

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M1015+P1015	Poultry Holdings, LLC	ARE4606082919G	19AUG2020			Open	<p>On August 18, 2020, at approximately 1130 hours, while performing a Good Commercial Practice task in the chicken Live Room, I observed a significant number of chickens smothered to death due to the excessive amount of the birds being dumped onto the belt. Two of the three slaughter lines were not running at the time and the Rabbi's and plant employees were not able to kill and clear the belt fast enough before more birds were dumped onto the belt. At one section of the belt, the chickens were piled on top of each other at least two feet deep. A large majority of the birds in that section of the belt had to be placed on the DOA belt. I counted at least 100 birds in the space of ten minutes being placed onto the DOA belt which all appeared to have been smothered to death. There were many more chickens that I did not individually count but observed as employees cleared the belt. Consequently, the DOA chute and bin were also completely clogged up with birds as employees worked to get the excessive amount of dead birds into barrels and then into the DOA dumpster. I immediately informed the live room supervisor that no more birds were to be dumped onto the belt until the belt was cleared. (b)(6) (b)(6) and (b)(6) discussed this incident with Plant (b)(6) (b)(6) and HACCP Coordinator, (b)(6) (b)(6) during the weekly meeting on August 19, 2020. This incident was also documented in Noncompliance Record Number ARE5703085119N. They were reminded that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. We recommend that plant management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. o4-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. Plant Management was reminded that this MOI will be forwarded to the District Veterinarian Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) Plant 1015, Poultry Holdings LLC.</p>
M13456+P13456+V13456	Tyson Foods, Inc.	BQB3408073331G	31JUL2020			Finalized	<p>I William Watkins on 07-31-20 at 7:30 am while conducting my GCP walk of establishment observed in the live hang area overcrowding of birds on belt. The overcrowding caused birds to be pushed on top of each other and over the sides of the conveyor line onto the floor. I observed one bird on ground and 3 more pushed over the sides as I walked into live hang area. I notified Norma Armstrong the supervisor who turned the line speed down to correct the overcrowding of birds on the line. This was an issue that was covered with establishment during the weekly meeting but is still present.</p>

Table: MOIs in Response to FOIA2021-108

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M13456+P13456+V13456	Tyson Foods, Inc.	BQB5316084413G	13AUG2020			Finalized	At 2050hrs on August 12, 2020, while performing Good Commercial Practices in the dumping area; I observed 2 loose birds sitting in between the cages on a trailer. These birds fell from broken cage doors on the trailer. I immediately notified GPM Jerry Lankford of my findings. GPM Jerry Lankford notified the live hang supervisor and the birds was moved to the dumper.
M18866+P551	Jennie-O Turkey Store Sales, LLC	WJL0512081810G	10AUG2020	04C05	Poultry Good Commercial Practices	Finalized	At about 1530 on August 7, 2020, I (b)(6) observed at least 8 cadavers in condemn barrels in the picking room. The birds had gone through the pickers and were then pulled off the line by a company employee and disposed of by the establishment. I discussed the numerous cadavers with the department supervisor, (b)(6) (b)(6) and the assistant supervisor, (b)(6) (b)(6). I told them this was unacceptable and needed to be corrected. They informed me it was a new person in the role of the back up killer. It was someone I had never seen do that job. The supervisor said he would work with and retrain the new back up killer employee. I did a recheck at 1630. At that time I found 10 additional cadavers set aside in the picking room. A company employee pulled two carcasses off the line in front of me at 1630. I spoke to the supervisor again and the supervisor said that employee would not be in the role of back up killer again. At 1630 the end of the line was already coming through the plant. The end of the line was past the auto killer and back up killer, but birds were still in the blood tunnel. I informed the supervisor I would document the occurrence of numerous cadavers. Many of the birds had no neck cut at all, some had partial cuts or a miscut to the neck. The carcasses had enlarged swollen heads and necks, with heads, necks, and shoulders that were dark red in color, consistent with cadavers.

Table: MOIs in Response to FOIA2021-108

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M2130+P2130	Cooper Farms Processing	HEF2003071202G	02JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 29th 2020 at approximately 1:00 AM while performing antemortem inspection on the live haul trailers in the cooling sheds, I, (b)(6) observed a loose, live turkey that was sitting on the ground directly beneath a cage that was partially open. The height of the cage was three cages up from the bottom of the trailer (approximately 8' from the ground), and there were no visible injuries on the bird. This type of cage door is hinged in the middle, and the bottom half of the door was stuck in the folded-up position. There were multiple other live turkeys still present in the cage. I informed an establishment supervisor of this finding, and the bird was placed back into the trailer by live hang employees. Previously, I have observed multiple instances of live turkeys being able to open this type of cage door from the inside. In each case, the turkey is on its back with its head facing the cage door and with its feet over its head, grasping the bars on the bottom half of the door. As the turkey pulls with its feet in this position, it causes the cage door to fold up and inwards at the hinge in the middle, allowing the turkey to begin pushing itself out of the cage while on its back. This type of cage door is only present on the newer live haul trailers.</p>

Table: MOIs in Response to FOIA2021-108

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M248B+P215	Butterfield Foods Company	GXN4912082 213G	13AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P215, Butterfield Foods Co., August 11, 2020, 0900 hours. In attendance: (b)(6)</p> <p>(b)(6) At approximately 1200 hours on August 10 (b)(6) called to inform me that he had observed many deceased birds in the barrels in the unloading area. (b)(6) contacted me again at approximately 1300 hours to inform me there was a second trailer with many deceased birds. Upon review of the establishment's records on August 11, trailer 120 had 4,305 dead-on-arrivals and trailer 121 had 4,155. The total number of birds on these trailers was less than 9,000 each. The remaining seven trailers in the lot had 1,123 DOAs combined. At 0900 hours on August 11th, I met with (b)(6) to discuss trailers 120 and 121. Mr. (b)(6) informed me that the private company that drains the shed pit had left a large hose lying across the entrance of two spaces in the shed. When the two truck drivers saw the hose blocking the entrance, they left the trailers outside in the sun. The birds arrived between 1600 and 1900 hours on Sunday and were left outside until Monday morning. Six trailers arrived on Sunday, and all trailers should have been in the shed. (b)(6) said this has been addressed in the establishment's humane handling binder. He said they spoke with the owner of the private company and informed them that the hose was left out. The drivers were notified that they should call (b)(6) if they have any problems dropping off birds so an establishment employee can be sent to the premises. The birds were held on the premises for an extended period outside the holding shed and were not protected from the warm weather. The high temperature on Sunday was approximately 86 degrees Fahrenheit. 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.</p>

Table: MOIs in Response to FOIA2021-108

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M27389+P27389+V27389	Pitman Farms	NCO4810095918G	18SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>While inspecting at P2789, Pitman Farms on 09/18/2020, between 08:08 and 08:14, in performance of Good Commercial Practices (GCP). Inspection Plant Personnel (IPP) noted approximately 1 out of every 10 Buddhist chickens after CO2 stunning were conscious. The back-up electric stunner was operating, and IPP noted no conscious chickens immediately after the electric stunner. IPP observed 5 Buddhist chickens for line 3 in live hang entering the water scalding tank conscious. At 08:09 IPP observed 1, then a 2 minutes later 2 more, and the last 2 chickens approximately 2 minutes later entering scalding. The chickens IPP observed appeared to have been cut for bleeding. The birds were blinking, with tracking eye movement, and looking around (i.e. moving their head back and forth). It was also noted one chicken tried to right itself. There was no one in charge near the scalding at that time; IPP had to leave the area and to find a supervisor. At 08:22 IPP found a blue hat with a radio and requested him radio (b)(6). At 08:23, IPP and (b)(6) went over to the scalding to explain what was observed. When we arrived, there was an employee, not previously present by the scalding, looking for conscious birds. We did not note anymore chickens entering the scalding tank conscious. A few minutes later the line was finished, and no more chickens entered the scalding tank. IPP informed Ismael that a Memorandum of Interview (MOI) would be documented and explained that the isolated incident of 5 chickens that were entering the water scalding tank conscious is a mistreatment of poultry concern. Ismael acknowledged the low CO2 levels were an issue, and planned to take further action the next time these chickens were slaughtered on line 3 by reducing line speed if necessary. IPP informed (b)(6) of the observation and the documenting of the MOI.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M32130+P32 130+V32130	Dakota Provisions LLC	JEB1313090 629G	29SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 09/29/20, 1300 hours. Meeting Attendance: (b)(6) (b)(6) On 09/29/20 at approximately 0840 hours while performing and operational sanitation inspection verification task in the Pick and Hang department, I noticed a live bird on the bleed line before the scalding that was arching his neck and trying to escape the shackles. I immediately stopped the line and informed plant personnel of the conscious bird about to enter the scalding. While I observed this bird on the line, he was able to arch his neck and blink his eyes. They grabbed a portable ladder and pulled the bird off the line. The bird did not appear to have a neck cut. The bird was then immediately relocated back on the line before the neck cutter to start the process over. (b)(6) stated that there was a new employee stationed as the backup for the neck cutter, he had received training but the establishment decided to move him to another position and place a more experienced person in that position. The incident that took place is a concern due to the neck cut miss and its path straight to the scalding to drown, as it was still breathing and fully conscious. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product. Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding. Stunning of poultry, when performed, is also expected to be done in a consistent and effective manner.</p>

Table: MOIs in Response to FOIA2021-108

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M34078+P34078	Great Lakes Poultry, Inc.	JCF3512073709G	09JUL2020			Finalized	<p>Good Commercial Practices MOI This MOI is to document the observation of the mistreatment of live poultry prior to slaughter. The issue occurred at establishment number 34078, Great Lakes Poultry, at approximately 9:30 am on July 9, 2020. The issue was discussed with (b)(6) and Mr. Steve Lilovich, plant owner. The meeting was held by (b)(6). At approximately 9:30 am while conducting the Good Commercial Practices task, I, (b)(6) observed 3 to 4 very small Cornish hens that appeared to be conscious in the condemn bin containing dead poultry. Upon closer inspection, the birds were alert and able to maintain posture. None appeared to have had their necks cut in order to euthanize them. Mr. (b)(6) was asked to come into the poultry slaughter area and observe my findings. (b)(6) removed the birds from the barrel and confirmed that none of the birds in question had been cut. He spoke with the slaughter personnel who told him that those birds were too small to hang. (b)(6) instructed the employees to euthanize the birds. He also instructed the employees that no birds were to ever go into the condemn bin without being euthanized first. Prior to leaving the facility, a meeting with (b)(6) occurred where the above issue was discussed.</p>

Table: MOIs in Response to FOIA2021-108

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M45599+P45599+V45599	Lake Haven Custom Meat Processing, LLC	DRZ1010091809G	09SEP2020			Open	<p>FSIS IPP discussed good commercial practices issues with the establishment owners on 08/27/20. At approximately 0745 hours on 08/27/20, while performing a verification of good commercial practices, FSIS IPP was informed by one of the establishment employees that there were numerous dead on arrival (DOA) young chickens one producer brought in that morning from a batch of approximately 350 chickens. The chickens were packed very tightly within plastic crates that were approximately 3 ft long by 12 inches high. The chickens had limited space to move around within the crates. When the establishment observed the numerous deceased birds inside the crates, they began to open each of the crates to improve ventilation and determine the total number of DOAs. After counting and verifying for all DOAs within the producer's crates, the establishment counted a total of 75 DOAs from a group of approximately 350 chickens. FSIS IPP was informed by the establishment owner, Alan Hjelmberg, the producer told the establishment owners, they had ordered more crates but they had not arrived on time and so they loaded the all chickens into the crates they had available. It was not clear per the information FSIS IPP was able to gather if the chickens were loaded into the crates the previous night or the same morning. The producer had to drive approximately two hours from their residence with the chickens that morning. By the time the chickens arrived at the establishment, there were many birds already deceased in some of the crates where they were packed with many birds. Given this information, tight spacing between the birds, poor ventilation and higher ambient temperatures, could be attributed to the higher numbers of DOAs from the birds overheating. FSIS IPP informed the establishment owners that they should have a conversation with the producer about proper methods of loading the trailer with poultry to ensure they have enough space to move around and provide proper ventilation to avoid heat stress in warm weather. FSIS understands this establishment typically works with mainly small producers but reminded the establishment owners that all producers they work with should be informed of the good commercial practice requirements for poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with good commercial practices in poultry increases the likelihood of producing unadulterated product.</p>

Table: MOIs in Response to FOIA2021-108

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M46070+P46070	Marble City Meats LLC	KLE0410085928G	28AUG2020	04C05	Poultry Good Commercial Practices	Finalized	On Thursday, August 27, 2020 at approximately 1:40PM, while observing establishment employees handling chickens to be placed in killing cones, establishment employee kill employees informed 7 birds (3 from one producer/grower, 4 from another) were dead in the crates. IIC had performed an Antemortem inspection that morning before the start of slaughtering and no birds showed signs of any ailments, sickness, or lameness. This indicates that birds died from heat stress. IIC informed establishment owner Matthew Lawrence as well as poultry producer of the issues. Establishment owner stated that he informed kill employee to spray live poultry and cages with cold water to ensure they remain at a cool comfortable temperature.
M46070+P46070	Marble City Meats LLC	KLE1012095915G	15SEP2020	04C05	Poultry Good Commercial Practices	Finalized	On Tuesday, September 15, 2020 around 6:00am while observing establishment employees handling chickens to be placed in killing cones, establishment employee stated that 6 birds were dead in the crates. IIC had performed an Antemortem inspection that morning before the start of slaughter operations and several birds were open mouth breathing, indicating that they were possibly suffering from heat stress. Establishment employees sprayed all crates of birds with cold water to help cool down IIC informed establishment owner and producer Matthew Lawrence of issues.
M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ0610091703G	03SEP2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1000 I saw that about 20 birds were piled at the end of the kill belt, which had resulted in several birds on the bottom layer being smothered. I pointed this out to the handler at the end of the belt, and the supervisor in the kill room. Several of the handlers said that the belt was getting piled because the rabbits at the end of the line were killing slow. I later spoke with (b)(6) and informed her that this was not the first time this week I had seen this happen. The establishment program states the employee running the kill belt must make sure birds at the end of the line do not get piled up or pushed against the plate at the end of the belt. She said she would speak with (b)(6)

Table: MOIs in Response to FOIA2021-108

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M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ0017090609G	09SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Throughout the day I noted the following issues and relayed them to various members of management: Overnight temperatures were around 45 degrees and it rained consistently through the night and all day today. Birds were transported in from two hours away overnight. On antemortem inspection and in observing the kill room today there are an excessive number of DOAs, all of which appear wet and recently dead (since loadout). On trailer 201, all of the birds on the passenger side in the last four mods were soaked and were all dead. DOAs were arriving on the kill belt at a rate that they were being piled on the floor in the kill room and at three different times throughout the day I observed that dead birds were completely blocking the walkway in the kill floor. Gray barrels were overflowing with dead birds and either no one was picking up and disposing of deads or when they were they were not able to keep up to maintain sanitary conditions. With so many birds coming in dead, agonal but conscious/alive birds were being removed along with deads and being thrown to the floor. When employees noted live birds that needed euthanized their technique for cervical dislocation was not done in a manner to render the animal unconscious quickly and as painlessly as possible. Further, I noted that several times birds coming in on the kill belt were stacked on top of one another. Not all birds in the bottom layer were DOAs. I went and observed the mod dumper and noted that at times the dumper belt would be running when the kill belt was not. When I relayed this to (b)(6) he said that the two belts are supposed to be in sync to prevent this and that he would notify maintenance of the issue. The total DOA count for the day was 3207.</p>

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M579+P579+V579	Jennie-O Turkey Store	UIO5808082620G	20AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0815, while performing the Poultry Good Commercial Practices Task in live hang I, (b)(6) and (b)(6) and (b)(6) observed 4 heavy tom carcasses hanging on the line with severe injuries, including one carcass with the internal viscera exposed due to a large wound on the back. The other carcasses had large wounds on the backs of the carcasses with some having the entire back affected. These wounds appeared fresh as they were moist and had a large amount of bright red blood on the surrounding feathers. I notified (b)(6) (b)(6) (b)(6) and showed him the affected carcasses. He said that there was a clog in the conveyor system, and they stopped as soon as they noticed the clog. I called (b)(6) (b)(6) and notified him of my findings and that I would document these findings and discussions in a GCP MOI. While observing the line at 0845 with PHV student intern Ms. (b)(6) (b)(6) we observed approximately every fifth carcass hanging on the line in live hang had injuries of varying severity primarily affecting the backs and breasts of the birds. We also observed employees taking carcasses off the conveyor after the CO2 tunnel and putting several injured carcasses in a large metal combo which is primarily used for DOAs. This large metal combo was completely full and contained primarily turkey carcasses with wounds that were moist and had a large amount of blood on the surrounding feathers consistent with recent injury. (b)(6) observed this combo and stated that there was a motor out affecting the conveyor belt and it was getting backed up. He stated that this motor was fixed and should be working for the rest of the shift. While walking into the establishment after this discussion, we also observed approximately 15 injured turkey carcasses on the floor directly behind the employees that take the carcasses off the conveyors after they go through the CO2 tunnel. At 1000, while I and Ms. (b)(6) were observing live hang no injuries were observed. Clogs of birds in the conveyor system has been a rare but ongoing issue at P579 as documented in GCP MOIs on 3/3/2020 and 5/30/2020.</p>

