/2020 at approximately 0830 while performing ante-mortem inspection, IPP observed a turkey that has his left wing caught between the framework and the fiberglass floors above him. The bird was discovered in trailer #5, last cage, bottom tier. The trailer was located outside the bay, staged to be the next truck in for unloading. The cages are designed with 3 compartments/levels per coop and the floors are comprised of green fiberglass material held to the cage framework with rivets. (b)(6) and (b)(6) were immediately notified of the injured bird. The establishment used a pry bar to leverage between the floor and framework which took pressure off the wing and allowed the wing to be dislodged. The cage was tagged with USDA Reject tag B45 001179. The cages must be built and maintained in a manner that prevents injury to the animals. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M322A+P3 22	Pilgrim's Pride Corporation	CNC23030 12511G	11JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practice: Un-stunned, conscious birds through pre-scalder immersion dip tank</p> <p>During night shift production on the 6th of January, I observed live, un-stunned birds coming out of the line 2 stunner and hung online. The back-up waterbath scalding was observed to not be in operation (stunner lowered out of line). The live birds were missing the cut machine and the back-up cutter was trying to address the un-stunned and uncut birds. I discovered two uncut birds having gone through the pre-scalder dip tank before the main scalding un-stunned. Both birds were observed to be agonal breathing with bright red skin. The good commercial practice observations were discussed during the 7th of January weekly meeting and documented under Meeting with Establishment Management 1/7/2020 MOI: CNC57070116071. Establishment response at the time included disciplinary action of the back-up cutter. During night shift production on the 8th of January (9th January production date), another observation was made at 3:10am where un-stunned, conscious birds were observed out of the stunner, hung on the line, and without the back-up waterbath stunner up or in operation. The live conscious birds were missing the cut machine, and the back-up cutter was addressing the missed birds. No fewer than 15 conscious birds were observed being addressed by the back-up cutter before the line was stopped by the back-up cutter and the notification bell was rung. I observed the line before the main scalding, where I identified an uncut, un-stunned bird through the pre-scalder dip tank, as the neck wasn't cut, the bird was flaccid, and the skin was bright red. I removed the bird from the line and notified the (b)(6) of my findings. Verbal discussion with (b)(6) occurred around 5:30am the 9th of January</p>

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							including addition of a second back-up cutter to the line, each back-up cutter responsible for one line, and employees were notified to stop the line to address live birds through the cut process. Submitted with respect, (b)(6) (b)(6)
M4653A+P 4653A+V4 653A	Agri Star Meat and Poultry, LLC	HRJ040901 1216G	16JAN2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1330 I (b)(6) observed a poultry employee transferring birds from the dead/inedible barrel to the rendering belt. Twice, after starting with a full barrel and emptying about half the barrel, he removed a live, agonal bird. I informed (b)(6) (b)(6) of my observations at the time. At approximately 1515 I observed two poultry employees emptying dead bird barrels at the end of kill. Each, after already removing several layers of dead birds, pulled a live bird from the barrel. I informed (b)(6) and (b)(6) (b)(6) and (b)(6) of my observations. They said they would have a meeting with poultry kill employees.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M579+P579+V579	Jennie-O Turkey Store	UIO3608032903G	03MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1000 hours today, (02/26/20), I observed (5+) live hang employees removing birds from a major clog (40-50 birds) that had occurred at the south incline conveyor and transfer conveyor in the unloading area. The employees had (3) side panels open on the south incline conveyor and the conveyor was visibly jammed with birds. I observed plant employees extracting both unconscious and conscious birds from the conveyor, some by yanking them aggressively to free them from the clog. I observed employees both guiding and pushing birds forward on the conveyor while pulling others from the conveyor, all while the incline conveyor belts were still operational. I observed injured turkeys on the platform and within the conveyor with visible blood on their feathers, acute open wounds that varied from minor scrapes and abrasions to tears and mutilation of skin and muscle tissue (major injuries). Additionally, I observed an extensive amount of blood on both the underside of the south incline conveyor belt and the underside transfer conveyor belt (bird side of belts). The clog took approximately 10-15 min to resolve. Some of the unconscious birds were observed re-gaining consciousness, while others were not. I observed uninjured birds along with injured birds exit the CO2 tunnel. The injured birds had visible acute injuries that ranged from minor scrapes and abrasions to severe injuries that included leg fractures, lacerations, and significant mutilation of both muscle tissue and skin. Birds were observed with significant blood staining of feathers secondary to injuries due to the blockage. (b)(6)</p> <p>(b)(6) was present during the initial incident and as birds exited the CO2 tunnel. I observed Josue direct the live hang employees to condemn visibly injured birds. I observed the establishment condemn approximately 10-15 birds while I was present</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>due to severe injuries after having exited the CO2 tunnel. I did not see how many were condemned prior to the CO2 tunnel. I met with Plant Manager Jody Long in his office immediately after the incident. P579, Jennie'O Turkey Store, February 26, 2020, at approximately 10:25 hours. In attendance: (b)(6)</p> <p>Jody Long, Plant Manager. Jody stated that he was made aware of the incident that had occurred. I informed Jody that the establishment had (3) self-documented GCP incidents earlier in the week on 1st shift, (2) on Monday 02/24/20 and (1) on Tuesday 02/24/20. I informed him that I was concerned as to why the sensor system they had installed on the conveyors to minimize these types of severe injuries hadn't worked as expected? The earlier incidents in the week resulted in minor injuries to only a few birds, while, this incident involved a large amount of birds resulting in much more severe injuries. Jody stated that he did not know at this time as to why the system did not work as expected. Jody and I viewed the establishments video around the time of the incident. We were able to view the unloading employees, but, were not able to view the incident because the establishment did not have a camera trained on where the blockage occurred. Jody stated that he would have a meeting with employees and managers later in the day today to discuss what happened. He stated that he would meet with me tomorrow 02/27/20 to further discuss the results of their investigation. I met with Plant Manager Jody Long in his office at approximately 9:25 am on Friday (02/28/20). Jody stated that he had a meeting with 1st shift live hang employees on (02/26/20) to discuss the incident and to obtain feedback as to possible causes and solutions to minimize blockages and injuries to birds. Proposed Changes: Jody stated that adjustments</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>to belt speeds can contribute to increased incidents. He stated that slower belt speeds seem to lead to birds walking back on the conveyor. He is proposing to run the belts at a fixed speed instead of employees having the option to adjust belt speeds. This should minimize incidents. The sensors that are in-place are supposed to detect when the belts slip and shut down conveyors post sensor, however, employees have been getting false positives (+), alarms and blinking lights, and chose to ignore the alarms instead of acting. Jody stated that the establishment will further train employees, test the sensors and employee reactions to make sure the system is working as designed. Additionally, the feed and incline conveyor sensors will be set-up to shutdown conveyors prior to affected areas to prevent more birds from feeding into the area, currently, sensors if tripped stop conveyor belts post activation. Tentative timeline to implement changes is approximately 2-3 weeks. The establishment has also determined that missing/broken flights on the upper guide belt may also be contributing to the problem. Broken flights on the belt can not currently be repaired. Jody stated they are looking into purchasing belts that allow them to replace individual flights as needed. Long term the establishment is still planning to install a humane-air system that allows birds to remain in the cages during the CO2 stunning process, which, would reduce bird handling and any potential for injuries. (b)(6)</p> <p>(b)(6) 03/02/20</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7100+P7 100+V7100	Tyson Foods, Inc.	ZHB53060 13510G	10JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 07100P, Tyson Foods of Nashville, AR, January 09, 2020, 0835 hours, In attendance: (b)(6) (b)(6) (b)(6)</p> <p>At approximately 0835 hours, while performing a Poultry Good Commercial Practice task, (b)(6) and I walked outside from back dock. Upon my verification I noticed a live bird, having a coating of denaturant, sitting among carcasses in the establishment's dead-on-arrival (DOA) bin. We determined this is mistreatment because the DOA bin is reserved for birds arriving to the establishment already deceased. I was instructed by my Supervisor to remove the live bird from the bin and hold until management was notified. (b)(6) and I immediately notified Back dock (b)(6) as he was shown and given the bird to put back into production. We also discussed this incident in the establishment's weekly meeting. If we had not observed the bird, it could have perished inhumanely in the offal. FSIS Directive 6110.1 – Verification of Poultry Good Commercial Practices The regulations 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with GCP. Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Respectfully, (b)(6) of OFO 07100P Tyson Foods of Nashville, AR</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M737+P737	House of Raeford - Wallace Div	DHA4206012231G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0634 while performing Good Commercial Practices on Line 1, I observed a live bird uncut with open eyes, breathing, righting his head on its way into the scalders. The establishment has a backup employee prior to this point and a second one just before the scalders to prevent any live birds from entering. The backup employee was crouched against the wall dozing when I started my task, he rose and approached the scalders but missed the opportunity to take action and prevent the live bird from entering the scalders alive. When I observed the bird about to enter the scalders I pointed and called to the man and said that there was an uncut bird. He said he didn't understand what I was saying and the bird went into the scalders. He said, "My fault I didn't hear you". At 0630 while performing my Leukosis check I notified a Lead that the 2nd back up killer on Line 1 was crouched against the wall dozing, she called (b)(6).</p> <p>When I finished my check and went back to the Line 1 scalders was when I saw the live bird come down and tried to get the associate's attention. Once (b)(6) arrived to the area she observed 1 or 2 live birds coming down the line over the course of a couple of minutes and alerted the backup killer to stop the line as he did not notice on his own. Birds should be slaughtered in a manner that results in thorough bleeding of the carcass in accordance with FSIS Directive 6110.1.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M737+P73 7	House of Raeford - Wallace Div	DHA12090 20103G	03FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>During the performance of an SSOP task at approximately 0834 I observed (b)(6) remove a cadaver from Line 1. She showed it to me and I passed it on to (b)(6) (b)(6) notifying her that it was a cadaver not a DOA. (b)(6) conveyed to me she had pulled off 3 birds this morning prior to my starting at this assignment. I observed at the rehang tables and observed the associate struggling to keep up with removing cadavers. There were several cadavers in her barrel on Line 1 indicating a trend. When I went through the kill room I did not find that the back up killers missed any birds that would cause them to enter the scalding alive. The establishment started running (b)(4) on this line today, I notified (b)(6) (b)(6), took regulatory control and reduced the line speed to (b)(4). (b)(6) stated that she would address the back up killers. Birds should be slaughtered in a manner that results in thorough bleeding of the carcass in accordance with FSIS Directive 6110.1. The last GCP MOI was received on 1/31/2020.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M737+P737	House of Raeford - Wallace Div	DHA4215033013G	13MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>P737 House of Raeford-Wallace Division, March 13, 2020 at 12:25 pm. In attendance: (b)(6) and (b)(6). (b)(6) At 12:19 pm while performing a Good Commercial Practices task, I observed a chicken that was alive in a DOA bin. This is the DOA bin kept outside at the bottom of the stairs to Live Hang. I immediately notified production personnel who called for a supervisor and pulled the chicken out and put it on the ground. The DOA bin was completely full, and all I could initially see was the side of a bird moving its sides regularly and rhythmically breathing. This bird up against one of the sides of the bin near the top but was otherwise nearly completely covered by other birds which were deceased, except for the portion of its side that was visible and which I had seen moving while the bird was breathing. When the production employee pulled out the bird and placed it on the ground, I noted that the bird was covered in denaturant, and it was weakly trying to sit/stand up and was somewhat alert. I maintained visual control of the bird until a supervisor arrived. When (b)(6) arrived, I showed him the bird and where it had been pulled out from the DOA bin. The production employee who had pulled the bird out confirmed to the supervisor he had pulled this bird from the bin. (b)(6) asked if he could go ahead and euthanize the bird and return it to the DOA bin and I agreed. At 12:25 pm I observed the cervical dislocation procedure and now deceased bird returned to the DOA bin. I advised (b)(6) that a MOI would be written regarding this incident, that the bird in question could have suffocated and died by means other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). (b)(6) told me that this bird had come from a bad cage that had</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>many DOAs in it, that it had never gone inside to Live Hang. He said he would if they had any more cages with many dead birds that they would carefully examine each bird. This MOI will be forwarded to the District Office and the District Veterinary Medicine Specialist (DVMS) in case additional follow up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b)(6).</p> <p>Respectfully, (b)(6) P737 1st shift SPHV, IIC</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1009	Wayne Farms LLC	DSM39090 32221G	21MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 3/20/2020 at approximately 2045 hours, while performing a routine Good Commercial Practices task in the live hang area, I observed the following conditions that raised concerns. When I walked into the live hang area, there were birds piled up on the live hang belt, in some areas of the belt the birds were piled 3 layers deep. The birds appeared distressed, they were breathing rapidly and struggling to get out from under each other. Behind the live hangers, on the floor and against the wall, there was a pile of DOAs spanning the length of the wall. In some areas this pile was 3 layers deep. While inspecting this pile of DOAs I observed three live birds underneath multiple DOAs. At the time of my observation there were establishment personnel picking up the DOAs, however none of them noticed the live birds struggling under the pile. After attempting to call attention to the live birds, I removed the birds myself to prevent them from smothering. (b)(6)</p> <p>(b)(6) was present in the live hang area at the time of my observations and was assisting with clearing the DOAs from the floor. I notified him of my findings and informed him that an MOI would be documented. According to the establishment's animal welfare guidelines, all birds must be dumped in a manner so that no birds will be damaged or smothered during the process. When the birds are piled on top of each other it can quickly lead to overheating and smothering of the birds. Also, according to the establishment's animal welfare guidelines, DOAs must be removed from the belt and disposed of promptly. The large number of DOAs piled up created a risk of smothering live birds, as evidenced by the 3 live birds I found struggling under the pile. Large accumulations of DOAs can also create an insanitary condition. While discussing the matter with (b)(6),</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							he stated that the birds had gotten hung up on the dumper belt and that at the time of my observation they had stopped dumping birds onto the belt. While this measure stopped more birds from piling up, there may be a need for procedures to more quickly address when birds become piled up on the belt so that conditions do not get to the point that I observed. Documented by (b)(6)
