

Table: MOIs in Response to FOIA2021-118

07:59 Friday, January 8, 2021

1

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M17980+P17980	Pilgrim's Pride Corporation	ZBB5813102227G	27OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>In Attendance: (b)(6)</p> <p>(b)(6)</p> <p>(b)(6) On Thursday, October 22, 2020 at approximately 1004 hours, I, (b)(6) observed a live bird entering the scalding in the picking room while performing a Good Commercial Practice verification. (b)(6) (b)(6) was shown this bird coming out of the scalding with a dark red neck and head with no cut to the neck. (b)(6) removed the bird from the line and was told to place it in the condemn barrel. The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. (b)(6) (b)(6) was informed that agency regulations do require live poultry do not die from causes other than slaughter. On Tuesday, October 27, 2020 at approximately 1124 hours, I, (b)(6) observed a live bird entering the scalding in the picking room while performing a Good Commercial Practice verification. After exiting the scalding, the bird's neck and head were dark red in color with no cut to the neck. A production team member at the rehang station was shown this cadaver and was told to remove this bird off the line and to place it in the condemn barrel. I, (b)(6) (b)(6) then notified (b)(6) (b)(6) of this cadaver. I then found Production superintendent, (b)(6) (b)(6) and informed her of this repeated instance of birds still breathing when they enter the scalding and also that a USDA food inspector had to pull and condemn a cadaver bird off the evisceration inspection line earlier on 10-27-20 because it was not pulled off previously (b)(6) (b)(6) was informed that the process the establishment is employing is not able to prevent these problems from reoccurring and that the PPIA and Agency regulations do require live poultry to be handled in a manner that is consistent with good commercial practices, and that they do not die from causes other than slaughter. I informed (b)(6) (b)(6) that an MOI would be documented and forwarded to the District Office and District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b)(6) (b)(6) (b)(6) P-17980 Pilgrim's Pride</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M17980+P17980	Pilgrim's Pride Corporation	ZBB3613115018G	18NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, November 18, 2020 at approximately 1130 hours, I, (b)(6) (b)(6) was notified that USDA inspector station 3 had held back a bird for veterinary disposition. After observing this bird, it was determined to be a cadaver. This bird was then shown to the inspection helper to record the disposition and was placed in the condemn barrel. At 1310 hours, while performing a Good Commercial Practices verification in the Live Hang Area, I observed a bird that was hung up on the transfer belt at the cage dumper. I notified (b)(6) (b)(6) (b)(6) production supervisor, to stop the cage dumping until the bird could be removed without being further crushed. Upon removal of the bird, it was determined to have already died from being crushed in the belt. It had gotten hung up at the junction of the two transfer belts. (b)(6) (b)(6) said that he would notify maintenance to fix this hole between the two belts where the birds were getting stuck. At approximately 1317 hours, I observed two live birds entering the scalding in the picking room. After exiting the scalding, the both of the bird's necks and heads were engorged with blood and dark red in appearance. There was no cut to the neck on either bird. A production team member at the rehang station was asked to remove this bird off the line and I then showed (b)(6) (b)(6) (b)(6) both of the cadaver birds. He then took the birds to show the back-up killer and placed the birds in the condemn barrel. The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. According to regulatory requirements, poultry are required to be slaughtered in a manner that is consistent with good commercial practices and in a manner that results in thorough bleeding to ensure that breathing has stopped prior to scalding. The establishment was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b)(6) (b)(6) (b)(6) (b)(6) P-17980</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M20322+P20322	Equity Group Eufaula Div LLC	ATF1001124102G	02DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, December 2, 2020, at approximately 0030 hours, I, (b)(6) (b)(6) SPHV, was conducting a Review and Observation of Good Commercial Practices in the Small bird Live hang area. I observed a pile of 15 dead birds at the end of the live hang belt. There was a live bird on top of the pile; one live bird comingled, being partially covered with dead birds over the back half of it's body. After about 15 seconds, my presence was noticed, and a plant team member came over and picked up the 2 live birds. I then moved about 2-3 dead birds and found another live bird underneath. This bird flapped a wing, and lifted it's head. I pointed it out with the flashlight, and the team member picked it up and hung it on the line. I immediately notified (b)(6) (b)(6) of the incident. Within the hour, I notified (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) (b)(6) of the incident. Live birds intermingled, and/or covered with dead birds may die by means other than proper slaughter.</p>
M2130+P2130	Cooper Farms Processing	HEF3702104614G	14OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0250 on 10/14/2020 while performing a routine Good Commercial Practices task I observed that a top cage door on trailer CF59 was damaged and bent outward so that approximately half of the cage was open. Live turkeys were observed in the affected cage with several being close to the open cage door. There is a considerable distance between the top open cage and the ground. No loose turkeys were observed at this time. (b)(6) (b)(6) (b)(6) was notified of the damaged cage door.</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M27389+P27389+V27389	Pitman Farms	NCO2913102513G	13OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This Memorandum of Interview (MOI) is to document the discussion of the mistreatment of poultry with Establishment P27389 on 10/12/2020 at approximately 13:05. (b)(6)</p> <p>(b)(6) observed a single live duck inside a gray barrel. The barrel contained trash, located directly in the sun, and next to the establishment's chemical storage area. (b)(6)</p> <p>(b)(6) IPP asked why the duck was in the gray barrel. (b)(6) was not sure. Duck slaughtering was completed at approximately 06:15. (b)(6) informed (b)(6) that duck slaughter was completed approximately 6.75 hours ago. IPP and the SCSI asked how long was the duck in the barrel? (b)(6) had no response for the question. SCSI explained that this duck has been in direct sunlight for an unknown number of hours. The duck was breathing heavily (panting) potentially due to being in direct sunlight for unknown number of hours. (b)(6) informed IPP and the SCSI they would gas the bird, slaughter, and dispose of it. IPP informed (b)(6) that a (MOI) would be documented for future reference. The duck removed from the area and taken to the CO2 stunning area.</p>
M32130+P32130+V32130	Dakota Provisions LLC	JEB5906123008G	08DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0500 while performing ante-mortem inspection, IPP observed a dead bird on the ground beside trailer #096592. Upon closer examination, it was noticed that the cage door was open on the top cage, fourth row from the back of the trailer. This is approximately an 8-10 foot drop to the concrete below. The bird appeared to have succumbed to his injuries. The cage door was located on the drivers side and did not appear to be fully functional. (b)(6) and (b)(6) were immediately notified. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46070+P46070	Marble City Meats LLC	KLE1711104621G	21OCT2020	04C05	Poultry Good Commercial Practices	Finalized	On October 20,2020, around 1:00PM, after lunch, IIC was informed by slaughter person that 30 chickens were dead in the crates. IIC had performed an Ante-mortem inspection that morning before the start of slaughter operations and all birds looked fine with no indication of any issues or ailments. However, noticed before lunch that several birds in a crate were open mouth breathing, indicating severe heat stress. IIC informed establishment Owner Matthew Lawrence of issue. Upon hearing this owner investigated issue and return with his results. Owner stated that it was not hot in the kill and nor on the 30ft trailer the birds were being stored in crates on. He further state that he believes that the fault lies on the producer who over stuffed each crates causing birds to suffocate, as well as overheat. Establishment employees sprayed all crates of birds with cold water to help cool down.
M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ1316100708G	08OCT2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1520 I entered the poultry kill room and observed approximately 60 live birds on the floor, including several which had wandered into the picker room, one that was under the rendering belt chute and had been blocked in by a pile of inedible carcasses and parts, and one that was in a dead bird barrel. I also witnessed a plant employee step on a live bird that was on its back amongst a cluster of dead birds in the walkway. I informed Poultry (b)(6) who was running the kill belt lever, that the birds needed to be picked up. I later informed (b)(6) of my findings. At the following weekly meeting, (b)(6) said since all employees in the area were already trained to keep live birds off the floor/pick them up, and the supervisor signed for training only a month ago, corrective actions would include disciplinary action for the foreman in the kill room.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7100+P7100+V7100	Tyson Foods, Inc.	ZHB3621101009G	09OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 07100P, Tyson Foods of Nashville, AR, October 9, 2020, 21:10 hours, In attendance: (b)(6)</p> <p>(b)(6) (b)(6) (b)(6). At approximately 20:45 hours, while performing Ante Mortem and verification of Good Commercial Practices, I witnessed a live bird that had been discarded into a DOA bin. The bird had fallen into the bin was breathing normally and was on top of the pile in a full DOA bin that was no longer the current in-use DOA Bin. The bird was able to hold its head up and look around when (b)(6) (b)(6) removed it from the bin. I notified (b)(6) (b)(6) of the situation and forthcoming MOI. The bird was immediately taken to be hung on the kill line for slaughter. 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 (GCPs) and that they not die from causes other than slaughter. I notified (b)(6) (b)(6) that this MOI will be forwarded to Springdale District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Interview with (b)(6) (b)(6) Evisceration GPM: Are you aware that allowing a live bird to be smothered by DOA's is a failure to comply with good commercial practices? (b)(6) (b)(6) Yes, compliance with good commercial practices is important to Tyson Foods. What is the policy for ensuring live birds are not disposed of with DOA's? (b)(6) (b)(6) The suspect DOA carcasses will be gathered and assessed by the floor personnel to ascertain true DOA status before being placed in the DOA bins. How do you plan to ensure a similar incident does not happen? (b)(6) (b)(6) I will ensure that the floor person is counseled to follow the policy. Respectfully, (b)(6) Tyson Foods of Nashville, AR</p>



Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7100+P7100+V7100	Tyson Foods, Inc.	ZHB2721105527G	27OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 07100P, Tyson Foods of Nashville, AR, October 27, 2020, at approximately 20:30 hours, while performing Ante Mortem and verification of Good Commercial Practices, I witnessed a live bird that had been discarded into a DOA bin. The bird had fallen into the bin was completely buried under a carcass and was breathing normally causing the carcass to move rhythmically. It was near the top of the pile in the current DOA bin that was 3/4 full. The bird was able to hold its head up and look around when GPM (b)(6) (b)(7) unburied it and removed it from the bin. I notified (b)(6) (b)(7) (b)(6) of the situation and forthcoming MOI. The bird was immediately taken to be hung on the kill line for slaughter. I reminded (b)(6) (b)(7) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs) and that they not die from causes other than slaughter. I notified (b)(6) (b)(7) that this MOI will be forwarded to Springdale District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b)(6) (b)(7) stated that the lead and driver had been retrained in animal welfare and he would review their training and decide upon further measures to prevent reoccurrence. Est. 07100P, Tyson Foods of Nashville, AR, October 27, 2020, 20:30 hours, In attendance: (b)(6) (b)(7) Evisceration GPM. Interview with (b)(6) (b)(7) Evisceration GPM: Are you aware that allowing a live bird to be smothered by DOA's is a failure to comply with good commercial practices? (b)(6) (b)(7) Yes. compliance with good commercial practices is important to Tyson Foods. What is the policy for ensuring live birds are not disposed of with DOA's? (b)(6) (b)(7) The suspect DOA carcasses will be gathered and assessed by the floor personnel to ascertain true DOA status before being placed in the DOA bins. After the possible stimulation of the belt loading the DOA bin, the contents of the DOA bin will be assessed for any signs of life, including breathing, movement, and/or blinking. How do you plan to ensure a similar incident does not happen? (b)(6) (b)(7) I will review the training status of the employee handling suspect DOAs. If their training was not up to date, I will train them in current policy. If their training is current, their training will be refreshed and the incident of found live bird in DOA bin documented. I will review the procedures and consult with the APM and PM about adequacy of the procedures. Respectfully, (b)(6) (b)(7) Tyson Foods of Nashville, AR</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M737+P737	House of Raeford - Wallace Div	DHA0109114514G	14NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>P737 House of Raeford-Wallace Division, November 14, 2020 at 07:00 am. In attendance: (b)(6) and (b)(6). On Saturday, November 14, 2020 at approximately 06:15 as I walked from the USDA office to enter the evisceration department, I notified (b)(6) (b)(6) (b)(6) that I was about to begin a Good Commercial Practices (GCP) task. This is the agreed-upon practice at this NPIS establishment as the establishment does not support FSIS personnel stopping the line at the scalders nor FSIS personnel removing birds from shackles. (b)(6) (b)(6) poke on the radio, and a minute or two later, when I walked to the area where the chickens emerge from the bleed tank to go over a drip pan protected walkway and into the scalders, I saw one of the live hang leads awaiting my arrival at Line 1. There were two live chickens without cuts on their necks directly behind him on the floor along a wall. I have not included these in the count as I did not see them pulled from shackles before entering the scalders. The line was running at (b)(4) birds per minute (bpm) (this establishment has a validated line speed waiver and may operate the lines on first shift up to (b)(4) bpm), and within roughly 3.5-4 minutes, I observed the establishment remove 13 birds alive and without cuts on their necks just before entering the scalders. These birds could have died by means other than slaughter. The (b)(6) had called (b)(6) and she and other evis management personnel had come out to help remove birds from shackles. Even with increased establishment assistance it appeared that keeping up with removing live chickens from the line was an issue. I did not, however, see any live birds enter the scalders. At 06:20, I notified (b)(6) that both a Good Commercial Practices (GCP) MOI would be issued and a noncompliance report using the Other Inspection Requirements task to document that I was assuming regulatory control of the establishment's Line 1 and lowering line speed. I lowered line speed to (b)(4) bpm. Because of the agreed-upon practice of having establishment personnel accompany FSIS while observing chickens entering the scalders, and that I did not see any live bird enter the scalders, I chose to issue a GCP MOI and a Other Inspection Requirements noncompliance to document line speed reduction due to loss of process control. Regarding the GCP MOI issued (DHA0109114514G), the establishment needed to immediately take significant corrective actions to ensure compliance with 9 CFR 381.65 (b) -poultry must be slaughtered in accordance with Good Commercial Practices and ensure that breathing has stopped prior to entering the scalders. Regarding the Other Inspection Requirements noncompliance (DHA2610112914N), the establishment was cited with 9 CFR</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>381.69(c)-establishments operating under the New Poultry Inspection System must reduce their line speed as directed by inspectors-in-charge when in their judgement...factors indicate a loss of control. I advised (b)(6) (b)(6) that in one hour another observation of chickens entering the scalders would take place. I advised that as long as the establishment had their process back under control and birds entering the scalders were not breathing, I would release regulatory control of the line. This observation occurred at approximately 07:30 and the establishment's process was back in control, and so I relinquished regulatory control of the line speed on line 1 at that time. (b)(6) (b)(6) said that due to staffing issues on a Saturday, they had placed a trained but inexperienced backup killer on the line just after the kill blade. The establishment's corrective action was to immediately replace her with an experienced backup killer, one of the live hang leads. The establishment's preventative measure was to evaluate the experience level of trained backup killers more fully before assigning them to the line in that position regardless of short staffing issues. 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).</p> <p>Respectfully, (b)(6)</p> <p>(b)(6)</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK041310 1902G	02OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, October 2nd, 2020, at approximately 0845 hours, I, (b)(6) went to the live hang area with (b)(6) after concerns the birds were not bleeding out properly. At that time, the trailer in the bay had only a quarter of the cages left to unload, and a second full trailer was pulled up behind it. While inspecting the birds on both trailers I counted at least 9 loose hens in the bay, including 3 that were congregated underneath the trailer. While there was a bin for collecting DOAs, at least 6 carcasses were on the ground around the trailer. One carcass, on the far side of the trailer near the hang stand, was observed to be mangled and bloody, with a large bloody smear on the concrete where the trailers drive while being unloaded. As the trailer began to pull forward so employees on the stand could reach the remaining cages, several of the birds under it startled and tried to move out of the way. One hen crossed in front of the wheel, and while able to move fast enough to stay out from under it, was pushed forward by the wheel until the truck came to a stop. The hen was then able to move completely out from under the trailer. At that time, Evisceration (b)(6) came out to the live hang bay and FSIS personnel pointed out concerns with the number of loose birds and them congregating underneath the trailers. (b)(6) instructed several employees to collect the birds and dispose of the DOAs on the ground. All the loose birds were collected by employees and hung on shackles appropriately. Over the past two weeks I have observed an increasing number of loose birds in the live hang area when running heavy hen lots. Thursday, October 1st, during morning operations USDA IPP observed over 10 loose hens in the bay and multiple DOAs on the ground, one DOA appeared to have been run over by the trailer. There was no disposal bin in the live hang area to collect DOA carcasses. The Live Hang Supervisor was notified of conditions in the bay and said they would make sure a disposal bin was brought in and would gather up loose birds more often. (b)(6) also talked to (b)(6) regarding USDA IPP concerns carcasses were being run over. In the weekly meeting that morning with Safety and (b)(6) discussed the increasing numbers of loose hens and concerns that birds being allowed to remain loose in the bay or under trailers would be caught under the wheels.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK011310 4830G	30OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0918 hours on October 29, 2020, I, (b)(6) was informed by (b)(6) that the slaughter line had stopped. (b)(6) immediately went back to the slaughter line only to return at approximately 0928 hours to inform IPP that establishment personnel were told to go to break. At approximately 0935 hours, (b)(6) informed me, (b)(6) and (b)(6) that the slaughter line was stopped and (b)(6) asked if UCI (b)(6) lunch break could begin when the line was stopped instead of at the usual 1000 hours. (b)(6) also mentioned that she was currently trying to figure out what to do with the live birds for the following hour while the line was being fixed. Upon hearing that live birds were still hanging, (b)(6) and I informed (b)(6) that the live birds would have to take immediate priority over conversations about changing lunch hours. Upon entering live hang receiving at approximately 0940 hours, I observed live birds hanging from live hang through to the electrical stunner, and dead birds hanging from just past the electrical stunner through past the scalding to immediately prior to the evisceration floor. All birds on the evisceration line had been cleared. I observed approximately 19 birds submerged in water within the electrical stunner with electrical current running, where (b)(6) observed 4 birds in the electrical stunner exhibiting movement. In addition, 3 live birds prior to the electrical stunner were dripping wet and shivering. There were 2 maintenance workers working on fixing the shackle chain outside in the live hang area, but no one was addressing the live birds hanging or the live birds in the stunner. (b)(6) was immediately informed that the electrical stunner needed to be turned off and that live birds needed to be addressed as priority over fixing the line. The electrical stunner was immediately turned off starting at 0944 hours and by 1002 hours, all 19 live birds were removed from the submersion within the electrical stunner. Immediately following that, all live birds prior to the stunner were removed from their shackles. This is a failure to implement Pitman Farms SOP #332 Bird Care during an Equipment Breakdown which states that (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p> <p>(b)(4) I verbally notified (b)(6) that a GCP MOI would be documented for this poultry mistreatment event. There have been no GCP MOI's documented for the same root cause within the past 90 days.</p>



Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7875+P7875+V7875	Joe Jurgielewicz & Son, Ltd.	MKJ1714124112G	12DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This meeting was held with (b)(6) Complex &amp; Special Projects Manager. At approximately 1120 hours, while conducting the Good Commercial Practice task I observed the following issues in the live hang area. I observed an employee in the live hang area carry at least five (non ambulatory) ducks from the truck by the neck and place them on top of the ducks that were already located in front of the conveyor into the tunnel. As the employee turned and noticed me and another employee made who also saw me call out to all the employees in Spanish. Only one employee was observed taking this action all the other employees observed were placing the ducks on the floor at the end of the conveyor. I observed the employees wait until the ducks that were gathered along the entry point of the tunnel had cleared before additional ducks were brought to the area. I relayed by observation to (b)(6) immediately afterward since (b)(6) occupied due to staffing issues.</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1137	Tyson Foods, Inc.	YBO5814120 703G	03DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday 12/02/2020 at 1901 hours, while performing a Good Commercial Practice task in the live hang room, I, (b)(6) observed two (2) live, weak young chickens in the catch bin at the end of the conveyor belt with approximately ten (10) dead-on-arrival chickens (DOA). Both chickens, one too small to be processed and the other of normal size, were underneath the pile of DOAs. No supervisor was available at the time, therefore the (b)(6) was made aware of the situation. He elected to euthanize the chicken that was too small to be processed by cervical dislocation and the other chicken was hung back on the line for processing. (b)(6) was made aware of the situation. At 1934 hours, another young, live chicken was observed in the catch bin at the end of the conveyor belt with a DOA chicken. (b)(6) was again made aware of the situation and removed the chicken from the catch bin. He then hung the chicken on the line to be processed. (b)(6) was made aware of the situation. This has been an ongoing issue and was previously discussed and documented in two weekly meetings, dated November 10, 2020 and November 24, 2020. Tyson management has had a meeting with plant personnel, specifically live hangers, on how to verify if a chicken is still alive and breathing before placing it in the catch bin with the DOAs. This type of situation presents concern for inspection personnel as there is potential for the live birds to be smothered by the DOAs. 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. 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
P1137	Tyson Foods, Inc.	YBO3721125 523G	23DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday 12/23/2020 at approximately 1651 hours, while performing a Good Commercial Practice Verification task in the kill room, (b)(6) (b)(6) observed a live chicken travel past the automatic knife, as well as the back-up cutter, on line #1 without the neck being cut. This chicken then entered the scalding tank alive. At 1659 hours the cadaver was observed at the auto transfer station, line #1. (b)(6) (b)(6) was instructed to remove the cadaver from the line. The bird was immediately presented to (b)(6) to show that no cut was present on the neck. This cadaver was then condemned, by (b)(6) due to adulteration. This type of situation presents concern for inspection personnel as regulations require that live poultry do not die from causes other than slaughter. (b)(6) went back to the kill room and observed the automatic knife and back up cutter on the affected line for the next twenty minutes. During this time, no more deficiencies as described in this MOI were observed. Tyson Management has noted in the past that they take humane handling of animals seriously. (b)(6) stated that he will make sure to meet with the back-up cutter for a refresher training course on humane handling of poultry. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is needed. (b)(6) (b)(6) (b)(6)</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB5310102 529G	29OCT2020			Finalized	<p>At approximately 9:40 am, a brief power outage occurred within the establishment (Perdue Farms P-1243). This prompted me, (b)(6) to walk out onto the evisceration floor where I noticed both lines were stopped. I proceeded to walk into the kill room to ensure the establishment was taking appropriate measures concerning the live birds in the stun machine; at this time (9:42 am) I started a timer on my stopwatch.</p> <p>During my time in the kill room establishment employees were seen in the area, but no one was taking the initiative to follow the establishment's humane handling procedures; the water was not drained nor was the power turned off. At approximately 9:47 am both lines restarted, and this is when I stopped my timer which displayed 5 minutes and 23 seconds, which is how long the birds were left in the stun machine with their heads submerged below water.</p> <p>At 12:54 pm there was another brief power outage which resulted in both evisceration/picking lines to stop. I observed the same incident which occurred at 9:40 am; line #1 resumed at approximately 12:58 am and line #2 resumed at approximately 1:00 pm. 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.</p> <p>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). A MOI (record no. XLB3410083705G) was written on August 5th, 2020 which documented similar findings.</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB4009110 116G	16NOV2020			Finalized	<p>At approximately 8:25 am, while performing a routine Poultry Good Commercial Practice verification, I (b)(6) (b)(6) (b)(6) observed numerous (roughly 20 - 25 birds) DOA carcasses in the small enclosure at the DOA belt drop off. During my observation, an establishment employee was actively removing live and dead birds from this enclosure. As I continued to observe this employee remove dead birds from the top of the pile, I noticed live birds which were previously underneath the dead birds, breathing. After these observations were made (b)(6) and (b)(6) were notified. 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>
P1243	Perdue Foods, LLC.	XLB2309120 119G	19DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On December 19th, 2020 at approximately 10:15 am, while performing a routine Poultry Good Commercial Practice (GCP) verification, I (b)(6) (b)(6) observed a live bird in the DOA bin outside by the cage dumping area. I observed this live bird with green denaturant on its feathers, surrounded by dead carcasses and attempting to stretch out its neck and open its mouth gasping for air. Immediately after this observation was made I asked an employee to call for the (b)(6). When (b)(6) arrived, I informed him of my observations and the forthcoming GCP MOI. Agency regulation require that 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1254+V1254	Koch Foods of Ashland, LLC	YFA0514100516G	16OCT2020	04C05	Poultry Good Commercial Practices	Finalized	Koch Foods of Ashland P1254, 515 Tyson Rd. Ashland, AL 36251 On October 16, 2020 at approximately 9:55 hours, I observed less than perfect Good Commercial Practices (GCP) near the cage dump area of the establishment. While performing Ante Mortem Inspection and a Good Commercial Practice Check, I observed one live young chicken in the dead-on-arrival (DOA) dumpster that contained approximately twenty DOA chickens adjacent to the cage dumper. The live chicken was observed sitting upright at the top of the DOA pile, breathing regularly with its eyes closed. I looked for a member of the management team, I could not find anyone in the immediate vicinity or in their offices, so I called the plant manager, Mr. Tim Worthy and explained my findings at 10:01 hours. He stated he would get it taken care of. I proceeded back outside to finish my GCP task and verified that the live chicken was removed from the DOA dumpster and placed in the adjacent holding cage. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 16, 2020, (b)(6) (b)(6)
P1254+V1254	Koch Foods of Ashland, LLC	YFA5413112002G	02NOV2020	04C05	Poultry Good Commercial Practices	Finalized	Koch Foods of Ashland P1254, 515 Tyson Rd. Ashland, AL 36251 On November 2, 2020 at approximately 09:15 hours, I observed less than perfect Good Commercial Practices (GCP) near the cage dump area of the establishment. While performing Ante Mortem Inspection and a Good Commercial Practice Check, I observed one live young chicken in the dead-on-arrival (DOA) dumpster. The dumpster was nearly full and contained approximately fifty DOA chickens and litter debris. The chicken was observed at the back, right corner of the dumpster when looking into it. It was near the top of the DOA pile, partially covered by another DOA young chicken. I observed the bird move its head and it exhibited irregular gasping respirations. I notified (b)(6) of my findings at 09:17 hours. Plant personnel removed the young chicken from the dumpster, verifying it was alive, and placed it in the adjacent holding cage. At 10:05 hours, after finishing my check, I returned to the office and called Tim Worthy, plant manager, to discuss my findings. He informed me that he and other department managers were already working on corrective actions. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on November 2, 2020, (b)(6) (b)(6)



Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1254+V1254	Koch Foods of Ashland, LLC	YFA2613112803G	03NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 3, 2020 at approximately 09:55 hours, I observed less than perfect Good Commercial Practices (GCP) near the cage dump area of the establishment. While performing Ante Mortem Inspection and a Good Commercial Practice Check, I observed one live young chicken in the dead-on-arrival (DOA) dumpster. The dumpster contained approximately twenty DOA chickens. The chicken was observed at the front, right corner of the dumpster when looking into it, lying breast up, on top of the DOA pile. I observed the bird's breast rising and falling with rapid respirations. I notified (b)(6) of my findings and the forthcoming GCP MOI at 09:57 hours. (b)(6) verified my findings, took corrective actions, and informed the rest of the management team. Tim Worthy, plant manager, stated that cervical dislocation/decapitation of all DOA chickens would begin immediately to ensure live birds will not be placed in the DOA dumpster. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on November 3, 2020, (b)(6) (b)(6) (b)(6)</p>
P1254+V1254	Koch Foods of Ashland, LLC	YFA0514113425G	25NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Koch Foods of Ashland P1254, 515 Tyson Rd. Ashland, AL 36251 On November 25, 2020 at approximately 08:40 hours, I observed less than perfect Good Commercial Practices (GCP) at the cooling shed which housed six trailers loaded with live chickens on the west side of the establishment. While performing Ante Mortem Inspection and a Good Commercial Practice Check, I observed one live young chicken with its head stuck in the door of a cage module. The module was the last one at the rear of the trailer parked in bay 5, second cage from the bottom, located on the passenger side of the trailer. The chicken was observed breathing regularly with its beak open, misaligned by approximately one inch horizontally, and trapped near the top corner of the cage door. I notified (b)(6) of my findings and the need for immediate action at 08:45 hours. When I returned to the USDA office, plant manager Tim Worthy telephoned regarding a different matter at which time I informed him, along with (b)(6) of my findings. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on November 25, 2020, (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1362	Tyson Foods, Inc.	LPC2120104 807G	07OCT2020			Finalized	<p>At 1837 hours on 10/07/2020 while performing my GCP task I observed a live bird in the DOA bin. It was in the rear area of the bin, with its head sticking up and its eyes open. I was able to locate a team member with a radio who I asked to call (b)(6). While waiting for Hugo to respond more birds continued to fall on the live bird. At that time a team member from Live Hang came out and was asked if they could get the bird for me. By this time other birds had covered up the live bird. The bird was removed from the bin and began flapping its wings and moving its head around. The Live Hang team member took the bird back to the live hang area to be rehung. I went back to USDA office to wait for (b)(6) and notify him of the MOI. This will be addressed in the next weekly meeting.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1480	Tip Top Poultry, Inc.	JBA0521114 519G	19NOV2020			Open	<p>On November 17, 2020 at approximately 2125 hours as I was conducting "Poultry Good Commercial Practices" task, I (b)(6) observed multiple birds on the production kill line that appeared to have a very small nick on the neck area of the birds and was not bleeding properly as well as eyes still open and looking around and very much conscious. After observing multiple birds of this nature within three minutes, I notified the (b)(6) (b)(6) (b)(6) at approximately 2128 hours. When (b)(6) arrived, I asked (b)(6) to stand and watch the conditions of the birds prior to the scalding tank. (b)(6) (b)(6) witnessed birds with very small nicks and have not bled out entering the scalding tank. I then asked, "What was the cause of this issue?" I proceeded to inquire if this was a mechanical or a human issue that could be adjusted. The maintenance department then came to see what the issue could have been and while all four of us (1 USDA Inspector, 1 Live dock Supervisor, and 2 Maintenance men) was standing in the picking room we observed more birds that were not cut at all on the neck area as well as birds that may have had a small nick that made it look as though the bird neck wasn't cut at all. I, (b)(6) (b)(6), and multiple plant members observed a total of 12 birds that were removed from the kill line within 30 minutes. The kill line was stopped, and birds were removed from the line every time this was observed while both the Live Dock department as well as the Maintenance department tried to rectify this issue. 9 CFR 381.65(b) states, "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Blood from the killing operation must be confined to a relatively small area." FSIS Directive 6110.1 states, "If birds hung on the slaughter line die before slaughter because of mishandling, or if birds are being killed in a manner that does not comply with GCP as defined in 9 CFR 381.65(b), the resultant product is adulterated under the PPIA. This includes the treatment of all birds brought onto the official premises of a slaughter plant, not just those entering production. IPP are to issue an NR for noncompliance with 9 CFR 381.65(b) (failure to handle the birds in accordance with GCP) when an ongoing pattern or trend develops where birds are not being slaughtered in a manner that results in thorough bleeding of the carcasses, that results in birds entering the scalding before their breathing has stopped, or that otherwise involves their being handled in a systematic way that results in their dying otherwise than by slaughter." If it had not been for me (b)(6) (b)(6) stopping the kill line some of the birds would have entered the scalding tank, alive and still breathing. No preventive measure has been given from the establishment to prevent</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>this from occurring again. To try to correct this issue, the maintenance department made an adjustment to the kill blade and the Live Dock Supervisor removed the team member that was feeding the birds necks into the kill machine and replaced the backup killer's dull knife. After speaking with the (b)(6) (b)(6) on 11/18/2020, about the incident that occurred on 11/17/2020, (b)(6) (b)(6) instructed the 2nd shift Inspectors if this occurs again, to stop the process until it can be brought back in control.</p>
P164	Tyson Foods Inc	IJM4421104806G	06OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On the morning of October 05, 2020 at approximately 0104, hours, while performing a portion of the Good Commercial Practice task as (b)(6) (b)(6) and (b)(6) (b)(6) were observing the conditions in the Picking room area in the Establishment's Evisceration department. (b)(6) (b)(6) and (b)(6) (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, lifting its head and looking around. We informed (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) of our observations, and (b)(6) (b)(6) was notified of the forthcoming GCP MOI.</p> <p>(b)(6) (b)(6) 9 (b)(6) (b)(6)</p>
P164	Tyson Foods Inc	IJM4520113603G	03NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 03, 2020 at approximately 0420 hrs. I, (b)(6) (b)(6) observed less than Good Commercial Practices (GCP). On the back dock, while performing a Good Commercial Practice Task, I observed two live birds inside the DOA bin. The head was still attached to the birds. One small bird and one medium size bird was breathing and constantly moving. (b)(6) (b)(6) Live Hang Supervisor was notified at approximately 0424 hrs of my observations. (b)(6) (b)(6) verbally informed team member to humanely euthanize the small bird and the medium sized bird was put back into production. (b)(6) (b)(6) immediately notified general (b)(6) (b)(6) notified (b)(6) (b)(6) at approximately 0422 hrs. of the findings while performing the GCP Task. Establishment management was notified of the forthcoming GCP MOI documenting these observations.</p> <p>(b)(6) (b)(6) (b)(6) (b)(6)</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P164	Tyson Foods Inc	IJM3022110403G	03NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2112 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, I, (b)(6) (b)(6) (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 observed lifting its head and blinking its eyes. I informed (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) of my observations. At approximately 2151 hours, while performing a portion of the Good Commercial Practice Task, I went back to observe the birds entering the scalding in the Picking room area in the Establishment's Evisceration department. I, (b)(6) (b)(6) (b)(6) observed a live bird entering the scalding tank for Picking Line # 2. No cut was evident on the bird's neck area. The bird was alert, looking around and blinking its eyes. I informed (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) of my observations of another live bird going into the scalding, and of the forthcoming GCP MOI documenting these observations.</p> <p>(b)(6) (b)(6) (b)(6)</p>
P17766	Southern Hens, Inc	SSN0409123117G	17DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/16/2020 at approximately 1510 - 1513 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the Good Commercial Practices verification task. In the back-dock area, I, (b)(6) (b)(6) IIC, witnessed 2 live birds commingling with dead bird carcasses within the DOA bin. The first live bird I observed was on its side and eyes opened looking around. The bird was alert and vocal when manipulated. The second live bird was crouched under two bird carcasses in cold water. This live bird was also alert and vocal when manipulated and attempted to run off before being captured. I informed (b)(6) (b)(6) of my observations, and of the forthcoming GCP MOI documenting these events.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN0717125 829G	29DEC2020	04C05	Poultry Good Commercial Practices	Finalized	On 12/29/2020 at approximately 1641 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the Good Commercial Practices verification task. In the back-dock area, I, (b)(6) (b)(6) witnessed 1 live bird being ran over by a trailer. The bird was in front of the second set of tires closest to the loading area. The trailer began to move and crushed the bird. The trailer driver was then instructed to reverse so that the bird could be removed. The bird was still flapping its wings and gasping for air. (b)(6) (b)(6) was present at the time, and in order to alleviate the animal's suffering, the head was rapidly removed. (b)(6) was notified of my observations, and of the forthcoming GCP MOI, documenting these events.
P18414	MB Consultants LTD	JY113061115 25G	25NOV2020			Finalized	On 11-24-2020, approximately at 1.00pm IPP informed plant manager Phil that I noticed scalpel blade this morning on floor near kill room. Same thing was noticed few weeks ago. IPP was concerned about their reuse. Phil assured to IPP that those blades are non-reusable and will ask killer persons to dispose them properly every time.
P1949	Simmons Prepared Foods, Inc.	KLA3307125 721G	21DEC2020			Finalized	12/21/2020 Upon entering the live hang room, SCSI observed the following good commercial practice concerns: Line 1 live hang belt was piled so high with birds that the live hang team members could not hang birds on the shackles. The Line 1 live hang team members were walking on a platform completely covered/piled with dead and live birds. Approximately 80 dead birds were on the concrete floor with one team member making an attempt to pick them up and put into condemn barrels. 11 condemn barrels were being used to hold dead birds while two additional team members continuously carried barrels to the DOA dumper. Numerous live birds were under the Line 1 live hang team members platform and the live hang belt. Several live birds were observed under the Line 2 live hang belt. Several dead birds were observed on the Line 2 live hang team member platform. Condemn barrels were observed being dumped at the DOA dumper and carried up to the condemn trailer without an application of a denaturant. These concerns were discussed with management members (b)(6) It was stated that an error in communication was the main cause of these concerns and that videos were being observed so corrective actions can be specific to those responsible. IPP remained in the area until all birds were handled appropriately and all dead birds were retrieved and denatured correctly.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P208+V208	George's Processing, Inc.	XIC3215105 630G	30OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 30, 2020 at approximately 1450 hours while walking through the live hang area I observed that the live hang belt for Kill Line #1 was not operating. Several maintenance personnel appeared to be performing repair on the belt at this time. As I walked through the live hang area I observed approximately 200-300 dead chickens near the entrance from the dumping area on the live hang belt for Kill Line #1. Several plant employees were pushing the dead chickens down the belt to allow them to be taken to the offal auger for removal. Live (b)(6) was in the area and informed me that when the live hang belt had stopped working the dump station operator continued to dump chickens onto the belt, causing live birds to pile up on top of each other. The dead chickens appeared to have died by smothering as a result of this pile up. Chickens dying other than by slaughter reflects poor commercial practices for handling live poultry. I remained in the live hang area and observed several plant employees transferring live chickens from the live hang belt on Kill Line #2 to the Kill Line #1 live hang belt. I observed an employee carrying multiple chickens by the head and by the wing, which is not consistent with poultry good commercial practices. I immediately verbally rejected the Kill Line #1 live hang belt for use at 1500 hours to stop the process of transferring chickens between belts. I informed (b)(6) that handling live chickens by the head or wing was not appropriate. He immediately counseled the employees to correct the improper handling of live chickens and I released the belt for production at 1502 hours. At 15:20 I had a discussion with (b)(6) who had been made aware of the poor commercial practices in the live hang area. He informed me that disciplinary action and additional training would be performed with live hang employees to prevent future occurrence. At 15:40 Live (b)(6) notified me that disciplinary action had been implemented for improper handling of live chickens and that all live hang employees would receive additional training on live chicken handling and poultry good commercial practices. On 11-2-2020 I confirmed with (b)(6) that the training had been completed. He stated that (b)(6) had also been present during the training.</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P3	Mountaire Farms of Delaware, Inc,	OCG1122113 411G	11NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On the evening of November 11, 2020 at approximately 2225 hours while completing GCP/Antemortem verifications, the following was observed. (b)(6)</p> <p>(b)(6) found two birds in a bay of the Establishment P3 live holding shed. This bay did not have a trailer in it. The one bird was live and unharmed. The other bird was lying breast down and crushed across its neck and wings, and the head was no longer attached to the neck. The skin and feathers of the anterior was also ripped off the carcass back. I brought this to (b)(6)</p> <p>(b)(6) attention, and he took the dead crushed bird to the be tanked and the live bird to the dumper. It is reasonable to conclude that this crushed bird died by being ran over by a tire, not 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. (b)(6)</p> <p>(b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6)</p> <p>Mountaire Farms of Delaware, Establishment P3 29005 John J Williams Highway Millsboro, DE 19966</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P3	Mountaire Farms of Delaware, Inc.	OCG2922115 718G	18NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2300 hours on November 18, 2020, Inspector (b)(6) (b)(6) while completing GCP/Antemortem verifications, the following was observed. At Establishment P3, below the roller line leading to the east live bird dumper, a dead bloody chicken was found about 25 feet from the loading end. The skin and feathers were scraped off the breasts and when Live Hang (b)(6) picked up the bird, it was obviously dead. The roller line consists of hydraulic powered rollers and steel grates between the gaps from the rollers. Looking directly above where the bird was found, the steel grate was torn open, and there was fresh blood on the jagged edges of the grate tear. I also showed Live Hang (b)(6) this deficiency as well. It is reasonable to conclude that this chicken died by getting caught in the steel grate opening, not 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. (b)(6) (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6) (b)(6) Mountaire Farms of Delaware, Establishment P3 29005 John J Williams Highway Millsboro, DE 19966</p>
P3	Mountaire Farms of Delaware, Inc.	OCG3109122 602G	02DEC2020	04C05	Poultry Good Commercial Practices	Open	<p>On the morning of December 2, 2020 at approximately 857 hours while completing Good Commercial Practices / Antemortem verifications, the following was observed. (b)(6) (b)(6) found a crushed bird in bay 5 of the live holding shed under a trailer. The breasts were exposed, feathers and wings still attached to the carcass. This bird was crushed flat and muddy, suggesting that it had been lying on the ground for several hours and was ran over several times. I showed the crushed bird to live hang (b)(6). He had an employee scoop up all the parts of the bird with a shovel and dispose of it. It is reasonable to conclude that this bird died by being ran over by a truck tire, not by slaughter. No other significant finding 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. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6) (b)(6) SCS Mountaire Farms of Delaware, Establishment P3 29005 John J Williams Highway Millsboro, DE 19966</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P308	Koch Foods, Inc	SPL4903101421G	21OCT2020			Finalized	To: (b)(6) At approximately 0311 hours, while performing the Good Commercial Practice task (b)(6) was observing the conditions in the Live Hauling area. (b)(6) observed a live bird breathing, partially covered by a pile of DOAs inside the small bird DOA bin. She immediately notified nearby Koch team member, (b)(6) of her findings. (b)(6) removed the bird from the DOA bin and the bird was humanely euthanized by a team member by cervical dislocation. (b)(6) was notified of the less than Good Commercial Practice observation and of the record of that observation with this GCP MOI. (b)(6) (b)(6)
P308	Koch Foods, Inc	SPL4909120814G	14DEC2020	04C05	Poultry Good Commercial Practices	Finalized	To: Mr. John Waggoner, Plant Manager Koch Foods of MS, LLC 4650 Hwy 80 E. Morton, MS 39117 Reference: MOI #SPL4909120814G Task #SPL42091223141 At approximately 0656 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) Angelia Cross observed a live bird breathing but covered by a pile of DOAs inside the large DOA bin. I immediately notified nearby Koch team member, (b)(6) of my findings. (b)(6) was informed and observed the bird inside the DOA bin. The bird was removed from the DOA bin. The bird, once freed, began to flap its wings with eyes open and alert. I informed (b)(6) of the forthcoming issuance of a GCP MOI documenting these observations. (b)(6) (b)(6) (b)(6)
P308	Koch Foods, Inc	SPL3210120317G	17DEC2020	04C05	Poultry Good Commercial Practices	Finalized	To: Mr. John Waggoner, Plant Manager Koch Foods of MS, LLC Morton, MS 39117 Reference: MOI #SPL3210120317G At approximately 0645 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 but covered by a pile of DOAs inside the large DOA bin. I immediately notified nearby Koch team member, Demetric, of my findings. The bird was immediately removed from the DOA bin by (b)(6) Demetric. The bird, once freed, began to flap its wings with eyes open and alert. (b)(6) Live Hauling Area Supervisor was informed and observed the bird from the DOA bin. (b)(6) (b)(6) was informed of the forthcoming issuance of a GCP MOI documenting these observations. (b)(6)

