

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M11033	Waygood Custom Meat LLC	MAE21150 80323G	23AUG2018	04C02	Livestock Humane Handling	Open	<p>HATS Category VIII – Stunning Effectiveness (9 CFR 313.15). On August 23, 2018 at approximately 11:35am, I, (b)(6), observed the following while performing the humane handling task at WayGood Meats (Greenfields). As I walked from the kill floor to the knock-box, I noted a steer had been driven into the knock-box and was standing calmly. The establishment personnel knocked the steer laterally of the appropriate knocking area just over the right eye; the knock was ineffective. The establishment personnel immediately used the backup hand-held knocking gun and, in the same area as the first knock, attempted to knock the steer; the second knock was ineffective. The establishment personnel reloaded the first gun and, in the same area as both prior knocks, attempted to knock the steer; the third knock was ineffective. The establishment personnel reloaded the back-up hand knocker and, in a position more medial than the previous attempts and closer to the appropriate knocking area, attempted to knock the steer; this knock was effective. During the repeated attempted knocks, the steer was not distressed but was alert, responsive, and completely conscious. All three knocks penetrated the skin and the third knock left metal fragments embedded in the skull. After the fourth knock, the steer had no signs of consciousness and was hoisted and bled normally. After verifying unconsciousness on the rail, (b)(6) tagged the knock-box under my instruction. I inspected the skull and found that three of the knock-holes (the first three) were clustered together over the right eye in the orbit bone; the fourth and last knock-hole was in the center of the skull in an appropriate area to render an animal unconscious. All knocks penetrated the skull. In conclusion, there were three attempted knocks there were insufficient in causing unconsciousness and the fourth and final</p>

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								<p>attempted knock resulted in total unconsciousness. The establishment does not maintain a written robust approach to humane handling. There is no association required due to no previous humane handling non-compliance records existing for this plant.</p>

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50	M17564	Indiana Packers Corporation	MLO51100 75231G	31JUL2018	04C02	Livestock Humane Handling	Finalized	<p>USDA (b)(6) and (b)(6) met with (b)(6) and (b)(6) to discuss USDA's observation at the CO2 (b)(4). On 7/30/18, (b)(6) observed animals exiting the East Butina with reflex movements and some were showing signs of regaining consciousness. The establishment employee at the shackle table administer effective security knocks with a hand held captive bolt gun on the animals that were showing signs of regaining consciousness and notified CO2 (b)(6). After approximately 10 minutes, animals continued to exit the East (b)(4) with reflex movements and security knocks were being applied. I went to (b)(6) and informed him of my observations. Shortly after that, several people entered the CO2 area including CO2 (b)(6). After informing (b)(6) of the issue, corrective actions were made to the East (b)(4), opened all the valves and increased the dwell time. The corrective actions were effective; no more animals were exiting the (b)(4) with reflex movements or signs of regaining consciousness. USDA expressed the importance of performing corrective actions in a timely manner at the (b)(4). (b)(6) insured USDA that this issue will be addressed. (b)(6) expressed concern of animals being allowed to accumulate at the end of the shackle table. There is a risk of the animals regaining consciousness since there is no security knock and no stick wound to allow them to bleed out. Also, USDA are identifying carcasses on the kill floor that are not bled out properly, this may be due to increase stun to stick time of the animals that are accumulating at the end of the shackle table. (b)(6) will look into the issue and have it</p>

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								addressed. There were no other concerns or questions. The meeting adjourned at 11:45 AM.
90	M19002	Boe Farms	CWA42130 95924G	24SEP2018	04C02	Livestock Humane Handling	Finalized	ROBUST SYSTEMATIC APPROACH VERIFICATIONS TASK: Establishment name and number: BOE FARMS (M19002) Date Task was performed: September 24, 2018 by (b)(6) Determination: "Yes" (Robust) - Establishment management was notified of these facts Attending establishment personnel response, if any: NONE
50	M20856	Eureka Locker, Inc.	GGG03070 61306G	06JUN2018	04C02	Livestock Humane Handling	Finalized	I had a meeting with the plant owner (Lori Warfel), to discuss the upcoming "Odd Hour Inspection Procedure for TA Establishments". I printed and gave her a copy of the email from (b)(6) as well as a copy of the example report. The owner stated that she would read the information.
50	M20856	Eureka Locker, Inc.	GGG24120 63227G	27JUN2018	04C02	Livestock Humane Handling	Finalized	I had a meeting with the owner and gave her a copy of FSIS Notice 34-18 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT'S ROBUST SYSTEMATIC APPROACH FOR HUMANE HANDLING AND SLAUGHTER. I also gave her a copy of Attachment 3 from FSIS Directive 6900.2 ELEMENTS OF A ROBUST SYSTEMATIC APPROACH TO HUMANE HANDLING AND SLAUGHTER. With these documents she will be able to re-evaluate her Humane Handling & Slaughter Program and adjust it if needed.

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50	M20856	Eureka Locker, Inc.	GGG54120 85208G	08AUG2018	04C02	Livestock Humane Handling	Open	<p>This meeting is to inform you that Odd Hour Inspection will be occurring at Eureka Locker beginning next month, September 2018. This Odd Hour Inspection will occur approximately once every quarter on various days. Inspection will be verifying the same criteria as is done during hours of operation. Water&amp; feed (when needed) availability, pen conditions, livestock holding and handling, as well as unloading will be some of the things monitored. Plant management can be present during inspection if they want. Odd Hour Inspection Procedure for TA Establishments:</p> <p>There is to be a minimum of one (1) Odd Hour Inspection per month at cull cattle/veal establishments and one (1) Odd Hour Inspection per quarter at all other establishments, as assigned by the Front Line Supervisor (FLS), unless the FLS determines that more or fewer are needed for a particular establishment.</p> <p>Criteria FOR performing Odd Hour Inspections: Establishments where: Animals are unloaded outside approved hours of operation. No or minimal Humane Activity Tracking System (HATS) time is recorded for truck unloading. Animals are frequently held overnight or over the weekend. Phone calls have been received from the general public suggesting that inhumane handling was witnessed during off hours. There is suspicion that disabled animals are delivered after regular hours. Criteria for NOT performing Odd Hour Inspections: Establishments where: There are never animals present outside of approved hours of operation. There is an unsafe location or environment that will compromise In-Plant Personnel (IPP) safety.</p>

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50	M20856	Eureka Locker, Inc.	GGG15090 94305G	05SEP2018	04C02	Livestock Humane Handling	Finalized	This morning, 09/05/2018, between 5: & 6:00a.m., I conducted an Odd-Hour Humane Handling Inspection. During my observations, one beef and five hogs came to the plant in two separate deliveries. I seen no non-compliances or problems that would require plant attention. A copy of the report that I forwarded to my (b)(6), is with this MOI. If you have any questions, feel free to ask me or my supervisor.
25	M20863	JNB, Inc.	PNA23090 90422G	22SEP2018	04C02	Livestock Humane Handling	Finalized	The week of 9/17/2018 terr 9/21/18 at 6:10am I preformed extra duties for Hat Categories at EST.20863. Stunning 45min , conscious animals on the rail none on conscious for 1 hr. I review the records the that the designate monitor is checking every 5 sow, I observed the Supervisor cleaning the 22 magnum and the stunners daily, I reviewed the SOP plan.
25	M20863	JNB, Inc.	PNA35140 90325G	25SEP2018	04C02	Livestock Humane Handling	Finalized	The week of 9/24/2018 through 9/28/18 at 6:10am I preformed extra duties for Hat Categories at EST.20863. Stunning 45min , conscious animals on the rail none on conscious for 1 hr. I review the records the that the designate monitor is checking every 5 sow, I observed the Supervisor cleaning the 22 magnum and the stunners daily, I reviewed the SOP plan.
25	M20863	JNB, Inc.	PNA38140 95325G	25SEP2018	04C02	Livestock Humane Handling	Finalized	The week of 9/24/2018 through 9/28/18 at 6:10am I preformed extra duties for Hat Categories at EST.20863. Stunning 45min , conscious animals on the rail none on conscious for 1 hr. I review the records the that the designate monitor is checking every 5 sow, I observed the Supervisor cleaning the 22 magnum and the stunners daily, I reviewed the SOP plan.