P1243	Perdue Foods, LLC.	XLB2012022520G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 02/20/2020 at approximately 1142 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 lead person to call his supervisor and showed him my observations. (b)(6) Hang Team Leader came, and I informed him my observations. (b)(6) asked the team member if the bird was alive and he said "Yes" it was alive. The rehang lead person 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 placed the bird back on the rehang table to rehang it back to the line. 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 02/20/2020 and I certify that this report has recorded in it a summary of all pertinent matters discussed. This MOI is associated with MOI # XLB1304021812G dated 02/12/2020.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1249	George's Chicken, LLC	UVG32060 35816G	16MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>I, (b)(6) attended the formal interview described in this Memorandum of Interview (MOI) concerning a Good Commercial Practices (GCP) finding at P-1249 (Edinburg, VA) at 0532 hours this morning, Monday March 16, 2020. I met with Establishment (b)(6) (b)(6), starting at 0828 hours. I summarized my findings to (b)(6) as follows: While performing antemortem checks this morning, March 16, 2020 at 0532 hours, I, (b)(6) found a dead chicken on the ground in the old receiving shed at P-1249. The bird was in the 5th trailer space from the left, about 4 feet from the front of the shed. The bird was lying on its back with its head towards the front of the shed, was well-fleshed, appeared to have been healthy (had clean feathers, had no obvious signs of pathology), did not appear to be deteriorated, had not undergone rigor, and was cold to the touch. When palpated, the feet, legs, and wings had muscle tone without being completely flaccid or stiff. The bird had a sizable and very severe crushing injury straight up the middle of its body that opened the abdominal cavity exposing the viscera, tore skin off both thighs, tore skin and muscle along the middle of the breast, and badly crushed the skull (the bird's left side was facing up and the entire head was crushed in on that side). The liver was exposed and congested with blood; and I saw small collections of blood in a mud puddle near the bird's head and on the side of the bird around the abdominal tear. The bird was lying in a tire track path that was visible both in the shed (compressed dirt and mud) and leading from the shed (wet tire tracks). I did not see any other injuries to the bird other than the large crushing injury. I immediately asked for (b)(6) (b)(6) and (b)(6) (b)(6). I showed (b)(6) the bird at</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>0536 hours and explained to him that I would contact my Frontline Supervisor (FLS) and the District Veterinary Medical Specialist (DVMS) regarding issuing a GCP MOI. I did the same with (b)(6) when she arrived at 0541 hours. (b)(6) (b)(6) acknowledged and told me she would inform management about my finding. I informed (b)(6) (b)(6) that this finding was unacceptable, in accordance with expectations of Good Commercial Practices (9CFR 381.65(b)), it warranted a formal interview and Memorandum of Interview (MOI), and that I would need to provide a copy of this MOI to my (b)(6) (b)(6) and to our (b)(6) for review (in accordance with Directive 6110.1: Verification of Poultry Good Commercial Practices). I explained to (b)(6) that this is the first time I have seen a chicken crushed by a truck at P-1249. (b)(6) acknowledged what I had told him and also told me that he has not had an incident of a bird being hit by a truck during his time at P-1249. He told me the establishment was taking this find seriously and would look into preventive strategies so as not to have this happen again. I told (b)(6) I would appreciate any information involving the incident and the preventive strategies implemented to prevent recurrence. To the best of my knowledge, this is a summary of the formal interview and all topics discussed. I concluded the interview at 0835 hours. (b)(6) (b)(6) Office of Field Operations Food Safety and Inspection Service, USDA 19992 Senedo Road Edinburg, VA 22824 Phone Number: (b)(6) (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1307	Mar-Jac Poultry-AL	KIL571502 0205G	05FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 14:38 on February 5, 2020, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed four (4) live chickens in the DOA dumpster. The chickens were lethargic, but breathing heavily, and were surrounded by DOA's and chicken litter. I immediately notified Live Poultry Supervisor Justin Jones of this finding. The chickens were retrieved from the dumpster and euthanized by cervical dislocation and decapitation. cc: Dr. Kermit Harvey, Deputy District Manager (b)(6)</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P165H	OK Foods, Inc.	DAF47080 13717G	17JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On the afternoon/evening of 1-15-20 birds were caught and brought to the plant from Hannah Farm located in Waldron, Arkansas. The earliest load arrived at 1747. Due to water related issues, the establishment did not slaughter on the evening of 1-15-20 and did not resume normal operations until approximately 0715 on 1-17-20. These same birds are still on site and have been without food or water for an extended period of time (approximately 37 hours). The establishment's Animal Welfare Plan contains the National Chicken Council Animal Welfare Guidelines and Audit Checklist for Broilers. Page 11 of the plan states "Feed withdrawal must not exceed 18 hours prior to slaughter". Page 14 of the plan states "Holding times of live birds at the plant must be kept to the minimum consistent with good processing practices, with the maximum time from catching to slaughter recommended to not exceed 12 hours". Both of these timeframes were exceeded. On the morning of 1-17-20, I met with Mr. Jeremy Harwell, Assistant Plant Manager and discussed my concerns over the length of time these birds were kept on-site without food or water. Mr. Harwell understood my concerns and explained that the plant had requested that OK Farms live haul division return the birds to a farm on 1-16-20. However, this did not occur.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P165H	OK Foods, Inc.	DAF25120 32930G	30MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0641 on Monday, March 30, 2020 while performing an ante-mortem examination on the back dock, I observed the following. An employee was removing birds from a cage and placing them in a shackle attached to a scale in order to obtain individual live bird weights. The employee then removed the birds from the shackle by the hocks and threw them in a side arm motion back into the cage. During this time, the back dock supervisor was standing approximately 6-8 feet away recording the individual bird weights. After observing the employee weight approximately four birds and return each by throwing them side arm back into the cage with no action from plant management, I proceeded to the cage dumper operator and asked him to stop dumping cages. U.S. reject tag B45009892 was attached to the cage dumper a short time later. I discussed my observations and concerns with (b)(6).</p> <p>(b)(6). (b)(6) commented that she had not seen the employee throwing the birds back into the cage. I then phoned (b)(6) (b)(6) to apprise her of the situation. At approximately 0720 I met with Mr. Danny Houston, Plant Manager; (b)(6) (b)(6) and (b)(6) (b)(6) to discuss my findings and the plant's plan of corrective action.</p> <p>Mr. Houston has stopped the practice of weighing live birds. Mr. Houston suspended the employee involved in the incident from handling live poultry until further notice pending involvement from the human resources department. Mr. Houston conducted employee training with the remaining employees who handle live poultry by reviewing bird handling expectations. Additionally, Mr. Houston met with the two back dock leads and the back dock supervisor to communicate his expectations</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							regarding their monitoring employees handling of live birds. Following the completion of these training events, I released regulatory control of the cage dumper at approximately 0803. A conference call with plant management, (b)(6) and (b)(6) is scheduled for 0900 on 3-31-20.

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P17766	Southern Hens, Inc	SSN04120 30912G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/04/2020 at approximately 0823 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6), witnessed a live bird as it was run over by a trailer leaving the loading dock. There were several loose birds in the area sitting on the trailer tires, sitting on the ground between the tires and sitting on the metal rim of the trailer tires. As the trailer pulled away, a few moved while other birds remained. The bird sitting on the ground between the tires was unfortunately caught and did not make it out and was crushed upon impact. (b)(6) (b)(6) was brought out to visually observe the situation and was informed of the GCPIP MOI failure. I explained to (b)(6) that allowing live birds to remain in this type of condition while being unsafe could potentially lead to more live birds being crushed by trailer tires and heavy crates as well. This can cause needless suffering and death. Poultry slaughter establishment 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. An establishment meeting will be held at 9:30 am 01/09/202 and (b)(6) will discuss briefly the less than GCPIP incident at the back dock area. GCP MOI was submitted to the establishment from IIC. There was a bird that was crushed by a trailer tire at the back-dock area. (b)(6) (b)(6), & (b)(6) (b)(6) was informed of the GCP MOI verbally. (b)(6) was issued the GCP MOI.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN31110 34212G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/11/2020 at approximately 1028 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, (b)(6), Dr. Kermit Harvey (DDM), witnessed two crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. There was one 'slides' observed to be in the area but was not being utilized by the plant employee. I was informed by a team leader in the area that all 'slides' were under repair now. There were several loose birds in the back-dock area, as well as the live hang room. Mrs. Tia Horton (Plant Manager), (b)(6), & (b)(6) were all verbally notified of the incident and the details that were observed when stating that this was a less ideal management of the live birds.</p>
P17766	Southern Hens, Inc	SSN41110 32312G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/10/2020 at approximately 1100 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6), witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. One crate of birds was observed to be tossed by an employee onto the conveyer belt and then bounced down to the walk way, landing in a vertical position. There were no 'slides' observed to be utilized by the employee as well. I was informed by a team leader in the area that all 'slides' were under repair at the moment. (b)(6) informed of the incident and the details that I observed and stated that this was a less ideal management of the live birds.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN43110 33812G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/04/2020 at approximately 1432 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. One of the crate of birds was observed to be tossed by an employee onto the conveyer belt and then bounced down to the walk way, landing in a vertical position and then falling another 5 feet onto the trailer dock. The crates that followed, bounced against the vertical crate of live birds onto the conveyer belt as the employee tossed each crate from approximately 6 feet. There were no 'slides' observed in the area to be utilized by the employee. (b)(6)</p> <p>(b)(6) (b)(6)</p> <p>(b)(6), were both informed of the incident at the back-dock area. I informed him of the details that I observed and stated that this was a less ideal management of the live birds.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN45110 35712G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/03/2020 at approximately 0902 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6), witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. One crate of birds was observed to be tossed by an employee onto the conveyer belt and then bounced down to the walk way, landing in a vertical position. Another crate followed the exact same motion, but when it hit the walk way and fell slanted onto the opposite trailer, it popped open the door of the crate and several birds fell to the ground approximately 5 feet below. After being dropped to the ground, the birds were observed to be frantic and ran in different directions. There were no 'slides' observed to be utilized by the employee as well. There was only one in the general area, but it was broken and unstable. (b)(6)</p> <p>(b)(6) was brought out of live receiving to the area of the back dock to visually observe the situation and was informed of the incident. I also informed (b)(6) of the details that I observed and stated that this was a less ideal management of the live birds.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN48110 35412G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/02/2020 at approximately 1541 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6), witnessed an employee standing on a crate of live birds that was not located on the trailer. The crate was on the walkway positioned in a vertical position and filled with live birds. The Employee was observed using the crate to toss empty crates higher up on the trailer. As the employee move in motion, the birds frantically flapped around over each other until eventually the crate door open. At this point the live birds were loose. (b)(6) (b)(6) informed of the event that took place. (b)(6) (b)(6) was brought over to the area of the back dock to visually observe the situation and was informed of the incident. I informed her of the details that I observed and stated that this was a less ideal management of the live birds.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN50110 35512G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 02/25/2020 at approximately 0848 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. Several crates of birds were observed to be tossed by an employee onto the conveyer belt and then bounced bouncing off the conveyer belt onto the lateral side. Three crates were observed falling and some of the live birds escaped and ran in different direction with 1-2 birds riding the conveyer belt. After I informed management of the incident, the crate tossing process continued. Aluminum 'slides' were in the area but were not utilized on either side. (b)(6)</p> <p>(b)(6) was brought over to the area of the back dock to visually observe the situation and was informed of the incident. I informed him of the details that I observed and stated that this was a less ideal management of the live birds</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN53110 30812G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 02/24/2020 at approximately 1028 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6), witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. One crate of birds was observed to be tossed by an employee onto the conveyer belt and then bounced down to the ground, another 5 feet below. After being dropped to the ground, the birds were observed to be frantic and tried to escape the crate. Ms. Tia Horton (Plant Manager), was brought over to the area of the back dock to visually observe the situation and was informed of the incident. I informed her of the details that I observed and stated that this was a less ideal management of the live birds.