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P39	Pine Manor Inc.	ULL0420111 604G	04NOV2020	04C05	Poultry Good Commercial Practices	Open	<p>On Wednesday, November 4th, 2020 at 17:48, I (b)(6) (b)(6) P00039) while performing a Good Commercial Practices (GCP) task, observed a live chicken in the bottom of one of the DOA barrels at the end of the conveyors at the hanging platform. It was a small sized chicken (less than 2 lbs. in weight) and there were 2 larger (5-6 lb.) DOA chicken carcasses also in the barrel. The chicken did not appear to be in any distress and was standing on the bottom of the barrel with it's head down. I immediately notified (b)(6) (b)(6) (b)(6) (b)(6) quickly retrieved the live chicken from the barrel and humanely euthanized and disposed of it. While the chicken did not appear to be in any distress, it is reasonable to assume that it would have been crushed to death as more carcasses were added to the barrel as the slaughter kill continued. I must remind the plant that the Poultry Products Inspection Act (PPIA) and USDA/FSIS Regulations do require that live poultry do be handled in a manner that is consistent with good commercial practices, and that they do not die from causes other than 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 the USDA/FSIS guidelines concerning treatment of live poultry prior to 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>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P425+V425	Northern Pride, Inc.	MYG0808111 318G	18NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Thursday 11/12/20 at approximately 11 am I was called to the evisceration by (b)(6). He informed me that he had condemned 4 birds as cadavers. I proceeded to the stun/kill area where I performed a 5 minute, 200 bird check. During my check I observed 2 live birds. I immediately informed (b)(6) and Plant manager Eric Eastman of my findings. At approximately 11:50 am I performed another 5 minute, 200 bird check, and observed no issues at this time. Mr. Eastman informed me that the corrective action taken was increasing the amperage of the stunner. At approximately 1:15 pm I was called back to the line by (b)(6) where he had hung-back a cadaver bird at my request. After further examination of the carcass I determined that the neck cut was ineffective. I then informed Eric Eastman, (b)(6), and (b)(6) of my findings. The kill continued until approximately 2:00 pm with no further issues. A meeting was held Friday 11/13/20 between myself, (b)(6) and (b)(6). I was then informed that the 2nd corrective action that was taken the previous day was instructing the backup cutter to be more attentive in watching for live birds, and make more thorough cuts.</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P445	Wayne Farms, LLC	FKA1713122 109G	09DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/4/2020, at approximately 2040, while performing the Good Commercial Practices (GCP) Task, I observed one live bird in the DOA condemn vat in the live receiving department. The bird was breathing and still had its head attached. There were also approximately 15 dead birds visible on the surface of the vat without their heads removed or denaturant applied. (The normal procedure is to remove the head before placing the bird in the DOA vat). The vat was nearly full and the fork lift was in place to transport the vat to offal. (b)(6)</p> <p>(b)(6) was beside me when I noticed the live bird. He removed the bird from the vat and placed it on the Live Hang Belt. (b)(6) was notified at 21:50. I also discussed my findings with (b)(6). If the live bird would have remained in the DOA condemn vat, it is likely it would have died by asphyxiation due to being smothered by dead birds being placed on top of it in the DOA condemn vat or in offal. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. I recommend that management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. A copy of this document can be provided on request. Please provide an explanation for this incident. A copy of this MOI and your response will be forwarded to the Raleigh District Office and the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P45910	SANDERSON FARMS, INC	GRI0706125 022G	22DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On December 22, 2020 approximately 0522H In the Picking Area near the Scalders tank I observed the following issue. While performing a Good Commercial Practices Verification I observed two birds flapping their wings on the final approach to the Scalders Tank and entering the scalders. No supervisor was nearby so I went and found (b)(6) and informed him of this issue. (b)(6) went to adjust the equipment and came back to the scalders. (b)(6) (b)(6) was standing beside me and we observed another bird flapping slightly as it was approaching the scalders system one (b)(6) reached out and pulled this bird off the line but as he was walking away two more live birds entered the scalders, I ask (b)(6) to stop the line until the problem was corrected. He stopped the line and called for maintenance to correct the problem. While maintenance was correcting the problem with system one, I watched as the birds entered the scalders system 2 and observed a bird flapping slightly as it entered the scalders. I told (b)(6) there was an issue on this line also. We watched as birds entered the scalders when another bird was having involuntary muscle movement on the final approach to the scalders, (b)(6) got this bird off the line before it entered the scalders. He was walking away when two more birds that was slightly flapping was approaching the scalders I got his attention and we both witnessed the birds enter the scalders; (b)(6) stopped the line and notified Maintenance. Maintenance evaluated the equipment and adjusted the stunners on both lines. The birds were not being stunned properly. I notified (b)(6) Fulton of the plants failure to comply with 9 CFR 381.65 (b) and I would be issuing a Memorandum of Interview (MOI) for failure to follow good commercial practices. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and live poultry should not die of causes other than by slaughter. The Federal Register on Treatment of Live Poultry before Slaughter gives recommendations on how to prevent these occurrences.</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P4602A	NEW MARKET POULTRY, LLC	YCG0113123 701G	01DEC2020	04C05	Poultry Good Commercial Practices	Finalized	On 12/01/2020 at 1345 hours, I was inspecting Lot 3 as part of the Good Commercial Practices verification task. Upon ascending the outside staircase to the stoop outside of the live hang shelter, I noticed movement from one of the condemned heads of poultry in a yellow USDA condemned barrel that was parked on the stoop. On top of the pile of carcasses condemned was a live rooster still breathing, moving, blinking, and defecating. I garnered the attention of the line lead, demonstrated the live rooster intermingled with condemned carcasses, and observed him euthanize the rooster by cervical dislocation. The barrel in which the live rooster was lying was full to capacity and stationed where barrels are placed prior to emptying in a common dumpster. Had I not been present to intervene, it is reasonable to conclude that this rooster may have died by means other than regulations approved slaughter or euthanasia methods thus representing noncompliance with 9 CFR 381.65(b).
P4602A	NEW MARKET POULTRY, LLC	YCG0206122 702G	02DEC2020	04C05	Poultry Good Commercial Practices	Finalized	On 12/02/2020 at 0645 hours, I was inspecting operations in the live hanging area as part of the Good Commercial Practices verification task. I was inspecting the contents of the yellow USDA condemned barrels used to contain Dead on Arrival (DOA) carcasses. In the one nearest the shackle line, I saw that there was one chicken alive and moving head down with the DOAs unable to correct its posture. I kept my flashlight tracked on the live bird and garnered the attention of the area line lead to show him the live chicken in the condemn barrel. The lead extracted the chicken held it for my inspection, and I saw that it was in a grossly fit condition for slaughter and permitted him to hang the chicken in the shackle line. This incident occurred soon after a similar documented event on 12/01/2020 around 1345 hours in which I discovered a live rooster in a yellow barrel on top of the DOAs which was sitting on the stoop outside of the live hang building. The Poultry Products Inspection Act of 1957 and agency regulations pursuant to it require that poultry be handled and slaughtered in accordance with good commercial practices. The negligent placement of live birds in condemned barrels is mistreatment of live poultry specimens. The repeating reoccurrence of said mistreatment, construable as lost process control over GCPs, may be documented as noncompliance with 9 CFR 381.65(b).

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P46826	SHENANDOAH VALLEY ORGANIC	BOK0310124 017G	17DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/17/2020 at about 1050 hours, I was inspecting live hanging operations as part of a Good Commercial Practices verification of Lot 2. While I was in the blood room, I inspected a yellow barrel intended to store inedible/condemned carcasses. While examining the carcasses, I noticed that there were at least two (2) chickens alive, moving, breathing, and slowly blinking. I garnered the attention of the area lead supervisor and showed the alive chickens to him. After removing the alive birds, three (3) more were discovered for a total of five (5) living chickens in an inedible/condemned barrel intermingled with Dead on Arrival (DoA) carcasses. I did not determine any condemnable lesions antemortem and determined that these chickens would bleed out if slaughtered, so I permitted them to be taken to the live hang line and hung. USDA regulation 9 CFR 381.65(b) strictly requires that all live poultry, once on official premises, die by no means other than regulatory slaughter or, if rejected by the plant or condemned antemortem by an IIC, euthanasia. Alive birds sent to rendering would be killed by non-regulatory means and considered cadavers. Had I not been present to intervene, it is reasonable to conclude that these chickens would not have died by methods approved by regulation. The ambient temperatures on this day of operation were below freezing and birds can be mistaken for DoA due the effects of the cold on their behavior and responsiveness to stimuli. Regardless, it is incumbent on the establishment to accommodate for the weather's effects on its live poultry and take adequate measures to confirm that birds condemned as DoA are truly dead or euthanized if they are judged unfit for slaughter. A reasonably determined pattern of negligence in this regard may be documented in a Noncompliance Record as a violation of 9 CFR 381.65(b).</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT0707112 606G	06NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 5, 2020, at approximately 0430 hours, while conducting antemortem inspection at Lincoln Premium Poultry (Est. P48304) in the lairage room, I observed a poultry good commercial practices (GCP) concern. The top screen of a transport module on Line 3 was not closed all the way, leaving a gap where the chickens could get out. The tops of the transport modules are approximately 10-15 feet above the floor. Below this module, there was a dead chicken on the floor with blood on the wing feathers and under its head. There were also two live chickens on the floor beneath this module. I observed another loose live chicken perched on the top edge of a different transport module on Line 3, approximately 15 feet off the ground. The screen covering the module was not closed all the way. I observed three loose live chickens on the floor underneath line 2, and one loose live chicken under line 1. There were also two chickens with their wings stuck between the module trays on line 2. I notified live hang (b)(6) of the poultry good commercial practices concern. He and another establishment employee retrieved the live loose chickens and placed them back into modules. He was not able to retrieve the loose chicken perched on top of the module at that time due to safety reasons. 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 (b)(6) to discuss the situation and notify him that a GCP MOI would be documented. (b)(6) addressed the issue right away. There was a short-staffing issue in live receiving at the time the modules were unloaded. He said he would review the expectation that all modules should be checked carefully, regardless of staffing, even if this necessitated a change in process and instructed the live receiving employees to 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB0006100 401G	01OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 (b)(6) At approximately 0546 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b)(6) (b)(6) (b)(6) who stopped the line before the bird could enter the scalding and had the bird removed from the line by (b)(6) (b)(6) After removing the bird from the line, it was observed that there was a small shallow cut on the neck which would not have allowed the bird to bleed out properly. (b)(6) (b)(6) took the bird back to live hang to show it to the backup cutter. (b)(6) (b)(6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. (b)(6) (b)(6) instructed the backup cutter to pay more attention to the smaller birds and to make deeper cuts. I discussed my finding with (b)(6) (b)(6) and (b)(6) (b)(6) and notified them of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b)(6) (b)(6) (b)(6) was also notified my findings.</p> <p>There was a similar occurrence documented on 8/8/20 on MOI RHB2307085108G (b)(6) his 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) (b)(6) (b)(6) or (b)(6) (b)(6). Respectfully,</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB2904110 205G	05NOV2020			Finalized	<p>On 11/05/2020 at 0206 hours I was conducting a Good Commercial Practice verification task in the kill/picking area which is behind the evisceration department. While observing the birds on the line after they had exited the blood tunnel and prior to the first scalding, I identified a bird that had its head elevated and was looking around. The line was stopped, and the bird was removed from its shackle. I observed the bird breathing, blinking, and looking around. Upon further examination I noted that the bird did not have a cut on its neck. I discussed the concern with (b)(6) and later with (b)(6). I reminded them that per regulation 381.65(b) in CFR 9, poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to entering the scalding. The bird was returned to the live hang area and placed on the receiving line. (b)(6) had a discussion with the back-up cutter about the issue and reported he would be monitoring the back-up cutter during the remainder of the shift to verify that there would be no further issues. I continued monitoring the birds on the line before they entered the scalding and saw no further issues. The last occurrence of a similar issue was documented on 10/01/2020. This MOI will be forwarded to the District (b)(6) and to the circuit (b)(6). If you have any questions you can contact me or the (b)(6). Respectfully, (b)(6)</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB4811114 123G	23NOV2020	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 1116 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b)(6) (b)(6) who stopped the line before the bird could enter the scalding and had the bird removed from the line. After removing the bird from the line, it was observed that there was a small shallow cut on the neck which would not have allowed the bird to bleed out properly. (b)(6) (b)(6) gave the bird to (b)(6) (b)(6) who took the bird back to live hang to show it to the backup cutter. (b)(6) (b)(6) performed cervical disarticulation on the bird and made a deep cut on the neck to allow proper bleeding. (b)(6) (b)(6) then hung the bird back on the line at the end of the bleed tank. (b)(6) (b)(6) instructed the backup cutter to pay more attention to birds that might need a deeper cut. I discussed my finding with (b)(6) (b)(6) and (b)(6) (b)(6) notifying them of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b)(6) (b)(6) IIC, was also notified my findings. There was a similar occurrence documented on 10/1/20 on MOI RHB0006100401G. 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) (b)(6) or (b)(6) (b)(6) (b)(6) Respectfully,</p> <p>(b)(6) P510</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB1510121 508G	08DEC2020	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 0729 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) have the bird to (b)(6) (b)(6) (b)(6) who took the bird back to live hang to show it to the backup cutter. (b)(6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. (b)(6) instructed the backup cutter to pay more attention to all birds going through. I discussed my finding with (b)(6) and (b)(6) notifying them of the MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b)(6) (b)(6) IIC, was also notified my findings. There was a similar occurrence documented on 11/23/20 on MOI RHB4811114123G. Ms. Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b)(6), or (b)(6) (b)(6) Respectfully,</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P51179+V51179	Sanderson Farms, Inc.	RQE2814100216G	16OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-51179 at Sanderson Farms, 16th of October 2020. In attendance are the following: (b)(6) (b)(6) (b)(6) USDA Relief SPHV; (b)(6) (b)(6) (b)(6) (b)(6) At 1240 hours, 16th of October 2020, I, (b)(6) (b)(6) (b)(6) found one young chicken cadaver inside the condemned barrel by the wall dividing the picker's floor and evisceration floor while performing poultry GCP verification task. The head and neck are intact with hematoma. Which means this chicken did not even bleed out when it entered the scalders. The skin of carcass and neck exhibit reddish to purple discoloration. 1st Processing Superintendent (b)(6) (b)(6) is notified accordingly. He looked at the bird and concurred it is cadaver. Cadavers are not physiologically dead and are still breathing when they enter the scald vat. Carcasses of poultry that die from drowning may exhibit signs of incomplete exsanguination (bleed-out), resulting in an unwholesome carcass. When submerged in the hot water, they drown, and the physiological reaction to the heat is for the blood vessels to expand or dilate causing the remaining blood to flow to the surface of the skin in an attempt to cool the bird. This is what causes the skin of the carcass or neck to become cherry red to purple. I reminded (b)(6) (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 (b)(6) (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 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.</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P51179+V51 179	Sanderson Farms, Inc.	RQE4117111 601G	01NOV2020			Finalized	At approximately 1145 hours, while performing Antemortem inspection accompanied by Dr. Jennifer McKean, Dallas District Manager, we decided to verify operations in the Live Hang area. Upon entering the area, I observed that Line 1 was stopped. The facility had been having problems with the line at the Rehanger in the Evisceration department. I observed that birds were hanging on the line in the live hang area. I went into the Picking area and observed that there were birds in the stunner. The heads of the birds were still submerged in water. I asked the management employee in the area why the stunner had not been drained to prevent the birds from drowning. He stated that the lever to the hydraulic system that lowers the stunner was broken. I then suggested that he drain the stunner by pulling the drain hose on the equipment to allow the water to drain. He did this immediately and drained the stunner. Allowing birds to remain in the stunner when the line has stopped for an extended period of time results in the drowning of those birds causing them to die by means other than slaughter. I discussed the finding with (b)(6). (b)(6) He stated that he would investigate why the establishment's procedures were not followed by the management employees in the area. (b)(6) (b)(6)
P51179+V51 179	Sanderson Farms, Inc.	RQE3505112 210G	10NOV2020	04C05	Poultry Good Commercial Practices	Finalized	From: (b)(6) (b)(6) Date: November 09, 2020 Time: 11:11 am While performing a Good Commercial Practices Task after walking around the outside of the building I re-entered the plant at the Live Hang entrance to find circumstances out of control. There were at least a dozen live birds on the floor along with multiple dead birds and massive feathers on the floor. (b)(6) (b)(6) was already responding to the situation and getting it under control.

