

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| M20322+P20322 | Equity Group Eufaula Div LLC | ATF0313052127G | 27MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 05/27/2020, at approximately 1138 while performing my Good Commercial Practices at the entrance of the scalders on Line 3, (b)(6) and myself observed four uncut, live birds pass by at approximately 1138 (pair #1) and 1139 (pair #2). I noted that the birds were breathing and alert to their surroundings. At the point of observation, the establishment has no further humane measures in place to ensure that all breathing has stopped prior to entering the scalders. I visually followed the birds as they entered and exited the head puller (prior to the entrance of the scalders) and into the scalders where both set of pairs entered still breathing. I immediately notified 1st (b)(6) and (b)(6) of my observations. After notification, the establishment elected to immediately suspended hanging operations. In speaking with (b)(6) it was determined that the backup killer was a newly trained employee performing this specific job for the first time. Management replaced this employee with an experienced employee and resumed operations. At approximately 1208, once corrective actions were in place, (b)(6) and myself performed an additional, extended GCP check to ensure that corrective actions were effective. No further deficiencies were observed. (b)(6) stated that in the future when there is a newly trained/hired employee, they will have a second trained individual at the backup kill position to ensure training effectiveness. Equipment effectiveness was also evaluated and no obvious issues were noted. No other vulnerabilities were noted during today's production.</p> |

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| M20322+P20322 | Equity Group Eufaula Div LLC | ATF3007062305G | 05JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 06/05/2020, at approximately 0641 while performing my Good Commercial Practices at the entrance of the scalders on the single kill line for Lines 1 & 2, I observed four uncut, live birds pass by at approximately 0642 (2 birds approximately 15 birds apart) and 0643 (2 birds approximately 10 birds apart). I noted that the birds were breathing and alert to their surroundings. At the point of observation, the establishment has no further humane measures in place to ensure that all breathing has stopped prior to entering the scalders. I visually followed the birds as they entered and exited the head puller (prior to the entrance of the scalders) and into the scalders where all four birds entered still breathing. I immediately notified 1st (b)(6) and (b)(6) of my observations. (b)(6) stated the experienced backup killer had gone on break and a less experienced backup killer had taken their spot. He stated in the future, when the less experienced employees are filling that position, they will move a third person on the line to ensure that all birds are appropriately cut. In addition, he stated that retraining would be conducted with that particular employee. At approximately 0714, once corrective actions were in place, I performed an additional, extended GCP check to ensure that corrective actions were effective. No further deficiencies were observed. Equipment effectiveness was also evaluated, and no obvious issues were noted (large variation in bird size observed). No other vulnerabilities were noted during today's production.</p> |

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| M4653A+P4653A+V4653A | Agri Star Meat and Poultry, LLC | HRJ4612050308G | 08MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>During turkey kill operations in the morning I observed a turkey kill room employee throw a non-kosher cut, conscious turkey across the kill belt to the floor on the opposite side. Shortly thereafter I observed another employee place a non-kosher cut, conscious bird directly on the rendering belt. I immediately notified Plant Superintendent Drew Bernatz, who removed the bird from the rendering belt and instructed the employees to hand non-kosher cut birds across the line to be hung in designated shackles while they exanguinate. At approximately 12:15, after turkey kill was finished and kill room employees had left or were washing down at the far end of the room, I found a live/uncut, conscious turkey on its back on the rendering belt, wedged against the metal frame from the stairs over the rendering belt at the far end of the kill belt, with several turkey carcasses pinning it in place by the continuous movement of the rendering belt. No one was nearby so I removed the bird and notified (b)(6) of the situation. I then informed Plant Operations Manager Brent Beebe and Plant Superintendent Drew Bernatz of the finding, and pointed out that I had documented in several previous weekly meetings that I was finding live chickens in the kill room following end of kill. Mr. Bernatz said that for next week's turkey kill they would place a barrier to prevent live birds from being placed on the rendering belt and someone would be designated to check for live birds at the end of kill.</p> |

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| M4653A+P4653A+V4653A | Agri Star Meat and Poultry, LLC | HRJ2608060811G | 11JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>At approximately 1520 I observed a live turkey in the sump well at the far end of the transfer room from the kill room. The bottom of the well is an approximately 7 foot drop. I pointed out the bird to (b)(6) who retrieved the bird and returned it to the kill room. I then looked in the picker room to observe birds entering the pickers and noted that the consciousness checker, stationed just before the picker, had several birds on the ground that he had pulled off the line to allow them to finish bleeding out before entering the picker. I entered the picker room and as I watched, the checker was putting a leg back into a shackle on one bird and did not notice that another bird that had already passed him was displaying signs of consciousness (head righted, eyes open and looking around). As it entered the picker and came in contact with the picker fingers it displayed further signs of consciousness by trying to turn its body away and further lifting its head and neck. As there was no line stop button in the immediate area I was unable to stop the line, and due to the noise in the picker area I was unable to alert the consciousness checker. I then noted that a bird the consciousness checker had pulled off the line was fully conscious to where it was standing and able walk away. I further noted another bird displaying signs of consciousness was about to enter the picker and had the consciousness checker remove it from the line. All birds noted had received the ritual cut. I then went into the kill room and had the line stopped. I relayed my observations to (b)(6) who turned the kill line speed down from 74 birds per minute to 65 birds per minute. This seemed to resolve the issue as further observations showed no further birds displaying signs of consciousness prior to entering the picker. When I later spoke to Plant Superintendent Drew Bernatz he said when they added in the current line extension it was validated at 70 bpm.</p> |

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| M579+P579+V579 | Jennie-O Turkey Store | UIO3412055130G | 30MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>GCP MOI dated 05/30/20 At approximately 10:00 am on Saturday 05/30/20, I, (b)(6) noticed the red alarm lights were on in the live hang area. The monitor stated that there was a south conveyor fault. I also observed the overhead lights were on in the SW corner over the front half of the tractor trailer, which, was up on the lift. I observed (2) dead birds laying in the waste-water trough and (1) live bird standing in the waste-water trough at the bend prior to the feather elevator. There was no cover on the bend of the waste-water trough. I removed the live bird from the trough, so, that it wouldn't get swept away and killed. Additionally, I saw birds falling from the overhead walkway onto the truck and ground (approximately 4-5 birds) with one of the birds ending up under the trailer lift. I observed (2) establishment employees removing birds from the conveyor by hand due to a clog on the south conveyor, while, the conveyor was still operational. They were observed pushing birds forward through the clog while pulling others from the conveyor all while the conveyor was still in motion. They were pulling birds from (2) side doors on the conveyor initially, and then through a 3rd door later. Additionally, I observed employees still unloading birds into the south conveyor while trying to address the clog. Some of the birds observed on the walkway were motionless-dead, some alive, and others recovering from asphyxiation. After employees had worked through the clog, I observed (2) establishment employees adding dead birds back into the system. I immediately told them to stop by putting my hands up and went to find and notify a supervisor of my observations. No Supervisor was immediately present during the incident. When I returned to the area, I noted that the employees had loaded additional dead birds back into the system after I had motioned to stop. I notified the lead to call for the 1st Shift (b)(6) and for (b)(6) to discuss the situation, my observations, and my concerns. I spoke with (b)(6) individually initially at approximately 10:10 am and informed him that I had observed employees working through the clog, pushing birds forward while pulling others all while the conveyor was still operational. I stated that I saw birds fall into the waste-water trough, which was not covered, birds falling from the walkway onto the truck and ground, dead birds, live birds, and birds regaining consciousness on the upper walkway. Additionally, I saw employees adding dead birds back into the conveyor once the clog had been cleared. I informed (b)(6) that dead birds from the clog are not eligible for slaughter and should not be added back into the conveyor to run through the system as they died from causes other than slaughter. I observed approximately 10-15 dead birds (dead from asphyxiation). I later spoke with both (b)(6) and (b)(6)</p> |

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| | | | | | | | (approximately 10:20 am) reiterating that dead birds are not eligible for slaughter. The establishment should have made sure these birds were condemned and removed from slaughter. (b)(6) stated to (b)(6) that he wanted to have a meeting with all Live Hang employees at the end of the day to discuss the incident. (b)(6) condemned 35 birds from the clog incident. I am not confident that the establishment was able to account for all the dead birds that had been added back to the conveyor and run through the system by employees. I informed (b)(6) that I would be documenting a GCP MOI of the incident. |

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| M751+P1049 | Pitman Farms Inc. (Moroni Turkey Processing) | MMK491706 3810G | 10JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Memorandum of Interview to Discuss Birds Dying by Means Other than Slaughter Pitman Farms / Est# P01049 Meeting Time: Thursday, June 11, 2020 at 1020 Attendees: USDA Establishment (b)(6) (b)(6) Mr Mike Vance, VP of Operations (b)(6) (b)(6) Mr Jaime Rodriguez, Plant Manager</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task on Wednesday, June 10, 2020. At approximately 1205, I observed a trailer of hens being unloaded in the hanging bay that contained birds which had been transported from Minnesota and had a high number of DOA carcasses. The number of DOA birds on the trailer resulted in carcasses piling up under the catwalks that employees use to empty the trailers and the need for two dumpsters to be brought into the bay to collect the dead birds. After the first trailer of hens had been emptied, employees reported 377 DOA on the trailer which had been identified to be a load of 2304 hens (377/2304 represents 16% of the load). A second trailer of hens and three trailers of toms from Minnesota were also unloaded with similar findings observed. While observing a trailer of toms being unloaded, I observed three birds get dropped to the floor of the hanging bay from the high end of the catwalk which were moribund but not dead. The catwalk is a stepped platform that varies in height from approximately two feet at the low end to approximately eight feet from the floor at the high end. Upon contact with the floor, I observed one bird flap its wing and attempt to right itself and two others raise their heads. The birds exhibited eye blink and panting but soon expired. (b)(6) also observed one live bird get dropped that then raised its head and shook prior to expiring. One of the birds was also contacted by another dead carcass that landed next to it while on the floor of the hanging bay. (b)(6) was present to be notified and shown the birds. At 1630, I notified Mr Vance verbally of the forthcoming issuance of this MOI for the moribund birds that were being treated as if they were already dead. The Poultry Product Inspection Act (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. The following morning, I met with Mike Vance and Jaime Rodriguez to formally review the incident. A copy of FSIS Directive 6110.1 Verification of Poultry Good Commercial Practices was reviewed and provided to management as the directive also addresses the mistreatment of live poultry before slaughter. We</p> |