P17766	Southern Hens, Inc	SSN56110 34212G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On 02/19/2020 at approximately 1432 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6), witnessed a crate of live birds tossed from a trailer onto the ground by a Southern Hens employee. The crate contained approximately 8-10 hens. After being dropped to the ground (~6 feet) below the trailer, the birds were frantic and tried to escape the crate. (b)(6) was brought over to the area of the back dock to visually observe the situation and was informed of the incident. I informed her of the details that I observed and stated that this was a less than ideal management of the live birds.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN04170 35616G	16MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/16/2020 at approximately 1100 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. The crates that were toss bounced onto the conveyer belt, tilted on its side, and then fell back into the normal position all while the conveyer belt was still in motion. There were no 'slides' observed to be utilized by the employee as well. I was informed by a team leader in the area that all 'slides' were under repair at the moment.</p> <p>(b)(6)</p> <p>(b)(6) and (b)(6) were both informed of the incident and the details that I observed and stated that this was a less ideal management of the live birds.</p>
P17766	Southern Hens, Inc	SSN27170 34617G	17MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/17/2020 at approximately 0736 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, (b)(6) witnessed several crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. The crates that were toss bounced onto the conveyer belt, tilted on its side, and then fell back into the normal position all while the conveyer belt was still in motion. There were no 'slides' observed to be utilized by the employee as well. I informed the team leader in the and asked if he would contact a supervisor or manager. Mrs Tia Horton (Plant Manager) was informed of the incident and the details that I observed and stated that this was a less ideal management of the live birds.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P192	Pilgrim's Pride Corporation	OOB34200 23111G	11FEB2020	04C05	Poultry Good Commercial Practices	Finalized	On February 11, 2020 at approximately 1840 hours while performing the poultry good commercial practices check, I observed a live bird enter the scalding. The bird was completely conscious, with its head raised, blinking, and looking around. The bird did not have a cut on its neck. I immediately notified (b)(6) of the situation.
P192	Pilgrim's Pride Corporation	OOB35150 34028G	28MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On March 28, 2020 at approximately 1515 hours while performing the poultry good commercial practices check, I observed a live bird on line one just before the entrance to the scalding. The bird was past the neck cutter, the backup neck cutter, and any other backup measures before entering the scalding. The bird was conscious, with its head raised, blinking, and looking around. The bird did not have a cut on its neck. I immediately notified the (b)(6) of the situation.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P19688+V1 9688	Sanderson Farms, Inc.	KJA501702 0814G	14FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1714 hours on February 14, 2020 a live bird, that was still breathing, was observed entering the scalding tank on line 1. (b)(6)</p> <p>(b)(6)</p> <p>observed the cadaver. 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with GCP and in a manner to ensure breathing has stopped before scalding. Furthermore, 9 CFR 381.90 states that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. (b)(6) disposed of the carcass immediately. As immediate corrective actions to prevent ongoing bird suffering and adulteration of product, (b)(6) said he would ensure the automatic knife was working properly, discipline the employee stationed at the back up kill position, and provide training to said employee. Preventing mistreatment and slaughtering poultry in compliance with 9 CFR 381.65(b) decreases the chances of producing adulterated carcasses.</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P206+V206	Pilgrim's Pride Corporation	KCC421601 5015G	15JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1146 hours, while performing ante mortem inspection at the back-dock area, I observed a chicken's leg caught between the door and the side wall cage frame. This cage was the 4th cage from the tail end of the trailer and on the top level, bottom cell on the right. I then observed a chicken with its head caught between the door and the top of the cage frame. This cage was directly beneath the cage that was mentioned above, third cell on the right. The chicken's head was pale in color, the eyes were closed, and the beak was open wide. I could not see any breathing pattern exhibited by this chicken, which indicated to me that this chicken was dead due to strangulation. I continued with ante mortem and observed a chicken with its wing caught between the door and the cage frame. The angle of the wing indicated that this wing could be broken. This cage was on the top level at the very tail end of the trailer, second cell on the right. I immediately located an employee that could find someone from management for me. The (b)(6) arrived, and I showed him the deficiencies that I had discovered. He immediately radioed for Plant Manager Jose Cabrera, (b)(6) (b)(6) and (b)(6), and (b)(6) (b)(6) I informed (b)(6) (b)(6) that no more cages were to be unloaded from this trailer at this time. He then told the back-dock forklift drivers not to remove any more cages from the trailer. When the management team arrived, I showed them the deficiencies that occurred when the chickens were being placed in the cages by the catch crew. I informed (b)(6) (b)(6) that this was unacceptable, and a MOI would be written. I allowed the forklift driver to remove the cage with the chicken's leg caught in the door and place the cage on the ground at the end of the trailer. (b)(6) opened the door</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>to release the leg. I immediately noticed that the leg was broken.. I then turned back around and noticed that the cage in which the chicken's head was caught was no longer on the trailer, nor was it on the ground at the end of the trailer. I asked (b)(6) where that cage went to. He stated that he did not know and that he did not tell the forklift drivers that they could remove any other cages. We then observed the forklift driver remove another cage from the trailer. (b)(6) immediately stopped the employee from going any further with that cage. I informed management at that time that I had not allowed any other cages to be removed from the trailer except for the cage in which the chicken's leg was caught in the door. I informed management that they needed to locate the cage in which the bird's head had been caught in the door. The cage was located on the back-dock, waiting to be dumped onto the live hang belt. The last cage in which the wing was caught was removed from the trailer and set on the ground. The door was opened, and the wing was released. Fortunately, the wing was not broken. The chicken with the broken leg was humanely euthanized by the establishment. USDA's concerns are that the handling of the chickens that were observed today should have been identified by the plant's GMP program prior to USDA observing them. USDA encourages the establishment to respond to this MOI as well as follow their written GCP program. A similar GCP MOI was documented on 1-10-2020, MOI -KCC481801140G , for damaged cages being placed back into circulation and the potential for injury to the chickens.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P211	Palmetto Pigeon Plant, Inc.	DJK371101 2414G	14JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>Today, at approximately 0930, as well as, on 01/13/2020; observations were made by (b)(6) (double placement of birds into one cup) and (b)(6) (b)(6) made observations of plant employees placing two birds in one "bleed out cup". This was hindering the top bird from bleeding out properly. Also observed during this GCP was some of the top birds were moving so much that they were wiggling out of the cups onto the floor. I informed (b)(6) of my observations and she indicated she would address the issues. This observation was made while slaughtering "Black Meat Chickens" today. On Monday, I was informed by (b)(6) that she had a higher than normal count for birds that appeared to not have bleed out properly. My observation on today may have been the cause for the higher number of "Red Birds" coming in at the Postmortem station on Monday while slaughtering Squabs/Pusan's."</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P2186	GEORGE'S FOODS, LLC	YJO472001 0727G	27JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>P2186 - George's Foods, LLC At 21:33 on 1/27/2020 while performing a GCP check in the live hang room, (b)(6) observed the following instance of poultry mistreatment. The live hang floor and under the conveyor belt was covered in an abundance of live and dead poultry. When I stepped in the room, an employee began picking up all of the birds and either placing them back on the belt or in the DOA bin behind the belt, respectively. I walked to the end of the belt where it empties into a yellow condemn barrel. When I looked into the condemn barrel, I saw the head of a single live chicken buried up to the neck in feathers, feces, and other debris. I shined my light in its eye to ensure it was alive, and it blinked. I immediately notified the employee picking up birds from the ground and he dug the bird out of the condemn barrel. He asked what to do with it and I instructed him to put it back on the belt. I then notified (b)(6) and (b)(6). (b)(6) immediately went out to check on the situation. The est. determined that the metal guard at the end of the belt is too short and live birds could occasionally get over the guard and fall into the condemn barrel. They will discuss making adjustments to the guard. (b)(6)</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P300	Maple Leaf Farms, Inc.	EDK28020 21519G	19FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>(b)(6) informed me that at approximately 1315 on 2/17/20, while observing the animal handling at the entrance tunnel and the live hang area, she observed the first employee (the one closest to the entrance tunnel) repeatedly grab multiple ducks with his hands and push the ducks backwards on the moving conveyor toward the entrance tunnel - he neither slowed nor stopped the conveyor to facilitate having ducks in front of him to hang. This conduct not only constitutes inhumane handling and increases fractures and bruising, but also violates the plant's own SOPs. I discussed this issue with (b)(6) and (b)(6) in the Feather Room at approximately 2300 on 2/17/20. I asked (b)(6) to inform 1st shift plant management of the issue, and also asked (b)(6) to reinforce the proper procedures with his 3rd shift personnel (I have not observed this conduct on 3rd shift). This issue will also be on the weekly meeting agenda for 2/19/20.</p>
P300	Maple Leaf Farms, Inc.	EDK24020 23420G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>While performing her inspection duties on 2/19/20 at approximately 2345, Inspector Jurado observed a duck whose gizzard contained a foreign body. The foreign body was a purple cord approximately one-eighth of an inch in diameter, and two strands approximately twelve inches long were protruding from the gizzard, with the rest of the cord inside the gizzard. The cord looked an ear plug cord. The gizzard was collected by (b)(6) (b)(6), and duck and the rest of its viscera were condemned. (b)(6) was notified and observed the gizzard. The duck was from Lot #384 (b)(6).</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P300	Maple Leaf Farms, Inc.	EDK11000 34210G	10MAR2020	04C05	Poultry Good Commercial Practices	Open	On the night of 3/8/20, two gizzards were discovered to each contain one steel bolt with an attached nut. The ducks that ingested these were from Lot #465 (Duck It Farms). Each bolt was approximately 1.5 inches long and 3/8 inches wide; the nut was approximately 0.5 inches in diameter.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P33900+V3 3900	Foster Farms	NHH07060 35124G	24MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-33900, Foster Farms at Farmerville, LA in March 23, 2020 at 0600 hours. In attendance: (b)(6) and (b)(6). At approximately 0540 hours, 23rd of March 2020, I, (b)(6) and 4 young chicken cadavers inside a vat near the hot rehang table. Each of the four young chicken cadavers has intact head and neck showing blackish and reddish discoloration on its head and neck and carcass, indicative of not been bled out. (b)(6) is summoned to the area and he concurred that the aforementioned young chicken are cadavers which are subsequently condemned. Few minutes earlier, I observed that the back-up cutter in Line 1 is desperately catching up on uncut birds missed by back up cutter on Line 2. (b)(6) (b)(6) is accordingly notified. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b)(6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) P-51179 Sanderson Farms - Palestine.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P33900+V3 3900	Foster Farms	NHH40050 32425G	25MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-33900, Foster Farms at Farmerville, LA in March 25, 2020 at 0425 hours. In attendance: (b)(6) and (b)(6). At approximately 0400 hours, 25th of March 2020, I, (b)(6) found at the live hang room 1 live young chicken inside a condemned vat together with approximately 10 dead young chicken. I also found one moribund young chicken gasping with its head dipped on a standing water on the floor of the live hang room. I counted 10 live birds on the loose at the live hang floor. There are 10 dead birds scattered on the live hang floor. I showed the aforementioned to (b)(6) who is the nearest available offline plant worker. (b)(6) promptly took the live young chicken out of the vat and hanged it on the shackle. (b)(6) euthanized the moribund young chicken and put it on the condemned vat. A plant worker picked up all the live young chicken on the floor and returned them on the live hang belt. The dead young chicken on the floor are picked up and placed on a condemned vat. (b)(6) is summoned to the area and I notified him accordingly upon his arrival. (b)(6) confirmed my observations to (b)(6). (b)(6) said his live hang supervisor is on leave. He also said he will retrain all the concerned plant employees on animal welfare program and poultry good commercial practices. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that Manager Crellin review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							treatment of live poultry before slaughter and provided him a copy of this document. I notified Manager Crellin 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) at P-33900 Foster Farms, Farmerville, LA.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P38466	Sensenig Turkey Farm LLC	TWL35060 32919G	19MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 3/19/2020 at approximately 0605 hours I was performing a routine poultry Good Commercial Practice (GCP) verification task at the receiving area of establishment P38466 Sensenig Turkey Farm LLC. (b)(6) and I observed an increased amount of injuries on the live turkeys. We observed two live turkeys in the coops with the feathers missing on the backs, shoulders, and back of the necks. These surfaces were darkened and bloody with several visible scratch marks. I immediately showed Plant Manager Manuel Reyes those injuries and he informed me that he would speak with the plant owner and the catching crew. While observing shackling, (b)(6) (b)(6) and I observed approximately three more live turkeys with similar injuries in the same locations. We also observed a live shackled turkey with the skin torn away from the right side of its body from the right thigh to the wing with bloody muscle exposed. Approximately 6 inches of the intact right humerus was protruding through the skin at the shoulder. We also observed approximately two more live shackled turkeys with dark red to purple bruising of the shoulders and nearby breast tissue. I informed (b)(6) of the total findings at approximately 0720 hours. I reminded him that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I also advised him that preventing the mistreatment of poultry decreases the chances of producing adulterated carcasses. I provided the establishment a copy of Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. Respectfully, (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P39	Pine Manor Inc.	ULL102003 0431G	31MAR2020	04C05	Poultry Good Commercial Practices	Open	At approximately 1935hours, while I was performing the good commercial practices task I observed a bird that died from other cause than slaughter. The head was still attached to the carcass and there no

