

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M10026	Hillsdale County Meats	RMN2712094 209G	09SEP2020			Finalized	<p>On 9/9/2020, at approximately 0600 hours, I, (b)(6) conducted an odd-hour inspection for the establishment's humane handling. No establishment employees were present during my inspection. I verified the following Humane Handling Activities Tracking System (HATS) categories: I. Adequate Measures for Inclement Weather: The temperature was 57 degrees Fahrenheit both inside and outside of the barn. The pens were in good repair and animals were protected from inclement weather. II. Truck Unloading: There were no animals unloaded during odd-hour inspection. III. Water and Feed Availability: Automatic water bowls are in each of the 4 pens and were accessible to all animals. Lamb in center aisle did not have any access to water at the time of inspection. Lamb was provided water at 0700 hours. Animals in subsequent pens had access to water and were provided feed. IV. Ante-mortem Inspection: No animals were offered for Ante-mortem Inspection. 2 Beef Cows, 1 Steer, and 1 Heifer were in Pen #1. 4 Dairy Cows in Pen #2. 2 Beef Cows in Pen #3. 4 Hogs in Pen #4. 1 Lamb in center aisle. V. Suspects and Disabled: There were no animals that were suspect or disabled at the time of inspection. VI. Electric Prod/Alternative Object Use: No issues were observed. VII. Slips and Falls: Pen floors were covered in mud and animal excrement. Animals were seen slipping while rising from recumbent position and while walking through pens. No fresh bedding and/or sawdust was seen in pens. Animals appeared uninjured. VIII. Stunning Effectiveness: No stunning occurred during odd-hour inspection. IX. Conscious Animals on the Rail: No animals were shackled or hung on the rail during odd-hour inspection. Establishment did not maintain good humane handling practices for HATS Category III - Water and Feed Availability and for HATS Category VII - Slips and Falls. Noncompliant findings were documented in NR Record No. RMN3509094709N-1. Establishment supervisors John (b)(6) and Dan Betzer were notified of noncompliant findings.</p>
M10047+P10 047+V10047	Rainbow Packing Inc.	BEM2011064 617G	17JUN2020			Finalized	<p>Present: (b)(6), (b)(6), (b)(6), (b)(6) Mrs. Sue Sicotte No changes have been made to the establishment's humane handling program. All records are complete and up to date. The plan remains robust at this time.</p>
M10047+P10 047+V10047	Rainbow Packing Inc.	BEM4807073 102G	02JUL2020			Finalized	<p>Present: Mrs. Sue Sicotte, Plant Owner, (b)(6), (b)(6), (b)(6) No changes have been made to the humane handling program. All records are complete and up to date. The plan remains robust at this time.</p>

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M10061+V10061	Weltin Meat Packing Inc.	PXE5512065601G	01JUN2020			Finalized	Meeting at Weltins, Est 10061 June 1, 2020 On June 1, 2020, I (b) (6) (b) (6) (b) (6) had a meeting with Ms. (b) (6) (b) (6) (b) (6) regarding the establishment's robust humane handling program. After reviewing their plan and recently completed worksheet for May 2020, I notified her that Weltins Meat Packing has been maintaining their Robust Systematic Approach to Humane Handling. A copy of this MOI was given to the plant and placed in the government file.
M10061+V10061	Weltin Meat Packing Inc.	PXE0012061829G	29JUN2020			Finalized	Meeting at Weltins, Est 10061 June 29, 2020 On June 29, 2020, I (b) (6) (b) (6) (b) (6) had a meeting with Ms. (b) (6) (b) (6) (b) (6) regarding the establishment's robust humane handling program. After reviewing their plan and recently completed worksheet for June, I notified her that Weltins Meat Packing has been maintaining their Robust Systematic Approach to Humane Handling. A copy of this MOI was given to the plant and placed in the government file.
M10061+V10061	Weltin Meat Packing Inc.	PXE5711071030G	30JUL2020			Finalized	Meeting at Weltins, Est 10061 July 30, 2020 On July 30, 2020, I (b) (6) (b) (6) (b) (6) had a meeting with Ms. (b) (6) (b) (6) (b) (6) regarding the establishment's robust humane handling program. After reviewing their plan and recently completed worksheet for July, I notified her that Weltins Meat Packing has been maintaining their Robust Systematic Approach to Humane Handling. A copy of this MOI was given to the plant and placed in the government file.
M10061+V10061	Weltin Meat Packing Inc.	PXE4011091201G	01SEP2020			Finalized	Meeting at Weltins, Est 10061 September 1, 2020 On Sept 1, 2020, I (b) (6) (b) (6) (b) (6) had a meeting with Ms. (b) (6) (b) (6) (b) (6) regarding the establishment's robust humane handling program. After reviewing their plan and recently completed worksheet for August 2020, I notified her that Weltins Meat Packing has been maintaining their Robust Systematic Approach to Humane Handling. A copy of this MOI was given to the plant and placed in the government file.
M10114+P10114+V10114	C. Roy, Inc.	FEI0608064526G	26JUN2020			Finalized	C Roys, Est 10114, Robust Humane Handling Program Date: 6/24/2020 Meeting Attendees: (b) (6) (b) (6) (b) (6) (b) (6) (b) (6) Roy (Owner) On June 24, 2020, I (b) (6) (b) (6) reviewed the establishment's Humane Handling (HH) Robust program and applicable records. These documents indicate that the program is being maintained as written and is considered to be robust at this time. A copy of this MOI was given to the establishment and placed in the government file.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M10252	Berry & Sons Rababeh Isl Slau	ZEN5613064 117G	17JUN2020			Finalized	At approximately 10 am on May 14, 2020 I, (b)(6) had a brief meeting with (b)(6), member of the management of Est 10252 (Berry and Sons), pertaining to the plant's plan for Robust Systematic Approach to Humane Handling and Slaughter. I did antemortem on approximately 50 lambs that were being unloaded at the establishment. I also verified one-month of monitoring records associated with the plant's Robust systematic approach to Humane Handling and slaughter plan. No deviation was observed during the record assessment or during the antemortem inspection so I determined that the plan is working as intended.
M10252	Berry & Sons Rababeh Isl Slau	ZEN5413061 317G	17JUN2020			Finalized	At approximately 10 am on April 29, 2020 I, (b)(6) had a brief meeting with (b)(6) member of the management of Est 10252 (Berry and Sons) pertaining to the plant's plan for Robust Systematic Approach to Humane Handling and Slaughter. I did antemortem with on approximately 50 lambs that were being unloaded at the establishment. I also verified one-month of monitoring records associated with the plant's Robust systematic approach to Humane Handling and slaughter plan. No deviation was observed during the record assessment or during the antemortem inspection so I determined that the plan is working as intended.
M10252	Berry & Sons Rababeh Isl Slau	ZEN4513064 526G	26JUN2020			Finalized	At approximately 10:15 am on June 26, 2020 I, (b)(6) had a brief meeting with (b)(6), member of the management of Est 10252 (Berry and Sons), pertaining to the plant's plan for Robust Systematic Approach to Humane Handling and Slaughter. I did antemortem on 55 lambs that were being unloaded at the establishment. I also verified one-month of monitoring records associated with the plant's Robust systematic approach to Humane Handling and slaughter plan. No deviation was observed during the record assessment or during the antemortem inspection so I determined that the plan is working as intended. During this time I also discussed with (b)(6) about one of the goats used for leading the lambs into the establishment. This goat has had a progressively worsening lameness in her hindleg (foot) for several days, and she also has multifocal to coalescing areas of alopecia present predominantly over her dorsum and lateral sides. (b)(6) said that she is going to be examined by a clinical veterinarian on Saturday, June 27, 2020 to determine the best treatment options for the goat.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M10252	Berry & Sons Rababeh Isl Slau	ZEN5106073 631G	31JUL2020			Finalized	Human Handling. Approximately around 1:20pm, while performing my inspection at the kill floor, there was an incident where a fight and indifference with employees with no one wanting to slit the throat, left an animal hanging on the rail. The employee in charge of placing the animals on the rail called to the employee in charge to do the throat slit, and the employee did not want to kill animals because he was doing other duties (Final trim) he stated that he was not going there, the employee who does the human handling - antemortem activities hanged the lamb from its leg on the rail and attempt to hang a second one, while he was yelling to the other employee for at least 5 minutes with one animal hanging on the rail and one on his hand, I ended up interfering with the fight and stopped the employee from doing the activity of hanging the lamb that was not going to be killed, the lamb was already kicking the wall hardly, the employee ended up putting the other lamb on his hand and the one on the rail back to the pen, I had to follow up with my supervisor and the (b)(7) then the lamb ended up in the suspect pan in order to be reviewed by the (b)(6). As Federal establishment you are reminded that by regulation you are to humanly handle all animals through the entire slaughter process.
M10252	Berry & Sons Rababeh Isl Slau	ZEN0614080 504G	04AUG2020			Finalized	At approximately 10:15 am on July 29, 2020 I, (b)(7)(F), had a brief meeting with (b)(7)(F) member of the management of Est 10252 (Berry and Sons), pertaining to the plant's plan for Robust Systematic Approach to Humane Handling and Slaughter. I did antemortem on approximately 40 lambs that were being unloaded at the establishment. I also verified one-month of monitoring records associated with the plant's Robust systematic approach to Humane Handling and slaughter plan. No deviation was observed during the record assessment or during the antemortem inspection so I determined that the plan is working as intended. During this meeting we discussed that they needed to stay up on keeping the floors and ramps clean, and that this should also reduce the incidence of foot problems with the resident goats. We also discussed limiting the amount of goat feed that is allowed to spill on to the floor to prevent molding. In a previous brief discussion with Mr. (b)(7)(F), we discussed the importance of maintaining the water for both the animals in for slaughter as well as the goats due to the increased temperatures of the summer months. I also mentioned that maintaining good air flow and animal spacing in the pen is also important to prevent the animals from overheating and feeling other affects of high temperatures.

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M10252	Berry & Sons Rababeh Isl Slau	ZEN0411085307G	07AUG2020	04C02	Livestock Humane Handling	Finalized	This MOI is to document a Humane Handling issue I, (b)(6) observed while conducting the unloading of animals from the truck to the barn. I witness and employee being very aggressive with multiple animals. What I witnessed was the employee grabbing and twisting of the animal's ears, with addition to dragging the animals by the front left leg. All animals were up and alert on all four legs. This means the animals were capable of walking off the loading truck. According to 9 CFR 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. Livestock shall not be forced to move faster than a normal walking speed. At this time no NR will be documented, more monitoring and or retraining is highly recommended to assure animals aren't put in any discomfort while conducting the unloading process.
M1052	MSM Meat Company	VUV4809061425G	25JUN2020			Finalized	On 06/25/2020 at approximately 1100 hours, (b)(6) evaluated humane handling at MSM Meat Company (M1052). This was accomplished through record review and direct observation. At the time of the inspection MSM Meat Company continues to have a systematic and robust approach to humane handling.
M1052	MSM Meat Company	VUV2510075509G	09JUL2020			Finalized	On 07/09/2020 at approximately 1200 hours, (b)(6) evaluated humane handling at MSM Meat Company (M1052). This was accomplished through record review and direct observation. At the time of the inspection MSM Meat Company continues to have a systematic and robust approach to humane handling.
M1052	MSM Meat Company	VUV2409085506G	06AUG2020			Finalized	On 08/06/2020 at approximately 0900 hours (b)(6) evaluated humane handling at MSM Meat Company (M1052). This was accomplished through record review and direct observation. At the time of the inspection MSM Meat Company continues to have a systematic and robust approach to humane handling.
M1052	MSM Meat Company	VUV4908093103G	03SEP2020			Finalized	On 09/03/2020 at approximately 0900 hours (b)(6) evaluated humane handling at MSM Meat Company (M1052). This was accomplished through record review and direct observation. At the time of the inspection MSM Meat Company continues to have a systematic and robust approach to humane handling.
M10650+P10650+V10650	Key's Family Butcher Shop	AYF4310074401G	01JUL2020			Finalized	On 6/30/2020, FSIS conducted a Verification of a Robust Systematic Approach at Advanced Meat Processing DBA Keys Abattoir and Meat Processing (M10650). After reviewing the establishment's program, I determined that this program does meet all criteria to be designated as Robust. The program addresses four of the four required points of the Systematic Approach.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M10650+P10650+V10650	Key's Family Butcher Shop	AYF0815085213G	13AUG2020			Finalized	On 8/13/2020, FSIS conducted a Verification of a Robust Systematic Approach at Advanced Meat Processing DBA Keys Abattoir and Meat Processing (M10650). After reviewing the establishment's program, I determined that this program does meet all criteria to be designated as Robust. The program addresses four of the four required points of the Systematic Approach.
M10799	Hemps, Inc.	GPL2619065029G	29JUN2020			Finalized	On 06/29/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified (b)(6) Hemp, plant manager, of my findings.
M10799	Hemps, Inc.	GPL2710071913G	13JUL2020			Finalized	On 07/13/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written with no issues. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Mark Greenwood of my findings due to plant manager, (b)(6) Hemp not being available.
M10799	Hemps, Inc.	GPL1313082017G	17AUG2020			Finalized	On 08/17/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written with no issues. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Mark Greenwood of my findings.
M10799	Hemps, Inc.	GPL1714091308G	08SEP2020			Finalized	On 09/08/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written with no issues. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Mr. (b)(6) Hemp of my findings.
M10800	Shriver Meats	SBN5805071528G	28JUL2020			Finalized	On 07/28/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified David Shriver, plant manager, of my findings and that an MOI would be written.

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M10800	Shriver Meats	SBN5906080111G	11AUG2020			Finalized	On 08/11/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified David Shriver, plant manager, of my findings and that an MOI would be written.
M10800	Shriver Meats	SBN5607094222G	22SEP2020			Finalized	On 09/22/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified David Shriver, plant manager, of my findings.
M10801+P10801	A&W Country Meats, Inc.	EOO1220061524G	24JUN2020			Finalized	On 06/24/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified (b)(7) Flohr, plant manager, of my findings.
M10801+P10801	A&W Country Meats, Inc.	EOO5408070522G	22JUL2020			Finalized	On 07/22/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified (b)(7) Flohr, plant manager, of my findings.
M10801+P10801	A&W Country Meats, Inc.	EOO5307090409G	09SEP2020			Finalized	On 09/9/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified (b)(7) Flohr, plant manager, of my findings.

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M10804+P10804	Wagner Meats, LLC.	IWC3909064226G	26JUN2020			Finalized	On 06/25/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. An area for improvement is that there is not excellent restraint for the animals during knocking, particularly since they are using firearms for stunning. There is just enough room that I worry about animals being able to at least partially turn around, if not fully turn around, and potentially become overexcited. This also increases the risk of an inaccurate stun. I only was able to witness a few animals being knocked today, so I will continue to monitor the stunning area design in the future. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Mr. Wagner, plant manager, of my findings.
M10804+P10804	Wagner Meats, LLC.	IWC4710074223G	23JUL2020			Finalized	On 07/23/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Mr. Wagner, plant manager, of my findings.
M10804+P10804	Wagner Meats, LLC.	IWC0110084911G	11AUG2020			Finalized	On 08/11/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Mr. Wagner, plant manager, of my findings.
M10804+P10804	Wagner Meats, LLC.	IWC4910095221G	21SEP2020			Finalized	On 09/10/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Mr. Wagner, plant manager, of my findings.
M10805	Hamzah Slaughter House	UIE0006070731G	31JUL2020			Finalized	After review of the Food Safety Plan at M-10805 on 7/21/20, no written procedures were found indicating a robust, systematic approach to Humane Handling of Livestock. This is consistent with previous hwy RSAs and DVMS correlations. These findings, along with the benefits of having a RSA, were discussed with plant management.

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M10805	Hamzah Slaughter House	UIE34130844 03G	03AUG2020			Finalized	<p>Prior to beginning Custom Exempt operations during the religious festival which spanned a period from mid-day on 7/28/20 through 8/3/20 when no USDA inspected product was produced, the establishment was given multiple copies of FSIS Directive 5930.1 for review. Plant management and employees were also reminded that as a federally inspected establishment, they are required to adhere to all the sanitary requirements listed in 9 CFR 416, in addition to the Humane Handling of Livestock found in 9 CFR 313, minus the provision for ritual slaughter only. On 8/1/20, beginning at approximately 13:36, as I observed the handling and driving of livestock while performing off-hours humane handling inspection, I noted plant employee, (b)(6) attempting to move a group of eight large bovine up the alley, make a 90-degree left-hand turn, then up a sloped, concrete loading ramp onto a platform holding pen adjacent to the slaughter facility where animals are held prior to being presented for ante-mortem inspection. The animals balked both at the 90-degree corner and the sloped loading ramp, where two animals slipped while attempting to navigate. (b)(6) chose to utilize a combination of yelling, beating on the tin roof above the animals and repeated electrical prod usage to get the bovine to continue forward, but to no avail. After multiple failed attempts, he chose to let the animals return down the alley way and then, more gently, take three animals successfully up to the holding platform, whereby the remaining animals followed more easily. While these incidents did not warrant an egregious humane handling non-compliance, they are indeed less-than-perfect with 9 CFR 313.2(a) & (b) and need to be systematically addressed moving forward. As I proceeded inside the facility initially to observe humane handling conditions on the slaughter floor, I observed the following sanitary non-compliances: 1. Upon entering the evisceration area, I noted the floor nearly completely (~85%+) covered in coagulating blood, various animal parts, meat, and fat. The blood ranged in depth from a thin coating on the floor to approximately 3/8" deep in places with no employee cleaning it during my observation time of approximately 3 minutes. This is non-compliant with 9 CFR 416.2(b)(2). 2. During my observations in the evisceration area while standing up to eight feet away, I witnessed 18 out of 21 lamb carcasses in various stages of evisceration that contained fecal smears on one or both hocks of the skinned carcasses. This is non-compliant with 9 CFR 416.5(a) and led me to check carcasses that had passed final trim and wash. 3. Three carcasses that were past (b)(6) who was performing the final trim and wash, contained fecal contamination ranging in size from a speck (~1/16") to a smear approximately 2" x 3" in diameter. This is</p>

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							<p>non-compliant with 9 CFR 416.4(d). I notified (b)(6) of the insanitary conditions during sanitary dressing that were creating an overload at final trim and wash which was leading to fecal material being missed prior to being handed over to a client, put into the cooler or loaded onto a delivery truck. She proceeded to notify evisceration personnel to improve sanitary dressing procedures, then began reworking the adulterated carcasses. 4. These findings necessitated me investigating further in the cooler where I found the following: a. Four unmarked lamb carcasses not displaying the "Not for Sale" mark. This is a non-compliant with 9 CFR 303.1 (a)(2)(iii) and 316.16. b. One lamb carcass with a 2" x 2" x 3/8" thick smear of partially digested feed material and ingesta on the left side of the carcass where the neck meets the shoulder, along with a 1" x 3" patch of white hair on the chest between the front legs. This is non-compliant with 416.4(d). c. One lamb carcass with a fecal smear approximately 12" running the entire length of the left inner thigh, while the right inner leg had a similar fecal smear extending from the cut end of the hock upwards toward the body wall approximately 5" in length. This is non-compliant with 416.4(d). d. One lamb carcass with a 1/2" x 1/2" patch of black hair just below and to the right of the bung opening. An additional 1/2" x 1 1/2" patch of black hair was still attached to the throat area of the carcass. This is non-compliant with 416.4(d). e. Two clear plastic bags without labels or identification were noted on a black, plastic shelving system inside the cooler which has noticeable meat and fat residue collecting on it. One of the two bags contained a larger bone-in piece of meat that would not fit neatly inside the bag, was protruding out and was touching the insanitary plastic shelving. This is non-compliant with 9 CFR 303.1 (a)(2)(iii), 316.16, 416.4(a), (b) & (d). f. Heavily beaded, dripping condensation was evident on both air handling condenser units in the large cooler, as well as, the rail system and frame above the entrance door. Condensation dripped on me repeatedly while in the cooler performing inspection. This is non-compliant with 9 CFR 416.2(d). g. A minimum of 14 heads from various species and three hearts were on "trees" located inside the USDA Retain cage, which specifically states on signs placed by the establishment that is to be utilized only by USDA for the purpose of retaining carcasses. While this is technically not a non-compliance, it demonstrates a less-than-perfect practice that the establishment is currently under a verification plan for breaking regulatory control action previously near the end of June 2020. As I was finalizing my notes and preparing to write a US Retain Tag, a plant employee, who goes by the name Zorro, entered the large cooler and asked me what was wrong. I showed him the</p>

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							<p>non-compliances, and he offered to rework all of them, as well as, properly stamp the four carcasses as "Not for Sale." Upon so doing, I re-inspected the carcasses and released them to be loaded onto a delivery truck then left the premises around 14:30. While the above mentioned deficiencies remain non-compliant, they cannot be written up as a Non-Compliance Record due to the fact they occurred during off-hours inspection which is solely approved by the DVMS group for monitoring and verifying humane handling issues in livestock, thereby necessitating an MOI. This however does not diminish the magnitude or importance of properly addressing and correcting each deficiency in a timely manner. Furthermore, the establishment has systematically failed to comply with 9 CFR 416.13(c), stating, "Each official establishment shall monitor daily the implementation of the procedures in the Sanitation SOP's." Given the recent FSA findings coupled with the establishment's response to said findings by retraining employees on 7/27/20 in proper sanitary dressing procedures by consultant, (b) (4)(b)(6) the establishment is also non-compliant with 9 CFR 416.15, stating, "Each official establishment shall take appropriate corrective action(s) when either the establishment or FSIS determines that the establishment's Sanitation SOP's or the procedures specified therein, or the implementation or maintenance of the Sanitation SOP's, may have failed to prevent direct contamination or adulteration of product(s)." Given these findings, the establishment is also non-compliant with 9 CFR 416.14, stating, "Each official establishment shall routinely evaluate the effectiveness of the Sanitation SOP's and the procedures therein in preventing direct contamination or adulteration of product(s) and shall revise both as necessary to keep them effective and current with respect to changes in facilities, equipment, utensils, operations or personnel."</p>

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M10805	Hamzah Slaughter House	UIE13130831 05G	05AUG2020	04C02	Livestock Humane Handling	Finalized	<p>Prior to beginning Custom Exempt operations during the religious festival which spanned a period from mid-day on 7/28/20 through 8/3/20 when no USDA inspected product was produced, the establishment was given multiple copies of FSIS Directive 5930.1, Rev. 4 for review. Plant management and employees were also reminded that as a federally inspected establishment, aside from the ritual slaughter provision, they are required to adhere to all other regulations pertaining to the Humane Handling of Livestock found in 9 CFR 313. On 8/1/20 beginning at approximately 13:36, while performing off-hours inspection for humane handling of livestock at M-10805, I observed the following non-compliances: 1. One uncovered pen of nine large bovine were being held without feed/hay or water. 2. One covered pen of eight large bovine were being held without feed/hay or water. 3. One covered pen of ten large bovine were being held without feed/hay or water. Each of the above is a non-compliance with 9 CFR 313.2(e). The owner, Mr. Imad Rababe, as well as, his son, (b)(6) and employee, (b)(6) came to the barn during my presence to gather pens of bovine and move them up the alley toward the slaughter facility. I asked Hamzah when the bovine in question had arrived on-premises because I had seen a truck arrive the afternoon prior with similar large bovine on-board. He stated he was not sure. I informed he and (b)(6) that any animals held over 24 hours must be provided adequate feed/hay, along with sufficient clean water continuously available to all animals, regardless of their length of stay. (b)(6) proceeded to begin filling water barrels, which were blue, poly barrels cut in half holding approximately 25 gallons each when full and an average of two barrels per pen. I highlighted the need for either more frequent refilling or a larger number of barrels to be present to adequately supply the continual water intake for eight-ten large bovine during the summer months. In accordance with FSIS Directive 5930.1, Rev. 4, the establishment has the responsibility to follow the Humane Methods of Slaughter Act (HMSA) during Custom Exempt operations. The identified deficiencies are noncompliant with regulatory requirements for Humane Handling and are thus in violation of the HMSA. Continued humane handling deficiencies identified during Custom Exempt operations could lead to the revocation of the establishment's Custom Exempt status, further regulatory enforcement action or both.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M10805	Hamzah Slaughter House	UIE02150840 17G	17AUG2020			Finalized	<p>On 8/17/20, as I observed (b)(6) performing a Pre-Operational Sanitation Review and Observation task, she keenly noted several deficiencies in the metal alley way doors, gates and knock box structure. I investigated further and found, between the knock box and head gate, a vertical pipe over half rusted through that was meant to provide structural integrity and support to the knock box side gate and head gate assembly. Not only was this not providing adequate support, it now left a jagged gap of rusting metal approximately 4-5" wide that animals' lower limbs had been seen getting caught in during head catch and the ritual slaughter process. IPP had also witnessed animal's lower back legs getting caught in jagged sheet metal on the hind gate of the knock box nearest the floor. Additionally, IPP had previously witnessed animals' get legs caught between a drop off in the concrete and the jagged lower sheet metal on the door leading from the outside holding pens inside to the ante-mortem area. All of the above are Livestock Humane Handling violations under 9 CFR 313.1(a) which states, "Livestock pens, driveways and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals. Loose boards, splintering or broken planking, and unnecessary openings where the head, feet or legs of an animal may be injured shall be repaired." (b)(6) was notified and stated the gates/doors in question would be repaired and rewelded, however, no specific timeline was given.</p>
M10805	Hamzah Slaughter House	UIE38140819 21G	21AUG2020			Finalized	<p>On 8/21/20 at approximately 14:50, after USDA inspection had completed for the day, and I was finalizing SSOP and SPS non-compliance records, I heard goats bleating loudly and repeatedly, so I went to investigate. Several minutes later as I arrived in the evisceration department, I found two goats already slaughtered and in process of being skinned. Three additional live goats were in the holding pen normally used for USDA Ante-Mortem inspection. I performed a HATS evaluation as part of a Livestock Humane Handling task and found the three live goats had not been presented adequate water in any of the three half-cut blue poly barrels present in the pen. According to the HMSA, during Custom Exempt slaughter operations, the establishment is to abide by all livestock humane handling requirements with exception of the ritual cut in this establishment. Not providing water is a violation of 9 CFR 313.2(e), referenced in the requirements of the Custom Exempt Directive 5930.1, Revision 4, Section VII.1(a), of which the establishment has been given multiple copies in the past month.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M10805	Hamzah Slaughter House	UIE55080833 24G	24AUG2020			Finalized	After review of the Food Safety Plan at M-10805 on 8/24/20, no written procedures were found indicating a robust, systematic approach to Humane Handling of Livestock. This is consistent with previous (b)(6) RSAs and DVMS correlations. These findings, along with the benefits of having a RSA, were discussed with plant management.
M10808+P10 808	Shuff Meat Inc.	SHH3608073 721G	21JUL2020			Finalized	On 07/21/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Brian Bowman, plant owner, of my findings and that an MOI would be written.
M10808+P10 808	Shuff Meat Inc.	SHH2814084 713G	13AUG2020			Finalized	On 08/13/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Brian Bowman, plant owner, of my findings and that an MOI would be written.
M10808+P10 808	Shuff Meat Inc.	SHH3911090 922G	22SEP2020			Finalized	On 09/22/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Brian Bowman, plant owner, of my findings.
M10835+P10 835+V10835	Sudlersville Frozen Meat Locker	YRB0614063 625G	25JUN2020			Open	MOI Robust Systematic Approach Notice 34-18 On 06/25/2020 I, (b)(6) (b)(6) met with Mr. Dwayne Nickerson, Plant manager. I have reviewed the plant implemented plan for Robust Systematic Approach. The plan and records found acceptable.
M11027+V11 027	Rammell Valley Pack	BOM2508071 501G	01JUL2020			Finalized	This establishment, although aware of a Robust Humane Handling Program, has opted not to develop one. They informed me they have sufficient documentation for the development of one should they choose to and will approach an (b)(6) if they desire to implement one.
M11027+V11 027	Rammell Valley Pack	BOM4107073 123G	23JUL2020			Finalized	This establishment, although aware of a Robust Humane Handling Program, has opted not to develop one. They informed me they have sufficient documentation for the development of one should they choose to and will approach an (b)(6) if they desire to implement one.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M11027+V11027	Rammell Valley Pack	BOM3908093510G	10SEP2020			Finalized	This establishment, although aware of a Robust Humane Handling Program, has opted not to develop one. They informed me they have sufficient documentation for the development of one should they choose to and will approach an (b)(6) if they desire to implement one.
M11032+P11032+V11032	Northwest Premium Meats, LLC	AOC1408074816G	16JUL2020	04C02	Livestock Humane Handling	Finalized	At approximately 1500 hours on 7/15/2020, (b)(6) observed the establishment stun operator apply a head-only electric stun on a market hog. The animal fell and leaned against the wall and appeared insensible. The stun operator attempted to use the electric stun wand on the chest, but the wand did not discharge. The employee then grabbed the hind-leg of the animal and attempted to shackle the animal. The pig then stood up, and (b)(6) also observed the animal regain consciousness, was ambulating, and was twitching and tremoring. The stun operator retrieved the .22 rifle and successfully stunned the animal with a stun to the forehead. USDA Reject tag B38905539 was applied to the stun box. Mr. (b)(6) was verbally notified of the incident. All slaughter of amenable species has been suspended until further direction from the Denver District Office. The establishment does not operate under a Robust Systematic Approach to Humane Handling.
M11033+P11033	Wayguud Custom Meat LLC	MAE4214064418G	18JUN2020			Finalized	Wayguud Custom Meat M11033 does not currently have a written humane handling program to be reviewed. If developed, FSIS will assess the program and make a determination as to whether or not it can be classified as robust.
M11033+P11033	Wayguud Custom Meat LLC	MAE5411074920G	20JUL2020	04C02	Livestock Humane Handling	Finalized	At approximately 1000 (b)(6) was observing the electrical stunning of hogs on the slaughter floor of M11033 Wayguud Custom Meat. The electric stun wand was used first as a head stun, and then a chest stun, and the animals were insensible prior shackling and hoisting. Mr. Blake Brown (Plant Manager) was performing the stunning. (b)(6) asked Mr. Brown if he had access to a back-up stunning method in the event the electric wand failed. He replied he did not have immediate access. (b)(6) advised Mr. Brown to have a back-up stunning method immediately available in the event the electric stunning equipment becomes no longer operational and a partially-stunned animals needs to be re-stunned. He then retrieved a hand-held captive bolt gun which is now available on the slaughter floor. 9 CFR 313.30(b)(3) requires a sufficient application of electric current to ensure immediate unconsciousness and surgical anesthesia throughout the bleeding operation. If the unit becomes not functional, the operator will need to respond immediately to partially stunned animals with an appropriate stunning alternative.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M11070+P11070+V11070	Mickelsen Pack	WRC2022090422G	22SEP2020			Finalized	Robust Systematic Approach to humane handling is still under consideration.
M11113	Ali International Inc.	FDA0109074513G	13JUL2020			Finalized	<p>Persons present: (b)(6)</p> <p>(b)(6) discussed the following matters with establishment management: A review of the establishment's documentation on 6/24/20 shows that the Establishment does not have a written plan of a robust systematic approach to humane handling. (b)(6) discussed the benefits of having a robust systematic approach to humane handling as described above. Please feel free to contact IPP regarding any information needed regarding documents that may help establishment develop a systematic approach to the humane handling of livestock. Plant management indicated they may consider the development of such a program in the future</p>
M11113	Ali International Inc.	FDA2914084921G	21AUG2020			Finalized	<p>Persons present: (b)(6)</p> <p>(b)(6) discussed the following matters with establishment management: A review of the establishment's documentation on 8/21/20 shows that the Establishment does not have a written plan of a robust systematic approach to humane handling. (b)(6) discussed the benefits of having a robust systematic approach to humane handling as described above. Please feel free to contact IPP regarding any information needed regarding documents that may help establishment develop a systematic approach to the humane handling of livestock. Plant management indicated they may consider the development of such a program in the future</p>
M11115	South Marion Meats and Retail Market Inc.	XKA4407064319G	19JUN2020			Finalized	<p>Person's present: Mr. Gary Armoogan (Plant Owner), (b)(6) (b)(6) The monthly verification of the establishment's robust systematic approach to humane handling and slaughter was performed on June 18, 2020. The written humane handling plan/program and records were reviewed for Establishment M11115 (South Marion Meats). The establishment was found to have a robust systematic approach to humane handling and slaughter at the time of performance of this verification task. Mr. Armoogan was advised of inspection personnel's findings on completion of this verification task. A copy of this MOI was provided to establishment management</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M11115	South Marion Meats and Retail Market Inc.	XKA0413074 424G	24JUL2020			Finalized	Person's present: Mr. Gary Armoogan (Plant Owner), (b)(6) (b)(6) The monthly verification of the establishment's robust systematic approach to humane handling and slaughter was performed on July 23, 2020. The written humane handling plan/program and records were reviewed for Establishment M11115 (South Marion Meats). The establishment was found to have a robust systematic approach to humane handling and slaughter at the time of performance of this verification task. Mr. Armoogan was advised of inspection personnel's findings on completion of this verification task. A copy of this MOI was provided to establishment management
M11115	South Marion Meats and Retail Market Inc.	XKA4308080 728G	28AUG2020			Finalized	Person's present: Mr. Gary Armoogan (Plant Owner), (b)(6) (b)(6) The monthly verification of the establishment's robust systematic approach to humane handling and slaughter was performed on August 27, 2020. The written humane handling plan/program and records were reviewed for Establishment M11115 (South Marion Meats). The establishment was found to have a robust systematic approach to humane handling and slaughter at the time of performance of this verification task. Mr. Armoogan was advised of inspection personnel's findings on completion of this verification task. A copy of this MOI was provided to establishment management
M11115	South Marion Meats and Retail Market Inc.	XKA1308093 725G	25SEP2020			Finalized	Person's present: Mr. Gary Armoogan (Plant Owner), (b)(6) (b)(6) The monthly verification of the establishment's robust systematic approach to humane handling and slaughter was performed on September 24, 2020. The written humane handling plan/program and records were reviewed for Establishment M11115 (South Marion Meats). The establishment was found to have a robust systematic approach to humane handling and slaughter at the time of performance of this verification task. Mr. Armoogan was advised of inspection personnel's findings on completion of this verification task. A copy of this MOI was provided to establishment management
M11116	Osteen Meat Service Inc.	TOA4211062 729G	29JUN2020			Finalized	A monthly verification of the establishment's robust systematic approach to humane handling and slaughter was performed at Osteen Meat Services Inc. on 6/29/2020. The following were discussed with Plant Owner Steve Osteen on 6/29/2020: - The written humane handling plan and records were reviewed for Establishment M11116 (Osteen's Meat Service). - The establishment's systematic approach to humane handling and slaughter continues to be robust at this time. A copy of this MOI was provided to establishment management