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| | | | | | | | discussed the appropriate regulation pertaining to good commercial practices, 9 CFR 381.65(b), as well as the establishment's animal welfare policy which serves to ensure the proper care and welfare of the turkeys. When asked how they intend to properly sort the carcasses on trailers with a high number of DOA to prevent a recurrence, Jaime will discuss the matter with the hanging crew and come up with a plan to prevent a recurrence. This memorandum serves to document what was discussed and also provide (b)(6) the (b)(6) (b)(6) and the Denver district management team with information concerning the good commercial practices being employed at this establishment. A copy of this Memorandum of Interview was provided to establishment management, and the signed original will be placed in the USDA files. (b)(6) (b)(6) |
| M810+P810 | Pilgrim's Pride Corporation | HAJ3502041 422G | 22APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | On 04/21-22/2020 at 0300 hours I (b)(6) noticed the chickens on kill line house (1) at the dump station the chickens are getting double stack. When the chickens are on the conveyor towards the hanging room. The chickens are getting hit and rolled over by the chickens on the shackles going to the kill floor. I notified (b)(6) of the issue that is being addressed. In house (2) kill line when the birds are exited the house some of the bigger birds there wings are getting caught on the fence, And this is making the birds get twisted up and hitting the birds behind each other. |
| M810+P810 | Pilgrim's Pride Corporation | HAJ4904040 228G | 28APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | While doing Leukosis check on Line 3 and 4 at approximately 0400 hours on 28 Apr 20 I noticed that there were 6 birds that appeared to have a dark blue color to the head and entire body. I also noticed that there were several cadavers in the green shackle condemn bucket. I reported my findings to (b)(6) and asked her to continue the investigation because I had to return to my CI duties. I also informed (b)(6) that at 0300 hours I did not observe any of these problems while doing my GCP observations. (b)(6) investigated further on kill line 2 and found a significant increase in cadavers and several chickens still had their heads attached. She meet with (b)(6) to let him know of her concerns. At approximate 0430 hours (b)(6) (b)(6) reported the following corrective actions. (1) Kill Line 2's kill blade was readjusted for the larger birds.. (2) He had the head puller in the Picking room unclogged by (b)(6) (3) He also had the back up killer on Kill Line 2 replaced. These actions reduced the problem |

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| M810+P810 | Pilgrim's Pride Corporation | HAI5503064 026G | 26JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | At 00:47 Kill line 2 when down leaving 24 birds inside the stunner (b)(6) waited 30 seconds for the line to start up before looking into the stunner. Upon closer look the bird's heads were submerged, in the water at the bottom of the stunner with 4 birds reacting enough to try and remove their heads from the water. On finding the birds in this condition CSI notified (b)(6) (b)(6) who sent line leader (b)(6) to correct the problem. By the time CSI got back to the kill room the stunner was being lowered removing the bird's heads from the water, but the 4 birds were no longer responsive leading to the belief they had drowned. This event was discussed by (b)(6) with live hang supervisor. (b)(6) discussed: That the birds were not killed in a manner that results in thorough bleeding of the poultry carcass and ensures that breathing has stopped before scalding, so that birds do not drown. (b)(6) (b)(6) response: When the kill line down more than a minute he will have someone making sure that no birds will drown that way again. |
| P1209 | Whitewater Processing Co. | FFG1008041 628G | 28APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | At 0900 hours while observing birds entering the scald tank as part of a routine GCP task, (b)(6) observed the following. One (1) old Breeder turkey (Hen) was observed to be breathing and raising its head on the production line just before the scald tank. (b)(6) stopped the line. Plant personnel then removed the bird from the line and rehung it prior to the stunner. (b)(6) then restarted the line. (b)(6) went immediately to the office and discussed the finding with (b)(6) This is a violation of 9 CFR 381.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. I explained that this issue continues to occur. The last one occurred six months ago (10/24/2019). This shows a vast improvement but we still need to strive for zero occurrences. Further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but are not adequately cut, meaning that only one carotid is cut and the birds are regaining consciousness prior to bleeding out. |

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| P1209 | Whitewater Processing Co. | FFG1408051008G | 08MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | At 0910 hours while observing birds entering the scald tank as part of a routine GCP task, (b)(6) observed the following. Multiple old Breeder turkeys (Hens) were observed to be breathing and raising their heads on the production line just before the scald tank. (b)(6) stopped the line multiple times. Plant personnel then removed the birds from the line and rehung them prior to the stunner. (b)(6) then restarted the line multiple times. (b)(6) went immediately to the office and discussed the finding with (b)(6). This is a violation of 9 CFR 381.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. (b)(6) explained that this issue continues to occur. The last one occurred ten days ago (04/28/2020). There had been a extended period where there were no occurrences but today was terrible. Further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but are not adequately cut, meaning that only one carotid is cut and the birds are regaining consciousness prior to bleeding out. |
| P1243 | Perdue Foods, LLC. | XLB3812064317G | 17JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | On 06/17/2020 at approximately 1308 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. (b)(6) came, and I informed and showed (b)(6) my observations. (b)(6) agreed that the bird was fully 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 06/17/2020 and I certify that this report has recorded in it a summary of all pertinent matters discussed. This MOI is associated with MOI # XLB5400042120G dated 04/20/2020. |

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| P1249 | George's Chicken, LLC | UVG4812055 904G | 04MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>The following Good Commercial Practices (GCP) Memorandum of Interview (MOI) summarizes the events witnessed by me, (b)(6) and (b)(6) (b)(6) on Thursday, April 30 during GCPs at P-1249. On Thursday, April 30 at 1009 hours, during a GCP Review and Observation, I observed the main DOA (dead-on arrival) table at the end of the DOA chute in the slaughter area with (b)(6). There were no birds on the DOA table or on the DOA racks. At approx. 1010-1012 hours, I went to observe slaughtered birds as they entered the scalders, and I then went into the live hang break room to find a supervisor to address my finding of a dead slaughtered bird under the blood tank. (b)(6) meanwhile went to the kill station, then into live hang. (b)(6) (2nd shift CSI in on-the-job training) accompanied (b)(6) into live hang. At approx. 1018 hours, I re-entered the slaughter area and noticed a rapidly growing pile of DOAs on the DOA table at the end of the DOA chute. The pile was at least 3 birds high with at least 20 birds on the table. As I approached, more birds came down the chute, with the pile getting 4 and 5 birds' high; however, I did not observe any live birds in the pile of DOAs. At this point, (b)(6) asked me to join (b)(6) in live hang to view the pile of DOA birds on the DOA table in live hang. I went into live hang and saw a large pile of birds at least 3 birds high on the DOA table at the end of the conveyor belt leading from dumper #2. I saw live hangers actively throwing birds onto the pile, and I also observed three live birds on top of the pile. I expressed my concerns that the birds were still alive, and as the DOAs were continuing to pile up, these live birds could be smothered in the pile. I still saw live hangers throwing birds on the pile as the line leads tried to clear out the birds. At this moment, (b)(6) came in (around 1020 hours) and immediately stopped (b)(6) employees from throwing birds on the DOA table. (b)(6) and (b)(6) employees began to clear out the large pile of birds on this DOA table, as well as clear the DOA table at the end of the DOA chute. After approximately 5 minutes, (b)(6) and the other employees had the table sufficiently cleared of DOA birds, and I returned to my office. (b)(6) had to leave to attend to other inspection duties, but she informed me that she had observed live birds on top of, and buried within the pile of DOAs on the DOA table in live hang. During a later discussion with (b)(6) I learned that she had observed at least 3 live birds buried in the pile and a total of 6 live birds altogether within and on top of the pile. During a phone conversation with Mr. Sam Grossclose (Plant Manager) at approximately 1130 hours, I informed him that I would be issuing a GCP MOI due to live birds being buried in a pile of DOA birds on the DOA table in the live hang area. I also explained that I had previously</p> |

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| | | | | | | | seen a pileup of dead birds at the DOA table at the end of the DOA chute last Thursday (April 23, 2020), and I had documented my observations in my GCP task findings notes and in the Establishment Weekly Meeting on April 24 (MOI#UVG2110042324E). I told Mr. Groseclose I would provide a copy of this MOI to my (b)(6) and to our (b)(6) for review (in accordance with Directive 6110.1: Verification of Poultry Good Commercial Practices). Mr. Groseclose told me he would get in touch with (b)(6) regarding the incident. |

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| P1249 | George's Chicken, LLC | UVG1112051 511G | 11MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>The following Good Commercial Practices (GCP) Memorandum of Interview (MOI) summarizes the events witnessed by me, (b)(6) and (b)(6) (b)(6) on Thursday May 7, 2020 during Good Commercial Practices at P-1249. At approximately 0545 hours, I was informed by (b)(6) who was in the process of performing a GCP task that there were a lot of dead birds coming into live hang. I told (b)(6) to make sure establishment employees were not piling DOAs and that the process was in control, according to the establishment's plan. I told (b)(6) I would go to dumping. I arrived at dumping at approximately 0550 hours. I observed the birds going into live hang on the conveyor belt leading from dumper #2. At the time, Trailer #569 was being dumped; this was the first trailer on Lot #2, had arrived at the establishment yesterday (May 6), and had been on the establishment premises overnight. There were DOAs scattered among the birds I saw on the belt. When establishment dumped the third tier, there were mostly dead birds in this tier. Therefore, there seemed to be a pattern in which some tiers had fewer DOAs and others had many DOAs. Establishment personnel in the area and (b)(6) also noticed a pattern to the tiers containing mostly live birds and those containing mostly dead birds. When I looked at the birds being sorted as DOAs in live hang and at the DOA tables in live hang and slaughter, I observed hundreds of dead birds. They appeared to be overall well-fleshed birds with no overt signs of pathology. Overall, they appeared darker in skin color, looking dark red to purplish in hue. Overall, there were no obvious signs of fatal injury. The DOAs I touched were cool or cold. Establishment personnel and management were ensuring the DOAs were spread out in a single layer, checked, and removed and disposed as expeditiously as possible. To provide more background on the affected trailers: There were three trailers total that had stayed overnight at the establishment – Trailer #770, which was a carryover from Lot #8 from yesterday and now designated as Lot #1, Trailer #569 (first trailer on Lot #2), and Trailer #526 (first trailer on Lot #3). Trailer #569 (Lot #2), like Trailer #526 (Lot #3) had been housed in the new receiving shed, whereas Trailer #770 (Lot #1) was housed in the old shed. I also discovered all three trailers housed overnight were from the same farm. I had watched the first trailer (#770, Lot #1) being dumped at around 0518 hours. It had noticeable DOAs on the conveyor belt, but there were not excessive numbers of DOAs. According to the Poultry Lot Information for Trailer #770, there were 175 DOAs out of 7376 birds. Lot #8 from May 6 (trailers from the same lot run on the previous day) had a total recorded DOA count of 10 heads. I observed the third trailer (#526, Lot #3),</p> |