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P40	Pilgrim's Pride Corporation	DAA42100 21226G	26FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>February 26th , 2020 To: Mr. Jake Ponder, Plant Manager From: (b)(6)</p> <p>Subject: Poultry Mistreatment On Wednesday, February 19th, 2020 between 1253 and 1315 hours, there were four cadaver birds that presented for inspection on evisceration line # 2. The birds were removed from the evisceration line and none of the birds had a bleeding cut on the neck. All of the bird's heads and necks were swollen and dark purple to dark red in color and one of the bird's skull was crushed. The birds were presented to (b)(6)</p> <p>(b)(6), who informed (b)(6)</p> <p>(b)(6), of our observations. On Wednesday, February 19th, 2020 during the weekly HACCP meeting just thirty minutes prior to the presentation of the cadaver birds on line # 2, I, (b)(6) discussed with management two cadaverbirds that presented for inspection on the same evisceration line the week before. I reminded management per the PPIA and Agency regulations, that poultry must be handled and slaughtered in a manner consistent with Good Commercial Practices resulting in thorough bleeding of carcasses and ensure that breathing has stopped prior to scalding. (b)(6)</p> <p>(b)(6) replied that (b)(6) counseled the back-up cutter on line # 2 on Tuesday, February 18th, 2020, due to a cadaver bird again presenting on the same line that day. All cadaver birds were condemned in accordance with the PPIA and Agency regulations providing that poultry carcasses showing evidence of having died from causes other than slaughter are to be condemned. A copy of this memorandum of interview will be forwarded to the District Veterinary Medical Specialist in the District Office.</p> <p>Sincerely, (b)(6)</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P445	Wayne Farms, LLC	FKA501403 3218G	18MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/18/20, at approximately 14:28, while performing a Good (b)(6) task I observed three live birds in the DOA condemn vat in the live receiving department. Upon visual examination, the bird was still breathing and still had their heads attached. (The normal procedure is to remove the head before placing in the DOA vat) I also saw two dead birds with their heads still attached in the DOA condemn vat. I met with (b)(6) (b)(6), to discuss my finding three live birds in the DOA condemn vat. He removed the live birds and hung them with the other live birds. I notified (b)(6) (b)(6) of my findings. I also met with (b)(6) (b)(6) (b)(6) (b)(6) and Rob Poindexter, Plant Manager to discuss my findings. If the live birds would have remained in the DOA condemn vat, it is likely they would have died by asphyxiation due to being smothered by dead birds being placed on top of them. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. I recommend that management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. A copy of this document can be provided on request. Please provide an explanation for this incident. A copy of this MOI and your response will be forwarded to the Raleigh District Office and the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P45910	SANDERSON FARMS, INC	GRI082001 4907G	07JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2057 hours (b)(6) and myself, (b)(6) were performing a Good Commercial Practice task and observed a forklift operator place a cage full of chickens on the deck. He proceeded to tear the top right door off using the forklift to rip it off. At that moment I told (b)(6), "I hope he doesn't plan to raise that cage up and take it to the cage dumper which could cause the chickens to fall out of the cage and onto the deck." At that moment the forklift operator raised the cage up with the forklift to it's full height, which appeared to be approximately 12-15 feet in the air, as far as myself and (b)(6) could surmise. At that point he started to move forward and a live chicken fell out of the cage and dropped to the deck, landing on it's head and side body with a loud thud. We observed it fluttering a few times on the ground before the forklift operator lowered the cage and picked the bird off the deck and put it back into the cage. I stopped the forklift operator and informed him that I witnessed the bird fall from the cage and the trauma that the bird suffered from the fall would most likely lead to it's mortality. The forklift operator told me that the bird wasn't dead. He proceeded to take the cage over to the right side of the dumper at which point I don't know what he did with the birds in the cage. I had informed him that I was going to let (b)(6) know and document this in an MOI. I proceeded into Live Hang and found (b)(6) and took him out to Live Receiving and explained what myself and (b)(6) witnessed. (b)(6) told me that sometimes the cage doors get stuck and they have to rip them off to get the birds out of the cage. I informed him that I had no problems with them doing whatever they need to do so they can dump the chickens out properly, however, the forklift operator should have taken</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>the cage over to the side of the dumper and placed the live chickens, from the broken coop, into another one that was secure so that the birds wouldn't fall out during the cage dumping process. The forklift operator came over to us at that point and told me that there were no dead birds in the cage. At this point there were already two cages with birds staged on the left side of the dumper with a bird, outside the cage, sitting on top of the cages and another live bird sitting on the deck, out of their cages, sitting next to the cage. I informed (b)(6) that this is a recipe for disaster and these birds need to be properly secured in their cages or there would be risk of them getting run over leading to further issues. He informed me that he would take care of this. This Memorandum of Interview is to document the observations and discussion that myself, Dr. Horton and (b)(6) had between USDA FSIS and Establishment Management, Mr. Willie Evans.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P46897	IHSAN FARMS, IIC	SVH48110 32304G	04MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P46897, Ihsan Farms LLC, March 04, 2020, at approximately 0730 hours. In attendance: (b)(6), (b)(6), Mr. Ted Zadeh, Plant Manager, (b)(6), (b)(6), (b)(6) I (b)(6) spoke with (b)(6) who was filling in for (b)(6) (b)(6) in his absence, at approximately 0620 and showed him the following as it was happening: One of the employees taking the birds from the conveyor belt in live hang, transferring them to the cones, was grabbing them by the wing, (which is handling them in a way that could cause injury). (b)(6) addressed the employee at this time explaining to him that this is not an acceptable practice. I watched a few more minutes as the employee continued working, now handling the birds correctly. I addressed this issue with the above mentioned people in Management once they were available at approximately 0730 and reminded them that this action was not in accordance with FSIS DIRECTIVE 6110.1-VERIFICATION OF POULTRY GOOD COMMERCIAL PRACTICES. I was told that this employee was new and would be retrained immediately.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P46897	IHSAN FARMS, IIC	SVH34120 35720G	20MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>A meeting was held in the USDA office of P-46897 in Princess Anne, Maryland at 0915 hours between (b)(6) (P-46897), (b)(6) (b)(6) at P-46897), and (b)(6) (b)(6) at P-46897). The meeting was held to discuss some poultry welfare concerns I had while performing the poultry good commercial practices check in the live hang area of the establishment. One observation I had when I first entered the area was that an establishment employee took a live bird from the slaughter cones (that had not been slaughtered yet) and threw/tossed it about 5 feet in distance to the live hang belt. The bird did not appear injured but it is concerning; the bird could be more stressed due to this type of handling. Another plant employee in this area (who wore an orange hat) spoke with the person who had tossed the bird so that this type of handling would not continue. At 0830 hours I observed there to be two containers for condemned / inedible product in this area. One was a whole barrel (red in color) and contained about 7 birds in the bottom. One bird was moving and conscious, while the rest were dead. I then checked the second container, which was a part of a red barrel and contained two birds at the bottom: one was obviously alive and the other was dead. I immediately requested management be notified to come to the area. It took quite some time before (b)(6) came to address the problem (the live birds were slaughtered) and I could show him my findings. I reminded (b)(6) (b)(6) that the Poultry Products Inspection Act and the Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P47016	The Best Dressed Chicken, Inc.	OFG13140 10823G	23JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On this date of record at approximately 1300 hours, I went into the picking room to perform Good Commercial Practices verification task. While standing between the two picking machines, I observed five red carcasses with heads still attached and engorged and no incision mark on the necks exit picker one. Two of them were separated by one carcass that had been properly bled out. The other three occurred at random sequence within 15-20 carcass time period that occurred 5-7 carcasses after the first two were pulled. I then went to the blood trough and observed a live bird with an uncut neck entering the scalding. At that moment, (b)(6), (b)(6) stepped in and I showed him the cadavers. He went to the kill machine technician with the cadavers to determine the cause of the issue. I then observed another live bird that was conscious and without an incision on its neck enter the scalding. I observed the line for live birds for another minute and the blood trough and saw no more live birds heading to the scalding. (b)(6) determined that the cause of the cadaver issue was human error and space design. The kill machine attendant was not able to see the birds due to excess condensation on his face shield. Additionally, the attendant was working on the side of the machine that impeded his ability to see if the birds were fed into the machine correctly. As corrective action, (b)(6) (b)(6) cleaned the attendant's face shield and did hourly monitoring of the attendant and process. The monitoring continued throughout the next day. (b)(6) and I met after the end of slaughter to discuss the issue. (b)(6) as preventative measure, is working with (b)(6) (b)(6) to provide the necessary changes to the area so that the attendant can work on the opposite side of the machine. While the cadaver issue was discussed</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							at the weekly meeting with the establishment, this MOI serves as separate documentation of the event of the day. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up in necessary.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P47016	The Best Dressed Chicken, Inc.	OFG42080 10827G	27JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>It was observed on this day, January 21, 2020, at approximately 1010 hours, that there were several cadavers making it to the inspection stand (seven (7) within 5 minutes). These cadavers were bright red in color and had their heads and necks still attached with no identifiable incision mark on the necks. There were also numerous carcasses that were pink in color with red wing tips and red upper breast as well as red necks with some attached heads. Just prior to that at approximately 0955 hours, while completing a Good Commercial Practices verification task, I had observed one live bird with an uncut neck enter the scalding. The carcasses on the bleed line also appeared to have the bleed out cuts further back on the neck. I notified (b)(6), (b)(6), of my observations both on the line and in the picking room. At approximately 1020 hours, I took regulatory control of the line due to the number of cadavers being presented at the inspection stand (approximately twenty (20)). (b)(6) implemented corrective action by adjusting the stunner depth, adding salt to the stunner, and having (b)(6) adjust the neck cutter so that the bleed out cuts were over the vein. Preventative measures were discussed later in the afternoon and (b)(6) stated that the bird size was the issue but would increase monitoring of the kill area to decrease the amount of live birds entering the scalding. I notified (b)(6) that this MOI was being forwarded to the District Office and the District Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P47016	The Best Dressed Chicken, Inc.	OFG58170 32811G	11MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>During the inspection breaks at 1030 on March 11th, 2020, I noted two cadavers on line that both only had a superficial wound at the neck, with blood vessels not being severed (both heads were present). I notified (b)(6) of the issue. At 1355, I went into the scald/picking room to monitor chickens entering the scald tank and ensure that no birds were entering the scald tank alive. Within one minute of arrival, a chicken that was not stunned (head was pulled up) and without any obvious neck cut was seen to enter the scald tank. Within another minute, a second conscious chicken without a neck cut entered the scald tank. Unable to remove either bird due to the height of the line or to stop the line, I followed the line around and removed both chickens from the line. Both bodies were red with blood suffused in the neck and head (of the one with a head still present). The second cadaver went through the head puller before I could remove the carcass from the line. I left the cadavers for (b)(6) and notified him at 1405 of my observation of two live birds entering the scald tank. At 1455, I notified (b)(6) that I would be documenting this as a Good Commercial Practice MOI. This is a repetitive issue that the establishment has been notified about on multiple occasions. Corrective actions have failed to be effective in preventing live chickens from entering the scald tank. Inspection has continued to identify cadavers on line on a daily basis, averaging approximately ten carcasses per day. Two Good Commercial Practice MOIs have been previously documented for the same findings on January 27th, 2020 (OFG3608014127I) and January 23rd, 2020 (OFG1214011323I). The establishment has been unable to prevent live chickens from entering the scald tank. Live chickens entering the scald tank</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							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 will be forwarded to the Frontline Supervisor and the District Veterinary Medical Specialist.