Table: MOIs in Response to FOIA2021-108

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M6137+P6137	Foster Farms	BXL4815083128G	28AUG2020			Finalized	<p>This MOI is intended to document the discussion I had with (b)(6) (b)(6) (b)(6) and (b)(6) about the Poultry Good Commercial Practices (GCP) incident that occurred on Friday, August 28th, 2020. While I, (b)(6) (b)(6) was performing a GCP task in Plant #1, I observed a live bird enter the scalders on Line #2 kill line at approximately 0744 hours. I observed the bird had no visible cut on the neck, the eyes were blinking and the head was lifted up while moving around. I observed (b)(6) in the picking room and I informed him of my observations. I proceeded to the area of the Line #2 pre-sorter and at approximately 0750 hours, I observed a bright red bird with no visible cut on the neck, on the Line #2 kill line.</p> <p>(b)(6) as in the area and I pointed out the cadaver that was approaching the Line #2 pre-sorter. (b)(6) instructed the pre-sorter to condemn the cadaver and it was documented on the counter. I informed (b)(6) of my observation of seeing the bird enter the scalders with no visible neck cut and while still alive. While I was on my way to the Plant 1 USDA office, Supervisor (b)(6) (b)(6) inquired as to what had happened. I informed Supervisor (b)(6) of my observations. I reminded (b)(6) and (b)(6) that the PPIA and Agency Regulations do require that live poultry are to be handled in a manner that prevents needless injury and suffering and in a manner that is consistent with good commercial practices. I recommended 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. I notified (b)(6) (b)(6) (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) (b)(6)</p>

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M6137+P6137	Foster Farms	BXL1108092117G	17SEP2020			Finalized	<p>On 09-17-20 at approximately 0115 hours while performing a routine Good Commercial Practice (GCP) task in Plant 2, I, (b)(6) found the following: While monitoring operations in the live hang area I was observing the DOA's that are placed in the stainless-steel tanks. On this particular morning the tank contained both DOA's and paws, as the paw kicker was not functioning properly on Line 3 at the time. The employee tasked with collecting, condemning and denaturing the DOA's was preparing to dump a yellow barrel, full of carcasses. I observed him placing 5-6 carcasses in the tank and then proceed to pick up the yellow barrel and dump the rest of the carcasses into the condemn tank, one of which was still alive and moving. The live bird had been placed at the bottom of the yellow condemn barrel while it was still alive and breathing. Dead carcasses had been stacked on top of it, essentially leaving the live bird in the bottom of the condemn barrel to suffocate. At this time I took regulatory control action and took possession of the live bird, which had been placed back in the yellow condemn barrel by the establishment employee. The bird was moving its wing and legs and was still breathing. When I removed the bird from the condemn barrel it was holding its head in an upright position. At this time (b)(6) (b)(6) (b)(6) came outside and I informed him of my findings and the forthcoming MOI. Soon after this, (b)(6) (b)(6) (b)(6) arrived and I notified him of my findings, the forthcoming MOI and showed him the live bird, which was still holding its head up, moving and breathing. Superintendent asked for the bird, which I relinquished control of. I requested that Live (b)(6) (b)(6) remove the remaining carcasses from the condemn tank in order to verify that there were no other live birds that were not visible to me. I contacted (b)(6) (b)(6) to notify her of the situation immediately following my findings. (b)(6) (b)(6) was reminded that the PPIA and Agency Regulations do require that live poultry be handled in a manner that is consistent with Poultry Good Commercial Practices, and that they not die from causes other than slaughter. Please 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. (b)(6) was informed 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>

Table: MOIs in Response to FOIA2021-108

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M737+P737	House of Raeford - (b)(6) Div	DHA0413085 119G	19AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>P737 House of (b)(6) Division, August 19, 2020 at 12:35pm. In attendance: (b)(6) and (b)(6). At 12:25 pm while performing a Good Commercial Practices task, I was attended by a plant appointed employee to observe chickens as they came out from the bleed tank on line 1, go up and over a drip pan protected walkway, then almost immediately descend into the first scalding. As the birds approach the scalding, there is very little line space or time for which the bird can be safely removed without stopping the line. Over the space of about two minutes, two chickens which were smaller than average, were bright, alert, looking around and had no apparent cut on the neck emerged from the bleed tank. For the first bird, the plant employee stopped the line and was able to successfully remove it from the line. The plant employee then started the line again. About a minute later, the second live bird came into view; the live bird was identified both myself and the plant employee just as it emerged from the bleed tank. The plant employee had adequate time to decide what to do and chose to try to remove the bird without stopping the line. He was able to remove one leg from a shackle but not the other leg. The bird descended into the scalding. There is no way to 'reverse' the line nor was there a way for the plant employee to safely remove the bird once it was in the scalding. This bird died by means other than slaughter. I immediately notified the appointed plant employee that this event would result in a MOI. I then went and found Live (b)(6) (b)(6) and informed him what happened and that an MOI would be written for this event, as it is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). This MOI will be forwarded to the District Office and the District Veterinary Medicine Specialist (DVMS) in case additional follow up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact me, or (b)(6) (b)(6) Respectfully, DVM P737 1st shift SPHV, IIC</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1009	Wayne Farms LLC	DSM1717075 202G	02JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is being documented to express a concern relating to Good Commercial Practices. On July 2, 2020 at 0351 hours (b)(6) (b)(6) (b)(6) was accompanying (b)(6) (b)(6) and (b)(6) (b)(6) (b)(6) while they were performing Lockout/Tagout in the back-dock area prior to Pre-operational inspection. When we opened the door to exit live hang, we observed 2 live chickens outside the mechanical room (MCC 5). Upon further investigation of the back-dock area, I found another live chicken on the ground near the dumper. (b)(6) (b)(6) notified a live hang employee about the birds. The employee removed the birds and they were humanely euthanized. At approximately 0545 hours, I notified Dayshift Evisceration (b)(6) of my findings and the forthcoming MOI. As operations had not yet commenced at the time of my observation, no trailers had been pulled into the back-dock area, meaning these birds were left over from the previous day's production. The establishment's animal welfare program states that designated personnel will check the area for loose birds at the end of the shift and that no loose birds should be left in the area at the end of the night. Leaving birds on the lot over night can cause undue stress on them by exposing them to the elements as well as increasing their risk of injury. The establishment should ensure that their designated personnel preform this check at the end of production so that no more birds are left on the lot after production has finished. (b)(6) stated that she would speak with (b)(6) (b)(6) about making sure the lot is checked for loose birds at the end of night shift.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1009	Wayne Farms LLC	DSM0520091110G	10SEP2020			Open	<p>On Wednesday September 9, 2020 at approximately 20:25 while watching cage dump, I saw approximately 10 birds fall onto the conveyor. The door was broken on the cage and the birds fell out onto the conveyor. The cage dump employee did not run them over or cause any harm to the birds and put them down the shoot to live hang. The cage with the broken door was then placed back on the truck with no marking. I then went to look at cages on the truck being unloaded and found a loose bird. A lead was contacted to get the bird at which time I showed him the broken cage door. The cage was taken off the truck and put off to the side for repair. As I continued inspection of cages containing live birds, I identified 3 more cages with defects. All 3 had plastic floors warping and either pushing on birds below or creating a small area for birds to become partially trapped in. I had <u>(b)(6)</u> called out to take pictures of the cages in question and asked about their marking system for cages that were in need of repair. Currently it is the duty of the forklift driver to remove damaged cages and leave them aside. <u>(b)(6)</u> counseled both the cage dump operator and forklift driver regarding cage repair identification.</p>
P1243	Perdue Foods, LLC.	XLB4100075920G	20JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0130 hours while performing a Poultry Good Commercial Practices Task the following issue was observed: In live receiving on the DOA belt a live bird was seen standing on the belt drop. I observed 2 DOA birds come down the belt knocking the live bird onto the DOA pile (appx. 10-15 birds) and falling on top of the live bird. There was also 2 other live birds commingled in the pile of DOAs. The belt was unattended so I proceeded inside to find the lead employee. When we arrived to the belt <u>(b)(6)</u> was already picking up the live birds and putting them into holding cages. I notified Mr. <u>(b)(6)</u> and <u>(b)(6)</u> of my observations.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB0410083 204G	04AUG2020			Finalized	<p>At approximately 9:55 am, while performing a routine Poultry Good Commercial Practice verification, I (b)(6) observed numerous (roughly 15 birds) DOA carcasses in the small enclosure at the DOA belt drop off. During my observation, this area was unattended. Live birds have been seen in this small enclosure, and due to the number of carcasses I wanted to verify no live birds were at the bottom of the DOA pile up. After removing 6 DOA carcasses from the pile up I observed 1 live bird which was underneath. After my observations were made, an establishment employee began to properly dispose of the DOAs into the DOA bin and place the live birds in a cage to be dumped. I informed (b)(6) of my findings. Agency regulation require that the poultry be handled in a manner that is consistent with Good Commercial Practice, and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that the birds are slaughtered in accordance with 9 CFR 381.65(b).</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB3410083 705G	05AUG2020			Finalized	<p>At approximately 9:35 am, I (b) (6) observed that evisceration line #2 was down, due to this observation this prompted me to the kill room to ensure live birds on the picking line were being properly addressed. Once in the kill room, I observed birds were regaining consciousness that had previously exited the stun machine. The birds were seen blinking, breathing, and aware of their surroundings. At this time, I started a timer on my stopwatch to ensure establishment employees would arrive to follow establishment procedure. After approximately 5 minutes, an employee began to cut the necks of all birds that were previously stunned and that regained consciousness. I continued to observe and wait for an employee to drain the water from the stun machine in a timely manner, but no action was taken. Once the timer on my stopwatch displayed 10 minutes and 30 seconds, I left the kill room to notify a supervisor. At approximately 9:49 am I notified (b) (6) of my observations, who then notified an employee to act on this matter. My stopwatch timer displayed 11 minutes and 30 seconds when an employee finally opened the drain cover which allowed the water to drain from the stun machine. When the stun machine appeared to be fully drained below the stunning grate my stopwatch timer displayed 13 minutes. A statement was provided to USDA from (b) (6) which states: "Handling of birds in stunner during prolonged periods of downtime In the event a line goes down for greater than 3 minutes and the birds cannot be cleared thru the stunner the following should occur. The water level will be drained below the stunning grate, which will keep their heads out of water plus power will be shut off to the stunner. This addition to our program will be implemented beginning Thursday night November 21, 2019." The establishment failed to implement the statement above. Agency regulation require that the poultry be handled in a manner that is consistent with Good Commercial Practice, and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that the birds are slaughtered in accordance with 9 CFR 381.65(b).</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB0204093 721G	21SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0325 hours while performing Good Commercial Practice Verification Task in Live and Receiving, I observed the following issues of concern. I observed a live bird still inside of the cage, the bird neck was stuck in a hole in between the damage cages. Live and (b)(6) were notified and observed my observation and concern. He had the bird removed from the hole in the cage, the bird were still alive. I went to look at another truck that had birds still on it and observed another bird hanging out of a damage cage that were broken, it looked dead. Live and Receiving lead person came and pushed the bird back up into the broken cage and there were no movement from this bird. (b)(6) (b)(6) Thomas stated that the cages would be repaired. I prepared this report on 09/21/2020 and I certify that this report has recorded in it a summary of all pertinent matters discussed. This MOI is associated with MOI#XLB5400042120G</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1249	George's Chicken, LLC	UVG1710085 626G	26AUG2020	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) on Tuesday, August 25, 2020 while performing antemortem inspection at P-1249. While performing antemortem checks of Lot #9 at 1232 hours, I found a dead chicken on the ground in the new receiving shed at P-1249. The bird was in the 2nd trailer space from the left, about 8 feet from the front of the shed. This trailer space was occupied by trailer #570 from Lot #9. The bird's head was tilted to the side with visible head and neck feathers appearing clean and white with ingesta coming out of the mouth and along the side of the head that was facing down. The bird was small, appeared to have been healthy with no obvious signs of pathology in observed viscera and body, did not appear to be deteriorated (liver, spleen, gizzard, and intact intestine were firm to the touch), and was cool to the touch. Below the neck, the bird was badly crushed and torn open, exposing meat and abdominal contents. I observed blood on the floor under the bird. I observed tire tread marks on the bird and surrounding contents near the bird. The bird was lying directly in the path of the inner left tire of trailer #570. When I checked the tires, I observed meat and viscera pieces on the tread of the inner front left tire of trailer #570. I informed both (b)(6) and (b)(6) of my findings and showed them the bird (1238 hours). (b)(6) and I checked trailer #570 and the trailer to the left of trailer #570; neither of us observed an open cage door or any other loose birds. I told (b)(6) that I would contact (b)(6) for guidance and would likely be issuing a GCP MOI. (b)(6) removed the bird and cleaned the tires and ground. (b)(6) also informed me that trailer #570 had arrived at the establishment at 1210 hours. I informed Plant Manager Sam Groseclose about the incident at 1319 hours by telephone. I told him that this finding was unacceptable, in accordance with expectations of Good Commercial Practices (9CFR 381.65(b)), it warranted a formal interview and Memorandum of Interview, and that I would need to 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 told Mr. Groseclose that there was one previous incident of a bird run over by a truck in receiving, documented in MOI #UVG3206035816G on 3/16/2020. Mr. Groseclose told me he would get in contact with me regarding any updates and findings.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1284	Pilgrim's Pride Corporation	GDA1510080720G	20AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-1284, Pilgrim's, August 19, 2020, 1430 hours. In attendance: (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) At approximately 1225 hours while performing a Poultry Good Commercial Practice verification in the live hang area of the poultry receiving department, I (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) observed live hang personnel mishandling live birds. Live Hang personnel were observed throwing live birds at the shackles instead of placing them in the shackle and hanging forcefully. Because of the action of throwing birds at the shackle by one of the establishment employees, he missed the entire shackle. I took immediate action and stopped the picking line and notified Lead (b)(6) (b)(6). We met with (b)(6) (b)(6) and reminded him that the Poultry Product Inspections Act (PPIA) and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs). This includes employing humane handling that prevents needless injury and suffering in compliance with these requirements to ensure that poultry are treated humanely. I recommended that Mr. (b)(6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. Mr. (b)(6) stated he would investigate the cause and provide any planned action with a written response. Mr. (b)(6) was informed that this mistreatment MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in the event additional follow-up is recommended. A plant response is requested. Respectfully, (b)(6) (b)(6) (b)(6)</p>
P1317+V1317	Wayne Farms LLC	QUI3120074016G	16JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Dear Mr. Elrod, At approximately 20:05 hours, on July 16, 2020, while accompanying (b)(6) Bosko Rak performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I (b)(6) (b)(6) observed two live birds covered by and commingled with dead birds in a pile on the sliding chute at the end of the live bird belt. During a meeting, with the second shift (b)(6) and (b)(6) eld in USDA/FSIS office at approximately 20:20 hours I informed him that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. Cc: (b)(6) (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1317+V1317	Wayne Farms LLC	QUI5117090608G	08SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Dear Mr. Elrod, At approximately 17:30 hours, on September 08, 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 in the outside DOA barrel. During the meeting, with the second shift manager (b)(6) and the Live (b)(6) in USDA/FSIS office at approximately 17:35 hours I informed them that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. (b) Bosko (b)(6)</p>
P1362	Tyson Foods, Inc.	LPC3716072508G	08JUL2020			Finalized	<p>P-1362 had a trailer arrive at Noel, MO on Tuesday, July 7th, 2020 with 5,905 birds. At 8:15 pm while walking through the yard area in front of the ofal building I observed that trailer #091077 had a higher than usual number of dead birds in the cages. The birds on that trailer appeared to be loaded a little tighter than normal in the cages, there seemed to be less of the cage floor visible around the birds than usual. The live birds had membranes that were paler looking than normal and the birds appeared to be stressed given their panting behavior. I observed that the majority of cages had deceased birds in them. The birds did not display signs of respiratory illness – no sneezing, swollen eyes, etc. There were 2 empty cages on back section of this trailer that were in good condition, but not used. I spoke with the (b)(6) about the situation. When discussing and observing the incident, I found that this trailer had just been received by the establishment and they took immediate action to move trailer #091077 directly to the unloading area when the condition of the birds was noticed. I observed that the Live Hang department was quick to remove the DOA's from the transfer belts, they insured that no live birds were in the pile of carcasses, and no dead birds were hung on the line to be processed. When the trailer was finally dumped, Line 1 was turned off for a short time so that the Live Hang personnel could assist in the disposal and clean up of the DOAs. There were (b)(4) (b)(4) at final count (b)(4) (b) This is a Good Commercial Practices concern as many birds died other than by slaughter.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P15724	Case Farms, Processing	EVC5905081727G	27AUG2020			Open	<p>At approximately 1350 on August 24, 2020 SPHV was conducting a routine good commercial practice task and the made the observations described herein. The automatic kill machine was not functioning properly. The hourly establishment employee backing up the kill machine was working fervently but was unable to keep up. (b)(6) advised that the line needed stopped and subsequently stopped the line. Roberto Galvez arrived at the area along with maintenance personnel and they were advised the kill machine was not working and production could not resume under the previously described condition as there were numerous birds that had not been bled out on the bleed chain. Management subsequently corrected the issue with the non functioning kill machine, added another employee to help back up the kill machine and (b)(6) facilitated bleedout of the live birds on the bleed chain by cutting the neck. Approximately 8 minutes later in the picking room (b)(6) observed a group of 50 birds on the kill line immediately after exiting picker #3 in the group of 50 there were 9 cadavers of which 7 were in a row. (b)(6) determined the birds described above were cadavers due to the fact that the carcass was bright cherry red, the neck has no visible cut and the head and neck were cherry red in color and engorged with blood. (b)(6) were informed of the less than ideal conditions that that this would be documented.</p>
P164	Tyson Foods Inc	IJM4021095907G	07SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>To: Mr. Steve Langford, Plant Manager Tyson Food, P-164 Forest, MS At approximately 2215 hours, while performing a portion of the Good Commercial Practice Task as I was observing the birds entering the scalding in the Picking room area in the Establishment's Evisceration department, (b)(6) observed a live bird entering the scalding tank for Picking Line # 2. The live bird was small, and no cut was evident on the bird's neck area. The bird was alert at this time. I informed APM Steve (b)(6) observations and the forthcoming GCP MOI.</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P165H	OK Foods, Inc.	DAF1414083 917G	17AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1054 on Monday 08-17-20, while performing a good commercial practice examination, I (b) Daily) observed the following. A live haul trailer was pulled approximately half-way out of the holding shed and I noticed that two cages were missing from the center of the trailer. Approximately three birds were loose, resting in the framework of the trailer. I observed one cage resting under the holding shed and began looking for the missing cage. Walking around the other side of the trailer, I noticed a full cage of live birds sticking partially out of the cage repair shop. The bottom door from one cell of the cage was missing and an employee was MIG welding on the cage. The birds in that cell of the cage were pressing themselves against the far wall of the cage and were stacked on top of each other to get further away from the welding arc. As I walked closer to the employee, he put the finishing touches on his weld and then began re-installing the cage door. At approximately 1140 I met with (b)(6) and notified them of my observation and concerns. Mr. Houston later met with (b)(6) who oversees the cage repair operation. (b)(6) informed (b)(6) that he would address this problem.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P165H	OK Foods, Inc.	DAF5207095 415G	15SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0651 on Tuesday, September 15, 2020, while performing a good commercial practice check in the live hang room I observed the following. An employee hanging live chickens on line 2 was repeatedly using excessive force to hang the birds in the metal shackles. The force being applied was such that I was easily able to hear the metal shackles banging very loudly against the metal guide bar as the employee used a rapid downward motion slamming the birds legs into the leg loops of the shackles. After observing this same forceful technique used several times, I immediately proceeded to the cage dumper and motioned for the operator to cease dumping cages of live birds onto the transfer conveyor. US reject tag B-45010660 was attached to the dumper. Mrs. (b)(6), Back Dock Supervisor was notified of the improper live bird handling technique. Mrs. Martinez notified me that the live hang employee responsible was removed from the live hang area and sent to the human resource department. Shortly thereafter, I met with Mr. Danny Houston, Plant Manager and (b)(6) and explained my observations. Mr. Houston proposed to make changes to the establishment's animal welfare program. At approximately 0700 I released regulatory control of the cage dumper. Later in the morning, I toured the live hang room again and observed all employees using the appropriate hanging techniques. Later in the shift (approximately 1100) I met with Mr. Houston and Mrs. (b)(6) further discuss the situation. Mr. Houston plans to begin having a supervisor rather than a lead person monitor the establishment's animal welfare program.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P165S+V165 S	OK Foods, Inc.	LWA291307 5020G	20JUL2020			Finalized	<p>Attending: OK Foods attendees: (b)(6) (b)(6) USDA attendees: (b)(6) (b)(6) This is to document the discussion between USDA and OK Foods supervisory staff regarding a Good Commercial Practices issue that occurred on 7/20/2020. The location was the Rehang area on the Evisceration production floor. At 1150 on 7/20/2020 while walking the Evisceration lines due to a CI finding, I observed two carcasses on the Line 2 Rehang belt that appeared to be cadavers. The first carcass still had its head on which was heavily congested. I could not find any cuts to the head or neck on this bird. The second carcass had a shallow cut on the back of its very congested head which was also still present on the carcass. The cut to the back of the head did not appear to sever any major vessels. These birds were not properly slaughtered prior to entering the scald tanks where they drowned, making them cadavers. I informed (b)(6) of the issue and showed him both carcasses. He brought one of them to the backup killers to show them they were missing birds. I moved to just prior to the Rehang area to better watch both lines as they entered the Evisceration department. Within a few minutes I observed another carcass on Line 2 that appeared to be a cadaver and had it taken off the Picking line. This carcass also had a very congested head which was still attached to its body. There was a roughly 1/4" shallow cut on the back of its head which did not appear to have severed any major vessels. This bird was also a cadaver. This carcass was also shown to (b)(6). I moved to the Kill machine to observe operations there. I saw birds being entirely missed by the kill machine coming at an interval of about once every 15-20 seconds, though the backup killer did seem to catch them all. I noted that many of the missed birds were substantially smaller than the rest of the flock around them. The kill machine also appeared to be constantly twisting the heads of the birds as they entered the machine which was causing cuts to the side and back of the chickens' necks. I returned to the Rehang station and saw a carcass had been put into a condemn barrel that appeared to also be a cadaver. The carcass had a heavily congested head that was still attached like the previous cadavers. There was a small, shallow cut on one side of its neck that did not appear to lacerate any major vessels. This carcass was shown to (b)(6). I stayed in the area for several more minutes and did not observe any more cadavers enter into Evisceration. Mr. (b)(6) stated that he had slowed the picking lines down in response to the cadaver issue until they could get it under control. He also stated he had put another backup killer on Line 2 to help out. A similar instance of cadavers entering the facility was observed and documented on 6-23-2020. See MOI#:</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							LWA4615062823G for reference. Observance of cadavers in Evisceration has been a recurring issue for the three months. The establishment must ensure that it is following all good commercial practices for the production of poultry products.
P165S+V165 S	OK Foods, Inc.	LWA562008 3625G	25AUG2020			Finalized	On Tuesday August 25, 2020 at approximately 1845 hours, I was performing Ante-Mortem to verify Good Commercial Practices (GCP) according to instructions in FSIS Directive 6100.3 Poultry Inspection. I noticed while performing my task in the Live Hang room there was five dead birds and one live bird on the floor. There was one live bird inside the condemn barrel that was underneath a couple of dead birds. I immediately informed the supervisor at the time which was Jeanette Wilkins of what I observed; she immediately took action and picked the dead birds up off the floor area and placed them inside of the condemn barrel. She then took the one live bird and placed it back on the conveyor belt. And then a team member took the live bird that was inside of the condemn barrel and placed it back on the conveyor as well. This MOI is linked to NR# LWA4600081021 for a similar failure in process control.
P165S+V165 S	OK Foods, Inc.	LWA192209 4509G	09SEP2020			Finalized	On Wednesday September 9th, 2020 at approximately 1510 hours, I was performing and verifying poultry good commercial practices (GCPs) according to the instructions set in FSIS Directive 6100.3 Poultry Inspection. I observed 5 live birds on the floor of the Live Hang Room. There were also 3 live birds in the one Condemn Barrel pinned underneath 3 dead birds. I immediately flashed my flashlight into the condemn barrel and informed a team member of my findings. He responded by picking up the live birds off the floor and placing them back on the Live Hang conveyor belt, then the 3 live birds in the condemn barrel were removed and placed back onto the Conveyor Belt. I then informed (b)(6) of the upcoming MOI. I informed (b)(6) of the issues and then had an informal discussion with (b)(6) about possible corrective actions. This MOI is linked to MOI # LWA5620083625G written on 8/25/2020 for similar issues.