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| | | | | | | | <p>still parked close to the center of the new shed in its overnight location at approximately 0630 hours. When I checked the right side (looking into the shed) of the trailer, I did not observe excessive numbers of DOAs. However, when I checked the left side (which was directly exposed to the row of fans) and checked the cages at the level of the fans, I noted multiple dead birds. These birds overall did not have overt signs of pathology or fatal injuries, looked well-fleshed, and were reddish and reddish-purple in skin color. The fans were not running at the time of my observations. When I checked Poultry Lot Information for Lot #2 and #3, there were a large number of DOAs recorded: 1785 and 740 heads, respectively. This was also confirmed in the DOA totals recorded by (b)(6). The total number of DOAs for each lot was not broken down by individual trailers; there were a total of three trailers for both Lot #2 and #3, with only one truck from each on the premises overnight (the other two trucks from each lot had arrived in the morning). However, both I and (b)(6) visually noted that the majority of DOAs for both Lot #2 and #3 were on the trailers that were left overnight on the premises. I spoke on the phone with Plant Manager Sam Groseclose about the incident at 1255 hours and informed him I would be issuing a GCP MOI. I told him would 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). Mr. Groseclose told me he was going to discuss the issue with 2nd shift management to determine what happened. On Friday, May 8 at 1300 hours, Mr. Groseclose told me that, according to their observations, it appeared high winds were able to turn the fans and channel cold air into the shed, which may have occurred on the night in question; establishment supervision was able to see and video the wind turning the fans in the new shed on the night of May 7 while there was no power to the fans, and hypothesized this may have also happened on the night of May 6.</p> |

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| P1249 | George's Chicken, LLC | UVG2109050 826G | 26MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>This Good Commercial Practices (GCP) Memorandum of Interview (MOI) is to document a finding during a GCP Review and Observation task performed at P-1249 on Tuesday, May 26, 2020 by me, (b)(6). At 0835 hours, I observed a live bird in the blood tunnel leading from the kill machine and backup cutters under both slaughter lines, where the tank turns a corner near the back wall of slaughter and heads towards the secondary stunner. The bird was completely covered in a layer of blood, small in size, and had its head, neck, and the top part of its back out of the blood that had pooled in the tunnel. As I watched, I saw the bird turn its head. I immediately went to look for a supervisor and informed (b)(6) that there was a live bird in the blood tunnel. (b)(6) safely removed the bird using a hook and took it to live hang to rehang it on the line. When I observed the bird close up, it was still alive and moving, and it had no visible mark of slaughter on its neck. (b)(6) rehung the bird on slaughter line 2, and he followed the bird's progress to ensure it was slaughtered. I informed Evisceration (b)(6) (who I encountered as (b)(6) and I were following the bird to the kill station) about the live bird in the blood tunnel (0840 hours), and she followed us to observe the bird. I saw the bird was not slaughtered by the kill machine; but it was slaughtered by the backup cutter. I spoke on the phone with Plant Manager Sam Groseclose about the incident at 0921 hours and informed him I would be issuing a GCP MOI. I told him I would provide a copy of this MOI to my (b)(6) and to our (b)(6) for review (in accordance with Directive 6110.1: Verification of Poultry Good Commercial Practices). I also informed Mr. Groseclose that this is the first time I have seen a live bird in the blood tunnel. Mr. Groseclose told me he was going to discuss the incident with (b)(6).</p> |

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| P1284 | Pilgrim's Pride Corporation | GDA4701043 817G | 17APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Est. P1284, Pilgrim's, April 17, 2020, 0030 hours. In attendance: (b)(6) (b)(6) On 4/16/20, at approximately 2225 hours, while performing Good Commercial Practices verification in the live room, I observed a live chicken in a condemn barrel that was about half full of dead-on-arrival chickens (DOA). The live chicken was on top of the DOAs and appeared healthy, bright, and alert. I notified an employee in the area and the lead employee and (b)(6) came to the live floor and I notified them of my findings. The live chicken was removed from the condemn barrel and the remaining DOAs were checked for any other live chickens and none were found. (b)(6) stated he believed the chicken had jumped into the condemn barrel. 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 (b)(6) a copy of this document. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) P1284 Pilgrim's.</p> |
| P1317+V131 7 | Wayne Farms LLC | QUI5817060 402G | 02JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Dear (b)(6) At approximately 17:20 hours, on June 02, 2020, while performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I, (b)(6) observed one live bird covered by and comingled with dead birds in a pile on the sliding chute at the end of the live bird belt. During a meeting, with the (b)(6) (b)(6) held in USDA/FSIS office at approximately 17:35 hours I informed (b)(6) that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. Cc: Dr. Kermit Harvey, DDM (b)(6) (b)(6)</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P1318 | Perdue Foods, LLC | EHL1818063 704G | 04JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>At approximately 1544 hours while performing Good Commercial Practice verification I observed 4 heads of birds under the entrance to the CO2 tunnel where each individual cage is separated from the stack of cages. Upon further investigation I observed that as the individual cages are removed from the stack of cages, live birds are able to stick their heads up out of the cage. At the time of the investigation I observed 1 bird that was pushed out of the cage to the floor below as the cage entered the CO2 system. This allows the opportunity for live birds to be decapitated. (b)(6) was notified of the observation of birds being handled in a way that resulted in death other than by slaughter. (b)(6) investigated the issue and I discussed the issue with (b)(6) who stated that this was an issue early on when the CO2 system was installed. At that time, investigation revealed that the issue originates at the farm by the catching crew and last November modifications were put in place. (b)(6) stated that he will ensure that the catching crew is retrained and there will also be follow-up after the training is completed. 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) Perdue Foods, LLC P-1318 Milford, DE. 19963</p> |

Table: MOIs in Response to FOIA2020-434

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|----------------|--------------------|-----------|-----------|-----------------------------------|-----------|---|
| P165H | OK Foods, Inc. | DAF3807053 923G | 23MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>At approximately 0623 on 5/23/20, while performing a good commercial practice check, I (b)(6) observed a sensible bird (eyes closed, head up held close to the body) proceeding down the line and into the line 1 scalders. I traveled down the line and observed a cadaver exit the pickers. I removed the cadaver from the line and examined it. There was no cut on the neck. (b)(6)</p> <p>(b)(6) was notified of my observation and shown the cadaver. (b)(6) was also shown the cadaver. The incident was discussed later (approximately 0720) in the supervisor's office with (b)(6) and (b)(6).</p> <p>(b)(6) explained that after she was shown the cadaver, she proceeded to the kill room and observed the plant employee responsible for monitoring for sensible carcasses on line 1 looking at his cell phone as carcasses went by. The employee was immediately removed from that position, suspended until further notice, and escorted off the premises. A different plant employee was placed on line 1 monitoring for sensible carcasses. Later in the shift I performed a recheck and observed zero sensible birds prior to the scalders.</p> |
| P165H | OK Foods, Inc. | DAF5810051 928G | 28MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 5-28-20 at approximately 0948 while performing a good commercial practice check, I (b)(6) observed one live bird in the DOA dumpster outside the live hanging room. The bird was partially covered by DOA's and had red dye on it. I observed a rhythmic in and out motion of the bird's abdomen as it breathed. I immediately requested that the back-dock supervisor come to the area. Upon (b)(6) arrival, I showed (b)(6) the live bird in the dumpster and notified (b)(6) that a GCP MOI would be issued. A plant employee removed the live bird from the dumpster. During the removal process the bird opened its eyes and began trying to fly. After being removed from the dumpster, the bird immediately underwent cervical disarticulation. Past practice at this facility is for all birds to receive cervical disarticulation prior to being placed in the DOA dumpster. The establishment's Animal Welfare Program states "Do not place any live birds in the DOS containers. (b)(6) explained that the employee responsible would receive additional animal welfare training.</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P17766 | Southern Hens, Inc | SSN2517041 130G | 30APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 04/30/2020 at approximately 0914 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 four crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. The crates that were tossed bounced onto the conveyer belt, tilted on its side, and then fell onto the side walk way below. There were no 'slides' observed to be utilized by the employee on the inside trailer area. I informed (b)(6) (b)(6) First Processing Superintendent, of the incident that occurred and the details that I observed. I stated that this was a less than ideal management of the live birds.</p> |
| P17778 | ENA Meat Packing Corp. | TMZ3313065 802G | 02JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Establishment P17778, ENA, May 28, 2020, 0920 hours. In attendance: (b)(6) (b)(6) Mr. Ali Kucukkarca. At approximately 0915 hours while inspecting Birds on the Evisceration line a total of seven Cadaver Birds were pulled of the line and hung on the hang back rack at various intervals. I stopped the line and closely examined the red Cadaver birds and observed two of the Birds were not cut or lacerated with a knife, the were apparently allowed to go into the scalding alive. Five of the Birds were not properly slaughtered, the cut to the neck were not deep enough to allow for proper bleeding to occur. I proceeded to the kill floor and observed that two of the employees on the kill floor were new and I also observed two birds on the floor bleeding and still walking. I went to the production Manager's office, (b)(6) and immediately after to the Establishment owner, Mr. Ali and informed them both of the violation of Good Commercial Practice - inhumane handling of Birds by their employees. Mr. Kucukkarca, Owner and (b)(6) (b)(6) immediately went to the kill floor to address the egregious handling of live Poultry. The affected birds were condemned as Cadavers and production continued. Establishment is hereby advised to review the Federal Register notice on Treatment of Live Poultry.</p> |