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT29110 12504G	04JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>On January 3, 2020, Est. P48304 Lincoln Premium Poultry held approximately 30,500 young chickens overnight in the lairage area, after slaughter operations could not be completed within operating hours that day. These chickens were first placed in transportation modules around 4:00 a.m. on January 3rd. They were then held in the modules overnight at the establishment and were slaughtered beginning at 4:52 am on January 4th. While performing antemortem inspection on January 4th, I noticed a higher than usual number of deceased birds in the group that was held overnight. The chickens were crowded in some trays, and I observed them clustered towards the sides of the trays, with live birds resting on top of dead birds. I met with (b)(6) at 6:50 a.m. on January 4, 2020 to discuss the situation. The establishment suspects that there were more chickens than usual loaded into some modules. Two trailers of birds received on the afternoon of January 4th weighed 10,000-20,000 pounds higher than average weight. It is believed that the prolonged time being held in modules without access to food and water, in crowded conditions, led to the higher mortality rates. In total, 1,622 chickens were deceased out of the approximately 30,500 birds held overnight. This equates to a DOA rate of 5.3%. The average DOA rate for this establishment is approximately 0.4%. (b)(6) (b)(6) said that the establishment will be investigating why some of the modules were over-crowded with birds, so that it may be addressed directly at the farms where the birds are loaded. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices. 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</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT03080 13518G	18JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 17th, 2020 at 11:22 a.m., while performing a Poultry Good Commercial Practices Task, I observed two young chicken cadavers on the line at the pre-sort area in the picking room of Line 3 at Lincoln Premium Poultry, Est. P48304. Both cadavers were generally dark red in color, with their heads and necks very dark red and swollen, and no cut was present on their necks indicating bleeding of the carcass. These cadavers were pulled off the line by the pre-sorters and condemned. I proceeded up the line to monitor the chickens entering the scalding tank and asked a maintenance employee to call a supervisor to the picking room. I observed one bird with no cut on the neck enter the Line 3 scalding tank.</p> <p>(b)(6) arrived shortly, and I notified him of the three birds that were not cut at the kill step. He immediately spoke with the back-up cutter to notify him of the birds that were not cut. (b)(6) also raised the automatic neck cutting blade so that it would be less likely to miss the smaller sized birds. I continued to observe the chickens on Line 3 for 15 more minutes and did not see any more birds entering the scalding tank without being bled. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices. Continuing with my Poultry Good Commercial Practices Task, I entered the stunning and live hang area at approximately 11:55 am. Under the De-Stack machine of Line 3, I observed three birds on the floor that appeared to have fallen out of the modules during the de-stacking process. One chicken was deceased, one was alert and appeared unharmed, and one chicken was alive but injured. The injured chicken was lying sternal, unable to stand but attempting to move. Its legs were stretched behind its body, and both wings had blood on the feathers at the base of the wings. The right wing was turned at an unnatural</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>angle. There were not any establishment employees nearby, so I walked to the live hang area to notify the lead about the injured bird. At 1:50 p.m. I spoke with (b)(6) about the GCP concerns. He had already discussed the situation with (b)(6). (b)(6) watched the slaughter process closely for the remainder of the day and there were no further incidents of birds not being bled out properly. The establishment plans to pursue disciplinary action if the back-up cutter continues to miss birds. They will also adjust the automatic blade when they observe that the birds are of varying sizes, so that it works more efficiently. The establishment will be monitoring for injured and loose birds more closely. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT55130 13221G	21JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 21, 2020 at approximately 4:30 a.m., while performing ante-mortem inspection of young chickens at Lincoln Premium Poultry, Est. P48304, I observed several incidents of poultry mistreatment. In the lairage area of Line 1, there were two chickens, each with one wing trapped in the right side of the locking mechanism of the tray above them. These two birds were in the same module, but in different trays. The bird in the lower tray had blood on its wing over a 1-2 cm area and was unable to sit or lay down because of the trapped wing. The bird in the upper tray was pulling at the wing repeatedly and vocalizing, had a 1 cm area of blood on the wing feathers, and could not sit or lay down. I notified the (b)(6) of the trapped birds. He was able to free the chicken in the lower tray. The chicken's wing did not return to a normal position after being freed. The upper chicken had freed itself, leaving behind a clump of wing feathers in the latch. Then, approximately 5 minutes later, a module of birds was being loaded into lairage on Line 2, and I saw another chicken with its wing trapped in the locking mechanism of the tray above. The establishment employee was notified and released the bird's wing from the tray. I spoke with (b)(6), and he asked the forklift drivers to monitor for trapped birds more carefully, so that they can be released. While performing a Poultry Good Commercial Practices Task at 12:20 p.m., I observed an additional three live chickens with wings trapped in the tray locking mechanism. The first bird was in a lower tray on Line 1. Much of the wing was trapped in the latch, and the bird was unable to lay down. I notified (b)(6), and he found an establishment employee to help release the bird. There was blood on the chicken's wing, and it did not return to normal position after it was released. On our way out of lairage, I</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>showed the employee two more chickens with wings crushed in the tray latch. These birds were not able to be released because their location high in the modules created safety concerns for the employee. When chickens are trapped in the trays above them, and not released by establishment personnel, they are subject to further injury or death when the module proceeds through the destack machine. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB37100 12631G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/30/2020 at 11:38am I was conducting a portion of the Good Commercial Practice verification task in the evisceration department. I was observing the birds going by on the evisceration line after exiting the blood tunnel near the first scalding. I noticed a bird that had its head elevated and was looking around. The line was stopped by (b)(6) and the bird was removed from its shackle. When I examined the bird it was breathing, looking around, and blinking. It did not have a cut on its neck. The bird was taken back to the live receiving conveyor belt. I discussed with the (b)(6) (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. He reported the automatic neck cutter appeared to be working adequately. However, the (b)(6) (b)(6) had switched the backup cutter to a newer employee. (b)(6) discussed the issue with the backup cutter and with (b)(6). Their plan moving forward was to monitor the activity of the new back up cutter more closely through the remainder of the shift. I continued monitoring the birds on the line before they entered the scalding and saw no further issues. The last occurrence of a similar issue was documented on 11/18/2019. A copy of this MOI will be forwarded to the (b)(6) (b)(6) and to the circuit (b)(6). If you have any questions you can contact me or the (b)(6). Respectfully, (b)(6)</p> <p>P510</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB08110 35111G	11MAR2020	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 1130 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b)(6) (b)(6), who stopped the line before the bird could enter the scalding and removed the bird from the line. After removing the bird from the line, it was observed that there was no cut on the neck which would not have allowed the bird to bleed out properly. (b)(6) took the bird back to live hang to show it to (b)(6). (b)(6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. (b)(6) instructed the backup cutter to pay more attention to all birds, large and small, going through. I discussed my finding with (b)(6) (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. 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) (b)(6).</p> <p>Respectfully, (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB08050 30519G	19MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0538 hours on 03/19/2020 I was conducting a portion of the Good Commercial Practice verification task in the evisceration department. I was observing the birds going by on the evisceration line after they had exited the blood tunnel and prior to entering the first scalding. I observed a bird that had its head elevated and was blinking. I instructed (b)(6) in Training, to stop the line and remove the bird. When I examined the bird it was alert, breathing, and looking around. It did not have a cut on its neck. I reminded (b)(6) (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. I also discussed the issue with (b)(6) (b)(6). The bird was taken back and placed on the live receiving conveyor belt. (b)(6) reported they will discuss the issue with the current back up cutter. He added a second back up cutter with more experience to follow up behind the current one. He also reported he will have (b)(6) (b)(6) monitor the situation closely during the remainder of the shift. I continued monitoring the birds on the line before they entered the scalding and saw no further issues. The latest occurrence of a similar issue at this establishment was documented on 03/11/2020. See MOI/ RHB0811035111G. A copy of this MOI will be forwarded to the District Veterinary Medical Specialist, (b)(6), and to the circuit FLS, Phillip Williams. If you have any questions you can contact me or the (b)(6) (b)(6). Respectfully, (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB13090 33124G	24MAR2020	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 0944 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b)(6) (b)(6) who stopped the line before the bird could enter the scalding and removed the bird from the line. After removing the bird from the line, it was observed that there was a small shallow cut on the neck which did not allow the bird to bleed out properly. (b)(6) took the bird back to live hang to show it to (b)(6) (b)(6) (b)(6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. I discussed my finding with (b)(6) (b)(6) and (b)(6) (b)(6) stated that they are going to have the kill blade changed at break and instructed (b)(6) to have someone monitor the backup cutter until the blade is changed. (b)(6) and (b)(6) were notified of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b)(6) (b)(6) was also notified my findings. 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>

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

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P51179+V5 1179	Sanderson Farms, Inc.	RQE10160 33110G	10MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-51179, Sanderson Farms - Palestine, March 09, 2000, 2015 hours. In attendance: (b)(6)</p> <p>(b)(6) and (b)(6)</p> <p>(b)(6) At approximately 1930 hours, 9th of March 2020, I, Relief (b)(6)</p> <p>(b)(6) found 1 cadaver hanging on a rack near the hot rehang table and another two inside a condemned barrel by the entrance to the picker area. All three young chicken has intact head and neck showing blackish and reddish discoloration on its head and neck and carcass, indicative of not being bled out at all. (b)(6)</p> <p>(b)(6) and (b)(6) are summoned to the area and both concurred that the aforementioned young chicken are cadavers which they subsequently condemned. According to (b)(6), the back-up cutter has to leave the station briefly because of cut in the hand which resulted to uncut and not bled out young chicken. There is no other cadaver found until the end of the shift. Twenty minutes later, at approximately 1950 hours, I found 11 young chicken on the loose at the live hang area floor one of which is under the conveyor belt, partially covered with chicken manure. I notified (b)(6) of my observation. All loose young chicken are promptly picked up and returned to the live hang conveyor belt. (b)(6) said all plant personnel concerned will be dealt with accordingly in order to prevent re-occurrence of the aforementioned. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b)(6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>of live poultry before slaughter and provided him a copy of this document. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) P-51179 Sanderson Farms - Palestine.</p>