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P18860	Sing Wah Live Poultry Mkt Inc	XPB4305071 323G	23JUL2020	04C05	Poultry Good Commercial Practices	Finalized	I met with (b)(6) around 10AM after observing a young chicken that had already had its throat cut walk out of the kill floor and into the processing room while still bleeding out. When cutting the birds for slaughter, the cut should be quick and deep enough to allow for a quick and thorough bleed out in the cones that renders the bird unconscious and dead within seconds. The birds should not still be conscious enough to walk around the establishment. Part of good commercial practices is preventing prolonged suffering from the slaughter process. Also, the birds MUST bleed out in the cones and must not be moving and jumping out of the buckets. It is your responsibility to ensure that all kill floor employees are properly trained in the slaughter processes and good commercial practices.
P192	Pilgrim's Pride Corporation	OOB2615081 107G	07AUG2020	04C05	Poultry Good Commercial Practices	Finalized	On August 7th, 2020 at approximately 15:20 while performing the poultry good commercial processes verification task, I observed a live bird enter the scalding on line 1. The bird had its head up, was blinking, and looking around. There was no visible cut on the bird's neck. I notified (b)(6) the unit supervisor over live receiving, of my findings.

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P19688+V19688	Sanderson Farms, Inc.	KJA4519084705G	05AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-19688 at Sanderson Farms, Bryan, Texas, in August 5, 2020. In attendance are the following: (b)(6)</p> <p>(b)(6)</p> <p>At approximately 1600 hours, 4th of August 2020, I, Relief (b)(6) observed the following while performing poultry GCP verification task: When I walked in the live hang room, there are approximately 20 dead and live young chicken on the floor. By the end of the live hang belt, I saw a plant worker throwing in an open drain young chicken that collected on the floor as fast as he can. There are 5 young chicken left when I noticed one of them is lying on its back that flapped its wings and with its vent rhythmically moving. I was waiting to see the establishment procedure of verifying the dead from the live. However, in just few seconds, all the young chicken on the floor are gone before my eyes, thrown in the drain together with the one breathing bird. I exclaimed to the plant worker, "you threw in the drain a live bird!" The plant worker I was observing did not perform a procedure to verify if the bird thrown on the floor by the live bird hangers is dead or simply moribund or weakened. Apparently, he assumes non ambulatory bird on the floor is dead and automatically thrown in the drain. I notified 2nd Shift (b)(6) of my observation. 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 also recommended Manager Pustejovsky 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. I also told him that an MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Hopefully, this MOI serves to bring to the establishment's attention that live poultry must be treated in a manner consistent with good commercial practices. Respectfully, (b)(6), USDA Relief SPHV at P-19688: Sanderson Farms at Bryan, Texas.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P20138	Bo-Bo Poultry Market Inc	DQH2110093 111G	11SEP2020			Finalized	<p>Good Commercial Practices educational meeting: (b)(6)</p> <p>(b)(6) was present in the meeting as representative of the establishment. The topic discussed was the Good Commercial Practices. The GCP also include the birds handling when arrive and unload birds from transport. During the unloading birds from transport the birds will be not mishandled or mistreated. Transport truck with birds should not be parked outside the plant for prolonged periods. This exposes the birds to environmental elements of excess heat /cold etc.. Birds should not arrive in broken crates leading to escape of the birds in the streets. Sidewalks and outside should be properly cleaned to avoid any insanitary conditions. Empty transport trucks or empty crates (with dried fecal material) should not be left outside of the plant or in the alleyways. This also creates insanitary conditions which leads to foul smell and flies. The meeting ended without further comment.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P21234	Perdue Foods LLC	XGI0911070 614G	14JUL2020	04C05	Poultry Good Commercial Practices	Open	<p>Perdue Farms P-21234 7/14/2020 Time: 12:09 pm On July 14, 2020, at approximately 11:25am, I (b)(6) while performing a Good Commercial Practices Verification task in the picking room, observed the following. While I was observing line 2, at approximately 48 seconds of timing the line, I began to notice birds moving towards the scalders that were displaying signs of consciousness. I observed 1 bird blinking, and I observed another still breathing (I saw its belly flap moving up and down). I noticed a few other birds approximately 3 were flapping their wings and swinging their bodies back and forth. The head puller was missing some of the birds, however, I did notice neck cuts on all of the birds. I observed the line for 3 full minutes, then I rushed to get (b)(6) (b)(6) observed the line with me for about 3 more minutes and we noticed another bird go by that was still breathing and twitching. (b)(6) pulled the bird off of the line. It had a neck cut on it, but did not bleed out properly. Mike Dale then went to the area of the back up neck cutters to do some more investigation, while I stayed behind and continued to observe the birds going by on line 2. As I was standing there, I observed a few more conscious birds heading into the scalders. I then went to go find Mike Dale to see how they were planning to address the issue. I informed (b)(6) 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. A similar incident occurred on June 18, 2020, MOI # XGI1408063318G. The preventative measure was either not implemented or not effective. This MOI will be forwarded to my front line supervisor (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>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P21234	Perdue Foods LLC	XGI4711093 028G	28SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Perdue Farms P-21234 9/28/2020 Time: 12:49 pm</p> <p>On September 28, 2020, at approximately 12:36pm, I (b)(6) (b)(6) while performing a Good Commercial Practices Verification task outside under the holding shed, observed the following. There were 2 cages that did not have barriers present to keep the birds from escaping out. One cage on trailer 95489 had a section that was missing doors on the bottom row of the cage and most of the birds had escaped from that section. Another cage on trailer 95478 had a section that was missing bars on the top row of the cage, and there was a bird hanging out on the edge of that section. There have been several other occasions that I have observed the cages were not in good repair. On September 26, 2020, I observed doors missing from a section of a cage on trailer 95483. The birds were escaping. On this same trailer, I observed large holes on the sides of the cages with no bars present, as well as holes in the flooring with birds falling through to other rows of the cage. The same was seen on 9/12/2020, 8/28/2020, 8/26/2020, 8/10/2020, 8/7/2020, 7/23/2020, and 7/9/2020 with other cages on different trailers. Each time, I have communicated my observations to (b)(6) (b)(6) have also emailed (b)(6) (b)(6) (b)(6) (b)(6) about issues observed as well when they have come up. There have also been some instances where I have found several live birds on the ground under the holding shed after they have escaped from the cages. The live birds are seen sitting and roaming around and underneath the trailers. The holding shed is a high traffic area where trailers are constantly being pulled in and out. This puts the birds at risk of being run over. I have communicated this to plant management as well. I informed (b)(6) that I would be documenting my findings in an MOI. This MOI will be forwarded to front line supervisor (b)(6) (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) SPHV/IIC</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P247	Sanderson Farms, Inc. (Procesing Div)	ETG0010081 117G	17AUG2020			Finalized	<p>At approximately 0920 hours, while observing conditions in the live hang pen in the poultry receiving department, I, (b)(6)(b)(6) observed the following. There were 6 live young chickens comingled with approximately 20 dead-on-arrivals (DOAs) that had been allowed to pile up at the end of the live hang conveyor. All but 2 of the chickens were completely covered by the dead chickens and could have smothered. Upon observing this, I notified (b)(6)(b)(6) who was present and he immediately removed the live chickens from the pile and hung them on the picking line. I then informed (b)(6)(b)(6) of my findings. (b)(6)(b)(6) met with (b)(6)(b)(6) in the USDA office, and notified him of the forthcoming GCP MOI for this less than ideal management of live birds.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P2686	Equity Group Georgia Division, LLC	KBA2716073 915G	15JUL2020			Finalized	<p>Mr. Robert Dowdy, Plant Manager</p> <p>Equity Group Ga Division, LLC 7220 U.S. Highway 19 North Camilla, GA 31730 To: Mr. Robert Dowdy Est. P2686, Equity Group GA Division LLC. July 15, 2020. At approximately 1015 hours, while performing a Good Commercial Practice Task and observing conditions in the evisceration picking room area, (b)(6)/(b)(6)/(b)(6) observed one (1) live young chicken with its eyes opened and wings flipping approximately nine pounds in weight. I observed the bird as it proceeded to the scald room entrance window, approximately (2) minutes. In my observation (b)(6) (b)(6) did not observe the appropriated cut for bleeding on the front or sides of the bird neck. I also checked the stunner voltage for each line and the voltage for Line One was (A)29 and (D) 32. (b)(6)/(b)(6) took a regulatory control action and requested Line One be stopped. I requested for the Live Hang Supervisor or other member of Management to immediately report to the area. The live hang lead personnel informed me that he had contacted management. He further asked me if there was a problem; I informed him of a live bird on-line one headed to the scalders. The bird opened his eyes and flapped his wings again as (b)(6)/(b)(6) waited for management. (b)(6) (b)(6) (b)(6) was notified of the aforementioned situation and taken to the area of the concern. (b)(6)/(b)(6) observed the live bird open its eyes as I, (b)(6)/(b)(6) shined my flashlight onto the bird (b)(6) summoned an establishment maintenance employee, who immediately removed the bird from the shackles, the bird was then placed back onto the conveyor belt to be hung back into production. I proceeded to inform my SPHV, (b)(6) (b)(6) and notified her of the forthcoming MOI. (b)(6)/(b)(6) was informed that a MOI would be issued to the plant. The PPIA and Agency regulations do require that poultry be handled in a manner that is consistent with good commercial practices, and that they do not die from causes other than slaughter. I recommend that the plant review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I informed Ms. (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary (b)(6) (b)(6) (b)(6) and Plant Manager, Robert Dowdy in case additional follow-up is recommended. Your response to this matter would be appreciated. Respectfully, (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P2686	Equity Group Georgia Division, LLC	KBA0513074 620G	20JUL2020			Finalized	<p>Mr. Robert Dowdy, Plant Manager</p> <p>Equity Group Ga Division, LLC 7220 U.S. Highway 19 North Camilla, GA 31730 To: Mr. Robert Dowdy At approximately 0845 hour, on July 17, 2020 while I, CSI (b)(6) Culbreath was in the Evisceration Live Hang Department the following noncompliance was observed: Combine with both lines, I, (b)(6) observed a massive number of carcasses (66) scattered, piled up, and being step on by the employees throughout the floor from both lines. Four (4) yellow condemn containers were also observed with a numerous number of carcasses filled to the brim and spilling over unto the floor. No management officials were in the area during my observation. At this time, Live Hang Supervisor (b)(6) (b)(6) came out onto the floor and begin retrieving birds from the floor. Evisceration Superintendent (b)(6) (b)(6) and QA Supervisor (b)(6) (b)(6) was summoned to the area and observed the aforementioned deviation. Mr. (b)(6) summoned the lead personnel of the department and I, (b)(6) observed the carcasses on the floor, the carcasses out of the containers, and five live (5) carcasses being pulled from beneath the piles of carcasses of Line Two and hung back unto the line by the establishment trained employee who performs the cervical dislocation(euthanasia). The establishment maintains this area as required through their SSOP monitoring procedures. (b)(6) informed my SPHV, (b)(6) (b)(6) and notified her of the forthcoming MOI. Management was informed that a MOI would be issued to the plant and that this MOI will be forwarded to the District Office and the District Veterinary Medical (b)(6) Specialist (b)(6), Dr. (b)(6) (b)(6) and Plant Manager, Robert Dowdy in case additional follow-up is recommended. Your response to this matter would be appreciated. Sincerely, (b)(6) (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P3	Mountaire Farms of Delaware, Inc.	OCG0417092 609G	09SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On September 9, 2020 at approximately 1715 hours, while (b)(6) was completing GCP/antemortem verifications, the following was observed. Between the two conveyor lines at the forklift loading ends there was a bent gate disconnected from a chicken cage on the floor, and there was a severed chicken leg with part of the gate twisted around the Tibia/metatarsus. The chicken leg was complete from claw to thigh, and the remainder of the bird was not present, nor was it in the condemn barrel immediately next to the gate. I brought this to (b)(6)'s attention, and he took pictures of the gate and chicken leg. It is plausible that severing the chicken's leg could have resulted in the bird dying by means other than by slaughter. No other significant findings were observed. 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. Supervisor Maurice 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. Sincerely, (b)(6)</p> <p>Mountaire Farms of Delaware, Establishment P3 29005 John J Williams Highway Millsboro, DE 19966</p>
P308	Koch Foods, Inc	SPL3809095 210G	10SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>To (b)(6) At approximately 0623 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) observed a live bird breathing, partially covered by a pile of DOAs inside the large bird DOA bin. I immediately notified nearby Koch team member (b)(6) of my findings. He proceeded to remove the bird from the DOA bin. The bird, once freed, began to move. (b)(6) humanely euthanized the bird by cervical dislocation. I informed (b)(6) of this finding and the forthcoming issuance of this GCP MOI. (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P33900+V33900	Foster Farms	NHH5104082019G	19AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-33900, Foster Farms at Farmerville, LA in August 19, 2020 at 0500 hours. In attendance: (b)(6) and (b)(6). (b)(6) and (b)(6) Manager and Chris Schmitt, Department Supervisor. At approximately 0334 hours, 19th of August 2020, I, (b)(6) observed the following while performing poultry GCP verification task at the live hang room: I saw one alive, breathing, young chicken in the condemned gondola together with other dead young chicken. I notified (b)(6) accordingly. (b)(6) saw for himself the live young chicken, with its abdomen rhythmically moving as in breathing. Supervisor, (b)(6) picked up the young chicken mistaken to be dead and it righted itself by erecting its neck. (b)(6) hang the young chicken in the shackle. Two days ago, August 17, 2020, I, (b)(6) observed on the floor of live hang room, a live young chicken, briefly paddled its feet but rhythmically moving its abdomen on a pile of 10 dead young chicken. The live young chicken is thrown in the gondola half full of dead young chicken. I notified (b)(6) accordingly. (b)(6) saw for himself the paddling feet and rhythmic abdominal movement of the live young chicken mistaken to be dead. He picked it up and it opened its eyes. (b)(6) exsanguinated the moribund young chicken. 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 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. I also him that an MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Hopefully, this MOI serves to bring to the establishment's attention that live poultry must be treated in a manner consistent with good commercial practices. Respectfully, (b)(6) USDA Relief SPHV at P-33900: Foster Farms at Farmerville, Louisiana.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P33900+V33900	Foster Farms	NHH0905081627G	27AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-33900, Foster Farms at Farmerville, LA in August 27, 2020 at 0530 hours. In lieu of face to face meeting, e-mails are exchanged with the following: (b)(6)</p> <p>(b)(6) USDA (b)(6)</p> <p>(b)(6) At approximately 0430 hours, 27th of August 2020, I, (b)(6)</p> <p>(b)(6) observed the following while performing poultry GCP verification task: Two young chicken crushed and killed by the chain and sprocket turning the unloading belt at the unloading dock. There are 3 live young chicken found in the housing of the same chain and sprocket turning the unloading belt. There is another young chicken found on the floor underneath the unloading dock platform with the anterior half of the body crushed. Supervisor Eric (b)(6) is notified accordingly. 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) USDA Relief SPHV at P-33900 Foster Farms, Farmerville, LA.</p>
P34508	Kam Fung Wong	LRR5407092504G	04SEP2020			Finalized	<p>Good Commercial Practices educational meeting: (b)(6) was present in the meeting as representative of the establishment. The topic discussed was the Good Commercial Practices. The GCP also include the birds handling when arrive and unload birds from transport. During the unloading birds from transport the birds will be not mishandled or mistreated. Transport truck with birds should not be parked outside the plant for prolonged periods. This exposes the birds to environmental elements of excess heat /cold etc.. Birds should not arrive in broken crates leading to escape of the birds in the streets. Sidewalks and outside should be properly cleaned to avoid any insanitary conditions. Empty transport trucks or empty crates (with dried fecal material) should not be left outside of the plant or in the alleyways. This also creates insanitary conditions which leads to foul smell and flies. The meeting ended without further comment.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P38466	Sensenig Turkey Farm LLC	TWL3108070 430G	30JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P38466, Sensenig Turkey Farm LLC, July 28, 2020, 0600 hours. In attendance: (b)(6)</p> <p>(b)(6) Plant Manager Manuel Reyes. At approximately 0615 hours, while observing cage unloading outside (b)(6) and I observed the following good commercial practice (GCP) concern. We observed most of the turkeys heavily panting as well as some turkeys dead and dying from heat exhaustion. We also observed establishment employees removing a higher than normal amount of dead on arrivals (DOAs) from the cages. I explained to Plant Manager Manuel Reyes that the turkeys were showing signs of heat exhaustion. He explained that the turkeys were transported from Indiana on 7/27/2020. I advised him that the over 90F, humid weather should be taken into consideration while the turkeys were on the official premises. These observations continued through the remainder of the slaughter. 5.4% of the entire slaughtered lot were DOAs. Mr. Reyes and I agreed that the DOA percentage was higher than normal for this establishment. I reminded Mr. Reyes 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 provided Mr. Reyes a copy of FSIS Directive 6110.1 Verification of Poultry Good Commercial Practices and Federal Register Notice Vol. 70, No 187 Treatment of Live Poultry Before Slaughter for his review. Sincerely</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P39	Pine Manor Inc.	ULL3412073 207G	07JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, July 7, 2020, at approximately 0435 hours, while I was performing the antemortem inspection on lot # 1 at the live bird arrival/receiving area I observed excessive amount of blood on three (3) cages full of live chicken. After further investigation, I observed that three (3) chicken were dead, and their body cavities were forcibly opened, and their entrails were eaten. In addition, some of the chicken were mutilated and their legs were pulled off. Furthermore, pieces of the killed chicken were left laying around the cages. Several chicken were attacked and killed with parts of one or more carcasses fed upon on several occasions since 06/29/2020, and the plant was notified of each incident. Raccoons were observed attacking live chicken on the truck and around the area multiple times and they are considered to be the culprits. It seems that the raccoons return again and again to prey upon easily accessible captive preys. These painful attacks certainly cause unnecessary pain and suffering to the live chicken. The FSIS would like the plant to implement some measures to stop and limit these daily raccoons' attacks. Raccoons are unlikely to attack humans. However, some raccoons carry rabies, and when they get trapped or cornered they may become aggressive and attack humans. Therefore, their presence could also create a safety hazard. I notified (b)(6) of my observations every time I noticed killed or mutilated chicken carcasses. Moreover, I reminded him that the PPIA and Agency regulations do 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 the plant 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.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P39	Pine Manor Inc.	ULL0821080 224G	24AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, August 21, 2020 at approximately 21:45 I (b)(6) Goering 2nd shift SPHV P00039) while performing a Good Commercial Practices (GCP) task observed the following events: At the end of the slaughter kill there were three chickens on either side of the hanging platform that had regained consciousness after going through the CO2 stunning chambers. The chicken on the westside platform was picked up and hung on the shackle line by a hanger (plant employee who places the chickens on the shackle line) at the hanging area. (b)(6)</p> <p>(b)(6) then turned on the electrical stunners, while two hangers picked up and carried the two chickens from the eastside platform to an area near the electrical stunners. The first hanger attempted to place the first chicken on the shackle line but was unsuccessful. The second hanger did successfully place the second chicken on the shackle line in very close proximity to the guides that direct the shackle line through the electrical stunners. The chicken then suddenly began to move causing the shackle to swing to the side causing the shackle and the chicken to be pulled outside of the guide and become entangled with the trailing shackle. The continued dragging of the chicken in the entangled shackles resulted in fractures to its legs and the peeling of its skin from its feet toward its body. Supervisor Baumgartner immediately stopped the shackle line and the shackles were untangled and the chicken removed from the line. The chicken did not make a sound and quickly expired. The plant then condemned and discarded the carcass. While these unfortunate circumstances and events caused the painful death of this chicken, I must remind the plant that the Poultry Products Inspection Act (PPIA) and USDA/FSIS regulations do 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 slaughter. I advise that the plant review Federal Register Notice Vol. 70, No 187 published September 2005 [Docket No. 04-037N] for an outline of USDA/FSIS guidelines concerning treatment of live poultry before slaughter. USDA/FSIS recommends that Pine Manor implement procedures that will prevent similar future occurrences. Mr. Roger Stearns (Plant Manager) will receive a copy of this Memorandum of Interview (MOI) and will also be notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) for review and any follow-up.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P39	Pine Manor Inc.	ULL1422090 703G	03SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 17:45 on Thursday, September 3, 2020, I (b) Goering 2nd shift SPHV P00039) while performing a Good Commercial Practices (GCP) task observed multiple live chickens wedged between the conveyer belt and the end barrier in the live hang area. The birds were obviously distressed and moving their wings in an effort to free themselves. It should be noted that the plant was utilizing its backup (electrical) stunning method instead of its CO2 gas stunner as the plant had been unable to receive a shipment CO2. Therefore all chickens on the live hang conveyor belt were fully conscious prior to being hung on the shackle line. I then informed (b)(6) of my observations and he immediately went and had the birds removed and hung on the shackle line. (b)(6) told me that he would continue to monitor the area to ensure that no other chickens would become wedged and experience any undo trauma prior to being hung on the shackle line. At approximately 19:45, I returned to live hang area and observed (b)(6) closely monitoring the area. I did not observe any chickens wedged between the live hang conveyor belt and the end barrier. I then commended (b)(6) for the effort they were making under difficult conditions to ensure the humane treatment and handling of the chickens prior to being hung on the shackle line for stunning and slaughter.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P40	Pilgrim's Pride Corporation	DAA4410095 911G	11SEP2020			Finalized	<p>September 11th, 2020 To: Jake Ponder, Plant Manager From: (b) (6) Subject: Poultry Mistreatment On Friday, September 11th, 2020 at approximately 1038 hours, while performing the Good Commercial Practices task and observing the live birds being hung in the hanging pen on A" side, I, (b) Jennifer Seawright, Supervisory Public Health Veterinarian, Inspector-in-Charge, observed the following. The sixth establishment employee hanging birds on the line, forcefully threw a small live bird onto the grated walkway behind him. The bird lie there on its back aggressively flapping its wings with an increased respiratory rate and a crooked neck. The seventh establishment employee hanging birds, picked up the bird and I motioned for him to hand me the bird. I began to take the bird to the Supervisor's office and in walking from the dark live hang room into the lit picking room, I observed the bird attempting to raise its head and neck, its respiratory rate decreased, and the bird died prior to me reaching the office. I took the bird into the office and showed Supervisor, (b) (6) Flowers, and informed him of my observations and that this was unacceptable. Per Agency regulation, poultry are required to be handled in a manner consistent with Good Commercial Practices and not die from causes 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)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P40183	Sanderson Farms, Inc.	PEH1417072 829G	29JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 29, 2020 at approximately 1536 hours while conducting a Good Commercial Practice task along with (b)(6) we observed a bird enter the scalders alive on Kill Line #1. I did not observe any lacerations to the bird's cervical region when entering the scalders. The bird was alert and active. (b)(6)</p> <p>(b)(6) was notified of our observation but was not able to signal to the backup cutter to stop the line in time prior to it being completely submerged in water. After the line was stopped by an establishment employee, (b)(6) was able to pull the bird out of the scalders. (b)(6) confirmed that the bird did not have any lacerations on its neck. The live bird was then taken to a hang-back rack located near the back-up cutter. The bird was observed thrashing on the rack and appeared to be gasping for air. The bird was left there hanging. I asked the Picking-Room Lead if they had any plans to dispatch the bird after entering the scalders. The Picking-Room Lead then had the back-up lacerate the neck of the bird. 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. A copy of this MOI may 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>
P40345	Misty Lea Farm	BFY5610074 221G	21JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 20th, 2020 the establishment held over approximately 340 chickens and 20 ducks in crates to be slaughtered on July 21st, 2020. These chickens and ducks were confined to the crates and were not provided access to water or food for 16+ 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.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P419	Case Farms Processing, Inc.	VDB1511081031G	31AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Matthew Martin, Plant Manager Establishment P419 Case Farms of NC, Inc Morganton, NC 28655 Mr. Martin, This MOI is being issued to document mishandling of a loose bird in the Live Hang Area on August 28,2020. At approximately 1345 hours, while performing a Good Commercial Practice Task (GCP) in Live Receiving, I observed an employee pick up a live bird by the neck. The bird was in obvious distress, as evidenced by the fact that its wings were continuously and rapidly flapping. I attempted to get his attention but before I could intervene, the employee shook the bird and proceeded to transfer the bird to the hang table. As the bird was transferred to the hang table, I saw the bird contact the metal sheet guard along the front of the hang table. The bird hit the metal sheet guard with enough force to create an audible sound. I walked out of the Live Hang Area and found (b)(6) standing at the top the hill outside Live Hang Area. I informed him of what I had just witnessed, and he asked me to point out the employee to him. Once Mr. (b)(6) was advised of which employee had mishandled the live bird, he immediately addressed the issue. I also informed Mr. Matt Martin Plant Manager, to ensure that he was apprised of the situation. Plant management is reminded 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. Please see the attached 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>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P445	Wayne Farms, LLC	FKA4311072 117G	17JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. (b)(6) (b)(6) Establishment P445 Wayne Farms, LLC. Dobson, NC 27017 (b)(6) on 7/17/2020, at approximately 1042 hours, while performing a Good Commercial Practices task in the Kill Room, I noted a bird pass by the back-up killer uncut and was heading towards the scalders. At the time of my observations, the bird had normal rhythmic breathing, eyes open and blinking with the head elevated. No team member in the area had noticed that this bird passed uncut and had I not intervened the bird would have entered the scalders while still alive. I saw (b)(6) (b)(6) and alerted him to remove the bird from the line. I confirmed that there was no evidence of a cut on the neck to allow it to bleed out completely before entering the scalders. The bird was placed back on the line to go through the proper slaughter process. I discussed my concerns with Mr. (b)(6) and informed him that had USDA not intervened, this bird would have died by means other than slaughter. Mr. (b)(6) informed me that as part of preventive measures, the team member would be retrained. Following this conversation, I repeated my Good Commercial Practices task and verified that the number of stunned birds and manually killed birds was appropriate. At approximately 1130 hours, I performed a follow-up GCP check to verify the establishment's corrective actions and found no additional nonconformances. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). A previous memorandum was written on 6/15/2020 for similar findings. In that memorandum, see MOI# FKA3812060515G, three birds were observed entering the scalders alive and breathing. In response to this MOI, preventive measures cited included installation of an E-stop prior to entrance to the scalders and retraining of the responsible team members on proper welfare practices and procedures. Previous preventative measures do not appear to have been effective in ensuring that birds entering the establishment do not die from causes other than slaughter. If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b)(6) Respectfully,</p> <p>(b)(6) SPHV-Case Farms of NC, Inc., Morganton</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P445	Wayne Farms, LLC	FKA4216072 027G	27JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Today July 27, 2020, at approximately 1657, while performing a Good Commercial Practices check at the entrance to the kill hole, I observed a live bird heading towards the entrance to the scalders. I notified (b)(6) (b)(6) who was in the area at the time of the finding and we followed it down to the scalders entrance. Immediately prior to the bird entering the scalders, I stopped the line at approximately 2min 55sec into my check and showed (b)(6) the bird. The bird had its eyes open, was attempting to hold its head upright and appeared alert and responsive. I did not observe any evidence of cuts on or around the neck of the bird. Mr. (b)(6) had the bird cut by the back-up killer and allowed it time to expire prior to entering the scalders before restarting the line. Had I not stopped the line, it is reasonably likely to assume that the bird would have entered the scalders breathing and died by means other than slaughter. A similar MOI (FKA4311072117) was written on 7/17/2020 for finding a bird enter the scalders while still breathing.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P44826	Case Farms Processing, Inc	JOD1215091 809G	09SEP2020			Finalized	<p>SPHV providing copy of this MOI to (b)(6)</p> <p>(b)(6) On September 9th, 2020, (b)(6) was performing Poultry Good Commercial Practices task verification at approximately 315pm. SPHV observed normal operations in live hang, cutting and bleeding, and scalding areas. While in scalding area, SPHV suddenly observed only back feet ('paws') in the shackles, with no live birds. SPHV checked live hang department; birds were not being hung as shackles were still full of 'paws'. SPHV went to scalding area where the 'paw remover' is and observed maintenance working on that malfunctioning equipment. SPHV returned to USDA office to address two separate, unrelated issues that inspectors had brought to his attention. While in USDA office, SPHV was approached by (b)(6) approximately 25-30 minutes later. CSI informed him that salvage department had a large number of red, cadaver birds that employees were condemning/disposing of. CSI had employees hold the carcasses until SPHV could examine. Upon presentation to salvage department, SPHV observed a large number (approximately 30) bright red poultry carcasses on the salvage floor. Heads were intact; some carcasses had no visible cuts to neck, other carcasses had cuts that were improperly placed (ie at base of skull) - evidence of improper bleeding. SPHV instructed CSI to release carcasses to establishment control. SPHV sought out establishment management. SPHV met with Mr (b)(6) in the FSIS CSI offices to discuss these events, @ approximately 410pm. (b)(6) informed SPHV that malfunction occurred with 'paw remover', line was slowed to 200bpm and issues with paw remover and blade were corrected. Line speed returned to normal function. After meeting with (b)(6) was approached by QA (b)(6) discussed findings with Mr (b)(6) as well, (b)(6) informed SPHV that protocol in future will be to stop the line and clear/resolve the problem before resuming slaughter. SPHV verified that slaughter process was back in control with no further recurrence.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P45911+V45911	Meridian Meat Packers	EWQ1109095429G	29SEP2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0740 (b) Himmel observed the handling and bleeding process of chickens at P45911 Meridian Meat Packers. The operator placed a live chicken in a metal cone and exsanguinated the bird with a knife. The bird was allowed to bleed and later placed in the scald tank, along with other exsanguinated chickens, and the rotating paddle was activated. At approximately one quarter rotation, the operator identified that one bird was not unconscious. The bird was submerged in the scald tank water and had flailed one wing. The operator immediately stopped the unit and pulled the bird out of the scald tank water. The bird was replaced in the metal cone. The bird was breathing, blinking, and moving. The operator allowed sufficient time for the bird to stop breathing before it was returned to the scald tank. FSIS observations of the bleeding process of chickens before and after this incident did not find other instances of conscious birds entering the scald tank water.
P4602A	NEW MARKET POULTRY, LLC	YCG3612082818G	18AUG2020	04C05	Poultry Good Commercial Practices	Finalized	On 8/18/2020 at approximately 1258 hours, Supervisory Public Health Veterinarian (SPHV) (b) (6) (b) (6) (b) (6) was in the live hanging room verifying Good Commercial Practices and conducting ante-mortem inspection on the chickens of the second lot. While inspecting the contents of the yellow condemned/inedible barrels used to store and transport birds that were Dead on Arrival, (b) (6) (b) (6) discovered a live chicken inside the barrel nearest the shackle line. This chicken was in an upright roosting posture with its head held up and demonstrated an overall bright, alert, and responsive demeanor. It moved by reflex when another dead bird was thrown into the DOA barrel next to it. (b) (6) (b) (6) acquired the attention of the area supervisor and showed him the live chicken mixed in with the DOAs. Because the chicken was in nominal condition, it was permitted to be hung in a vacant shackle. The barrel of the kind the live chicken was discovered in are used to store and transport DOA carcasses for rendering or disposal. Had the SPHV not been present to intervene, it is reasonable to conclude a strong likelihood that the live and fit chicken would have died by some means other than stipulated in the Code of Federal Regulations [9 CFR 381.65(b)]. This would, by definition, have produced a cadaver. Cadaver production is a metric by which control of slaughter and dressing processes is assessed. A pattern of assessed slippage of process control evinced by repeat improper disposal of live chickens in DOA barrels may be documented with a noncompliance record.