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25	M21207	Lorentz Etc. Inc.	RTB491209 2324G	24SEP2018	04C02	Livestock Humane Handling	Finalized	<p>M21207 Lorentz Meats September 18, 2018; 1615 hours Establishment management in attendance: Plant Manager Rob Lorentz, (b)(6), (b)(6), (b)(6) USDA personnel in attendance: (b)(6)</p> <p>At approximately 1615 hours, I spoke with (b)(6), (b)(6), and (b)(6) regarding the information that was conveyed to me by (b)(6) and (b)(6). At approximately 1540 hours, (b)(6) was on the slaughter floor performing postmortem inspection when she heard a single animal-like bellow. She immediately moved towards the stunning area for a better look. As she arrived at the area, she saw an establishment employee deliver another captive bolt stun to a hanging bovine. She did not see signs of consciousness. (b)(6) immediately placed USDA Reject tag #B23521619 on the restrainer (knock box) and contacted (b)(6), who then contacted me. (b)(6) was not present on the slaughter floor during this time. I asked establishment management what they had observed of the incident. (b)(6) conveyed the same information that (b)(6) did. She also arrived at the stunning area as the establishment employee delivered the second captive bolt stunning. She did not observe signs of consciousness. Although the sound appeared to emanate from the stunning area, she could not state definitively that the hanging bovine had made the bellowing sound. M21207 Lorentz Meats has a robust humane handling program. We discussed details of the establishment's robust program. Specifically, stunning equipment is to be maintained and tested daily, stunning personnel are to check for signs of consciousness before releasing the animal from the restrainer, and two working stunners are available when as animal is slaughtered. I asked establishment management if the equipment had been maintained. They replied</p>

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								<p>that the equipment had been checked that day and was in working order. However, after this incident, the equipment was checked again. One of the captive bolt stunners had a worn gasket that was not seated properly when the equipment was taken apart. However, when the equipment was put together, the gasket was likely seated properly. Management was unsure what role this played. Additionally, they plan to retrain stunning employees about the important of ensuring the bolt is properly seated. Laster, (b)(6) informed me that she told (b)(6) late last week that the captive bolt appeared to sound different to her. I followed up with management on September 20 at who said they are revamping their maintenance procedures to document more thoroughly, and to add velocity testing. I asked if the establishment employee had checked for signs of consciousness and whether the captive bolt had been placed correctly. They replied that the employee always checks, and he is an employee that demonstrates extreme routine as he works. I later checked the captive bolt holes and observed that both holes were located laterally within one-inch of the desired location, but was not exactly where it needed to be. The ideal placement would have been in the middle of the two stunning holes. I followed up with management on September 19 who told me that the management performed additional training with the stunning employee. Establishment management also informed me they plan to retrain a second employee to assist the stunner in monitoring for signs of consciousness. Management's goal is to empower employees who are in the area to assist the primary stunner in monitoring signs of consciousness. I asked (b)(6) remove the retain tag after the discussion on September 18,</p>



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								and she removed the tag at approximately 1630 hours.

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05	M22095	Creston Valley Meats	QOI491506 0227G	27JUN2018	04C02	Livestock Humane Handling	Finalized	<p>On 6/26/2018 at 7:20 am I spoke with M22095 plant manager Ryan Beyler. I asked him if the plant was going to provide corrective actions for the incident on 6/25/18 when a steer slipped and fell out of a trailer and landed on its knees in the pens. He told me he could not provide me with corrective actions because "it was 100% out of our control." He stated that since the trailer used was a personal trailer, they had no control over its cleanliness and the steer slipped in the manure in the trailer. He stated there was nothing the plant could do to prevent the situation. I reminded him that, according to Agency policy, once a trailer arrives at an establishment, it is considered part of the premises. He stated he knew that but reiterated that it was out of the plants control and they weren't responsible for the issue. At the end of the conversation he stated he would call the plant owner, Simon Caleb, later in the day and ask him if he wanted to write up any corrective actions, but unless that happened they would not be providing anything. At 10:15 I called the plant owner Simon Caleb to discuss the matter with him. I explained that, according to Agency policy, the trailers and animals on the establishment's premises are the establishment's responsibility and the animals must be handled humanely. He stated that in his opinion slipping and falling down was not inhumane. I discussed that regulations requires that the establishment provide good footing for the animals. He stated that was "hogwash". He stated that the regulation was stupid and needed to be changed. He stated that I am trying to get him shut down, and I am impeding on his business. He stated that in the big plants when cattle run up the chutes they slip and fall. I discussed that cattle should not be moved faster than a normal walking speed. He stated it was impossible to prevent animals from slipping and falling 100% of the time. He stated that the</p>

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								<p>slipping and falling was out of his control because it was a personal trailer and he couldn't do anything about it, and everyone brings a different trailer. I asked him if he was going to provide corrective actions for the incident on 6/25 and he stated the only way they could prevent it from happening again was to buy only animals that were shown at fairs, because they could be led out of a trailer on a lead rope. He stated he would talk to Ryan, and see if Ryan thought there was anything they could write up. I asked about the ramp that was offered in their corrective actions for the incident on 6/20. He stated they would still be getting a ramp, but he did not have a timeline because he had to talk to Ryan first. He asked to meet with (b)(6), and stated I am misinterpreting the regulations and being too harsh on the establishment. Also occurring today, at 7:50 am I watched M22095 unload a trailer of four beef cattle. The trailer was approximately 2 feet off the ground and was not equipped with a ramp. No employees entered the trailer, and the plant manager Ryan Beyler was present. Two cattle came up to the edge of the trailer, and balked at seeing the drop. The first animal prepared to jump, but its back legs slipped on the debris inside the trailer, and it fell down hard on its belly, on the edge of the trailer, with its front two legs hanging off the front edge, and its back legs down in the trailer. It got its back legs underneath it, stood up on its front legs, and walked out of the trailer with no signs of injury. The second animal jumped and slipped while jumping, but did not fall down. The third animal jumped, slipped, and fell on its belly in the same way with its front legs hanging out of the trailer. The fourth animal slipped and fell while jumping, but only fell on its back knees, not its belly. At 2:00 pm I spoke with Simon Caleb about the incident. I described the incident and</p>

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								asked what actions the plant would take. He again stated that there was nothing they could do to prevent it from occurring, but he also stated they would get a ramp made, but he could not give any date when that would be implemented.
05	M22095	Creston Valley Meats	QOI531107 5413G	13JUL2018	04C02	Livestock Humane Handling	Open	
05	M22095	Creston Valley Meats	QOI081608 2721G	21AUG2018	04C02	Livestock Humane Handling	Finalized	At 10:30 in the morning on 8/10/2018, I watched the unloading of one cow. Plant manager Ryan Beyler was present, but the truck hauler unloaded the cow. The cow was not moving out of the trailer, so the hauler got in, grabbed the cow's tail, and twisted it hard to the side in order to cause discomfort so the cow would exit the trailer. The hauler maintained the tail twitch for the length of the trailer. This action is not allowed under 9CFR 313.2(a) "Driving of livestock from the unloading ramps to the holding pens and from the holding pens to the stunning area shall be done with a minimum of excitement and discomfort to the animals". I spoke with plant manager Ryan Beyler about the incident. I explained that twisting the tail is not allowed because it causes pain and discomfort to the animal, and I referred him to 9CFR 313.2(a). I also reminded him that even though the person unloading the cow was not employed by the establishment, since the trailer was on the establishment's premises, they are held responsible for the humane treatment of the animals, and the actions of the people unloading them. He said that he was not aware that twisting the tail was inappropriate, since it is not explicitly referred to in the regulation, but he would make sure it did not happen again.