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M11116	Osteen Meat Service Inc.	TOA1711075 827G	27JUL2020			Finalized	A monthly verification of the establishment's robust systematic approach to humane handling and slaughter was performed at Osteen Meat Services Inc. on 7/27/2020. The following were discussed with Plant Owner Steve Osteen on 7/27/2020: - The written humane handling plan and records were reviewed for Establishment M11116 (Osteen's Meat Service). - The establishment's systematic approach to humane handling and slaughter continues to be robust at this time. A copy of this MOI was provided to establishment management
M11116	Osteen Meat Service Inc.	TOA0209084 424G	24AUG2020			Finalized	A monthly verification of the establishment's robust systematic approach to humane handling and slaughter was performed at Osteen Meat Services Inc. on 8/24/2020. The following were discussed with Plant Owner Steve Osteen on 8/24/2020: - The written humane handling plan and records were reviewed for Establishment M11116 (Osteen's Meat Service). - The establishment's systematic approach to humane handling and slaughter continues to be robust at this time. A copy of this MOI was provided to establishment management
M11116	Osteen Meat Service Inc.	TOA1109094 021G	21SEP2020			Finalized	A monthly verification of the establishment's robust systematic approach to humane handling and slaughter was performed at Osteen Meat Services Inc. on 9/21/2020. The following were discussed with Plant Owner Steve Osteen on 9/21/2020: - The written humane handling plan and records were reviewed for Establishment M11116 (Osteen's Meat Service). - The establishment's systematic approach to humane handling and slaughter continues to be robust at this time. A copy of this MOI was provided to establishment management
M11181+P11 181	La Casa Sierra & Associates, Inc.	YJB2108064 929G	29JUN2020			Finalized	June 29, 2020 Assessment and Verification and Review of the Robust Approach to the Humane Handling and Slaughter of the Livestock at La Casa Sierra, Est.# 11181M/P La Casa Sierra is a small low volume Market swine, roaster, and feral swine. Federally Inspected Slaughter Plant in Wimauma, FL It has been concluded after performing the Robust Systematic Approach task on June 17, 2020, that La Casa Sierra presently, has a very good Robust Systematic Approach Plan to the Humane Handling and Slaughter of swine per regulatory requirements of 9 CFR part 313. (b)(6) (b)(6) USDA, FSIS, ADO85, Tampa Circuit 33

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M11181+P11181	La Casa Sierra & Associates, Inc.	YJB1208075630G	30JUL2020			Finalized	July 30, 2020 Assessment and Verification and Review of the Robust Approach to the Humane Handling and Slaughter of the Livestock at La Casa Sierra, Est.# 11181M/P La Casa Sierra is a small low volume Market swine, roaster, and feral swine. Federally Inspected Slaughter Plant in Wimauma, FL. It has been concluded after performing the Robust Systematic Approach task on July 22, 2020, that La Casa Sierra presently has a very good Robust Systematic Approach Plan to the Humane Handling and Slaughter of swine per regulatory requirement of 9 CFR part 313. (b)(6) (b)(6) (b)(6) USDA, FSIS, ADO85, Tampa Circuit 33
M11181+P11181	La Casa Sierra & Associates, Inc.	YJB3414092101G	01SEP2020			Finalized	September 01, 2020 Assessment and Verification Review of the Robust Approach to the Humane Handling and Slaughter of the Livestock at La Casa Sierra, Est.# 11181M/P La Casa Sierra is a small low volume Federally Inspected Slaughter establishment that slaughters Market swine, roasters, and feral swine in Wimauma, FL. It has been concluded after performing the Robust Systematic Approach task on August 26, 2020, that La Casa Sierra, presently has an excellent Robust Systematic Approach Plan to the Humane Handling and Slaughter of swine per regulatory requirement of 9 CFR part 313. (b)(6) (b)(6) (b)(6) USDA, FSIS, ADO85, Tampa Circuit 33
M11181+P11181	La Casa Sierra & Associates, Inc.	YJB4208092123G	23SEP2020			Finalized	September 16, 2020 Assessment and Verification Review of the Robust Approach to the Humane Handling and Slaughter of the Livestock at La Casa Sierra, Est.# 11181M/P La Casa Sierra is a small volume Federally Inspected Slaughter establishment that slaughters Market swine, roasters, and feral swine in Wimauma, FL. It has been concluded after performing the Robust Systematic Approach task on September 16, 2020, that La Casa Sierra presently has a very good proactive Robust Systematic Approach Plan to the Humane Handling and Slaughter of Swine per regulatory requirement of 9 CFR part 313. (b)(6) (b)(6) USDA, FSIS ADO85, Tampa Circuit 33
M12426+V12426	Andrade Slaughterhouse	ECK5400061204G	04JUN2020			Finalized	Met with (b)(6) about Robust Systematic Approach to Humane Handling. Currently, they do not have an RSA in place and were not interested in completing an RSA at this time.
M12426+V12426	Andrade Slaughterhouse	ECK5517071802G	02JUL2020			Finalized	Met with (b)(6) to discuss humane handling. At this time there is no plan to implement a written Robust Systematic Approach to Humane Handling. Reviewed the benefits of implementing a RSA, though there is no plan to write an RSA at this time.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M12426+V12 426	Andrade Slaughterhouse	ECK0914082 826G	26AUG2020			Finalized	Met with (b)(6) to discuss humane handling. Currently, there are no plans to implement a written Robust Systematic Approach to Humane Handling at this time.
M12426+V12 426	Andrade Slaughterhouse	ECK4212081 126G	26AUG2020			Finalized	Met with (b)(6) at approx. 0500 in the designated USDA area of the slaughterhouse office. Mrs. Andrade wanted to know if her product could be sold through at an offsite location. It was discussed the nature of the sales would matter and that the matter should be discussed with (b)(6) to coordinate if the specific nature of the sales falls under the current exemptions extended to the establishment. We also discussed humane handling. Specifically, IPP observed employee Jenna striking an animal with the buttstock of the rifle used for stunning. (b)(6) was alerted that such actions can, under certain circumstances, constitute a violation of humane handling. It was reminded that animals should be handled as to facilitate calmness and minimize distress or excitement. It was noted that the animal in question had already become excited and it did not appear to be due to any action on behalf of the establishment personnel. As such, it was being reported to (b)(6) as a less-than-perfect condition and that striking animals can be viewed as inhumane when it causes unnecessary distress or is performed to sensitive areas of the animal. (b)(6) understood and offered to instruct the employee to exercise caution when animals are exhibit particularly "wild" behavior and to respond with greater patience.
M12445+P12 445	Kulana Foods, Ltd.	WYF041407 5915G	15JUL2020			Finalized	On the 13th of July observation was done on the unloading of cattle and the humane handling of said cattle. The cattle were unloaded with out any incidents. There is a lot of work that would be needed to get the facilities up to speed to be within compliance of a Robust system. The potential is there as we continue to talk about a Robust humane handling system. (b)(6) does seem to be receptive to the idea and I thank him for his time. Sincerely, (b)(6)
M12455+V12 455	(b)(6) Slaughterhouse	SCG4416060 506G	06JUN2020			Finalized	A Robust Systematic Approach to Humane Handling has not yet been implemented as they are currently under a Verification Plan. Discussed benefits of Robust Systematic Approach to Humane Handling with (b)(6) (b)(6) and was informed that they are interested in completing an RSA once the Verification Plan is completed.
M12455+V12 455	(b)(6) Slaughterhouse	SCG3113070 609G	09JUL2020			Finalized	Met with (b)(6) (b)(6) to discuss the Robust Systematic Approach (RSA) to Humane Handling. Reiterated that an RSA cannot be implemented during a Verification Plan. Agreed that once the Verification Plan is complete it would be beneficial to expand on current humane handling methods to put into effect an RSA.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M12455+V12455	(b)(6) Slaughterhouse	SCG2114083426G	26AUG2020			Finalized	A Robust Systematic Approach (RSA) to Humane Handling is not complete. Discussed benefits of RSA to Humane Handling with (b)(6) (b)(6) and (b)(6) (b)(6). They are interested in completing an RSA. Mr. (b)(6) discussed additions to be made. An improved written RSA to Humane Handling will be implemented on the next slaughter date, August 15, 2020. We will be monitoring for the next few weeks to ensure implementation and that records are consistently being maintained.
M12455+V12455	(b)(6) Slaughterhouse	SCG1711094805G	05SEP2020			Finalized	Continued monitoring for the next few weeks to ensure implementation and that records are consistently being maintained for a Robust Systematic Approach to Humane Handling. We will review monitoring efforts at the end of slaughter operations with Mr. (b)(6) (b)(6).
M13054+P13054	H & B Packing Co. Inc.	YUF3219075908G	08JUL2020			Finalized	On 06/26/20, I reviewed the plant's daily records and written program for their Systematic Approach to Humane Handling and Slaughter. I found the daily records reviewed to be complete, and observed employees following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Mr. (b)(6) (b)(6) HACCP Coordinator, of my findings and that an MOI will be documented.
M13054+P13054	H & B Packing Co. Inc.	YUF4512085705G	05AUG2020			Finalized	On 07/29/20, I reviewed the plant's daily records and written program for their Systematic Approach to Humane Handling and Slaughter. I found the daily records reviewed to be complete, and observed employees following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Mr. (b)(6) (b)(6) HACCP Coordinator, of my findings and that an MOI will be documented.
M1311	JBS Souderton, Inc.	KID3508062102G	02JUN2020			Finalized	A Verification of a Robust Systematic Approach to Humane Handling task was performed on this date. Management verbally informed me that there had been no changes to their Robust Systematic Approach to Humane Handling Plan within the last month and a review of their written plan suggests the same. No other concerns were addressed.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M1311	JBS Souderton, Inc.	KID5706080 703G	03AUG2020			Finalized	<p>On Saturday, August 1st, 2020, at approximately 1225hrs, I was performing Livestock Humane Handling in the establishment's barn. While verifying humane handling, I observed a single Holstein cow in pen 16 displaying signs of extreme heat stress, including hard and rapid breathing. As there were no plant personal around, I went to the barn office to find an employee to address the heat stressed animal. The plant employee that I was able to locate was found asleep on the barn office desk. When I woke the employee up and had asked him to come with me to address the animal, he refused. At this time, other barn personal had come back from lunch and were able to address the animal. (b)(6)</p> <p>Supervisor, was notified of the concern at approximately 1315 hours. At approximately 1326 the plant notified IPP they were electing to humanly euthanize the cow. Mr. Ugochukwu Anyanwu, Food Safety Manager, was notified of the concern as well.</p>
M13575+P13 575+V13575	Ridgeway Freezer Inc	DPF1910062 612G	12JUN2020			Finalized	<p>On this date, May 14, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Ridgeway Freezer, Est # 13575. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Dave Polley, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Dave Polley, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Polley was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M13575+P13 575+V13575	Ridgeway Freezer Inc	DPF2811072 114G	14JUL2020			Finalized	<p>On this date, June 17, 2020 (b)(6) (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Ridgeway Freezer, Est # 13575. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Dave Polley, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Dave Polley, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Polley was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M13575+P13 575+V13575	Ridgeway Freezer Inc	DPF1509072 329G	29JUL2020			Finalized	<p>On this date, July 24, 2020 (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Ridgeway Freezer, Est # 13575. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Dave Polley, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Dave Polley, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Polley was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M13575+P13 575+V13575	Ridgeway Freezer Inc	DPF5015093 311G	11SEP2020			Finalized	On this date, August 25, 2020, (b)(6) (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Ridgeway Freezer, Est # 13575. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Dave Polley, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Dave Polley, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Polley was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.
M13597+V13 597	Seaboard Foods	VMK5022094 728G	28SEP2020			Open	I have reviewed the Humane Handling Plan and associated records for Seaboard Foods, 13597M, and determined the plan meets the criteria of a Robust Systematic Approach.
M1620	Quality Pork Processors	QMO020006 2326G	26JUN2020			Finalized	On June 25, 2020, I (b)(6) (b)(6) reviewed the Humane Handling Program, records and corrective actions at establishment M1620 for the month of June 2020. I determined the establishment M1620, Quality Pork Processors, has a robust systematic approach to humane handling. The robust systematic approach, associated plan, corrective actions, and all other records are subject to monthly verification reviews. In the future, the robust status may be removed if your systematic approach is not being implemented as described.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M1620	Quality Pork Processors	QMO082207 4931G	31JUL2020			Finalized	On July 31, 2020, I (b) (6) reviewed the Humane Handling Program, records and corrective actions at establishment M1620 for the month of July 2020. I determined the establishment M1620, Quality Pork Processors, has a robust systematic approach to humane handling. The robust systematic approach, associated plan, corrective actions, and all other records are subject to monthly verification reviews. In the future, the robust status may be removed if your systematic approach is not being implemented as described.
M1620	Quality Pork Processors	QMO020109 4001G	01SEP2020			Finalized	On August 31, 2020, I (b) (6) reviewed the Humane Handling Program, records and corrective actions at establishment M1620 for the month of August 2020. I determined the establishment M1620, Quality Pork Processors, has a robust systematic approach to humane handling. The robust systematic approach, associated plan, corrective actions, and all other records are subject to monthly verification reviews. In the future, the robust status may be removed if your systematic approach is not being implemented as described.
M1647+P183 52	Momence Real Estate	KRA4316061 330G	30JUN2020			Finalized	I met with Alex and we discussed the results of the monthly humane handling verification task that I performed today. The weekly drive audits were complete and timely. The quarterly yard audit based on the FSNS humane handling guidelines was complete and appeared accurate. The livestock truck audit verifications were also documented. There have been no non-compliant observations during the unloading, driving, handling, stunning, or bleeding of the sows by myself or IPP; including the most recent odd-hour inspection.
M1647+P183 52	Momence Real Estate	KRA5316074 931G	31JUL2020			Finalized	I met with Alex and we discussed the monthly humane handling verification task that I performed today. The most recent quarterly audit was performed in June 2020. The weekly monitoring records generated by the written plan appear accurate and timely. Plant management is also including weekly truck unloading audits along with the original weekly drive chute audits. There have been no observations of problems by either IPP or myself for this month.
M17301+P17 301	Yoder Brothers Meat Processing	YPK3309060 922G	22JUN2020			Finalized	Robust Systematic Approach Determination Task M17301 Date Task was performed: 6/22/2020 Determination: No (not robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M17301+P17301	Yoder Brothers Meat Processing	YPK3110074017G	17JUL2020			Finalized	Robust Systematic Approach Determination Task M17301 Date Task was performed: 7/17/2020 Determination: No (not robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M17301+P17301	Yoder Brothers Meat Processing	YPK5910080913G	13AUG2020			Finalized	Robust Systematic Approach Determination Task M17301 Date Task was performed: 8/13/2020 Determination: No (not robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M17301+P17301	Yoder Brothers Meat Processing	YPK3015092616G	16SEP2020			Finalized	Robust Systematic Approach Determination Task M17301 Date Task was performed: 9/15/2020 Determination: No (not robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M17564	Indiana Packers Corporation	MLO2817085418G	18AUG2020			Finalized	Upon completion of the August "Verification of a Robust Systematic Approach to Humane Handling" task, it has been determined that Indiana Packers Corp. Est 17564 is effectively implementing their robust systematic approach to humane handling. (b)(6) (b)(6)
M1775	Kansas City Sausage Company, LLC	NKK5410063017G	17JUN2020			Finalized	On 6/17/2020, I conducted a review of Est. M1775's robust systematic approach to humane handling. I reviewed their written humane handling plan and the records they use to document these procedures. I determined that the establishment has maintained their robust systematic approach to humane handling and slaughter. Plant management was informed of my decision at the weekly establishment meeting on 6/18/2020. (b)(6) (b)(6) (b)(6) (b)(6)
M1775	Kansas City Sausage Company, LLC	NKK5314074622G	22JUL2020			Finalized	On 7/22/2020, I conducted a review of Est. M1775's robust systematic approach to humane handling. I reviewed their written humane handling plan and the records they use to document these procedures. I determined that the establishment has maintained their robust systematic approach to humane handling and slaughter. Plant management was informed of my decision at the weekly establishment meeting on 7/23/2020. (b)(6) (b)(6) (b)(6) (b)(6)
M1775	Kansas City Sausage Company, LLC	NKK0911083312G	12AUG2020			Finalized	On 8/12/2020, I conducted a review of Est. M1775's robust systematic approach to humane handling. I reviewed their written humane handling plan and the records they use to document these procedures. I determined that the establishment has maintained their robust systematic approach to humane handling and slaughter. Plant management was informed of my decision at the weekly establishment meeting on 8/13/2020. (b)(6) (b)(6) (b)(6) (b)(6)

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M1775	Kansas City Sausage Company, LLC	NKK5712094 216G	16SEP2020			Finalized	On 9/16/2020, I conducted a review of Est. M1775's robust systematic approach to humane handling. I reviewed their written humane handling plan and the records they use to document these procedures. I determined that the establishment has maintained their robust systematic approach to humane handling and slaughter. Plant management was informed of my decision at the weekly establishment meeting on 9/17/2020. (b) (6) (b) (6)
M17776	Trenton Halal Packing Company	BBE0707094 125G	25SEP2020	04C02	Livestock Humane Handling	Finalized	Humane Handling Memorandum of Interview (MOI) I have noticed that the yellow ramp used to unload cattle and goats and lambs from the trailer is damaged. A bracing beam that runs the width of the ramp across the back is cracked all the way down its length. At least one of the feet of the ramp is also very worn. I believe that the ramp in it's current condition presents an imminent, clear and present danger to the animals as it may break during unloading and cause them injury, and its current condition may also make it less stable and thus, difficult for the animals to walk down the ramp with sure-footedness. Based on these findings, the ramp, if not repaired to its proper condition will not be allowed in service on Monday, September 28th, 2020. It is the plant's responsibility to be aware of regulations, and to see to it that its facilities and procedures meet those standards, and this includes Humane Handling regulations. (b) (6) (b) (6)
M17996	Ely's Pork Products Inc.	SQC4811062 210G	10JUN2020			Finalized	I have verified Est. 17996 Ely Pork Robust Systematic Approach to Humane Handling plan and associated with it records. As the result of the assessment it was determined that the establishment is implementing its Humane Handling plan as designed. The outcome of the assessment is consistent with the last DVMS determination for this plant.
M17996	Ely's Pork Products Inc.	SQC1605075 429G	29JUL2020			Finalized	I have verified Est. 17996 Ely Pork Robust Systematic Approach to Humane Handling plan and associated with it records. As the result of the assessment it was determined that the establishment is implementing its Humane Handling plan as designed. The outcome of the assessment is consistent with the last DVMS determination for this plant.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M17D+P761 3+V17D	Smithfield Packaged Meats Corp.	WLJ1608080 519G	19AUG2020	04C02	Livestock Humane Handling	Finalized	<p>At 4:51pm on 8/18/2020 the following email was sent to (b)(6)</p> <p>cc'd, to document several non-regulatory concerns: "I wanted to follow up with you on a couple of things from today. First, I want you to know that I will not be writing an NR for the employee's rattle paddle making contact with the hog's face today. Upon further reflection, while the situation was less than ideal, there was no noncompliance as the driving implement was not being used excessively and no harm or stress was caused to the hog. I would like to remind the establishment though that the training presentation in the establishment's Robust Systematic Approach binder does instruct employees to "Use the driving aid behind the shoulder," and that if there had been excessive implement use, or vocalization from the hog or other signs of injury or distress, there would have been noncompliance. Leading up to the driving implement issue, I had also noted that large groups of hogs were being pushed into the pen right before the Butina alleys and the pen right before the guillotine gate. This was creating situations where the hog drivers were having increased difficulty getting the hogs to move because the hogs just wanted to knot up together. Once the hog drivers started moving smaller groups they were able to move hogs much more efficiently. One day last week as I was leaving the barn I saw a large knot of pigs pushing up against the guillotine gate as the hog drivers were trying turn them to go down the Butina alleys. I did not see what led up to it, but what caught my eye was the pigs starting to climb on top of each other and one pig leaping over the gate into the area where the exits to pens 49-55 are. I informed (b)(6) of what happened and let him know that when I walked up to the pen it was almost completely filled with hogs. He talked to his guys about not moving so many hogs at once, but they were doing the same thing again today. Another thing that I saw today which was not a noncompliance but would be considered an imperfect condition was that Pen 40 (Lot 48) had 174 hogs in it when I was handed the pen card. The pen capacity listed on the outside of the pen is 168. The south side of the pen did appear slightly overcrowded, so I had Travis and [another employee] move some of the hogs into Pen 38 since it was open. The north side of the pen did not appear overcrowded. This has happened several times recently. My concerns are that the hogs will have more trouble cooling off when the pens are overcrowded, and that if they are overcrowded by more than just a couple of hogs that hogs could have trouble getting to the waterers. Last, on Friday I had [an employee] pull a diamond skin out of a pen that was presented for inspection. When [the employee] and Travis moved the hog from the alley they initially put it in the resale pen. I had them remove it and</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							told them since it was a Suspect hog it would either be slaughtered as a Suspect or condemned on antemortem. I would like to remind the establishment that once a hog is presented for inspection it is under FSIS control. The decision to resale a hog should be made prior to presenting a hog for inspection. If an FSIS inspector or a veterinary pulls a hog out of a pen, it should not go to the resale pen."
M18079+P27 232	Smithfield Fresh Meats Corp.	VFB4914061 930G	30JUN2020	04C02	Livestock Humane Handling	Finalized	<p>PREDICATION I observed some issues with the fan banks while verifying HATS category I (inclement weather) this morning. OBJECTIVE I met with (b)(6) (b)(6) (Procurement Manager) near the B-side 2000 pen to make him aware of my findings regarding the fans at the truck waiting area. SUMMARY I informed Mr. (b)(6) that while verifying HATS category I (Inclement Weather), it appeared that some of the fans at the truck waiting area were not operating. I counted at least 8 that appeared nonoperational with a truck carrying live animals parked beside them. Mr. (b)(6) informed he had just inspected the misters at the truck waiting area. He stated all misters were functional, but he had not inspected all fans. Mr. (b)(6) stated he would go back to inspect every fan and follow up with me later with his findings. No humane handling violations were observed. BACKGROUND Est. 18079 is a very large market hog slaughtering establishment. Currently, the establishment is slaughtering roughly 24000 animals a day. The establishment is recognized as having a robust humane handling program. The high for today was 89 degrees Fahrenheit.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18079+P27 232	Smithfield Fresh Meats Corp.	VFB4814072 414G	14JUL2020	04C02	Livestock Humane Handling	Finalized	<p>PREDICATION At approximately 1330 while verifying HATS category I (Inclement Weather), I observed a truck parked at a fan bank in which all the fans were nonoperational. OBJECTIVE I met with (b)(6) (b)(6) (Procurement Manager) in the Procurement Office to make him aware of my findings. SUMMARY I informed Mr. (b)(6) that the truck was parked at the middle fan bank in the middle lane. I explained to Mr. (b)(6) that there was no truck ahead of him at that time, but it wasn't until the truck driver noticed that I was looking at the fans that he decides to pull up to the next fan bank that was operational. Mr. (b)(6) stated that he would take a look at the fan bank in question, but sometimes the truck driver just needs to pull up a little to trigger the sensor. I informed Mr. (b)(6) that the point I'm trying to make is that the drivers need to be more cognizant of the fans and make an attempt to either trigger the sensor for the fans or go to the next operational fan bank if available while waiting during hot weather. Ensuring the animals are cooled down may minimize the amount of stress animals the establishment receives. Mr. (b)(6) stated he would try to communicate this to the drivers. BACKGROUND Est. 18079 is a very large market hog slaughtering facility. The establishment installed fans at the truck waiting area to help keep the animals cool while waiting for an unloading dock to open. The temperature outside was 91 degrees Fahrenheit at the time of the observation. A previous discussion regarding the fan banks was documented on a MOI on 06/30/2020.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18079+P27 232	Smithfield Fresh Meats Corp.	VFB2809072 925G	25JUL2020	04C02	Livestock Humane Handling	Finalized	<p>PREDICATION Ay approximately 0821, I observed a cut in an alleyway leading to the CO2 chamber at 100% capacity. At approximately 0845, I observed employees moving animals by an unprotected non-ambulatory animal in the A-side middle alleyway. OBJECTIVE I met with (b)(6) the Procurement Office to make him aware of my findings. SUMMARY I explained to Mr. (b)(6) that at approximately 0821 I observed a cut of animals in the A-side alleyway leading to the outer CO2 chamber exceeding the 75% capacity requirement the establishment's written humane handling program. This was pointed out to (b)(6) (b)(6) (b)(6) (b)(6) and (b)(6) it. I reminded them of the requirement under their written humane handling program. I observed no humane handling noncompliance. Ms. (b)(6) met with the employees involved. I explained to Mr. (b)(6) that at approximately 08:45 I observed employees moving animals out of holding pens and by an animal laying down in the A-side middle alleyway. I moved to the animal to see if it would get up, but it would not. I stopped the movement of animals at this location and notified Mr. Tim Hilbourn of the issue. Mr. Hilbourn was unable to get the animal up either, and it was determined the animal was non-ambulatory. After euthanizing the affected animal and moving it out of the way, the establishment resumed the movement of animals out of the holding pens. I observed no trampling of the non-ambulatory animal. (b)(6) met with the involved employees. Mr. (b)(6) stated they have had use employees from other departments due to the amount of employees absent today from the pandemic. Mr. (b)(6) stated he would address the issues with all applicable employees. BACKGROUND Est. 18079 is a very large market hog slaughtering facility. It has a recognized robust humane handling plan. According to establishment's plan, circle pens and drive alleys should not exceed 75% capacity, and non-ambulatory or fatigue hogs should be identified as soon as possible and protected from other animals to prevent further injury.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18079+P27 232	Smithfield Fresh Meats Corp.	VFB4510073 231G	31JUL2020	04C02	Livestock Humane Handling	Finalized	<p>PREDICATION During the first half of the shift, (b)(6) had informed me that some of motors above the drive alleys leading to the CO2 chambers were in poor condition and possibly a humane handling issue.</p> <p>OBJECTIVE At approximately 1315 I met with (b)(6) at the B-line drive alley leading to the outer CO2 chamber, to point out my findings. SUMMARY At approximately 1311 while investigating the claim by FI Emanuel, I observed two motors a few feet above the drive alley leading to the B-line outer CO2 chamber that were in very poor condition. The motors were very rusty and coming apart presenting a possible hazard to the animals moving underneath. I stopped the movement of animals in this drive alley and requested the assistance of (b)(6). (b)(6) tried pulling off the loose metal pieces but could not. He notified maintenance of the issue and elected to keep the drive alley down until the pieces were removed. Since the pieces were still secured to the motor, I determined that there was no humane handling noncompliance. I advised (b)(6) to check the other motors to ensure their condition did not present a risk of injury. After evaluating all the other motors, the plant elected to wrap the motors coming apart with zip ties. BACKGROUND Est. 18079 is a very large market hog slaughtering facility. The motors in question are used to operate the push gates in the drive alleys leading to the CO2 chambers. These push gates have not been in operation for a couple of years now.</p>
M18079+P27 232	Smithfield Fresh Meats Corp.	VFB3814093 802G	02SEP2020	04C02	Livestock Humane Handling	Finalized	<p>PREDICATION I observed issues regarding animal flow and captive bolting. OBJECTIVE I met with (b)(6) at the B-line scale house to make him aware of my observations. SUMMARY I informed Mr. (b)(6) that I have been observing some turbulence in animal flow in the two inner drive alleys leading to the CO2 chambers. I asked Mr. (b)(6) to look into this and determine what improvements could be made. Animals are balking at the first corner of the drive alley causing backflow. Mr. (b)(6) stated that they were continuing to use employees from other departments, and although officially trained, these employees may be contributing to the issue. I asked Mr. (b)(6) if the plant still required two employees to captive bolt animals (one to restrain and one to use the gun). Mr. (b)(6) stated yes. I informed Mr. (b)(6) that on several different occasions I have observed only one plant employee involved in the bolting of animals segregated out of the drive alleys leading to the CO2 chambers. Mr. (b)(6) stated he would look into this. BACKGROUND Est. 18079 is a very large market hog slaughtering facility. The establishment has a written humane handling program that is recognized as robust.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18229	Morris Meat Packing Company, Inc.	MXC3316063 726G	26JUN2020			Finalized	I met with (b)(6) and discussed the Monthly Humane Handling Verification task that I performed today. I reviewed the daily monitoring records that are generated by the written plan and there was no missing information. Management documented one corrective action this month when they performed maintenance on the stunner electrodes. Neither IPP nor myself have observed any humane handling non-compliances this month.
M18229	Morris Meat Packing Company, Inc.	MXC4616072 531G	31JUL2020			Finalized	I met with (b)(6) to discuss the monthly humane handling verification task that I performed today. The daily monitoring records generated by the written program for July 2020 were reviewed and appeared to be accurate and timely. There was one corrective action recorded this month to fix a switch on the stunner. Plant management has also constructed a back-up stunner wand to have redundancy. We also discussed the upcoming FSA scheduled for next week. Plant management is welcoming the audit to help improve their operations if needed.
M18296A	Parks Family Meats, LLC	NYA2413060 502G	02JUN2020			Finalized	6/1/20-At this time, Est. #M18296A does have a robust systematic approach to humane handling and slaughter.
M18296A	Parks Family Meats, LLC	NYA4613074 814G	14JUL2020			Finalized	7/14/20-At this time, Est. #18296A does have a robust systematic approach to humane handling and slaughter.
M18296A	Parks Family Meats, LLC	NYA5806084 620G	20AUG2020			Finalized	8/19/20-At this time, Est. #M18296A does have a robust systematic approach to humane handling and slaughter.
M18296A	Parks Family Meats, LLC	NYA3106092 023G	23SEP2020			Finalized	9/22/20-At this time Est. #M18296A does have a robust systematic approach to humane handling and slaughter.
M1845	Wise Meat Packing	XGM5908081 719G	19AUG2020	04C02	Livestock Humane Handling	Finalized	On 08/19/2020 while performing the Humane Handling Verification Task under HATS Category IX Conscious Animals on the Rail at Wise Meat Packing Co., an initial electric stun to the poll only was delivered at 07:15 rendering the animal insensible to pain, the hog was stuck, and thereafter regained consciousness, and stood up on all fours. Immediate and effective corrective actions were administered with a 410 shotgun which rendered the animal insensible to pain. The chute was rejected with tag number B31985704. The owner of the establishment, Dennis Wise, was notified.
M18731+P18 731+V18731	Towson Cold Storage	UMA3309061 712G	12JUN2020			Finalized	On Friday, June 12th, 2020, at 0900 hours (b)(6) evaluated humane handling at Towson Cold Storage (M18731). This was accomplished through record review and direct observation. At the time of the inspection Towson Cold Storage continues to have a systematic robust approach to humane handling.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18731+P18731+V18731	Towson Cold Storage	UMA4408075310G	10JUL2020			Finalized	On Friday, July 10th, 2020, at 0900 hours, (b)(6) [REDACTED] evaluated humane handling at Towson Cold Storage (M18731). This was accomplished through record review and direct observation. At the time of the inspection Towson Cold Storage continues to have a systematic robust approach to humane handling.
M18731+P18731+V18731	Towson Cold Storage	UMA0715080403G	03AUG2020			Finalized	On 08/07/2020 at 0800 hours, (b)(6) [REDACTED] evaluated humane handling at Towson Cold Storage (M18731). This was accomplished through record review and direct observation. At the time of the inspection Towson Cold Storage continues to have a systematic robust approach to humane handling.
M18731+P18731+V18731	Towson Cold Storage	UMA5408090401G	01SEP2020			Finalized	On 09/01/2020 at 0900 hours, (b)(6) [REDACTED] evaluated humane handling at Towson Cold Storage (M18731). This was accomplished through record review and direct observation. At the time of the inspection Towson Cold Storage continues to have a systematic robust approach to humane handling.
M18911	Mary's Ranch	HXA4607062005G	05JUN2020			Open	On Friday, June 05, 2020, at approximately 1300 hours, I held a meeting with (b)(6) [REDACTED] Coordinator, to discuss the results of the FSIS verification of the systematic approach to humane handling and slaughter at Est. 18911, Mary's Ranch conducted from June 01, 2020 to June 04, 2020. During the meeting (b)(6) [REDACTED] Cabrera was informed about the findings of the FSIS verification as follows: 1. The establishment does have a written Systematic Approach to Humane Handling and Slaughter. 2. The Systematic Approach and all records associated with it are available for IPP review. 3. The establishment has written procedures that they effectively implement to stay in compliance with the humane handling regulations. 4. The establishment keeps records that demonstrate that the program is being implemented as written. 5. The establishment keeps records that demonstrate the program is effectively preventing identified potential noncompliance. 6. The establishment has a corrective actions log for the actions that they take when it fails to implement the program as written or fails to prevent noncompliance. Based on the above, it was determined that at the time of this task the establishment has a robust systematic approach to humane handling and slaughter. With no other issue to discuss, meeting was adjourned (b)(6) [REDACTED] Relief (b)(6) [REDACTED]