Table: MOIs in Response to FOIA2020-434

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|-------------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|---|
| P18860 | Sing Wah Live Poultry Mkt Inc | XPD2409055 819G | 19MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | While doing a routine GCP observation task on 05/18/2020 at P18860 at 8:10, I observed the following. A plant employee put into the scalding approximately 10 young chickens that were still breathing and flapping their wings. I stopped the line and noted that the bleed out process was incomplete and ineffective. A worker removed the birds from the scalding, placed them into a barrel, and then them transferred back into the cones. Good commercial practice requires a complete bleeding out of the carcasses prior to further processing per CFR 381.65 (b). Any subsequent occurrences of this issue will result in the issuance of an NR and possible further regulatory action. I informed SPHV of this deviation from GCP. |
| P18860 | Sing Wah Live Poultry Mkt Inc | XPD1411065 316G | 16JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | This meeting serves as a formal notice that all birds must be bled out thoroughly in the cones BEFORE being placed in the barrels and the scalding. As members of management, it is your responsibility to ensure that all employees working on the kill floor are properly trained how to slaughter according to good commercial practices to avoid the issuance of noncompliance records. |
| P18860 | Sing Wah Live Poultry Mkt Inc | XPD3611061 517G | 17JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | (b)(6) and I met today around 10:00AM to further discuss good commercial practices. Around 9AM while I was performing my routine GCP tasks, I observed the slaughter of light fowl. We received 12 crates of light fowl today and during my antemortem inspection, there were only a few dead on arrival; however, at the time of slaughter, shortly after 9AM, there was a large number of dead birds in the crates. Final count was 25, per the kill floor employee. I asked what happened and he told me they "got too hot waiting." (b)(6) and I addressed the ventilation situation in the live holding area and he is aware that he is required to provide proper ventilation in all rooms of his plant. I also explained to him during our meeting that even though we cannot control the loading of the birds to the slaughterhouse, we can control what happens once they arrive and we have a responsibility to keep the live birds comfortable and alive while waiting to be slaughtered for food. This means not keeping them overnight, and not letting them get too hot in summer months and too cold in winter months. Next week, the high is expected to be in the 80s so it is very important that this is addressed promptly. |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P19688+V19688 | Sanderson Farms, Inc. | KJA0816041710G | 10APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On Friday April 10, 2020 at approximately 1504 hours I observed the employee stationed at the back up cutter on picking line #1 fail to slaughter a bird that was directly after a bird hung by one leg. The live bird was again observed prior to the scalding entrance where Processing Manager (b)(6) stopped the line and removed the bird. At that time, we were able to confirm that the bird was in fact alive, still breathing, and conscious. Once the bird was removed (b)(6) restarted the line. First (b)(6) put the bird back on the line prior to the stunner and it was properly slaughtered. If I had not observed the live bird at the back up cutter and acted, the bird would have entered the scalding tank alive. 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. As immediate corrective actions to prevent ongoing bird suffering and adulteration of product, (b)(6) said he would provide training for the live hang employees as well as for the employee stationed as the back up cutter. Preventing mistreatment and slaughtering poultry in compliance with 9 CFR 381.65(b) decreases the chances of producing adulterated carcasses (b)(6)</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P21234 | Perdue Foods LLC | XGI1408063 318G | 18JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Perdue Farms P-21234 6/18/2020 Time: 9:14 am On June 18, 2020, at approximately 8:18am, I (b)(6) while performing a Good Commercial Practices Verification task in the picking room, observed the following. While timing and observing the line for 1 minute, I observed 6 conscious birds moving towards the scalders on evisceration line 2. The birds were lifting their heads and flapping their wings. Two of the birds entered the scalders fully conscious, and the other 4 had their heads pulled by the puller. I stayed for 1 more minute to be sure that no other conscious birds were coming. After, I immediately went to see what the backup neck cutter personnel was doing. The (b)(6) was standing there. I told (b)(6) I was coming to see what was going on, because I'm observing live birds going into the scalders. He mentioned that he had just come to cover the line since the original person that was there had to go on a break. I asked (b)(6) how often are the blades being changed that cut the bird's necks, because I noticed they were missing quite a few birds. He said the blades are usually changed at break. I told (b)(6) I would be mentioning this issue to maintenance and First Processing Shift Leader Mike Dale. I informed Mike Dale that I would be documenting my findings in an MOI, because the establishment is not preventing conscious birds from entering the scalders, and this is not consistent with Good Commercial Practices. This MOI will be forwarded to my (b)(6) (b)(6) the District Office, and the District Veterinary Medical Specialist in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6)</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P2186 | GEORGE'S FOODS, LLC | YJO4518060 119G | 19JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>The following GCP poultry mistreatment incident occurred on 6/18/2020. At approximately 17:15, I, (b)(6) was verifying the denaturant sprayers. I noticed they were not working, and that condemned product was being disposed with no denaturant ink. An employee stood next to a drain, leading to the auger, with a gray condemn barrel. I went to look if the product had been denatured but noticed that they were DOA's from live hang. He was picking out birds one by one, and after disposing of 4-5 birds in the drain, there was movement and noise coming from the barrel. The employee dug a live, healthy bird from the barrel, grabbed it by one leg, and looked at me for instruction. I immediately called over (b)(6) (b)(6) who was standing nearby. He instructed the employee to take the bird back into Live Hang. At the moment of my finding, I was concerned that the bird could have been injured or killed by being crushed, suffocated, or drowned in the drain. When I spoke with (b)(6) he told me in Spanish that "this is an issue they have often, as birds jump from the live hang belt and fall into the condemn barrel all the time." I explained that my concern was that the bird had possibly been buried for a prolonged period, since it had several DOAs on top of it, and that I would be notifying my supervisor of these observations. At approximately 17:35, (b)(6) and I, spoke with (b)(6) (b)(6) about the incident. During our conversation, I expressed my concerns about the mistreatment of the bird, as well as how the incident was handled by the employee and the Live Hang Supervisor. I also notified (b)(6) that I had spoken with (b)(6) (b)(6) and he had contacted our (b)(6) (b)(6) said he would "take action and make sure they monitored more often" and to "let (b)(6) know about any feedback from USDA supervisors". USDA will be performing additional checks in the area to ensure continued proper treatment of poultry. A copy of this MOI will be sent to our FLS and DVMS, as well as kept on file in the USDA office.</p> |

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|---------|-------------------|--------------------|-----------|-----------|-----------------------------------|-----------|---|
| P27+V27 | Tyson Foods, Inc. | JYK5221052 521G | 21MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>00027P, Tyson Foods On May 21, 2020 FSIS inspection and plant management met at 22:00 on night shift to discuss a failure to follow Tysons animal well-being training procedures. The following people were in attendance. FSIS: (b)(6) Plant Management: Richard Castor, GPM Plant management informed the nights of the findings. Live Receiving (b)(6) (05/19/20 and 05/20/20) (b)(6) (05/20/20) Fill-in GPM On 05/19/20 at approximately 02:15 hours while performing the nightly GCP/animal well-being task I found a chicken (hen) that was breathing, eyes were open and able to move in the DOA tank outside of Live Receiving. I immediately informed the Live Receiving Supervisor of the finding and explained the importance and need to ensure that no live chickens are placed in a DOA tank. The supervisor spoke with the team member responsible for sending dead chickens from the hanging chain to the tank on how to handle DOAs. As this was the first time in approximately two years that a live bird was found in a DOA tank no further actions were taken by inspection. On 05/20/20 at approximately 21:35 hours while performing the GCP/animal well-being task I went to observe the DOA tank outside of Live Receiving. At that time, the DOA tank was approximately two-thirds full. I noticed a chicken was struggling to move under several carcasses that had accumulated on top of it. I immediately asked a nearby employee to call the Live Receiving Supervisor to the DOA tank. While waiting for the supervisor to arrive, I immediately began digging the bird out from under the carcasses. I had to remove approximately eight carcasses off the buried chicken (rooster) before it was free. The rooster was lively, eyes open and able to move after being taken out of the tank. The supervisor was informed that this being the second occurrence this week a MOI may be issued. Management had a meeting with the Live Receiving team members on the importance of following the animal well-being training. The team member responsible for the DOAs at the time of this finding (not the same team member from the finding on Tuesday morning) updated his animal well-being training before the end of the shift. In the 22:00 hour time frame I met with the Whole Bird Pack-out Supervisor to discuss the finding in Live Receiving and to inform her that there would be a MOI issued. In the 02:00 hour time frame I had another meeting with the WBP Supervisor to discuss corrective actions taken by the establishment. Management was informed on the nights of 05/19/20 and 05/20/20 that it's unacceptable to allow live chickens in the DOA tanks. Given that no incidents had occurred in the past two years, having two occur within the same week is concerning and indicates a potential loss of process control.</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P308 | Koch Foods, Inc | SPL1010053 813G | 13MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | At approximately 0748 hours, while performing a portion of the Good Commercial Practice task and as I was observing the conditions in the Live Hauling area, I, (b)(6) (b)(6) observed a live bird breathing but covered by a pile of DOAs inside the DOA bin. I immediately notified nearby Koch team member, Corey, of my findings. He proceeded to remove the bird from the DOA bin. The bird, once freed, began to flap its wings with eyes open and alert. I informed establishment (b)(6) (b)(6) of this finding and the forthcoming issuance of this MOI. |
| P33900+V33 900 | Foster Farms | NHH1400062 423G | 23JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | Est. P-33900, Foster Farms at Farmerville, LA in June 22, 2020 at 2210 hours. In lieu of face to face meeting, e-mails are exchanged with the following: (b)(6) (b)(6) Foster Farms (b)(6) Foster Farms (b)(6) At approximately 3:44 hours, 22nd of June 2020, I spot checked the vats by the hot rehang table and found 5 young chicken cadavers (with intact head with small or no cut in the neck, reddish discoloration of carcass and neck, head and neck with hematoma). There is one young chicken cadaver by the drain. Another 2 young chicken cadavers came by on shackles by the hot rehang table. (b)(6) is summoned to the area. He concurred that the 5 young chicken on the vat are cadavers. (b)(6) said, he lowered the voltage of the stunner to control vigorous wing flapping of the young chicken. That results to failure by the back-up cutter to spot uncut necks smeared by blood. According to (b)(6) he turned back the stunner on to normal setting to resume stunning the young chicken as usual. For preventive measure, (b)(6) said he will re-train all concerned employees. I reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also recommended to both of 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. In the e-mail, I attached a copy of the said document for their perusal. I also notified both of them that an 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. |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|-----------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|---|
| P40 | Pilgrim's Pride Corporation | DAA3814044 409G | 09APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>April 9th, 2020 To: Jake Ponder, Plant Manager From: (b)(6) Subject: Poultry Mistreatment On Thursday, April 9th, 2020 at approximately 0630 hours, while performing the Good Commercial Practices task and observing the live birds being hung in the hanging pen on "B" side, I, (b)(6) (b)(6) observed the following. The second establishment employee hanging birds on the line, forcefully threw a small live bird into the barrier behind him causing the barrier to vibrate and a "thud" was heard when the bird contacted the barrier. The bird fell to the grate below the barrier, flapped its wings several times, and began to gasp for air eventually dying. I immediately went to the office of the Supervisor of the live department, (b)(6) (b)(6) and informed (b)(6) of my observations and that this was unacceptable per Agency regulation, which expects poultry to be handled in a manner consistent with Good Commercial Practices and that they not die from causes other than slaughter. Furthermore, in many weekly meetings with establishment management, I have discussed the issue of live hang employees forcefully throwing possible DOA birds. If the bird is not a true DOA and is just lethargic then there is the potential for unnecessary injury and/or death by means other than slaughter. A copy of this memorandum of interview will be forwarded to the District Veterinary Medical Specialist in the District Office. Sincerely, (b)(6) (b)(6) (b)(6)</p> |
| P40345 | Misty Lea Farm | BFY4607062 512G | 12JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On June 11th, 2020 the establishment held over approximately 170 chickens in crates to be slaughtered on June 12th, 2020. These chickens were confined to the crates and were not provided access to water or food for 19+ hours before slaughter. While this is not a noncompliance, the failure to provide water and food can lead to issues found on antemortem and postmortem inspection including, but not limited to: increased bruising, DOAs, leg and wing fractures, and increased IP, etc. Also, dehydration can result in lower yields and overall quality issues. FSIS strongly urges all establishments to provide water and food to animals held overnight and to provide adequate space for them to have some level of comfort. The establishment held over approximately (b)(4) chickens on June 9th to be slaughtered on June 10th and there were several broken wings and legs. On June 10th the establishment held over approximately (b)(4) turkey to be slaughtered on June 11th. Although they were held in a (b)(4) with water, the ability to move and access the water was limited.</p> |