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25	M244W	Tyson Fresh Meats, Inc.	BTD461408 2429G	29AUG2018	04C02	Livestock Humane Handling	Open	<p>Today, August 28th, I, Dr. Heather Bopes discussed the grate flooring in the sub pen with (b)(6), and (b)(6) due to two recent incidents.</p> <p>1. On Aug. 27th, while conducting individual inspection on the disabled hogs around 12:30pm, (b)(6) made me aware of a hog with a bloody front foot. The hog was unloaded from the skid-loader and turned sharply on the grate, which caused the toenail of (b)(4) to come off. The hog was breathing heavily but did stand and walk away from us during my close up examination. The company elected to condemn the hog due to the extended (2 hours) wait time until the hog could be captive bolt stunned for slaughter.</p> <p>2. Today, while performing individual inspection on the disabled hogs at 6:15 am, I observed a hog lying recumbent and breathing heavily on top of the grate flooring. On closer examination the toenail of (b)(4) of the rear right foot was missing and with a moderate sized pool of blood. The toenail was spotted in the drain directly under the bloody grate. The hog was reluctant to stand and the company elected to condemn the hog. When asked, the team members did not remember the hoof missing or any bleeding when they loaded the hog into the skid-loader to transport it from the truck chute to sub pen. The grate flooring is constructed to allow water and manure to fall into a trench drain when cleaning drive alleys and pens. It has square openings that are approximately 1.25-1.5" wide, which could be enough space for the large center toenails to become caught. Our expectation is that livestock pens and flooring are constructed in a manner to prevent injury or pain to animals. I notified (b)(6) that I would be documenting our conversation in an MOI.</p>

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25	M2460	Cimpl's, Inc.	PMB26170 70512G	12JUL2018	04C02	Livestock Humane Handling	Finalized	<p>At approximately 2:15 p.m. , I (b)(6) was notified by (b)(6) that, while verifying HATS Category I (Inclement Weather), temperatures in the barn appeared to be reaching and potentially exceeding (b)(4). I proceeded to the barn area, notified (b)(6) and requested temperatures using an establishment calibrated thermometer. (b)(6) notified (b)(6). The temperature in Pens 15 and 17 were approximately (b)(4). Upon further observation, I noted a single cow in Pen 6 (Red Angus) and a single cow in Pen 7 (Jersey). Neither of these pens is covered and, at the time of the observation, there was little to no shade present in either pen. All temperatures noted below were measured using an establishment calibrated thermometer.</p> <p>Holding Pen 6: The area with the least amount of sunlight in Pen 6 measured (b)(4). The area with the most amount of sunlight in Pen 6 measured (b)(4). (b)(6) noted the establishment had placed the Red Angus cow in holding Pen 6 approximately 20 minutes prior. Holding Pen 7: The temperature of Pen 7 measured (b)(4). (b)(6) noted the establishment had placed the Jersey cow in holding Pen 7 at approximately 8:30 a.m.. Both the cow in Pen 6 and in Pen 7 had severely elevated, rapid shallow respiratory rates (each greater than 60 breaths per minute). Following temperature measurements of Pen 6 and Pen 7, (b)(6) and Nik Harkias (Plant Manager) noted the animals would be immediately moved to a pen with shade. At the time these concerns were observed, there were at least 3 covered pens empty in the barn with measured temperatures below (b)(4) (Pen 3, 16, and</p>

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								<p>18). I discussed with Mr. Harkias and (b)(6) that the establishment's Animal Welfare Manual states that in extreme heat conditions of greater than (b)(4) changes will be necessary to the holding pattern of cattle so that they do not develop clinical signs associated with heat stress. I reminded the establishment that 9 CFR 313.2 requires that animals be handled with a minimum amount of excitement and discomfort. The establishment should take into consideration ambient temperature, ventilation, and access to shade when making decisions on which holding pens to place animal(s) in so that discomfort to the animal(s) is minimized in extreme heat conditions.</p>

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25	M2580	IBR Group Inc	XWI26070 95618G	18SEP2018	04C02	Livestock Humane Handling	Finalized	<p>M2580 IBR Group September 17, 2018 at 1330 hours Meeting attendees: Plant Manager Guillermo Marquez, CSI (b)(6) (b)(6)</p> <p>(b)(6) At approximately 1330 hours on September 17, 2018 I spoke with Plant Manager Guillermo and (b)(6) regarding the less than perfect humane handling event that occurred on September 13, 2018. On that day, at approximately 0940 hours on the kill floor at establishment M2580, I observed an establishment employee use a plastic stick to hit a bison once in the center of the face. The bison turned his face away slightly, but did not otherwise react to the stick. This bison was being slaughtered under voluntary Federal inspection. The establishment employee was located on the catwalk above the pen and was using a five-foot by half-inch plastic stick to assist the turning and movement of the animal to the restrainer. At that time, I immediately told Mr. Marquez to have the employee stop hitting the buffalo in the face. Mr. Marquez spoke to the employee and the employee stopped. The animal moved into the restrainer without further incident. In the meeting on September 18, 2018, we discussed that there are anatomical areas that are more sensitive than other areas (e.g. face, ears, and genitalia) and caution needs to be taken not to inflict pain in those areas. Mr. Marquez declined to delve further into specific humane handling regulations or examples of poor handling. I gave Mr. Marquez a copy of FSIS Directive 6900.2 Humane Handling and Slaughter of Livestock. I recommended Mr. Marquez read the regulations and examples in the directive as they can provide a lot of information, even though the directive is written to provide instruction to USDA personnel.</p>



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25	M2580	IBR Group Inc	XWI57080 92520G	20SEP2018	04C02	Livestock Humane Handling	Finalized	<p>On 09/18/2018 while performing a 30 day Humane handling verification review visit resulting from a HH NOS at establishment M2580 IBR Group Inc. and while verifying HATS categories VIII Stunning Effectiveness &amp; IX Conscious Animals on the Rail, I, (b)(6), observed plant manager, Guillermo Marquez attempt to stun a beef steer with a captive bolt device at 0930 hours. The device discharged and appeared to render the beef steer insensible. Mr. Marquez appeared to check for eye reflex before releasing it from the knock box. The beef was immediately hoisted by the rear legs. There were breathing sounds appreciated audibly and then visually eyelid blinking was appreciated. The breathing of the beef was then appreciated visually as the animal's sides moved in and out, correlating with the audible breathing. I checked for an eye reflex and the animal blinked in response to my finger stimuli. At the same time, Mr. Marquez had stuck the beef to bleed and had twice used an electrical stimulator to facilitate bleeding. The bleed site appeared to be a poor stick due to the lack of blood leaving the animal's body. I notified Mr. Marquez that the beef was showing signs of returning to consciousness, Mr. Marquez applied a second captive bolt which did not change the demeanor of the animal and I verbally notified Mr. Marquez again. Mr. Marquez applied a third captive bolt which also did not change the demeanor of the beef as it continued to eyelid blink and breathe rhythmically. Mr. Marquez informed me he would be using a .44 mag gun, (b)(6) and I left the room and re-entered after the shot was heard. The beef continued to eyelid blink and rhythmically breathe, we left the room again and after the 2nd gun shot we re-entered the slaughter room and observed the animal to be lacking any signs of consciousness; he was hanging limp, not breathing nor blinking. The</p>

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35	M320M	Smithfield Fresh Meats Corp.	VWK18100 63814G	14JUN2018	04C02	Livestock Humane Handling	Finalized	<p>On June 5, 2018, at approximately 1145 hours, while performing humane handling inspection under HATS category IV "Handling During Ante-Mortem Inspection" I (b)(6) observed the following incident. I identified a disabled hog in pen 8C. The hog was unable to rise, gasping, and had tremors in the hind limbs. Multiple other hogs in the pen were stepping on and over this disabled hog. I took a regulatory control action and showed the hog to a plant employee, who shooed the other hogs in the pen away and then went to get a cart to move the hog to the recovery pen. The employee did not return immediately. After a few minutes, the other hogs had returned and were again stepping on and over the nonambulatory disabled hog, which appeared distressed and unable to move away. There were no other plant employees present on that side of the barn to notify so I went to the drive way to find additional assistance. The hog was then immediately euthanized and removed from the pen. While there were no establishment employees responsible for driving hogs over this disabled hog, this situation demonstrates there are opportunities to better protect disabled animals under the current system. Hogs identified as stressors/disabled should be immediately protected from being stepped on or otherwise distressed, even if no animals are currently being driven in that area. I am linking this MOI to MOI VWK5909052329G, from a Meeting with Establishment Management on May 25, 2018 where it was noted that the plant failed to prevent a disabled hog from being run over by another hog.</p>