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18911	Mary's Ranch	HXA5408074 816G	16JUL2020			Finalized	<p>On Thursday, July 16, 2020, at approximately 0900 hours, I held a meeting with (b)(6) to discuss the results of the FSIS verification of the systematic approach to humane handling and slaughter at Est. 18911, Mary's Ranch conducted from July 15, 2020 to July 16, 2020. During the meeting (b)(6) was informed about the findings of the FSIS verification as follows: 1. Establishment does have a written Systematic Approach to Humane Handling and Slaughter. 2. The Systematic Approach and all records associated with it are available for IPP review. 3. The establishment has written procedures that they effectively implement to stay in compliance with the humane handling regulations. 4. The establishment keeps written records that demonstrate that the program is being implemented as written. 5. The establishment keeps records that demonstrate the program is effectively preventing identified potential noncompliance. 6. The establishment has a corrective actions log for the actions that they take when it fails to implement the program as written or fails to prevent noncompliance. Based on the above, it was determined that at the time of this task the establishment has a robust systematic approach to humane handling and slaughter. (b)(6) was offered the opportunity to express any concerns or issue that he would like to discuss with me. He indicated that he had no concerns. With no other issue to discuss, meeting was adjourned. (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18911	Mary's Ranch	HXA2908082520G	20AUG2020			Finalized	On Thursday, August 20, 2020, at approximately 0900 hours, I held a meeting with (b)(6) SSOP/HACCP Coordinator, to discuss the results of the FSIS verification of the systematic approach to humane handling and slaughter at Est. 18911, Mary's Ranch conducted from August 19, 2020 to August 20, 2020. During the meeting (b)(6) was informed about the findings of the FSIS verification as follows: 1. Establishment does have a written Systematic Approach to Humane Handling and Slaughter. 2. The Systematic Approach and all records associated with it are available for IPP review. 3. The establishment has written procedures that they effectively implement to stay in compliance with the humane handling regulations. 4. The establishment keeps written records that demonstrate that the program is being implemented as written. 5. The establishment keeps records that demonstrate the program is effectively preventing identified potential noncompliance. 6. The establishment has a corrective actions log for the actions that they take when it fails to implement the program as written or fails to prevent noncompliance. Based on the above, it was determined that at the time of this task the establishment has a robust systematic approach to humane handling and slaughter. Mr. Cabrera was offered the opportunity to express any concerns or issue that he would like to discuss with me. He indicated that he had no concerns. With no other issue to discuss, meeting was adjourned. (b)(6)
M18988A+P18988A+V18988A	Ebels Family Center, Inc.	BXK2410063209G	09JUN2020			Finalized	Present: Mr. (b)(6) Ebels, CFO and (b)(6) (b)(6) (b)(6) This meeting took place over email. (b)(6) (b)(6) recommended that the establishment do a better job of keeping up with their records as they were behind a few weeks. (b)(6) (b)(6) also mentioned the NRs that have recently been issued for lack of water, excess slips and falls and unacceptable facilities (ramp). She mentioned that it would be prudent to discuss these things with plant employees at the next quarterly meeting. At this time, the plan remains robust.
M18988A+P18988A+V18988A	Ebels Family Center, Inc.	BXK4409061030G	30JUN2020			Finalized	Present: (b)(6) (b)(6) No changes have been made to the humane handling plan. All records are complete and up to date. The plan remains robust at this time.
M18988A+P18988A+V18988A	Ebels Family Center, Inc.	BXK1009074624G	24JUL2020			Finalized	Present: (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) No changes have been made to the humane handling program. The quarterly training meeting was held two weeks ago. All records are complete and up to date. The plan remains robust at this time.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18988A+P1 8988A+V189 88A	Ebels Family Center, Inc.	BXK4110084 319G	19AUG2020			Finalized	Present: (b) (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) No changes have been made to the humane handling program. All records are complete and up to date. The plan remains robust at this time.
M18988A+P1 8988A+V189 88A	Ebels Family Center, Inc.	BXK1110095 729G	29SEP2020			Finalized	Present: (b) (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) Coordinator No changes have been made to the humane handling program. All records are complete and up to date. The plan remains robust at this time.
M19478	ABF Packing, Inc.	AMH0909093 611G	11SEP2020			Finalized	Robust Systematic Approach to Humane Handling Comments: The monthly assessment and verification review of Establishment M19478 ABF Packing written ROBUST SYSTEMATIC APPROACH to HUMANE ANIMAL HANDLING supports the implementation and monitoring of a robust systematic approach to livestock handling by this establishment. Records were verified, reviewed, and procedures observed and documented by the establishment which comply with the systematic humane handling regulations. The establishment management has been informed of findings of this documented effort in this official MOI and will continue in there monitoring, verification, documentation, and review of the implemented humane handling systematic approach at this facility. This Robust Plan must continually be implemented, verified, maintained, and recorded by the establishment for monthly review by USDA – FSIS Veterinarians to qualify for this elevated classification.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M1962+P1962	Perry Way Foods, LLC	LIN2815070608G	08JUL2020	04C02	Livestock Humane Handling	Finalized	<p>HATS Category VIII – Stunning Effectiveness This MOI is to document a conversation between myself and plant management regarding an incident I observed in the barn on 7/7/2020. On 7/7/2020 at 2pm, a trailer of sows arrived at the facility. While transporting the sows to the slaughter facility, the truck got a flat tire and was stranded on the side of the road for an extended period. It was hot and humid outside, causing an unpleasant environment for the sows. After the truck was repaired, it came to the slaughter facility. I was present during the unloading of these sows. Many of the sows were fatigued and panting while exiting the trailer. Many sows required a period of rest to continue their walk through the barn to their pen. Of the 75 sows on the trailer, there were 3 DOAs and 5 sows that required euthanasia due to overheating and moribund conditions. I was present in the belly of the trailer when a barn employee euthanized one of the sows. The sow was in lateral recumbency, head down, and facing away from me. I observed the barn employee place the captive bolt gun against the sows forehead and discharge the bolt. The sow did not "kick out" like I would expect. Instead, the sow raised its head and moved it back and forth 2-3 times. It did not vocalize. The employee immediately loaded a second cartridge into the captive bolt and shot the sow, which caused its head to drop to the ground and the sow began to reflexively "kick out". At this time I confirmed an effective stun as the animal was non-responsive and lacked a blink reflex. I informed the (b)(6) (b)(6), of my observation and told him I would need to write up something on this incident. At approximately 3:15pm on 7/7/2020, (b)(6) (b)(6) (b)(6) came to my office to discuss the incident. I summarized my observations on the trailer. I told them I was concerned that the sow may have remained conscious after the first stun attempt. However, from my vantage point, I could only see the back of the sow's head. This prevented me from observing the face and eyes which is an important part of assessing consciousness. I told them I was going to call the humane handling specialist to help determine if an NR could be written as my point of view prevented me from being 100% certain the sow was conscious. Regardless of whether the sow was conscious after the initial captive bolt shot, I relayed the following observations: - The employee took "immediate and effective" action. The captive bolt gun was re-loaded very quickly and the animal was definitely insensible after the second shot. - The employee did not have a second captive bolt gun available to use on the trailer. The establishment's humane handling program states the captive bolt stunner should have a second gun available. I stated that in the event of an ineffective stun, a</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>delay in administering the second stun would be considered an egregious act. As a hypothetical example, I stated if an employee ineffectively stunned a sow with a captive bolt and dropped the cartridge while attempting to re-load the gun, this would cause a delay and may be considered egregious. If the company's humane handling program states the employee should have a second gun available for use, then the employee should be following the program. - The sow was laying in lateral recumbency on the ground during the stun attempt. In my opinion, this position makes it more difficult for the employee to properly place the gun (ie, the employee has to bend over the animal, position the gun sideways, etc). One could consider trying to get the animal in a more optimal position for stunning, if possible. - In most cases of stunning at this establishment, I observe 2 employees working together to position and stun a sow with the captive bolt gun. In this case, the employee was working alone to stun this sow. After the meeting I spoke with the district humane handling specialist. We decided my vantage point prevented me from gathering the required evidence to conclusively say the sow was conscious. For that reason, an NR would not be appropriate in this situation.</p>
M1996+P824 2+V1996	Freedom Sausage, Inc.	YQM2314065 130G	30JUN2020	04C02	Livestock Humane Handling	Finalized	Water not available for approximately the first 30 minutes cattle were in barn. Management notified, water was made available.
M20403	American Halal Meat Inc.	PID5313080 327G	27AUG2020			Finalized	<p>Meeting was held with (b)(6) and (b)(6) at Est M20403 at 11AM on 8/27/2020. Est. M20403 does not have any humane handling NRs during this period. I informed (b)(6) (b)(6) that based upon the information and discussion with the inspectors and my observations, I did not identify any deviations/violations of the humane handling regulations 9 CFR 313 throughout the month of August. All the animals are protected from weather conditions being housed inside and all had water ad lib. and were freely moving around in their pens at the time of inspection. The animals have been slaughtered according to ritual slaughter practices and were presented with minimal excitement before being slaughtered. Est. management stated that they have been working on some concerns brought by one of the IPP regarding availability of clean water, treating animals humanely and avoiding overcrowding. Based upon this the establishment does meet the requirements of Robust humane handling Approach of the livestock as per USDA/FSIS. Signed, (b)(6) (b)(6) (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M20403	American Halal Meat Inc.	PID0111091 523G	23SEP2020			Open	On September 23rd, 2020, (b)(6) reviewed American Halal Meat's Robust Systematic Approach to Humane Handling and all associated records from September 14th to September 22nd, 2020. Records were promptly provided upon request. In addition, within these dates, I observed truck unloading, animal handling, animals in the holding pens, driving animals to the kill floor, and the ritual Halal process. The facilities, humane handling program, records, and implementation of procedures meet all the necessary requirements to consider this establishment's approach to humane handling to be robust and systematic. All Humane Handling Activities Tracking System (HATS) categories are met and followed, based on my observations. I informed the establishment management of my findings. At this time, American Halal Meats has a robust and systemic approach to humane handling.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M20575+P20 575+V20575	Rains Natural Meats	HQK5010062 112G	12JUN2020			Finalized	<p>On this date, June 10, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Rains Natural Meats, Est # 20575. This establishment was out of federal inspection for one year and reapplied for a grant and is back under federal inspection as of June 5th, 2020. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Dave Rains, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Dave Rains, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Rains was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M20575+P20 575+V20575	Rains Natural Meats	HQK2311070 314G	14JUL2020			Finalized	<p>On this date, July 8, 2020, (b)(6) (6) conducted a Verification of a Robust Systematic Approach at J & J Processing, Est 8710. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Justin Head, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Mr. Head, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Head was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M20575+P20 575+V20575	Rains Natural Meats	HQK5615095 611G	11SEP2020			Finalized	<p>On this date, August 27, 2020 (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Rains Natural Meats, Est # 20575. This establishment was out of federal inspection for one year and reapplied for a grant and is back under federal inspection as of June 5th, 2020. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Dave Rains, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Dave Rains, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Rains was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M20575+P20 575+V20575	Rains Natural Meats	HQK3614090 122G	22SEP2020			Finalized	On this date, Sept 17, 2020, (b)(6) (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Rains Natural Meats, Est # 20575. This establishment was out of federal inspection for one year and reapplied for a grant and is back under federal inspection as of June 5th, 2020. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Dave Rains, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Dave Rains, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Rains was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.
M20608+P20 608	The Pork Company	KVC3805062 225G	25JUN2020			Finalized	On Tuesday, 6-23-20, I reviewed the Pork Company's Humane Handling Plan. I looked over associated records and watched QA carry out inspection tasks related to the plan. The plan is considered robust. Darlene Graham, QA Supervisor was notified that their plant is still considered robust.
M20608+P20 608	The Pork Company	KVC5206072 616G	16JUL2020			Finalized	On Wednesday, 7-15-20, I reviewed the Pork Company's Humane Handling Plan. I looked over associated records and watched QA carry out inspection tasks related to the plan. The plan is considered robust. (b)(6) (b)(6) was notified that their plant is still considered robust.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M20891+P20 891+V20891	Mt. McKinley Meat & Sausage	EUM1016072 001G	01JUL2020			Finalized	I performed the robust humane handling task on 6/23/2020. After I performed the task I informed Mr. (b)(6) plant manager, that I had done the task and that they were still operating under a robust HH system.
M21069L	Premium Minnesota Pork, LLC	CJF4413072 415G	15JUL2020			Finalized	The Humane Handling program of Premium Minnesota Pork/M21069L ("QMS-27 Animal Handling Procedure," last updated 5/18/2020) upon initial review complies with FSIS DIRECTIVE 6900.2, Revision 2 of 8/15/11 by the following five criteria: - It describes procedures that the establishment will effectively implement to stay in compliance with the humane handling regulations. - It describes records that the establishment will keep to demonstrate that the program is being implemented as written. - It describes records that the establishment will keep to demonstrate the program will effectively prevent potential noncompliance situations. - It describes actions the establishment will take when it fails to implement the program as written or fails to prevent a noncompliance. - It is available to inspection program personnel for review at any time. Implementation of the program, including actions and paperwork, will be monitored daily by the (b)(6) and the (b)(6) throughout the month. I reviewed the execution of the program and its supporting documents—Sensibility Audit Form, Pig Slaughter Audit Form, and Animal Handling Form—on 7/14/2020 and 7/15/2020 and found it to be compliant with the above requirements. If implementation of the program continues to meet the standards given above, the program may be given a robust designation once slaughter has been conducted for a longer period of time.
M21207+P21 207+V21207	Lorentz Etc. Inc.	RTB1613090 424G	24SEP2020			Finalized	On September 17, 2020 I reviewed plant humane handling records for September 2020. After a review of the establishment's humane handling program, implementation of the program and associated records, I have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock. Specifically, the establishment has a robust systematic approach, associated plan, corrective actions, and records produced which are subject to monthly verification reviews. The establishment understands that the robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I informed QA Manager Kasey Hoey of my findings on September 24, 2020.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M21293+P21293+V21293	Bern Meat Plant	NPJ5206061630G	30JUN2020			Finalized	From: (b) Gary Welcher Date: 6/30/2020 Subject: Verification of a Robust Systematic Approach Meeting Date: 6/30/2020 -record review Meeting Time: 0655 AM Establishment: M21293 +P21293 +V21293 - Bern Meat Plant Est. 21293 Bern meats has not proffered a Systematic Approach program for review for the month of June 2020. This Est. does not have a written Humane Handling program, (b) Welcher
M21488+V21488	OWB Packers LLC	AZN5615061626G	26JUN2020			Open	Memorandum of Interview USDA/FSIS – Est. 21488 (One World Beef Packers, LLC) Awareness meeting FSIS Notice 34-18 Assessment and verification reviews of an official livestock establishment's robust systematic approach plan for humane handling and slaughter. 06/26/18 Date: 06/26/20 Time: 1:30 P.M. Location: Mr. Ricardo Ramirez office, OWB. Present in attendance: Mr. Ricardo Ramirez, Harvest Dept. Manager OWB. (b) Carlos E. Gomez, (b) (USDA/FSIS) Per FSIS Notice 34-18, the (b)(7) will perform a monthly verification review task of OWB robust systematic approach. Discussion of Minutes: 1. (b) Gomez read and reviewed "OWB Packers Animal Welfare a Systematic Approach" written program. The program meets the criteria for a robust systematic approach. 2. (b) Gomez reviewed records ("Cattle and calves slaughter audit form", "Transportation Audit form", "Knocking verification gun log" and "Animal Welfare Knocking Placement Verification check") for the month of June 2020. 3. (b) Gomez conclusion is that the documents are acceptable and meet the criteria for a robust systematic approach plan. Carlos E. Gomez, (b) Badge #: 2865 CC: (b) Anna (b)(6) San Diego (b)(7) (b) (b)(7) Anthenill, DVMS

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M21488+V21488	OWB Packers LLC	AZN5315070230G	30JUL2020			Open	<p>Memorandum of Interview USDA/FSIS – Est. 21488 (One World Beef Packers, LLC) Awareness meeting FSIS Notice 34-18 Assessment and verification reviews of an official livestock establishment's robust systematic approach plan for humane handling and slaughter. 06/26/18 Date: 07/30/20 Time: 1:00 P.M. Location: Mr. Ricardo Ramirez office, OWB. Present in attendance: Mr. Ricardo Ramirez, Harvest Dept. Manager OWB.</p> <p>(b) Carlos E. Gomez, (b) (USDA/FSIS) Per FSIS Notice 34-18, the (b) will perform a monthly verification review task of OWB robust systematic approach. Discussion of Minutes: 1. (b) Gomez read and reviewed "OWB Packers Animal Welfare a Systematic Approach" written program. The program meets the criteria for a robust systematic approach. 2. (b) Gomez reviewed records ("Cattle and calves slaughter audit form", "Transportation Audit form", "Knocking verification gun log" and "Animal Welfare Knocking Placement Verification check") for the month of July 2020. 3. (b) Gomez conclusion is that the documents are acceptable and meet the criteria for a robust systematic approach plan.</p> <p>Carlos E. Gomez, (b) Badge #: 2865 CC: (b) Anna (b)(6) San Diego (b) (b) (b) Anthenill, DVMS</p>
M21595+P21595	Mayar's Halal Meat Processing	KPD3311063830G	30JUN2020			Finalized	<p>A brief meeting was held at Mayar's Halal Meat Processing, Est. M21595, on Monday, June 29, 2020 at approximately 1415 hours. In attendance were Mr. Schawali Mayar and (b) Dannette DeWeese, (b)(6) I informed Mr. Mayar that I had performed the monthly "Verification of a Robust Systematic Approach" task last week and everything was fine. I asked Mr. Mayar if he was still working on the written Humane Handling Program and he informed me that he was. Therefore I have determined that the plant does not have a robust systematic approach to humane handling and slaughter at this time. The meeting ended at approximately 1420 hours.</p>
M21595+P21595	Mayar's Halal Meat Processing	KPD4719071310G	10JUL2020			Finalized	<p>A brief meeting was held at Mayar's Halal Meat Processing, Est. M21595, on Friday, July 10, 2020 at approximately 1500 hours. In attendance were Mr. Schawali Mayar and (b) Dannette DeWeese, (b)(6) I informed Mr. Mayar that I was performing the monthly "Verification of a Robust Systematic Approach" task and everything was fine. I then asked Mr. Mayar if he was still working on the written Humane Handling Program and he informed me that he was. Therefore I have determined that the plant does not have a robust systematic approach to humane handling and slaughter at this time. The meeting ended at approximately 1505 hours.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M21595+P21595	Mayar's Halal Meat Processing	KPD4011090401G	01SEP2020			Finalized	A brief meeting was held at Mayar's Halal Meat Processing, Est. M21595, on Monday, August 31, 2020 at approximately 1610 hours. In attendance were Mr. (b)(6) and (b)(6). (b)(6) informed Mr. Mayar that I was performing the monthly "Verification of a Robust Systematic Approach" task and asked (b)(6) if he was still working on the written Humane Handling Program; he informed me that he was. Therefore I have determined that the plant does not have a robust systematic approach to humane handling and slaughter at this time. The meeting ended at approximately 1615 hours.
M21595+P21595	Mayar's Halal Meat Processing	KPD0112094525G	25SEP2020			Finalized	A brief meeting was held at Mayar's Halal Meat Processing, Est. M21595, on Thursday, September 24, 2020 at approximately 1215 hours. In attendance were Mr. S (b)(6) and (b)(6). (b)(6) informed (b)(6) that I was performing the monthly "Verification of a Robust Systematic Approach" task and asked him if he was still working on the written Humane Handling Program. (b)(6) informed me that he was still working on the Program. Therefore I have determined that the plant does not have a robust systematic approach to humane handling and slaughter at this time. The meeting ended at approximately 1220 hours.
M21651	Peoria Packing LTD	WQF5914061829G	29JUN2020			Finalized	I met with Harry and we discussed the monthly humane handling verification task that I performed today. The daily truck driver sign in logs with the driver's TQA numbers were complete through June as of today. The daily monitoring records generated by the written plan were complete through today also. There have been no problems observed by myself or IPP with regards to the handling, unloading, driving, and or stunning of the hogs.
M21651	Peoria Packing LTD	WQF1915071430G	30JUL2020			Finalized	I met with Eddie and we discussed the monthly humane handling verification task that I performed today. The daily truck driver sign in logs with the driver's TQA card numbers were complete and appeared accurate. The daily monitoring logs generated by the written robust plan were also complete and appeared accurate and timely. There were no other significant issues to discuss.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M21699+V21699	Molokai Livestock Cooperative	VGW2318061129G	29JUN2020			Finalized	On 6/18/20 at approximately 0900 hours, I discussed with (b)(6) the establishment's current status in regard to putting together a written robust systematic approach to humane handling and slaughter. We discussed the benefits of such a plan and I was informed that although the establishment would like to eventually have one, they currently have not satisfied the requirements and are still working on it. I let him know that if they have any questions or concerns that they may contact IPP on the in-plant or supervisory level and we would be glad to discuss it.
M21741	GA Small Ruminant Research and ExtCenter Ag Research College of Ag	QVB3111060524G	24JUN2020			Finalized	On 06/24/2020 at 1100 hours, (b)(7) (b)(6) visited Ft. Valley Research Center (M21741) to assess their Systematic Approach to Humane Handling. Based on records review and observation it was concluded that they do have a robust and systematic humane handling program at this time.
M21741	GA Small Ruminant Research and ExtCenter Ag Research College of Ag	QVB3210070409G	09JUL2020			Finalized	On 07/07/2020 at 1000 hours, (b)(7) (b)(6) visited Ft. Valley Research Center (M21741) to assess their Systematic Approach to Humane Handling. Based on records review and observation it was concluded that they do have a robust and systematic humane handling program at this time.
M21741	GA Small Ruminant Research and ExtCenter Ag Research College of Ag	QVB4116081311G	11AUG2020			Finalized	On 08/11/2020 at 1000 hours, (b)(7) (b)(6) visited Ft. Valley Research Center (M21741) to assess their Systematic Approach to Humane Handling. Based on records review and observation it was concluded that they do have a robust and systematic humane handling program at this time.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M21741	GA Small Ruminant Research and ExtCenter Ag Research College of Ag	QVB0618092 922G	22SEP2020			Finalized	On Tuesday September 22nd, 2020 at approximately 12:00 PM at GA Small Ruminant Research and Ext Center Ag Research College of Ag (Establishment# M21741), IPP observed a humane handling non-compliance during routine slaughter of swine. 1 boar was moved into the outside chute which was utilized as stunning area. The facility's swine stunning area was not large enough for this boar. The employee used a captive bolt to attempt to render the boar unconscious. The first blow to the boar's head penetrated and failed to render the boar unconscious. The second blow to the boar's head penetrated and failed to render the boar unconscious. Blood was noted coming from both captive bolt holes. The employee had to go inside the building and retrieve the back-up captive bolt. Employee delivered a third blow to the boar's head and failed to render it unconscious. The boar was now acting in an aggressive manner and snorting and grunting. Blood was noted coming from third captive bolt hole. After the fourth blow to the boar's head, the boar laid down against the chute wall but remained conscious with rhythmic breathing, tracking eye movement, and blinking eyes and eyelids. The fifth blow rendered the boar unconscious and a sixth blow was delivered as a security knock. U.S. Reject tag B26036565 was applied to the stunning area and no additional animals were stunned. This humane handling incident violates code of federal regulation 313.15 (a) (1). On postmortem examination it was confirmed that there were six points of entry into the boar's skull. GA Small Ruminant Center does have a robust systematic approach to humane handling that states swine will be rendered unconscious with a captive bolt. A secondary back-up captive bolt is executed only for animals that are known to have thick craniums.
M21741	GA Small Ruminant Research and ExtCenter Ag Research College of Ag	QVB1513095 630G	30SEP2020			Finalized	On 09/29/2020 at 1100 hours, (b)(6) visited GA Small Ruminant Research Center (M21741) to assess their Systematic Approach to Humane Handling. Based on records review and observation it was concluded that they do have a robust and systematic humane handling program at this time.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M21799	Olson Meat Plant	ACL3416070 722G	22JUL2020	04C02	Livestock Humane Handling	Finalized	<p>On Wed, 7/22/2020, I was observing truck unloading of hogs at approximately 10:15am. I observed a hog lying down on the unloading ramp at the truck and ramp juncture. I proceeded to the end of the ramp to gain a better view of the animal. The hog was lying down and appeared to be exhausted as indicated by heavy breathing. The driver continued unloading other animals. The hog lying down, was unable to stand freely, and as other animals would pass by, the hog could only drag itself further down the ramp by use of it's fore legs. It was obvious the hog was unable to move from the path of other animals as they were unloading. I then asked the driver to stop unloading anymore animals until I could get plant personnel to remove the disabled hog from the ramp. I was concerned the hog would be stepped on, trampled, or have further injury caused by other animals. Driver agreed to do so. I then went inside the plant at approximately 10:25am, and let (b)(6) (b)(6) (b)(6) know of the situation of the disabled hog on the ramp. (b)(6) came to the unloading ramp, briefly observed the hog, then acquired a sled and removed the hog to an empty pen location. (b)(6) then provided fresh water to the hog and wanted to let it rest for about an hour. I informed the driver he could resume unloading the remaining animals. (b)(6) then stated to me that the hog would be place in the retain pen for inspection. During my observation of the hog, it appeared to have minor injuries to it's left rear leg, and front right leg. The injuries appeared to be scratches from other animals and two scratches had minor, fresh bleeding. The hog also appeared very red in overall color and continued heavy breathing. At this point, I continued my normal duties. At approximately 11:40 am, (b)(6) approached me while I was on the inspection line, and informed me the disabled hog's condition appeared to be worsening, so he used a captive bolt gun and euthanized the hog. The hog was not presented to IPP for ante-mortem inspection, so the decision to euthanize the hog was made by plant personnel and not by IPP. A final note: The plant was at it's 10:00am break when the disabled hog was unloading from the truck.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M21848+P21 848+V21848	Wayne Mays Meat Processing	GXJ1616081 424G	24AUG2020			Finalized	On 08/24/2020 at approximately 11:45 AM a single sow was loaded into the knockbox and the "fire in the hole" call was verbalized. I retreated to the designated safe area to allow for discharge of the firearm (.22 magnum rifle). Immediately after the shot was fired I heard loud vocalizations coming from the knockbox. I began walking towards the knockbox and then saw plant employees positioning the rifle for a second shot, and so I retreated once again to a safe location. Immediately after the second shot was fired I again heard loud vocalizations coming from the knockbox. Richard Mabo, (b)(6) then walked towards the knockbox and saw the hog was still standing and vocalizing in the knock box. Plant employees then fired a third shot and this rendered the sow unconscious and insensible throughout the sticking, bleeding, and dressing process. All three shots in this sequence were fired utilizing the same rifle and the same cartridge (b)(6). (b)(6) head revealed three distinct bullet holes, confirming that all three bullets struck the sow. At 11:50AM I notified Mr. Adam Mays that I was taking regulatory control of the knockbox with US Rejected Tag No. B35852892 due to an egregious humane handling violation. Respectfully Submitted, Cedric Jernigan, (b)(6)
M21898+V21 898	Farmers Union Industries, LLC	OXG1408093 925G	25SEP2020			Finalized	Verification of a Robust Humane Handling System Establishment M21898, Redwood Farms. I, SVMO Michael R. Nash, reviewed the Establishment's animal welfare plan as a part of the monthly verification task. My review of their plan and whether it is robust was based upon review of daily records, personal observations during inspection and any NR's or MOI's written during the review period. There have been no noncompliance records written during the review period. According to the daily records there have been two instances of failure of the pneumatic stunner, this was addressed by use of the handheld captive bolt device. In my opinion this establishment meets the requirements for having a robust humane handling system. Michael R. Nash, (b)(6) CC: Jeff Sonich CC: Claire Hotvet, (b)(6) CC: Renee Larson, (b)(6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M21938+P21938	EcoFriendly Foods	FYA1817083613G	13AUG2020	04C02	Livestock Humane Handling	Finalized	<p>Today, August 13, 2020, at approximately 2:50 pm, I verbally notified Mr. Beverly Eggleston, Establishment Owner, of my decision to recommend suspending inspection at Establishment M21938. I advised Mr. Eggleston that I was contacting our supervisory public health veterinarian, (b)(6) and in turn, the District Office about my recommendations and that the District Office would be following up with a written statement of the suspension to the establishment. I based my decision on the following: At approximately 2:25 PM, (b)(6) was prepared to stun the last animal of the day, an inspected sow, (b)(6) and myself (b)(6) were standing in the poultry processing room, directly adjacent to the kill floor with the sliding door shut for safety as the plant uses a 22-Magnum revolver as the primary stunning weapon unless they are stunning a large boar or bull (for larger, mature animals they have a .45 caliber weapon). We paused while Mr. Eggleston attempted to stun the sow with the 22-Magnum revolver and heard an initial gun shot followed by vocalization from the sow. We heard a second gunshot followed again by vocalization from the sow. We heard a third and final shot with no further vocalization and opened the connecting door to visualize the sow in lateral recumbency and successfully stunned and unconscious. The sow remained unconscious after the third stunning attempt and throughout the hoisting and bleeding process. Mr. Eggleston indicated he was unsure why the first attempt was ineffective at rendering the hog unconscious and his plan is to use the 22-magnum as a primary weapon and a back-up weapon. He also indicated that the second ineffective stunning attempt may have been in the wrong location as he was flustered and trying to land a successful attempt as soon as possible. I called my supervisor, (b)(6) to apprise her of the situation and discuss a potential suspension of red meat slaughter at the plant. After correlating with (b)(6) I reviewed the shot placements in skull of the sow and saw three distinct bullet holes. Based on bruising around the holes, the presumed first attempt appeared to be in the perfect location. The presumed second attempt was in an incorrect location, about 1" below the first and 0.5" off-centered to the animal's left. The presumed third attempt was about 0.5" above the original stunning location. I inquired as to the location of the higher .45 caliber weapon which Mr. Eggleston stated was in the electrical room and is not prepared as a back-up weapon for use in standard breed hogs such as this sow. Based on this additional information that all three shots made contact with the sow, (b)(6) and myself agreed to recommend a suspension from the Raleigh District and I verbally informed Mr. Eggleston of our intentions. (b)(6) placed a US Reject tag</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							#A1714417 on the knock box. Additionally, I spoke with Raleigh DVMS (b)(6) and explained what had transpired at the plant. (b)(6) MPH
M22097+P22 097	Holifield Farms, Inc.	UIK59070651 30G	30JUN2020			Finalized	Holifield Farms Inc., Robust Humane Handling Verification On 6-1-2020, (b)(6) visited Holifield Farms (#22097) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 1/12/17ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT. ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective actions and their monitoring document it was determined that they DO NOT meet the criteria for a Robust Program, at this time
M22097+P22 097	Holifield Farms, Inc.	UIK30090726 31G	31JUL2020			Finalized	Holifield Farms Inc., Robust Humane Handling Verification On 7-1-2020, (b)(6) visited Holifield Farms (#22097) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 1/12/17ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT. ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective actions and their monitoring document it was determined that they DO NOT meet the criteria for a Robust Program, at this time
M22097+P22 097	Holifield Farms, Inc.	UIK53180812 31G	31AUG2020			Finalized	Holifield Farms Inc., Robust Humane Handling Verification On 8-19-2020, (b)(6) visited Holifield Farms (#22097) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 1/12/17ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT. ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective actions and their monitoring document it was determined that they DO NOT meet the criteria for a Robust Program, at this time
M22097+P22 097	Holifield Farms, Inc.	UIK43090938 01G	01SEP2020			Finalized	Holifield Farms Inc., Robust Humane Handling Verification On 9-1-2020, (b)(6) visited Holifield Farms (#22097) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 1/12/17ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT. ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective actions and their monitoring document it was determined that they DO NOT meet the criteria for a Robust Program, at this time