P522	Sanderson Farms, Inc. (Processing Div)	IKB021503 0323G	23MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1415 hours, while performing GCP task: I observed one (1) live bird enter the outside line scald system. The bird's head was lifted up, eyes were open and alert. I did not observe any indication of a cut or any bleeding. I notified (b)(6) of the observations and the forthcoming GCP MOI.</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P533	Poultry Holdings, LLC	AKB03070 13307G	07JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 7, 2020 at approximately 0650 hours I, (b)(6), was performing a Poultry Good Commercial Practices task in the New York Room. As I was walking through the New York room I observed a bright red chicken carcass going down the line towards the rehang table. I immediately pointed the carcass out to the (b)(6) (b)(6) he removed the carcass from the line and I confirmed that it was a cadaver. I continued to observe the line and identified two additional carcasses within the next 10 minutes that had a bright red appearance. In both instances I pointed them out to the Supervisor and confirmed that they were cadavers. I then went to the end of the blood trough, prior to the scolder. (b)(6) was standing with me when I identified a carcass that was flapping its' wings. (b)(6) immediately removed the chicken carcass from the line and ensured that it was bled out completely prior to hanging it back on the line. At this time I was informed by (b)(6) that the kill blade was adjusted. I continued to observe carcasses hanging on the line just prior to the re-hangers, at approximately 0709 hours I observed two carcasses within 30 seconds of each other that were bright red. I pointed them both out the (b)(6) (b)(6) he removed them from the line and confirmed they were both cadavers. I informed (b)(6) of my additional findings and he informed me again that the blade was adjusted, I also observed him standing at the blood trough ensuring the carcasses were bleeding out completely prior to entering the scolder. I continued to observe the line for an additional 20 minutes and did not observe any additional carcasses with the appearance of a cadaver. Please note, during the time of my observations there was one back up neck cutter after the kill blade. The regulations (9 CFR</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							381.65(b)) require that poultry be slaughtered in accordance with Good Commercial Practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. This MOI serves as a written notice that future oversight of this nature may result in the taking of additional administrative actions. Please submit documentation of corrective and preventative measures relating to this incident. Respectfully, (b)(6)

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED58220 13316G	16JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>January 16, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 1532 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. (b)(6) and (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. In a meeting with (b)(6) and (b)(6) at approximately 1620-hour, Inspection Personnel was notified verbally by (b)(6) that management would increase management checks in the kill room and that the responsible employee that was backing up the kill machine had received 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. 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) (b)(6)</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED08010 21715G	15FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>February 14, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2031 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. (b)(6)</p> <p>(b)(6) was notified of this GCP violation. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. In a meeting with (b)(6) at approximately 2053-hour, I (b)(6) was notified verbally by (b)(6) that the responsible employee that was to be backing up the kill machine was disciplined with the outcome of termination for this isolated incident. (b)(6)</p> <p>(b)(6) was informed that a GCP Memorandum of Information would be issued after review by Dr. Kermit Harvey DDM, Jackson District Office. 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)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED34210 25017G	17FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>February 17, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2020 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. Two (2) live young chickens from an approximate 500 bird random sample with each containing a bright cherry red color, uplifted heads, rhythmic breathing, pupillary reflexes, and no visible cut to the necks entered the scald tanks while still breathing. (b)(6)</p> <p>(b)(6) was notified of this GCP violation. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. There was no formal response given on this isolated incident. (b)(6)</p> <p>(b)(6) was informed that a GCP Memorandum of Information would be issued after review by Dr. Kermit Harvey DDM, Jackson District Office. 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)</p> <p>(b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED11230 33912G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>March 12, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2111 and 2113 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. Two (2) live young chickens from an approximate 500 bird random sample with each containing uplifted heads, pupillary reflexes, and no visible cut to the necks entered the scald tanks. (b)(6)</p> <p>(b)(6) was notified of this GCP violation. At approximately 2205 hour, a meeting was held with (b)(6)</p> <p>(b)(6) representing the establishment and (b)(6) and (b)(6) representing USDA. In this meeting it was stated by (b)(6) that disciplinary actions would be presented at a higher-level other than with the employees working in the kill room. (b)(6)</p> <p>Presley was informed that a GCP Memorandum of Information would be issued after review by (b)(6)</p> <p>(b)(6), Jackson District Office.</p> <p>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)</p> <p>(b)(6) (b)(6) (b)(6)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ3809015829G	29JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 25, at approximately 0655 hours, Coastal Processing informed USDA of a catastrophic event that occurred earlier in the morning. The offal drainage system was completely submerged in water for an unknown amount of time. The establishment immediately started working on the area in order to start slaughtering that day since they already had birds on the premises. They informed USDA that they would slaughter as many as possible that day to reduce the number of birds that would be carried over until Monday. The establishment stated that the carry over birds would be in trailers in the live shed area with misters running intermittently to allow them to drink. The establishment also elected to spray water in each of the cage layers to reduce the chance of dehydration and decrease the number of DOAs. The birds would not have access to feed for the time (approximately 48 hours) that they were on the premises. I informed the establishment that due to the extended period without food, this is not adhering to Good Commercial Practices. Their animal welfare program states that "The plant should minimize DOA's by proper shed/holding conditions." The establishment carried over 7 trucks which contained 25,644 birds. The birds were slaughtered on Monday, January 27. The total number of DOAs was 286 birds, which was approximately 1.1% of the carry over. FSIS encourages establishments to develop and implement a systematic approach to ensuring poultry presented for slaughter are treated in a manner that minimizes excitement, discomfort, and accidental injury. Establishments should have, and implement as needed, an emergency plan that addresses animal welfare in the event of an emergency shutdown. The establishment has a response to emergency situations in their animal welfare program; however, it does not address</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>birds that are carried over in trucks. 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 establishment 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 Coastal Processing Management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b)(6)</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ231001 3331G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, January 30, 2020 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 1311 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 handed it to me. The bird did not have a cut on its neck. The bird's head and neck were red/dark purple in color and swollen. There was an area of bruising present in the caudal portion of the neck, close to the breast. I called for Bubba Roberts, plant manager, and (b)(6) on the walkie talkie. Plant management (Bill Keisel, Bubba Roberts, and Grant Barry) and the live hang supervisor arrived to examine the bird that I found enter the scalding alive. They agreed that it was a cadaver. Their immediate corrective action was to replace the backup killer with another trained employee. They also observed the kill blade for a few minutes to verify that it was cutting the birds appropriately. At approximately 1345 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, dispositioned, and put on a conveyor belt to go into the DOA bin. While observing an employee disposition the dead birds on the floor, I observed movement within the pile of carcasses. I initiated regulatory control action</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>and stopped the employee from continuing to move the DOA's until I could assess where the movement was coming from. I then saw a weak bird that was being smothered/crushed by at least three carcasses on top of it. The live, weak bird and the dead birds were comingled in the pile, subjecting the live bird to potentially suffocate or die by means that are not Good Commercial Practices. I notified the live hang supervisor of this occurrence and showed him the weak bird. The supervisor implemented the immediate corrective action of removing the weak bird from the pile and euthanizing it. I verified that another trained employee was at the backup killer area and that no other live birds entered the scalders. I also monitored the employees sorting through the DOA pile on the floor to ensure that no other weak birds were being smothered. 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 the establishment management 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. Respectfully, (b)(6)</p> <p>(b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ221402 5504G	04FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, February 4, 2020 at approximately 1321 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 was improperly cut. The cut was at the area of the beak instead of on the 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 handed it to me. The bird had a cut straight across its beak. The bird's head and neck were red/dark purple in color and swollen. I called for Bubba Roberts, plant manager, and (b)(6) (b)(6) on the walkie talkie. Bubba and (b)(6) arrived to examine the bird. They agreed that it was a cadaver. Bubba stated that there was a misfeed at the kill blade. Since the bird was bleeding from the miscut, the backup killer was unable to detect the miscut and properly recut the bird. (b)(6) and Bubba observed the kill blade and the backup killer for a few minutes to verify that every bird was cut properly prior to entering the scalding. I also verified that the blade and backup killer were properly and effectively cutting every bird after the occurrence. 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 the establishment management 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</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ490903 5312G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, March 11, 2020 at approximately 1354 hours, while observing birds that had passed the backup 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 moving its 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. The plant employee pulled the bird and handed it to me. The bird did not have a cut on its neck. A few seconds later, another cadaver bird was observed at the condemn sorting area. This bird was not personally observed entering the scalding alive but did not have a cut on its neck. Both birds' heads and necks were red/dark purple in color and swollen. I called for (b)(6) (b)(6) on the walkie talkie. (b)(6) arrived to examine the bird and went to get Bubba Roberts, plant manager. Bubba arrived and they agreed that the birds were cadavers. (b)(6), Bubba, and I observed the decapitator and backup killer area for a few minutes to verify that every bird was cut properly prior to entering the scalding after the occurrence. Their immediate corrective actions were to stop hanging, change the decapitator motor and kill blade, and adjust the guide bars. They began rehanging a few birds at a time and observed the adjustments. Once management was satisfied with the adjustments, live hang resumed. Bubba spoke with me during the adjustments and stated that the decapitator motor was not functioning properly and was starting to go out. He also said that the backup killer did not stop the line when live birds were passing the decapitator and backup kill area. On further investigation, the backup killer's face mask was also covered in blood which made it difficult to see the uncut birds. Bubba and I verified that</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>the new machine was decapitating the birds properly and the backup killer was properly cutting every missed bird. Bubba stated that they will have multiple face masks at the backup killer area to alternate when one becomes dirty. The clean masks will readily be available, and the dirty masks will be in a sanitizer when not in use. 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 the establishment management 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. Respectfully, (b)(6)</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ250903 1818G	18MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, March 17, 2020 at 1559 hours while observing operations in the live hang/receiving area, I observed one live bird in the dead on arrival (DOA) hopper. The bird was a smaller hen and was sprayed with denaturant. The hen was between two DOA's, and one DOA covered the hen's head/neck. The hen was blinking, moving, responsive to touch, and rhythmically breathing. I immediately notified (b)(6).</p> <p>(b)(6). He removed the live bird and appropriately euthanized it. Without any intervention, this bird would have died by means other than humane slaughter. He also investigated the rest of the DOA's in the hopper to ensure that no other live birds were present. After thoroughly checking the DOA hopper, all other birds were confirmed to be dead and sprayed with denaturant. I spoke with establishment management after verifying that the remaining birds in the DOA hopper were dead. The management informed me that their tentative preventative measures would be to either decapitate or cut the neck of every DOA before placing it in the DOA hopper. This would ensure that no other live birds entered the hopper in the future. 