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80	M34799	Fares Halal	PCJ210906 0312G	12JUN2018	04C02	Livestock Humane Handling	Finalized	<p>On June 12, 2018 at 10:00am (b)(6) performed the Livestock Humane Handling Verification task at M34799 (Mecca Halal) in Culpeper, VA. All animals had access to water. A push broom and a shovel were found on the floor of the barn in the aisle adjacent to pen #1. Only one goat was roaming loose, but these implements could be a tripping hazard to animals. The piece of metal gate lashed to the fencing of pen #1 was loosely attached and nearly fell on top of a lamb when the goat pushed its way through. This could also potentially be documented as a hazard. As has frequently been noted, the side yard is extremely muddy. No slips and falls were observed, but this situation will be monitored through sanitary dressing of the animals.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M3W	Swift Pork Company	GJC381605 3523G	23MAY2018	04C02	Livestock Humane Handling	Finalized	<p>This is to document observations in the yard between 2345 and 0000 (night shift of 05/22/2018) and conversation with (b)(6) and (b)(6) regarding an incident. While performing antemortem inspection I noted a strong smell of bleach while in the area of pen 8B. I went to investigate in the area of the chemical room adjacent to pen 14. I observed a white flow of liquid from the area of the chemical room, through pen 14 to the drain in the pen. It appeared the substance was leaking from under the locked door of the chemical room and was the source of the bleach odor. I asked (b)(6) to turn on the overhead water in the pen and move the pigs out of the pen. (b)(6) came to the area and was shown the situation. After (b)(6) discussed with (b)(4) and maintenance, he stated there was a leak in the bleach line and pigs would not be placed in pen 14 until the leaking pipe was fixed. (b)(6) said maintenance would put in a drain so chemical room overflow would go elsewhere and not drain into the pen. He said the opening at the floor in the wall between the chemical room and pen would be closed so chemicals could not drain into the pen.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M3W	Swift Pork Company	GJC520508 0424G	24AUG2018	04C02	Livestock Humane Handling	Finalized	<p>At approximately 2:30pm I, (b)(6) was observing the loading of the south CO2 stunner while observing HATS category VIII- Stunning Effectiveness. I noted that the automatic gate sliding the hogs into the gondola had multiple holes in it with pieces of plastic protruding from the holes. After observing several rotations, I noted that the protruding plastic pieces did not appear to bother the hogs or cause injury to the hogs. I notified (b)(6) of this observation. He immediately contacted the maintenance department. He informed me that a new plastic part of the gate had already been ordered; however it had not yet arrived at the establishment for installation. (b)(6) proposed that during the next company break, the maintenance crew would turn the plastic around, creating a smooth surface on the hog side of the gate. 9 CFR 313.5 requires that power activated gates be fabricated that they will not cause injury; and all equipment involved in anesthetizing animals shall be maintained in good repair.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M40246	Loretto Butcher Shop	BZE421408 2507G	07AUG2018	04C02	Livestock Humane Handling	Finalized	<p>August 7, 2018 While performing the Livestock Humane Handling task at Loretto Butcher Shop (M40246), Loretto KY, the SVMO observed a large barrow weighing approximately 500lb. and a mature sheep, together in a holding pen. The animals in question lacked access to water as the bottom portion of the plastic drum being used as a water trough was empty. The animals had been declared for custom exempt slaughter; the establishment was doing both Federal Inspected slaughter and custom exempt slaughter this day. That being said, Directive 5930.1 Revision 4 states: Under 21 U.S.C. 610(b), slaughterers of livestock must comply with the Humane Methods of Slaughter Act (HMSA). The HMSA applies to the slaughter of cattle, calves, horses, mules, sheep, swine, and other livestock. (Poultry slaughter is not included.) The HMSA applies at custom exempt facilities. Also, the FMIA (Federal Meat Inspection Act) requires custom exempt operations to handle animals humanely, i.e. animals have access to water in the holding pens. Therefore, the issuance of this MOI is based upon the fact the animals observed above were declared for custom exempt slaughter; otherwise this observation would have been documented in a non-compliance record.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M44779	Faulkner Meats	VMV13080 51724G	24MAY2018	04C02	Livestock Humane Handling	Finalized	<p>May 22, 2018 The Livestock Humane Handling task was performed at approximately 1400 at Faulkner Meats, Taylorsville, KY. Two market swine were observed in the alleyway without access to water. FSIS Directive 5930.1 Rev 4 states "Under 21 U.S.C. 610(b), slaughterers of livestock must comply with the Humane Methods of Slaughter Act (HMSA). The HMSA applies to the slaughter of cattle, calves, horses, mules, sheep, swine, and other livestock. (Poultry slaughter is not included.) The HMSA applies at custom exempt facilities." As the establishment performs custom exempt and federal inspection slaughter, this MOI was issued as the animals in question had not been declared for federal inspection. This continues a recent trend in water availability in the holding pens. MOIs were issued for observations made May 1, 2018 and May 8, 2018.</p>