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M226+P4863 +V226	Independent Meat Company	DOD4115065 729G	29JUN2020			Finalized	On June 9, 2020 hogs were held on a truck on official premises for approximately 7 hours without access to water due to the truck arriving outside of unloading hours and no personnel or space available to unload the hogs. Incident documented in MOI DOD2512060309G. The establishment initiated corrective actions in response to this incident which are documented in the establishment response to MOI DOD2512060309G in PHIS. Adequate data was found during a review of establishment records to determine Independent Meat Company, establishment M226, continues to meet the requirements of a Robust Systematic Approach to Humane Handling and Slaughter for the month of June 2020. The establishment will continue to be subject to monthly verification reviews to assure they maintain this status. The robust designation may be removed if the verification reviews show the establishment is not implementing the robust systematic approach.
M226+P4863 +V226	Independent Meat Company	DOD2810083 903G	03AUG2020			Finalized	The Establishment 226 humane handling program and associated records were reviewed on 7-31-2020. Observations of the execution of the program were made during the week of July 27-31, 2020. Additional review of records was performed on the morning of August 3, 2020. The establishment's humane handling program was determined to be robust.
M226+P4863 +V226	Independent Meat Company	DOD1416081 527G	27AUG2020			Finalized	Adequate data was found during a review of establishment records to determine Independent Meat Company, establishment M226, continues to meet the requirements of a Robust Systematic Approach to Humane Handling and Slaughter for the month of August 2020. The establishment will continue to be subject to monthly verification reviews to assure they maintain this status. The robust designation may be removed if the verification reviews show the establishment is not implementing the robust systematic approach.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2444	Strauss Brands LLC	VFG4512083 426G	26AUG2020			Finalized	<p>On 08/26/2020, I met with A (b)(6) Supervisor) to review the establishment's humane handling program. After reviewing the written program, implementation of the program and associated records, I, (b)(6) have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock. (Note: On 8/26/2020, only veal was slaughtered. The establishment slaughters both lamb and veal.) The establishment is to be aware of the following: 1) That because it has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. 2) The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. 3) If robust status designation is removed, robust status can be reinstated if the establishment brings its program back up to robust standards. 4) If robust status designation is removed, the establishment may request FSIS to review its program when it believes its systematic approach is again robust.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M244I	Tyson Fresh Meats, Inc	GEH4109094 511G	11SEP2020			Finalized	<p>A review of your establishment's robust systematic approach to humane handling was performed by (b) (6) (b)(6) (b)(6) for the month of August 2020 per the FSIS Notice 04-17, "Assessment and Verification Reviews of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter". Records review and observations were performed to evaluate and assess the implementation of your systematic approach. In accordance with the FSIS Compliance Guide for a Systematic Approach to the Humane Handling of Livestock, FSIS considers a systematic approach to include 4 key elements: 1. Assess the ability of their livestock handling and slaughter practices to minimize distress and injury to livestock. 2. Design facilities and implement handling practices that minimize distress and injury to livestock. 3. Periodically evaluate facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. 4. When necessary, modify facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. The programs and documentation that this establishment has provided reveals that this establishment's systematic approach to humane handling and slaughter currently address all 4 of these elements. Three other features must be considered in order for FSIS to consider that systematic approach to be ROBUST: 1. Written procedures that the establishment will effectively implement to stay in compliance with the regulations. In addition to written procedures that describe action the establishment will take when it fails to implement the program as written or fails to prevent a noncompliance. 2. Written records that demonstrate that the program is implemented as written. In addition to maintaining written records that demonstrate the program will effectively prevent identified potential noncompliance. 3. Availability of written procedures and records for FSIS review upon request. All records and documentation were made available for FSIS review during this month's (August 2020) verification, however some of the documents were provided later than the day they were requested. Review of the records for the month of August revealed that all audits according to the program had been accounted for. The captive bolt stunner maintenance log, the daily humane handling log, and the transportation logs were all complete. Extra time was provided to provide all the transportation logs for this month. No logs were reported to be missing. Since the last audit, there were minimal changes to the following programs: humane handling program, stunner maintenance program, regulations programs, and the video monitoring program. The plant notified FSIS that they acquire and will be using new JARVIS self-retractable stunners that use the same</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							ammunition, caliber and bolt than the previous stunners. These stunners are reported to generate less noise than the previous ones. The plant will be using these stunners during the month of September and have trained their maintenance and barn personnel. During the month of August, no humane handling noncompliance were documented by FSIS. The establishment documented no humane handling incidents independent of the Inspection Program Personnel (IPP). The CO2 levels did not fall below 87% during this month's operations for both south and the north butinas. No other issues were identified during the month of August by the establishment. There was one "Animal Well Being" meeting during the month of August. The ventilation in the barn is a reported ongoing issue. There has been no information as to the bid or start of construction of a new roof during this month. During our meeting we discussed about the warm days coming ahead and how that could impact the wellbeing of the hogs. Steady flow of trucks during both shifts, and to provide adequate ventilation, rest and water was encouraged during our discussion. This memorandum serves to inform you that at this time Tyson Fresh Meats, M244I is considered to have a robust systematic approach to humane handling and slaughter. Please note that FSIS considers a robust systematic approach to be a dynamic process that the establishment will continue to maintain and modify as necessary.
M244P+V244P	Tyson Fresh Meats, Inc	FJJ4207060318G	18JUN2020			Finalized	On 06/18/2020, I met with AWB Specialist (b)(6) to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program and associated records, I have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock.
M244P+V244P	Tyson Fresh Meats, Inc	FJJ2013072315G	15JUL2020			Finalized	On 07/15/2020, I met with (b)(6) to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program and associated records, I have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M244P+V244P	Tyson Fresh Meats, Inc	FJJ5207083020G	20AUG2020			Finalized	On 08/20/2020, I met with (b)(6) (b)(6) to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program and associated records, I have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock.
M244P+V244P	Tyson Fresh Meats, Inc	FJJ2211095625G	25SEP2020			Finalized	On 09/16/2020, FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter was reviewed with the establishment. After review of the establishment's humane handling program, implementation of the program and associated records, it was determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock.
M244W	Tyson Fresh Meats, Inc.	BTD1619065027G	27JUN2020			Finalized	I have conducted the June 2020 Robust Systematic Approach to Humane Handling Task. After reviewing the establishment's humane handling programs, the implementation of these programs, and a review of the associated records, I (b)(6) (b)(6) have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock.
M244W	Tyson Fresh Meats, Inc.	BTD5412080026G	26AUG2020			Finalized	I have conducted the August 2020 Robust Systematic Approach to Humane Handling Task. After reviewing the establishment's humane handling programs, the implementation of these programs, and the associated records, I, (b)(6) have determined that the establishment meets the agency's expectation for a robust systematic approach to humane handling and slaughter of livestock.
M244W	Tyson Fresh Meats, Inc.	BTD2011095929G	29SEP2020			Finalized	I (b)(6) (b)(6) have conducted the September 2020 Robust Systematic Approach to Humane Handling Task. After reviewing the establishment's humane handling programs, the implementation of these programs, and a review of the associated records, I have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M245C+V24 5C	Tyson Fresh Meats, Inc.	ZRG2813061 918G	18JUN2020			Finalized	On June 18, 2020, I met with (b)(6) (b)(6) to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program and associated records, I have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock. I informed (b)(6) (b)(6) that because the plant has a robust systematic approach, the associated plan, corrective actions and records produced will be subject to monthly verification reviews. The robust status designation maybe removed if the verification review shows that the establishment is not implementing the robust systematic approach plan.
M245C+V24 5C	Tyson Fresh Meats, Inc.	ZRG2221072 511G	11JUL2020			Finalized	During a meeting with (b)(6) (b)(6) and F (b)(6) on July 11, 2020 the following observations made at the knockbox were discussed: While observing for rail consciousness, I observed an employee who performs knocking procedures, run down the stairs towards the shackle area, with the hand-held captive bolt gun. Shortly after this I heard the captive bolt fire, and a secondary firing immediately after that. At this time, I looked over the rail and noticed that a small-framed unconscious heifer was hanging off the side of the belly belt, underneath the bat wings on the left side. The heifers shoulders and left legs were hanging outside underneath of the left bat wing. I was explained by (b)(6) that the bat wings are there to adjust the size of the knock box to fit the size of the animal going through the knock box. He had stated that he wasn't aware of it occurring with any sort of frequency. That, most importantly, "when the employees run all the equipment right and use the bat wings in place to center the animal: it shouldn't occur." A copy of this MOI will be given to the establishment management and a copy will be placed in the government file.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M245C+V24 5C	Tyson Fresh Meats, Inc.	ZRG2812074 718G	18JUL2020			Finalized	On July 18, 2020, I met with (b)(6) (b)(6) to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program and associated records, I have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock. I informed (b)(6) (b)(6) that because the plant has a robust systematic approach, the associated plan, corrective actions and records produced will be subject to monthly verification reviews. The robust status designation maybe removed if the verification review shows that the establishment is not implementing the robust systematic approach plan.
M245C+V24 5C	Tyson Fresh Meats, Inc.	ZRG1014084 928G	28AUG2020			Finalized	On August 27, 2020, I met with (b)(6) (b)(6) to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program and associated records, I have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock. I informed (b)(6) (b)(6) that because the plant has a robust systematic approach, the associated plan, corrective actions and records produced will be subject to monthly verification reviews. The robust status designation maybe removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Several new areas have been covered with Animat flooring. In addition, a humane handling audit was performed by the DVMS this week.
M245C+V24 5C	Tyson Fresh Meats, Inc.	ZRG2013094 424G	24SEP2020			Finalized	On September 24, 2020, I met with (b)(6) (b)(6) to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program and associated records, I have determined that the program meets the Agency's expectations for a robust systematic approach to humane handling and slaughter of livestock. I informed (b)(6) (b)(6) that because the plant has a robust systematic approach, the associated plan, corrective actions and records produced will be subject to monthly verification reviews. The robust status designation maybe removed if the verification review shows that the establishment is not implementing the robust systematic approach plan.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M245E	Tyson Fresh Meats, Inc.	IBF00180710 07G	07JUL2020			Finalized	On 7/7/2020, I conducted the task for the robust systematic approach for humane handling. I read the weekly and daily records kept by the animal welfare specialist as well as observing him going about his duties. I also performed humane handling task during this time. I have determined that the plant is currently maintaining a robust systematic approach to humane handling.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2460+P2460	Cimpl's, Inc.	PMB5317074717G	17JUL2020	04C02	Livestock Humane Handling	Finalized	<p>On July 17, 2020 at approximately 0615, I (b)(6) (b)(6) was performing HATS Category IV – Antemortem Inspection when I noticed a Red Angus bull in pen 3 that had its ears back, drooling, and was open mouth breathing. The outside temperature was approximately 74 degrees this morning and humid. Barn (b)(6) (b)(6) and (b)(6) (b)(6) were informed of these signs. No steps were taken at this time. The bull laid down and died within 20 minutes. At approximately 1105, I was again performing HATS Category IV – Antemortem Inspection when I noticed Jersey cow in pen 15 with its ears back, drooling, and open mouth breathing. The temperature was not taken at this time. No sprinklers were running in the barn. Mr. (b)(6) was informed of the finding and he changed the schedule so this lot would be run immediately after the return from the lunch break. At approximately 1440, (b)(6) (b)(6) (b)(6) came into the USDA office to get a thermometer to take the temperature at some of the pens in the barn. He informed me that he noticed one Jersey cow, one Red Angus bull and one Black White-faced bull both open mouth breathing in two of the pens. I went out and there was one Jersey cow laying down, with its ears back, drooling, and open mouth breathing in pen 2. Directly next to this cow was another Jersey that was laying down with its ears back, drooling, and breathing heavy. There were three other cows in this pen that were laying down, ears back and breathing heavy. (b)(6) (b)(6) recorded a temperature in this pen of 98.3 degrees. Across the alley in pen 15 were two bulls, both with their ears back and breathing heavily. I did not see any of the bulls open mouth breathing at the time I was in the barn. No sprinklers were running at this time. (b)(6) (b)(6) (b)(6) was notified of these findings and he immediately started the water sprinklers to cool them down. He also instructed a barn employee to get a water hose to spray the cows in pen 2 down. (b)(6) (b)(6) (b)(6) stated that these animals had just been unloaded from the trailer. I asked for (b)(6) (b)(6) (b)(6) to contact (b)(6) (b)(6) informed (b)(6) of the findings when he arrived in the barn. It was discussed that even though the cows and bulls had just been unloaded that as soon as those trailers are in line to enter the official premise that they are considered on the establishments' premises and therefore must be handled in accordance with 9CRF 313.2 (FSIS Directive 6900.2). The establishment's program states that interventions for excessive heat do not need to be implemented until there is an ambient air temperature of 100 degrees. The establishment was following this program as the temperature was less than 100 degrees. However, I addressed the concerns of the clinical signs of heat exhaustion seen in these cattle with (b)(6) I also</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							reminded him that the forecasted heat index tomorrow (July 18, 2020) is well into the 100's.
M2460+P2460	Cimpl's, Inc.	PMB5215081811G	11AUG2020	04C02	Livestock Humane Handling	Finalized	<p>On 08/11/2020 at approximately 0645 I (b)(6) (b)(6) was performing HATS task Category IV – Antemortem Inspection when I observed establishment employees moving a group of Holstein cows from pen 17 to pen 20, when one of the animals became crowded against the south wall of the alley that separates the alley from the U.S. Suspect pen. The cow lifted her left rear leg above the concrete stub wall where it became lodged between a metal plate on the opposite side of the stub wall. The animal remained calm and did not show signs of excitement. Establishment employees moved the remaining animals in the alleyway back to pen 20. Humane Handling (b)(6) retrieved two hydraulic jacks and attempted to spread the bars above the concrete wall. This attempt was not effective in freeing the leg. Barn Lead (b)(6) attempted to free her leg by spreading the gap between the concrete wall and the metal plate with a pry bar. The cow then laid down and (b)(6) made the decision to humanely euthanize the animal via gunshot. The stunning attempt was successful on the first try and, per establishment procedure, was followed by two handheld captive bolt stuns and severing of the carotid arteries. After the animal was euthanized Maintenance (b)(6) arrived and stated that maintenance would be out at the end of the shift to securely fasten the metal plate to the concrete so there would be no more like occurrences of this nature.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2460+P2460	Cimpl's, Inc.	PMB0716083624G	24AUG2020	04C02	Livestock Humane Handling	Finalized	<p>On 8/24/20, at approximately 1520 hours, I (b)(6) (b)(6) observed the following from the USDA office window. A Schultz Trucking semi was pulling away from the cattle unloading chute, as he left the chute area he was traveling at a faster than normal speed. I observed the hind end (hips and back, with the hind legs tucked underneath her) of a Holstein cow protruding out of the partially opened door and the door was resting atop of the animals hip bones. I did not observe the door bouncing off of the animal as the truck left the premises. I contacted Humane (b)(6) the scale house and inquired why this was happening. He responded that he did not know, but would inquire of the barn personnel. At approximately 1525 hours I went to the barn, at this time (b)(6) was present. I asked Ms. (b)(6) what had transpired, she informed me that the trailer had 1 animal that had become recumbent immediately after getting to the bottom of the chute in the hold pen just prior to the scale. I was informed that the animal on the trailer had been rejected by the establishment barn personnel and in the process of reloading her onto the trailer she went to a recumbent position with her hind end protruding out of the doorway of the trailer. While the barn employees were euthanizing the animal at the bottom of the chute in the holding pen the driver left without being released by establishment barn personnel with the animal in the doorway. The trailer arrived on the premises with approximately 15 animals to be delivered to the establishment (1 being the non-ambulatory and the other the 1 the driver left with) in all 13 animals were received/accepted by the establishment as per discussion with the establishment. The establishment's HH form had been signed by the driver prior to unloading any of the animals. It was indicated that the barn employees had performed their walk around check of the trailer looking for any non-ambulatory/dead animals. (b)(6) informed me she had contacted Mr. (b)(6) and informed him of the events that took place and that this driver would not be allowed on premise until the incident was fully investigated. At the weekly Establishment Awareness Meeting on 8/31/2020, (b)(6) stated that the driver was on a 60 day suspension from establishment premises beginning 8/25/2020.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2574	Wolverine Packing Co.	RPA4411065 119G	19JUN2020			Finalized	<p>On May 27, 2020 at approximately 10:45 am I, (b)(6) (b)(6) (b)(6) had a brief meeting with (b)(6) (b)(6) (b)(6) (b)(6) Wolverine Packing Co.), regarding the establishment's Robust humane handling program. I reviewed the establishment's humane handling monitoring worksheets for May 2020. Each HATS category has been monitored once per day (except for Stunning), and the records were found to be complete. (b)(6) was notified that Wolverine's humane handling program is considered to be robust at this time. The establishment has routinely been implementing their Robust HH program. At this meeting we also discussed how the employees are doing a good job of not throwing gloves on the floor of the barn, but when there is an additional break in the afternoon there has been an increase of debris on the floor. (b)(6) informed me that there had not been any protestors outside when the lambs are being unloaded from the trucks in quite a while. A copy of this MOI was placed in the government file.</p>
M2574	Wolverine Packing Co.	RPA4211061 819G	19JUN2020			Finalized	<p>On March 26, 2020 at approximately 7:00 am I, (b)(6) (b)(6) (b)(6) had a brief meeting with (b)(6) (b)(6) (b)(6) (b)(6) Wolverine Packing Co.), regarding the establishment's Robust humane handling program. I reviewed the establishment's humane handling monitoring worksheets for March 2020. Each HATS category has been monitored once per day (except for Stunning), and the records were found to be complete. (b)(6) was notified that Wolverine's humane handling program is considered to be robust at this time. The establishment has routinely been implementing their Robust HH program. A copy of this MOI was placed in the government file.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2574	Wolverine Packing Co.	RPA3813062 326G	26JUN2020			Finalized	<p>On June 25, 2020 at approximately 7:30 am I, (b)(1) (b)(6) (b)(6) had a brief meeting with Mr. (b)(1) (b)(6) (b)(6) (Livestock Manager at Est. 02574, Wolverine Packing Co.), regarding the establishment's Robust humane handling program. I reviewed the establishment's humane handling monitoring worksheets for June 2020. Each HATS category has been monitored once per day (except for Stunning), and the records were found to be complete. (b)(1) was notified that Wolverine's humane handling program is considered to be robust at this time. The establishment has routinely been implementing their Robust HH program. At this meeting we also discussed that the employees have started to slip about putting their gloves and other trash into the garbage so that the animals cannot get them, and I mentioned that I was happy to hear that using the trash can properly was mentioned during this week's employee meeting. Additionally, during the last truck unloading a broken piece of concrete was missing from the edge of the building where the animal ramp starts, and (b)(1) informed me that work on the repair was being started today and would be finished over this coming weekend. He also mentioned that a roll of twine present in the entrance of the barn will also be relocated inside the plant building as soon as a suitable location is determined. A copy of this MOI was placed in the government file.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2574	Wolverine Packing Co.	RPA0914083 804G	04AUG2020			Finalized	<p>On July 29, 2020 at approximately 1:00 pm I, (b)(6) (b)(6) had a brief meeting with Mr. (b)(6) (b)(6) (Livestock Manager at Est. 02574, Wolverine Packing Co.), regarding the establishment's Robust humane handling program. I reviewed the establishment's humane handling monitoring worksheets for July 2020. Each HATS category has been monitored once per day (except for Stunning), and the records were found to be complete. (b)(6) was notified that Wolverine's humane handling program is considered to be robust at this time. The establishment has routinely been implementing their Robust HH program. At this meeting we also discussed multiple topics. Repairs to the broken concrete on the ramp have been completed, and all of the automatic waterers have been blown out to make sure water is getting to the animals properly. The employees are still occasionally throwing gloves and other trash on the floor of the stockyard. Mr. (b)(6) would like to try not having the garbage can in the stockyard to see if it helps with the trash being on the floor. Mr. (b)(6) said that the current numbers of animals we are slaughtering will stay consistent for the foreseeable future. Additionally, I previously had a brief conversation with Mr. (b)(6) about the high temperatures and making sure the animals are being cared for during this time. He said all the waterers are functioning to make sure the animals have free access to water, and there are fans running to keep cooler air flow moving through the stockyard. Less animals are being put into each pen to further reduce the heat experienced by the animals. A copy of this MOI was placed in the government file.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M267	JBS Tolleson Inc.	ECD5917064 129G	29JUN2020			Finalized	<p>A meeting was held with Maria Arzola (QA Superintendent) on June 30, 2020 at 0900hrs to review M267's written procedures and records regarding humane handling. On Monday June 8th, 2020 at approximately 1035 hrs while Humberto Sandoval, (b)(6) was performing Ante Mortem Livestock Inspection he witnessed (b)(6) (b)(6) (Cattle Pen Supervisor) with a red battery-operated electric prod (from the trucker) in his hand prod one time for several extended seconds (which was excessively long) to the hind end of one of the animals to attempt to get the heifers to move off the truck onto the unloading ramp. (b)(6) Sandoval, observed the heifer immediately respond to the prod in a frenzied manner, kicking, and circling around inside the truck with two other heifers. All three heifers still refused to exit the truck. Mr. (b)(6) then unsuccessfully used his flag paddle over the next few minutes to try to get the three heifers to unload, but they still refused to exit the truck. Several minutes later (b)(6) Sandoval, observed David Vanderboon (Cattle Procurement Superintendent) approach the truck with a (b)(6) handled (JBS) battery-operated electric prod. Over the next several minutes (b)(6) Sandoval observed him repeatedly (at least 12 times) attempt to electric prod the three animals from the outside of the trailer. Sandoval observed the tip of the prod contact an animal in at least 10 of the attempts. Each time an animal was prodded it responded by kicking its hind legs with excitement and agitation. Despite these actions the animals circled around but still would not exit the truck. Mr. Vanderboon eventually gave up his attempt to get the animals off the truck. It was not clear where Mr. Vanderboon applied the prod, but the frequency with which he was using the prod was excessive. Annual certification for Animal handling and welfare training documentation was requested for Mr. Vanderboon since he was observed performing animal handling and welfare duties. JBS Management was not able to provide the annual certification of training for Mr. Vanderboon at the time requested. Upon reviewing the establishments Robust Systematic Approach I noted that the establishment's written Policy for Animal Handling Welfare During Transportation, Unloading and Processing (SOP) states: Trucking Practices: The use of electric cattle prods and bullwhips are unacceptable during the unloading of trailers (rattle paddles or sticks with a flag on the end are suggested) Unloading: JBS-Tolleson personnel in the unloading area will not use electrical prods. Holding Area: JBS-Tolleson personnel in the holding area will not use electrical prods. Employee Training: All barnyard personnel (unloading through the chute) are required to have yearly refresher training, food safety audits, and documentation of training will be kept in the employee files. In addition, the establishments written policy for Animal</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							Welfare (SOP) states: 2.0 Yards: Section 2.4 Electrical devices prohibited 3.0 Pens: Section 3.6 Electrical devices prohibited 6.0 Transportation Section 6.3 The use of electrical devices (hotshots) is prohibited 8.0 Training Section 8.1 Handlers complete required animal handling certification Section 8.2 Handler will complete annual re-certification I completed the questionnaire from the PHIS "Verification of a Robust Systematic Approach" task. JBS, Tolleson, Est. M267 failed to execute all requirements for a Robust Humane Handling system as described in Directive 6900.2. Ms. Arzola was given a copy of this MOI.
M267	JBS Tolleson Inc.	ECD4417072 230G	30JUL2020			Finalized	A meeting was held with Maria Arzola (QA Superintendent) on July 30, 2020 at 1100hrs to review M267's written procedures and records regarding humane handling. On Monday July 6th, 2020 there was a breakdown on the Harvest Floor which resulted in approximately 4 hours of downtime (no production). The temperature was 109 degrees outside at the time of the break down on the Harvest Floor. There were approximately 10 trucks on site at JBS, M267 full of cattle waiting to get unloaded. Several trucks were staged for over 2 hours before they were able to get to the unloading dock and remove cattle. Upon reviewing the establishments Robust Systematic Approach - Emergency Livestock Management Plan Standard Operating Procedure-Revised 12.24.2019 there was no written plan for the above incident described. There was no protocol/plan for establishment breakdowns resulting in cattle being in trailers for lengthy periods with triple digit temperatures in the summer months in Phoenix, AZ. The Emergency Livestock Management Plan does not address time of year temperature, length in trailers with excessive heat, water access and availability, and unloading measures. I completed the questionnaire from the PHIS "Verification of a Robust Systematic Approach" task. JBS, Tolleson, Est. M267 was made aware of the incident as a measure to better execute and meet all requirements for a Robust Humane Handling system as described in Directive 6900.2. Ms. Arzola was given a copy of this MOI.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M267	JBS Tolleson Inc.	ECD1211092 301G	01SEP2020			Finalized	A meeting was held with Maria Arzola (QA Superintendent) on August 31, 2020 at 1030hrs to review M267's written procedures and records regarding humane handling. On 8/21/2010 at approximately 0715 hours while performing Ante-Mortem Livestock Inspection the following was observed: Cattle pens #16, 17 and 18 were found with excessive contents of fecal/mud throughout the length of each pen. All three pens had cattle received from 2200 hours on 8.20.2020 to 0200 hours on 8.21.2020. The establishments "Pen Washing Log" was reviewed and it was noted the last recorded washing of these pens were documented on 8/18/2020. The establishment's Standard Operating Procedure (SOP) for Pen Washing, state in part: Clean and wash pens prior to cattle being received Pens and other areas shall be washed and inspected by designee to ensure that all areas are maintained in a sanitary manner and in proper conditions. Upon completion of a washed pen, alley or area, designee will enter his/her initials on the "Pen Holding Log". If pens were not used the previous day, the designee will document "Clean" indicating that the pen was not used the previous day. Although no cattle were observed slipping and/or falling, this presents a concern with slips and falls. On 8/24/2020 Maria Arzola (Food Safety Manager) was informed of the findings with the humane handling concerns and that a Memorandum of Interview (MOI) would be documented. I completed the questionnaire from the PHIS "Verification of a Robust Systematic Approach" task. JBS, Tolleson, Est. M267 was made aware of the incident as a measure to better execute and meet all requirements for a Robust Humane Handling system as described in Directive 6900.2. Ms. Arzola was given a copy of this MOI.
M27236+V27 236	Sunnyside Meats, Inc.	YOA3612084 210G	10AUG2020			Finalized	The establishment does not operate under a Robust HH Program.
M27236+V27 236	Sunnyside Meats, Inc.	YOA1212091 608G	08SEP2020			Finalized	The establishment does not operate under a Robust HH Program.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M27268A+V2 7268A	Maui Cattle Company, LLC	QUA1516061 529G	29JUN2020			Finalized	For the past two months, Maui Cattle Company has been operating under a systematic approach for Humane Handling with the aspirations of achieving a robust system. On 6/23, I (b) Bell) was able to observe the humane handling and slaughter of their beef cattle and observed that they are following their program as written. All records are available for review, including documentation of compliance with all Humane Activity Tracking tasks, maintenance of firearm and captive bolt devices, and training of employees involved with slaughter. Corrective actions have been logged appropriately and at this time they continue to support their plan as written. All items considered, the establishment has shown they are operating under a Robust Systematic Approach to Humane Handling at this time. I informed Mr. Franco of this decision and concluded my assessment.
M27268A+V2 7268A	Maui Cattle Company, LLC	QUA5416085 121G	21AUG2020			Finalized	On 8/21/2020, I (b) Bell) conducted the Robust Systematic Approach to Humane Handling task as assigned in PHIS. Because the DVMS Humane Handling Verification Visit was conducted on 7/21/2020, the task for the month of July was not completed, and records were reviewed going back to 6/30/2020. All categories are being monitored as per their plan, and corrective actions being logged as needed. One record was missing for slaughter date 8/14. When I questioned Floor Supervisor Jay Marcouiller about the missing record it was determined that because this their first time slaughtering lamb, they were not aware that this record needed to be kept, instead thinking it was for beef slaughter only. I clarified that this should be kept for all amenable species slaughter, including lamb, and they will make that correction going forward. There were three vulnerabilities identified during the DVMS visit that were followed up on during this monthly review. The initial assessment was completed but not signed at the time of the visit. This assessment has now been signed and dated as of 8/21/2020. The record keeping log did not have a box for monitoring effectiveness of stunning. This was added to the record log effective 7/28/2020 (which was the next slaughter date for the establishment). Documentation of completion of employee humane handling training was being kept on the record keeping log for the daily humane handling monitoring. A separate and distinct log has not yet been implemented and I was informed that they are still developing this log. At this time, Maui Cattle Company continues to maintain an effective Robust Systematic Approach to Humane Handling.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M27440	Valley Beef, Inc.	VEJ5911070 524G	24JUL2020			Finalized	On July 24, 2020 I reviewed the Valley Beef M27440 Humane Handling Program and associated records for the month of July. The program is current and immediately available for FSIS review. This program is comprehensive and implemented as written. Therefore, it meets the necessary criteria for a robust approach to humane handling. (b)(6) Loucks (b)(6) (b)(6) MOI created, printed, signed, and scanned. Original signed copy to Establishment Management. Scanned signed copy emailed to (b)(6) and DVMS.
M27472	Noah's Ark Processors, LLC	DRO3709063 323G	23JUN2020			Finalized	Assessment and Verification of the Humane Handling and Slaughter System at Noah's Ark Processors, Hastings, NE. Observations of animal handling from receiving to the ritual cut and the secondary cuts to facilitate bleeding, I found that the company was following their written systematic approach to humane handling and slaughter. I then viewed their training materials, as well as documentation of personnel trained, corrective actions and the daily monitoring by the Quality Assurance staff. The Food Safety Manager reviews the QA's daily monitoring logs on a weekly basis. The Food Safety Manager also verifies the QA monitoring by direct observation on a weekly basis. All of this is done to ensure the animal handling and slaughter process is being done in a correct and humane manner. The QA's also monitor the condition of the pens in which the animals are placed and placed prior to and during operations as well as unloading of the trucks the animals arrive on. The time of arrival is logged so that any animals held over the next day's slaughter are fed before 24 hours are up. It is my conclusion that WR Reserve (Est. 27472) continues to have a Robust Systematic Approach for Humane Handling and Slaughter. Following the review of Robust HH and Animal Welfare Audit of 09/19/2019, by DVMS, (b)(6) the following items are listed as areas to discuss with Plant Management. The items are: (1) Stocking densities of the holding pens to allow easier access to the drinkers to animals. (2) A steadier flow of animals from the pens to the circle pen and into the drive alley. This would allow animals to readily visualize the animal ahead of them, creating a constant and even flow. (3) Rotation of personnel at key positions, to allow other personnel to gain necessary experience in the event of an absentee. James E. Jochim (b)(6)