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 the establishment management 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 establishment management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6638	Pilgrim's Pride Corporation	UDG58220 11228G	28JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 28, 2020 at approximately 2228 hours; I observed Less than Good Commercial Practice at establishment P-6638 Pilgrim's in Enterprise, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird about to enter the scalding on Picking Line 2. I was performing observation to ensure all birds had their necks cut and/or heads removed prior to entering the scalding. As I was monitoring this, I noticed a smaller framed bird with no visible neck or enter the head puller area but bypassing the actual head puller completely. There was no visible blood on the bird, and it appeared the bird's vent was moving to indicate it was breathing. I leaned down and noticed the bird still had the head and neck attached. At that point, I had stopped the Picking Line and removed the fully alert and alive bird from the shackle past the head puller. This prevented the bird from entering the scalding alive which would have resulted in a cadaver. The head puller is the establishment's final intervention prior to entering the scalding which the bird bypassed due to the bird not being stunned. I handed the bird to (b)(6) who had approached me as I restarted the line. The bird did not have its neck cut, it did not appear to be stunned and was looking around at its surroundings. I informed (b)(6) and (b)(6) of the documentation of this Memorandum of Information (MOI). A copy of this MOI will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully Submitted, (b)(6)</p> <p>(b)(6) cc: (b)(6)</p> <p>cc: (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ241601 2013G	13JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P7044, Tyson Foods, Inc. January 7, 2020 at 2040 hours. In attendance: (b)(6), (b)(6), and (b)(6). GPM Patricia Williams, GPM Mike Harrison, (b)(6). At approximately 1720 hours, 7th of January 2020, (b)(6) Loper found 7 young chicken cadavers at post hock cutter station. I was summoned to the area and I verified the cadaver disposition. All the 7 young chicken's neck and head are intact and with hematoma, reddish-dark in color. The carcass is also reddish in color. (b)(6) (b)(6) was collecting the cadavers for disposal when (b)(6) came and concurred those are cadavers. I discussed the aforementioned with Manager Felicia Alexander together with GPM Patricia Williams. Manager Alexander and GPM Williams said they will address the issue as soon as possible and make sure that there will be no more cadaver on the line. At approximately 1120 hours, 10th of January 2020, I, (b)(6) observed the following while performing poultry GCP: At the post hock cutter station, I found 2 young poultry cadavers on the barrel on 1 young poultry cadaver on the floor, 3 feet away. The head and neck are intact with hematoma, dark red in color. The carcass is reddish in color. GPM Max McCormack is notified accordingly and he concurred they are cadavers. I reminded the est. management officials in attendance that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended to them to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							copy of this document. I notified the est. management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) at P7044 Tyson Foods Inc.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ131501 3423G	23JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P7044, Tyson Foods, Inc. January 22, 2020 at 1815 hours. In attendance: (b)(6) (b)(6) (b)(6) Plant Manager Tommy Brown, (b)(6) (b)(6) and GPM Mike Harrison. At approximately 1530 hours, 22nd of January 2020, I Relief (b)(6) observed the following while performing poultry GCP verification task: The floors of the bird cages at the rear end of five trailers are wet and with retained water. One cage is made up of 3 sub-cages in 5 tiers. These sub-cages contain approximately twenty young chicken each which are 33-34 day old and approximately 3.70-3.80 pounds. The feathers of all young chicken are soaked wet, they are huddled together at the far end of the cage. There are at least 2 dead and 2 moribund on each cage. Few more are shivering, gasping for breath with closed eyes and ruffled feathers. The young chicken in the upper sub-cages are less wet and there are less dead and moribund. The temperature outside is 39 degrees Fahrenheit, it is moderately raining with 4mph wind speed. There is one cage in the middle of one trailer without a side board and all the young chicken therein are wet, huddled together. The sub-cage at the bottom, there at least 8 dead or moribund young chicken. The upper sub-cages has fewer dead or moribund numbers. The young chicken in other cages which are not wet do not have the aforementioned clinical observation. I notified GPM Mike Harrison, (b)(6) (b)(6) (b)(6) and (b)(6). Following are establishment's immediate corrective action: The cages by the rear end of the trailer are immediately unloaded. The cage without side board is immediately unloaded and separated. The loading crew at the farms are notified accordingly by (b)(6) (b)(6). Other corrective actions that maybe be</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>implemented are the following: (1) No cage without side board will be transported; (2) The cages by the rear end will be covered with tarpaulin or wrapped; (4) The trailer drivers will be advised to drive slowly. I reminded the est. management officials in attendance that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended to them to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a copy of this document. I notified the est. management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b)(6) at P7044 Tyson Foods, Inc.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ471203 3816G	16MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 16, 2020, at approximately 1045 while conducting a GCP task, (b)(6) observed the following conditions in the Live Receiving Area. She was performing ante-mortem examination on trailer number 23839. There were multiple cages throughout the trailer that had doors open and one bird noted with part of its' lower abdomen and leg pinned by the cage door on a top cage. (b)(6) noticed the birds sitting on the doors and not in cages. Upon further investigation, she noticed a total of approximately 12-15 birds outside of cages throughout the trailer and more sitting on the cage doors. There was a team member removing the birds from the trailer bed and cage doors by placing them into cages and closing the cage doors. (b)(6) immediately notified (b)(6) of the concern with live bird humane handling and transport. (b)(6) and (b)(6) came out to the trailer. The team member appeared to be done retrieving birds from the trailer and he walked away. (b)(6) pointed out the bird that was pinned in the cage door on the top cage. She explained that she had observed the bird during her first walk around and that it had been observed with labored breathing and moderate erythema in the ventral abdomen that was visible. (b)(6) directed the establishment to correct the issue. (b)(6) climbed on the trailer and was able to open the cage door, releasing the bird from being pinned, and pushed it into the cage and closed the door at 1055. The bird was observed alive after being released by (b)(6). The establishment explained that it had obviously been closed that way either during transport because multiple cages were misaligned causing the cage doors to come open and birds to come out of the cages and possibly have the bird</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>become pinned or it was closed that way at the farm by the catch crew which is supervised by (b)(6). The establishment was doing an investigation to determine the cause of the multiple cage doors being open on the trailer upon arrival to the establishment. No answer was provided to USDA prior to posting this Memorandum of Interview. Allowing birds to be outside cages and be pinned in cage doors is inconsistent with the Agency's expectations of Good Commercial Practices. Team members should address highest priority concerns from an animal welfare standpoint first, then work on the other issues. The establishment is asked to ensure establishment employees moving live animals are employing humane methods of handling consistent with Good Commercial Practices outlined in the Federal Register Notice /Vol. 70, No. 187 – September 28, 2005, to 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P72	Tyson Foods, Inc	JPJ041103 0017G	17MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>3/16/2020 While performing ante mortem in the unloading yards at 0502 Hrs, I observed a bird with their head stuck in between the metal bars. The bird was immobile and the eye lids were closed. After the cage had been brought down from the flat bed trailer it was apparent the birds wind pipe was pressed up against the bar and was a DOA. (b)(6) was notified and shown this bird. While continuing to observe the remainder of the cages I observed several live birds wings protruding through the slots of the metal bars. Approximately 6 cages had damaged metal bars leaning inside the cages or broken away from the cages. One cage had the vertical bars open in the shape of Oval (5 inch in width to 5 inches in height) enough for a smaller chicken to get through and potentially fall out during transit. (b)(6) was shown all of these cages. 0535 hrs during my observation of the dumper GCP check in the conveyor dumping area, 3 cages were observed with full length bent in bars pointing in ward, the bars were separated from the cage bent open (3 inch height 4 inches wide) enough allowing a head or wing to push through and some smaller horizontal bars were missing. Scott Beam, GPM and (b)(6) (b)(6) were present during the GCP inspection to observe the cages condition.</p> <p>3/17/2020 During Ante mortem again this morning I observed another bird with their head stuck in the cage metal rungs but this bird was alive with its beak opening and closing. (b)(6) was notified. Numerous amount of birds were observed commingled together at the outside end of the metal cages some with wings caught in the metal rungs and others perching on top of one another. There also was more cages with damaged bars (bars bent in or open allowing room for heads and Legs to get caught in the large spaces. (b)(6) was notified. At 0748</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>hrs. While performing a Killing and Stunning GCP observational test I observed 2 birds that the kill machine missed. When I leaned over to observe the back up Team member, the birds throat were not cut. The live birds were allowed to continue through the electrical stimulator towards the head puller and potentially into the scalders, thus indicating a failure at the killing station. I discussed this concern with (b)(6) (b)(6) and (b)(6) I notified both supervisors this is a MOI GCP concern with the past two days Observations. As time permitted I later discussed my concerns/observations with Scott Beam, GPM. Received response on 3/30/2020.</p>
P7485+V7485	Wayne Farms LLC	QBM1323033219G	19MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1818 hours on Thursday, March 19, 2020 at Wayne Farms, LLC. Establishment number P-7485 in Jack, AL, while performing the Good Commercial Practices (GCP) in Poultry verification task, the following less than Good Commercial Practice was observed: I, (b)(6) (b)(6) observed approximately 10 live birds commingled in a pile with approximately 16 Dead on Arrival (DOA) birds on the floor at the end of the belt in the lines 1 and 2 live hang room. The floor employee removed the birds that were on top of the pile. I observed live and conscious birds that were underneath the 1st set of birds that were removed. More live and conscious birds were observed throughout the pile to the floor. The birds that were at the floor level displayed an increased rate of respiration. Allowing live birds to be commingled with DOAs can lead to death due to suffocation. Poultry establishments must take every available precaution to prevent unnecessary excitement, discomfort, and accidental injury of birds while on the official premises. I notified (b)(6) (b)(6) of the bird mistreatment and the GCP MOI that would follow.</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM5711031527G	27MAR2020	04C05	Poultry Good Commercial Practices	Open	TBAL

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P764	Perdue Foods, LLC	CUA28110 22120G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>February 20, 2020</p> <p>Perdue Foods, LLC</p> <p>P-764</p> <p>Salisbury, MD Attendees: (b)(6)</p> <p>(b)(6) Perdue Foods, LLC (b)(6)</p> <p>(b)(6)</p> <p>USDA, P-764 A meeting was held at 1100 hours in the USDA SPHV office of P-764, Perdue Foods, LLC in Salisbury, Maryland. I identified myself as (b)(6)</p> <p>(b)(6) (b)(6)</p> <p>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 1048 hours, when I was performing a poultry good commercial practices task in the receiving area. At 1048 hours I observed a bird that was moving atop a large pile of birds in the "Dead-on-Arrival" (DOA) dumpster (which is used for all dead-on-arrivals, euthanized sick/weak birds, and culled birds). The bird had blue denaturant dye on its outer surfaces. I immediately notified (b)(6)</p> <p>(b)(6) and he removed the bird from the dead bin and placed it into the sorting table area. The bird continued to have breathing movements – my observations of breathing confirmed that the bird was alive and not dead or exhibiting post-euthanasia neurological movements. It was not until I called (b)(6)</p> <p>(b)(6) to the area</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>that the bird was euthanized via cervical dislocation. Another concern that I observed at this same time was the sorting table (where all non-ambulatory disabled birds end up, along with dead birds and those for culling to be sorted for euthanasia or not) was piled 3 to 4 birds deep beneath the exit of the conveyor feeding it from kill line 1. Some birds at the bottom of the pile were breathing / moving. There was an establishment employee actively euthanizing birds from this pile, but the pile was not spread out to minimize any suffocation/discomfort (there was plenty of room around the pile to thin the pile out). 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 attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge. (b)(6) (b)(6) at P-764)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P890	Peco Foods, Inc.	CYD36030 10127G	27JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 10:30 pm the night of 11/24/2019 (b)(6) was just finishing performing a Pre-Operational SSOP Review and Observation Task when she observed a less than GCP occurrence. She noticed several members of Plant management and personnel rushing to the picking room. She followed and observed (b)(6) (b)(6) having to cut the necks of birds as they passed down the line. Upon further investigation, she was informed that the backup bird killer had failed to stop evisceration line after several birds had passed without proper stunning and neck cutting. Plant management had become aware of the situation using local cameras and provided corrective actions and had the situation under plant control at this time. (b)(6) notified (b)(6) (who had performed GCP at 10:10 pm and all was normal) of the situation and they met with (b)(6) who explained what had occurred and the response of the plant. The incident appeared to be an isolated one in which the plant responded to quickly and effectively. This MOI is being written and submitted to make a record of the events so that if this situation happens again further USDA actions may be required and imposed.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB17120 15414G	14JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 1/13/20 at approximately 1330 hours the inspector on line #3 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. The body of the bird, starting at approximately 3 inches below the base of the neck, was cut in half and mutilated. None of the areas of mutilation were near the neck and the entire 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. I then went back down to the floor to condemn the bird and at approximately 1340 hours the same inspector on line #3 stand #3 presented me with another 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) (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) (b)(6) and (b)(6) the bird. As it was the end of the shift I was not able to observe the birds earlier in the process. 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</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.