Table: MOIs in Response to FOIA2020-434

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|--------|------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P445 | Wayne Farms, LLC | FKA2313063 610G | 10JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 06/09/20, at approximately 09:00, while performing a Good Commercial Practices (GCP) task I observed one live bird in the DOA condemn vat in the live receiving department. Upon further visual examination, the bird was liberally doused with denaturant and was still breathing and still had its head attached. (The normal procedure is to remove the head before placing the bird in the DOA vat) I also saw one dead bird with its head still attached in the DOA condemn vat. I met with (b)(6) (b)(6) to discuss my finding a live bird in the DOA condemn vat. He removed the live bird and decapitated it before placing it back in the DOA vat. I notified (b)(6) (b)(6) of my findings. I also met with (b)(6) 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> |
| P445 | Wayne Farms, LLC | FKA3812060 515G | 15JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Today, June 15, 2020, at approximately 1208, while performing a poultry good commercial practices (GCP) check, I observed 3 birds go into the scalders, alive and breathing. The last 2 birds were observed within a 30 second timeframe from the first, approximately 1 minute into my check. The birds all had their eyes open, were attempting to hold their heads upright and appeared alert and responsive. I did not observe any evidence of cuts on or around the neck of the birds. I travelled to the scalders exit to confirm whether or not there were any cuts that were not readily visible at the time of my initial sighting and all three birds appeared to have hyperemic skin, which was more pronounced around the head and neck areas, with no evidence of any cuts having been made to the carcasses. I immediately informed (b)(6) (b)(6) of the nonconformance and he initiated corrective actions. At approximately 1318, I performed a follow-up GCP check to verify the establishment's corrective actions and found no additional nonconformances.</p> |

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| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P46897 | IHSAN FARMS, IIC | SVH4709061 317G | 17JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>A meeting was held between USDA (b)(6) at P-46897) and plant management (Mr. Ted Zadeh, Plant Manager at P-46897) in the live hang area of the establishment. I informed Mr. Zadeh that while performing a poultry good commercial practices check in the live hang and slaughter areas, I observed an employee of the establishment (tall male) moving two birds from the live hang conveyor to the slaughter cone line. He had one bird in each hand, with one of the two birds being carried by one wing and the other being carried by its legs. Handling birds by their wing(s) may cause injury and is not considered good commercial practice. I reminded Mr. Zadeh 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 do not die from causes other than slaughter.</p> <p>I notified Mr. Zadeh that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. This MOI is associated with MOI number SVH4811032304G, written in March 2020.</p> <p>Addendum: At 1326 hours while performing another poultry good commercial practices check, I observed a short, male plant employee transferring birds between the live hang conveyor and the slaughter cone line. I observed that he was carrying one bird by its wings. I informed Mr. Zadeh immediately. I attest that this memorandum includes all of the information discussed during the meeting to the best of my knowledge. (b)(6) at P-46897)</p> |

Table: MOIs in Response to FOIA2020-434

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|--------|-----------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P476 | Pilgrim's Pride Corporation | ODA4619041 106G | 06APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Sunday, April 5, 2020 at approximately 2321 hours while performing a Good Commercial Practices Task at P-00467 I, (b)(6) observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. I observed one live bird enter the scald vat on line number one alive. The bird was observed alive and blinking its eyes prior to entry into the scald vat. I immediately notified (b)(6) of this incident. (b)(6) and (b)(6) were notified shortly thereafter. (b)(6) and I observed the cadaver upon exit from scald vat number one and again directly after picker number two. (b)(6) removed the bird at this point. The cadaver was observed with an engorged head intact with the neck to which there was no cut visible. The body of the bird was also visibly dark red. No other live birds were observed entering the scald vat alive. This topic will also be discussed again at the next UDSA weekly meeting on April 6, 2020 at approximately 2330 hours and the minutes will be documented in the corresponding MOI. Respectfully, (b)(6)</p> |
| P476 | Pilgrim's Pride Corporation | ODA2422045 816G | 16APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Thursday, April 16, 2020 at approximately 0240 hours while performing a Good Commercial Practices Task at P-00467 I, (b)(6) observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. I observed one live bird enter the scald vat on line number two alive. The bird was observed alive and blinking its eyes prior to entry into the scald vat. There was no cut observed to the neck. I immediately notified (b)(6) of this incident. (b)(6) and Shift Manager, Jonathan Hulsey were notified shortly thereafter. There were no immediate corrective measures or preventatives taken by the establishment at this time. This topic will also be discussed at the next UDSA weekly meeting on April 20, 2020 and the minutes will be documented in the corresponding MOI. Respectfully, (b)(6)</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|-------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P48304 | Lincoln Premium Poultry | YOT2415043 003G | 03APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>While performing antemortem inspection at Lincoln Premium Poultry, Est. P48304, at approximately 4:30 a.m. on April 3, 2020, I observed a higher than usual number of deceased and moribund young chickens at the establishment. I performed antemortem inspection on a trailer of young chickens that had just entered the establishment. The majority of the chickens were huddled to one side of the trailer, causing them to pile up on one another. The chickens were damp from the weather, and the live chickens were quieter and more depressed than typically observed. Many chickens that were underneath other chickens were deceased or moribund. There were additional deceased and moribund chickens that were not underneath other chickens. The chickens that had arrived previously at the establishment, and were being held in the lairage room, were of similar condition. The DOA incidence for 1st shift on April 3rd was 1.2%, which is 4.5 times higher than the average of 0.27% for the week prior. The establishment recently changed from using winter protective curtains to summer protective curtains on the trailers, as the weather has warmed up. On the morning of April 3rd, there was a dramatic drop in temperature and freezing rain precipitation. I met with (b)(6) at approximately 5:00 a.m. to inform him of the situation. He increased the temperature in the lairage room to help warm the chickens, had employees help disperse the birds in some of the trays so they weren't as piled, and assigned additional employees to help remove deceased chickens at the DOA sorting stations. As the day progressed and the weather improved, there were fewer deceased and moribund chickens arriving in the trailers. 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 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 |
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| P48304 | Lincoln Premium Poultry | YOT2015040108G | 08APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 4/7/20, at approximately 1820 hours, while conducting a routine poultry good commercial practices task (GCP) at Lincoln Premium Poultry (Est. P48304), (b)(6) did note the following deviation from poultry good commercial practices. In lairage, on KP line 3, approximately 4-6 feet prior to the entrance to the CO2 stunner, underneath an area of the conveyor belt blocked off with gates and under several pieces of machinery, a live bird was noted sitting on the floor outside of the lairage cages. On further inspection, a dead bird was noted under the same machinery, with what appeared to be blood on a wound on its head. No establishment employees were seen in the area attempting to retrieve the loose bird, and there was no indication that the establishment was aware that there was a loose bird in lairage. (b)(6) was notified of the loose bird in lairage, retrieved the live bird, and placed it back into the lairage cages. (b)(6) stated that the bird must have jumped out of the cage. (b)(6) was notified that a GCP MOI would be issued for the loose bird in lairage. I met with (b)(6) at approximately 1917 hours on 04/07/20 and notified (b)(6) of the situation. He stated that he would follow up with (b)(6) regarding the loose bird in lairage. I notified (b)(6) that a GCP MOI would be issued. Loose birds in lairage is not consistent with poultry good commercial practices and results in an increase risk of birds dying by means other than slaughter. The Poultry Product Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with 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. (b)(6) was notified that this MOI will be forwarded to the Denver District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Regards, (b)(6)</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|-------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P48304 | Lincoln Premium Poultry | YOT5611040 916G | 16APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On April 15, 2020, at approximately 1351 hours, while conducting a routine Poultry Good Commercial Practices task at Lincoln Premium Poultry (Est. P48304), I observed two loose live young chickens under the de-stack machine on Line 3 in the live hang room. After observing for several minutes, I did not observe any establishment employees coming to retrieve the live chickens. I notified First Shift (b)(6) and (b)(6) of the loose live chickens and the Good Commercial Practices concern. (b)(6) directed an employee to retrieve the two loose live chickens, which was done immediately in a humane manner. Loose live birds in the establishment is not consistent with poultry good commercial practices and results in an increased risk of live birds dying by means other than slaughter. The Poultry Product Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with 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 Denver District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Regards, (b)(6)</p> |

Table: MOIs in Response to FOIA2020-434

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|-------------------------|----------------|-----------|-----------|-----------------------------------|-----------|---|
| P48304 | Lincoln Premium Poultry | YOT0408041321G | 21APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On Tuesday April 21, 2020, at approximately 0620 hours, I observed the following deviation from Good Commercial Practices (GCP) while performing a poultry Good Commercial Practices task in the live-hang room of Lincoln Premium Poultry, Est. P48304. On Line 2, at the dead-on-arrival (DOA) sorting station, I observed two live young chickens in a red condemn barrel. The first chicken I saw was near the top of the barrel, and although the chicken was weak, I noticed it was still breathing and moved its foot when I picked it up. I looked further into the barrel and underneath deceased chickens I found a second chicken that was moribund but still breathing. There were approximately 10 deceased chickens in the barrel with the two live chickens. The DOA sorting employee removed the two live birds from the barrel. I notified live hang (b)(6) of the good commercial practices concern. He elected to humanely euthanize the two live chickens. It is not consistent with Poultry Good Commercial Practices for live birds to be placed in condemn barrels, where they may die of causes other than slaughter. Following this incident, I discussed the poultry Good Commercial Practices concern with (b)(6) and (b)(6). 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 |
|--------|-------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P48304 | Lincoln Premium Poultry | YOT0108045 821G | 21APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On Monday April 20, 2020, at approximately 1310 hours, I observed an incident of poultry mistreatment while performing a poultry Good Commercial Practices Task in the live-hang area of Lincoln Premium Poultry, Est. P48304. On the north side of the Line 3 live hang station, there was a red condemn tote containing two deceased chickens and one live chicken. The live chicken was alert, sitting upright and lifting its head. I notified live hang (b)(6) of the good commercial practices concern. He immediately and humanely retrieved the live chicken and placed it back in a tray prior to controlled atmospheric stunning. It is not consistent with Poultry Good Commercial Practices for live birds to be placed in condemn barrels. Following this incident, I notified Renju Simon, Director of Food Safety and Quality Assurance, of the poultry Good Commercial Practices concern. 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 |
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| P48304 | Lincoln Premium Poultry | YOT1315054 312G | 12MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 05/11/20, at approximately 1822 hours, while conducting a routine poultry good commercial practices (GCP) task at Lincoln Premium Poultry (Est. P48304), relief (b)(6) did note the following deviation from poultry good commercial practices. In lairage, in the area between conveyor belts where kill/pick (KP) line three makes its final turn towards stack off, a live bird was noted sitting on the floor outside of the lairage cages. No establishment employees were seen in the area attempting to retrieve the loose bird, and there was no indication that the establishment was aware that there was a loose bird in lairage. At approximately 1832 hours I located Lairage (b)(6) and notified (b)(6) of the loose bird in lairage and (b)(6) picked up the loose bird and placed it back into a lairage cage. (b)(6) then accompanied me for the rest of my GCP task, where we identified three additional birds loose at various points along the conveyor belts in lairage; one further along the conveyor belt under KP line three, one underneath KP line two, and one underneath the electronic control panel in the alcove off to the side of stack off for KP line two. These birds were also picked up and placed back into lairage cages. (b)(6) was notified that a GCP MOI would be issued for the loose birds in lairage. I met with (b)(6) (b)(6) at approximately 1845 hours and notified (b)(6) of the situation. He stated that he would follow up with (b)(6) regarding the loose birds in lairage and see if they could get an extra person back there. I notified (b)(6) that a GCP MOI would be issued. Loose birds in lairage is not consistent with poultry good commercial practices and results in an increase risk of birds dying by means other than slaughter.</p> <p>The Poultry Product Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with 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. (b)(6) was notified that this MOI will be forwarded to the Denver District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Regards, (b)(6)</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P510 | House Of Raeford Farms | RHB0212051 321G | 21MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>At 0534 hours on 05/21/2020 I was conducting a Good Commercial Practice verification task in the kill/picking area behind the evisceration department. I was observing the birds on the line after they had exited the blood tunnel and prior to entering the first scalding. I observed one bird that had its head elevated, was looking around, and was blinking. The line was stopped by (b)(6) and the bird was removed from the shackle. It was breathing, alert, looking around, and blinking. Upon further exam of the bird I noted there was not a cut on its neck. I reminded (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 entering the scalding. (b)(6) changed out the current back up cutter and discussed the issue with the (b)(6). He also contacted the maintenance department who changed out the kill blade and adjusted the height of the shackles on the line. The bird was taken back to the live hang area and placed on the receiving line. I also discussed the issue with (b)(6). I continued monitoring the birds on the line before they entered the scalding and saw no further issues. The latest occurrence of a similar situation at this establishment was documented on 03/24/2020 See MOI RHB1309033124G. A copy of this MOI will be forwarded to the (b)(6) and to the circuit (b)(6). If you have any questions you can contact me or the (b)(6). Respectfully, (b)(6) P510</p> |