District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M44779	Faulkner Meats	VMV27130 65308G	08JUN2018	04C02	Livestock Humane Handling	Finalized	<p>June 8, 2018 The SVMO made the following observations at approximately 1400 EDT while performing the Livestock Humane Handling task at Faulkner Meats (M44779), Taylorsville, KY: A pen holding three calves was found to have an approximately 3 inch floor covering of liquid manure and hay (inedible) and no access to water; a pen holding a large boar (roughly 500 lb.) was found to have a liquid manure floor covering and no access to water; and a pen holding numerous lambs (TNTC) was found to be overcrowded--there was insufficient room for the lambs to lie down. The animals in question had not been presented for federal inspection; the establishment performs both custom exempt and federal inspection slaughter activities. Directive 5930.1 Revision 4 states that the HMSA, The Humane Methods of Slaughter Act, applies to custom exempt slaughter activities, thus the issuance of this MOI and not a non-compliance record. This continues a recent trend in water availability in the holding pens. The establishment is reminded of the title 9 CFR 313.1 and 313.2 regulations which state in part that, "livestock pens, driveways and ramps shall be maintained in good repair"; "Floors of livestock pens, ramps, and driveways shall be constructed and maintained so as to provide good footing"; and "Animals shall have access to water in all holding pens and, if held longer than 24 hours, access to feed. There shall be sufficient room in the holding pen for animals held overnight to lie down." The establishment is encouraged to address the condition of the holding pens to prevent the creation of insanitary conditions and reduce the likelihood of slips and falls causing harm to the livestock.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M44779	Faulkner Meats	VMV13070 72811G	11JUL2018	04C02	Livestock Humane Handling	Finalized	<p>July 10, 2018 Faulkner Meats (M44779), Taylorsville, KY performs both custom exempt and federal inspection slaughter activities. The following observations were made by the SVMO at approximately 1200 hrs. EDT: A holding pen containing three mature boars weighing 500+ pounds each was found without access to water; the bottom of a plastic drum being used as a water trough was laying on its side in the pen. Additionally, a holding pen containing hogs of various sizes had soupy manure/bedding covered flooring and another holding pen containing calves and goats had sloppy manure/hay covered flooring.. The animals had not been declared for federal inspection. However, Directive 5930.1 Revision 4 states custom exempt facilities are subject to the HMSA (Humane Methods of Slaughter Act). Also, the Federal Meat Inspection Act (FMIA) requires custom exempt facilities to handle animals in a humane manner. The regulations are specific pertaining to water access in the holding pens (9 CFR 313.2(e)) and the maintenance of flooring (9 CFR 313.1(b)). This continues a trend in water availability in the holding pens. The establishment is receiving this MOI in lieu of a non-compliance record as the animals had not been presented for federal inspection.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M44779	Faulkner Meats	VMV30110 95713G	13SEP2018	04C02	Livestock Humane Handling	Finalized	<p>September 13, 2018 While performing the Livestock Humane Handling task the SVMO made the following observation at Faulkner Meats (M44779) Taylorville KY: At approximately 1030 hours EDT a truck was found to be parked at an angle to the unloading chute, creating an approximately 12 inch gap at the widest point between the chute and the truck. Plant personnel first unloaded goats, then proceeded to unload cattle. A Jersey animal was observed to fall when a front limb fell into the gap, and then became recumbent. Plant personnel were instructed to stop. A second, sight impaired bovine proceeded to walk over top of the down Jersey, then down the chute. The Jersey managed to get up and proceed down the chute. The sight impaired bovine reversed direction, came up the chute and fell into the gap, becoming entrapped between the chute and the truck; the bovine began vocalizing and thrashing about. After some time, plant personnel placed a rope about the neck of the entrapped bovine and attempted to drag the conscious bovine out of the gap and back onto the unloading ramp. In the process of trying to free the animal, the unloading ramp collapsed and the animal fell approximately three feet to the ground. The establishment does not have a Robust Systematic Approach to Humane Handling. The SVMO placed U.S Rejected Tag No. B19963403 on the unloading area and U.S. Rejected Tag No. B19963404 on the knock box and contacted the District Office for further guidance. Establishment owner Mitchell Warren was informed of this regulatory control action. After the taking of the regulatory control action and discussion with chain of command, Mr. Warren informed personnel all animals on the truck, as well as all animals in the barn, as being custom exempt. Directive 5930.1 Revision 4 states "that slaughterers of livestock must comply</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>with the Humane Methods of Slaughter Act (HMSA). The HMSA applies to the slaughter of cattle, calves, horses, mules, sheep, swine, and other livestock. (Poultry slaughter is not included.) The HMSA applies at custom exempt facilities.” The custom exempt status of the animals is the basis for the issuance of this MOI. A copy of Directive 5930.1 Revision 4 was delivered to the establishment.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	M45272	Real Meats LLC	NWJ43130 83215G	15AUG2018	04C02	Livestock Humane Handling	Finalized	<p>August 15, 2018 At approximately 0850, while verifying the establishment’s implementation of their humane handling program at the stunning area, I observed plant personnel attempt to stun a bison with a .223 caliber rifle. The stun hit, but did not render the animal unconscious as the bison still remained standing and was seen jumping and trying to get out of the chute. A second stun attempt was immediately discharged with the same rifle, but also failed to render the bison unconscious, as it continued to stand and jump in the shoot and turn its head looking at its surroundings. A third stun attempt was then discharged from the same rifle, and the bison dropped and was observed to be rendered unconscious. This does not follow their verification plan they have set in place stating that a larger caliber rifle would be used as a back-up, and the larger rifle was observed on the table next to the plant personnel administering the stuns. I placed a “U.S. Rejected” tag (#B36840091) on the entrance to the stunning area and then (b)(6) was located to alert him of the situation and that regulatory control action had been taken to stop further stunning of exotic animals under voluntary inspections. The Atlanta District Office was notified of the incident and determined that the establishment would be issued a Notice of Reinstatement of Denial of Service for voluntary slaughter of exotic animals. I verbally notified (b)(6) of the decision to deny service. (b)(6) SPHV</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M45629	Andy's Meats Inc.	DJP391207 5617G	17JUL2018	04C02	Livestock Humane Handling	Finalized	<p>On July 9th, while observing HAT category II, truck unloading between the time period of 1450 and 1550 hours, and on July 10th, while observing HAT category IV, antemortem, at 0710 am, I (b)(6) [redacted], made the following observations and discussed the findings with establishment representatives, (b)(6) [redacted], (b)(6) [redacted], (b)(6) [redacted].</p> <p>The temperature on July 9th was approximately (b)(4) [redacted] and humid. One truck was unloading upon my arrival at 1450 hours and a second truck was parked on premise. Hogs on the first truck unloaded without any major issues, although there was some piling at the truck entrance. The driver continued to unload hogs as the barn employee was moving animals into the pens, and we noted hogs piling up at the drive alley entrance, causing some temporary wedging of animals with animals vocalizing loudly. We noted the animals on the second truck were exhibiting open mouth breathing and panting. Upon movement into the holding pens the animals collapsed onto the floor in lateral recumbency, with continued panting. The animals were placed into the pens with minimal free space, as I noted pen 4 had all hogs lying down and two hogs standing with minimal free space left. In the pen behind #4, I noted one hog in lateral recumbence, hyperemic in color, open mouth breathing with increased respiratory rate. As the handler moved the last load of animals into this pen, he observed the hog (as the other hogs jostled for space, again a full pen), and did spray the animal with a nearby hose. He stated he would spray the other animals after unloading was completed. The temperature in the barn felt a bit cooler than the outside ambient temperature and the fans were on, but with the animals stocked at pen capacity (no free cement observed), signs of heat stress were still</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>apparent. I checked a couple water nozzles and there was water available, although the flow seemed to be limited. During AM on July 10th, it was observed that the water was turned off for all nipples (three on one line) for pen 4 and the pen directly behind pen 4. 3/6 nipples (on the same water line) were off in the large pen that is directly adjacent to the unloading dock. There was one recumbent hog observed on AM, that did rise, however when the SPHV came out to look at the hog, it was in sternal recumbence and the establishment choose to euthanize the hog. After AM was completed, (b)(6), (b)(6), (b)(6), (b)(6) and I talked about the observation of heat stress during the truck unloading on July 9 and lack of water access observed the morning of July 10. The establishment does not have a written animal welfare program, or a SOP for handling animals in inclement weather. We talked about spreading the animals out-allowing them to cool off, having water hoses available, making sure all the water nipples work and unloading in small groups, especially during times of extreme heat. We talked about the humane handling regulations and handling animals with a minimum amount of excitement and discomfort. The establishment should take into consideration ambient temperature, ventilation, pen density and access to water when making decisions on stocking pens so that discomfort to the animals is minimized in extreme heat conditions.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M45629	Andy's Meats Inc.	DJP060008 0201G	01AUG2018	04C02	Livestock Humane Handling	Finalized	<p>On July 9th, while observing HAT category II, truck unloading between the time period of 1450 and 1550 hours, and on July 10th, while observing HAT category IV, antemortem, at 0710 am, I, (b)(6) made the following observations and discussed the findings with establishment representatives, Mr. Shawn Ramirez-live animal handler, (b)(6) and (b)(6). The temperature on July 9th was approximately (b)(4) and humid. One truck was unloading upon my arrival at 1450 hours and a second truck was parked on premise. Hogs on the first truck unloaded without any major issues, although there was some piling at the truck entrance. The driver continued to unload hogs as the barn employee was moving animals into the pens, and we noted hogs piling up at the drive alley entrance, causing some temporary wedging of animals with animals vocalizing loudly. We noted the animals on the second truck were exhibiting open mouth breathing and panting. Upon movement into the holding pens the animals collapsed onto the floor in lateral recumbency, with continued panting. The animals were placed into the pens with minimal free space, as I noted pen 4 had all hogs lying down and two hogs standing with minimal free space left. In the pen behind #4, I noted one hog in lateral recumbence, hyperemic in color, open mouth breathing with increased respiratory rate. As the handler moved the last load of animals into this pen, he observed the hog (as the other hogs jostled for space, again a full pen), and did spray the animal with a nearby hose. He stated he would spray the other animals after unloading was completed. The temperature in the barn felt a bit cooler than the outside ambient temperature and the fans were on, but with the animals stocked at pen capacity (no free cement observed), signs of heat stress were still apparent.</p>