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M27472	Noah's Ark Processors, LLC	DRO2016085 621G	21AUG2020			Finalized	<p>Assessment and Verification of the Humane Handling and Slaughter System at Noah's Ark Processors, Hastings, NE. Observations of animal handling from receiving to the ritual cut and the secondary cuts to facilitate bleeding, I found that the company was following their written systematic approach to humane handling and slaughter. I then viewed their training materials, as well as documentation of personnel trained, corrective actions and the daily monitoring by the Quality Assurance staff. The Food Safety Manager reviews the QA's daily monitoring logs on a weekly basis. The Food Safety Manager also verifies the QA monitoring by direct observation on a weekly basis. All of this is done to insure the animal handling and slaughter process is being done in a correct and humane manner. The QA's also monitor the condition of the pens in which the animals are placed and placed prior to and during operations as well as unloading of the trucks the animals arrive on. The time of arrival is logged so that any animals held over the next day's slaughter are fed before 24 hours are up. It is my conclusion that WR Reserve (Est. 27472) continues to have a Robust Systematic Approach for Humane Handling and Slaughter. Following the review of Robust HH and Animal Welfare Audit of 09/19/2019, by (b)(6) (b)(6) the following items are listed as areas to discuss with Plant Management. The items are: (1) Stocking densities of the holding pens to allow easier access to the drinkers to animals. (2) A steadier flow of animals from the pens to the circle pen and into the drive alley. This would allow animals to readily visualize the animal ahead of them, creating a constant and even flow. (3) Rotation of personnel at key positions, to allow other personnel to gain necessary experience in the event of an absentee.</p> <p>(b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M27472	Noah's Ark Processors, LLC	DRO1709092116G	16SEP2020			Finalized	Assessment and Verification of the Humane Handling and Slaughter System at Noah's Ark Processors, Hastings, NE. Observations of animal handling from receiving to the ritual cut and the secondary cuts to facilitate bleeding, I found that the company was following their written systematic approach to humane handling and slaughter. I then viewed their training materials, as well as documentation of personnel trained, corrective actions and the daily monitoring by the Quality Assurance staff. The Food Safety Manager reviews the QA's daily monitoring logs on a weekly basis. The Food Safety Manager also verifies the QA monitoring by direct observation on a weekly basis. All of this is done to insure the animal handling and slaughter process is being done in a correct and humane manner. The QA's also monitor the condition of the pens in which the animals are placed and placed prior to and during operations as well as unloading of the trucks the animals arrive on. The time of arrival is logged so that any animals held over the next day's slaughter are fed before 24 hours are up. It is my conclusion that WR Reserve (Est. 27472) continues to have a Robust Systematic Approach for Humane Handling and Slaughter. Following the review of Robust HH and Animal Welfare Audit of 09/19/2019, by DVMS, (b) (5)(6) the following items are listed as areas to discuss with Plant Management. The items are: Stocking densities of the holding pens to allow easier access to the drinkers to animals. A steadier flow of animals from the pens to the circle pen and into the drive alley. This would allow animals to readily visualize the animal ahead of them, creating a constant and even flow. Rotation of personnel at key positions, to allow other personnel to gain necessary experience in the event of an absentee. James E. Jochim (b)(6)
M27493+P27493+V27493	Central Oregon Butcher Boys	JHD0916064719G	19JUN2020			Finalized	6/18/2020 Central Oregon Butcher Boys, Est. 27493, does not have a written robust systematic approach to humane handling. This is a monthly verification task.
M27493+P27493+V27493	Central Oregon Butcher Boys	JHD4612073106G	06JUL2020			Finalized	7/1/2020 Central Oregon Butcher Boys, Est. M27493, does not have a written robust systematic approach to humane handling. Humane handling practices observed today (stunning, rail) were compliant with the regulations. This is a monthly verification task.
M27493+P27493+V27493	Central Oregon Butcher Boys	JHD4710085628G	28AUG2020			Finalized	8/27/2020 Central Oregon Butcher Boys, Est. 27493, does not have a written robust systematic approach to humane handling. Humane handling practices observed today (stunning, rail) were compliant with regulations. This is a monthly verification task.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M278+V278	Tyson Fresh Meats, Inc.	JKJ5101063 527G	27 JUN 2020			Finalized	<p>On June 26th, 2020, I performed a review of this establishment's (Est. M278 Tyson Fresh Meats, Inc.) written plan for a robust, systematic approach to humane animal handling and slaughter. The Ante-Mortem Inspection SOP has not changed since the last review of this guidance. I read and reviewed the Ante-Mortem Inspection SOP. Upon my request, the written records were made available for my review. The records appeared to be completed and follow the written program. After an overall review of the plan, I have determined that the program, as written, addresses all four required points of the Systematic Approach: Assess the ability of their livestock handling and slaughter practices to minimize distress and injury to livestock. Design facilities and implement handling practices that minimize distress and injury to livestock. Periodically evaluate facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. When necessary, modify facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. The Ante-Mortem Inspection SOP meets these requirements. The Tyson Robust Humane Handling Program is monitored as required and evaluated on an ongoing basis. Therefore, this plan does indeed meet all the criteria to be designated as robust. It was also stressed that continual reassessment of the program is an integral part of any animal welfare system and is needed in response to changes in facility design, personnel, etc., to remain effective and to maintain the program as Robust. This outcome was relayed to Mr. Daniel Rivas & Mr. Andres (b)(6) Animal Welfare Specialists for Est. M278.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M278+V278	Tyson Fresh Meats, Inc.	JKJ5106073 808G	08JUL2020			Finalized	<p>On July 8th, 2020 I conducted a review of this establishment's (Est. M278, Tyson Fresh Meat) written plan for a robust, systemic approach to animal handling and slaughter. The plan I reviewed has not changed since the previous FSIS verification action conducted on June 2020 by [redacted] Lavelle. I specifically reviewed in detail the chapter about the use of video monitoring as part of an overall systematic approach to humane handling. After my assessment, I have concluded that the program, as written, address all four required points of the Robust Systematic Approach:</p> <ol style="list-style-type: none"> 1. Assess the ability of their livestock handling and slaughter practices to minimize distress and injury to livestock. 2. Design facilities and implement handling practices that minimize distress and injury to livestock. 3. Periodically evaluate facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. 4. When necessary, modify facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. <p>The written plan is also monitored as required and evaluated on an ongoing basis. Therefore, it is my determination that this plan does meet all the criteria to be designated as Robust. I also stressed that continual reassessment of the program is an integral part of any animal welfare system and is needed in response to changes in facility design, personnel, etc., to remain effective and to maintain the program as Robust. This information concerning this finding was relayed to Mr. Daniel Rivas, Animal Welfare Specialist for Est. M278 Tyson Holcomb, KS.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M278+V278	Tyson Fresh Meats, Inc.	JKJ5303084 829G	29AUG2020			Finalized	<p>On August 28th, 2020, I performed a review of this establishment's (Est. M278 Tyson Fresh Meats, Inc.) written plan for a robust, systematic approach to humane animal handling and slaughter. The Livestock Receiving SOP has not changed since the last review of this guidance. I read and reviewed the Livestock Receiving SOP. Upon my request, the written records were made available for my review. The records appeared to be completed and follow the written program. After an overall review of the plan, I have determined that the program, as written, addresses all four required points of the Systematic Approach: Assess the ability of their livestock handling and slaughter practices to minimize distress and injury to livestock. Design facilities and implement handling practices that minimize distress and injury to livestock. Periodically evaluate facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. When necessary, modify facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. The Livestock Receiving SOP meets these requirements. The Tyson Robust Humane Handling Program is monitored as required and evaluated on an ongoing basis. Therefore, this plan does indeed meet all the criteria to be designated as robust. It was also stressed that continual reassessment of the program is an integral part of any animal welfare system and is needed in response to changes in facility design, personnel, etc., to remain effective and to maintain the program as Robust. This outcome was relayed to Mr. Daniel Rivas & Mr. Andres (b)(6) Animal Welfare Specialists for Est. M278.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M278+V278	Tyson Fresh Meats, Inc.	JKJ4106094 502G	02SEP2020			Finalized	<p>On September 1st, 2020 I conducted a review of this establishment's (Est. M278, Tyson Fresh Meat) written plan for a robust, systemic approach to animal handling and slaughter. The plan I reviewed has not changed since the previous FSIS verification action conducted on August 2020 by (b) (6). I specifically reviewed in detail the guidance when non-ambulatory livestock are presented on a trailer or in any area outside of the restrainer/knock box. After my assessment, I have concluded that the program, as written, address all four required points of the Robust Systematic Approach: 1. Assess the ability of their livestock handling and slaughter practices to minimize distress and injury to livestock. 2. Design facilities and implement handling practices that minimize distress and injury to livestock. 3. Periodically evaluate facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. 4. When necessary, modify facilities and handling methods to ensure that they continue to minimize distress and injury to livestock. The written plan is also monitored as required and evaluated on an ongoing basis. Therefore, it is my determination that this plan does meet all the criteria to be designated as Robust. I also stressed that continual reassessment of the program is an integral part of any animal welfare system and is needed in response to changes in facility design, personnel, etc., to remain effective and to maintain the program as Robust. This information concerning this finding was relayed to (b) (6).</p> <p>(b)(6) Tyson Holcomb, KS.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2800+P2800	Superior Farms	RJO2710061102G	02JUN2020			Finalized	<p>This MOI is intended to document that (b) (6) performed monthly verification review task of Ellensburg Lamb Co., Est. M2800 robust systematic approach and humane handling verification activities on May 19, 2020. I assessed the establishment's program and reviewed any associated records, using "Elements of a robust systematic approach to humane handling and slaughter" set out in (Attachment 3 in FSIS Directive 6900.2) such as: INITIAL ASSESSMENT, FACILITY DESIGN AND HANDLING PRACTICES, ONGOING EVALUATION OF IMPLEMENTATION and RESPONSE TO EVALUATIONS. During my verification task, I observed plant's robust systematic approach and humane handling procedures and reviewed any associated documentation and records. I concluded that the procedures observed and documentation reviewed both follow the establishment's robust systematic approach plan and comply with the humane handling regulations. I provided feedback to the establishment management and informed (b) (6) Quality Assurance manager that the verification review of plant's records and data shows that the plant has implemented their robust systematic approach. I informed plant manager that since they have a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2800+P2800	Superior Farms	RJO5517064825G	25JUN2020			Open	<p>This MOI is intended to document that (b) Reza Hejazi, (b)(6) performed monthly verification review task of Ellensburg Lamb Co., Est. M2800 robust systematic approach and humane handling verification activities on June 24, 2020. I assessed the establishment's program and reviewed any associated records, using "Elements of a robust systematic approach to humane handling and slaughter" set out in (Attachment 3 in FSIS Directive 6900.2) such as: INITIAL ASSESSMENT, FACILITY DESIGN AND HANDLING PRACTICES, ONGOING EVALUATION OF IMPLEMENTATION and RESPONSE TO EVALUATIONS. During my verification task, I observed plant's robust systematic approach and humane handling procedures and reviewed any associated documentation and records. I concluded that the procedures observed and documentation reviewed both follow the establishment's robust systematic approach plan and comply with the humane handling regulations. I provided feedback to the establishment management and informed Laura Cruz, Quality Assurance manager that the verification review of plant's records and data shows that the plant has implemented their robust systematic approach. I informed plant manager that since they have a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2800+P2800	Superior Farms	RJO2111085631G	31AUG2020			Open	<p>This MOI is intended to document that (b) Reza Hejazi, (b)(6) performed monthly verification review task of Ellensburg Lamb Co., Est. M2800 robust systematic approach and humane handling verification activities on August 26, 2020. I assessed the establishment's program and reviewed any associated records, using "Elements of a robust systematic approach to humane handling and slaughter" set out in (Attachment 3 in FSIS Directive 6900.2) such as: INITIAL ASSESSMENT, FACILITY DESIGN AND HANDLING PRACTICES, ONGOING EVALUATION OF IMPLEMENTATION and RESPONSE TO EVALUATIONS. During my verification task, I observed plant's robust systematic approach and humane handling procedures and reviewed any associated documentation and records. I informed the plant manager that since the plant is operating within a Deferral period and verification plan in response to a NOIE that was issued on August 12, 2020 for ineffective stunning of a non-ambulatory sheep in the holding pens, the regulatory discretion to grant a NOIE instead of a NOS is no longer an option. The robust status is on hold until the NOIE is closed.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2975+P2975+V2975	Meadville Locker, LLC	BDJ0810065612G	12JUN2020			Finalized	<p>On this date, May 19, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Chillicothe Meat Locker, Est # 2975. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust, the same determination reached by (b)(6) Dallas District DVMS, during his last Humane Handling audit of this facility. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Ricky Hendricks, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Ricky Hendricks, Plant Owner that, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. This information was shared with plant management.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2975+P2975+V2975	Meadville Locker, LLC	BDJ5210074814G	14JUL2020			Finalized	<p>On this date, June 25, 2020, (b)(6) conducted a Verification of a Robust Systematic Approach at Chillicothe Meat Locker, Est # 2975. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust, the same determination reached by (b)(6) Dallas District DVMS, during his last Humane Handling audit of this facility. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Ricky Hendricks, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Ricky Hendricks, Plant Owner that, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. This information was shared with plant management.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2975+P2975+V2975	Meadville Locker, LLC	BDJ4512080807G	07AUG2020			Finalized	<p>On this date, July 30, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Chillicothe Meat Locker, Est # 2975. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust, the same determination reached by (b)(6) Dallas District DVMS, during his last Humane Handling audit of this facility. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Ricky Hendricks, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Ricky Hendricks, Plant Owner that, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. This information was shared with plant management.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2975+P2975+V2975	Meadville Locker, LLC	BDJ4015094211G	11SEP2020			Finalized	<p>On this date, August 20, 2020 (b)(6) (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Chillicothe Meat Locker, Est # 2975. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust, the same determination reached by (b)(6) (b)(6) Dallas District DVMS, during his last Humane Handling audit of this facility. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Ricky Hendricks, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Ricky Hendricks, Plant Owner that, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. This information was shared with plant management.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M2975+P2975+V2975	Meadville Locker, LLC	BDJ3114092322G	22SEP2020			Finalized	<p>On this date, Sept 10, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Chillicothe Meat Locker, Est # 2975. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust, the same determination reached by (b)(6) (b)(6) Dallas District DVMS, during his last Humane Handling audit of this facility. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Ricky Hendricks, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Ricky Hendricks, Plant Owner that, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. This information was shared with plant management.</p>
M31851+V31851	Mel's Custom Meat Processing LLC	XXD4606061209G	09JUN2020			Open	<p>June 8, 2020 Monte Vista, CO MEMORANDUM OF INTERVIEW Mel Jaramillo, Jr</p> <p>(b)(6) (b)(6) (b)(6) Mel's Custom Meat Processing</p> <p>FSIS/USDA Establishment Owner 602 Second Ave. Romeo, CO 81148 On June 8, 2020 at approximately 9:30 AM I discussed the following with Mr. Mel Jaramillo Jr., establishment owner: 1) Robust Humane Handling System. I asked Mr. Jaramillo Jr. if they had developed a robust humane handling program in which he informed me they had not. I informed Mr. Jaramillo Jr. that at this time their plan does not meet the requirements for being considered robust.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M31865+P31 865+V31865	Paradise Locker Meats	NNI45100641 12G	12JUN2020			Finalized	<p>On this date May 4, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Paradise Meats, Est 31865. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust, the same determination reached by (b)(6) Dallas, DVMS, during his last Humane Handling audit of this facility. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Mary Switlik, HACCP/manager that the program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Mary Switlik, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. This information was shared with plant management.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M31865+P31 865+V31865	Paradise Locker Meats	NNI41070603 16G	16JUN2020			Finalized	<p>On this date June 12, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Paradise Meats, Est 31865. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust, the same determination reached by (b)(6) Dallas, DVMS, during his last Humane Handling audit of this facility. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Mary Switlik, HACCP/manager that the program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Mary Switlik, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. This information was shared with plant management.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M31865+P31 865+V31865	Paradise Locker Meats	NNI07080753 08G	08JUL2020			Finalized	<p>MEMORANDUM OF INTERVIEW REGARDIING ISSUANCE OF NR FOR AN IMPROPER STUNNING SITUTATION OF INHUMANE HANDLING. June 26, 2020</p> <p>Today, June 26, at approximately 07:45, I verbally notified (b)(6) and Mr. (b)(6) Fantasma (Plant Manager) at Paradise Locker Meats of my decision to take regulatory control action in the stunning area by tagging the knock box with tag # B31 932840 for improper stunning resulting in an inhumane treatment of the first beef cow of the day inspected slaughter at Establishment # 31865 M. I advised Mr. (b)(6) and (b)(6) that I was contacting (b)(6) about the regulatory control action. At approximately 7:45 am on this date I observed (b)(6) attempt to stun the first beef cow of the day using a captive bolt. The captive bolt was placed correctly on the head but when fired the first shot merely gazed across the top of the forehead as the cow moved its' head away, which at this time the beef cow began vocalizing loudly. Then (b)(6) reached for the back up captive bolt and placed it on the cow's head correctly, but when the trigger was pulled the firing pin did not work correctly, causing the shell not to fire. So, this caused (b)(6) to have to stop and reload the first captive bolt devise again. He then placed it correctly on the forehead of the animal so when fired caused the animal to lose consciousness. I immediately took verbal regulatory control by informing the slaughter manager the noncompliance had occurred for ineffective stunning on the first attempt and a noncompliance would be issued. I discussed with (b)(6) that a NR would be written due to noncompliance with 9CFR 313.15.(a)(1) "The captive bolt stunner shall be applied to the livestock in accordance with this section so as to produce immediate unconsciousness in the animals before they are shackled , hoisted, thrown, cast or cut. The animals shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort. The plant has a written animal handling program that has effectively implemented a robust systematic approach to humane handling resulting in the high rate of compliance over the last six months. The event I observed today and recorded above appear to be unintentional random occurrence that resulted in an inhumane handling incident. Your actions to immediately attempt to re-stun the animal is within your written program.</p> <p>(b)(6) Establishment # 31865 M Paradise Locker Meats 405 West Birch Street Trimble, MO. 64492 Tele: 1-816-370-1232 (Gov.)</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M31865+P31 865+V31865	Paradise Locker Meats	NNI32100753 14G	14JUL2020			Finalized	<p>On this date July 8, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Paradise Meats, Est 31865. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust, the same determination reached by (b)(6) Dallas, DVMS, during his last Humane Handling audit of this facility. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed (b)(6) (b)(6) that the program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Mary Switlik, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. This information was shared with plant management.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M31865+P31 865+V31865	Paradise Locker Meats	NNI35150935 11G	11SEP2020			Finalized	<p>On this date August 17 2020, (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Paradise Meats, Est 31865. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust, the same determination reached by (b)(6) Dallas, DVMS, during his last Humane Handling audit of this facility. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed (b)(6) (b)(6) that the program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Mary Switlik, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. This information was shared with plant management.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M31965+V31965	Triumph Foods	NMO3309065822G	22JUN2020			Finalized	<p>On June 18th, I, (b)(6), conducted a Verification of the robust program at Triumph Foods 31965M. I determined that this program meets all criteria to be designated as robust, the same determination reached by (b)(6) Adil (b)(6) DVMS, during his last Humane Handling audit of this facility. This MOI serves to inform Mr. (b)(6) that the program meets the requirements to be considered a robust approach to humane handling. Because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. This MOI also serves to inform the establishment that depending on the circumstances, an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. If an establishment with a Robust Systematic Approach receives a NOIE (rather than a suspension) for an egregious humane handling noncompliance, the Agency will not consider similar regulatory discretion if another egregious humane handling noncompliance occurs during the abeyance period. Respectfully, (b)(6)</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M31965+V31965	Triumph Foods	NMO1119072823G	23JUL2020			Finalized	<p>On July 21st I, (b) (6) R(h)(6) conducted a verification of the robust program at Triumph Foods 31965M. I determined that this program meets all criteria to be designated as robust, the same determination reached by (b) (6) (b)(6) during his last Humane Handling audit of this facility. This MOI serves to inform Mr. (b)(6) that the program meets the requirements to be considered a robust approach to humane handling. Because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. This MOI also serves to inform the establishment that depending on the circumstances, an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than a Notice of Suspension. If an establishment with a Robust Systematic Approach receives a NOIE (rather than a suspension) for an egregious humane handling noncompliance, the Agency will not consider similar regulatory discretion if another egregious humane handling noncompliance occurs during the abeyance period. Respectfully, (b) (6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M31965+V31965	Triumph Foods	NMO5215083727G	27AUG2020			Finalized	<p>On August 26, 2020, at approximately 1950 hours, I, (b)(6), verbally notified (b)(6) the (b)(6) that I had taken a regulatory control action in the truck unloading alleys for driving hogs over the top of a non-ambulatory hog resulting in an egregious inhumane treatment of a hog. I also informed (b)(6) that I was contacting the District Office to discuss and recommend the issuance of a notice of intended enforcement (NOIE) action rather than a suspension, unless the DO determines otherwise. I based my decision to recommend the NOIE on the following circumstances and establishment history: On 08/26/2020 at 1950 hours I was standing outside between truck unloading alley 4 and 3. A truck driver was unloading into alley 3. The front pen of his trailer was the last pen to be unloaded which requires hogs to go up a ramp into the body of the trailer before being unloaded into the establishment barn. There was a hog laterally recumbent at the top of the ramp and the driver proceeded to drive hogs over the top of the recumbent hog who responded by lifting its' head and moving its' legs, but was unable to rise. I did not observe any corrective actions and at that time I informed Mr. Bayer of the situation who proceeded to walk into the building then into the trailer to inform the truck driver. At that time all the hogs had already been driven over the recumbent hog. I informed plant management that I was rejecting all five truck unloading alleys (US Reject tags B-45064357 thru B-45063460) and contacting the District Office about an egregious humane handling noncompliance. My decision to recommend an NOIE to the District Office is due to the fact that you have a written animal handling program that has historically been effectively implemented and determined to meet all criteria to be designated as robust.</p>
M31999A	Thompson Farms	HDF0215065102G	02JUN2020			Finalized	<p>On 06/01/2020 at approximately 0900 hours, (b)(6) evaluated Thompson Farms (M31999A) robust systematic approach to humane handling. This was accomplished through record review and direct observation. At the time of inspection Thompson Farms continues to have a systematic and robust approach to humane handling.</p>
M31999A	Thompson Farms	HDF4309075913G	13JUL2020			Finalized	<p>On 07/13/2020 at approximately 0900 hours, (b)(6) evaluated Thompson Farms (M31999A) robust systematic approach to humane handling. This was accomplished through record review and direct observation. At the time of inspection Thompson Farms continues to have a systematic and robust approach to humane handling.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M31999A	Thompson Farms	HDF4918080210G	10AUG2020			Finalized	On 08/10/2020 at approximately 0900 hours, (b)(7)(F) evaluated Thompson Farms (M31999A) robust systematic approach to humane handling. This was accomplished through record review and direct observation. At the time of inspection Thompson Farms continues to have a systematic and robust approach to humane handling.
M31999A	Thompson Farms	HDF2009093714G	14SEP2020			Finalized	On 09/14/2020 at approximately 0900 hours, (b)(7)(F) evaluated Thompson Farms (M31999A) robust systematic approach to humane handling. This was accomplished through record review and direct observation. At the time of inspection Thompson Farms continues to have a systematic and robust approach to humane handling.
M322+V322	Double J Meat Packing, Inc.	QOE5717064330G	30JUN2020			Finalized	From 06/17/20 to 06/18/20, I reviewed Est. M322's (Double J Meat Packing) Humane Handling plan, training documentation, audit sheets; and firearms and hand stunner maintenance logs associated with their robust systematic approach to humane handling. I observed establishment employees in daily activities associated with humane handling. The information and data maintained, provided and reviewed was sufficient to make a determination that Double J Meat Packing has maintained their robust systematic approach to humane handling and slaughter.
M322+V322	Double J Meat Packing, Inc.	QOE4509072830G	30JUL2020			Finalized	From 07/28/20 to 07/30/20, I reviewed Est. M322's (Double J Meat Packing) Humane Handling plan and audit sheets; and firearms and hand stunner maintenance logs associated with their robust systematic approach to humane handling. I observed establishment employees in daily activities associated with humane handling. The information and data maintained, provided and reviewed was sufficient to make a determination that Double J Meat Packing has maintained their robust systematic approach to humane handling and slaughter.
M322+V322	Double J Meat Packing, Inc.	QOE0910095001G	01SEP2020			Finalized	From 08/24/20 to 08/28/20, I reviewed Est. M322's (Double J Meat Packing) Humane Handling plan and audit sheets; and firearms and hand stunner maintenance logs associated with their robust systematic approach to humane handling. I observed establishment employees in daily activities associated with humane handling. The information and data maintained, provided and reviewed was sufficient to make a determination that Double J Meat Packing has maintained their robust systematic approach to humane handling and slaughter.

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M322+V322	Double J Meat Packing, Inc.	QOE3715093 921G	21SEP2020			Finalized	On 9/21/20, I reviewed Est. M322's (Double J Meat Packing) Humane Handling plan and audit sheets; and firearms and hand stunner maintenance logs associated with their robust systematic approach to humane handling. I observed establishment employees in daily activities associated with humane handling. The information and data maintained, provided and reviewed was sufficient to make a determination that Double J Meat Packing has maintained their robust systematic approach to humane handling and slaughter.
M325	Clausen Meat Company Inc.	FBJ3510060 804G	04JUN2020			Finalized	This MOI was conducted at the plant office between the plant Manager (b)(6) and (b)(6) regarding Verification for Robust Systemic Approach to Humane Handling at Clausen Meat Packing INC EST M 325. After going through the plants Verification Procedures (b)(6) determined that the Plant has made no changes to their systemic approach to Humane Handling since the first PHIS Verification of a Robust Systemic Approach task was completed. A print out copy of the MOI will be presented to Jeff Morgado during the next weekly meeting. The (b)(6) determined that the establishment's "Humane Handling Report", which is used by the establishment for documenting their daily inspections of humane handling activities, lacks several important aspects of humane handling. The aspects that are lacking include not documenting their monitoring of truck unloading, water and feed availability, and verifying unconsciousness on the rail after ritual slaughter. This demonstrates that the establishment does not have a Robust Systematic Approach to Humane Handling.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M325	Clausen Meat Company Inc.	FBJ1219070 416G	16JUL2020			Finalized	<p>From: (b)(6) (b)(6) Date: 7/9/2020 Subject: Humane Handling Robust Systematic Approach Verification Meeting Date: 6/26/2020 Meeting Time: 6:30 AM Establishment: M325 - Clausen Meat Company Inc. Reason Code: Other Reason Code: Comments: This memorandum is intended to document the results of the monthly verification of the written humane handling program at Clausen Meat Packing Inc., Est. M325. The establishment's Humane Handling Program was assessed by (b)(6) on 6/26/20. The information and data maintained, provided and reviewed was adequate to form a decision. Some changes have been made since the last Verification conducted in May 2020 for establishment's humane handling program, the establishment's written humane handling program still does not meet the criteria for a robust plan. The four characteristics of a robust system described in Directive 6900.2 include: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handles in connection with slaughter, and of where, and under circumstances, stunning problems may occur, 2. Design facilities and implement practices that will minimize excitement, discomfort and accidental injury to livestock, 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort and accidental injury to livestock. The establishment's Humane Handling program does not meet the criteria of a robust systematic approach, as detailed below. the plant is not following procedure of unloading animals as stated in the Directive of Humane Handling procedure. SOPs for CO2 stunning. The written plan includes SOPs for head and heart electrical stunning and captive bolt use, but there is no SOP for CO2 stunning, which is the establishments primary method of stunning. There are no parameters for the CO2 stunning, such as suitable CO2 percent and dwell time. The written plan stated that the number of pigs per lift in the CO2 chamber will vary according to market, roaster, or even small animals and that efforts will be made not to over crowd. It does not state the maximum number of pigs allowed in the CO2 chamber, depending on the size of the pigs. It states no more than 10 but what size pigs big, small, very small, or is it for all sizes. ?? Truck drivers, permitted to unload pigs during and outside of operation hour, have not been trained to unload and</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>follow humane Handling procedure, resulting in recent incidence. Training for Livestock Hauler & Unloading Animal Welfare & Handling Training was conducted on 7/2/20 at 2:00 PM. The monitoring records are missing some entries when checked from Dec 2019 to July 2020. The entries for the current June, July seem to be ok. A New Form has been introduced Livestock Hauler Delivery & Unloading Animal Welfare & Handling Form. The USDA FSIS in-plant inspection team reviewed the establishment's humane handling program, and they concluded that the program is by design, implementation, and execution, not robust in nature. In the absence of a humane handling program in place that is robust in nature, if an egregious episode was to occur, the establishment would be subject to an immediate suspension according to the Rules of Practice. At any time, if the plant makes changes to their program and would like the program reassessed to determine if robust status has been met, they may inform the (b)(6).</p> <p>Respectfully, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M325	Clausen Meat Company Inc.	FBJ1903070 023G	23JUL2020			Finalized	<p>This memorandum is intended to document the results of the monthly verification of the written humane handling program at Clausen Meat Packing Inc., Est. M325. I, (b) (6) met with Plant Manager Jeff Morgado on 7/24/20 to discuss the results of this monthly verification task, and I provided him a printed copy of this MOI on 7/24/20. The establishment is currently operating under an Abeyance Verification Plan, due to an egregious humane handling incident and Notice of Suspension issued on 7/2/20. The establishment's Humane Handling Program was assessed by (b) (6) on 7/16/20-7/23/20 and the monthly Robust Systematic Approach verification task was completed on 7/23/20. The information and data maintained, provided, and reviewed was sufficient to make a determination. There have been a few changes made to the establishment's humane handling program since the last verification task was done during the month of June 2020. The establishment added a new SOP (Clausen Livestock Hauler Delivery and Unloading Animal Welfare and Handling SOP). They also have each driver sign a form (Clausen Livestock Hauler Delivery and Unloading Animal Welfare and Handling Form) every time a load of pigs is delivered. Additionally, the establishment has installed misters in all of the holding pens as a cooling measure. After review of the establishment's written humane handling program and its implementation, it was determined that it still does not meet the criteria for a "robust" plan. The four characteristics of a robust system described in Directive 6900.2 (and outlined in the 2004 Federal Register Notice) include:</p> <ul style="list-style-type: none"> Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. <p>The establishment's Humane Handling program does not meet the criteria of a robust systematic approach, as detailed below. Specifically, the written plan does not include:</p> <ul style="list-style-type: none"> SOPs for handling of disabled animals. The written plan states that an SOP for handling disabled animals is being