P9197	Perdue Foods, LLC.	UAB56090 24205G	05FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/4/20 at approximately 1210 hours the inspector on line #1 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) (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 #1 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) 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>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB56090 21610G	10FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/10/20 at approximately 0930 hours (right before the lunch break) 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) and (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 (once the live hang area started production after lunch at approximately 0950 hours) and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB15110 24822G	22FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/18/20 at approximately 1205 hours the inspector on line #2 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was bright red 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 (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 scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) (b)(6) and (b)(6) (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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB24090 25025G	25FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/25/20 at approximately 0630 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) 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 #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) (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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA282101 5106G	06JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1507 hours while performing Antemortem/GCP verification I observed 2 very small live birds, one under each stunner. These birds are so small that they were falling out of the shackles of the kill line. There is no cover over the drain under the kill line of the medium birds so I investigated and observed 3 very small birds dead inside the drain that contained approximately 3 inches of water. (b)(6)</p> <p>(b)(6) was notified of the open drain and the possibility of birds dying other than by slaughter. (b)(6) immediately contacted the Maintenance Supervisor. Upon my completion of GCP verification (b)(6) stated that maintenance will be cutting pieces of drain cover and installing them. At approximately 1620 hours during the company break I returned to the kill line area and observed another very small bird on the floor at the entrance end of the medium bird stunner and maintenance was measuring the drain to cut the drain covers. At approximately 1814 hours (b)(6)</p> <p>(b)(6) informed me that the drain cover was in place which was verified at approximately 1823 hours after providing inspection breaks. 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) 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)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA091901 5807G	07JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2125 hours while performing Antemortem/GCP verification I observed a live bird buried upside down and denatured in the DOA bin that was approximately 3/4 full of DOAs.</p> <p>(b)(6) was notified of the observation of birds being handled in a way that could result in discomfort, injury or death while be handled in connection with slaughter.</p> <p>(b)(6) stated that the responsible establishment personnel would be removed from handling DOAs. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA521201 0308G	08JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>Ante-mortem check performed on lot 1.at about 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: 01/08/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 01/08/2020 Meeting Time : 1.40 Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) 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 2 today January 08.2020 At approximately 1345 hours. Inspector 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) was notified, and he 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 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</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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. Sincerely. (b)(6)</p> <p>(b)(6) CC: (b)(6)</p> <p>(b)(6) CC: (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA5922014417G	17JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2200 hours while traveling through Live Receiving area I observed, through the door to live hang, a pile of DOAs on the medium bird DOA belt. Upon further investigation, the pile of DOAs on the belt was so high that the DOAs were falling to the floor. There was also a pile of DOAs on the stainless-steel table at the end of the DOA belt. This pile of DOAs was so high that they were touching the DOA belt which is approximately 2 ½ to 3 feet above the stainless-steel table. (b)(6) and (b)(6) were observed to be removing the DOAs from the belt and stainless-steel table. I began looking through the DOAs to ensure there were no live birds in the pile and found none. I then noticed that there was a pile of DOAs on the small bird stainless-steel DOA table. Upon investigation I observed 2 live birds buried in the approximate 30 DOAs on the table. I then noticed an approximate 1 ½ to 2 feet pile of fecal, feathers and DOAs on the floor at the end of the small bird live hang belt. Upon investigation I observed 2 live birds buried in the fecal and feathers. (b)(6) was 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) explained that the DOA belt had been broken since Tuesday, 1/14/20 and maintenance had told him that the part to repair the belt had been ordered. (b)(6) and (b)(6) were notified of the above-mentioned observations. (b)(6) stated that in the future, when there is a large number of DOAs, Live Hang management will notify other management in the establishment so that additional personnel can be placed in live</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>hang to control the process. The broken DOA belt was repaired on Thursday, 1/16/20. 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA152201 4724G	24JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2053 hours, while providing inspection breaks, I was notified that the inspector on line 3, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival to line 3 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. At approximately 2125 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)</p> <p>(b)(6) and (b)(6)</p> <p>(b)(6) were notified of the observation of birds dying other than by slaughter. (b)(6) stated that a bird had been caught in the kill blade causing the following birds not to receive a cut to the neck. The bird was removed from the kill blade and there was no further observation of birds dying other than by slaughter 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) 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA462001 4528G	28JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1444 hours, I was notified that the inspector on line 3, station 2 had hung back 2 birds for Veterinarian disposition. Upon arrival to line 3 I observed 1 cadaver that had received a cut through the head. The neck was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. I observed a second cadaver that had received a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) and (b)(6) were notified of birds dying other than by slaughter. (b)(6) stated that the responsible employee would receive instruction and retraining. At approximately 1533 hours, I was notified that the inspector on line 3, station 2 had hung back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with the skin of the neck mutilated and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. At approximately 1539 hours, I performed Good Commercial Practice (GCP) verification by observing carcasses enter the scalding tank, and observed, on the small bird kill line, a breathing live bird with no cut to the neck, eyes blinking moving toward the scalding tank. (b)(6) was notified, the kill line stopped, and the back-up kill personnel cut the neck of the live bird. (b)(6) was notified of the live bird, he stated that the responsible personnel would receive disciplinary action and the kill line was turned back on. I resumed GCP verification by observing 300 hundred 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</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>birds not cut by the kill blade. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6)</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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA072201 5530G	30JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1420 hours, on 1/29/20, I was notified that the inspectors on line 3, station 2 and station 3 each had hung back 1 bird for Veterinarian disposition. Upon arrival to line 3, station 3 I observed 1 cadaver that had received a cut through the head (beak area). The neck was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. I observed, on line 3, station 2 the second cadaver that had not received a cut to the neck. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) was notified of birds dying other than by slaughter. (b)(6) stated that the responsible employee was replaced by another back-up kill personnel. At approximately 1818 hours, I was notified that the inspector on line 3, station 2 had hung back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) was notified of a bird dying other than by slaughter. (b)(6) stated that the kill blade was adjusted. At approximately 2137 hours, I was notified that the inspector on line 3, station 3 had hug back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) was notified of a bird dying other than by slaughter. I performed Good Commercial Practice (GCP) verification by observing 200 hundred 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</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>birds not cut by the kill blade. At approximately 2155 hours, I was notified that the inspector on line 3, station 4 had hug back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with no cut to the neck, the head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) was notified of a bird dying other than by slaughter. At approximately 2228 hours, I was notified that the inspector on line 3, station 4 had hug back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with no cut to the neck, the head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) was notified of a bird dying other than by slaughter. I performed Good Commercial Practice (GCP) verification by observing 300 hundred 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) (b)(6) was notified of a bird dying other than by slaughter. (b)(6) stated that the kill blade had been adjusted as high as possible. When the kill blade machine was relocated, the way it was installed was not allowing the kill blade to be adjusted high enough to cut the necks of the smaller birds. (b)(6) assured me that appropriate adjustments would be made the kill blade machine that would allow for the proper adjustment to the blade and that the blade would be replaced. (b)(6) also stated that the back-up kill personnel would receive re-training. On 1/30/20 I verified that the kill machine had been adjusted and there were no reports of birds dying other than by slaughter. It is recommended that establishment management review the Federal Register on "Treatment of Live</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA530902 4018G	18FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>From: (b)(6)</p> <p>Date: 02/18/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 02/18/2020 Meeting Time : 10.20 am.</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: (b)(6)</p> <p>CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 3. At approximately 1015 hours. Inspector on line 3 station three called me for Cadaver disposition which was hanged by her for veterinary disposition.</p> <p>Observed cadaver carcasses 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) was notified, and he did observe the cadaver carcasses. (b)(6) processing manager assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence.</p> <p>I performed Good Commercial Practice (GCP) verification by observing 200 hundred 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. 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</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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)</p> <p>(b)(6) CC: (b)(6)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA412102 4220G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1730 hours, while traveling to line 3 to provide inspection breaks, I observed 2 cadavers hug back for Veterinarian disposition on station 2 and 1 cadaver on station 4. One cadaver, on station 2, with no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. The second cadaver, on station 2, had a cut to the skin of the neck and the 2 carotid arteries were fully intact. The cadaver at station 4 had no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6)</p> <p>(b)(6) was notified of a bird dying other than by slaughter. At approximately 1743, while providing inspection breaks, I was notified of a cadaver hug back for Veterinarian disposition on line 3, station 4. After breaks were completed, I observed the cadaver to have no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. I performed Good Commercial Practice (GCP) verification by observing 200 hundred 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 birds dying other than by slaughter. (b)(6) stated that a more experience back-up kill person was placed on the line. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							recommended. Respectfully, (b)(6) (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA421202 4521G	21FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>From: (b)(6)</p> <p>Date: 02/21/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 02/21/2020 Meeting Time : 9.40 am.</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: (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 2 station 2. At approximately 0940 hours. Inspector on line 2 station two called me for Cadaver disposition which was hanged by him for veterinary disposition. Observed cadaver carcasses 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) was notified, and he did observe the cadaver carcasses. (b)(6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 200 hundred 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. 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</p>

Table: MOIs in Response to FOIA2020-260

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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. Sincerely. (b)(6)</p> <p>(b)(6) CC: (b)(6)</p> <p>(b)(6) CC: (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA261003 5903G	03MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1255 hours while performing Good Commercial Practice verification I observed, one live bird underneath a couple of DOAs in the DOA bin. Upon further investigation, two additional live birds were observed in the DOA bin. The three live birds had been denatured. There was a pile of DOAs on the stainless-steel table at the end of the medium bird line. The pile of birds was so high that the belt was rubbing up against them (approximately 50 DOAs). Upon further investigation a live bird was observed in the pile of DOAs on the stainless-steel table.</p> <p>(b)(6) and (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 due to the high volume of DOAs there was not enough room on the stainless-steel table located outside the hanging area where DOAs are placed for observation to ensure that they are not alive. He stated that the DOAs would be placed on the floor around the table to ensure no live birds would be placed in the DOA bin. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA032103 0706G	06MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>Ante-mortem check performed on lot 1. 2.45pm. 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: 03/06/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 03/06/2020 Meeting Time : 9.15 pm. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 2. At approximately 2115 hours. Inspector on line 3 station 2 called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcasses 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) was notified, and he did observe the cadaver carcasses. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 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. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA071203 3511G	11MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>From: Dr. Munir A Burriro. Date: 03/11/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 03/11/2020 Meeting Time : 9.15 am. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice)</p> <p>To: (b)(6) CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 1 station 4. At approximately 0912 hours. Inspector on line 1 station 4 called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcasses 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) was notified, and he did observe the cadaver carcasses. (b)(6) did observed the cadaver. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 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. 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</p>

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							<p>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)</p> <p>(b)(6) CC: (b)(6)</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA401703 0811G	11MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2100 hours, while traveling to line 2 to provide inspection breaks, I observed 2 cadavers hug back for Veterinarian disposition on line 3, station 2 and 1 cadaver on line 3, station 1. One cadaver, on station 2, was observed to have no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. The second cadaver, on station 2, had a cut through the head and the 2 carotid arteries were fully intact. The cadaver at station 1 had no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6)</p> <p>(b)(6) was notified of birds dying other than by slaughter. (b)(6)</p> <p>(b)(6) provided a corrective action of raising the kill blade. At approximately 2220 hours, while providing inspection breaks, I was notified of a cadaver hug back for Veterinarian disposition on line 3, station 3 and station 4. After breaks were completed, I observed the cadavers to have cuts through the head, the 2 carotid arteries fully intact, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6)</p> <p>(b)(6) and (b)(6)</p> <p>(b)(6) were notified of birds dying other than by slaughter. At approximately 2230 hours, I performed Good Commercial Practice (GCP) verification by observing 200 hundred 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.</p> <p>(b)(6) checked the kill blade and (b)(6) stated that a more experience back-up kill person was placed on the line. As a preventive measure there will be no rotation of personnel for line 3 without management consent. It is</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA581203 3612G	12MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>From: (b)(6)</p> <p>Date: 03/12/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 03/12/2020 Meeting Time : 6.45 am.</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: (b)(6)</p> <p>CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 1. At approximately 0640 hours. Inspector on line 3 station 1 called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcasses 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 1st processing manager was notified, and he did observe the cadaver carcasses. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 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. 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 district and Front-Line Supervisor</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA441703 4023G	23MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>From: (b)(6)</p> <p>Date: 03/23/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 03/23/2020 Meeting Time : 6.40 pm.</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: (b)(6)</p> <p>CC: (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 1. At approximately 0640 hours. Inspector on line 2 station 3 called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcasses 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) was notified, and he did observe the cadaver carcasses. He assured me that he will be taking care of the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 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. 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 district and Front-Line Supervisor</p>

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