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| P510 | House Of Raeford Farms | RHB2306065 110G | 10JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 06/10/2020 at 0542 hours I was conducting a Good Commercial Practice verification task in the kill/picking area behind the evisceration department. I was observing the birds going by on the line after they had exited the blood tunnel near the first scalding. I noticed one of the birds had its head turned to one side and appeared to be blinking. The line was stopped by (b)(6) and the bird was removed from its shackle. The bird was breathing, looking around, and upon further exam I noted that it did not have a cut on its neck. I discussed with (b)(6) that per regulation 381.65(b) in CFR 9, poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to entering the scalding. The bird was returned to the live hang area and placed on the receiving line. This issue was also discussed with the (b)(6). (b)(6) He confirmed that the current back up cutter is very experienced. (b)(6) reported that apparently an employee was trying to rehang a bird near the backup cutter which had removed one of its own legs from its shackle. He reported this may have blocked the back up cutter's view long enough for an uncut bird to pass by unnoticed. I discussed my concerns regarding this situation with (b)(6) including potential for employee safety issues. (b)(6) confirmed the employee who rehung the bird will be retrained not to approach the backup cutter's area. (b)(6) reported that he would monitor the backup cutter and the birds on the line during the remainder of the shift to confirm no further issues were noted. 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 05/31/2020. A copy of this MOI will be forwarded to the (b)(6) and to the (b)(6). If you have any questions you can contact me or the (b)(6). Respectfully, (b)(6)</p> |
| P51179+V51 179 | Sanderson Farms, Inc. | RQE2312051 107G | 07MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Mistreatment MOI in the poultry GCP task On May 4, 2020 at approximately 0900 hours while performing a Good Commercial Practice (GCP), I (b)(6) observed the following Conditions; The Sanderson Farms Inc. (SFI) employee stationed at the Cage Dumper Control area kicked a live bird into the Cage Dumper conveyor belt. The same SFI employee got the water hose and then sprayed water at another live bird into the Cage Dumper Conveyor belt. I (b)(6) notified (b)(6) Of my findings.</p> |

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|--------|-----------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P5787 | Pilgrim's Pride Corporation | DEB3505063 611G | 11JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>At 0226 on 11 June 2020, while performing the poultry good commercial practices PHIS task, I observed two live birds in the establishment's sorting bin for dead birds. One bird was sitting upright on top of dead birds and was sleeping. The other bird was dorsally recumbent with its head and the cranial fourth of its thorax beneath two dead birds, and its thorax was expanding and contracting as it struggled to breathe. I immediately notified (b)(6) (b)(6) that I observed two live birds in the sorting bin for dead birds. (b)(6) accompanied me to the sorting bin and I showed (b)(6) the two live birds. (b)(6) moved the dead birds off the live bird that was struggling to breathe and sorted through all the other birds to ensure that no other live birds were in the bin. I said to (b)(6) "I thought all birds were supposed to be rapidly decapitated before they were put on the "dead" belt and got to the sorting bin. (b)(6) replied that was not always the case, which is why the plant has the sorting bin in order to look at all the birds to be certain they are dead before they are put in the DOA dumpster. (b)(6) then arrived. (b)(6) placed the two live birds on the cage dump belt.</p> |

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| P6638 | Pilgrim's Pride Corporation | UDG0422064 903G | 03JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>At approximately 1804 hours on Wednesday, June 3, 2020 at Pilgrim's P-6638 Enterprise, AL, while performing Good Commercial Practice verification task, the following less than Good Commercial Practice was observed: in live hang, both live birds and DOA birds were piled up at the end of the conveyor belt in the metal bin along with heavy debris and fecal matter. The pile was filled up to the rim of the bin with approximately 25+ live and dead birds commingled in the pile. I looked for the lead person or supervisor, but neither one was near. I told the animal welfare personnel to call for them, and that I would need live hang workers to stop hanging. (b)(6) eventually arrived and sought to address the problem by joining in with other workers to remove the birds from the metal bin all while yet allowing live hangers to hang after been notified that they needed to stop hanging. I observed ~ 5-10 live birds being pulled out from the pile. A total of 4 people had to help empty the bin of both live birds and DOA birds in a timely manner. The live birds were quickly euthanized by cervical dislocation. It took ~ 6-7 minutes for them to clear all the birds from the bin to resume as usual. I informed (b)(6) about the issuance of this Memorandum of Information (MOI). 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. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS). Respectfully, (b)(6) Cc: (b)(6)</p> |
| P6651 | Tyson Foods Inc. | MSO4012040 229G | 29APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>At approximately at 12:06 hours on April 2, 2020 while performing Good Commercial Practice verification task in live hang I observed the following: I observed 5 carcasses on the DOA belt directly under the live hang belt that were stacked on top of each other. As I moved the carcasses to verify that there were no live birds underneath, I uncovered one that was conscious, moving, and blinking its eyes. A plant employee immediately hanged the chicken on the line after seeing what I discovered. During the rest of the GCP checks I saw no additional issues. I informed (b)(6) of the observation at approximately 12:15 hours, and of the forthcoming GCP MOI.</p> |

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| P72 | Tyson Foods, Inc | JPJ2603062712G | 12JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | On 6/12/20 at approximately 0112 hours while performing my daily GCP task I observed the killing and stunning of both kill lines. Kill line A failed with 17 birds missed by the kill machine and kill line B only had 9 birds missed by the kill machine but failed because 1 bird was hung by only 1 leg. I notified (b)(6) who discussed with me his opinions on possible causes and proceeded to talk to all of the hangers believing the situation could be resolved by the hangers making sure the birds were fully pulled down in the shackles. I performed a retest at approximately 0130 hours and kill line A failed with 11 birds missed by the kill machine. (b)(6) was present during this check and notified of the findings. He then adjusted the stunner, contributing the cause to be birds excessively flapping their wings after stunning and causing the birds to not feed into the kill machine properly. I performed a second retest on kill line A at approximately 0152 hours which passed with 9 birds missed by the kill machine. |
| P7485+V7485 | Wayne Farms LLC | QBM3721061711G | 11JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | On Thursday, June 11, 2020, at approximately 2105 hours at Wayne Farms, LLC Establishment number P7485 located in Jack, AL (b)(6) observed two (2) live (conscious) birds, determined to be conscious by sitting in an upright position with head up, eyes open and blinking normally, and having conscious respiration, resting on top of the DOA birds and the pile of litter in the DOA dumpster. I immediately notified (b)(6) of the inconsistency with Good Commercial Practices. Establishment personnel elected to perform humane euthanasia of both birds by rapid cervical dislocation. |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P7487 | Koch Foods, LLC | SPG4515043730G | 30APR2020 | 04C05 | Poultry Good Commercial Practices | Open | While doing a Good Commercial Practices task on 4-30-2020 on 1st shift at Koch Foods of Chattanooga, TN, I entered the bleeding room. I noticed that birds were not entering the killing machine correctly and that there were several hung by one leg. I observed that the back-up killer was working what I consider to be too hard and having to bleed a lot of birds. I left the bleeding room and live hang to observe the birds enter the scalders. To perform my observations, I stood beside the scalders, between the two lines, where the birds come through the windows of the bleeding room into the picking room. As I was observing, four (4) live birds entered the scalders of the 280 picking line. I had begun observing the birds enter the scalders at ~ 0930. At 0933, I observed the first bird enter the scalders. Its head was up, the eyes were open and it blinked. I observed two more live birds enter the scalders almost immediately behind it. Then, less than a half minute later, at 0934, I observed the 4th live bird enter the scalders. These last 3 birds also had their heads up and eyes open. I found Plant Superintendent Kevin McClendon in live hang. I informed him of the live birds entering the scalders and that I would be writing a MOI. |
| P7487 | Koch Foods, LLC | SPG1503063615G | 15JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | On 6/15/2020 at approximately 0330 hours, I was called to the evisceration department by an online inspector on line 3. The online inspector informed me that they had gotten multiple cadavers at their station. The cadavers shown to me appeared to have very shallow cuts on the back of the necks. I immediately went to the stunning/killing area to observe conditions. At 0340 hours, I performed a Good Commercial Practice check prior to the scald tanks. During this check, I observed one young chicken out of a subset of 500 to be alive while entering the scald tank on the (b)(4). The young chicken had a lifted head with open and responsive eyes with no cut on the neck. Plant management was already present in the area, so they were immediately informed of the finding and began adjusting the killer as well as switching out the employee located in the back-up killer position. A second verification check of approximately 500 birds was conducted prior to the scald tanks and there were no live birds observed entering the scald tanks during this retest. (b)(6) (b)(6) was notified. I explained my observations and informed him that a Memorandum of Interview (MOI) was going to be documented and a copy forwarded to the appropriate personnel in the Jackson District Office. Respectfully submitted, (b)(6) (b)(6) Cc: (b)(6) (b)(6) |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|-------------------|--------------------|-----------|-----------|-----------------------------------|-----------|---|
| P764 | Perdue Foods, LLC | CUA0107053 609G | 09MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>A meeting was held between me (b)(6) (b)(6) in (b)(6) at P-764) and (b)(6) (b)(6) P-764) at 0755 hours in (b)(6) office at P-764, Perdue Foods, LLC (Salisbury, MD). The meeting was held to discuss poultry welfare concerns that I observed this morning while performing the poultry good commercial practices inspection in the receiving department. At approximately 0740 hours I had entered receiving through the grading department door and observed conditions at the sorting table near the Dead On Arrival (DOA) and inedible dumpster/bin. Birds were piled 2-3 deep beneath the exits of the conveyors leading to this table from both kill lines. I proceeded to perform ante mortem inspection, then found (b)(6) (acting receiving supervisor) in the receiving office to notify (b)(6) of the conditions at the sorting table that needed to be addressed. I proceeded to walk into the picking/dressing room areas. I immediately went to inspect kill line 1 because I knew that that line had just started to break (the live hang crew had been seen near the receiving office) and I wanted to see the birds at the pre-scald area. As I passed the kill room for kill line 1, I could see no further birds on the line heading to the kill machine. I passed the kill room and observed birds exiting the pre-scald scrub brush unit and then enter the scalders. At 0745 hours, I observed one of these birds looking at me with open eyes, a flexed neck, and no apparent kill cut enter the scalders. I immediately went to find (b)(6) I went through the live hang room and passed through the table by the DOA dumpster again (no one was there and there continued to be birds piled up 2-3 deep with live birds on top of dead and non-ambulatory birds), then found (b)(6) in the receiving office at 0748. I notified (b)(6) that I had seen a live bird enter the scalders on kill line 1. (b)(6) said they would contact the company that reviews the poultry welfare videos and see if they could find the bird that entered the scalders at 0745 so they could investigate through video footage. 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 notified (b)(6) that this memorandum of interview (MOI) would be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up was recommended. I attest that this memorandum contains all of the information discussed at this meeting, to the best of my knowledge.</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P764 | Perdue Foods, LLC | CUA3409062 322G | 22JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>A meeting was held in (b)(6) office at P-764 Perdue Foods, LLC in Salisbury, MD. (b)(6) is the first processing business unit leader at P-764. I identified myself to (b)(6) as (b)(6) Supervisory Public Health Veterinarian and Inspector In Charge at P-764. The meeting was held to discuss a poultry good commercial practices (GCP) concern that I observed this morning while performing my daily GCP check. At 0748 hours I observed a bird on kill line 1 before it reached the stunning or the killing/slaughter step in the process. This bird had been hung on the line already and had no head; its neck was missing some skin also and it was actively bleeding (I had initially been drawn to look at birds on the line when I saw blood drops beneath the line at the pre-stun area). This bird had died by means other than by slaughter. (b)(6) had been informed and had investigated. He said he checked the entire line between the live hang area and the stunner. He didn't find anything that would cause decapitation or injury, however there was something just after the last live hang person that could potentially cause a problem and so he had this structure raised. No other birds were seen without heads. Other potential causes would be when birds were loaded onto cages, they could get their heads stuck as the cage drawer closed or something of that nature. He said they have instructed the live hang crew to immediately notify the supervisor if they find a bird without a head. I reminded (b)(6) that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I notified (b)(6) that this MOI would be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge. (b)(6) (b)(6) at P-764)</p> |