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>amended to show the current practice of having the non-ambulatory animals remain in the pen with the rest of the animals, and after the rest of the animals have been moved out of the pen for slaughter they are humanely stunned. According to 9 CFR 313.2(d)(1) and FSIS Directive 6900.2, disabled animal are to be separated from normal ambulatory animals and placed in a covered pen. If disabled animals are left in the pen with the rest of the animals, the disabled animals may be stepped on and further injured by the other animals, especially when the other animals are being moved out of the pen for slaughter.</p> <ul style="list-style-type: none"> - SOPs for CO2 stunning. The written plan includes SOPs for head and heart electrical stunning and captive bolt use, but there is no SOP for CO2 stunning, which is the establishment's primary method of stunning. There are no parameters for the CO2 stunning, such as a suitable CO2 percentage and dwell time. The written plan states that the number of pigs per lift in the CO2 chamber will vary according to market, roaster, or even smaller animals, and that efforts will be made not to over crowd. It does not state the maximum number of pigs allowed in the CO2 chamber, depending on the size of the pigs. Additionally, it is sometimes observed that pigs of different sizes (i.e. very large markets with very small roasters) are put together in the CO2 chamber. - Number of animals allowed in each pen, to avoid overcrowding. The USDA FSIS in-plant inspection team reviewed the establishment's humane handling program, and they concluded that the program is by design, implementation, and execution, not "robust" in nature. In the absence of a Humane Handling program in place that is robust in nature, if an egregious episode were to occur, the establishment would be subject to an immediate suspension according to the Rules of Practice. At any time, if the plant makes changes to their program and would like the program reassessed to determine if "robust" status has been met, they may inform the (b) Respectfully, (b) (b) (b) (b)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M325	Clausen Meat Company Inc.	FBJ5102084 421G	21AUG2020			Finalized	<p>This memorandum is intended to document the results of the monthly verification of the written humane handling program at Clausen Meat Packing Inc., Est. M325. I, (b) (6) met with Plant Manager Jeff Morgado on 8/21/20 to discuss the results of this monthly verification task, and I provided him a printed copy of this MOI on 8/21/20. The establishment is currently operating under an Abeyance Verification Plan, due to an egregious humane handling incident and Notice of Suspension issued on 7/2/20. The establishment's Humane Handling Program was assessed by (b) (6) on 8/14/20-8/20/20 and the monthly Robust Systematic Approach verification task was completed on 8/20/20. The information and data maintained, provided, and reviewed was sufficient to make a determination. There have not been any changes made to the establishment's humane handling program since the last verification task was done during the month of July 2020, therefore, the establishment's written humane handling program still does not meet the criteria for a "robust" plan. The four characteristics of a robust system described in Directive 6900.2 (and outlined in the 2004 Federal Register Notice) include:</p> <ul style="list-style-type: none"> · Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; · Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; · Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and · Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. <p>The establishment's Humane Handling program does not meet the criteria of a robust systematic approach, as detailed below.</p> <p>Specifically, the written plan does not include:</p> <ul style="list-style-type: none"> - SOPs for handling of disabled animals. The written plan states that an SOP for handling disabled animals is being amended to show the current practice of having the non-ambulatory animals remain in the pen with the rest of the animals, and after the rest of the animals have been moved out of the pen for slaughter they are humanely stunned. According to 9 CFR 313.2(d)(1) and FSIS Directive 6900.2, disabled animal are to be separated from normal ambulatory animals and placed in a covered pen. If disabled animals are left in the pen with the rest of the

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>animals, the disabled animals may be stepped on and further injured by the other animals, especially when the other animals are being moved out of the pen for slaughter.</p> <ul style="list-style-type: none"> - SOPs for CO2 stunning. The written plan includes SOPs for head and heart electrical stunning and captive bolt use, but there is no SOP for CO2 stunning, which is the establishment's primary method of stunning. There are no parameters for the CO2 stunning, such as a suitable CO2 percentage and dwell time. The written plan states that the number of pigs per lift in the CO2 chamber will vary according to market, roaster, or even smaller animals, and that efforts will be made not to over crowd. It does not state the maximum number of pigs allowed in the CO2 chamber, depending on the size of the pigs. Additionally, it is sometimes observed that pigs of different sizes (i.e. very large markets with very small roasters) are put together in the CO2 chamber. - Number of animals allowed in each pen, to avoid overcrowding. The USDA FSIS in-plant inspection team reviewed the establishment's humane handling program, and they concluded that the program is by design, implementation, and execution, not "robust" in nature. In the absence of a Humane Handling program in place that is robust in nature, if an egregious episode were to occur, the establishment would be subject to an immediate suspension according to the Rules of Practice. At any time, if the plant makes changes to their program and would like the program reassessed to determine if "robust" status has been met, they may inform the (b) Respectfully, (b) (b)(6) (b)(6) (b)(6)

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M325	Clausen Meat Company Inc.	FBJ4202095 418G	18SEP2020			Finalized	<p>This memorandum is intended to document the results of the monthly verification of the written humane handling program at Clausen Meat Packing Inc., Est. M325. I, (b) (6) met with Plant Manager Jeff Morgado on 9/18/20 to discuss the results of this monthly verification task, and I provided him a printed copy of this MOI on 9/18/20. The establishment is currently operating under an Abeyance Verification Plan, due to an egregious humane handling incident and Notice of Suspension issued on 7/2/20. The establishment's Humane Handling Program was assessed by (b) (6) on 9/11/20-9/17/20 and the monthly Robust Systematic Approach verification task was completed on 9/17/20. The information and data maintained, provided, and reviewed was sufficient to make a determination. There have not been any changes made to the establishment's humane handling program since the last verification task was done during the month of August 2020, therefore, the establishment's written humane handling program still does not meet the criteria for a "robust" plan. The four characteristics of a robust system described in Directive 6900.2 (and outlined in the 2004 Federal Register Notice) include: Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. The establishment's Humane Handling program does not meet the criteria of a robust systematic approach, as detailed below. Specifically, the written plan does not include: - SOPs for handling of disabled animals. The written plan states that an SOP for handling disabled animals is being amended to show the current practice of having the non-ambulatory animals remain in the pen with the rest of the animals, and after the rest of the animals have been moved out of the pen for slaughter they are humanely stunned. According to 9 CFR 313.2(d)(1) and FSIS Directive 6900.2, disabled animals are to be separated from normal ambulatory animals and placed in a covered pen. If disabled animals are left in the pen with the rest of the animals, the disabled animals may</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>be stepped on and further injured by the other animals, especially when the other animals are being moved out of the pen for slaughter. - SOPs for CO2 stunning. The written plan includes SOPs for head and heart electrical stunning and captive bolt use, but there is no SOP for CO2 stunning, which is the establishment's primary method of stunning. There are no parameters for the CO2 stunning, such as a suitable CO2 percentage and dwell time. The written plan states that the number of pigs per lift in the CO2 chamber will vary according to market, roaster, or even smaller animals, and that efforts will be made not to over crowd. It does not state the maximum number of pigs allowed in the CO2 chamber, depending on the size of the pigs. Additionally, it is sometimes observed that pigs of different sizes (i.e. very large markets with very small roasters) are put together in the CO2 chamber. - Number of animals allowed in each pen, to avoid overcrowding. Additionally, a humane handling non-compliance was documented on 9/7/20 for a market hog jumping off of the unloading ramp, which is an approximately 4 foot drop. According to the establishment's written humane handling program, it states that when a humane handling problem is identified, they will take immediate action to resolve it and document that action on the back of the monitoring record. However, there are no corrective actions documented on the monitoring record for 9/7/20. The USDA FSIS in-plant inspection team reviewed the establishment's humane handling program, and they concluded that the program is by design, implementation, and execution, not "robust" in nature. In the absence of a Humane Handling program in place that is robust in nature, if an egregious episode were to occur, the establishment would be subject to an immediate suspension according to the Rules of Practice. At any time, if the plant makes changes to their program and would like the program reassessed to determine if "robust" status has been met, they may inform the (b) Respectfully, (b) (b)(6) (b)(6) (b)(6)</p>
M332	FPL Food	ACA4705060029G	29JUN2020			Finalized	<p>The Robust designation is revoked as part of a Notice of Suspension for an egregious humane handling violation. A robust systematic humane handling and slaughter program can be beneficial in the event of an egregious event as it could impact whether the establishment is suspended or issued a NOIE by the DVMS and the Atlanta District Office. Establishment M332, FPL Food, humane handling program will continue to be evaluated on a monthly basis to ensure that it is being maintained as robust, verified through both observation of the handling and slaughter of livestock and documentation that it is complying with humane handling regulations.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M332	FPL Food	ACA0610075731G	31JUL2020			Finalized	The Robust designation is revoked as part of a Notice of Suspension for an egregious humane handling violation. A robust systematic humane handling and slaughter program can be beneficial in the event of an egregious event as it could impact whether the establishment is suspended or issued a NOIE by the DVMS and the Atlanta District Office. Establishment M332, FPL Food, humane handling program will continue to be evaluated on a monthly basis to ensure that it is being maintained as robust, verified through both observation of the handling and slaughter of livestock and documentation that it is complying with humane handling regulations.
M332	FPL Food	ACA1114084831G	31AUG2020			Finalized	The Robust designation is revoked as part of a Notice of Suspension for an egregious Humane Handling violation. A robust systematic humane handling and slaughter program can be beneficial in the event of an egregious event as it could impact whether the establishment is suspended or issued a NOIE by the DVMS and the Atlanta District Office. Establishment M332, FPL Food, humane handling program will continue to be evaluated on a monthly basis to ensure that it is being maintained as robust, verified through both observation of the handling and slaughter of livestock and documentation that it is complying with humane handling regulations.
M337+V337	STX Beef Company	UNG3017063925G	25JUN2020			Finalized	On June 23, 2020 I reviewed the establishment's humane handling system and slaughter plan. I have watched and witnessed the unloading of trailers, movement of cattle for slips and falls from the pens to the knock box, the correct stunning technique and checked for consciousness on the rail. I reviewed all of these and no issues were found. The establishment appears to be following through with their plan and keeping the corrective actions they have in place. I have determined that the establishment systematic approach to humane handling is robust. (b)(6) (b)(6) 06/25/2020
M337+V337	STX Beef Company	UNG3117080228G	28AUG2020			Finalized	On 08/28/2020, I performed the monthly assessment and verification review of the establishment's humane handling and slaughter of livestock. I reviewed the written animal humane handling records. I watched and observed the movement of truck trailers unloading the livestock. I also watched and checked the movement of livestock for slips and falls from the pens to the knock box. I witnessed how the employees take preventive actions to make sure any violations with regards to Humane Handling program do not and will not occur. The establishment appears to be following through with their plan via record keeping and the corrective actions they have in place. I have determined that the establishment's systematic approach to humane handling and slaughter of livestock is robust. (b)(6) (b)(6)