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P51179+V51179	Sanderson Farms, Inc.	RQE4420123017G	17DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-51179 at Sanderson Farms, Palestine, Texas at 2100 hours in December 15, 2020. In attendance are the following: (b)(6), (b)(6), (b)(6), USDA Relief SPHV and (b)(6).</p> <p>At approximately 2025 hours, 15th of December 2020, I, Relief (b)(6), (b)(6), (b)(6) observed the following: Picker Line for Evis Line 3 and 4 broke down and stopped running at approximately 2012 hours. (b)(6), (b)(6) notified me at 2024 hours about the line break down. I immediately checked the scalders and found all 31 young chicken dead, cyanotic and immobile. Their beak or head are under water despite the establishment's claim that the water trough of the stunner has been dropped. The young chicken between the automatic kill machine and past the stunner water are all alive. Regulatory Control Action is not applied because the establishment decided to terminate the operation of the aforementioned line. In 30th of October 2020, (b)(6) wrote an MOI on the same issue – allowed young chicken to remain in the stunner which has not been drained or lowered during line stoppage for an extended period of time which resulted to drowning. 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 (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 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. Respectfully, (b)(6), (b)(6) USDA Relief SPHV at P-51179: Sanderson Farms at Palestine, Texas.</p>
P517	Mar-Jac Poultry-MS	QOO5402115227G	27NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>(b)(6), (b)(6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b)(6). At approximately 2130 hours on November 26, 2020, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. On two sequential dumps, (b)(6) observed a cage of birds emptied on top of birds that were already on the conveyor belt for the South picking line. This resulted in multiple incidents of a pile of live birds at least two birds deep on the conveyor belt with many birds completely covered. (b)(6) was verbally notified of the incident at approximately 2135 hours. Respectfully, (b)(6), (b)(6) Hattiesburg, MS 39401 (b)(6), (b)(6), (b)(6).</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P517	Mar-Jac Poultry-MS	QOO2101121 923G	23DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>(b)(6) r Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b)(6) At approximately 0002 hours on December 23, 2020, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) alert, live, young chicken with no cut to its neck, it's head raised, breathing, and blinking from an approximate 500 bird random subgroup sample entered the scald tank on the south picking line which feeds evisceration line #2. (b)(6)</p> <p>(b)(6) was verbally notified of the incident at approximately 0005 hours. A second verification check of an approximate 500 bird random subgroup sample on the south picking line at approximately 0055 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. (b)(6) was advised a GCP Memorandum of Interview would be issued to management documenting these events. Respectfully, .</p> <p>(b)(6) Hattiesburg, MS 39401</p> <p>cc: (b)(6) (b)(6)</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P522	Sanderson Farms, Inc. (Processing Div)	IKB06161013 12G	12OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/09/2020, while (b)(7) (b)(6) (b)(6) was performing an ante-mortem inspection of birds, he informed me that the process was out of control at the live rehang area. Upon arrival, at approximately 1840 hours; I (b)(6) (b)(6) (b)(6) and (b)(7) (b)(6) (b)(6) observed numerous live birds on the floor, down the entire length of the conveyor belt (outside line). While in the process of looking for a supervisor, an employee was present on that side of the conveyor and began to retrieve birds one by one from the floor and aggressively/forcefully throw them onto the conveyor, which could cause injury to the birds. Supervisor (b)(6) (b)(6) was present on the inside line of rehang belt. The employee was still in the process of removing birds from the floor. I pointed to the mistreatment/mishandling of birds in process. (b)(6) (b)(6) (b)(6) immediately stopped the employee and removed him from the area. (b)(6) (b)(6) (b)(6) informed me that the employee will be written up and receive training. In an interview with (b)(7) (b)(6) (b)(6) he informed me that progressive disciplinary action and training will be conducted with the employee to correct the issue. Preventing the mistreatment of poultry decreases the chances of producing adulterated carcasses. Management is advised to adhere to Good Commercial Practice. (b)(6) (b)(6) (b)(6) and (b)(7) (b)(6) were notified verbally and with this MOI in writing. This issue will be discussed in the upcoming USDA/Management Weekly Meeting. (b)(6) (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6137A	Foster Farms	NJN3312103 707G	07OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is intended to document the Poultry Good Commercial Practices incident that occurred at P6137A on Thursday, October 1, 2020 at approximately 1240 hours. At approximately 1240 hours, while performing GCP Task, I, (b)(6) observed the following: approximately 100 birds piled up on the ground directly behind the live hangers. This pile was approximately 3 feet high and 6 feet wide and contained live and DOA birds. I immediately approached (b)(6) to communicate this piling of live and dead birds. (b)(6) was called to the area to help observe the process at approximately 1245 hours. At this time, (b)(6) and I observed (b)(6) roll up the side door and he began to remove and dispose the dead birds outside in the red bins designated for this purpose. We also observed as establishment Lead Enrique separated the live birds and returned them to the line. Establishment Supervisor Lino Teran arrived to help with the removal of the DOA's and was informed of the piling concern. (b)(6) (b)(6) was informed of the concern immediately after the incident occurred. (b)(6) immediately spoke with Supervisor Lino Teran and informed him of the forthcoming MOI. (b)(6) communicated the establishment's responsibility to handle live birds in a manner consistent with good commercial practices and to prevent needless injury/suffering. (b)(6) and I met with (b)(6) on 10/06/20 at 0645 hours to discuss the MOI. (b)(6) explained that the establishment had made some changes to the live hang table after the NPIS conversion to allow for the line speeds with NPIS. He explained that the table was not level and the birds were falling off the end. We advised him that preventing the mistreatment of poultry decreases the chances of producing adulterated carcasses. We asked about the preventative measures the establishment will take to avoid reoccurrence. (b)(6) informed us that the table has been leveled, more railings were added to the sides of the table and covers were installed. We also discussed the establishment's Animal Welfare Program criteria that should have the concern observed above: The Animal Welfare Program states, "Zero loose birds in yard and no excessive loose birds in live hang. No live birds in DOA bins." respectfully, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ0912103120G	20OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 20, 2020, at approximately 0759 hours, while performing a routine Good Commercial Practices (GCPs) inspection task I, (b)(6) observed practices not consistent with GCPs. 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 lowered 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 roll the cage module away from the steel chute frame and with two-hands, deposit the bird into the conveyer belt. Specific issues observed:1. Operator tilted the cage module, causing the flip-doors of the cage module to open and thereby freeing birds onto the conveyer belt. When the module was lowered back down into the horizontal position, the operator observed a single bird was pinned at the wing between the steel frame of the dump chutes and the flip-door of the cage module.2. Knowing the bird was still there, the operator tilted the cage a second time thereby 'double-dumping'.3. When the bird failed to come out the second time the operator lowered the cage module into the horizontal position and rolled it away. As the cage module rolled away the bird fell out. The operator then gently picked up the bird and placed it on the conveyer belt. Initially I was unable to find a supervisor, so I completed my GCP task. After the task was completed, I was able to track down (b)(6) (b)(6) and informed him I'd be issuing an MOI. (b)(6) said he'd be discussing the incident with the operator and retraining him with subsequent disciplinary action. 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 twice in the past 90 days(9/11/2020 – OIJ2015090111G; 7/24/2020 – OIJ0615074224G).</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ49151110 06G	06NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 6, 2020, at approximately 1322 hrs, while conducting a routine Good Commercial Practices (GCP) verification inspection, I, (b)(6), IIC/SPHV of P6164A, observed an animal mistreatment event not consistent with GCPs. This establishment employs a series of five hurdles of intervention to assure birds do not die by methods other than humane slaughter, specifically, an automated neck-cutter, a back-up manual neck-cutter, two static neck pulling devices, and on occasion, a manual head-puller. The manual head-puller is tasked to attend birds that have passed the fourth hurdle with their heads intact. On this occasion, as I approached the manual head-pulling station, I observed the employee repeatedly and ineffectively pulling at the head of a live bird that had travelled past the last hurdle and was approaching the last turn before the line descended into the boiling water scalding tanks. The bird was alive and alert, blinking and looking around while lifting its head and working its beak in between pulls by the employee. When the bird descended into the boiling tanks of scalding water I observed no marks of any throat cut. I immediately notified (b)(6). (b)(6) replaced the employee and accompanied me to the outlet of the feather-pickers. (b)(6) soon joined us. Approximately five minutes later the bird appeared, head intact and body only partially exsanguinated. Examination revealed no neck cut, but only a small nick on the back of its head and blunt trauma to the beak. The latter pathology appeared to be post-mortem. (b)(6) stated that the employee was newly hired and would be retrained. I expressed concern for the safety of employees attempting to pull heads off of live birds hanging on moving steel shackles, destined within seconds of entering a boiling water bath. (b)(6) replied that proper procedure directs that the employee should not attempt to pull the head off; rather, he should stop the line so that the head could be cut off humanely. I stated that that was not my understanding of the station; rather, in the several years in which I have observed the head-puller employee, the employee pulled the heads, had no knife, and never once stopped the line--indeed, the line stop button was inaccessible in the other room. I asked (b)(6) if the other hurdles would be examined for possible contributing issues. (b)(6) replied that the other interventions had already recently been verified so that no corrective action was indicated. The next business day, however, I observed the line stop button had been moved to an accessible location in the same room. This MOI reminds establishment that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>they not die from causes other than slaughter. It also recommends review of Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (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. A review of records revealed no events of similar mistreatment; however, events of dissimilar mistreatment were documented on October 20 by (b)(6) (b)(6), September 11 by (b)(6) (b)(6). No adulterated product was allowed to enter commerce.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P622	Tyson Foods	NLB2117103 706G	06OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-622, Tyson Foods October 5, 2020 Time: 1840 hours In attendance: (b)(6) (b)(6) (b)(6) (b)(6) Lenora Bull At approximately 1835 hours while observing the DOA dumpster in the poultry receiving area, I, (b)(6) Bull, observed a single live and weak young chicken in the dumpster which contained approximately 25-30 dead-on-arrival (DOA) chickens. A team member who was pushing a wheel barrel of dead birds, approached the dumpster to throw them in and was instructed by me not to put any more birds in at the time due to the live bird I observed. I summoned (b)(6) to the area and (b)(6) (b)(6) (b)(6) was also notified. Both arrived at the DOA dumpster and were shown the live bird. (b)(6) immediately removed the live bird and elected to euthanize it via cervical dislocation in the presence of USDA personnel at 1842 hours. 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. Because this is an isolated incident that does not represent Tyson Foods' loss of process control, a Good Commercial Practices noncompliance will not be issued. However, an ongoing issue or trend may be developing. A similar incident occurred on July 2, 2020 and is documented with MOI # NLB2512074502G by (b)(6) in which, multiple carcasses (23 total) were observed by IPP in the DOA dumpster with heads still attached to the carcasses. The lead person and a floor team member started pulling all the carcasses with heads still attached out of the designated dumpster. Upon pulling two carcasses with heads still attached off the pile, a live bird which was underneath the two dead carcasses raised its head up at that moment. The live bird was properly euthanized by the floor person. The Procedure for handling DOAs is that the DOA carcasses heads are to be removed prior to placing in the DOA Dumpster. In addition, on May 5, 2020, MOI # NLB4007053709G was document by (b)(6) in which, a large pile of DOA birds (approximately 80 birds) were observed at the end of the live hang conveyor belt line #2. Upon examination of these birds and after approximately 10 birds were removed, 4 live birds were found completely buried under the dead birds, these birds were breathing and blinking their eyes, by removing more dead birds, three more live birds were found, during the time of the observation, there were no supervisors in the area. (b)(6) was shown the observation. Also, a large pile of DOA birds (approximately 50 birds) at the end of the conveyor belt line #1 was observed. Upon examination of these birds, 3 live birds were found, these birds were breathing and blinking their eyes. (b)(6) (b)(6) was notified and observed the incident. Rapid decapitation is the</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							method of euthanization most utilized by the establishment. However, based upon findings in recent months, this method is not being properly executed. It is the establishment responsibility to ensure that the birds are slaughtered in accordance with 9 CFR 381.65(b). If you have any questions in reference to this Memorandum of Interview, you may contact the USDA office. Sincerely, (b)(6) (b)(7) P-622, Tyson Foods
P622	Tyson Foods	NLB3021115 403G	03NOV2020	04C05	Poultry Good Commercial Practices	Finalized	At 2212 hours, while performing a Poultry Good Commercial Practices task and observing birds entering the scalding, I, (b)(7) (b)(7) observed a live bird on the line which had its neck arched and looking around. This bird was about to enter the scalding. I immediately ran to the Kill room and took regulatory control of both kill lines by instructing back-up neck cutter team members to stop the lines as I did not know at the time whether the line was #1 or #2. I informed the team members that there was a live bird on the line. When we arrived back at the scalding, the team member pulled through the birds which were just beyond the scalding entrance and found the live bird. The bird's head was already in the water but his body wasn't and the bird was still alive. The bird was taken by the team member back to the Kill room where the neck was cut and the bird hung back on the line, which was Kill line #2. Regulatory control was then relinquished and both kill lines resumed operation. (b)(7) (b)(7) was verbally informed by me of the live bird entering the scalding and notified of the forthcoming Memorandum of Interview (MOI). (b)(7) (b)(7) GPM, was also notified. Had USDA IPP not taken action upon this observation, the bird would have drowned alive in the scalding. It is the establishment's responsibility to ensure that the birds do not die by any means other than slaughter and that they are slaughtered in accordance with 9 CFR 381.65(b). Please contact the USDA office with any questions. Sincerely, (b)(6) (b)(7) Tyson Foods, P-622, Monroe, NC
P6504	Peco Foods, Inc.	CHK1610103 122G	22OCT2020	04C05	Poultry Good Commercial Practices	Finalized	On 10/22/2020 at approximately 0949 hours while performing Good Commercial Practices verification at the entrance of the scalding on line # 1, I, SPHV Jacqueline Fountain, observed the following GCP violation. Approximately the 300th out of a 500 bird check, I observed a live bird with the head still attached, 1.5 cm cut to right side of neck with bubbles of blood present, blinking, and actively trying to right itself by lifting its head and neck. (b)(7) (b)(7) was notified of my observations and the forthcoming GCP MOI. After notifying plant management, I went back and observed the entrance of the scalding on the affected line for an additional 500 birds and saw no further deficiencies as described in this MOI.



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6505	Norman W. Fries, Inc.	BBA1107120 417G	17DEC2020	04C05	Poultry Good Commercial Practices	Open	<p>On Tuesday, December 15, 2020, at approximately 0923 hours at Claxton Poultry, P6505 located in Claxton, GA. (b)(6) observed a live and conscious bird caught in between the two receiving belts for the Evisceration Department's live hang system. One of the belts moves in an east to west direction and the other runs in a north to south direction. At the point where they cross one another there was a pile of what appeared to be dead birds that were mangled. Portions of the dead birds had turned black in color from the belts continually moving across them. The live bird was lying on its keel bone on the belt that moves east to west. The bird's head was facing me, its eyes were open, it's left leg was caught in between the belts, it was breathing at a slow rate, appeared lethargic, and was making an abnormal repetitive noise. I was unable to immediately make contact with a Lead or Management team member to notify them of the live bird that was caught in the belt. I observed the Establishment team member that is responsible for operating the cage dump system dump two cages of birds onto the east to west belt and north to south on top of the live bird. The bird stuck in an area where the birds were dumped and was subsequently covered by live birds until the conveyor belt moved the live birds down the line. At approximately 0928 hours I notified the dump system team member to stop dumping cages. At that point, a live hang team member climbed onto the stopped belt which runs north to south in an effort to retrieve the bird. However, this belt is an automatic intermittently moving belt and the belt began to move with live hang team member on the belt. This knocked the team member down. Then apparently someone turned the belt off which allowed the team member to retrieve the live bird. Establishment personnel elected to perform humane euthanasia of the bird by rapid cervical dislocation. (b)(6) was immediately notified of my observations and the forthcoming GCP MOI.</p>
P6529	Koch Foods of Alabama	AVI55051122 30G	30NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Tuesday on night 11/10/2020 while conducting Good Commercial Practices (GCP) Verification task in the Live hang pen in poultry receiving department, I, (b)(6) (b)(6) had the following observations. There was 1 weak, approximately 56 days old live chicken in the Dead-on-arrival (DOA) red condemn barrel which had approximately 7 to 10 DOA chickens in the red condemn barrel. I notified (b)(6) of my findings. (b)(6) Norwood removed the live chicken from the condemn barrel. I also informed plant management (b)(6) (b)(6) and (b)(6) (b)(6) of my findings and the forthcoming GCP MOI.</p>

Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6616+V6616	Peco Foods, Inc.	IRE5812103323G	23OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) (b) (6) Peco Foods, of MS Sebastopol (b) (6) 15292 Hwy. 15 S. Sebastopol, MS 39359 (b) (b) (6)</p> <p>At approximately 1143 hours while performing the routine PHIS Poultry Good Commercial Practices verification task, the following less than Good Commercial Practices incident was observed at the entrance of the scald tank on picking line #1. A live bird with head tucked over the back and no visible cut to the neck, and rhythmic breathing, from a random 500 bird subgroup entered the tank. (b) (b) (6) and (b) (b) (6) were notified at approximately 1152 and 1154 hours respectively. A retest of picking line #1 was performed at approximately 1156 hours on a random 500 bird subgroup. No live birds entered the scald tank during this observation. A meeting was held with (b) (b) (6) in the Quality Assurance office to discuss the single incident of a bird entering the scald tank. (b) (b) (6) stated the back up cutter would be retrained. (b) (b) (6) was notified at this time, a Memorandum of Interview was be issued documenting the incident. This Good Commercial Practices Memorandum of Interview will be discussed at the next regularly scheduled weekly meeting with plant management. Respectfully, (b) (b) (6) (b) (6) Starkville Circuit Office of Field Operation, DO-90 Jackson Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ste. 402 Ridgeland, MS 39157 (b) (b) (6) @usda.gov cc: (b) (b) (6) (b) (b) (6) Damon Ranftle, DDM (b) (b) (6) Kermit Harvey, DDM (b) (b) (6) (b) (b) (6)</p>
P6638	Pilgrim's Pride Corporation	UDG4605115918G	18NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0505 hours on Wednesday, November 18, 2020 at Pilgrim's Pride P-6638 Enterprise, AL, I was performing a Good Commercial Practice verification task and observed (1) live bird entering the scald tank on Picking line #1. The bird was smaller in stature than the other birds trailing in front of and behind it with its neck hyperflexed. There were no observed cuts to the neck. I notified (b) (b) (6) (b) (b) (6) of my observations and notified them of this Good Commercial Practice Memorandum of Information (GCP MOI) describing their Less than Poultry Good Commercial Practices. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS). Respectfully Submitted, (b) (b) (6) (b) (b) (6) Cc: (b) (b) (6) (b) (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ0221102 919G	19OCT2020			Finalized	<p>On October 19, 2020 at approximately 1500 hour I, <del>REDACTED</del> (b)(6) was alerted by <del>REDACTED</del> (b)(6) of insanitary conditions in the picking room. While observing the picking area I then walked further and entered the kill room. Once entering the kill room, I observed a bird covered in blood huddled in the corner across from the back up cutter. I then observed a bird beneath the stunner on its back that had fallen from the shackles saturated with water from the stunner. Alongside the wall there were 7-8 birds running loose that had fallen from the shackles upon entering the kill room from the hanging area. The establishment failed to identify measures to effectively address collection of birds falling from the Picker Line. The establishment is reminded it is important to treat poultry in a way that minimizes accidental injury which includes identification of areas where problems may occur and to determine if their facilities are designed and maintained to prevent excitement, discomfort, and accidental injury to poultry the entire time that live poultry are held in connection with slaughter. Birds falling from the live hang shackles to the floor which is a 3-4-foot drop could result in injury. The establishment is asked to provide measures to show the issue has been resolved and to prevent recurrence. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file, and District Veterinary Specialist per FSIS Directive 6100.3.</p>
P705	Pilgrim's Pride Corporation	FTJ1113104 713G	13OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>This Memorandum of Interview was written because of B-line stunner not having the proper amount of water to fully stun the birds. On October 9, 2020 while performing the GCP task, I observed very little water in the B line stunner. I then showed <del>REDACTED</del> (b)(6), <del>REDACTED</del> (b)(6), and <del>REDACTED</del> (b)(6) and they informed me the stunner was just slow to fill up with water. October 13, 2020, while IPP was performing Good Commercial Practices (GCPs) at 0534 hours at the B-Line stunner, IPP observed there was not enough water in the trough to properly stun the birds. I walked to the exit end of the stunner and saw there was a lot of movement and wings flapping, indicating they were not fully stunned. I immediately had the line stopped and notified the <del>REDACTED</del> (b)(6). <del>REDACTED</del> (b)(6) then came to the stunner and turned the water on and started the line. At this time there was a proper amount of water to fully stun the birds. After the line was started, I told <del>REDACTED</del> (b)(6) of the findings and explained that the observation would be documented under a Good Commercial Practice MOI.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7085+V7085	Tyson Foods, Inc	HMO0015123001G	01DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0845 hours, while performing ante mortem inspection on Lot 4 – trailer 053, I observed a chicken with its head caught between the cage door and the top of the cage frame which resulted in the strangulation death of the chicken. This cage was located on the top level, 3rd row from the tail end of the trailer. I immediately went to locate a person in management. I asked (b)(6) to have GPM (b)(6) and (b)(6) to meet me in the live shed. When (b)(6) and (b)(6) arrived, I showed them the chicken that had been strangulated when the head was caught between the door and the cage frame. I explained to both of them that since the space between the door and the cage frame was too small for the chicken to have stuck its head through the gap, this had to have occurred while the chickens were being loaded into the cages and the door was shut on the birds neck, thus trapping his head which resulted in strangulation and death. I then determined the need to look at all the trailers in live shed to ensure that no other chickens had been subjected to this treatment. On another trailer, I observed a live chicken with its wing firmly trapped between the door and the cage frame. The chicken was not able to move because the cage door had been closed directly on the major wing bone called the humerus. I showed (b)(6) the caught wing on the chicken and expressed my concern that the entrapment of the wing could result in the breakage of the humerus when the cage door opened to be dumped onto the belt. I informed both (b)(6) and (b)(6) that the observations that were made today did not meet the basic requirements for Good Commercial Practices in which chickens would be handled in a humane fashion. I informed them that although USDA has not observed these types of issues before at this establishment, the mere fact that two incidents were observed within a few minutes of each other may indicate that a trend may be developing. (b)(6) radioed for (b)(6) (b)(6) to come to the live shed so that he could show him the GCP issues that had been identified. USDA encourages the establishment to review their GCP written program and improve on the plan that is already written to avoid these incidents in the future. USDA also encourages the establishment to respond to this MOI.</p>



Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P72	Tyson Foods, Inc	JPJ2721103 106G	06OCT2020			Finalized	<p>On 10-06-2020, at approximately 2100 hours, while performing a GCP task on Killing/Stunning, A Line had 14 birds missed by killing machine. The establishment's program and limits for birds being missed by kill machine are less than or equal to 10 per 500 birds. I notified (b)(6) of my findings.</p> <p>At approximately 2205 hours, I performed a test for B Line. Eight birds were missed by kill machine; however, 3 birds were hung by one leg. The establishment's program and limits for birds hung by one leg is 0. I informed (b)(6) Swain of my findings. At approximately 2109 hours, while (b)(6) and (b)(6) were adjusting the kill machine on A Line, a bird on B Line had one leg hung in two shackles with another bird hung on top. This caused the bird hung on top to be missed by the kill machine. When (b)(6) returned, I notified him of this finding. (b)(6) Swain informed me that he would address the hanging issues with his live hangers immediately. I performed a retest for A Line at approximately 2211 hours, after adjustments were made, and 6 birds were missed by killing machine.</p>
P72	Tyson Foods, Inc	JPJ2620122 510G	10DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, December 10, 2020 while performing Poultry Good Commercial Practices, five cages were monitored during the dumping process at approximately 1751 hours. Four of the five cages presented with rips, tears, and/or holes in the top coverings of the cages, an empty water bottle was observed in a cage with birds, and all the cages contained an excess amount of litter. The dumping of these five cages coincides with birds being processed from Lot #1 for the night. According to the associated paperwork, Lot #1 was designated as coming from the Waldron Complex – specifically Brian Farm, Grower/Flock #1982-990001, House #7 – assigned to Catch Crew Waldron 1.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P72	Tyson Foods, Inc	JPJ3300121 430G	30DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, December 29, 2020 at 2010 hours, a GCP (Good Commercial Practices) check was performed in the Killing/Stunning area of the establishment. The establishment's program limit for this area is less than or equal to 10 per 500 birds missed by the kill machine and 0 per 500 birds hung by one leg. The kill line was running at (b)(4)bpm and the check lasted 3 minutes and 27 seconds to include a total of (b)(4)birds. During this check, (b)(6) was present. The check for Kill Line B resulted in a pass; the check for Kill Line A resulted in fail with 14 birds being missed by the kill machine. At the end of the check, (b)(6) and (b)(6) were informed of my findings and that they had failed in meeting their limits. I was informed at 2038 hours that adjustments had been made and that the line was ready for a retest. At 0004 hours, a retest was performed only on Kill Line A. The kill line was operating at the same speed as before and the check lasted the same 3 minutes and 27 seconds. During this check, Kill Line A resulted in a pass for the number of birds being missed by the kill machine (3), but failed due to having one bird that was hung by only one leg. Again, (b)(6) was present for the check, and both he and (b)(6) were informed of the failure. Also during the retest, I observed that on eight separate shackles, a bird was hung on top of a paw that had recirculated. I informed (b)(6) that this was unacceptable and asked if someone was responsible for removing the paws that were not kicked off on the initial pass, to which he informed me that the hangers were supposed to be removing them prior to hanging another bird. A final retest was performed at 0201 hours on Kill Line A that resulted in a pass for both criteria. As for the paw removal, the situation had significantly improved at this time, but is not an acceptable practice. Without the removal of paws that do not eject normally, there is no way to determine if the retained paws are those of healthy, passable paws or those of unhealthy, condemnable paws, or for that matter, how long the non-ejected paws have been circulating.</p>
P727+V727	Simmons Prepared Foods, Inc.	VCF3323110 502G	02NOV2020			Finalized	<p>On 11-01-2020 at approximately 2015, while performing GCP's, I was inspecting trailers and noticed two (2) live birds between cages. These birds were caught by hand by two of the establishment's employees and were unharmed. Upon further inspection, I noticed two (2) more live birds hanging halfway out of the top cage, which had no door. (b)(6) was present and had the cage in question removed from the trailer and the remaining two (2) live birds were caught by hand and removed unharmed.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7342+V7342	Wayne Farms LLC	SCJ2405102105G	05OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>October 4th, 2020 Tonight, during my evening Good Commercial Practices walkthrough at approximately 0330, on line 1, I saw a bird riding on the top of the shackles. It was not stunned and had no signs of being bled. It was looking around, bright, and alert. I observed the live bird go into the scald tank. I notified a maintenance man, who went and got both (b)(6) and (b)(6). I also sent for (b)(6) and (b)(6). (b)(6) and (b)(6) also responded and were notified. I notified (b)(6) that I was writing a GCP MOI.</p>
P7487	Koch Foods, LLC	SPG5423113030G	30NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/30/2020, 3rd shift at P-7487 Koch Foods, while performing a routine Good Commercial Practices Verification Task, I, (b)(6) observed 2 birds enter the scalders alive around 23:11 on the (b)(4) line. Shortly after the first bird went alive and uncut into the scalders (b)(6) arrived and observed the second bird go into the scalders alive and uncut. (b)(6) and I continued to observe the line, and observed several birds get past the back-up cutter uncut. The plant stopped the line each time and allowed the back-up cutter to cut them and restarted the line. The establishment placed an additional plant employee after the back-up cutter to watch for misses as well as a mechanic on the (b)(4) line to observe and watch for live birds. I informed (b)(6) (b)(6) that I would be issuing a GCP MOI to document these events. I made a follow-up check to see that corrective measures were effectively implemented. I observed for 15 minutes after the plant break and did not see any live birds enter the scalders.</p>
P7487	Koch Foods, LLC	SPG5101115930G	30NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 3rd shift November 29, 2020 at P-7487, as a follow up to previous GCP violation I, (b)(6) performed a follow up directed Good Commercial Verification Task. At approximately 02:23, while observing birds entering the scalders on the (b)(4) line I observed 3 birds enter the scalders alive with necks uncut. They were holding their heads up and blinking their eyes I notified (b)(6) of the my findings and that I would be issuing an additional GCP MOI, documenting these events. (b)(6) (b)(6) stated that he would place someone on both lines as a back-up head puller.</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7487	Koch Foods, LLC	SPG3105125401G	01DEC2020	04C05	Poultry Good Commercial Practices	Finalized	On 3rd shift November 29, 2020 at P-7487 Koch Foods, while performing a routine Good Commercial Practices Verification task, I, (b)(6) at approximately 00:20 observed on the (b)(4) line, 2 birds enter the scalding alive. I had the engineer call the supervisors on the radio. I initially informed (b)(6) (b)(6) live hang supervisor, that a GCP MOI would be written. I then informed Drew Cole, 3rd shift plant manager, and informed him that a GCP MOI would be written. (b)(6) (b)(6) said that he would stay back and observe to see what the issue is. I made an additional verification check, and observed approximately 5000 additional birds enter the scalding prior to the plant break, with no additional deficiencies observed.
P7487	Koch Foods, LLC	SPG4622125101G	01DEC2020	04C05	Poultry Good Commercial Practices	Finalized	On December 2nd, 2020 at approximately 22:20 while performing the Poultry Good Commercial Practices Task, I, (b)(6) and (b)(6) observed a live bird enter the scalding on the (b)(4) line at Koch Foods Chattanooga, TN P-7487. The bird had its head up, was blinking, and looking around. There was no visible cut on the bird's neck. I notified Drew Cole, the 3rd shift Plant Manager and Gary Tallent, the plant general manager of the observations and of the forthcoming GCP MOI. This MOI is similar to the MOIs created on 11/29/2020, 11/30/2020 and 12/01/2020. MOI SPG3105125401G MOI SPG4305120601G MOI SPG5101115930G MOI SPG5423113030G
P7487	Koch Foods, LLC	SPG4305120601G	01DEC2020	04C05	Poultry Good Commercial Practices	Finalized	On 3rd shift at P-7487 Koch Foods 12/01/2020, while performing a follow up directed Good Commercial Practices Verification Task, I, (b)(6) observed 2 birds enter the scalding alive around 04:45 on the (b)(4) line. These birds were alive, alert, heads held up and blinking. Drew Cole, 3rd shift Plant Manager was with me when I observed them going in. The additional observers assigned to monitor as a corrective measure were in place when this occurred. We discussed further options to bring process in control and that another MOI would be issued.



Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7487	Koch Foods, LLC	SPG3223123 303G	03DEC2020	04C05	Poultry Good Commercial Practices	Finalized	While performing the GCP Verification Task for 3rd shift at Koch Foods P7487 around 22:45 on Thursday, December 3rd, I, (b)(6) observed 2 birds enter the scalders alive on the (b)(4) line. They both were conscious and alert, with heads raised looking around and blinking. There was no evidence of cutting or bleeding on the first bird. Drew Cole, third shift plant manager, witnessed the second bird enter the scalders alive and attempted to remove it unsuccessfully before entering the scalders. (b)(6) (b)(6) was notified of my observations and pending MOI. The plant responded verbally by saying they were slowing down the (b)(4) line speed to (b)(4) to assist in training the new back up cutter.
P7487	Koch Foods, LLC	SPG5201121 203G	03DEC2020	04C05	Poultry Good Commercial Practices	Finalized	While performing the GCP Verification Task for 3rd shift at Koch Foods P7487 around 2:15am on Thursday, December 3rd, I, (b)(6) observed 2 birds enter the scalders alive on the (b)(4) line. They both were conscious and alert, with heads raised looking around and blinking. (b)(6) (b)(6) plant manager, witnessed the second bird enter the scalders alive and attempted to remove it unsuccessfully before entering the scalders. (b)(6) was notified of my observations and pending MOI. The plant responded verbally by saying they were slowing down the (b)(4) line speed to (b)(4) to assist in training a new back up cutter.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7632	Zorro Leasing LLC	HYE2607122 615G	15DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>To: (b)(6)</p> <p>(b)(6) From: (b)(6) (b)(6) Re: Poultry Good Commercial Practices Date: December 15, 2020 Subject: Memorandum of Interview This MOI is intended to document the Poultry Good Commercial Practices concern that occurred at P7632 on Tuesday, December 15, 2020 at approximately 0417 hours, and the discussion with management. While performing a routine Good Commercial Practices (GCP) task at approximately 0417 hours, (b)(6) walked through the live hang area. Upon inspecting the nearly full denature/dead bird gondola, he noticed one bird was still breathing at the top of the pile of carcasses. The (b)(6) immediately located the employee that was staged at the end of the live hang conveyor and requested to speak to the lead or a supervisor. The lead was located at the end of the line hanging birds at this time. The lead was shown the still breathing bird and upon shifting some of the dead carcasses around to reach it, a second bird lifted its head up and began looking around. This bird was completely covered by dead carcasses when the (b)(6) first came upon the gondola. Birds were not properly being sorted at the end of the conveyor which allowed live birds to be tossed into a disposal bin and consequently covered with dead birds. (b)(6) came over to the gondola at this time and was informed of the findings. The lead had already removed the two live birds from the bin by this time. (b)(6) was informed of the situation and the forthcoming MOI at approximately 0451 hours by (b)(6) and (b)(6) and (b)(6) met with (b)(6) on 12/15/20 at 0454 hours to discuss the findings. (b)(6) explained that a newly hired employee had taken it upon himself to sort at the end of the belt. (b)(6) stated he had not been instructed nor trained to do that task. (b)(6) explained further that the employee has been instructed not to do anything he is not trained to do. (b)(6) stated that the entire live hang crew would be retrained on their roles and duties in the department. (b)(6) stated during the meeting that one bird was near death and was allowed to die, and then was euthanized by manually disarticulating the head from the neck per establishment procedure. The second bird was alert and healthy, then rehung on the line for slaughter. (b)(6) that preventing the mistreatment of poultry decreases the chances of producing adulterated carcasses. Respectfully, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7669	Turkey Valley Farms, Inc.	RZB3513123 018G	18DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 7669p Turkey Valley Farms, December 2, 2020 At approximately 1413 hours, while performing a Good Commercial Practices verification task, I observed 1 out of 100 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and wing movement) proceed onto the secondary stunner.</p> <p>(b)(6) was present at this time and was notified immediately. We then both observed the same bird exit the second stunner while still showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and wing movement) and proceed into the scalding. (b)(6) immediately went to the killer and informed him that he needed to make deeper cuts on the bird necks. This task was done at the end of the shift and no birds were available for a recheck. A similar Good Commercial Practices MOI was documented on 11/25/2020 (see MOI RZB4213123518G).</p>
P7669	Turkey Valley Farms, Inc.	RZB4213123 518G	18DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 7669p Turkey Valley Farms, November 25th, 2020 At approximately 0900 hours, while performing a Good Commercial Practices verification task, I observed 1 out of 100 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and wing movement) proceed into the scalding. The bird was smaller in size and appeared to not make constant contact with the secondary stunner and seemed only partially stunned.</p> <p>(b)(6) was notified immediately. (b)(6) stated that he would raise the secondary stunner to ensure better contact with the smaller birds. I advised (b)(6) that in addition to the secondary stunner not being effective, at that point in the slaughter process the bird should not have been conscious. (b)(6) stated that the person backing up the automatic kill machine may have not made an adequate cut on the neck. At approximately 0910 hours, an additional 200 bird check was conducted, and no further issues were observed at this time.</p>
P768+V768	Tyson Foods, Inc.	BFC2311111 223D	23NOV2020	04C05	Poultry Good Commercial Practices	Finalized	



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7903	Perdue Foods, LLC	UYN3409122 010G	10DEC2020			Finalized	<p>On December 10, 2020, approximately 0549 hours, a mechanical breakdown involving Kill Line 3 occurred. The line was stopped. At 0630 hours, a GCP inspection ensued from the live hanging area to the scalders. Approximately 4-5 hung birds were observed to have recovered consciousness, attempting to right themselves and voluntarily breathing. These birds were located after the stunner, but before the neck cutting blade. Water nozzles near the blade wheel were drowning one bird attempting to breathe. The backup cutter had not monitored the line and did not cut the necks of the birds. (b)(6)</p> <p>(b)(6) was verbally notified and then asked what the establishment's plan was for extended emergency breakdowns to address animal welfare. He was not aware of an emergency plan. The 4-5 affected birds were immediately bled out at 0640 hours. Birds that could be safely removed by personnel were removed from the line. I contacted (b)(6)</p> <p>(b)(6) to view the plant's animal welfare plan in the HACCP office. He did not have a specific plan other than a Perdue directive to plants. I asked him to please contact me when the plan was found. In the meantime, the plan stated "A plan is written, available and followed that addresses bird care in event of power failure leading to line shut down, or other extended line stoppage." At 0717 hours, Kill Line 3 was still down and birds were still on the line past the cutting blade up to and including the scalders.</p> <p>(b)(6) was present. I asked him if he was aware of the plant's specific animal welfare actions to be taken in the event of an emergency shut down. He was not aware. I verbally notified (b)(6)</p> <p>(b)(6) that an MOI would be written for failure to monitor the line during an extended line stoppage. I reminded him of the plant's responsibility and obligation to handle the live birds in a manner consistent with the requirements of their Animal Welfare Plan and the Code of Federal Regulations. Approximately 0820 hours, the plant's animal welfare plan was found. In addressing bird care in the event of a prolonged line shut down, the plan states that "in excess of 30 minutes, live birds will be moved to functional slaughter line(s) to be processed". All the aforementioned statements are true and correct to the best of my knowledge, as indicated by my electronic signature below.</p>



Table: MOIs in Response to FOIA2021-118

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P794	B&B Poultry Co., Inc.	UCB0012115 618G	18NOV2020	04C05	Poultry Good Commercial Practices	Finalized	phone conference: (b) (b)(6) (b) (b)(6) Est: P794 On November 18, 2020, at approximately 0655 hrs., in the picking department, I witnessed the following: two birds entering the scalders alive. I walked down to the end of the picking machine and confirmed my observations, two cadavers exiting the picking machine. I asked the plant staff to remove the birds from the line for further inspection. I continued my inspection and saw two additional cadavers with uncut necks exiting the picking machine. I informed (b) (b)(6), of my observations and he informed me that the back-up cutter was late. I continued my inspection until 0725 hrs. and witnessed no additional cadavers.
P794	B&B Poultry Co., Inc.	UCB4315123 408G	08DEC2020	04C05	Poultry Good Commercial Practices	Finalized	Attendees: (b) (b)(6) On December 8, 2020 at approximately 1615 hrs. I witnessed two uncut cadavers birds exiting the picking machine. Plant staff removed both birds from the line and I notified (b) (b)(6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7987	Amick Farms, LLC	QKA3821125 907G	07DEC2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2015 on 12/6/20, while performing a Poultry Good Commercial Practices task to verify that the birds were hung on the line humanely, I (b)(6) (b)(6) saw several birds hanging off the live hang belt. There were no associates hanging birds on the slaughter line at the time. There were numerous birds piled on top of each other, and many of the birds were dead. I concluded that the birds had piled up on the belt, suffocated, and died. I went outside to get an employee to call the back-dock supervisor. (b)(6) came, and I showed him what was going on. I asked him to call (b)(6) the (b)(6) (b)(6) came, turned off the live hang belt, and had associates remove all the dead birds. I informed (b)(6) Brazell that the plant would receive an NR or MOI, and I informed my SPV. (b)(6) (b)(6) came to the live hang area. There were dozens of dead birds being gathered up by the establishment. He spoke to (b)(6) Superintendent Brazell informed (b)(6) that a chemgrate (that the employees stand on) was stored across the live hang belt. The cage dump associate dumped birds onto the live hang belt, but there was no one monitoring the birds dumped on the belt. (b)(6) concluded that live birds were dumped onto other live birds already on the belt, resulting in a pile of birds. Birds on the bottom of the pile suffocated and died. (b)(6) explained that there was a lack of communication by the establishment employees. (b)(6) Asare notified (b)(6) of the poultry mistreatment and that it would be documented in an MOI. (b)(6) also remained in the area until all the dead birds were retrieved and to make sure no live birds were mistreated. The establishment is reminded that poultry must be slaughtered in accordance with good commercial practices. Poultry that die from causes other than slaughter are considered adulterated and must be condemned. Employing humane methods of handling and slaughter reduces the likelihood of producing adulterated product.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P806	Tyson Foods, Inc.	OGC4720114 805G	05NOV2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P806, Tyson Foods, Inc. November 5, 2020 1640 hours. In attendance: (b) (b)(6) Reginald Cabbage, Plant Manager, (b)(6) (b)(6) At 1640 hours on November 5, 2020 I met with (b)(6) (b)(6) (b)(6), and (b)(6) (b)(6) in the USDA office to discuss observations that I had recently observed in the live bird hanging area. I informed them that at 1537 hours when I entered the live bird hanging area, I observed an excessive number, approximately 80 to 100, of live chickens on the platform where the live bird hangers stand for kill line #1. The live birds completely filled the platform from the west end to where the hanger was standing in the fourth position, as there was no person hanging at the end (fifth) position. When I went down on the floor to more closely view the chickens on the platform, I observed that the chickens were piled on top of one another two and three layers deep. As I continued to observe, I saw that as the chickens were coming in from the outside dumping conveyor belt and merging on to the narrower hanging belt, that the chickens consistently continued to be pushed above the level of the side of the conveyor and continued to fall from the conveyor belt onto the pile of chickens on the platform. Throughout this period of time there was no individual working on the floor, and no one was taking any action to address this situation. At this point I took an official control action and had them stop dumping any more cages of live chickens on to the belt. The employees were allowed to continue to hang the live chickens already on the belt onto the kill lines, to reduce the number of chickens on the belt. Subsequently an employee broke from his position on the line and retrieved all the chickens that were on the platform and returned them to the hanging belt. The presence of these live chickens in multiple layers on top of each other could lead to birds dying by being suffocated. After all the live chickens had been hung on the kill lines, (b) (b)(6) (b)(6) arrived at the area. Around 1545 hours I met with (b) Walker and (b) (b)(6) (b)(6) (b)(6) in the Live Receiving office. I discussed with them my observations and the action taken. (b) (b)(6) stated that he now had increased the speed of the hanging belt, to more evenly distribute the chickens on the belt, and that he informed the cage dump team member to ensure that the chickens had cleared before dumping the next cage to allow for more space between birds and not overcrowd the belt. After these corrective actions had been provided, I released the live bird dumping station at 1551 hours. In the meeting with (b) (b)(6) and (b) (b)(6) I reviewed the requirement that the live chickens be handled in a manner that is consistent with Poultry Good Commercial</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>Practices in order to minimize any suffering or harm to the birds and ensure that they do not die from causes other than slaughter. 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. At the point when I discussed the comments and actions by (b)(7)(F), (b)(7)(G) indicated that they had performed a time study and that there is an optimum setting for the speed of the hanging belt and that the speed should not be changed and he would be addressing that item. (b)(7)(F) acknowledged that a primary issue appeared to be that too many chickens were being dumped too rapidly causing the belt to be overcrowded. He also stated that there should be a person positioned at the last hanging station on each kill line and he would address the staffing situation to find out why this occurred and why no one had responded earlier when it was apparent that birds were falling off of the belt. To conclude the meeting, (b)(7)(F) assured that the proper handling and treatment of the live chickens is viewed as a serious matter and that Tyson Foods is committed to their Live Animal Wellbeing program and that a refresher training would be conducted with all members of the live receiving department tonight. This MOI has recorded in summary all the pertinent matters discussed during the meeting with plant management and a copy will be forwarded to the District Veterinary Medical Specialist (DVMS) in the District Office in case additional follow-up is recommended. Respectfully, (b)(7)(F) Est. P806, Tyson Foods, Inc.</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P890	Peco Foods, Inc.	CYD1611124 608G	08DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-890, Peco Foods, Inc. December 7, 2020, 0914 hours. At approximately 0912 hours, FSIS Personnel was notified by plant management that lot 2D was changing to lot 1D. I, (b)(6) proceeded to perform the Good Commercial Practice task and Ante-mortem check at 0914 hours. I entered the Scalding Room and observed the birds for approximately 4 minutes. I observed one (1) live and conscious bird enter the scalding. The neck of the bird was partially cut and not properly bleeding out. The bird was observed with rhythmic breathing and blinking and looking around. While observing conditions in the live hang pen in the poultry receiving department, I observed approximately five (5) live, weak young birds comingled with approximately five (5) dead-on-arrival (DOA) birds on the floor. A plant lead employee began to separate the live birds from the dead-on arrival birds. I notified (b)(6) of this finding as well as the finding in the Scalding Room. As I proceeded to the outside to perform Ante-mortem inspection, upon approaching the trailer, I observed a forklift driver moving forcibly towards the cage at the top of the trailer. The single cage contained approximately 192 birds. The cage tilted to the side, the forklift driver backed up, and the cage dropped approximately 7 feet to the ground. The doors of the cages flew open and half of the birds in the cage fell onto the ground. The birds on the ground were covered in black sludge. Some birds inside of the cage were jammed into the cage. (b)(6)</p> <p>(b)(6) and (b)(6) were notified of this finding and the forthcoming GCP MOI documenting these observations. Plant management began retrieving the loose birds from the ground, removing the remainder of the birds from the dropped cage, separating the live birds from dead birds, and transferring the live birds into a new cage. Respectfully, (b)(6) P-890 Peco Foods, Inc. Canton, Mississippi</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB0013103 328G	28OCT2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/27/20 at approximately 1310 hours while in the live hang area for Line#1 I, (b)(6) observed approximately 50 birds or more that were off of the live hang belt and running freely around the live hang room. The birds were huddled together and moving around the room especially when approached, but I saw approximately 10-15 birds near the picking room door, 20-30 birds near the offal exit door, and approximately 10-15 birds under the DOA belt, in the drain and next to the live hangers. Additionally, the entire DOA belt was filled with DOA birds and live birds. I observed several live birds standing on top of the DOA birds on the belt and I observed at least 10-15 birds that were buried to some degree under the DOA birds on the belt. Of the live birds that were buried in the DOA birds I observed at least 5 birds that had their heads completely covered by DOA birds and appeared to be having difficulty breathing. This determination was made by the fact that birds could be seen breathing heavily and rapidly and when they were uncovered, they began open mouth breathing. After they were uncovered for a short period of time their respiration rates appeared to slow and they stopped open mouth breathing. I was in the live hang room for approximately 30 seconds before one of the live hangers left the line and began retrieving the birds off the floor. He caught the birds that were running free on the floor and began removing the live birds from the DOA belt. I observed as he removed the buried birds from the DOA belt. After he had appeared to be done clearing the DOA belt of live birds, I went through the DOA birds running the length of the belt and discovered 2 additional live birds that were completely covered by DOA birds. When I removed the DOA birds off the 2 live birds they also appeared to be breathing heavily. At this time (b)(6) had entered the department and I informed him of what I just witnessed. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I referred him to Federal Register Notice Vol. 70, No. 187, which the establishment has been previously provided, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB2906122 818G	18DEC2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/15/20 at approximately 1230 hours while in the live hang area for Lines# 2/3 I, (b)(6) along with my mentee (b)(6) observed 5 birds on the live hang belt, mixed in with the DOA birds. Three of the birds were buried under the DOA birds to varying degrees. One of the birds I observed had its head completely covered by DOA birds and appeared to be having difficulty breathing. This determination was made by the fact that bird could be seen breathing heavily and rapidly and when it was uncovered, it began open mouth breathing. After the bird was uncovered for a short period of time its respiration rate appeared to slow and it stopped open mouth breathing. Without USDA intervention, the live birds buried in the pile of DOAs would have likely suffocated due to having other birds piled on top of them. Additionally, there was one bird that was stuck under the end of the live hang belt that is between the live hang and DOA belts. The bird was lodged under the belt in a way that prevented it from being able to free itself. Every time that the Live hang belt activated the bird's head and neck would be forcefully dragged along the bottom of the belt in a manner that caused visible distress to the bird. I immediately looked for management in the immediate live hang area and was not able to find anyone, so I sought assistance from the nearest live hang employee. The employee removed all the live birds from the DOA pile and tried to remove the bird that was stuck under the live hang belt. The employee was not able to pull the bird forward out of the belt because of how it was lodged in place and instead needed to push the bird backwards so that it fell the short distance, approximately 2 feet, from the bottom of the belt onto the floor below. We verified that there were not anymore birds present on the DOA belt for lines 2/3 before leaving the area to inform management. A few minutes later I spoke to (b)(6) and I informed him of what I just witnessed. After seeing the location where the bird was trapped under the live hang belt (b)(6) informed me that he would work with maintenance to create a barrier to that location to prevent another bird from getting trapped in that location. I reminded (b)(6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I referred him to Federal Register Notice Vol. 70, No. 187, which the establishment has been previously provided, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