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P4602A	NEW MARKET POULTRY, LLC	YCG2512091017G	17SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/17/2020 at approximately 1220 hours, (b) (6) (b)(6) (Supervisory Public Health Veterinarian) while verifying the establishment's maintenance of Good Commercial Practices assessed the efficacy of the stunner and the automatic kill knife in the live hang area. SPHV calculated success rates of 95% for chickens that had their throats cut to effectively cause exsanguination by the automatic knife and 92% for chickens stunned. The establishment's written Animal Welfare Policy documents and expectation of 98% stunned and 99% killed by the knife rather than the human "backup killer" employee. The saltwater tank that supplies the stunner with electrolyte was nearly empty. SPHV informed the Receiving Supervisor of the failure rates and state of the saltwater tank. Regulations governing poultry slaughter and processing in section 381 of chapter 9 in the Code of Federal Regulations do not require stunning or specify a means of killing to achieve lethal exsanguination, however it is the standing interpretation of FSIS that any elective component of the slaughter process is to be assessed for functionality as part of determining control for the process that assures compliance with 9 CFR 381.65(b). Weekly memoranda of interview document a recent decline in the consistency of calculated working order for the stunner and automatic kill knife referencing the approximate expectations of the plant as documented in its AWP. In addition, a review of the same day's Lot Tally Sheets at 1315 hours revealed that each of the two attendant Food Inspectors at the two stations of Evisceration Line 1 had condemned three (3) chickens as cadavers [total of six (6)]. This is an atypical value compared to the amount of cadavers generally recorded in the establishment's Animal Disposition Records. This memorandum serves as notice that continued failure to maintain and prevent a decline in the control of the slaughter process, particularly when correlating with the production of cadaver birds, may be documented in a Noncompliance Record citing 9 CFR 381.65(b).</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P46826	SHENANDOAH VALLEY ORGANIC	BOK0214075 029G	29JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This Memorandum of Interview is a summary of my findings today (07/28/18) and discussions with establishment (P-46826) management. At approximately 0715 hours, while performing good commercial practices verification, I (b)(6) entered the Lower level of the live hang Department and observed 1 dead, bloody chicken that appeared to have been crushed. I notified Robert Terrell (Plant Manager) and (b)(6) (b)(6) who informed me that an investigation would take place to see if physical alterations could be made to prevent this from happening in the future. Mr. Terrell later told me, that a wire mesh would be constructed in front of the "rollers". Mr. Terrell then asked me to accompany him to live hang. While there he explained in detail what the alterations would be. He also stated this work would be accomplished over the coming weekend. 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with good commercial practices. Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P46826	SHENANDOAH VALLEY ORGANIC	BOK0515083 124G	24AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>To: (b)(6) and (b)(6) P46286 From: (b)(6) (b)(6) IIC/SPHV P46826 Subject: Chicken crushed and killed on crate conveyor On August 24, 2020, at approximately 14:50 pm, I met with you and Complex Production Manager Robert Terrell to discuss the following incident: At 10:54, (b)(6) observed a chicken on the crate conveyor near the exit end of the conveyor while the conveyor was running. One leg of the chicken was caught in the grating of the bottom drawer/module of a crate that was moving toward the exit. As the crate continued moving, the other leg of the chicken became trapped under the crate, and the chicken was crushed to death. 9 CFR 381.65(b) requires that poultry be slaughtered according to good commercial practices. Humane handling is a critical factor of Good Commercial Practices, and all precautions should be taken by the establishment to adhere to such. On multiple occasions, FSIS in-plant personnel have discussed with plant management concerns about conditions in the live hang operation. During the weekly meeting of 06/24/20, I discussed openings that allowed loose birds to descend to the lower level underneath the live hang operation. During the weekly meeting of 7/15/20, I discussed my observance of 14 loose birds at one point the previous day, and 11 at one point on the day of the meeting; two loose birds in the blood room on the day of the meeting; and multiple birds getting to the lower level. On 07/28/20, (b)(6) issued an MOI outlining animal welfare concerns, including 28 loose birds on the lower level and multiple instances of loose birds on the crate conveyor (including one that was trapped between two crates on the conveyor). On 07/28/20, (b)(6) issued a separate GCP MOI describing a dead bloody chicken he had observed on the lower level that appeared to have been crushed. As I explained during the weekly meeting of 07/15/20, loose birds are at risk of being inadvertently stepped on by employees, being crushed on the cage conveyor, getting injured falling to the lower level, etc. The incident on 08/24/20 where a chicken was crushed to death is a case in point and is unacceptable. In response to the concerns previously communicated, the establishment has taken measures such as retraining live hang employees in proper handling of birds; adding screening on the far side of the crate conveyor; and adding barriers to close the openings underneath the crate conveyor. However, these measures have not prevented loose chickens from getting on the crate conveyor and being crushed and killed. A copy of this MOI will be sent to the Raleigh District Veterinary Medical Specialist.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P47016	The Best Dressed Chicken, Inc.	OFG4315084 127G	27AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0715 hours after removing approximately 15 cadavers from the line at the inspection station, I took regulatory control of the line and requested that the line be slowed until the process was under control. Shortly thereafter, the condemn barrels behind the sorter helpers and rehang table were full of cadavers and some made it to the inspection station. After removing over 100 cadavers from the line, and seeing the amount of cadavers coming from the picking room into evisceration at the rehang table, I took regulatory control of the hang line for 10 minutes so that the needed repairs/adjustments could be made to prevent live birds from entering the scalding tank. The establishment took additional time and believed that they had repaired the issue and started slaughter. Again, I started removing numerous cadavers from the line at the inspection station. The condemn barrels at the rehang area were also full of cadaver and several were on the floor behind beside the barrels. Regulatory control of the line was taken at approximately 0800 hours. In the first hour of operation, I condemned 152 cadavers and had to take regulatory control of the line twice. The establishment did not prevent live birds from entering the scald tank nor were initial corrective actions effective. Corrective actions have continually failed to be effective in preventing live chickens from entering the scald tank. Three Good Commercial Practice MOIs have been previously documented for the same findings on March 11, 2020 (OFG5817032811), January 27th, 2020 (OFG36080141271), and January 23rd, 2020 (OFG12140113231). Additionally, the issue of live birds entering the scald tank has been brought up at meetings with the establishment. Live chickens entering the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI will be forwarded to the Frontline Supervisor and the District Veterinary Medical Specialist.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P476	Pilgrim's Pride Corporation	ODA1620091608G	08SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Friday, September 4, 2020 at approximately 0345 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, vocalizing, and blinking its eyes prior to entry into the scald vat. There was no cut observed to the neck. Upon exit from the scald vats, the floor attendant removed the cadaver carcass from the line. I immediately notified Live (b)(6) of this incident. They were also shown the carcass that was pulled from the line. There were no immediate corrective measures or preventatives taken by the establishment at this time. Prior to this observation, approximately five cadaver bird carcasses were found in the Evisceration department. None of the birds found had any visible cuts to the neck. Both the heads and necks of the birds were intact and engorged and the bodies of the carcasses appeared a dark red color. First Processing (b)(6) was immediately notified and observed these findings. This observation prompted further investigation into the pre-evisceration area where the live bird entering the scald vat was observed. This matter is of very serious concern and a response is requested. Respectfully, (b)(6)</p>
P481	Tyson Foods, Inc.	VHF3209082413G	13AUG2020			Finalized	<p>At approximately 0720 hours, (b)(6) and I were performing antemortem at the live hang area of the establishment. While observing birds coming in from the dumping area, we observed a bird caught between the motor drive shaft and the framework for the dumping feeding belt. The bird was dead and appeared to be mutilated by the shaft as it was turning. I asked a production lead to summon a member of management to this location. (b)(6) arrived at this location and was notified of the issue. As we were discussing and observing the issue, a live bird got caught between the motor drive shaft and the framework for the dumping feeding belt. Mutilation was observed on the bird as it tumbled between the shaft and the framework. At approximately 0740 hours, (b)(6) and I met with Donnie Warren, Production Manager, in the USDA office to discuss the issue and notified him of the forthcoming Good Commercial Practice MOI.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT0109083 025G	25AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On August 24, 2020, at approximately 1235 hours, while conducting a routine Poultry Good Commercial Practices task at Lincoln Premium Poultry (Est. P48304), I observed a loose live young chicken under Line 3 in lairage. I notified an establishment employee, who retrieved the chicken and placed it back into a module. Walking further through lairage, I observed a chicken with its wing crushed in the latch of the tray above it. There was blood on a 1 cm x 4 cm area of the wing, and blood dripped on the plastic side panel. Another chicken's wing was stuck between two trays, bent at an unnatural angle, with a small amount of dried blood on the underside of the wing, and the chicken could not lay down. There were two additional live chickens in other modules with their wings stuck between the layers of the module. All four birds with stuck wings were on Line 3. There was not a supervisor in the area, so I notified (b)(6) of the Good Commercial Practices concern, showed him the chickens, and he said he would speak to the live receiving employees to make sure they were monitoring the modules for stuck birds when the trailers are unloaded. The wings of the stuck chickens were not able to be released because their location in the modules presented an employee safety concern. At approximately 1245 hours, there were an additional two loose live young chickens under the de-stack machines of Line 2 and 3 in the live hang room. After waiting for several minutes, I did not observe any establishment employees coming to retrieve the live chickens. 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. I met with First Processing Plant Manager Ariel Silverio at approximately 1345 hours to discuss the concerns and notify him that a GCP MOI would be documented. Mr. Silverio planned to address the issue right away, and have the live receiving employees more closely monitor the modules when they are unloaded from the trailers. 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 FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB3701085 303G	03AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 2225 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. (b)(6)</p> <p>(b)(6) who was present during my observation immediately removed the bird from the line before it could enter the scalding. After the bird was removed from the line, it was observed that there was no cut on the neck which would not have allowed the bird to bleed out properly. (b)(6) took the bird back to live hang to show it to the backup cutter. (b)(6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. Mr. Wilson instructed the backup cutter to pay more attention to all birds, large and small, going through. I discussed my finding with (b)(6)</p> <p>(b)(6) notifying him of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Mr. Hand stated that he would also have maintenance check the kill blade and to make any adjustment needed. (b)(6) was also notified my findings. Ms. Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b)(6) or (b)(6)</p> <p>Respectfully, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB2307085 108G	08AUG2020			Finalized	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 0752hr while performing the Good Commercial Practices Verification task, I observed two live birds about to enter the scalders. The birds at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. (b)(6)</p> <p>(b)(6) was present during my observation and he immediately removed the birds from the line before they could enter the scalders. After the birds were removed from the line, I observed that there were no cuts on the necks which would not have allowed the birds to bleed out properly. (b)(6) took the birds back to live hang to show it to the backup cutter. (b)(6) placed the birds back onto the kill line to allow them to go back through the stunner and the kill blade to allow proper bleeding. Mr. (b)(6) (b)(6) instructed the backup cutter to pay more attention to all birds, large and small, going through. I discussed my finding with (b)(6)</p> <p>Manager, notifying him of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Mr. Trevino stated that he removed the employee because her work performance was poor. (b)(6) was also notified my findings. Ms. Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b)(6) Tony Stultz, IIC, or (b)(6)</p> <p>(b)(6) Respectfully, (b)(6)</p> <p>CSI P510</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P51179+V51179	Sanderson Farms, Inc.	RQE2118075615G	15JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-51179 at Sanderson Farms, Palestine, Texas in July 15, 2020 at approximately 1800 hours. In attendance are the following: (b)(6) and (b)(6).</p> <p>At approximately 1930 hours, 14th of July 2020, I, (b)(6) observed the following while performing poultry GCP at live receiving dock: One cage is put aside on the floor with one young chicken whose left leg went through between the plastic flooring and the wire cage wall and the feet is entangled in the wire cage. I immediately notified the cage dumper. He continued to dump 4 more cages, then, went down and tried for several seconds to set free the young chicken. Unsuccessful, he returned back dumping cages. The 2 fork lift operators work as usual, unmindful of the suffering of the young chicken entangled in the cage. (One of them must have isolated the aforementioned cage.) I proceeded inspecting 2 trailers of young chicken while waiting for a supervisor. There is no supervisor in the live hang area either. I found (b)(6) by the automatic kill machine. I immediately notified (b)(6) of the young chicken entangled in the cage. (b)(6) took about a minute to set free the young chicken which appear exhausted, whose left leg remained extended and did not flinch at all. It was promptly returned to production. Earlier, on my way out to the live receiving dock, I met CSI (b)(6) at the stunning area. She informed me that nobody attended to the entangled young chicken while she was performing ante mortem inspection for approximately 5 minutes at the live receiving dock. (b)(6) said Supervisor Duffey is responsible to extricate a young chicken entangled in the cage. (b)(6) admitted that the dumper does not have a radio to call (b)(6) whenever there is a young chicken entangled in the cage. That is why, it took more than 10 minutes before the entangled young chicken is extricated from the cage. Apparently, the aforementioned entangled young chicken is not handled in a manner that prevented needless injury and suffering. I reminded (b)(6) (b)(6) at 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 Manager (b)(6) 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. 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. Hopefully, this MOI serves to bring to the establishment's attention that live poultry must be treated in a manner consistent with good</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							commercial practices. Respectfully, (b)(6) (b)(6) SPHV at P-51179: Sanderson Farms at Palestine, Texas.
P51179+V51 179	Sanderson Farms, Inc.	RQE2209081 814G	14AUG2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0502 on August 14, 2020, while performing the Good Commercial Practicing task, I (b)(6) observed the person that dumps the live chickens onto a conveyer belt, intentionally, spray a chicken out of the cage dumper chute with a high pressure hose. I notified Evisceration Supervisor Jon Lucas of the inhumane handling and the documentation of a Memorandum of Interview.
P522	Sanderson Farms, Inc. (Processing Div)	IKB50120946 16G	16SEP2020			Finalized	At approximately 1233, on 09/16/2020, while doing a GCP task, I observed one (1) live chicken enter the Scalder from the inside line. It was lifting its head and had no observed cuts to the neck nor observed bleeding. I did not observe any additional birds enter the Scalder. I informed (b)(6) of the observation and of the forthcoming GCP MOI, documenting this incident.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P533	FreeBird Chicken	AKB3207070 616G	16JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 16, 2020 at approximately 0645 hours I, (b)(6) was performing a Poultry Good Commercial Practices task in the New York Room. As I was walking through the New York room I observed two bright red chicken carcasses laying on the floor behind the re hangers. As I continued in the New York room I observed another bright red chicken carcass going down the line towards the rehang table and pointed it out to the establishment hanger to remove it from the line. I continued to observe the line and at approximately 0657 hours I identified another carcass that had a bright red appearance, at this time I informed (b)(6) and the chicken was removed from the line. (b)(6) and I both observed the carcass and found that the neck had not been cut and confirmed that it was a cadaver. As (b)(6) and I were discussing the issue I continued to identify three additional carcasses that were bright red in color and did not have their necks cut on the slaughter line. After observing the additional carcasses, (b)(6) informed me that he was going to stop slaughter to identify the cause. At approximately 0701 hours slaughter was stopped, I continued to observe the carcasses that were already on the line prior to stopping slaughter and observed four additional carcasses that did not have their necks cut and were bright red in color. All cadavers observed were removed from the slaughter line and condemned. Please note, during the time of my observations there was one back up neck cutter after the kill blade. At approximately 0707 hours Live (b)(6), (b)(6) and I, (b)(6) had a brief meeting. (b)(6) informed me that the kill blade had been loose and that it had been fixed, slaughter was resumed at approximately 0708 hours. The regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with Good Commercial Practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. This MOI serves as a written notice that future oversight of this nature may result in the taking of additional administrative actions. Please submit documentation of corrective and preventative measures relating to this incident. Respectfully, (b)(6) IIC</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P5787	Pilgrim's Pride Corporation	DEB5401091 404G	04SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-5787 at Pilgrim's Pride, 0200 hours, September 4, 2020. In attendance are the following: (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) at 0142 hours, 4th of September 2020, I (b)(6) found one young chicken cadaver at USDA station 3, Line 2 while performing post mortem inspection. The head and neck are intact with hematoma, with blackish and reddish discoloration. The carcass exhibits reddish discoloration. (b)(6) and (b)(6) are notified accordingly. I reminded (b)(6) (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also recommended Manager Powell 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. I also told him that an MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Hopefully, this MOI serves to bring to the establishment's attention that live poultry must be treated in a manner consistent with good commercial practices. Respectfully, (b)(6) (b)(6) at P-5787: Pilgrim's Pride at Natchitoches, Texas.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P584	Pilgrim's Pride Corporation	QLM2222082520G	20AUG2020			Finalized	<p>On 08 17 20 at approximately 0135 hours, the following was observed in the Picking room: Line 2 was down due to the line being hung up. I went to the area where maintenance was working on the line. (b)(6) (b)(6) was in the area timing the line stoppage. I look at her stopwatch and the line had been down for approximately 7 minutes. (b)(6) (b)(6) informed her lead to inform the back-dock supervisor to remove the birds out of the stunner. I observed approximately ten birds being removed out of the stunner. The birds were wet, had not been euthanized and had drowned inside the stunner. I lifted the head of one of the birds to confirmed it had drowned. (b)(6) was verbally notified of the finding. (b)(6) was also notified of the finding. The establishment failed to implement their written procedure, (Welfare) Procedure for Line Stoppage/Power Outage (Policy No. 2700-240) which states in part. (b)(4) (b)(4)</p> <p>(b)(4) If the line has not re-started when the backup knife operator gets to the stunner, the picking room supervisor or designee will turn off the power to the stunner and drain the water to a level that will allow birds in the stunner to breathe.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P584	Pilgrim's Pride Corporation	QLM3307080728G	28AUG2020			Finalized	<p>Subject: Humane Handling Incident On August 26, 2020 at 0810 hours, while performing a Good Commercial Practices verification, the following observation was made: At live hang belt 1, I observed two birds stuck under the metal plate at the end of the belt on the opposite side of the hangers. Both birds were dead. I also observed a live bird, on the side of the belt nearest the hanger, pressed against the metal plate with its head stuck through a hole in the rubber/plastic divider that runs along the middle of the belt. There were other birds pressed against (and on top of) the bird. (b)(6)</p> <p>was present during the findings and he informed team members not to place birds on the side of the belt opposite the hangers. He instructed and motioned for the end hanger to move the bird that was trapped at the end of the belt. Mr. Perez and I observed the hanger push the birds (that were on top of the trapped bird) off, pick the trapped bird up and throw him down the belt. This occurrence is not in keeping with Good Commercial Practices. I met with Plant Manager Coppedge about this incident and he informed me that the team member was suspended pending further investigation. The Agency published a Federal Register Notice, Docket No. 04-037N Treatment of Live Poultry Before Slaughter. In that FR Notice, humane handling terminology was used when describing the live poultry being handled in a way consistent with good commercial practices. FSIS went on to describe a systematic approach for industry to use. The Agency defined a "systematic approach" as one in which establishments focus 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. The Establishment is asked to ensure that team members are properly trained and monitored for humane handling of birds presenting through the live hang department. Documented by (b)(6)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6137A	Foster Farms	NJN0614073 625G	25JUL2020			Finalized	<p>On July 24, 2020 at 1227 hrs while (b)(6) was performing Poultry Good Commercial Practice she noticed movement in the DOA barrel in live hang area. An establishment employee was asked to remove carcasses on top until moving animal could be identified. The same plant personnel put the chicken on the ground and it was seen walking. (b)(6) and (b)(6) was notified of this concern. The establishment's immediate corrective actions was too put the bird on the line. Per Docket No. 04-037N -Treatment of Live Poultry Before Slaughter(2005)- FSIS reminds all poultry slaughter establishments that, under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices, which means they should be treated humanely. FSIS considers humane methods of handling animals and humane slaughter operations a high priority and takes seriously any violations of applicable laws and regulations. Although there is no specific federal humane handling and slaughter statute for poultry, under the PPIA, poultry products are more likely to be adulterated if, among other circumstances, they are produced from birds that have not been treated humanely, because such birds are more likely to be bruised or to die other than by slaughter. Moreover, the PPIA (21 U.S.C. 453(g)(5)), as well as the Agency's regulations (9 CFR 381.90), provide that carcasses of poultry showing evidence of having died from causes other than slaughter are considered adulterated and condemned. The regulations also require that poultry be slaughtered in accordance with good commercial practices, in a manner that results in thorough bleeding of the poultry carcass, and ensures that breathing has stopped before scalding so that the birds do not drown (9 CFR 381.65(b)). Compliance with these requirements helps ensure that poultry are treated humanely. This MOI will be sent up the chain of command within Alameda District.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ51140736 14G	14JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 14, 2020, at approximately 0601 hours, while performing a routine Good Commercial Practices (GCPs) inspection, I observed practices not consistent with GCP. Normally, the cage dump operator tilts a cage module against a steel-framed set of chutes so that the caged birds slide out of the cage module and through a set of slick steel chutes to land in a pit where a conveyor belt floor transports them for hanging. After the birds are dumped, the cage module is tilted right up, back into place and rolled away. To avoid needless repeat trauma to live birds that are advertently 'pinned' in machinery, it is a good commercial practice and establishment policy to neither 're-tilt' nor 'shake' cages in which birds are pinned. (An exception of 'double-dump' is allowed when a large number of birds are safely trapped inside the cage when one or more flip-doors does not open.) Establishment policy directs employees to simply remove the cage away from the chute frame and with two-hands, deposit the bird into the belt-pit. This time, however, a single, live bird was pinned between the steel frame of the dump chutes and the steel frame of the cage module. In response, the operator: paused the operation in the maximum-tilted position for approximately forty seconds, apparently attempting to allow the pinned bird to 'break free'; instead, the bird remained in place and endured needless sustained pain, tilted the cage back up and down again ('double-dumping') thereby repeating injury and pain, and, (observing the bird was still pinned) tilted the cage upright, pulled it away, then shoved the bird off the edge of the platform with one hand. I attempted to find an establishment lead employee or supervisor; however, unable to find either in the live hang offices, the live hang operation rooms, or the scalding rooms, I informed (b)(6) of the event. A single bird event does not serve as any indication of loss of process control (or regulatory non-compliance); however, this type of GCP-inconsistent event (mishandling of pinned/trapped birds) has been observed on other recent occasions, as documented in the most recent establishment meeting MOI. In said meeting, the establishment reaffirmed their dedication to achieving and maintaining strict adherence to humane handling and GCP practices.