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M337+V337	STX Beef Company	UNG1618090 229G	29SEP2020			Finalized	On 09/25/2020, I performed the monthly assessment and verification review of the establishment's written Robust Systematic Approach plan for humane handling and slaughter of livestock. Everyday I'm witnessing the unloading of cattle from the trailers, watching their movement from the pens, observing for slips and falls until they reached the knock box. I also checked and observed for any conscious animal on the rails. The employees are very cautious and take preventative actions with regards to Humane Handling Program and make sure that violations do not and will not occur. The establishment appears to be following through with their plans via record keeping and the corrective actions they have in place. I have determined that the establishment's systematic approach to humane handling and slaughter of livestock is robust. (b)(6) (b)(6) (b)(6)
M33842	Double L Ranch Inc.	PPJ1112064 430G	30JUN2020			Finalized	Double L Ranch does not maintain a written humane handling program.
M33842	Double L Ranch Inc.	PPJ4310073 228G	28JUL2020			Finalized	Double L Ranch does not maintain a written (robust) humane handling program.
M33842	Double L Ranch Inc.	PPJ4711080 125G	25AUG2020			Finalized	Double L Ranch does not have a written (robust) humane handling program.
M33845+V33 845	Moonlight Meat Processing Inc	PPQ3508084 410G	10AUG2020			Finalized	On 8/10/2020 at approximately 7:00 am eastern time while conducting verification of HATS Category III Water and Feed Availability (b)(6) Banach SVMO observed two custom hogs being held in a single pen #4 with a water bucket flipped over and no free access to other water options. All Federal animals had water access. Establishment owner Anne Bays was notified of the above and advised to have water available at all times.
M33845+V33 845	Moonlight Meat Processing Inc	PPQ5410084 920G	20AUG2020	04C02	Livestock Humane Handling	Finalized	Today on August 20, 2020 at approximately 08:15 while performing the Humane Handling Verification Task under HATS Category VIII at Establishment 33485 M. At approximately 08:15 the operator fired the first shot to a Bovine which was still standing, then a second shot was delivered by the operator; the Animal was clearly standing on all four legs and shaking his head. A third shot was fired which rendered the Bovine insensible to pain as it fell, there were no vocalization or signs of life. A 410 slug hollow point projectile was used with a rifle in all three instances. The Kill Box (chute) was rejected with Tag number B31 989097. The Supervisor at Moonlighting Est. 33845 M, Jason Griffin was notified. A Robust Humane Plan is in effect at Establishment 33845 M.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34052+V34052	Freightout.com, LLC	NJK2614070514G	14JUL2020			Open	<p>On 7/14/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34052, Western Way Custom Meats. The establishment currently has a robust humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. Going forward, the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18. The establishment must meet the above requirements to demonstrate they continue to have a Robust Systematic Approach to Humane Handling.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34052+V34052	Freightout.com, LLC	NJK2314075214G	14JUL2020			Open	<p>On 6/02/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34052, Western Way Custom Meats. The establishment currently has a robust humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. Going forward, the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18. The establishment must meet the above requirements to demonstrate they continue to have a Robust Systematic Approach to Humane Handling.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34052+V34052	Freightout.com, LLC	NJK2114072414G	14JUL2020			Open	<p>On 5/22/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34052, Western Way Custom Meats. The establishment currently has a robust humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. Going forward, the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18. The establishment must meet the above requirements to demonstrate they continue to have a Robust Systematic Approach to Humane Handling.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34052+V34052	Freightout.com, LLC	NJK1914072714G	14JUL2020			Open	<p>On 4/15/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34052, Western Way Custom Meats. The establishment currently has a robust humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. Going forward, the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18. The establishment must meet the above requirements to demonstrate they continue to have a Robust Systematic Approach to Humane Handling.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34052+V34052	Freightout.com, LLC	NJK1714070914G	14JUL2020			Open	<p>On 3/31/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34052, Western Way Custom Meats. The establishment currently has a robust humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. Going forward, the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18. The establishment must meet the above requirements to demonstrate they continue to have a Robust Systematic Approach to Humane Handling.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34052+V34052	Freightout.com, LLC	NJK4614092515G	15SEP2020			Open	<p>On 8/21/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34052, Freightout.com, LLC, DBA Western Way Custom Meat. The establishment currently has a robust humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. Going forward, the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18. The establishment must meet the above requirements to demonstrate they continue to have a Robust Systematic Approach to Humane Handling.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34052+V34052	Freightout.com, LLC	NJK1311093418G	18SEP2020			Open	On 9/18/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34052, Freightout.com, LLC, DBA Western Way Custom Meat. The establishment currently has a robust humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. Going forward, the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18. The establishment must meet the above requirements to demonstrate they continue to have a Robust Systematic Approach to Humane Handling.
M34103+P34103+V34103	Gentle Harvest	FDV2606071331G	31JUL2020			Finalized	Gentle Harvest, M-34103, does not have a written Humane Handling plan in place, therefore, a RSA can not fully be evaluated or obtained. The attributes of having a written plan in place were discussed with management on 7/27/20. The plant does routinely follow unwritten humane handling best practices and has not had any notable deviations while I have been observing them the past couple of months.
M34103+P34103+V34103	Gentle Harvest	FDV1508085928G	28AUG2020			Finalized	M-34103 has chosen not to have a formal written humane handling program included in their food safety plan. On 8/28/20, I discussed with plant management that even though it is not required, in the event of an egregious violation, the benefits of having and following a written, robust, systematic approach to humane handling would be taken into consideration as the district office determines the appropriate regulatory control action to take.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34103+P34 103+V34103	Gentle Harvest	FDV5906095 524G	24SEP2020			Finalized	M-34103 has chosen not to have a formal written humane handling program included in their food safety plan. On 9/24/20, I discussed with plant management that even though it is not required, in the event of an egregious violation, the benefits of having and following a written, robust, systematic approach to humane handling would be taken into consideration as the district office determines the appropriate regulatory control action to take.
M34265	Naturally New Mexico Food Products LLC	TJS0615074 814G	14JUL2020			Open	On 6/03/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34265. The establishment does not have a written humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. The information I have previously provided to Mr. Donald Martinez with pertinent information about developing a Robust Systematic Approach to Humane Handling numerous times is located in the HACCP binder. Mr. Martinez was encouraged to seek guidance from available resources should he have additional questions regarding the program. To date, M34265 still does not have a program to demonstrate a robust systematic approach to humane handling. I explained that going forward; the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34265	Naturally New Mexico Food Products LLC	TJS5714075 114G	14JUL2020			Open	<p>On 4/02/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34265. The establishment does not have a written humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are:</p> <ol style="list-style-type: none"> 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. <p>The information I have previously provided to Mr. Donald Martinez with pertinent information about developing a Robust Systematic Approach to Humane Handling numerous times is located in the HACCP binder. Mr. Martinez was encouraged to seek guidance from available resources should he have additional questions regarding the program. To date, M34265 still does not have a program to demonstrate a robust systematic approach to humane handling. I explained that going forward; the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34265	Naturally New Mexico Food Products LLC	TJS0415071 214G	14JUL2020			Open	<p>On 5/12/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34265. The establishment does not have a written humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are:</p> <ol style="list-style-type: none"> 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. <p>The information I have previously provided to Mr. Donald Martinez with pertinent information about developing a Robust Systematic Approach to Humane Handling numerous times is located in the HACCP binder. Mr. Martinez was encouraged to seek guidance from available resources should he have additional questions regarding the program. To date, M34265 still does not have a program to demonstrate a robust systematic approach to humane handling. I explained that going forward; the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34265	Naturally New Mexico Food Products LLC	TJS3514073 814G	14JUL2020			Open	<p>On 3/27/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34265. The establishment does not have a written humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are:</p> <ol style="list-style-type: none"> 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. <p>The information I have previously provided to Mr. Donald Martinez with pertinent information about developing a Robust Systematic Approach to Humane Handling numerous times is located in the HACCP binder. Mr. Martinez was encouraged to seek guidance from available resources should he have additional questions regarding the program. To date, M34265 still does not have a program to demonstrate a robust systematic approach to humane handling. I explained that going forward; the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34265	Naturally New Mexico Food Products LLC	TJS5214081019G	19AUG2020			Open	<p>On 8/18/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M34265. The establishment does not have a written humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. The information I have previously provided to (b)(6) with pertinent information about developing a Robust Systematic Approach to Humane Handling numerous times is located in the HACCP binder. (b)(6) was encouraged to seek guidance from available resources should he have additional questions regarding the program. To date, M34265 still does not have a program to demonstrate a robust systematic approach to humane handling. I explained that going forward; the monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18.</p>
M34401+P34401	Hunt's Meat Co.	LPP3412080410G	10AUG2020			Finalized	The establishment does not operate under a Robust HH Program.
M34713+V34713	Innovative Foods, LLC	VOL5912070007G	07JUL2020			Finalized	This MOI is to inform you that during the past month, (b)(6) has determined that your establishment, Innovative Foods, has effectively implemented and maintained a robust humane handling program.
M34729	White Oak Pastures	ZME1415064902G	02JUN2020			Finalized	On 06/02/2020 at approximately 1500 hours, (b)(6) evaluated humane handling at White Oak Pastures (M34729) through direct observation and record review. At the time of the inspection, White Oak Pastures has a systematic and robust approach to humane handling.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34729	White Oak Pastures	ZME2609082706G	06AUG2020			Finalized	On 08/06/2020 at approximately 1500 hours, (b)(7)(F) (b)(7)(G) evaluated humane handling at White Oak Pastures (M34729) through direct observation and record review. At the time of the inspection, White Oak Pastures has a systematic and robust approach to humane handling.
M34729	White Oak Pastures	ZME3109080106G	06AUG2020			Finalized	On 07/09/2020 at approximately 1400 hours, (b)(7)(F) (b)(7)(G) evaluated humane handling at White Oak Pastures (M34729) through direct observation and record review. At the time of the inspection, White Oak Pastures has a systematic and robust approach to humane handling.
M34729	White Oak Pastures	ZME2209095010G	10SEP2020			Finalized	On 09/03/2020 at approximately 1300 hours, (b)(7)(F) (b)(7)(G) evaluated humane handling at White Oak Pastures (M34729) through direct observation and record review. At the time of the inspection, White Oak Pastures has a systematic and robust approach to humane handling.
M34729	White Oak Pastures	ZME0219091322G	22SEP2020			Finalized	On 09/21/2020 at approximately 1400 hours, (b)(7)(F) (b)(7)(G) evaluated humane handling at White Oak Pastures (M34729) through direct observation and record review. At the time of the inspection, White Oak Pastures has a systematic and robust approach to humane handling.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M35	Rantoul Foods LLC	KLI14080611 02G	02JUN2020			Finalized	<p>On Monday, June 1, 2020 at approximately 10:00 AM, (b)(6) was returning to the clean kill floor after conducting antemortem inspection when she noticed a stuck hog moving its head. The hog was past the sticking area, on the line right before the chain curves back on itself near the boot-wash station by the clean kill entrance. H. Bernardo observed the hog gasping, and then moving its head up towards its back as if trying to right itself. There was no vocalization noted. H. (b)(6) immediately notified the closest establishment personnel who promptly came over to stun the hog via captive bolt. The hog was effectively stunned. H. (b)(6) then notified Dirty Kill (b)(6) who was directly observing the sticker at butina #2 at the time. (b)(6) and H. (b)(6) discussed the following: Due to recent issues with an increased number of gasping hogs coming from both butinas, R. Hunter stated he has been directly observing stickers and monitoring both butinas. Per establishment protocol, gasping hogs from the butina, while not a sign of regaining consciousness and permissible with CO2 stunning, are stunned via captive bolt as a precaution prior to sticking. In this situation, H. (b)(6) was most concerned by her observation of what appeared to be a righting reflex. There was no vocalization. Spontaneous blinking and rhythmic breathing was not checked before establishment staff captive bolted the hog. After consulting with (b)(6) K. (b)(6) it was determined that since the establishment promptly responded to the situation and is actively monitoring the problem, no noncompliance was found. Later in the day at approximately 1:15 PM, H. (b)(6) discussed with Livestock Supervisor Z. Simmers the event and issues with the butina. H. (b)(6) has noticed on her walks past the butina to and from antemortem inspection that the actual CO2 % has been 88% with run time being 185 seconds (b)(6) verified that 87% is the cut-off and that they have been monitoring this issue since Thursday, May 28, 2020. The establishment plans to do a deep cleaning of both butinas as well as replace CO2 filters if needed tonight. H. (b)(6) informed both supervisors that the event and discussions will be documented in a MOI.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M35	Rantoul Foods LLC	KLI40120820 17G	17AUG2020			Finalized	On August 17, 2020, (b) (6) (b)(6) completed a monthly verification of the Robust Systematic Approach to livestock humane handling and slaughter at Establishment M35. Upon review of documentation and observations, including documentation in PHIS, she has determined that the establishment has a written, comprehensive, robust systematic approach plan to humane handling at this time. While overall robust, there are some notes in the establishment's documents that she plans to address at the weekly meeting on Thursday, August 20. R. (b)(6) has verified that the establishment does maintain a written animal handling program describing the procedures that the establishment will follow. The establishment keeps records to demonstrate that the program is being implemented and monitored by trained personnel. Audits of livestock transport vehicles, the animal holding facility, and handling practices are overall conducted regularly. The program also describes actions that the establishment will take when it fails to implement the program or fails to prevent a noncompliance. The following observation was noted during record review and will be addressed at the weekly meeting: 1. DOT (dead on truck) and DIP (dead in pen) are no longer being slashed and injected with (b)(6) denature. (b)(6) has observed that DOT and DIP have been sprayed with (b)(6) paint. Overall, a review of PHIS, establishment documentation, and direct observations demonstrated that they were effectively implementing those procedures outlined in their program to maintain compliance with humane handling regulations. The establishment records were available for FSIS review when requested.
M363	Verschoor Meats, Inc.	HCO5612062 901G	01JUN2020			Finalized	On 5-29-2020, I met with Verschoor Meats barn supervisor Brett Benson to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Approach for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program, and associated records, I have determined that the program meets the agency's expectation for a robust systematic approach to humane handling and slaughter of livestock.
M363	Verschoor Meats, Inc.	HCO4006060 222G	22JUN2020			Finalized	On 6-22-2020, I met with Verschoor Meats Plant Manager Randy Hanson to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Approach for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program, and associated records, I have determined that the program meets the agency's expectation for a robust systematic approach to humane handling and slaughter of livestock.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M363	Verschoor Meats, Inc.	HCO5909071 830G	30JUL2020			Finalized	On 7-27-2020, I met with Verschoor Meats barn supervisor Brett Benson to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Approach for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program, and associated records, I have determined that the program meets the agency's expectation for a robust systematic approach to humane handling and slaughter of livestock.
M363	Verschoor Meats, Inc.	HCO3212080 721G	21AUG2020			Finalized	On 8-21-2020, I met with Verschoor Meats Plant Manager Randy Hanson to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Approach for Humane Handling and Slaughter. After review of the establishment's humane handling program, implementation of the program, and associated records, I have determined that the program meets the agency's expectation for a robust systematic approach to humane handling and slaughter of livestock.
M363	Verschoor Meats, Inc.	HCO3114094 024G	24SEP2020			Finalized	Over the last month I have weekly reviewed establishment records related to their Livestock Humane Handling Program as part of a Verification Plan following an NOS issued on 8/25/2020. I discussed with Plant Manager Randy Hanson that while under the verification plan for NOS the establishment's program will not be considered robust.
M38552+P38 552	B&M Processing	HJY1008063 430G	30JUN2020			Finalized	On 6/17/2020, (b) (6) visited B&M Processing in Chatsworth, Ga (M38552) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective sections and their monitoring document it was determined that they DO HAVE a Robust Program. Per this Notice.
M38552+P38 552	B&M Processing	HJY3909075 431G	31JUL2020			Finalized	On 7/27/2020, (b) (6) visited B&M Processing in Chatsworth, Ga (M38552) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective sections and their monitoring document it was determined that they DO HAVE a Robust Program. Per this Notice.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M38552+P38552	B&M Processing	HJY0619080131G	31AUG2020			Finalized	On 8/12/2020, (b) (6) visited B&M Processing in Chatsworth, Ga (M38552) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective sections and their monitoring document it was determined that they DO HAVE a Robust Program. Per this Notice.
M38552+P38552	B&M Processing	HJY1814092923G	23SEP2020			Finalized	On 9/18/2020, (b) (6) visited B&M Processing in Chatsworth, Ga (M38552) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective sections and their monitoring document it was determined that they DO HAVE a Robust Program. Per this Notice.
M39876+P39876	Wells Pork & Beef Slaughter	JVA2512060804G	04JUN2020			Finalized	6/4/20-At this time, Est. #M39876 has all elements of robust systematic approach to humane handling and slaughter in place and operating. System cannot be considered "robust" since Est. is operating under consent order.
M39876+P39876	Wells Pork & Beef Slaughter	JVA1017072930G	30JUL2020			Finalized	7/30/20-At this time, Est. #M18296A operates under robust systematic approach system, but cannot be considered as robust as they are under a consent order.
M39876+P39876	Wells Pork & Beef Slaughter	JVA4609082307G	07AUG2020			Finalized	8/6/20-At this time, Est. #M39876 has all components of a robust systematic approach to humane handling in place and functioning. System cannot be considered "robust" as est. is operating under consent order.
M39876+P39876	Wells Pork & Beef Slaughter	JVA5606093111G	11SEP2020			Finalized	9/10/20-At this time, Est. #M39876 has all elements of robust systematic approach to humane handling and slaughter in place and functioning. System cannot be considered robust because Est. is operating under consent order.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M39894+P39 894+V39894	Al Anam Farms LLC	JLH1516063 202G	02JUN2020			Open	<p>Date: Tuesday, June 2, 2020 Time: approximately 1317 hours – 1322 hours Meeting Location: Outside USDA Office at Est. 39894M, Al Anam Farms LLC (1081 E. Birch Rd. Cochise, AZ 85606) In Attendance: Mr. (b)(6) (b)(6) (b)(6) (establishment); and Ms. (b)(6) (b)(6) (b)(6) (FSIS) This Memorandum of Interview (MOI) documents a discussion convened between FSIS and the establishment regarding the Verification Plan for Humane Handling (dated April 30, 2020). The discussion proceeded as follows: (b)(6) (b)(6) discussed an excerpt from the VP: "3. The establishment will schedule a visit "with different slaughterhouses including University of Arizona in Tucson to do more research to handle cattle stunning in a professional way with all different size, age and breeding." The establishment will complete this visit by May 31, 2020. The establishment's "focus" is to "see the best possibility to prevent [inhumane] handling, instrument type and also will focus on knock boxes to have an idea for future upgrade of our establishment knock box." The establishment will notify the Frontline Supervisor when the visit is scheduled." (b)(6) (b)(6) inquired regarding performance of a visit. Mr. (b)(6) reported that he visited the University of Arizona during Ramadan as a meat industry professional and visited a large beef slaughter plant in Fresno, CA as a normal visitor (not as a meat industry professional due to appointment requirements by the facility) but could not recall which Fresno, CA plant by name. Mr. (b)(6) will provide the dates and the Fresno, CA facility. Mr. (b)(6) said the establishment has communicated via telephone with (b)(6) Hamdi Ahmed, a retired UArizona Microbiologist/Meat Science professor and have discussed at length regarding beef humane handling including knock placement. Mr. Mohammad Safi, Plant President/Owner, is currently scheduling time for (b)(6) Ahmed to visit Al Anam Farms, LLC to educate and help facilitate humane handling changes regarding equipment, handling, etc. Mr. (b)(6) is currently in communication with AZ Grass Fed Beef in Chino Valley, AZ and JBS Tolleson in Tolleson, AZ to set up appointments with the facilities for Thursday, 06/11/20 and Friday, 06/12/20. (b)(6) (b)(6) requested dates for Mr. (b)(6) Mr. (b)(6) acknowledged the request. (b)(6) (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M39894+P39 894+V39894	Al Anam Farms LLC	JLH5808064 426G	26JUN2020			Finalized	<p>Date: Tuesday, June 23, 2020 Time: approximately 1240 - 1245 hours Meeting Location: Establishment Records Room at Est. 39894M, Al Anam Farms, LLC (1081 E. Birch Rd. Cochise, AZ 85606) In Attendance: Ms. (b)(6) (b)(6) Assistant Plant Manager (establishment); and Ms. (b)(6) (b)(6) (b)(6) (FSIS) This Memorandum of Interview (MOI) documents a discussion convened between FSIS and the establishment regarding FSIS's determination of the establishment's Robust Systematic Approach (RSA) Humane Handling Program. The discussion proceeded as follows: FSIS reviewed the establishment's written humane handling program as well as the implementation of their program. Currently, the establishment does not have RSA status due to the Notice of Suspension (NOS); in addition to the lack of periodic evaluation/review of your program and training (the last signed modification of the humane handling program was 08/26/2019 by Mrs. (b)(6) (b)(6) FSIS will re-evaluate again when the Verification Plan is closed to determine the establishment's status. The establishment acknowledged the information. Date: Wednesday, June 24, 2020 Time: approximately 0624 hours Meeting Location: N/A [Email Communication] In Attendance: Mr. (b)(6) (b)(6) Plant Manager/HACCP Coordinator (establishment); and Ms. (b)(6) (b)(6) (b)(6) (FSIS) FSIS contacted Mr. (b)(6) via email due to lack of physical availability at the establishment to discuss the establishment's RSA status. FSIS reviewed the establishment's written humane handling program as well as the implementation of the program. Currently, the establishment does not have RSA status due to the Notice of Suspension (NOS); in addition to the lack of periodic evaluation/review of your program and training (the last signed modification of the humane handling program was 08/26/2019 by Mrs. (b)(6) (b)(6) FSIS will re-evaluate again next month to determine if any changes affect your establishment's status. FSIS requested notification of any questions/comments/concerns from the establishment. (b)(6) (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M39894+P39894+V39894	Al Anam Farms LLC	JLH4209082621G	21AUG2020			Finalized	<p>Date: Tuesday, August 18, 2020 Time: approximately 1335 -1339 hours Meeting Location: Main Hallway Outside Kill Floor at Est. 39894M, Al Anam Farms LLC (1081 E. Birch Rd. Cochise, AZ 85606) In Attendance: Mr. (b)(6) (b)(6) Plant Manager/HACCP Coordinator and Ms. (b)(6) (b)(6) (b)(6) (FSIS) This Memorandum of Interview (MOI) documents a discussion convened between FSIS and the establishment regarding beef stunning. The discussion proceeded as follows: I inquired if the establishment would have an alternate individual trained in knocking when the VP is closed out. I noted the VP is not closed at the time. Mr. (b)(6) reported that Mr. Tim Hastings, Livestock Supplier/Establishment Partner and Mr. Mohammad Safi, Plant President/Owner were trained (mentioning specifically time spent at a firing range) and would email her the information. I asked approximately when the training was performed. Mr. (b)(6) reported approximately at the end of June 2020. I also discussed the request for verbal notification when a firearm is in use at the establishment and a verbal notification when the firearm is safe, and the establishment is "all clear". Mr. (b)(6) acknowledged he would comply with this request.</p> <p>Post Meeting Note Date: Tuesday, August 18, 2020 Time: approximately 1522 -1525 hours Meeting Location: Main Hallway Outside Kill Floor at Est. 39894M, Al Anam Farms LLC (1081 E. Birch Rd. Cochise, AZ 85606) In Attendance: Mr. (b)(6) (b)(6) Plant Manager/HACCP Coordinator and Ms. (b)(6) (b)(6) (b)(6) (FSIS) Mr. (b)(6) informed (b)(6) (b)(6) that Mr. Juan Contreras, Plant Employee, received establishment training on stunning specifically watching videos and reading materials. Mr. (b)(6) stated that the Mr. Contreras had prior knowledge about stunning before his employment at Al Anam Farms, LLC. The establishment provided Mr. Contreras with an image/document of a target placement on a beef head. Mr. (b)(6) reported the establishment will also post the same image/document in or around the Kill Floor and that Mr. Contreras will stun 1 head of beef tomorrow. (b)(6) (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M39894+P39 894+V39894	Al Anam Farms LLC	JLH0309084 728G	28AUG2020			Open	<p>Date: Wednesday, August 26, 2020 Time: approximately 0810 – 0821 hours [during the weekly meeting] Meeting Location: Main Hallway [Outside of Kill Floor] at Est. 39894M, Al Anam Farms LLC (1081 E. Birch Rd. Cochise, AZ 85606) In Attendance: (b)(6), (b)(6), (b)(6), (b)(6) (establishment); and MS. (b)(6), (b)(6), (b)(6), (b)(6) (FSIS) This Memorandum of Interview (MOI) documents a discussion convened between FSIS and the establishment regarding the establishment's Humane Handling Robust Systematic Approach (RSA) Status. The discussion proceeded as follows: FSIS reviewed the establishment's written program and implementation of that program. The Verification Plan (VP) Amended on July 30, 2020 has been closed. The establishment does not have RSA status due to the lack of periodic evaluation/review of the program and training. The last signature for program evaluation is listed as (b)(6) in 2019. FSIS will review the humane handling program next month to determine if any changes affect the establishment's status. I notified Mr. (b)(6) that the establishment does not have Robust Systematic Approach (RSA) due to the establishment's lack of program maintenance/periodic evaluation of the program and training. (b)(6) asked for clarification, stating the establishment is compliant. I explained that RSA is not a designation of compliance. A RSA is a written program including records that addresses elements to ensure humane handling including several areas including a written program, records documenting performance of the program, as well as evaluation to ensure it is functioning appropriately. I stated I will provide the FSIS Compliance Guide for a Systematic Approach to the Humane Handling of Livestock for this topic. Mr. (b)(6) had no comment. (b)(6), (b)(6), (b)(6) Post-Adjournment Note: The FSIS Compliance Guide for a Systematic Approach to the Humane Handling of Livestock was emailed to (b)(6) on 08/27/20 at approximately 1209 hours. I requested notification if the establishment had any questions.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M39942+P39942+V39942	Farview Farms Meat Company	FPG2507063330G	30JUN2020			Finalized	From: [redacted] Gary Welcher Date: June 30, 2020 Subject: Verification of a Robust Systematic Approach Meeting Date: 6/30/20 Meeting Time: 07:35 AM Establishment: M39942 +P39942+V39942 - Farview Farms Meat Company Comments: Est. 39942 Farview Farms Meat Co., In December it had been determined that this Est. had lost their classification for having a RSA to Humane Handling due to a previous NR and the observations of the [redacted] and the Frontline Supervisor. Due to their not scheduling federal inspection from Dec to May 2019-2020, I have not been back to re-evaluate this program. I will attempt to re-schedule a visit to this Est. in July 2020 to observe their program in action and their adherence to the written program, [redacted] Welcher.
M3D	Swift Beef Company	MXE0717062604G	04JUN2020	04C02	Livestock Humane Handling	Finalized	Discussed ID collection with QA supervisor Adan and Floor supervisor Billy. Tuesday 6/2/2020 at approximately 11:30 pm floor personnel informed me that ID for carcass on disposition rail had been discarded. Spoke with Superintendent Billy He retrieved the tags, the ID did not contain tissue for DNA matching. Wednesday /3/2020 at approximately midnight I was called to the floor for a disposition. Upon inspection the head, viscera, and tongue were missing MPD tags. I found them in a tray by the gut table. They had not been applied. Discussed with Billy and Adan.
M3D	Swift Beef Company	MXE2823094910G	10SEP2020	04C02	Livestock Humane Handling	Finalized	At approximately 19:20 hrs. on 09/10/2020 while doing routine antemortem inspection at the truck unloading dock, I [redacted] David Finch, observed a truck driver from H/T trucking unload his entire load into the first pen on the chute. JBS policy states that only 1/2 of a truck can be unloaded into that pen at one time. This action was noted by Orange hat Macherano. He stated that he had just told the driver to only unload 1/2 of his load. Blue hat Valentino was notified, and in turn QA Olivia was notified. Both Valentino and Olivia had a discussion with the driver. I believe the same driver was cautioned for the same actions the night before by Valentino and Macherano. This action brings up several issues. First it is a safety issue for the pen workers. With the pen overcrowded it is difficult to open the gate and may explode on to the worker when unlatch to move the cattle. Second is a humane handling issue. With the pen extremely overcrowded cattle can get down and get trampled. And third is the issue of cattle escaping if the truck drives off. The gate on the truck end is very light and held closed by a single chain.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M3S+V3S	Swift Pork Company	PUN5504062 230G	30JUN2020			Open	An egregious humane handling non-compliance occurred on 3/19/2020 due to an improper stun. Determination of the cause, corrective actions and a Preventative Plan have been submitted to the District Office for review. A NOIE (Notice of Intended Enforcement) was issued and the establishment is currently under a Verification Plan. FSIS Notice 34-18 states if the establishment is suspended (i.e., NOS), or receives an NOIE, for the egregious incident, they no longer are considered to have a robust systematic approach. IPP may reassess the robustness of an establishment's systematic approach after FSIS has closed out the verification plan. This will be discussed at the establishment meeting on 7/2/2020.
M3S+V3S	Swift Pork Company	PUN4701074 624G	24JUL2020			Finalized	An egregious humane handling non-compliance occurred on 3/19/2020 due to an improper stun. Determination of the cause, corrective actions, and a preventative plan were presented by the establishment and submitted to the District Office for review. A NOIE (Notice of Intended Enforcement) and a Verification Plan were enforced at that time. The original Verification Plan was verified daily by USDA IPP. As of 6-30-20 a Revised Verification Plan from the DVMS was put in to effect and is now being verified daily by USDA IPP. The establishment does not have a robust program because FSIS Notice 34-18 states if the establishment is suspended (NOS), or receives an NOIE for the egregious incident, they no longer are considered to have a robust systematic approach to humane handling. USDA will reassess the robustness of an establishment's systematic approach after the enforcement action is closed.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M3W+V3W	Swift Pork Company	GJC2700064 530G	30JUN2020			Open	<p>I met with (b)(6) and (b)(6) to discuss current issues including humane handling of hogs. At time of task, establishment appeared to have a robust humane handling programs. Concerns which were discussed included: 1) Two employees new to job of moving hogs from stocking pens to staging area were too aggressive in moving hogs (moving entire pen at one time and walking into the pen such that hogs were driven to the back of the pen). Problem brought to attention of (b)(6) and (b)(6) and discussed with (b)(6). Problem resolved with removal of one employee and mentoring of second employee. 2) With extreme heat and humidity we are currently experiencing, pens need to be stocked with few hogs. 3) Considering the heat and hogs employees should be mentored and monitored for good humane handling so as to minimize stress.</p> <p>Second issue discussed was situation outside rendering such that inedible product was not covered and flies were swarming in the area. Two problems associated with flies, include increase flies on hogs in yards and increased flies on kill floor and other production area. (b)(6) said the establishment would address concerns.</p>
M3W+V3W	Swift Pork Company	GJC0512074 028G	28JUL2020			Open	<p>Robust Humane Handling: Est. 3W, Worthington, MN: This verification was performed on 07/28/2020, at 11:30 am, for establishment 3W, Worthington, MN. The establishment was in compliance with the specific sections of the humane handling regulations (9 CFR 313). Establishment 3W has developed and implemented a written humane handling program that met the criteria included in the Federal Register Notice of September 9, 2004 for a systematic approach to the humane handling of livestock for slaughter. The program was implemented in a robust manner. No other humane handling issues were identified. (b)(6)</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M3W+V3W	Swift Pork Company	GJC5321082 314G	14AUG2020			Open	<p>Persons meeting: (b)(6) and (b)(6)</p> <p>(b)(6) I told (b)(6) that at this time the establishment's humane handling program appears to be robust. Discussed areas of concern: Handling of hogs at the establishment when conditions are hot/humid and hogs are more easily stressed. Environmental conditions for truckers are in the program, but I did not find an SOP for yards personnel when weather is hot. Hot/stressed hogs, stocking of pens and use of sprinklers in pens are not addressed. There are several new employees and mentoring/training might be increased so as to fully implement the establishment's program. One particular area of concern is the bleed rail monitor-there is frequent turnover and employees and monitoring of the entire bleed chain has noticeably decreased. I told (b)(6) that I was uncertain if persons had been trained adequately.</p>
M3W+V3W	Swift Pork Company	GJC0817093 918G	18SEP2020			Open	<p>The establishment's program appeared to be robust at the times evaluated. Concerns were observed in both the procurement area and the CO2 area. A long term employee excessive use of noise in moving hogs was becoming a problem with new employees doing the same. A new employee who was a poor hog handler needed more training and supervision. Problems were pointed out to supervisors who worked with employees and it appeared were successful in changing behavior. Monitoring of employees hog handling needs to be ongoing. Discussed a recent NR for hogs being locked into an area without water. Yards supervisor and (b)(6) were encouraged to look at all area of barn which would benefit from more drinking water access and overhead sprinklers. This would facilitate operations in hot weather and in the event of a breakdown or suspension of operations, when hogs numbers increase beyond normal pen space</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M40110	Midwest Research Swine, LLC	FVC5808062322G	22JUN2020			Finalized	I have evaluated the Humane Handling Program at Midwest Research Swine Establishment 40110 and find it to be a robust program. The assessment, design, evaluation and response are all adequate to be deemed robust.
M40110	Midwest Research Swine, LLC	FVC5405074323G	23JUL2020			Finalized	I have evaluated the Humane Handling Program at Midwest Research Swine Establishment 40110 and find it to be a robust program. The assessment, design, evaluation and response are all adequate to be deemed robust.
M40110	Midwest Research Swine, LLC	FVC5009082027G	27AUG2020			Finalized	I have evaluated the Humane Handling Program at Midwest Research Swine Establishment 40110 and find it to be a robust program. The assessment, design, evaluation and response are all adequate to be deemed robust.
M40110	Midwest Research Swine, LLC	FVC3312094217G	17SEP2020			Open	I have evaluated the Humane Handling Program at Midwest Research Swine Establishment 40110 and find it to be a robust program. The assessment, design, evaluation and response are all adequate to be deemed robust.
M40168+P40168	Waldrep's Meat Processing, Inc.	POA0408060430G	30JUN2020			Finalized	Robust Humane Handling Verification On 6/19/2020 (b)(6) visited Waldreps Meat Processing (M40168), to determine The presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17, Assessment and Verification of an Official Livestock Establishment Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of their written program, their corrective actions, and their monitoring document, it was determined that they DO HAVE a Robust Program. Per this Notice, the (b)(6) (b)(6) will be reviewing their monthly program to verify that their program does meet the Robust Status.
M40168+P40168	Waldrep's Meat Processing, Inc.	POA3809071631G	31JUL2020			Finalized	Robust Humane Handling Verification On 7/17/2020 (b)(6) visited Waldreps Meat Processing (M40168), to determine The presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17, Assessment and Verification of an Official Livestock Establishment Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of their written program, their corrective actions, and their monitoring document, it was determined that they DO HAVE a Robust Program. Per this Notice, the (b)(6) (b)(6) will be reviewing their monthly program to verify that their program does meet the Robust Status.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M40168+P40168	Waldrep's Meat Processing, Inc.	POA0319085131G	31AUG2020			Finalized	Robust Humane Handling Verification On 8/24/2020 (b)(6) visited Waldreps Meat Processing (M40168), to determine The presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17, Assessment and Verification of an Official Livestock Establishment Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of their written program, their corrective actions, and their monitoring document, it was determined that they DO HAVE a Robust Program. Per this Notice, the (b)(6) (b)(6) will be reviewing their monthly program to verify that their program does meet the Robust Status.
M40168+P40168	Waldrep's Meat Processing, Inc.	POA1614094423G	23SEP2020			Finalized	Robust Humane Handling Verification On 9/11/2020 (b)(6) visited Waldreps Meat Processing (M40168), to determine The presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17, Assessment and Verification of an Official Livestock Establishment Robust Systematic Approach Plan for Humane Handling and Slaughter. After review of their written program, their corrective actions, and their monitoring document, it was determined that they DO HAVE a Robust Program. Per this Notice, the (b)(6) (b)(6) will be reviewing their monthly program to verify that their program does meet the Robust Status.
M4018	Hilltown Pork Inc.	RMA4812060830G	30JUN2020			Finalized	Hilltown Pork continues to maintain a robust systematic approach to humane handling.
M4018	Hilltown Pork Inc.	RMA1810070930G	30JUL2020			Finalized	Hilltown Pork continues to maintain a robust systematic approach to humane handling.
M4018	Hilltown Pork Inc.	RMA4411081325G	25AUG2020			Finalized	Hilltown Pork continues to have a robust systematic approach to humane handling
M4018	Hilltown Pork Inc.	RMA4910092322G	22SEP2020			Finalized	Hilltown Pork continues to maintain a robust systematic approach to humane handling.
M40306	Atlas Meat Company	HEU3811080003G	03AUG2020			Finalized	On July 31 (b)(6) (b)(6) (b)(6) met with (b)(6) (b)(6) Atlas Meat. Atlas Meat Est#40306 does not meet the criteria for a robust humane handling program at this time. A printed copy of 'FSIS Compliance Guidelines for a 'Systematic Approach to the Humane Handling of Livestock' was provided and Atlas Meat will review the guideline and let (b)(6) (b)(6) know of any questions or concerns.
M40306	Atlas Meat Company	HEU0410095301G	01SEP2020			Finalized	(b)(6) (b)(6) (b)(6) met with Atlas Meat. Atlas Meat Est#40306 does not meet the criteria for a robust humane handling program at this time.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M40463+V40463	Alaska Interior Meats, LLC	NZS5817073301G	01JUL2020	04C02	Livestock Humane Handling	Finalized	<p>HATS Category VIII: Stunning Effectiveness At approximately 1110 while verifying HATS Category VIII, Stunning Effectiveness, a heifer was brought into the restrainer for stunning. Given that a .22 caliber firearm would be used, I, (b)(6) moved to the outside of the doorway and stood there while I waited for Mr. (b)(6) to perform the stunning. As I waited, I heard the first stun attempt with a firearm. After the first stun attempt, I heard the heifer vocalize. The vocalization consisted of a sustained, mooping sound at a moderate volume. Immediately after, I heard the second stun attempt with the firearm after which the heifer vocalized again in a similar manner. I looked into the kill floor from the doorway and was able to see the tail of the heifer moving up and down in a steady manner and determined that the animal was still standing. A third stun attempt with the firearm followed, at which point the heifer was effectively stunned and rendered insensible. I then spoke with (b)(6) and told him that three stun attempts were required to render the heifer insensible. I then spoke with (b)(6) and notified her of the ineffective stuns. I also spoke with Mr. Chris (b)(6) Plant Manager and notified him of the ineffective stuns. US Reject tag B37157054 was applied to the restrainer. The Denver District Office was contacted through supervisory channels. The skull of the heifer was examined following the dressing procedure and three penetrating stun holes were identified. Two of the three stun holes were located outside the normal area where stun attempts are placed. They were located slightly above the eye level of the heifer's skull. Currently, the establishment is operating under a verification plan for a suspension held in abeyance on April 21, 2020.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M404A+P404 A+V404A	Ed Miniati, LLC	KNE3113084 221G	21AUG2020			Open	I met with (b)(6) at approx. 2200 on 8/21/20. There had been an incident at the plant on the Marel trim line where an employee cut himself while working. There is a possibility that product has been contaminated with human blood. We reviewed video footage of the incident. It seems as though the trimmer cut himself while he was sharpening his knife on a butterfly directly before his lunch break at 1845. It was shown that he removed his gloves and saw that he had cut himself which was a busted knuckle. The employee immediately informed management of his injury and received first aid. The employees returned from lunch break and management stopped production at 2030. All product from 1845 to 2030 was retrieved and placed on QA Hold. The product that is potentially contaminated included 6 bins of whole muscle and trimmings; weight is approx. 7000 lbs. Further investigation of the incident will be performed. I was informed that management will make a decision on 8/21 to either release the product or send it to inedible.
M410	(b)(6) Bay Dressed Beef, LLC	IIF30140708 30G	30JUL2020			Finalized	I have reviewed Establishment 410M's written humane handling program and associated records, as well as verified the program is being conducted and implemented as described. After this review it has been determined that (b)(6) Bay Dressed Beef's Humane Handling Program meets the Agency's expectations for a robust systemic approach to humane handling and slaughter of livestock. Because (b)(6) Bay Dressed Beef has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan.
M4146+P414 6+V4146	Mountain Meat Packing Inc.	WZM291106 3815G	15JUN2020			Finalized	At approximately 1100 hours (b)(6) (b)(6) talked met with (b)(6) and Mr. Jeffrey Baysinger, Owner, Est. 4146 Mountain Meat Packing. (b)(6) asked Ms. Baysinger if Est.4146 Mountain Meat Packing had made any changes to the written Humane Handling program in the last 30 days. Ms. Baysinger stated no changes had been made to the humane handling program.
M4146+P414 6+V4146	Mountain Meat Packing Inc.	WZM211307 5927G	27JUL2020			Finalized	On July 22nd (b)(6) met with (b)(6) of Mountain Meat Packing. It was asked if there were any changes made to the humane handling program for Mountain Meat Packing Estab# 4146. There have been no changes made and the establishment does not meet the criteria for a robust humane handling program at this time.
M4265+P426 5+V4265	Locust Grove Farm	XBA4312060 230G	30JUN2020			Finalized	Locust Grove continues to maintain a robust systematic approach to humane handling.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M4265+P4265+V4265	Locust Grove Farm	XBA4510072528G	28JUL2020			Finalized	Locust Grove continues to maintain a robust systematic approach to humane handling.
M44052+P44052	Cal Poly Meats	JEC2410091601G	01SEP2020			Finalized	At this time, Cal Poly Meats has a Robust Systematic Approach to Humane Handling. All records associated with the RSA are now available for review in the daily HACCP records file, located in the front office, in the filing cabinet. According to the recent records there were ten lambs harvested without incident. Ante-Mortem was performed by (b)(7)(F), the trailer was inspected by (b)(6) Facility Manager, for any hazards that could potentially harm the animals and found none. The flooring of the pens were clean and not slippery, and all the water troughs had clean water in them. There are no issues of concern at this time.
M44052+P44052	Cal Poly Meats	JEC0613091425G	25SEP2020			Finalized	At this time, Cal Poly Meats has a Robust Systematic Approach to Humane Handling. All records associated with the RSA are available for review in the daily HACCP records file, located in the front office, in the filing cabinet. There are no issues of concern at this time.
M4465	Nicholas Meat LLC	KYM4613064622G	22JUN2020			Finalized	The Verification of a Robust Systematic Approach to Humane Handling task was performed by the (b)(6) assigned to this establishment on this date. It was noted that there were no changes to the written portion of the establishment's Humane Handling plan and documentation but management stated that at least one individual had been trained within the past month to work in the area of the knocking box but that this had not been documented. No other concerns were discussed.
M4465	Nicholas Meat LLC	KYM0607074109G	09JUL2020			Finalized	The Robust Systematic Approach to Humane Handling Task was performed by the (b)(6) assigned to this establishment on this day. The establishment verbally asserted that there had been a change to their robust systematic approach to humane handling in that they had added a document to address how establishment personnel will handle misidentified cattle arriving from Canada and subsequent plant responsibilities relative to Aphis thereafter. A review of the establishment's written Humane Handling program suggests the same. No other concerns were discussed.
M4465	Nicholas Meat LLC	KYM4111080203G	03AUG2020			Finalized	A verification of a robust systematic approach to humane handling was performed by the (b)(6) assigned to Est 4465. The establishment verbally asserted that there had been no changes to their robust humane handling plan since the completion of the previous verification tasks and a review of the establishment's plan suggests the same. No other concerns were discussed.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M4465	Nicholas Meat LLC	KYM4207094 101G	01SEP2020			Finalized	A Verification of a Robust Systematic Approach to Humane Handling task was performed by the (b)(6) assigned to this establishment on this date. Management verbally asserted that there had been no changes to their Humane Handling plan since the time of last review at the beginning of August, other than the training of an employee. A review of the establishment's plan suggests the same. No other concerns were discussed.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44779	Spencer County Butcher Block	VMV5313071 207G	07JUL2020	04C02	Livestock Humane Handling	Finalized	<p>Establishment M44779, Spencer County Butcher Block Taylorsville, KY engaged in Federally inspected slaughter activity July 7, 2020. (b)(6)</p> <p>(b)(6) made the following observations at approximately 1230 hrs. EDT in the holding pens of the barn while verifying conditions:</p> <ul style="list-style-type: none"> · A holding pen with lambs in number too numerous to count (TNTC) was observed without access to water; the cut-off bottom of a plastic drum being used as a watering trough contained roughly 3 inches of dark brown, manure contaminated liquid. Two animals were found to be dead; one animal was in the early stages of decomposition based upon the bloating of the carcass and the sloughing of hide. There was a strong ammonia smell coming from the pen as well. (b)(6) could not verify the animals had been cared for on Monday, July 6, 2020 when asked by the SVMO. · A holding pen with goats in number TNTC was found with one dead goat. · A holding pen with swine in number TNTC and ranging in size from approximately 40 pounds to 500 pounds was found with one dead pig, over half the floor covered in roughly 2 inches of liquid, soupy manure/bedding and the remainder of the bedding wet; no visible food source was observed. The establishment considers all animals in the holding pens to be custom exempt until the time they are declared for federal inspection; the observed conditions involved custom exempt animals. The above observations were brought to the attention of (b)(6) and (b)(6) who were likewise informed of this forthcoming documentation. It is worthy to note that at the time of the above observations the outside temperature was 90 degrees Fahrenheit with a "feels like" temperature of 96 degrees. The electricity to the barn/holding pens was out at the time of observation, and according to IPP had been since the start of the day; none of the fans in the barn were functional. Numerous animals were observed with rapid shallow breathing. The barn at Spencer County Butcher Block is enclosed with metal siding and metal roofing and low ceilings. The Livestock Heat Index was estimated to be in the "danger" to "emergency" category for the day. The establishment is once again reminded that the Federal Meat Inspection Act (FMIA) and the Humane Methods of Slaughter Act (HMSA) applies to custom exempt animals per Directive 5930.1 revision 4.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44779	Spencer County Butcher Block	VMV3613095 129G	29SEP2020	04C02	Livestock Humane Handling	Finalized	<p>While performing the Livestock Humane Handling task at Spencer County Butcher Block (M44779) Taylorsville, KY, (b)(6)</p> <p>(b)(6) made the following observations in the holding pens at approximately 1100 hrs. EDT: Upon entering the barn, the first pen on the right holding three beef animals was observed without access to water. The bottom of a white plastic drum being used as a watering trough was found empty.</p> <p>Another holding pen was observed with goats too numerous to count (TNTC) in number; it was questionable all animals would have the ability to lie down as all animals were observed standing at the time. In another holding pen, across from the goats and adjacent to the scale, swine ranging in size from 20 pounds to 250 pounds were found with the bottom of a white plastic drum being used as a watering trough; the trough contained roughly 3 inches of dark brown heavily fecal contaminated "water" of questionable drinking quality. The minimal bedding covering the floor was heavily soiled with wet manure; no visibly dry bedding was observed. No visible food source noted. In another holding pen adjacent to the swine pen observed above and behind the scale, four beef animals were observed without access to water. The bottom of a white plastic drum being used as a watering trough was found up-ended and crushed in a corner of the pen. The diamond mesh metal gate leading from the scale to the holding pen containing the animals was observed in disrepair; a large section of the bottom left mesh was found with a large hole—jagged metal edges were present. The establishment had attempted to cover the hole by tying a wooden pallet to the gate; the pallet was not secure at the bottom and was found to be at an angle to the gate thereby creating an opening at the bottom. No visibly dry bedding on the floor, only manure. While the establishment engaged in federally inspected slaughter this day, the above animals had not been declared for federal inspection nor presented for ante-mortem inspection. The establishment considers all animals being held in the pens as custom exempt until such time they are declared for federal inspection. Per FSIS Directive 8160.1 custom exempt livestock slaughter operators must comply with the Humane Methods of Slaughter Act (HMSA). Likewise, the FMIA (Federal Meat Inspection Act) prohibits slaughtering or handling livestock in connection with slaughter in any manner not in accordance with sections 1901 to 1906 of Title 7 (HMSA). The above observations were brought to the attention of (b)(6) who was likewise informed of this forthcoming documentation.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44824+V44824	Western Meat Processing, Inc.	XTB2113064812G	12JUN2020			Finalized	<p>Robust Systematic Approach to Humane Handling Verification On 6/12/20 I, (b)(6) completed a Robust Systematic Approach to Humane Handling Verification task at Establishment M44824 to determine if the establishment is following a robust systematic approach to the humane handling of its livestock. The establishment has not made any additional changes to the Humane Handling Prerequisite Program since my last review in May 2020. The establishment employees responsible for stunning continue to check for palpebral and corneal reflexes (blinking upon touching eye) before shackling and routinely use a flashlight to help assess pupils once the animals have been shackled, before they are bled. The establishment also severs the spinal cord prior to skinning the head. It has been noted that the establishment employee responsible for stunning routinely is in possession of two captive bolt guns but reloads one gun and carries it from the knock box to the shackle area after each stun. If there is a misfire, or a bad stun, the time taken to reload the captive bolt prior to applying an additional stun may be avoidable if both captive bolt guns were used. In addition, the Humane Handling Plan states that the electric prod will stay in the office and only be used when absolutely necessary by trained personnel with management approval. IPP have observed numerous occasions of failures to follow this plan. In recent months, there have been multiple failures to protect non-ambulatory cattle unloading from trailers which have been documented in MOIs. I have also observed more than one incident of receiving, attempting to move, and attempting to slaughter animals that the facilities could not accommodate. Two of these incidences have been documented on an NR and an MOI. In both cases, the employees failed to recognize the issues which resulted in documentation. Also, upon reviewing the Humane Handling Plan, there are several statements that are either not in practice, out of date, or do not apply to the bovine species. (b)(6) made a routine visit to the establishment on 7/9/19 and reviewed the establishment's Humane Handling program along with myself. She made multiple notes on recommended changes which were emailed to both me and (b)(6). These changes have not been made to the program at this time. With the above stated deficiencies, I would not consider this establishment to have a robust systematic approach. I provided the establishment with a copy of the MOI and discussed my findings on 6/12/2020 during the weekly meeting.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44824+V44824	Western Meat Processing, Inc.	XTB3815071315G	15JUL2020			Open	<p>Robust Systematic Approach to Humane Handling Verification On 7/15/20 I, (b)(6) completed a Robust Systematic Approach to Humane Handling Verification task at Establishment M44824 to determine if the establishment is following a robust systematic approach to the humane handling of its livestock. The establishment has not made any additional changes to the Humane Handling Prerequisite Program since my last review in June 2020. The establishment employees responsible for stunning continue to check for palpebral and corneal reflexes (blinking upon touching eye) before shackling and routinely use a flashlight to help assess pupils once the animals have been shackled, before they are bled. The establishment also severs the spinal cord prior to skinning the head. It has been noted that the establishment employee responsible for stunning routinely is in possession of two captive bolt guns but reloads one gun and carries it from the knock box to the shackle area after each stun. If there is a misfire, or a bad stun, the time taken to reload the captive bolt prior to applying an additional stun may be avoidable if both captive bolt guns were used. In addition, the Humane Handling Plan states that the electric prod will stay in the office and only be used when absolutely necessary by trained personnel with management approval. IPP have observed numerous occasions of failures to follow this plan. In recent months, there have been multiple failures to protect non-ambulatory cattle unloading from trailers which have been documented in MOIs. I have also observed more than one incident of receiving, attempting to move, and attempting to slaughter animals that the facilities could not accommodate. Two of these incidences have been documented on an NR and an MOI. In both cases, the employees failed to recognize the issues which resulted in documentation. Also, upon reviewing the Humane Handling Plan, there are several statements that are either not in practice, out of date, or do not apply to the bovine species. (b)(6) made a routine visit to the establishment on 7/9/19 and reviewed the establishment's Humane Handling program along with myself. She made multiple notes on recommended changes which were emailed to both me and (b)(6). (b)(6) These changes have not been made to the program at this time. With the above stated deficiencies, I would not consider this establishment to have a robust systematic approach. I provided the establishment with a copy of the MOI and discussed my findings on 7/24/2020 during the weekly meeting.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44824+V44824	Western Meat Processing, Inc.	XTB5015084121G	21AUG2020			Open	<p>Robust Systematic Approach to Humane Handling Verification On 8/19/20 I, (b)(6) completed a Robust Systematic Approach to Humane Handling Verification task at Establishment M44824 to determine if the establishment is following a robust systematic approach to the humane handling of its livestock. The establishment has not made any additional changes to the Humane Handling Prerequisite Program since my last review in July 2020. The establishment employees responsible for stunning continue to check for palpebral and corneal reflexes (blinking upon touching eye) before shackling and routinely use a flashlight to help assess pupils once the animals have been shackled, before they are bled. The establishment also severs the spinal cord prior to skinning the head. It has been noted that the establishment employee responsible for stunning routinely is in possession of two captive bolt guns but reloads one gun and carries it from the knock box to the shackle area after each stun. If there is a misfire, or a bad stun, the time taken to reload the captive bolt prior to applying an additional stun may be avoidable if both captive bolt guns were used. In addition, the Humane Handling Plan states that the electric prod will stay in the office and only be used when absolutely necessary by trained personnel with management approval. IPP have observed numerous occasions of failures to follow this plan. Also, upon reviewing the Humane Handling Plan, there are several statements that are either not in practice, out of date, or do not apply to the bovine species. (b)(6) (b)(6) made a routine visit to the establishment on 7/9/19 and reviewed the establishment's Humane Handling program along with myself. She made multiple notes on recommended changes which were emailed to both me and (b)(6). These changes have not been made to the program at this time. With the above stated deficiencies, I would not consider this establishment to have a robust systematic approach. I provided the establishment with a copy of the MOI and discussed my findings on 8/21/2020 during the weekly meeting.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44824+V44824	Western Meat Processing, Inc.	XTB3309092315G	15SEP2020			Finalized	<p>Robust Systematic Approach to Humane Handling Verification On 9/9/20 I, (b) (6) completed a Robust Systematic Approach to Humane Handling Verification task at Establishment M44824 to determine if the establishment is following a robust systematic approach to the humane handling of its livestock. The establishment has not made any additional changes to the Humane Handling Prerequisite Program since my last review in August 2020. The establishment employees responsible for stunning continue to check for palpebral and corneal reflexes (blinking upon touching eye) before shackling and routinely use a flashlight to help assess pupils once the animals have been shackled, before they are bled. The establishment also severs the spinal cord prior to skinning the head. It has been noted that the establishment employee responsible for stunning routinely is in possession of two captive bolt guns but reloads one gun and carries it from the knock box to the shackle area after each stun. If there is a misfire, or a bad stun, the time taken to reload the captive bolt prior to applying an additional stun may be avoidable if both captive bolt guns were used. In addition, the Humane Handling Plan states that the electric prod will stay in the office and only be used when absolutely necessary by trained personnel with management approval. IPP have observed numerous occasions of failures to follow this plan. In recent months, there have been multiple occurrences of attempts to slaughter animals that are not appropriate for the facilities. These include oversized animals, animals with large horns, and overly excited animals. An NR was documented on 6/4/20, an MOI on 6/10/20, and an NR on 9/9/20 for humane handling events related to these issues. Also, upon reviewing the Humane Handling Plan, there are several statements that are either not in practice, out of date, or do not apply to the bovine species. (b) (6) made a routine visit to the establishment on 7/9/19 and reviewed the establishment's Humane Handling program along with myself. She made multiple notes on recommended changes which were emailed to both me and (b) (6). These changes have not been made to the program at this time. With the above stated deficiencies, I would not consider this establishment to have a robust systematic approach. I provided the establishment with a copy of the MOI and discussed my findings on 9/15/2020 during a brief meeting.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44911+P44911+V44911	Kinikin Processing	PNQ4415064724G	24JUN2020			Finalized	06-24-2020 Humane Handling MOI Est. 44911 Kinikin Processing. At approximately 1330 hours (b) (6) met with Mr. (b) (6) Deltondo, Facilities Coordinator, of Kinikin Processing Est. 44911. (b) (6) asked (b) (6) if any changes had been made to Kinikin Processing Est. 44911 humane handling program since our last meeting. Mr. Deltondo stated that no changes had been made to the humane handling program. There were no inspected animals being slaughtered today.
M44911+P44911+V44911	Kinikin Processing	PNQ3213071027G	27JUL2020			Finalized	On July 2nd (b) (6) (b) (6) met with Mr. (b) (6) Deltondo of Kinikin Processing. It was asked if there were any changes made to the humane handling program for Kinikin Processing Estab# 44911. There have been no changes made and the establishment does not meet the criteria for a robust humane handling program at this time.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44932+P44 932+V44932	BelCampo Butchery	THC4815093 503G	03SEP2020	04C02	Livestock Humane Handling	Finalized	<p>While observing stunning of lambs at Est. M44932, BelCampo Butchery in Yreka CA, the (b)(7) observed a plant employee apply a stun attempt to a lamb using a hand-held captive bolt device (HHCBD). The stun attempt with the HHCBD connected with the lamb but did not render the lamb insensible. The lamb remained standing and, when released from the plant employee's restraining hold, stumbled forward but regained its footing and remained standing. At this time, another plant employee entered the chute to restrain lambs. The (b)(7) and (b)(7)(F) then moved to another location for better visualization. The (b)(7) then observed a second lamb be restrained by the plant employee and stunned effectively with a HHCBD. The (b)(7) proceeded inside the establishment to observe the stunned lambs as they were shackled and bled to verify insensibility while the (b)(7)(F) remained to verify stunning effectiveness on the remainder of the lambs at the stunning location. The (b)(7)(F) observed the first lamb continue to remain standing with visible blood on its forehead and observed the plant employees restrain and effectively stun a third and a fourth lamb with HHCBDs. The (b)(7)(F) then observed the plant employees return to the first lamb and restrain it. The (b)(7)(F) observed a plant employee use a HHCBD to attempt to apply a second stun to the first lamb, but the HHCBD mis-fired and did not contact the lamb. The plant employee then cleared and reloaded the HHCBD and attempted to stun the lamb, but the HHCBD mis-fired a second time and did not contact the lamb. A second plant employee retrieved up a back-up HHCBD and applied a stun attempt that effectively rendered the lamb insensible. The (b)(7) and the (b)(7)(F) observed the dressed head of the lamb that was not effectively stunned on the first attempt and observed that there were two penetrating stun holes in the skull. The path and location of the penetrating holes indicated that the placement of the stun attempts was outside of the acceptable target area. After the lamb was effectively stunned, the (b)(7) verified all four lambs were insensible throughout the bleeding process, then applied US Reject tag number B45025118 to the stun box. Denver District office was contacted via supervisory channels.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44993+P44993	Musa Halal Slaughter House, LLC	JAQ3811065529G	29JUN2020			Finalized	June 29, 2020 Assessment and Verification Review of the Robust Systematic Approach task to the Humane Handling and Slaughter at Musa Halal Slaughter House, LLC. Musa Halal Slaughter House is a low volume Halal Ritual Slaughter establishment, and at times, perform Kosher Exempt slaughter, conducting Federal Inspection and Custom Exempt slaughter of cattle, goat, and sheep, in compliance of 9 CFR 313. Per assessment and review on June 19, 2020, it has been determined that there is not a Robust Humane Handling and Slaughter plan in place at this time. Humane Handling and treatment of Livestock is included in the SSOP checklist without the benefit of a written Robust Systematic plan in place. (b) (6) (b) (6) (b) (6) USDA, FSIS, ADO85, Tampa Circuit 33
M44993+P44993	Musa Halal Slaughter House, LLC	JAQ4407074830G	30JUL2020			Finalized	July 30, 2020 Assessment and Verification Review of the Robust Systematic Approach task to the Humane Handling and Slaughter at Musa Halal Slaughter House, LLC. Musa Halal Slaughter House is a low volume Halal Ritual Slaughter establishment, and at times, performs Kosher exempt slaughter of cattle, goat, and sheep, in compliance of 9 CFR 313. Per assessment and review on July 16, 2020, it has been determined that there is not a Robust Humane Handling and Slaughter plan in place. Humane Handling and treatment of Livestock is included in the SSOP checklist without the benefit of a written Robust Systematic plan in place. (b) (6) (b) (6) USDA, FSIS, ADO85, Tampa Circuit 33
M44993+P44993	Musa Halal Slaughter House, LLC	JAQ1814093101G	01SEP2020			Finalized	September 01, 2020 Assessment and Verification Review of the Robust Systematic Approach task to the Humane Handling and Slaughter at Musa Halal Slaughter House, LLC. Musa Halal is a very low volume Halal Ritual Slaughter establishment, and at times, also performs Kosher Religious exempt slaughter of cattle, goat, and sheep, in compliance of 9 CFR 313. Per assessment and review on August 25, 2020, it has been determined that there is not a Robust Humane Handling and Slaughter plan in place. Humane Handling and treatment of Livestock is included in the SSOP Checklist without the benefit of a written Robust Systematic Approach plan. (b) (6) (b) (6) (b) (6) USDA, FSIS, ADO85, Tampa Circuit 33