Table: MOIs in Response to FOIA2020-434

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|------------------|--------------------|-----------|-----------|-----------------------------------|--------|---|
| P7927 | AMICK FARMS, LLC | YGC0018043 429G | 29APR2020 | 04C05 | Poultry Good Commercial Practices | Open | <p>Est. P-7927, Amick Farms LLC, April 29, 2020 18:30 hours. In attendance: (b)(6) and (b)(6) (b)(6) In the Picking Room area at the prescalder line #2 at approximately 1627 hours, I observed a bird still breathing when entering the scalders. At 1629 hours, I observed another bird entering the scalders still breathing. Both birds were conscious and had uncut necks. (b)(6) was immediately notified of my observation. The corrective action of the Establishment was to replace the back-up cutter on line #2 with a more experienced back-up cutter. Prescalder line # 2 was rechecked at 1823 hours and was found acceptable. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) P-7927 Amick Farms LLC</p> |
| P7927 | AMICK FARMS, LLC | YGC2021060 418G | 18JUN2020 | 04C05 | Poultry Good Commercial Practices | Open | <p>Est. P-7927, Amick Farms LLC, June 18, 2020 17:03 Hours. In attendance: (b)(6) and (b)(6) In the Picking Room area at the prescalder line # 1 at approximately 1656-1658 hours, I observed 5 birds still breathing when entering the scalders. All birds were conscious and had uncut necks. (b)(6) was immediately notified of my observation. The corrective action of the Establishment was to replace the back-up cutter on kill line # 1 with a more experienced back-up cutter. Prescalder line # 1 was rechecked at 1725 hours and was found acceptable. I've notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) P-7927 Amick Farms LLC</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P806 | Tyson Foods, Inc. | OGC4818064 311G | 11JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Est. P806, Tyson Foods, Inc. June 10, 2020 In attendance: (b)(6) (b)(6) At 2050 hours on June 10, 2020 I met with (b)(6) (b)(6) to discuss observations that occurred earlier in the live bird hanging area. At 1755 hours when I entered the live hang area I observed a number of dead on arrival (DOA) carcasses at the end of the DOA belt to the point where DOA's (approximately 6) had overflowed from the belt on to the floor. When I arrived, there was no individual on the floor to address the DOA birds. Two live birds were observed on the belt along with the DOA's. After I arrived an employee came off of the hanging line and picked up the DOA birds from the floor and tossed them onto the DOA belt on top of the live birds. I notified the employee of the presence of live birds on the belt and then subsequently the employee removed the two live birds and returned them to the hanging belt. Later when I entered the live bird hanging area at 2038 hours I observed a larger number (approximately 50) of DOA carcasses, piled up to three layers high, at the end of the DOA belt. This time there was a greater number of dead birds that had overflowed on to the floor. Similar to the previous observation there was no one on the floor in the hanging area at the time of my arrival. Only subsequently did an employee come off of the hanging line to address this large number of DOA birds. I could see two live birds on the belt mixed in with the DOA carcasses. Again, the first action taken by the employee was to pick up the DOA's from the floor and toss them onto the DOA belt including on the live birds. Subsequently the employee started removing the DOA carcasses from the pile and placing them into the DOA container. During this process of removing the DOA's an additional three live birds were uncovered that had been buried within the pile. With one of these birds only the head and neck became visible when a DOA carcass was removed that was on top of this bird. The employee was then observed to grab the live bird by the head and pull it free from under the DOA carcasses and then place it on the live hang belt. Live birds being covered by DOA carcasses could result in the birds dying from suffocation. I discussed with (b)(6) the requirement that live poultry be handled in a manner that is consistent with good commercial practices to minimize any suffering or harm to the birds and ensure that they do not die from causes other than slaughter. Management can refer to Federal Register Notice Vol. 70, No. 187 [Docket No. 04-037N], published September 2005, that presents FSIS recommendations concerning the treatment of live poultry before slaughter. A copy of this document can be provided upon request. The following day I met with Mr. Reginald Cubbage, Plant Manager, at 1600 hours to review</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| | | | | | | | <p>with him my observations in the live hang area the previous night. He informed me of actions that management had taken that same night to retrain all team members in the live bird area on the proper handling and treatment of live poultry. Today additional measures were taken aimed at reducing the overall number of dead birds. This included discussion with the live catching managers to reduce the number of birds that are being placed in the cages, particularly as the birds are currently larger than their targeted preferred weights, and to address the water misting systems and return them to proper function. This MOI has recorded in summary all the pertinent matters discussed during the two meetings with plant management and a copy will be forwarded to the District Veterinary Medical Specialist (DVMS) in the District Office in case additional follow-up is recommended. Respectfully, (b)(6)</p> <p>(b)(6) Est. P806 Tyson Foods, Inc.</p> |
| P890 | Peco Foods, Inc. | CYD2416063 517G | 17JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Est. P-890, Peco Foods, Inc., June 17, 2020, 1:40 pm. In attendance: (b)(6) Mr. Jeff Hill, Assistant Plant Manager. At approximately 1:18 pm, I was performing a check for Good Commercial Practices. I went to observe conditions in the live hang pen in the poultry receiving department. I then left the live hang pen and walked past the plant sorter station located at the end of the picking line. I observed two cadaver birds inside the barrel on top of other birds disposed of by the plant sorter. Neither bird had a bleeding cut on the neck. The birds were immediately presented to Mr. Jeff Hill, Assistant Plant Manager. At approximately 1:21 pm, I went to the picking room to observe the birds entering the scalding. I had observed approximately 75 birds when I observed one (1) live chicken on the picking line entering the scalding. The bird was blinking its eyes, chirping, and lifting its head. I observed no cuts to the neck and no bleeding. Mr. Hill walked up immediately after and I informed him of my observation. We observed the birds on the picking line for approximately 3 minutes and observed no additional live birds entering the scalding. At approximately 1:40 pm, I met with Mr. Hill in the USDA office to inform him of the forthcoming GCP MOI, documenting the incident and my meeting and communication of these facts. Mr. Hill indicated that the usual back-up killer is absent this week. He stated that he will do additional training on the temporary replacement back-up killer. Respectfully, (b)(6) P-890 Peco Foods, Inc. Canton, Mississippi</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P912 | Wayne Farms, LLC | SVF4820064 019G | 19JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Est. P-912, Wayne Farms LLC, June 19, 2020, 2045 hours, in attendance: (b)(6)</p> <p>(b)(6) At approximately 2040 hours, while performing Good Commercial Practices verification (GCP) at the pre-scald check point, I observed a live bird that was about to enter the scalders. The bird was lifting its head, eyes were blinking, and had no observed cuts to the neck nor any observed bleeding. Since the bird had passed all the establishment's intervention steps, it is reasonable to conclude that the bird would have entered the scalders alive. I immediately presented the bird to (b)(6) and informed (b)(6) of the incident. At approximately 2045 hours on the same day, I met with (b)(6) inside the USDA office to address the incident. (b)(6) attributed the incident to understaffing of the slaughter personnel and indicated that in order to correct the situation and prevent reoccurrence of a similar incident, two plant employees were added to back up the slaughter process. Upon my additional verifications no further deficiency, as described in this MOI, was observed for the rest of the shift. Respectfully (b)(6) P-912 Wayne Farms LLC CC: (b)(6)</p> <p>(b)(6)</p> |
| P9197 | Perdue Foods, LLC. | UAB5611044 202G | 02APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 4/2/20 at approximately 0855 hours the inspector on line #1 stand #4 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #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) 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 |
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| P9197 | Perdue Foods, LLC. | UAB2712040 720G | 20APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 4/17/20 at approximately 1130 hours the inspector on line #3 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #3 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalders. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) and (b)(6) 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. | UAB1708045 425G | 25APR2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 4/25/20 at approximately 0655 and 0715 hours the inspector on line #3 stand #3 presented me two separate cadaver birds. Both birds had their heads and necks attached which were bright red to purple in color. The necks of both of the birds had no cut marks on them and were fully intact, indicating that the birds were not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the birds that had been presented to me. I showed (b)(6) (b)(6) and (b)(6) the birds. After informing the plant about the cadaver birds 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 |
|--------|--------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P9197 | Perdue Foods, LLC. | UAB2812053 218G | 18MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 5/15/20 at approximately 0800 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) and (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 5 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|--------------------|--------------------|-----------|-----------|-----------------------------------|-----------|---|
| P9197 | Perdue Foods, LLC. | UAB3312055 918G | 18MAY2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 5/18/20 at approximately 0805 hours, while giving breaks on Line #2 Stand #1, I discovered a cadaver bird at my inspection stand. 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 bled 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.</p> <p>After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|--------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P9197 | Perdue Foods, LLC. | UAB0208061 502G | 02JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 6/2/20 at approximately 0725 hours, the inspector on Line #3 Stand #4, presented me with 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) Jeff Stalls, Complex Manager, and (b)(6) about the bird that had been presented to me. I showed (b)(6) (b)(6) Mr. Stalls, 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) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> |