District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>I checked a couple water nozzles and there was water available, although the flow seemed to be limited. During AM on July 10th, it was observed that the water was turned off for all nipples (three on one line) for pen 4 and the pen directly behind pen 4. 3/6 nipples (on the same water line) were off in the large pen that is directly adjacent to the unloading dock. There was one recumbent hog observed on AM, that did rise, however when the SPHV came out to look at the hog, it was in sternal recumbence and the establishment choose to euthanize the hog. After AM was completed, (b)(6), (b)(6), (b)(6) (b)(6) and I talked about the observation of heat stress during the truck unloading on July 9 and lack of water access observed the morning of July 10. The establishment does not have a written animal welfare program, or a SOP for handling animals in inclement weather. We talked about spreading the animals out-allowing them to cool off, having water hoses available, making sure all the water nipples work and unloading in small groups, especially during times of extreme heat. We talked about the humane handling regulations and handling animals with a minimum amount of excitement and discomfort. The establishment should take into consideration ambient temperature, ventilation, pen density and access to water when making decisions on stocking pens so that discomfort to the animals is minimized in extreme heat conditions.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M45856	Prime Pork LLC	ODB02160 90121G	21SEP2018	04C02	Livestock Humane Handling	Finalized	<p>On Tuesday, 18 September 2018, at approximately 1730 hours, Mr. Orv Molan, Plant Operations Manager, and his staff came to (b)(6) and (b)(6) to inform us that the final lot of the day, lot #1926 consisting of 159 hogs in pen #9, had been slaughtered without ante-mortem inspection being conducted. He asked us what actions he needed to take to rectify the situation. I then informed Mr. Molan that all products associated with Lot #1926 would need to be identified and tagged to prevent them from being sent into commerce without proper ante-mortem inspection and that all products associated with this lot of hogs would need to be cut-up, denatured and taken out of the plant to be rendered. Shortly after our discussion (b)(6) and (b)(6) verified the product was identified, segregated, and clearly marked as "on hold". Mr. Molan subsequently informed us we could immediately begin the process by cutting-up the 17 swine that remained on the slaughter line (2 additional carcasses were condemned earlier for a total of 19 carcasses in all) and all the associated viscera and offal for this lot located in the cooler that same day. This was promptly accomplished and verified. The following day (19 September, 2018), six (6) additional carcasses were added to the group of 140 placed on hold (140 carcasses remained in Lot #1926 after disposal of the 19 carcasses the previous day). These 6 additional carcasses were mixed in with the carcasses positively identified as in lot #1926 and had tattoos ending with the number "6" and could not be positively differentiated from those in Lot #1926. These carcasses were from rail-outs for trimming slaughtered on the 18th and placed back on the line throughout the processing of Lot#1926 because 6 of the carcasses in the original Lot had partially incomplete tattoo markings from</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>trimming or were otherwise not completely identifiable. The plant was insistent on ensuring that no uninspected carcasses would enter into commerce. These additional carcasses were kept with the affected Lot #1926 carcasses in the cooler and were cut, denatured and disposed for a grand total of 146 carcasses sent to rendering that day. This was accomplished and verified by (b)(6) and (b)(6). A HACCP Corrective Action letter was given to (b)(6) on 19 September by (b)(6). After review I asked Mr. Molan to revise the response and identify and quantify the amount of product destroyed that day on the Corrective Action Letter. This was accomplished and provided to (b)(6) by (b)(6) on 20 September, 2018. MS (b)(6), verbally verified the implementation of the corrective actions listed in their "Corrective Actions" dated 9/20/18: - Pen card holders have been ordered and will be attached to the outfeed gates of each pen to place pen cards signed and verified by USDA ante-mortem inspection that must be verified by plant staff before releasing any livestock for slaughter. In the interim, until the pen card holders arrive, only approved employees may release livestock from pens ONLY if a copy of a USDA approved, signed pen card is in their possession. Attachments: - Prime Pork Corrective Actions Response dated 9/20/18 signed by (b)(6) - A scanned copy of the original Pen card for Pen 9 lot #1926</p>

**Table: MOIs in Response to FOIA2019-017**

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M45945	Home Place Pastures	WLT54150 61627G	27JUN2018	04C02	Livestock Humane Handling	Finalized	At approximately 2:20 p.m., IPP observed establishment employees attempt to stun a hog in the knockbox. The employee stunned the hog with a captive bolt gun and then dropped the hog out of the knockbox. After the hog was let out it regained its footing and attempted to walk across the kill floor. The establishment employees corralled the animal to attempt to stun it again. The employee discharged the captive bolt gun 4 times with 3 of the discharges making contact with the animal and the 3rd attempt missing the animal entirely. The 4th attempt was effective to render the animal unconscious. Immediately the establishment employees were told to stop activities on the kill floor and the U.S. Rejected Tag NO. B43321574 was attached to the knockbox. This establishment does have a written Robust Systematically Approach to Humane Handling plan at the writing of this MOI.
90	M45945	Home Place Pastures	WLT38140 60828G	28JUN2018	04C02	Livestock Humane Handling	Open	On 6/28/18 at approximately 2:00 p.m., IPP observed establishment employees attempt to stun a sheep in the knockbox. The employee stunned the sheep with a captive bolt gun and then dropped the sheep out of the knockbox. After the sheep was let out of the knockbox it regained its footing and attempted to walk across the kill floor. The establishment employees corralled the sheep to attempt to stun it again. The employee discharged the captive bolt gun 6 times into the animal making contact but the stun was not effective until the 6th attempt. The 6th attempt was effective to render the animal unconscious. The establishment employees were told immediately to stop activities on the kill floor and the U.S. Rejected Tag NO. B43321575 was attached to the knockbox.

**Table: MOIs in Response to FOIA2019-017**

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M46023	Wyoming Legacy Meats, LLC	SDU40140 74027G	27JUL2018	04C02	Livestock Humane Handling	Finalized	Animals were slipping during ante mortem inspection. The floor was slick with feces. The floors need to be as such to prevent animals from slipping while walking in the pen. Establishment response. Establishment will be making changes to the pen floors this weekend.

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M4999	Pudliner Packing	CGN41080 80902G	02AUG2018	04C02	Livestock Humane Handling	Finalized	<p>On July 31st, 2018, at 0820 hours, as (b)(6) was observing stunning effectiveness, he observed the egregious mis-stunning of a market swine in the stun box. The market swine was standing freely in the stun box and an Establishment employee attempted to stun the swine with a hand held captive bolt. (b)(6) heard the captive bolt discharge, the hog squealed and recoiled back to the other end of the stun box, but the hog remained standing and alert. The stunner made a second attempt with a .22 caliber rifle. (b)(6) heard the second attempt, the hog squealed again and recoiled back to the other end of the stun box. (b)(6) observed blood running down the snout of the hog and the Establishment employee handed the rifle to the Establishment owner. The owner then made a third stunning attempt with the .22 caliber rifle which was effective in producing unconsciousness throughout the shackling and sticking process. Upon post mortem inspection, I, (b)(6) observed the three distinct holes in the skull to verify that the animal had been hit three times. (b)(6) instructed establishment management and employees to halt further slaughter operations and tagged the stun box with U.S. Rejected tag # B37530118, to stop the slaughter process. I informed Mr. Andrew Pudliner Sr., Establishment owner, of the multiple stunning attempts needed to effect unconsciousness in a swine and informed him that due to the seriousness of this matter, an immediate regulatory control action was taken and that I was alerting the Philadelphia District Office of the egregious situation. The Establishment does not have a Robust Systematic Approach to Humane Handling.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M54271	Beef & Bacon Custom Processing LLC	AWN40090 65308G	08JUN2018	04C02	Livestock Humane Handling	Finalized	<p>In attendance: (b)(6) (b)(6)                      (b)(6), Dr. Wes Spurrier – Owner/Operator HATS                      Category Subject of Meeting: Humane Handling                      Incident VIII - Stunning Effectiveness On June                      5, 2018, at 07:56 hours, while performing the                      Humane Handling Task, I observed an incident at                      Beef &amp; Bacon Custom Processing in which a single                      shot with a .22 Rifle delivered to a hog did not                      produce immediate unconsciousness. The animal                      fell on its side after the initial shot, at which time                      an establishment employee administered a                      stabbing cut into the animal’s neck to allow the                      animal to bleed out. Immediately after the                      animal was stuck, it rose to its’ feet. The hog was                      alert, with tracking eye movements and conscious                      vocalization and there was blood draining from                      the wound in the neck. A second shot was                      delivered after approximately 15 seconds and                      effectively rendered the animal unconscious. The                      stunning area was immediately Rejected using                      U.S. Reject/Retain Tag B42268006 and the owner                      of the establishment, Dr. Wesley Spurrier, was                      notified of the noncompliance. The establishment                      does not currently have a Robust Systematic                      Approach to Humane Handling.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
05	M548	Yosemite Meat Company Inc.	VHM00110 74220G	20JUL2018	04C02	Livestock Humane Handling	Finalized	<p>At Approximately 1200 hours on 7/17/18, I, (b)(6) was watching stunning and consciousness on the rail in back kill for approximately 30 minutes. During that time, I observed a total of 5 hogs reviving while on the bleed line that needed to be knocked with a captive bolt by establishment employees. After witnessing the fourth such incident, I spoke with (b)(6) and informed her of my observations. (b)(6) spoke with (b)(6) and was informed that he believed the issue was with the employee in charge of sticking being tired. The establishment elected to switch the employees, and another began sticking. Even after the employee switch, a fifth hog was noted reviving that needed to be knocked before the lot was finished and the back kill employees went on break. Since this instance occurred, each time I watch consciousness on the rail, I have noted at least one hog reviving.</p> <p>On 7/19/18 at approximately 1145 hours, I again watched stunning and consciousness on the rail. As soon as I began observing, I immediately noted a hog reviving on the line. In this instance there was an issue with the line, causing it to be stopped, giving the hog approximately 45 seconds to a minute longer than average to bleed out on the line, so that by that time the hog reached the catwalk it had exsanguinated. Do to the layout of the establishment, you are given a longer than average time to identify reviving hogs and take corrective action. That being said it is the establishment's responsibility to consistently render animals unconscious with a single application of the chosen stunning methodology. The apparent increase in hogs reviving while on the bleed line is an issue of concern and has the potential to transition into a much more serious issue. It has also been noted that when the</p>