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ06150742 24G	24JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 24, 2020, while performing a routine Good Commercial Practices (GCP) inspection, I observed practices not consistent with GCP. Normally, the cage dump operator tilts a cage module against a steel-framed set of chutes so that the caged birds slide out of the cage module and through a set of slick steel chutes to land in a pit where a conveyer belt floor transports them for hanging. After the birds are dumped, the cage module is tilted right up, back into place and rolled away. To avoid needless repeat trauma to live birds that are advertently 'pinned' in machinery, it is a good commercial practice and establishment policy to neither 're-tilt' nor 'shake' cages in which birds are pinned. (An exception of 'double-dump' is allowed when a large number of birds are safely trapped inside the cage when one or more flip-doors does not open.) Establishment policy directs employees to simply remove the cage away from the chute frame and with two-hands, deposit the bird into the belt-pit. Specific issues observed: At approximately 1253 hours, standing north of the cage dump, I observed the cage dump operator 'double-dump' a cage module with no apparent extenuating reason. As the operator rolled the next cage module into place, I walked through the live hang room. At approximately 1256 hours, standing at a position south of the cage dump, I observed a single bird lying upon one of the chutes, apparently with wing/leg crushed between the module frame and the chute frame. The operator rolled the cage module away; however, instead of humanely extracting the bird, he caused the next cage module to slide into place, re-crushing the bird. I hailed the operator and gestured for him to halt. Stepping into the live-hang office, I found Evisceration Superintendent Fidel (b)(6) and informed him of the issue. When we returned, the operator had rolled the cage module away. Mr. (b)(6) mounted the cage operator stand and coached the operator to correctly humanely retrieve the bird and operate the equipment. This issue of re-traumatizing pinned birds has occurred on repeated occasions within the last ninety days and has been documented both in weekly meetings (7/16/20) and a GCP MOI (7/14/20). I informed (b)(6) of the event and notified him that it would be documented in an MOI.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ2015090111G	11SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>While performing a routine Good Commercial Practices inspection task on September 11, 2020 at P6164A Foster Farms, I (b)(6) observed practices not consistent with GCPs. At approximately 11:20 pm I was observing cage dumping of chickens from their metal cage modules onto a conveyor belt that transports them to the hanging room. I observed two cages in a row which were tilted and dumped once, the lowered horizontally. Both times the employee operating the machine noticed a bird still inside the module, and proceeded to lift the cage vertically again and shake the module at the top of its tilt. In both cases the bird did not emerge from the cage because it was trapped by a pinned wing or a leg, and after lowering the module after its second dump, the machine operator needed to retrieve the bird by hand. While I was looking around for a supervisor, the operator raised a 3rd cage, lowered it, noticed birds still in the cage, lifted the module vertically again, shook the cage, and lowered it. This time there were two birds still pinned in the cage which needed to be manually freed. 1st Processing (b)(6) stepped outside and I went over to him and informed him of the trend in re-traumatizing trapped birds that I was observing. While we were speaking, the cage operator again tilted a 4th cage twice. No birds appeared to be trapped after this double-dumping. Mr. (b)(6) immediately went over to the machine operator and re-trained him to only dump the cages once and proceed to manually remove any remaining trapped birds. Mr. (b)(6) coached him through dumping the next few modules of birds. I informed Mr. (b)(6) that I would be issuing an MOI based on multiple instances of mishandling pinned/trapped birds. He replied that he would continue to shadow and personally coach the cage dump operators. I also informed (b)(6) of the event and notified him that it would be documented in an MOI. Similar GCP-inconsistent events have occurred and been documented within the past 90 days, with the most recent MOI documented on 7/24/2020.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED2010090715G	15SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>September 15, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs, MS Plant Manager 95 Commerce (b) Bay Springs, MS 39422 Mr. Tolbert, At approximately 0946 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. One (1) live young chicken from an approximate 500 bird random sample containing an uplifted head, pupillary reflexes, and no visible cut to the neck entered the scald tank. (b)(6)</p> <p>(b)(6) was notified of this GCP violation. At approximately 1005h (b)(6) entered the USDA office and verbally informed Inspection Personnel (b)(6) (b)(6) that a more experienced employee had been placed in the Kill Room, adjustments had been made to the kill machine, and the responsible employee would receive further training. I informed (b)(6) that a GCP Memorandum of Information would be issued after review by (b)(6) Jackson District Office.</p> <p>Respectfully submitted, (b)(6)</p> <p>Inspector Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: (b)(6)</p> <p>(b)(6)</p>
P6616+V6616	Peco Foods, Inc.	IRE5519082604G	04AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 13:45 I was notified that a truck and trailer had turned over on the premises of P-6616, Peco Foods, Sebastopol, MS. I immediately went to investigate and observed a truck with its front wheels off the ground connected at 90 degrees to a trailer lying on its side on the blacktop between the first live shed and the smoking area. The cages on the trailer were full of live chickens bunched up in the end of the cages which were on their side. Maintenance personnel were working to free the cages from the trailer in order to remove the chickens as quickly as possible. The straps holding the cages to the trailer were cut and personnel began to remove chickens from the cages. (b)(6)</p> <p>(b)(6) were all present supervising the actions which were complete at about 15:00. It was reported that 3040 chickens were on the trailer and 2074 DOAs were removed from the cages from the overturned trailer. Despite the fact that establishment personnel immediately reacted to this accident and attempted to remove birds as quick as possible the accident lead to harm and death of chickens on the regulated premises.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6638	Pilgrim's Pride Corporation	UDG1414082 111G	11AUG2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1226 hours, I entered the Live Hang Area to notice 4 chicken legs/feet sticking out from underneath the white board that separates the moving Live Hang conveyor belt and the DOA catch tray. I immediately tried to alert the hourly employees hanging and no one responded. I then saw (b)(6) outside the double doors to the back dock and notified him. He came inside to address the situation. When the white board was lifted, the chickens were brought through onto the DOA catch tray, however one chicken was forcefully pulled under the white board while it was only partially raised by an hourly employee by its foot. The chicken was then let go into the DOA catch tray with the other live chickens that had been trapped under the white board in the live hang area. (b)(6) was with me at the time of observation. I informed (b)(6) that the chickens trapped under the white board was less than good commercial practices due to the undue excitement, discomfort, and potential for injury caused by entrapment between the white board and moving conveyor. I also discussed the manner in which the hourly employee mishandled the live chicken that was last to be retrieved from under the white board. I informed Evisceration Superintendent Paul Francis of my observations and the forthcoming Less than Good Commercial Practices Memorandum of Information (GCP MOI). Respectfully Submitted, (b)(6) CC: (b)(6)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6638	Pilgrim's Pride Corporation	UDG3007081 113G	13AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1307 hours, I observed the following Less than Good Commercial Practice at P-6638 Pilgrim's in Enterprise, AL. I observed the hourly cage dumper wearing a gold hat dump a cage of live birds to be hung for slaughter. The cage did not empty completely and 2 live birds were left in the bottom corner of the cage closest to the employee. The employee then advanced the cage to the side onto the return belt for the forklift driver. He then advanced the next cage to be dumped. The employee then opened the gate and entered in front of the cage that had just been dumped to retrieve the two live birds. The employee then placed the birds on top (exterior) of the next cage to be dumped and dumped it onto the conveyor belt. The birds were placed freely on the cage with no confinement to protect them from injury. These birds could have been injured or trapped while standing on top of the cage as it was being dumped. I could not find any supervision on the area. I then looked in the Live Hang pen and did not see anyone. I then proceeded to the production offices and found Evisceration Supervisor Rosalind Morris and informed her of my observation. I then informed (b)(6) Superintendent of my observations and the forthcoming Less than Good Commercial Practices Memorandum of Information (GCP MOI) for the less than ideal handling of these birds. Respectfully Submitted, (b)(6) (b)(6)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ1309075 024G	24JUL2020			Finalized	<p>On July 24, 2020, at approximately 0411 while observing (b)(6) conducting a Pre-operational Sanitation task, (b)(6) observed the following conditions in the Kill Room. There was a live chicken standing behind the pump located in the alcove on the south wall of the kill room. Production had not started for dayshift, meaning the chicken had been there all night. (b)(6) immediately notified (b)(6) of the concern with live bird left overnight. USDA inquired with maintenance and multiple sanitation workers to ask if they were comfortable retrieving the bird and no one was at that time. At approximately 0435, (b)(6) located the (b)(6). He removed the bird and euthanized it at approximately 0442. (b)(6) spoke with (b)(6) at approximately 0530 and informed USDA that he would contact the Welfare (b)(6) and discuss having him do more animal welfare checks. He would also discuss the issue with (b)(6) to verify that the area is being cleared at the end of the shift. Allowing birds to be left in the establishment for an extended period of time is inconsistent with the Agency's expectations of Good Commercial Practices. The establishment is asked to ensure no live birds are left overnight and/or for an extended period of time to prevent needless injury and suffering, consistent with Good Commercial Practice (GCP). Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P705	Pilgrim's Pride Corporation	FTJ2007075 327G	27JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P705, Pilgrims Friday, July 24, 2020 1150 hours In attendance: CSI (b)(6) (b)(6)</p> <p>(b)(6) (b)(6) This Memorandum of Interview was written because of live birds being mixed in with a pile of dead on arrival birds, at the end of the dumping belt in live hanging room, on 7/24/2020 at 1150. While IPP was performing Good Commercial Practices (GCPs) in the live hang area, IPP observed a pile of DOAs on the floor that was as high as the dumping belt. The pile consisted of approximately 40+ birds. While IPP observed an employee going through the pile of DOAs, the employee found around 14 live birds mixed within the pile and proceeded to hang them on the line. Some of the live birds were right on top of the pile, while some of them had 2 or 3 DOAs piled on top of them. The employee then went to give breaks on the line, leaving the pile there for an additional 15 minutes. While I was present, after the employee left to give breaks, no other plant employee was trying to pick up the large amount of DOAs, however more were being added to the pile. At this time IPP had stayed in the area approximately 20 minutes and was not able to find anyone to contact a supervisor. IPP then went to look for a supervisor and found (b)(6) st Processing Superintendent, at 1220. IPP told (b)(6) of the findings and explained that it would be documented under a Good Commercial Practice MOI. IPP also informed QA Manager, Sissy (b)(6) of the MOI. The birds pulled from the pile looked weak and some were in a position that could cause suffocation, especially with the heat of summer. The concern with the pile of DOAs at the end of the live hang belts has been brought up in several weekly meetings to the establishment. Some recent meetings were held on 5/20/20, 6/04/20, 6/10/20, and 7/09/20.</p>
P705	Pilgrim's Pride Corporation	FTJ5821081 917G	17AUG2020			Finalized	<p>August 17, 2020, 1955 hours, I, LC Morris, was performing Good Commercial Practices (GCP's) along with (b)(6) in the Live Hang Area. At the transfer belt on A line between the cage dump and hanging area, I observed several birds with their paws getting hung up in a pinch point on the belt. I observed as the feet were being trapped in the pinch point, finally being freed and then other birds having their paws caught in the same pinch point. A gap between the belt guide and belt was allowing paws to be trapped which guided the paws to the pinch point. I summoned (b)(6) and maintenance to correct the guide issues.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7101	Tyson Foods, Inc.	LUC1208071 517G	17JUL2020			Finalized	<p>July, 14, 2020 At 1038 hours while performing a directed Good Commercial Practice task on A-Line in the pinning area I observed the following. I observed 1 bird enter the scalding still breathing. The Back up killer was having a hard time keeping up with number of chickens he had to kill and occasionally stopping the line. This lot of chickens had a big variation in size of chickens. (b)(6)</p> <p>(b)(6) and (b)(6)</p> <p>(b)(6) were informed of these issues. That afternoon both (b)(6) reported no birds entered the scalding breathing on both of there checks. Kenny Koch, CSI</p>
P7264+V726 4	Sanderson Farms, Inc.	VLB4814083 003G	03AUG2020			Finalized	<p>On 7/30/2020 at approximately 6:00 PM a call was routed to the USDA office from a concerned citizen who wanted to report that she had observed a loose chicken on one of the Sanderson Farms' trailers that was enroute to the plant. At approximately 6:30 PM after the truck had arrived at the plant and was parked in the holding area, I and (b)(6)</p> <p>(b)(6) observed a loose bird on trailer # 307545. I requested that the trailer be brought to the live hang area so that the bird could be observed for any possible injuries resulting from it not being properly restrained in transit. The trailer was brought to the live receiving area and when the 2 coups on the right of the loose bird(s) were removed, I observed that there were 4 birds loose on the trailer in this same area. None of the birds seemed to have suffered any injuries. When the 2 cages on the left side of this area were removed, I observed one of the cages with a missing door that had 4 birds inside. There was no evidence of a door for this cage on the trailer. The coup was wrapped in red tape by the plant and was put to the side/not returned to the trailer. On July 23, 2020 at approximately 4:30 PM while conducting a Good Commercial Practices task, I observed one bird fall off the dump system (appeared injured). I estimate this to be about a six-foot drop to the ground. I also observed one bird underneath the dump system on the ground lying on its back covered in black substance(s) and that it was still breathing. It was removed by plant personnel but this bird had been subjected to dying by means other than slaughter. On July 31, 2020 at approximately 3:30PM I met with Plant Manager Eric Erickson concerning the above issues. He stated that he would contact the production manager responsible for loading of the birds into the coups. Although these crews have received humane handling training, he would discuss the importance of not placing any birds into a cage that does not have a door. (b)(6)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7264+V7264	Sanderson Farms, Inc.	VLB0715090008G	08SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On September 4, 2020 at approximately 7:38 PM, I was performing a Good Commercial Practices check. I observed a live bird in the dead on arrival (DOA) barrel in the live hang area. The bird had been thrown into the barrel as I stood right in front of it. There were several DOAs present in the barrel. The bird had been thrown into the barrel head down between 2 DOA birds. I noticed that its leg was contracting and suspected it was still alive. I summoned (b)(6) to show him the bird. He immediately removed the bird from the barrel and saw that it was still alive. When the bird was picked up out of the barrel, it held its head up and was clearly alive. USDA expects that no live birds are to be present in barrels meant for DOA birds since they are in danger of being smothered (dying by means other than slaughter). It is expected that birds are screened adequately to ensure live birds are not placed in a barrel with DOAs. It is highly likely that this bird would have smothered since its head was down between DOAs in the barrel. (b)(6)</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7342+V7342	Wayne Farms LLC	SCJ2705085521G	21AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Tonight, during my evening GCP walkthrough I saw a bird coming down on the shackles, before the stunner, in Live hang line 2 that had been decapitated, blood was dripping, and it was still twitching. The (b)(6) was with me observing the hangers. I asked him to find the head, I wanted to find out where exactly it happened in case there was some equipment damage or something that needed repair that had caused the incident. We turned the lights on to look for the head and found that birds are being suffocated while coming down the live hang conveyor belt when they are forced under the edge of the backslash. Multiple birds were open mouthed, heads blue to colorless, and several more gasping for air. We watched for several minutes and noted this was a consistent result of the birds coming down the live hang conveyor belt. In addition, there were also wings and limbs stuck under the backslash. One back leg was found with muscle attached but no bird seen missing a limb. With a line speed of 175 birds a minute this could be causing significant additional trauma to birds before they are hung. We called the (b)(6) to come and look at the belt/backslash so that this problem gets addressed ASAP. I noted a bird that was placed in the discard pile that had been completely eviscerated. I did not examine the eviscerated bird enough to determine if it was due to a missing limb, torn skin, etc. The back leg found may have possibly been the cause of the evisceration. We headed over to Line 1 live hang and noted that there was a similar issue there but the gap between the belt and the backslash was wider and was not causing damage to the same degree. I still asked for them (live hang supervisor/maintenance) to address it, but I didn't feel that the birds on that line were in the same immediate danger. I explained all of this to the (b)(6) and let him know that I was writing a GCP MOI.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM5822091122G	22SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, September 22, 2020, at approximately 2230 hours at Wayne Farms, LLC Establishment number P7485 located in Jack, AL (b) (6) (b) (6) observed a live and conscious bird in the DOA bin for the Evisceration Department's lines 1 and 2. The bird was positioned with its head down in the pile of dead birds and litter and with the rear of the bird positioned upwards. The bird appeared wet and appeared to be taking full deep breaths at a slow rate. The kill was finished on lines 1 and 2 and the Sanitation employee's clean up efforts were inadvertently adding water to the DOA bin. There was no member of Management available so (b) (6) removed the bird from the DOA bin. Upon retrieval the bird was very cold to the touch, wet, and had difficulty holding its head upright. The line 3 kill remained active so (b) (6) took the bird to the line 3 Evisceration cage dump area and requested Maintenance to call the line 3 (b) (6) called for (b) (6) to view the live bird. The bird was humanely euthanized by (b) (6) in the presence of (b) (6) and (b) (6).</p>
P7485+V7485	Wayne Farms LLC	QBM2923094423G	23SEP2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, September 23, 2020, at approximately 2230 hours at Wayne Farms, LLC Establishment number P7485 located in Jack, AL (b) (6) (b) (6) observed a small live and conscious bird on the floor of the Evisceration Department live hang room for lines 1 and 2. The bird was breathing and was lying in sternal recumbency in a pile of litter and feathers. The bird's head, left wing, and left leg were partially covered by the litter and feathers. Superintendent Megan Gibbs was immediately notified of my observations and the forthcoming GCP MOI. Establishment personnel elected to perform humane euthanasia of the bird by rapid cervical dislocation.</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7487	Koch Foods, LLC	SPG3207085 619G	19AUG2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, August 18, 2020, at 12:06 P.M., I (b)(6) elected to perform the good commercial practices check and observed the following in picking room. I was standing before the 140 picking line scalders. I observed two live birds with blinking eyes, lifting their heads (arched neck), and did not observe cut to the necks or any bleeding entered into scalding tank. I did not find the live hanging supervisor, and immediately notified (b)(6) about my observation, and of the forthcoming MOI. Sincerely, (b)(6)</p> <p>(b)(6) 7487 Koch Foods of Chattanooga, cc: (b)(6) Jackson District (b)(6)</p> <p>(b)(6) DVMS Jackson District</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P806	Tyson Foods, Inc.	OGC2521072 216G	16JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P806, Tyson Foods, Inc. July 16, 2020 2115 hours. In attendance: (b)(6) (b)(6) (b)(6) (b)(6) (b)(6)</p> <p>At 2115 hours on July 16, 2020 I met with (b)(6) (b)(6) in his office to discuss observations that I had just recently observed in the live bird hanging area. At 2058 hours when I entered the live bird hanging area, I observed a substantial number (approximately forty) of dead on arrival (DOA) chickens at the end of the DOA conveyor where it meets with the live bird hanging belt. When I arrived, there was no individual on the floor to address the DOA birds. The head and neck of one live bird could be observed sticking up from within the pile of DOA carcasses. After a period of time, the Evisceration Receiving Supervisor came off of the hanging line to address the accumulation of DOA carcasses that were on the belt. The supervisor identified that there was a live bird mixed in with the DOA's and he properly removed this bird and returned it to the live hang belt. He next went around the DOA conveyor and started the belt to move the group of DOA's away from the junction with the live hang belt. He then began sorting through the DOA carcasses and during this process an additional seven live birds were uncovered that had been buried within the pile of DOA carcasses. In each instance the live bird was removed from the DOA's and then hung on the kill line. The presence of these live birds under the DOA carcasses could lead to birds dying by being suffocated. I reviewed 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. I also advised Mr. Washington that a previous Good Commercial Practices MOI had been issued approximately one month ago for a similar observation in the live bird hanging area on the second shift. I informed (b)(6) that the actions taken in response to the previous occurrence had not prevented the recurrence of this issue as indicated by my observation tonight. (b)(6) called for (b)(6) (b)(6) to come to the office and upon his arrival I reviewed with him my observations in the live bird hanging area. FSIS recommendations concerning the treatment of live poultry before slaughter are presented in Federal Register Notice Vol. 70, No. 187 [Docket No. 04-037N], published September 2005, and a copy of this document can be provided to management upon request. Later that evening, around 2200 hours, (b)(6) came to the USDA office and reemphasized to me that the proper handling of the live chickens is viewed as a serious matter</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>and is not taken lightly and that personnel actions would be taken for this occurrence. On July 17, 2020 at the beginning of the second shift I went to the Plant Manager's office intending to discuss with (b)(6) my observation the previous evening, however I was informed that (b)(6) was on vacation. Around 1445 hours as I was making my first observation for Good Commercial Practices both the (b)(6) (b)(6) came to me when I was at the live bird hanging area to assure me that either the supervisor or another designated individual would be on the floor and assigned to address the operation at the DOA carcass belt. This MOI has recorded in summary all the pertinent matters discussed during the 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.</p> <p>Respectfully, (b)(6) Est. P806, Tyson Foods, Inc.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P806	Tyson Foods, Inc.	OGC0815071 324G	24JUL2020			Finalized	<p>A meeting was held at USDA office with plant's management (b)(6) and (b)(6) and (b)(6) at P806 to address some poultry welfare concerns observed by USDA at evisceration rehang area. At approximately 0835 hours on July 22, 2020 dayshift, USDA observed many birds (11 total) on the rehang table that were beet red with their heads engorged with blood. Upon examining the birds, it was noticed that the necks did not have slaughter cut. some other birds on the table were noticed very small and covered with many feathers and also reddish in color but they were headless or with the heads but the necks had slaughter cuts. These observations are consistent with cadaver carcasses as birds did not have a proper slaughter cut, nor thoroughly bled indicated that they did not die by means of slaughter. USDA immediately sent for Eric (b)(6) day shift General Production Manager of evisceration; and Stanford Hunter, Live hang supervisor to show them these carcasses. At that time, (b)(6) said that the carcasses should have not been hung on the line and he would talk to the hangers. (b)(6) threw these birds into the condemn caddy. Some other carcasses were mutilated to be hung on the line for USDA to condemn. At the meeting, (b)(6) thought was that this may happened because one of the hungers was new hired and was hanging some DOAs on line! He admitted that corrective action included dispelling of that hunger. (b)(6) and (b)(6) stated that the supervisor in the area will monitor and insure this does not happen in the future. (b)(6) replied that he will be off (on vacation) next week and he will further investigate after coming back from his vacation to provide USDA with the details of corrective actions. I discussed with (b)(6) and (b)(6) the requirement 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. I recommended that management review the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] that presents FSIS recommendations concerning the treatment of live poultry before slaughter and offered to provide him a copy of this document. In addition, 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. Meeting concluded. The MOI has recorded in a summary all the pertinent matters discussed during the meeting. Signed, (b)(6) Est. P-806</p>