Table: MOIs in Response to FOIA2020-434

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|-------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P9197 | Perdue Foods, LLC. | UAB1712064 812G | 12JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>On 6/11/20 at approximately 0830 hours, the inspector on Line #1 Stand #1, presented me with a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) about the bird that had been presented to me. I showed (b)(6) and (b)(6) the bird. I was not able to view the birds in the live hang area because the plant had stopped production on line #1 for the lunch break. I also reminded (b)(6) and (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> |
| P935 | Allen Harim Foods, LLC. | YXA0322065 908G | 08JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>At approximately 2004 hours while performing Good Commercial Practice I observed the following: The medium bird dumper operator moved a cage back from the dumping position. The bottom door of the cage had not opened during the dumping leaving live birds inside. The dumper operator opened the door to the cage, took a live bird in (b)(6) hands and threw the bird behind (b)(6) toward the conveyor belt that transports live birds into the hanging pen. I observed the live bird hit the metal portion of the dumper. (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. The employee was removed from the dumping station and (b)(6) stated that the employee would receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) Allen Harim Foods, LLC. P935 Harbeson, DE. 19951</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|-------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P935 | Allen Harim Foods, LLC. | YXA0706064 211G | 11JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Ante-mortem check performed on lot 1at about 8.15am. 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.</p> <p>From: (b)(6) Date: 06/10/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 06/10/2020 Meeting Time : 1.40 pm. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6)</p> <p>(b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 2. At approximately 1.40 hours, Inspector on line 3 station 2 called me for Cadaver disposition which was handed by (b)(6) 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 (b)(6) did observe the cadaver carcasses. (b)(6) assured me that (b)(6) will be taking care of the employee responsible and make sure to correct and coach to avoid 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 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) CC: (b)(6) (b)(6) (b)(6)</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
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| P935 | Allen Harim Foods, LLC. | YXA5011061712G | 12JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>Ante-mortem check performed on lot 1.at about 9.10am 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)</p> <p>(b)(6) Date: 06/12/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 06/12/2020 Meeting Time : 12.30 pm. Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b)(6) CC: (b)(6)</p> <p>(b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 4. At approximately 12.30 hours. Inspector on line 3 station 4 called me for Cadaver disposition which was handed by (b)(6) 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 (b)(6) did observe the cadaver carcasses. (b)(6) assured me that (b)(6) will be taking care of the employee responsible and make sure to correct and coach to avoid 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 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>CC: (b)(6) CC (b)(6)</p> <p>(b)(6) Raleigh.</p> |

| EstNbr | EstName | MOINbr | Date | Task Code | TaskName | Status | MOI Agenda |
|--------|-------------------------|--------------------|-----------|-----------|-----------------------------------|-----------|--|
| P935 | Allen Harim Foods, LLC. | YXA1911062 925G | 25JUN2020 | 04C05 | Poultry Good Commercial Practices | Finalized | <p>This memorandum of interview serves as written notification of one cadaver found on Evisceration Line 2 inspection station 3, today. At approximately 2150 hours while giving inspectors break on Evisceration Line 2 at Station 3, I observed the carcass's head was intact and the head and neck were dark red to purple and had not received a cut to the neck. (b)(6)</p> <p>(b)(6) was notified of the observation of bird dying other than by slaughter. (b)(6) informed me that the supervisor in charge was informed and (b)(6) would observe and investigate the cause. I was later informed by (b)(6) that the issue was resolved by (b)(6) making adjustments to the Kill Machine and Stunner and also that the responsible associates would be disciplined. 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 CC: (b)(6)</p> |

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Table: Noncompliance Reports in Response to FOIA2020-434

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| EstNbr | EstName | NR# | Date | Task | TaskName | Regs | Description | Status |
|--------|-------------------------|--------------------------|------------|-------|-----------------------------------|-----------|--|--------|
| P15724 | Case Farms of Ohio, Inc | EVC4005 060324N -1 | 06/19/2020 | 04C05 | Poultry Good Commercial Practices | 381.65(b) | <p>At approximately 1705 on June 19, 2020 (b)(6) made the observations described herein. The establishment P15724 had been broken down since approximately 0940 and had not restarted at the time the observations were made. Two live haul trailers numbered 38 and 43 were observed to be sitting outside with no fans or misters on the birds. The birds on the trailers were observed to be having signs of heat stress as evidenced by the birds "panting", sitting with their wings out from the body, and trying to get to the edges where the wire mesh was to get air. Upon review of the records it was determined that trailer 43 arrived on the property at approximately 1325 hours and trailer 38 arrived at approximately 1455. Both trailers had approximately (b)(4) birds on and the birds were packed (b)(4). The live weight of the birds was approximately 9.5#. Since no space was available in the cooling sheds the trailers were placed outside. Upon review of weather records for June 19, 2020 the high temperature was 83 degrees Fahrenheit with approximately 90% humidity. The same two trailers were observed to be sitting outside at 0515 hours on June 20, 2020 with no fans and the temperature was 62 degrees Fahrenheit with 92% humidity. It should be noted that the trailers in the cooling sheds had both fans and misters on. This observation represents a failure on the part of establishment P15724 to take adequate measures to protect the birds from the heat and handle them in accordance with good commercial practices and is thus non-compliant with 9CFR381.65 (b). (b)(6) was informed of the observations and advised that a non-compliance record would be issued.</p> | OPEN |

Table: Noncompliance Reports in Response to FOIA2020-434

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| EstNbr | EstName | NR# | Date | Task | TaskName | Regs | Description | Status |
|-----------|------------------------------------|--------------------------|------------|-------|---|-----------|--|--------|
| P727+V727 | Simmons Prepared Foods, Inc. | VCF4304 050527N -1 | 05/27/2020 | 04C05 | Poultry Good Commercial Practices | 381.65(b) | At approximately 0330 hours on the morning of May 27, 2020, I observed on the head belt leading to the drain 3 purple chicken heads, which at that time I decided to investigate the birds going into the scalders. At approximately 0333 On Kill line 2 I observed 5 smaller sized birds going into the scalders in less than a minute without any cuts on the neck and they did not appear to have been stunned. The birds were lifting their heads, blinking their eyes and a couple were chirping. I immediately notified the nearest plant employee with a radio and had them send a supervisor to the maintenance hallway by the scalders. I went back to the scalders on kill line 2 and I observed 2 more live birds enter into the scalders. I immediately notified (b)(6) (b)(6) to stop the kill line on 2. I notified Plant manager Ryland Haggard of the egregious act of live birds going into the scalders. At that time, I allowed Mr. Haggard to clear the scalders but not to hang any more birds until he found out the cause and how they were going to prevent it. The establishment is noncompliant with 9CFR 381.65(b). The establishment failed to ensure poultry are slaughtered in accordance with good commercial practices in a manner that will result thorough bleeding, and that breathing has stopped prior to the scalders. The 7 birds were condemned at the rehang table. | CLOSED |

Table: Noncompliance Reports in Response to FOIA2020-434

| EstNbr | EstName | NR# | Date | Task | TaskName | Regs | Description | Status |
|--------|--------------------|--------------------------|------------|-------|-----------------------------------|-----------|--|--------|
| P17766 | Southern Hens, Inc | SSN4512 042128N -1 | 04/28/2020 | 04C05 | Poultry Good Commercial Practices | 381.65(b) | <p>On April 28, 2020 at approximately 0826 hours while performing the Good Commercial Practice task, I observed the following noncompliance. I observed two birds going into the scalding. The birds were fully aware of their surroundings and attempting to actively upright themselves before going into the scalding. At this time, I informed (b)(6) (b)(6), for further observation of their process control. Approximately 0832, 0851, & 0857 I observed one bird at the respective times going into the scalding. The live birds were fully aware and actively positioning themselves into the upright position. The auto neck cutter and the back-up cutters were not executing proper technique in preventing the entrance of live birds into the scalding. This is a noncompliance based on the observation of multiple live birds entering the scalding while conscious, with the described loss of process control. At that time (b)(6) (b)(6) was notified of the noncompliance.</p> | CLOSED |

| EstNbr | EstName | NR# | Date | Task | TaskName | Regs | Description | Status |
|----------------------|--------------|--------------------------|------------|-------|-----------------------------------|-----------|---|--------|
| M27389+P27389+V27389 | Pitman Farms | NCO021 2044524 N-1 | 04/24/2020 | 04C05 | Poultry Good Commercial Practices | 381.65(b) | <p>On Wednesday, April 22, 2020, at approximately 0745 hours, while performing a Poultry Good Commercial Practice task in Live Hang, I observed Line #2 hanging chickens but was unable to control the chickens from flying out of the baskets. The chickens were landing on the "return basket washer". I observed some chickens were getting trapped under the baskets that was entering the washing solution and were drowning. I observed other chickens that were riding on top of the baskets through the "return basket washer" and they were getting drenched with the washing solution. I then observed a dead chicken on the floor next to the "return basket washer conveyor belt". I immediately informed (b)(6) of my observation and findings. (b)(6) stated that (b)(6) would immediately make a makeshift barrier wall to prevent the chickens from falling onto the "return basket conveyor belt". At approximately 0810 hours, I informed (b)(6) of my observation and findings and (b)(6) went to the Live Hang area to inquire of my observation and findings. At approximately 1205 hours, I conducted another Poultry Good Commercial Practice to inspect the makeshift barrier and observed another chicken that had drowned from the solution inside the return basket washer. I observed another chicken riding on top of a basket that was going through the return washer basket. I pointed out another chicken that was stuck inside the return basket washer to an establishment employee who pulled the chicken out. This chicken was mangled up from being stuck between the machinery mechanisms. On Thursday, April 23, 2020, (b)(6) informed (b)(6) that a noncompliance will be forthcoming. This is a noncompliance with regulatory requirements of 9CFR 381.65(b) Agency Regulations require that live poultry be handled in a manner that prevents needless injury and suffering and that is consistent with Poultry Good Commercial Practices. I recommend that the establishment review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter.</p> | CLOSED |