07:59 Friday, January 8, 2021 69

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA5217100 619G	19OCT2020	04C05	Poultry Good Commercial Practices	Open	<p>Date: 10/16/20. From: (b)(6) Subject: Removal of U.S. Reject Tag. Meeting Date: 10/16/20 Meeting Time: 1530 hours. Establishment: Allen Harim Foods LLC. Attendees: Scott Yackel, Plant Manager.</p> <p>(b)(6) (b)(6) (b)(6). Today at about 3.20pm (b)(6) (b)(6) reported as under On Thursday October 15 at approximately 1530 hrs., while performing zero tolerance inspection verification at CCP1A, whole reprocessed salvage birds, I observed several finished product standards defects (3 gall birds, 2 IP, 2 lungs), on the 10 randomly selected carcasses that were inspected. I proceeded to apply US Retained Tag B45242290 to the affected bin. (b)(6) (b)(6) (b)(6) was notified. (b)(6) (b)(6) was requested to let me know when the reworking of bin be completed as they had already started to rework in my presence. At approximately 1945 hrs., while performing direct observation for Raw Intact inspection verification, QA technician proceeded to hand me my tag, which I referred to his (b)(6) (b)(6) I informed (b)(6) of the establishment's failure to comply with 9 CFR 416.6. US Rejected Tag B45242332 was applied to the salvage department on 10/16/20. (b)(6) and Scott Yackel, Plant Manager were informed accordingly. Immediately requested a meeting with establishment management and Mr. Scott Yackel and (b)(6) came to USDA office and discussed the issue. The USDA reject tags can not only be removed by the by the USDA personnel only. It is violation of the Federal law to remove US reject tag other than by the inspection team member. The establishment is aware of the fact and has already been documented for the similar Federal Violation of removing the tag on 7/22/2020. As a result of this violation, the Salvage/Reprocessing privilege is rescinded until further notice. The establishment is requested to provide a corrective/preventative action plan to address this very serious matter. cc: (b)(6) (b)(6)</p>



Table: Noncompliance Reports in Response to FOIA2021-118

08:56 Thursday, January 7, 2021 1

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P4734	New Lee's Live Poultry Market Inc.	{7F6D67D9-C160-43D5-ABC2-9386096A88B0}	XKD3409100813N-1	10/13/2020	04C05	Poultry Good Commercial Practices	381.65(b)	At 10AM while conducting routine ongoing GCP inspection activities, I observed the following incident which is a violation of 381.65(b). Kill floor employees had broken down the bleeding cones in preparation for the end of the days' lot and were proceeding with slaughtering silkies and instead of using the bleeding cones, they were placing them in the barrels. I observed several silkies jumping out of barrels and flapping around trying to get out. I immediately stopped operation and addressed the situation with plant owner, Chen. Birds must bleed out thoroughly in the cones until breathing has stopped in accordance with good commercial practices. This is a noncompliance with 381.65(b). Failure to comply with good commercial practices can result in further enforcement action. U.S. Retain tag B-45182178 was applied to the birds and IIC supervised the killing and placing into cones of the remaining birds.	CLOSED
P4734	New Lee's Live Poultry Market Inc.	{A37A4CB3-DACD-420C-8C42-A6E4A815FDFF}	XKD3708125305N-1	12/05/2020	04C05	Poultry Good Commercial Practices	381.65(b)	Around 9:30 AM during normal operations, I observed the kill floor employee place a live chicken that had not been bled out into the barrel for scalding. The barrel was moving and I told them to stop and inside the barrel was a young chicken flapping its wings around trying to get out. Upon my return with the owner, I observed one of the kill floor employee's ignore IIC direction to stop killing as he had continued to place birds inside the barrels after being told to stop. Kill floor was rejected with tag B-42078621 and Chen was notified immediately of the noncompliance and operations ceased temporarily while the situation was addressed. This is an ongoing problem that needs to be corrected immediately as it is associated with a previous NR. Birds must bleed out thoroughly in the bleeding cones before being placed into the barrels and when birds are placed alive in the barrels it often results in injury to their wings and possibly cadavers which is when the bird dies by drowning and not slaughter. Birds that are not bled out thoroughly are considered adulterated. This is a violation of 381.65(b).	OPEN
P18414	MB Consultants LTD	{CF5ECD6B-5134-4F60-AE66-0FEB217F5D6A}	JYI2511110418N-1	11/18/2020	04C05	Poultry Good Commercial Practices	381.65(b)	AT 1200 while passing by live hang area IPP observed the following non compliance. IPP observed one live chicken in dead on arrival carcass bin. IPP spoke to Establishment personal. IPP asked him to remove that live chicken from bin and put in separate crate. (b)(6) of live hang area was informed. This is failure to meet 381.65(b).	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-118

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P511	Butterball, LLC	{3EF3AF71-82C7-4550-9FBF-364E413903A6}	HUG1111 123709N -1	12/09/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Wednesday December 9, 2020, at approximately 0927, while walking through the pinning room, I noted the back up killer working hard to keep up. The employee verbalized some sounds that indicated he was attempting to get some assistance. I quickly brought (b)(6) over to the area. She promptly stopped the line and lowered the stunner tank. Two other employees then joined (b)(6) to help with what was later described as, replacing a bolt on the kill machine. The stunner was raised, and the line started back up. Standing along the east wall, turkeys all appeared to have a cut along their neck, but some were posturing with some rigidity looking upwards. I then went to the east wall scalding exit, followed by a reentrance into another tank, and saw 3 birds enter with the ability to gape their mouth. I witnessed no other birds enter this way, but a total of 20 carcasses, in a approximately under 2 minutes, exited the picker with a deep red coloration to their skin indicating they were still breathing while entering the scald tanks and had incomplete exsanguination. These carcasses are cadavers as they died from a cause other than slaughter. The plant's loss of process control and failure to handle the birds in accordance with Good Commercial Practices violates 9 CFR 381.65(b)</p>	OPEN

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6137	Foster Farms	{14452389-943A-48C3-A1A6-A92A328C10F3}	BXL1708104123N-1	10/15/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 10/15/2020, I observed a noncompliance with the regulatory requirements of 9CFR 381.65(b) On 10/12/2020, at approximately 2222 hours in Evisceration Area 1 on Line 2, I, (b)(6) observed the first sorter remove a cadaver from the kill line; the head was still attached and there was no cut at all on the neck. I inspected the condemn barrel and there was another cadaver with the head attached and no neck cut. I informed (b)(6) that the cadavers were unacceptable. The establishment took corrective action by adjusting the stunner and counseling the back-up cutter. No further incidents of cadavers were observed. On 10/15/2020, in Evisceration Area 1 on Line 2. At approximately 2212 hours, I, (b)(6) was observing the carcasses prior to the pre-sorters and began seeing cadavers emerging from the picker room. I removed 2 cadavers from the line before the Pre-sorter station. The carcasses had dark red/purple swollen heads and no signs of a cut. (b)(6) was with me when the cadavers were observed. He informed me that as a corrective action they would change the back-up cutter. I returned at approximately 2218 hours to watch carcasses emerging from the picking room prior to the pre-sorter station. At approximately 2222 hours once again I observed 2 cadavers emerging from the picker room. The carcasses had dark red/purple swollen heads and no signs of a cut. (b)(6) removed the carcasses and informed me that he was going to stop hanging birds on the kill line. At approximately 2224 hanging on Line 2 stopped. At approximately 2231 hours once again I observed 2 cadavers emerging from the picker room. The carcasses had dark red/purple swollen heads and no signs of a cut. At approximately 2232 hours, the last carcass exited the picker room, and the line was empty. During this time period the company took corrective action by counseling the live hang lead persons that they should ensure that proper personnel was in place before starting. They also added a person pulling heads off carcasses before they enter the scalders. At approximately 2245 hours, production had started and carcasses again to emerge from the picker room. At approximately 2256 hours, I observed 1 cadaver emerging from the picker room. The carcass had dark red/purple swollen head and no signs of a cut. I informed (b)(6) of the additional Cadaver and his corrective action was to add an additional person pulling heads in the picking room. At approximately 2307 hours, I once again observed 1 cadaver emerging from the picker room. The carcass had dark red/purple swollen head and no signs of a cut. (b)(6) corrective action was to adjust the auto kill machine. I observed the line until approximately 2330 hours, I did not find any additional cadavers. On 10/18/2020, in Evisceration Area 1 on Line 1. At approximately 2216 hours, (b)(6) was</p>	OPEN

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
								<p>observing the carcasses prior to the pre-sorters and began seeing cadavers emerging from the picker room. The carcass sorter at the pre-sorter station removed the cadaver from the line. The carcass had dark red/purple swollen head and no signs of a cut. At approximately 2220 hours, I, (b)(6) and (b)(6) were observing the carcasses prior to the pre-sorters and observed an additional cadaver emerging from the picker room. The carcass sorter at the pre-sorter station removed the cadaver from the line. The carcass also had dark red/purple swollen head and no signs of a cut. I informed (b)(6). At approximately 2226 hours, I, (b)(6) and (b)(6) were observing the carcasses prior to the pre-sorters and observed an additional cadaver emerging from the picker room. The carcass sorter at the pre-sorter station again removed the cadaver from the line. The carcass had dark red/purple swollen head and no signs of a cut. I informed (b)(6). He informed me that as a corrective action he had added an additional person pulling heads in the picking room. I observed the line until approximately 2246 hours, I did not find any additional cadavers. At approximately 0540 hours, (b)(6) informed me that she had observed 3 cadavers within the last 3 minutes on Line 1 in Evisceration area 1. The carcass sorter at the pre-sorter station removed the cadavers from the line. The carcasses also had dark red/purple swollen heads and no signs of a cut. (b)(6) Lopes informed (b)(6). We monitored the line until approximately 0615 hours, no additional cadavers were observed. I, (b)(6) spoke to (b)(6). He informed me that the back-up cutter could not see because their face shield was dirty. The corrective action was to move running water closer to the back-up cutter to facilitate cleaning of face shield. Due to the observation of cadavers on three different days and the inability to maintain effectiveness of the corrective actions, I notified the (b)(6) that I would be documenting a noncompliance.</p>	
P533	FreeBird Chicken	{2721CEF5-4589-4C6C-97A1-4131FACEADF3}	AKB1223124122N-1	12/20/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At P533 FreeBird Chicken on 12/21/20 at approximately 0350 I, (b)(6) observed the following noncompliance. I found a pile of chicken carcasses (approximately 20-30 birds) on the floor in the live hang room. A plant employee told me that a new employee operating the dumper had dumped one load of chickens on top of another, suffocating them. Approximately 180-193 birds died in the dumper hopper. Plant employees placed all the dead birds into the condemn auger. I noticed that some birds in the pile were still alive and instructed the plant employees to place them on the live hang conveyor belt. The large number of birds that died by means other than slaughter is evidence that the process is out of control and represents a noncompliance with 9 CFR 381.65(b).</p>	OPEN



Table: Noncompliance Reports in Response to FOIA2021-118

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P45910	SANDERSON FARMS, INC	{C8D66A28-43B-D-4FC5-AE2B-7CDA67F640D1}	GRI5520104912N-1	10/12/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 2130 hours while conducting a Poultry Good Commercial Practice task, (b)(6) and myself, (b)(6) (b)(6) observed the following non compliance: At the end of the live hang belt was a large pile of feathers, dander, and debris piled from the floor to the top of the live hang belt. There were several birds under the line and along the back wall of live hang opposite the live hang door from the picking room. There were DOAs and live birds scattered throughout the floor. When I confronted (b)(6) (b)(6) (b)(6) of the large pile of feathers he began to rake the pile with his hands towards the floor drain. It was at that point that he uncovered a live bird, buried under approximately 6-7 inches of wet feathers and debris. As he dug further he uncovered several more birds that were already dead. I could not determine if the birds were DOAs or were alive and died due to suffocation from the large pile of feathers. A minute or two later First Processing Superintendent, (b)(6) came to see what the issue was. I informed him that there was a live bird that was buried under the pile of feathers and that this was a GCP noncompliance. A similar occurrence occurred approximately 2 weeks ago of the same issue. (b)(6) stated that he would make sure to keep the pile up under control to prevent a further occurrence. I waited until approximately 2145 to verify that (b)(6) (b)(6) and (b)(6) cleaned the pile up and disposed of the remaining DOA birds before I left Live Hang. I also notified (b)(6) (b)(6) (b)(6) of the noncompliance, who had come into live hang during my observation of the cleanup.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-118

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P45910	SANDERSON FARMS, INC	{9BF5648C-3A13-4A82-A0D8-86E DAA65BC7C}	GRI4119 105016N -1	10/16/2020	04C05	Poultry Good Commercial Practices	381.65(b)	<p>As I was performing as Poultry Good Commercial Practice task at approximately 1958 hours, I proceeded to enter live hang to observe establishment employees hanging and handling the birds. As I walked in to ensure compliance with Poultry Good Commercial Practices, I observed a live bird flapping its wings and moving its legs trying to get its right foot out of the drain. The floor person came and removed its foot from the drain and then proceeded to place its head on the head puller, which they use to decapitate birds that are suspect of being Dead on Arrival (DOA) carcasses. When the floor person was halfway into cervical decapitation, the (b)(6) (b)(6) stopped him from pulling off the head. There condition of the bird prior to this appeared to be in good body condition, bright, alert, and responsive. There was no indication that this bird needed to be euthanized. I informed him that the animal was still alive at the time. (b)(6) proceeded to check the eyes to see if the bird was still alive. The eyes were shut and the bird was unresponsive, the skin was also broken and ligaments in the neck were visible. I instructed him to place the animal on the floor to see if it was still alive and able to move. Once the animal was placed on the ground it proceeded to flap its wings as well as moving its legs to confirm it was in fact alive. We discussed the findings as I waited to see if the bird was still alive, but after about two minutes the animal was unresponsive, especially after having its head partially separated before it was placed back on the head puller to finish decapitating its head from its body. I informed him that this was a noncompliance as per federal regulation 9 CFR 381.65(b) since the bird died by means other than slaughter. (b)(6) informed me that all of the floor staff will be re trained in humane handling practices.</p>	CLOSED