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P8107+V8107	Squab Producers Of California	DCF4011085111G	11AUG2020			Finalized	On August 11, 2020 at approximately 5:35am, while conducting a good commercial practices task, the following was observed: I, (b)(6) was watching the establishment employee do the live hanging of chickens. I noticed 2 DOA birds on the floor near the yellow DOA barrel. When I looked inside the barrel, I saw several chickens that were DOA's and one live chicken in the barrel. The live chicken was standing on top of the others and was very alert. I went out the sliding door to the unloading area to find Armando Sanchez to report my findings. By the time we went back to the live hang area the live chicken had been removed from the barrel and the two DOA's on the floor had been placed into the barrel. Live birds are not to be placed in the DOA bin.
P824+V824	Crescent Duck Farm	GCA5712093118G	18SEP2020			Finalized	Good Commercial Practices & Face Mask educational meeting: (b)(6) was present as representative of the establishment. The topics discussed was the Good Commercial Practices and the face mask requirement. All employs should wear a face mask as requirement by law. The GCP include the birds handling when arrive and unload birds from transport. During the unloading birds from transport the birds will be not mishandled or mistreated. Transport with birds should not be parked outside the plant for prolonged periods. This exposes the birds to environmental elements of excess heat /cold etc.., outside should be properly cleaned to avoid any insanitary conditions. The Crescent Duck farm have no issues or concerns about these topics and no other topics were discussed at this time. The meeting ended without further comment.