District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>establishment employee observes an animal that needs to be knocked, the employee takes a knife, one of the two captive bolt guns kept in back kill, climbs the ladder, and then knocks the animal. Most establishments have two captive bolt guns supplied specifically for the uncommon instances when one of the captive bolt guns does not fire properly, so that another is readily available. Although this establishment does have a second, it is not readily available to the employee knocking the animal. This too is an issue of concern with the potential of becoming more serious.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M6173	Masami Foods, Inc.	CCC520907 2425G	25JUL2018	04C02	Livestock Humane Handling	Open	<p>On July 24, 2018, at approximately 11:34 am, I, (b)(6), observed the following event while performing humane handling observations for consciousness on the rail: I saw a market hog stiffening on the rail. Upon further observation, the hog began to try and regain its upright position. This was not side to side thrashing; it was purposefully lifting its head in line with the back trying to right itself. The front legs were stiff and lifting as well, not thrashing uncontrollably. When I looked below at the hogs head, the eyes were focused (were not fixed and dull), actively looking at the employee next to it, bright and attentive, and the pig began gasping for breath. I stated to the employee at head drop station (b)(6) "We have a conscious pig on the rail and needs to be knocked immediately". The employee then got down from his station to perform the knock. As the employee was getting down from the head station the (b)(6) urgently instructed the employee to get the ladder and climb up to knock the hog. The captive bolt did not fire on the first two attempts (bolt did not fire after the employee re-cocked the captive bolt both times), employee did not attempt to reload the captive bolt gun, and the third attempt (bolt fired correctly) resulted in the hog's body dropping to a state of total flaccidity and unconsciousness, with eyes fixed. I then informed (b)(6) of the incident and he told me to place a reject tag # B32115813 on the stunning conveyer.</p> <p>Note: The line speed was slowed from the regular (b)(4) to about (b)(4) 5-7 regular employees were missing with less experienced employees filling in. Last ROS was February 6, 2018</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M7356	Harmon Brothers Meats, Inc.	IJK4705055 530G	30MAY2018	04C02	Livestock Humane Handling	Finalized	<p>May 29, 2018 The Livestock Humane Handling task was performed at approximately 1100 EDT at Harmon Bros. Meats, Warsaw, KY. The following observations were made by the SVMO in the holding pens: A pen containing approximately 34 sheep/lambs/goats was found to be without access to water. One lamb was found in a moribund state-lateral recumbent; non-responsive-and had to be humanely euthanized. A pen of mature sheep held overnight had insufficient room for all animals to lie down. A holding pen floor was covered in a soupy manure/inedible hay mixture; no animals were in the pen at the time. The animals observed had not been declared for Federal Inspection. The establishment conducts both custom exempt and federal inspection slaughter activities. Directive 5930.1 revision 4 states in part, "Under 21 U.S.C. 610(b), slaughterers of livestock must comply with the Humane Methods of Slaughter Act (HMSA). The HMSA applies to the slaughter of cattle, calves, horses, mules, sheep, swine, and other livestock. (Poultry slaughter is not included.) The HMSA applies at custom exempt facilities." As the animals had not been presented for federal inspection, the above cited Directive justifies the issuance of this MOI in place of a non-compliance record. The establishment is reminded the holding pens are to be maintained in good repair and are to have adequate footing to prevent slips and falls. Not only does the observed condition of the holding pen contribute to insanitary conditions, it increases the likelihood of slips and falls. The establishment is encouraged to recall a recent meeting with the Jackson District Office chain of command in which such observations were a topic of discussion.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M7356	Harmon Brothers Meats, Inc.	IJK4006062 322G	22JUN2018	04C02	Livestock Humane Handling	Finalized	<p>June 21, 2018 Harmon Bros. Meats (M7356), Warsaw KY performs both custom exempt and Federal Inspection slaughter activities. Directive 5930.1 Revision 4 states " [U]nder 21 U.S.C. 610(b), slaughterers of livestock must comply with the Humane Methods of Slaughter Act (HMSA). The HMSA applies to the slaughter of cattle, calves, horses, mules, sheep, swine, and other livestock. (Poultry slaughter is not included.) The HMSA applies at custom exempt facilities." While performing the Livestock Humane Handling task the SVMO observed a holding pen containing 13 sows/large hogs without access to water; the pen had a cattle size water trough laying on its side and a half-moon shaped trough empty. The establishment is once again reminded that livestock is to have access to water, drinkable water, at all times. Either corrective actions for previous incidents are ineffective or are not being implemented to prevent recurrence. The animals observed while performing this task had not been declared for Federal Inspection, thus the basis for this MOI versus a non-compliance record.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M7356	Harmon Brothers Meats, Inc.	IJK4105074 010G	10JUL2018	04C02	Livestock Humane Handling	Finalized	<p>July 9, 2018 While at Harmon Bros. Meats (M7356) Warsaw, KY, the Livestock Humane Handling task was performed at approximately 1215 hrs. EDT. Observations made by the SVMO included the following: A holding pen of market swine/roaster pigs in the barn since last week was found to have a soupy manure covered floor, a small quantity of questionable drinkable water, and one pig with an orbital wound—appears to have lost an eye and the surrounding tissue traumatized. A holding pen of mature sheep in the barn since last week (or longer) was found to have several sheep ambulatory disabled amongst the normal population. Some were observed carrying limbs to the point of being tripod; some crippled to the point of being barely able to rise and walk. An empty holding pen was observed with a clogged drain thereby creating a “manure pond” in the pen and into the adjacent alleyway. The observations were brought to the attention of Plant Manager Roy Palmer. The establishment is reminded of Title 9 CFR 313.2(d)(1) which states “Disabled animals and other animals unable to move shall be separated from normal ambulatory animals and placed in the covered pen provided for in §313.1(c).” Also, Title 9 CFR 313.1(b) states “Floors of livestock pens, ramps, and driveways shall be constructed and maintained so as to provide good footing for livestock.” The soupy manure floor covering not only increases the likelihood of slips and falls; it creates insanitary conditions, as does the ponding in the alleyway. The establishment performs both federal inspected and custom exempt slaughter activities. The animals observed today had not been declared for federal inspection. However, Directive 5930.1 Revision 4 requires custom exempt facilities to comply with the Humane Methods of Slaughter Act (HMSA). The Federal Meat Inspection Act (FMIA) requires custom exempt</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>facilities to handle animals humanely as well. Since these animals had not been declared for federal inspection, the establishment is receiving this MOI in place of a non-compliance record. This continues a recent trend in similar observations and noted in MOIs dated April 19, 2018, May 11, 2018, May 30, 2018, and June 22, 2018.</p>
90	M7464	F.B. Purnell Sausage Co., Inc.	CMN22100 80409G	09AUG2018	04C02	Livestock Humane Handling	Finalized	<p>August 9, 2018 While performing the Livestock Humane Handling task at Purnell Sausage Co. (M7464), Simpsonville KY, the following observation was made by the SVMO at approximately 0935 hrs. EDT: Plant personnel were observed driving sows from the holding pen into the sweep apparatus which leads to the restrainer where the sows are electrically stunned. Due to too many sows being driven into the sweep, several sows were observed upon the backs of others, sows were scrambling about the sweep, loud vocalization, and one sow observed falling from the back of another, landing lateral on the floor. Title 9 CFR 313.30(a)(2) states, "The driving or conveying of the animals to the place of application of electric current shall be done with a minimum of excitement and discomfort to the animals. Delivery of calm animals to the place of application is essential to ensure rapid and effective insensibility." (b)(6), as well as (b)(6) were notified of this observation. The issuance of this MOI is to inform the establishment, thereby granting due process. If this incident had escalated to the point of animals being driven over other animals, or numerous animals falling to the floor, or had animals been pushed as, in effect, being dragged, the minimum documentation would have been a non-compliance record. If animals had been driven over a "down" animal, the potential for a more serious regulatory action exists.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
05	M783	Harris Ranch Beef Company	VNG42150 60215G	15JUN2018	04C02	Livestock Humane Handling	Finalized	<p>At 1:00 pm on Friday 6/15/18 (b)(6) for Harris Ranch Beef Company, and I met to discuss the incident with the distressed heifer from yesterday 6/14/18. In the afternoon of 6/14 plant employees noticed that a heifer lay down and stood up again a few times in the pens. She then lay down and would not get up again and plant employees thought she might be calving. They cooled her with running water from a hose and sent an employee to contact me. When I arrived at the pens I determined that the heifer was convulsing, not having contractions. After verifying with me that the animal was in distress, (b)(6) agreed that the heifer should be humanely stunned in the pens. At the time of my arrival he had already radioed for the captive bolt guns to be brought to the pens, however it took several more minutes for the guns to arrive. By the time the captive bolt guns arrived, the heifer had died of natural causes. In our discussion, (b)(6) agreed that the guns could have been brought more rapidly and that the establishment could improve in that area. He said that the guns were available in the CTR, which is very close to the pens, but the person in charge of the guns was not in the CTR at the time, and the two knockers could not stop what they were doing to bring the guns to the pens.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M791C	Clemens Food Group, LLC	QCF31070 64801G	01JUN2018	04C02	Livestock Humane Handling	Finalized	<p>I met with (b)(6) and (b)(6) on Friday 6/1/2018 in the pen area of the barn and told them of my determination that M791C had a robust systematic approach to humane handling. I also relayed observations and concerns that were identified during a visit on Wednesday May, 30th, 2018 by CDO, DVMS, (b)(6). These observations/concerns relayed to (b)(6) and (b)(6) were: 1) number of hogs driven at any one time, 2) the sorting boards falling on a hog by the loading dock, 3) the hole in the push/drive gate going into the stunner (from (b)(6) NR – most specifically the un-expeditious response time to fix the panel), 4) the fact that (b)(6) had to ask (b)(6) and me if it was OK to stick the hog that was shackled and insensible but involuntarily kicking at the stick stand after having been stunned in the suspect/subject pen (other than not sticking it because of safety concerns he should have known that it was OK to stick it), 5) observations that hogs euthanized are not further bled (and that this was not uncompliant with any reg and OK as long as they don't return to sensibility). (b)(6) took my words seriously and indicated that these issues (especially # 1) and 2) would be addressed. On 6/5/2018 I spoke briefly with (b)(6) and told him that I had noticed a significant reduction in the number of hogs being moved from the pens and to and through the serpentine. I told him that movement of hogs seemed to be much smoother and efficient.</p>
50	M791C	Clemens Food Group, LLC	QCF27050 81623G	23AUG2018	04C02	Livestock Humane Handling	Finalized	<p>Disregard this "MOI". MOI created in error/by mistake and system unable to delete.</p>



Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M85B	Swift Pork Company	GYM19230 82008G	08AUG2018	04C02	Livestock Humane Handling	Finalized	<p>I was completing ante-mortem inspection at approximately 22:50 hours on 08/08/18 including a pen tag for row#31-36. I found that while there was a padlock at the top of the gate, the chain was not wrapped and the pen was not locked. The hogs were not being run and the gates were closed so there is no regulatory non-compliance. However establishment SOP programs state pens will be locked until USDA inspection is complete. (b)(6) checked with a barn employee and immediately placed the lock on the gate. The pen tag was signed to release the hogs for slaughter at 23:02 hours after consulting with (b)(6) I informed (b)(6) an MOI would be created.</p>
15	M9252	Bright Oak Meats, Inc.	GHD49170 74702G	02JUL2018	04C02	Livestock Humane Handling	Finalized	<p>Earlier in the day, a non-compliance was recorded for the use of two shots in order to render a large hog unconscious (documented on a separate HH task by (b)(6) (b)(6) and (b)(6) discussed the situation and the plant's preventative actions to prevent future recurrence. (b)(6) had already discussed the incident with the employee who was stunning (one of the lead slaughter employees) regarding his rationale in using the smaller caliber rifle and they both agreed that only the larger rifle will be used from this point forward. They will be updating their robust HH plan and be conducting refresher training to slaughter floor employees. (b)(6) also discussed possible further enforcement actions should this become a recurring event.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M9482	Espey's Meat Market	YHK310909 3619G	19SEP2018	04C02	Livestock Humane Handling	Finalized	<p>On Wednesday, September 19, 2018 at 0915 hours, as (b)(6) was observing stunning effectiveness, he observed the egregious mis-stunning of a market swine in the stun box. The market swine was standing freely in the stun box when an Establishment employee attempted to stun the market hog, behind the ear, with a hand held captive bolt. As the captive bolt discharged, the market swine squealed and recoiled back to the other end of the stun box, but the hog remained standing and alert. The first stunner reloaded the captive bolt and handed it to another employee who made a second stunning attempt in the front of the animal's head. As the captive bolt discharged, the hog squealed again and recoiled back to the other end of the stun box. The second stunner reloaded the captive bolt and made a third attempt in the front of the animal's head which was effective in producing unconsciousness throughout the shackling and sticking process. Upon post mortem inspection, (b)(6) observed the three distinct areas, which were impacted by the captive bolt, to verify that the animal had been hit three times. (b)(6) instructed Establishment management and employees to halt further slaughter operations and tagged the stun box with U.S. Rejected tag #B20481405, to stop the slaughter process. (b)(6), informed Mr. Joe Espey, Establishment owner, of the multiple stunning attempts needed to effect unconsciousness in a market hog and informed him that due to the seriousness of this matter, an immediate regulatory control action was taken and that I was alerting the Philadelphia District Office of the egregious situation. The Establishment operates under a Robust Systematic Approach. Within the previous six months, there was one Humane Handling Noncompliance Record, for mis-stunning, on July</p>

**Table: MOIs in Response to FOIA2019-017**

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>25, 2018. The establishment had a back-up .22 magnum rifle available on the slaughter floor, as detailed in their Robust Plan, but chose to reload the captive bolt instead. I recommend that the Establishment be given a Notice of Intended Enforcement instead of a Notice of Suspension.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M960	Greater Omaha Packing Co., Inc.	PEE381505 4221G	21MAY2018	04C02	Livestock Humane Handling	Finalized	<p>At approximately 1435, I, (b)(6) began observation of the knocking procedure for my HATS task and witnessed the following: a single steer was pushed too far forward on the belly belt and allowed to walk out onto the shackling conveyor belt. At this time, it lost its balance, and fell into the catch cage at the bottom of the belt and immediately got back up from the ground. After several attempts from establishment employees to stun with inline captive bolts (no discharges were made), at approximately 1437 the animal became agitated, ran the cage out of its normal location, and proceeded to run with panic in the fenced area surrounding the knock box. At this point, two employees with inline captive bolts proceeded to continue attempting cornering it with no success. When the animal came near the fence line, a third employee, also with an inline captive bolt, attempted to line up a shot, also with no success. I heard one captive bolt discharge, but due to the animal running underneath dripping carcasses and accumulating blood on its head up to the point, I was unable to discern if contact with a captive bolt had been made. This continued for several minutes, until approximately 1442 when the animal ran back up the conveyor belt, at which point one of the employees lined up a shot with an inline captive bolt. The shot was misplaced, and resulted in the bolt becoming lodged in the animal's skull. The animal was bright, alert, responsive, and continued to look and move around. It took 30 seconds to 1 minute for the corrective stun to be placed, which resulted in satisfactory unconsciousness. Throughout the entire encounter, the animal did not vocalize. At this point, I informed (b)(6) that I was taking regulatory control by placing my reject tag on the alley. GOP does operate under a robust humane handling policy at this time.</p>