Table: MOIs in Response to FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P890	Peco Foods, Inc.	CYD4603075 529G	29JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Shannon Hendry Plant Manager Peco Foods, Canton 1039 W. Fulton St. Canton, MS 39046 Mr. Hendry, At approximately 0309 hours on July 29, 2020 while performing the routine PHIS Poultry Good Commercial Practices (GCP), a live bird with uplifted head, pupillary reflexes, rhythmic breathing, and no visible cut to the neck entered the scald tank. A verification of a subgroup of approximately 500 birds which had been <u>slaughtered was made at the scald</u> entrance. Mr. (b)(6) was notified of my observations. Controls to prevent birds from entering the scald tank live were in place according to management including a backup cutter in the case of mechanical failure and an E stop to stop the line. A meeting was held in the USDA office breakroom with (b)(6) (b)(6) Back dock Supervisor, and (b)(6) Evisceration Superintendent representing management and (b)(6), and myself representing FSIS. The incident and the issuance of a GCP Memorandum of Interview (MOI) were discussed with management. No corrective actions were brought forth by management in this meeting. Plant management was notified of the forthcoming GCP MOI. A second verification at the entrance of the scald was performed at approximately 0428 hours of a 500-bird subgroup. No live birds were observed entering the scald during this observation. This GCP MOI will be discussed with plant management a the next regularly scheduled weekly meeting with plant management. Respectfully, (b)(6) (b)(6)</p> <p>(b)(6)</p> <p>Starkville Circuit Office of Field Operations, DO-90 Jackson Food Safety and Inspection Service, USDA 713 S. Pear Orchard (b) Ste. 402 Ridgeland, MS 39157 (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB5706073 807G	07 JUL 2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 6/30/20, the inspector on Line #1 Stand #2, 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 a small break in the skin on the left side of the neck, approximately ½ inch in length, but none of the underlying vessels were cut 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) (b)(6) about the bird that had been presented to me. I showed (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 20 minutes total. During that time, I observed 1 bird that was not cut enter the scalding. After the uncut bird exited the scalding and went through the pickers (b)(6) (b)(6) was able to safely remove the bird from the line. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had a small break in the skin, approximately ½ inch below the beak on the right side of the neck. The tear was approximately ¼ inch in length and none of the underlying vessels were cut indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). After observing the scalding area I observed the area where the chickens are dumped onto the live hang conveyor. During my observation I saw that there was a live bird that had its broken wing stuck in a piece of fabric at the top of the dumper slide. Every time that the plant employee used the dumper the bird would be left dangling in the air held by its broken wing. I immediately informed the establishment employee controlling the dumper about the bird. The employee dumped one more load of birds before he stopped the machine and removed the injured bird from the cloth. I informed (b)(6) (b)(6) of this incident. I also reminded (b)(6) (b)(6) and (b)(6) (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which I provided a copy of to (b)(6) (b)(6) 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 FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB2612070008G	08JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/7/20 at approximately 1145 hours, the inspector on Line #1 Stand #2, 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 bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) (b)(6) QA/Food Safety Supervisor, and (b)(6) (b)(6) about the bird that had been presented to me. I showed Mr. (b)(6) and Mr. (b)(6) the bird. I also reminded Mr. (b)(6) and Mr. (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>
P9197	Perdue Foods, LLC.	UAB0712073608G	08JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/6/20 at approximately 1130 hours, the inspector on Line #2 Stand #2, 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 bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) and (b)(6) (b)(6) Team Lead, about the bird that had been presented to me. I showed Mr. (b)(6) and Mr. (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 Mr. (b)(6) and Mr. (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.	UAB1610075 713G	13JUL2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/13/20 at approximately 0910 hours, the inspector on Line #1 Stand #2, presented me with a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The back of the neck of the bird had a small, approximately ¼ inch, tear in the skin, but none of the underlying vessels were severed, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) Team Lead, about the bird that had been presented to me. I showed (b)(6) (b)(6) and Mr. (b)(6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1. I was only able to observe the birds exiting the scalding because the establishment had stopped hanging birds for the lunch break. I observed this area for approximately 5 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded Mr. Salley, Mr. (b)(6) and Mr. (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 FOIA2021-108

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB1121084 105G	05AUG2020			Finalized	<p>On 8/05/20 at approximately 1444 hours I was called to Line 3, station 1, for an uncut cadaver bird. The bird's head was still attached, and both head and neck were dark red in color and engorged with blood; the neck was unusually short. The bird had a skin tear on the top of the skull, but there was no indication of a cut mark on the front or side of the neck, rendering the bird incapable of bleeding out in accordance with 9 CFR 381.65(b). I showed the bird to (b)(6) spent some time observing the line afterward, but I saw no other birds with identifiably uncut or discolored necks while I was watching. Regulations require that birds shall have died by bleeding out before entering the scalding, which could not happen in this case. It is a failure of Good Commercial Practice to allow birds to enter the scalding without being bled out, both because such birds are considered adulterated, and because of the possibility of such birds drowning in the scalding, which is inhumane. The establishment has a zero tolerance policy for live birds entering the scalding. The establishment also has a plan in place for handling birds from the time they enter the premises. The last MOI written regarding deviation from Good Commercial Practices was received by the plant on 7/13/20, citing that the establishment failed to slaughter poultry in accordance with Good Commercial Practices.</p>

Table: Noncompliance Reports in Response to FOIA2021-108

08:56 Thursday, January 7, 2021 1

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P1284	Pilgrim's Pride Corporation	{B033D7CC-D5E9-4E65-8E42-0D17C859F7BE}	GDA2610085820N-1	08/19/2020	04C05	Poultry Good Commercial Practices	381.65(b)	MOI documented in lieu of NR. MOI attached.	CLOSED
P165S+V165S	OK Foods, Inc.	{9F32BED1-9D60-4B28-887D-F808A0B60184}	LWA4600081021N-1	08/20/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 8-20-2020 at approximately 2255 while performing a Good Commercial Practices check I observed 5 chickens underneath the conveyor belts that move the full and empty cages to and from the dumper. I immediately got with (b)(6) about the birds and it was discovered that one of the 5 were already dead. The live birds were placed into cages that were traveling to be dumped and the dead bird was condemned. I then checked the production paperwork that involves the hourly dumper and grounds check to find the last hour recorded to be the 2100 hour the 2200 hour was missing at that time. I informed supervisor Leroy of the incoming documentation. At approximately 2305 while walking through the live hang room I observed a live bird fall into the yellow condemn barrel at the end of the belt; I tried to wave at the team member at the end of the line so the bird could be retrieved but to no avail, he then proceeded to throw a DOA bird on top of the bird at the bottom of the barrel. I informed (b)(6) and she retrieved the still living bird from underneath the dead one and placed it back on the line to be processed. I informed her of the upcoming NR. The establishment is in violation of USDA regulation 9 CFR 381.65(b) which requires that poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. By allowing a bird to be found dead underneath the cage belts, means it was allowed to die in a method other than humane slaughter. It is also poor practice to allow live birds to be potentially smothered to death by DOAs as in the case that occurred in the live hang room. This NR is linked to the MOI I documented on 2/10/2020 for birds found dead underneath the dumper. In response to that MOI the establishment created an hourly check sheet to be completed by a production team member. Once implemented this check will be completed hourly each day for each production shift.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2021-108

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P5787	Pilgrim's Pride Corporation	{47C10186-2AD5-42EE-9BD4-3FE4800D91B0}	DEB3114081607N-1	08/07/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>NR # 145 At approximately 12:45pm on August 7, 2020, (b)(6) were performing a Poultry Good Commercial Practices (GCP) verification task by observing poultry prior to entering the scalding tank. Two live, breathing birds were observed entering the scalding tank on line 1. The birds were not stunned because their eyes were blinking, they were flapping their wings, vocalizing, and they were all breathing. Neither of their necks had evidence of being cut. Three live, breathing birds were observed entering the scalding tank on line 2. The birds were not stunned because their eyes were blinking, they were flapping their wings, some were vocalizing, and they were all breathing. Their necks had no evidence of being cut. (b) Henderson notified Evisceration Superintendent Robert (b)(6) that birds were breathing when they entered the scalding tanks. At approximately 12:55pm, she removed four live, breathing birds from line 2 prior to them entering the scalding tank and showed them to (b)(6).</p> <p>(b)(6), (b)(6) and (b)(6) this is noncompliance with 9 CFR 381.65(b). Since birds were repeatedly being put into the scalding tank while they were still breathing, the birds are dying otherwise than by slaughter, they are adulterated, and the establishment's system is out of control. A regulatory control action was not taken per 9 CFR 500.2(a)(2) & (3). (b)(6)</p> <p>(b)(6), (b)(6) and Marty Guillory, Plant Manager, were notified by (b) Henderson at approximately 1:25pm that a Noncompliance Record (NR) would be issued.</p>	CLOSED

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6137	Foster Farms	{7C9DFF24-DC5C-4E35-B211-56E34D0FD533}	BXL1707085817N-1	08/14/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 08/15/2020 at approximately 0207 hours in Plant 1, I, SPHV (b) Mehta was observing the carcasses prior to the pre-sorters on Line 1 and 2 when I observed a cadaver emerging from the picker room on Line 1. As I went around to Line 1 to examine the carcass, I observed that the employee on the pre-sorter station for Line 1 already had 5 cadavers on the side rack. Within another minute, I observed another cadaver coming towards the Line 1 pre-sorter station. I examined all 7 carcasses, all of which displayed signs of a classical cadaver. The carcasses were bright red in color with dark red/purple swollen heads and no signs of a cut. (b)(6) was present and was being informed of the incident by the employee on the Line 1 pre-sorter station. (b)(6) radioed for (b)(6) who arrived at the Line 1 pre-sorter station, observed the findings, and then left to take corrective actions. Line 1 finished at 0215 hours for lunch and no more cadavers were observed at this time. Superintendent Lellhame informed me that the back-up cutter employees were switching equipment as one of them needed to use the restroom. During this time, the live birds bypassed the employees as no one was tending to the line. He also informed me that as part of their corrective actions he would be going with maintenance as soon as the line started back up to check that the auto-kill machinery was functioning correctly. At approximately 0221 hours, I notified (b)(6) that I would be documenting my findings in a Memorandum of Interview (MOI) that seven cadavers were observed with no signs of a cut after consulting with the FLS and DVMS for their recommendations. I asked (b)(6) to investigate the establishment records for night shift. (b)(6) observed that at 2332 hours, the QC representative documented a check for "killing" on Line 1. She observed 15/500 birds were missed by the auto-kill machinery. The check failed and as a result the QC representative notified production. It was not documented what corrective actions were taken at that time. At approximately 0325 hours, (b)(6) notified me the machinery itself was functioning adequately; however, with the line not being full, it allows for a fluctuation in birds feeding into the auto-kill machinery. He also informed me that he put more experienced employees at the head puller stations to ensure any birds that are missed do not enter the scalding alive. Regarding the back-up cutter employee, going forward, the supervisor needed to be informed if the employee needed to leave their position. At approximately 0636 hours, while I was on my way to the Plant 1 USDA Office, I observed a cadaver on the side rack for the Line 1 pre-sorter station. I observed an employee dispose of the cadaver in question into a condemn barrel. I proceeded to investigate further and observed a total of two cadavers in the condemn barrel. Both carcasses were</p>	OPEN

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
								<p>bright red in color with dark red/purple swollen heads and no signs of a cut. I notified (b)(6) who called (b)(6) who conferred with his employees and confirmed that he had already been notified of the two cadavers and made further corrective actions. He informed me that shortly after company break (after 0515 hours) he added a third employee in the kill room as an extra back up cutter. No more cadavers were observed up until the end of nightshift at approximately 0705 hours. FLS (b)(6) was informed of all findings. At approximately 0725 hours at the start of dayshift, I, (b)(6) observed one cadaver in the yellow barrel at the Line 1 pre-sorter station and one cadaver in the yellow barrel at Line 2 pre-sorter station. Both carcasses were bright red in color with dark red/purple swollen heads and no signs of a cut. I showed my findings to Supervisor (b)(6), (b)(6) and Supervisor (b)(6). (b)(6) informed me that maintenance personnel were going to adjust the kill machine on both lines, and he was also going to keep the third employee in the kill room as an extra back up cutter. After conferring with (b)(6) and DVMS (b)(6) Anthenill, it was determined that a noncompliance would be issued for the incident on 08/15/2020. There were three instances that resulted in clusters of poultry dying by other means that slaughter, even after corrective action were taken by the establishment. The PPIA and Agency Regulations require that live poultry are to be handled in a manner that prevents needless injury and suffering and in a manner that is consistent with good commercial practices. At approximately 2233 hours on 8/16/2020, I informed (b)(6) of the forthcoming noncompliance report. Our findings indicate a noncompliance with the regulatory requirements of 9 CFR 381.65(b).</p>	

Table: Noncompliance Reports in Response to FOIA2021-108

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P8107+V8107	Squab Producers Of California	{7F56501B-754F-4322-94A0-92A2B95C7493}	DCF5613070316N-1	07/15/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Thursday, July 16, 2020 at approximately 11:10am while overseeing the establishment's squab slaughter operations the following noncompliance was noticed: Establishment P8107 began rendering squab shortly after finishing their evisceration for the day, approximately 11:00am. IPP was observing the rendering process to ensure good commercial practices and proper disposal of squab carcasses. During observation, I (b)(6) (b)(6) was positioned in the doorway that separates the slaughter area and the production area. I noticed a bird on the bleed rail was only hung on the shackles by one leg and was moving in a way that was atypical for stunned and slit birds. I entered the slaughter area to observe handling of birds. It was unclear whether I saw a live bird enter the scalding, so I waited to see if the bird was properly bled after scalding. While standing in front of the feather plucking machine, I was observing birds entering/exiting the scalding and the employee who slits the birds after stunning. I noticed the bird exiting the scalding was moving its wings and alerted the two employees nearby that I believed the bird was still alive. Establishment employee removed the bird from the shackles to discover the bird was still alive and the throat was not slit. Employee took immediate action to euthanize the bird. I found (b)(6) to inform him of the situation and the forthcoming noncompliance. This finding represents a noncompliance with 9 CFR 381.65(b). Failure to comply with regulatory requirements may result in disciplinary and administrative actions.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-108

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
M1015+P1015	Poultry Holdings, LLC	{12D49201-7A2D-4D4C-A270-CA1127E82701}	ARE5703085119N-1	08/18/2020	04C05	Poultry Good Commercial Practices	381.65(b)	On August 18, 2020, at approximately 1130 hours, while performing a Good Commercial Practice task in the chicken Live Room, I observed a significant number of chickens smothered to death due to the excessive amount of the birds being dumped onto the belt. Two of the three slaughter lines were not running at the time and the Rabbi's and plant employees were not able to kill and clear the belt fast enough before more birds were dumped onto the belt. At one section of the belt, the chickens were piled on top of each other at least two to three feet deep. A large majority of the birds in that section of the belt had to be placed on the DOA belt. I counted at least 100 birds in the space of ten minutes being placed onto the DOA belt which all appeared to have been smothered to death. There were many more chickens that I did not individually count but observed as employees cleared the belt. Consequently, the DOA chute and bin were also completely clogged up with birds as employees worked to get the excessive amount of dead birds into barrels and then into the DOA dumpster. I immediately informed the live room supervisor that no more birds were to be dumped onto the belt until the belt was cleared. This incident is in violation of 9 CFR 381.65(b) The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. We recommend that plant management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. This incident has been forwarded to the District office and the District Veterinarian Medical Specialist (DVMS) in case additional follow-up is recommended.	OPEN

Table: Noncompliance Reports in Response to FOIA2021-108

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
M10038+P10 038+V10038	Scotts Hook & Cleaver Inc.	{E096849E-72D6 -4103-AE9C-DB3 381A825F4}	RSH4710 072108N -1	07/06/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>While performing the Good Commercial Practices task on 07/06/2020, I found a noncompliance with 9CFR 381.65(b). At approximately 7:00am I observed around 550 chickens split between two trailers; one trailer was an enclosed bumper pull hog trailer, and the other was a flat bed trailer with no overhead coverage sitting directly in the sunlight. At this time, I could notice only 3-4 chickens dead per trailer, Plant management voiced to me that the chickens had been in the trailers and at the plant since 3:30 am. When I first checked the chickens at 7am I noticed the temperature was approximately 70 degrees F. My next periodical check on the chickens was at approximately 10am, at which time the temperature had risen to about 80 degrees F. The flatbed trailer was the first trailer to be unloaded, as unloading continued I noticed an increase in the number of deceased chickens. I could count at that time approximately 50 or more lifeless chickens on only the flatbed trailer. Plant management had made a comment that there is an increasing number of chickens dying, but no action was taken at that time. At approximately 11:15am, with the temperature being approximately 90degrees, I did another check on the chickens and found the flatbed trailer had been almost completely unloaded with only about 10 live chickens left on it. I then noticed an alarming number of deceased chickens. I did not do an exact count at this time, I immediately informed plant management, but the rough estimate was around 150 dead chickens between the two trailers. The live chickens left on the trailers were all showing signs of heat stress, they were breathing heavily with mouths open and raised, while others were laying on the trailer floor barely able to breath and lift themselves. Plant owner Bob Gibson and plant manager Darla Perrin began to empty the trailers of the remaining live chickens into the poultry antemortem room, which is separate and adjacent to the poultry slaughter room. After they finished unloading the live chickens, they began to take care of the deceased, the approximate number of dead chickens was 200. The final number of dead chickens prior to slaughter was 199 with a total brought of 564. These findings are not in accordance with poultry good commercial practices and with 9CFR 381.65(b). Plant manager Darla Perrin was informed of the noncompliance at approximately 12:00pm after she became available.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-108

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P44947	Two Brothers for Wholesale Chicken, Inc.	{63CCDC72-BA12-4721-B22D-227351B67E43}	TRR0213072508N-1	07/06/2020	04C05	Poultry Good Commercial Practices	381.65(b)	On 07/06/2020, while performing the verification of the implementation of the Poultry Good Commercial Practices, I (b)(6), at approximately 1138 hours, observed the following noncompliance: Upon entering the establishment's Slaughter Area, I observed, inside of a "Kill" designated employees carcass transfer barrel (transferring occurs from bleeding cones to barrel for transport, and then to scalding) one live flapping and cawing chicken beneath two deceased carcasses. The designated "Kill" employee was notified of the observation immediately, instructed to stop the slaughtering process, and to properly bleed the carcass via the proper coning method which is the allowance of bleed-out from the carcass which should result in the deceasing of the bird itself. The employee did immediately comply with the regulatory control act and production resumed at approximately 1143 hours. (b)(6) was also notified of this noncompliant observation.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-108

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P44947	Two Brothers for Wholesale Chicken, Inc.	{86B97834-F5D2-4C4C-9E2C-D88DDE73C629}	TRR5712071908N-1	07/07/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 07/07/2020, while performing Good Commercial Practice's verification, I, (b)(6) observed the following noncompliance: At 1400 hours, entering the Scald/Pick Area and viewing the Slaughter Area from the entry way, I observed multiple carcasses (approximately 10-15) stacked on top of the furthest from view Cone-Bleed Table, also observed with the Cone-Bleed slots completely full of carcasses. After noticing my observance of the activities, slaughter-designated personnel immediately began throwing poultry carcasses into a barrel designated for carcass transportation from slaughter to scalding. However, as the employee was throwing the carcasses, I observed a single bird from the bottom of the pile flap its wings profusely and cluck excessively in obvious distress. Slaughter personnel were immediately instructed to halt all slaughter activities until management notification and process control could be properly addressed by management. The live carcass in conversation was identified quickly by inspection in the barrel and was immediately properly cut and bled. (b)(6)</p> <p>(b)(6) were notified of the nonconformance immediately and informed of the importance of the implementation and verification of Good Commercial Practice's. Management was also strongly encouraged by me to monitor establishment employees' slaughtering practices on a more frequent and routine basis. The establishment did provide written corrective actions which may be found attached to this official record.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-108

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P47016	The Best Dressed Chicken, Inc.	{864AA661-8E3C-4DB0-97ED-1E33DA480CB9}	OFG3511082231N-1	08/28/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 08/28/2020, at approximately 0710 hours while completing a routine Good Commercial Practices verification task, I observed live birds entering the scalding tank with no incision or cut on their necks. I informed (b)(6) (b)(6) of my observation. Approximately one in 10-15 birds entered the scalding tank alive, conscious and alert. Sometimes they would appear in a cluster or coupling, other times it would be one alone. The issue of live birds entering the scalding tank remained consistent for approximately 20-30 minutes until the Evisceration Supervisor could appoint three people to work as back up cutters while the problem with machinery was repaired. The rehangers condemned most of them and the sorters removed more so that few made it to the inspection stand. During that time, the area behind the rehang table and areas adjacent to condemn barrels were littered with excess cadavers flowing out of the barrels; causing unsanitary conditions. By approximately 0800 hours, the process was under control and sanitary conditions were restored. After post lunch start up around 1240 hours, I observed the same thing and noticed that there was no back up cutter present. Once one was, the process came under control. In total, 19 cadavers made it to the inspection stand and were condemned by USDA Food Safety Inspection Service. The establishment is not preventing live birds from entering the scalding tank. On 08/27/2020, 152 cadavers were pulled off the line and regulatory control of the line was taken twice. Corrective actions have not prevented live birds from entering the scalding tank. As of this date, four MOIs for Good Commercial Practice have been documented and live chickens are still entering the scald tank. PPIA and Food Safety Inspection Service regulations require that live poultry be handled in a manner consistent with good commercial practices which includes dying by slaughter. Live chickens entering the scald tank is not an acceptable method of slaughter. Additionally, you are allowing cadavers into the facility which creates insanitary conditions. After consulting with the Frontline Supervisor and the District Veterinary Medical Specialist, it has been determined that the Food Safety Inspection Service regulatory requirements have not been met. The establishment is not preventing live birds from entering the scalding tank.</p>	CLOSED