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M44993+P44993	Musa Halal Slaughter House, LLC	JAQ2608095323G	23SEP2020			Finalized	September 23, 2020 Assessment and Verification Review of the Systematic Approach task to the Humane Handling and Slaughter at Musa Halal Slaughter House, LLC. Musa Halal is a very low volume Halal Ritual Slaughter establishment, and at times, will perform Kosher religious exempt slaughter of cattle, goat, and sheep, in compliance with 9 CFR 313. Per assessment and review performed on September 23, 2020, it has been determined that there is a not a Robust Humane Handling and Slaughter plan in place. Humane Handling and treatment of Livestock in included in the SSOP Checklist without the benefit of a written Robust Systematic Approach plan. (b)(6) USDA, FSIS, ADO85, Tampa Circuit 33
M44999+V44999	Brush Meat Processors LLC	PPT4910065416G	16JUN2020			Finalized	Humane handling remains robust at Brush Meat Processors.
M44999+V44999	Brush Meat Processors LLC	PPT4312074124G	24JUL2020			Finalized	Humane handling remains robust.
M44999+V44999	Brush Meat Processors LLC	PPT1412094418G	18SEP2020			Finalized	Humane handling remains robust at Brush Meat Processors.
M45099+P45099+V45099	Responsible Transportation LLC	VOT1314085314G	14AUG2020			Open	(b)(6) (b)(6) met with (b)(6) (b)(6) to discuss her findings after completing a review of the written Thunder Ridge Humane Handling program. He was informed that on August 11, 2020 (b)(6) completed the monthly Verification of a Robust Systemic Approach Task. (b)(6) reviewed all records generated since 6/30/2020. Based upon all of the records reviewed, (b)(6) determined that the company is maintaining and implementing a robust humane handling program.
M45142+V45142	Mike's Meat Market, LLC	FOZ4710062516G	16JUN2020			Finalized	Mike's Meats does not wish to have a written approach to robust humane handling at this time.
M45142+V45142	Mike's Meat Market, LLC	FOZ5215073527G	27JUL2020			Finalized	Mike's Meats does not wish to have a written approach to robust humane handling at this time.
M45142+V45142	Mike's Meat Market, LLC	FOZ5111080619G	19AUG2020			Finalized	Mike's Meats does not wish to have an written approach to robust humane handling at this time.
M45142+V45142	Mike's Meat Market, LLC	FOZ2012095918G	18SEP2020			Finalized	Mike's Meats does not wish to have a written approach to robust humane handling at this time.
M45200+V45200	Makaweli Meat Company	FUS3716073013G	13JUL2020			Finalized	Discussed with Tim Nunes the Robust Systematic Approach to Humane Handling has not yet been implemented. Response is the same as previous month, as operations become more consistent they are interested in completing an RSA.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M45200+V45200	Makaweli Meat Company	FUS4814081626G	26AUG2020			Finalized	Telephoned Tim Nunes to discuss future operations and Humane Handling. A Robust Systematic Approach to Humane Handling has not yet been implemented. Response is the same as last month, as operations pick up they are interested in completing an RSA, understand the benefit, and will work on completing one in the future. Currently, the establishment is dark with no scheduled slaughter operations until orders come in for product.
M45200+V45200	Makaweli Meat Company	FUS3520094203G	03SEP2020			Finalized	Met with Tim Nunes to discuss a Robust Systematic Approach to Humane Handling. An RSA has not yet been implemented. Response is the same as previous months, as operations become more consistent they are interested in completing an RSA, do understand the benefit, and will work on completing one in the future. As of this date no scheduled slaughter operations after this weeks processing is complete.
M45261	FM Meat Products Limited Partnership	LXG1016063110G	10JUN2020			Finalized	FM Meat's (M45261) written animal handling program was reviewed. The humane handling records (Animal Handling Audit Forms and associated corrective actions) generated by this program were reviewed. The plant was also observed implementing its humane handling plan over several slaughter days. The procedures observed and documentation reviewed follow the establishment's robust systematic approach and comply with humane handling regulations. The information reviewed and animal handling observed met the criteria for a robust systematic approach to humane handling. This determination was made using the "Elements of a Robust Systematic Approach To Humane Handling and Slaughter" found in Attachment 3 of FSIS Directive 6900.2. The plant has been notified that because it has a robust systematic approach to humane handling, the associated animal handling plan, corrective actions, and records produced will be subject to monthly verification reviews. If the verification review shows that the establishment is not implementing the robust systematic approach plan, the robust status may be removed. FM Meats was encouraged to maintain its Robust Systematic Approach to Humane Handling as it may allow the Agency to utilize regulatory discretion in response to an egregious noncompliance.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M45261	FM Meat Products Limited Partnership	LXG5114073 102G	02JUL2020			Finalized	FM Meat's (M45261) written animal handling program was reviewed. The humane handling records (Animal Handling Audit Forms and associated corrective actions) generated by this program were reviewed. The plant was also observed implementing its humane handling plan over several slaughter days. The procedures observed and documentation reviewed follow the establishment's robust systematic approach and comply with humane handling regulations. The information reviewed and animal handling observed met the criteria for a robust systematic approach to humane handling. This determination was made using the "Elements of a Robust Systematic Approach To Humane Handling and Slaughter" found in Attachment 3 of FSIS Directive 6900.2. The plant has been notified that because it has a robust systematic approach to humane handling, the associated animal handling plan, corrective actions, and records produced will be subject to monthly verification reviews. If the verification review shows that the establishment is not implementing the robust systematic approach plan, the robust status may be removed. FM Meats was encouraged to maintain its Robust Systematic Approach to Humane Handling as it may allow the Agency to utilize regulatory discretion in response to an egregious noncompliance.
M45261	FM Meat Products Limited Partnership	LXG2910081 506G	06AUG2020			Finalized	FM Meat's (Est. M45261) written animal handling program was reviewed on 8/6/20. The humane handling records (Animal Handling Audit Forms and associated corrective actions) generated by this program were reviewed. The plant was also observed implementing its humane handling plan over several slaughter days. The procedures observed and documentation reviewed follow the establishment's robust, systematic approach and comply with humane handling regulations. The information reviewed and animal handling observed met the criteria for a robust, systematic approach to humane handling. This determination was made using the "Elements of a Robust Systematic Approach To Humane Handling and Slaughter" found in Attachment 3 of FSIS Directive 6900.2. The plant has been notified that because it has a robust systematic approach to humane handling, the associated animal handling plan, corrective actions, and records produced will be subject to monthly verification reviews. If the verification review shows that the establishment is not implementing the robust systematic approach plan, the robust status may be removed. FM Meats was encouraged to maintain its Robust Systematic Approach to Humane Handling as it may allow the Agency to utilize regulatory discretion in response to an egregious noncompliance.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M45261	FM Meat Products Limited Partnership	LXG0614093 609G	09SEP2020			Finalized	FM Meat's (M45261) written animal handling program was reviewed. The humane handling records (Animal Handling Audit Forms and associated corrective actions) generated by this program were reviewed. The plant was also observed implementing its humane handling plan over several slaughter days. The procedures observed and documentation reviewed follow the establishment's robust systematic approach and comply with humane handling regulations. The information reviewed and animal handling observed met the criteria for a robust systematic approach to humane handling. This determination was made using the "Elements of a Robust Systematic Approach To Humane Handling and Slaughter" found in Attachment 3 of FSIS Directive 6900.2. The plant has been notified that because it has a robust systematic approach to humane handling, the associated animal handling plan, corrective actions, and records produced will be subject to monthly verification reviews. If the verification review shows that the establishment is not implementing the robust systematic approach plan, the robust status may be removed. FM Meats was encouraged to maintain its Robust Systematic Approach to Humane Handling as it may allow the Agency to utilize regulatory discretion in response to an egregious noncompliance.
M45314	Korte Meat Processing Inc.	LDR5513062 230G	30JUN2020	04C02	Livestock Humane Handling	Finalized	Humane Handling MOI for Korte Meat Processing Date: 6/30/2020 Attendees: Owners Dave Korte and Kyle Korte and (b)(4) (b)(6) (b)(7)(C) During slaughter operations at Korte Meat Processing on 6/30/2020 at approximately 1:00pm, Owner Kyle Korte informed (b)(6) (b)(7)(C) of a deceased swine in the holding pen. The pens had been inspected for other humane handling tasks prior to slaughter beginning. Prior to and during slaughter operations there were no humane handling violations observed. During antemortem performed on the swine at approximately 10:00am it was observed that the swine had ample room to move and lay down in the pen, water was available, there was no overcrowding, no extreme heat, properly sheltered from inclement weather and no dangerous surfaces. Owner Kyle Korte then removed the deceased swine from the pen and cut into the core muscle groups to apply denaturant. The expired swine was then placed with other inedible material and loaded onto the rendering truck.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M45401+V45401	Triple C Meats	LZE1315074220G	20JUL2020			Finalized	<p>From: (b)(6) (b)(6) - FSIS (b)(6) Sent: Thursday, July 9, 2020 3:54 PM To: FSIS - FO/DO50/SVMO <(b)(6)> @usda.gov> Cc: Mazurczak, (b)(6) (b)(6) (b)(6) (b)(6) @usda.gov>, (b)(6) (b)(6)</p> <p>[External] inclement weather. Hello everyone, with the temperatures in the 80's and 90's for the foreseeable future, it is a good time to reiterate FSIS' expectations regarding inclement weather for livestock and poultry to establishment management and verify that the establishment is staying vigilant and implementing appropriate procedures to ensure the health and welfare of their animals. Hogs and chickens are especially sensitive to high temperatures. It doesn't take long for chickens to get heat stressed if out in direct sun and in cages that are overcrowded, even if the ambient temperature is only in the 70's. Please feel free to contact me or (b)(6) Dilger if you have any questions or concerns. Thanks, (b)(6) (b)(6) (b)(6) Office of Field Operations Food Safety and Inspection Service, USDA Chicago District Office 1919 South Highland Ave., Suite 115C Lombard, IL 60148 Office: (630) 620-0735 Cell: (b)(6) (b)(6)</p>
M45572+P45572	Ozark Meats Inc	LJF4312063005G	05JUN2020			Open	<p>Recently after inspected hours and while custom exempt product was being processed an establishment employee suffered a partial thumb amputation while using the band saw. Establishment management reports the blood was cleaned and no product was affected. As a reminder SSOP implementation and monitoring is required during inspected, retail exempt and custom exempt processing. There were no notes made on the date of the incident to document proper cleaning and product disposition. There are no specific procedures in establishment GMP or SSOP documents covering human blood spills and clean up. OSHA has information to help guide proper procedures for meat processing plants. This type of documentation following the OSHA guidelines could be very valuable to assure that all products produced have not been contaminated by human blood borne pathogen exposure.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M45629+V45629	Andy's Meats Inc.	DJP1814061104G	04JUN2020	04C02	Livestock Humane Handling	Finalized	<p>On June 3, 2020 around 9:30 AM, a heifer got loose while being unloaded from a trailer at Andy's Meats. She was loose on the establishment property for about 30 minutes before she was captured. The door on the building is wider than the trailers usually used to haul the cattle and the opened door of the trailer is used to fill in the gap. In this case, according to those present, the heifer kept going back into the trailer and wouldn't go in through the small door leading to the cattle pens in the barn. In order to keep her from reentering the trailer, they closed the trailer door and then closed the overhead door on the building. However, the door on the building is operated by an electric opener and doesn't move particularly fast. Before the overhead door was completely closed, the heifer saw the opening and got her head into it, lifted the door and got outside. The heifer suffered no injuries and no people were harmed. In a letter dated June 3, 2020, (b)(6) said that they had talked to Andy about the problem and that he would put more gates in the cattle unloading area to help guide the cattle to the door to enter the cattle pens and to prevent access to the building door to get outside. We also discussed this concern at the weekly meeting held June 4 with (b)(6) Board, Plant Manager Andy Zubek and (b)(6) (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M45856+V45856	HyLife Foods Windom, LLC	ODB0917070824G	24JUL2020	04C02	Livestock Humane Handling	Finalized	<p>On Friday, 7/24/2020 at 12:30pm, I met with establishment management to discuss the establishment's Animal Well-Being Plan regarding the 24-hour feed rule for livestock. Meeting attendees included (b)(6) and (b)(6). (b)(6) discussed that some of Wednesday's hogs were held over into Thursday, 7/23. I noted during antemortem on Thursday that several pens of hogs would probably be held over 24 hours. I visited the yards after giving USDA breaks, and found the establishment in the middle of pen 18 at 8:40am. When I asked if the hogs had been fed, I was informed that they had not because the pen card said 8:37am on 7/22 and they started the pen at 8:30am. About 60 head were out of the pen at 8:40am, but the remaining hogs were still in the pen. There is no statement in the establishment's Animal Well-Being Plan regarding when the 24-hour holding window starts. A trailer could become a holding pen if parked on site and left for an extended period before unloading. The unloading pens can become holding pens if hogs are left for an extended period before weighing. Hogs are occasionally left in the unloading pens for extended periods if there has been a break down. A few times I have also seen them left in these pens overnight. In this case, the time on the pen card could be hours after the hogs' arrival. The establishment must ensure the 24-hour requirement is being met and there should be documentation available to support this. We also discussed that if hogs are fed immediately prior to slaughter, they may not all have access to the feed. Mitch and (b)(6) discussed and said the establishment will use the docking time as the beginning of the 24-hour period. The docking time will be documented on the trucker remittance form, which will be available to USDA upon request. Tim said the Animal Well-Being Plan will be updated, effective Monday.</p>
M45858	Puget Sound Processing, LLC	QSV3615063623G	23JUN2020			Finalized	<p>Monthly humane handling meeting 1. One humane handling issue. A customer assisted in the unloading of animals. This did not rise to the level of a non-compliance but it was noted and discussed that the customer moved the animals with more intensity than what is usually observed at PSP. After discussing with the establishment, the establishment decided to no longer allow customers to participate in unloading of animals. No recurrences have been noted. 2. Establishment continues to properly implement their humane handling plan. 3. Josh (slaughter lead) reconfigured the offload chute. The new configuration has reduced corners and visual deterrence to the beef moving through the chute without stopping. Seems to be working well.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M45858	Puget Sound Processing, LLC	QSV4709070 517G	17JUL2020			Finalized	Humane handling meeting: Establishment continues to implement their humane handling plan appropriately. Pens, alleyways, and knocking box all appear in good repair. Head audits are being performed and show consistent proper stunning. Keep up the good work. Thank you.
M45858	Puget Sound Processing, LLC	QSV0612082 306G	06AUG2020			Finalized	August Humane Handling meeting: Establishment continues to implement its Humane Handling program. Review of records and observation of humane handling are supportive of a well functioning robust systematic humane handling plan. Continue to keep up the good work. Thanks (b)(6)
M45858	Puget Sound Processing, LLC	QSV4012090 401G	01SEP2020			Finalized	September Humane Handling Meeting: No humane handling NRs or issues over the last month. Establishment continues to implement the humane handling plan as written. Review of head audits shows continued consistent appropriate placement of knocking devices. Observation of stunning and bleeding was consistent with the plan. No issues at this time. Thank you
M45948	Ida-Beef LLC	AKL5719060 830G	30JUN2020			Finalized	On June 30, 2020 I reviewed the Ida-Beef, LLC M45948 Humane Handling Program and associated records for the month of June 2020. I reviewed several days' randomly selected Robust Humane Handling Program documents. The program is current, active, up-to date, and immediately available to IPP. My direct observations of the implementation humane handling during the past week were consistent with robust humane handling program requirements.
M46006	AZ Grass Fed Beef	FMP1716065 726G	26JUN2020			Finalized	ROBUST SYSTEMATIC HUMANE HANDLING VERIFICATION On 6/26/2020 (b)(6) Conducted a verification of a robust systematic approach humane handling at AZ Raised Beef Est. 46006 located at 1333 South Road 1 West Chino Valley AZ 86323 Systematic Approach to Humane Handling and Slaughter and all associated documents and records to which, I found all to be in compliance. I had no issues of concern to discuss at this time, I met with Management and asked if any changes were made to the program since the last monthly review no changes have been made, a written copy of this MOI was given to management.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46006	AZ Grass Fed Beef	FMP3011071 024G	24JUL2020			Finalized	On July 24, 2020 At 0900hrs, I (b)(6) conducted a systematic and robust inspection of cattle and all associated documents and found all cattle and documents At Arizona Raised Beef establishment #46006 in Chino Valley. I found all to be in compliance with FSIS Directive 6900.2 CFR Part 313 Regulatory Requirements for Humane Slaughter of Livestock. Upon completion of this task I discussed all my findings with plant Manager Mr. Ty Wick and provided a copy of this MOI.
M46006	AZ Grass Fed Beef	FMP4113091 630G	30SEP2020			Finalized	ROBUST SYSTEMATIC HUMANE HANDLING VERIFICATION On 9/30/2020 (b)(6) Conducted a verification of a robust systematic approach humane handling at AZ Raised Beef Est. 46006 located at 1333 South Road 1 West Chino Valley AZ 86323 Systematic Approach to Humane Handling and Slaughter and all associated documents and records to which, I found all to be in compliance. I had no issues of concern to discuss at this time, I met with plant owner Mr. Peterson and asked if any changes were made to the program since the last monthly review no changes have been made, a written copy of this MOI was given to management.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46070+P46070	Marble City Meats LLC	KLE5809061605G	05JUN2020	04C02	Livestock Humane Handling	Finalized	<p>DATE: Friday, June 5, 2020 TO: (b)(6) (b)(6)</p> <p>Jackson District Manager FROM: (b)(6)</p> <p>Inspector-In-Charge (b)(6) SUBJECT: (b)(6)</p> <p>Bi-weekly Verification Report (Revised) Date: 6/5/20</p> <p>Marble City Meats, LLC Establishment #M46070, Sylacauga, AL Verification Plan This Food Safety and Inspection Service (FSIS) Verification Plan (VP) is designed to verify that the establishment fully implements the revisions to its humane handling of animals and other corrective actions stated/proffered in the establishment's corrective action responses to its September 9, 2019 Humane Handling failure. Those establishment responses and proffered corrective actions have been utilized to develop this (VP) as stipulated in the verification activities below. This VP will be utilized by Inspection Program Personnel (IPP) and the Jackson District Office to evaluate the effectiveness of the revisions and corrective actions in assuring future regulatory compliance. The establishment was issued a Notice of Suspension on September 9, 2019. The establishment was placed into Abeyance on September 12, 2019. This FSIS Verification Plan (VP) identifies the establishment's proffered corrective action statements, the relevant regulatory requirement(s) for each, and the PHIS Task under which FSIS officials will verify the implementation and effectiveness of each proposed corrective action. Revision- the establishment entered a period of Voluntary Suspension of Federally Inspected Slaughter while in the Abeyance period, referenced above. Upon request to resume inspected slaughter activities, the establishment has requested an alteration in the proffered corrective actions, to eliminate .22 caliber stunning as a backup and has proffered written intent to utilize electrical stunning of swine as a primary stun method and/or a captive bolt as an alternative stunning method. The following Verification Plan steps have been so modified to reflect these changes. These tasks can be performed as a directed task if the task is not a routine task scheduled on the Task calendar in PHIS. Handling of Livestock Issue/Action Plan: Verify that the establishment utilizes an SOP to not accept hogs with an "atypical head formation". Regulations: 9 CFR § 313.15(a)(1), 9 CFR § 313.15(a)(3), 9 CFR § 313.30(a)(1), 9 CFR § 313.30(a)(3), PHIS Task: HATS CATEGORY VIII (8) Findings: On Friday, June 5, 2020 establishment slaughtered one (1) Market hog. Based upon Direct observation of (b)(6) the animal slaughtered was within acceptable parameters of establishments SOP for not accepting atypical head formation. Issue/Action Plan: Verify that the establishment maintains and utilizes an electrical stunning device and/or a captive bolt stunning device for 1st stun effectiveness, and that both stun devices are maintained</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>near the stun area during stunning operations. Regulations: 9 CFR § 313.30(a)(1), 9 CFR § 313.30(a)(3), 9 CFR § 313.15(a)(1), 9 CFR § 313.15(a)(3) PHIS Task: HATS CATEGORY VIII (8) Findings: Based upon verification activities, stun devices were maintained near the stunning area in the slaughter room during stunning and slaughter operations. Furthermore, Establishment performed 1st stun effectiveness with Electric stun device; the backup stun device was not needed. Issue/Action Plan: Verify that the establishment is utilizing and completing the "Testing of Electric Stun..." Log, as stated in their revised and newly proffered corrective actions. Regulations: 9 CFR § 313.30(a)(1), 9 CFR § 313.30(a)(3), 9 CFR § 313.30(b)(3) PHIS Task: HATS CATEGORY VIII (8) Findings: Based upon direct observation establishment performed electric stun testing with an amperage voltage meter. Establishment tested the Ohms resistance by testing the plug pins against each other. All readings were clear. Establishment also documented this being performed on the Electric Stunner Pre-Operational Test Check log. Issue/Action Plan: Verify that the stun operators are trained and have successfully passed the establishment's testing, prior to the stun operator being allowed to resume the actions of stunning. Regulations: 9 CFR § 313.30(a)(1), 9 CFR § 313.30(a)(3), 9 CFR § 313.30(b)(1), 9 CFR § 313.15(a)(1), 9 CFR § 313.15(a)(3), 9 CFR § 313.15(b)(1)(iv) PHIS Task: HATS CATEGORY VIII (8) Findings: Establishment owner Matthew Lawrence successfully took and passed the required testing material. Test was taken on 5/4/2020 at 5:21pm and was proctored by establishment employee (b)(6) no additional employees have taken training course. Issue/Action Plan: Verify that the establishment has verifiable procedures for stun weapon cleaning, maintenance, and charge selection and usage and verify that electrical stun device is routinely cleaned and maintained and logged on the newly submitted B&D Electric Stun "Cleaning Record" Log. Regulations: 9 CFR § 313.15(b)(1)(iv), 9 CFR § 313.15(b)(1)(ii), 9 CFR § 313.30(b)(2), 9 CFR § 313.30(b)(3) PHIS Task: HATS CATEGORY VIII (8) Findings: Based upon review of Equipment Cleaning and maintenance records, Establishment performed and documented necessary maintenance on 6/5/20 For Electric Stunner and Captive Bolt. Issue/Action Plan: Verify that the establishment has provided and posted stunning "landmark charts" and that such are clearly posted in slaughter room and near stun area. Regulations: 9 CFR § 313.30(a)(1), 9 CFR § 313.30(a)(3), 9 CFR § 313.15(a)(1), 9 CFR § 313.15(a)(3). PHIS Task: HATS CATEGORY VIII (8) Findings: Based upon direct visual observation, Establishment placed two (4) landmark charts in the</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							slaughter room near the knocking box. Two of the four charts were the landmark charts from previous proffered material before the revision procedures for Humane Euthanasia of Beef located on the wall near the scalding, Anatomical site for Livestock Euthanasia. The new Landmark charts for the correct placement for Electric stunning was place on the Southeast wall near the slaughter exit door. Summary/Recommendation: Based on the plants adherence to their revised corrective action plan and regulatory compliance, Inspection personnel recommend the abeyance continue without any further action at this time. Inspection program personnel will perform the PHIS Inspection Task to verify the adequacy and effectiveness of the establishments Humane Slaughter program including all procedures specified therein. Inspection program personnel will perform the PHIS Inspection Task to verify the adequacy and effectiveness of the establishment's Humane Slaughter program including all procedures specified therein.
M46070+P46070	Marble City Meats LLC	KLE2807063619G	19JUN2020	04C02	Livestock Humane Handling	Finalized	On Friday, June 19, 2020 at 6:50am, while (b) Brodrick Quick and (b)(6) (b)(6) were observing establishment owner Matthew Lawrence performing slaughter operations on a market hog, Inspection personnel observed animal regaining consciousness and vocalizing during the sticking step. The establishment initially stunned a hog with a head then heart electrical stun, which rendered the animal insensible. The animal subsequently regained consciousness. The establishment then did not re-stun but rather stuck the conscious animal until it bled out. That was only animal for federal slaughter today. IIC tagged stun box with US REJECT TAGG # B-45 308605.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46071+V46071	SEABOARD TRIUMPH FOODS	OPT4301094427G	27SEP2020			Open	<p>On September 25, 2020 at approximately 00:03 hours while on my way to perform antemortem inspection, I observed an employee driving hogs from the drive alley into the circle pan hitting the hogs with increasing aggression with the plastic paddle. I immediately tried to stop the employee from continuing his unacceptable action by yelling several times to stop with no success. I observed that the employee struck the hogs about five to six times using aggressive force. The area of contact was the hog's back half. At no point according to my observation the employee stroke the animal on the face nor did I observe the employee raising the plastic paddle above his shoulder or used more than one hand on the paddle; however, there was vocalization from the hogs. The utility employee tried to stop this employee from continuing to hit the hogs. At this point the employee threw the plastic paddle, and the canvas sort board down the alley away from the hogs. Then Superintendent Codi Mozingo jumped over the gate to ensure no harm occurred to the hogs, and the employee walked away. I summoned Mr. Mozingo and informed him of pending documentation, and he notified me that the employee was immediately suspended. During the incident Butinas were stopped for company break, and I proceeded to notify my (b)(6) (b)(6) immediately stopped the harvest line while we discussed whether or not it was egregious and his opinion, although serious, did not rise to the level of egregious. (b)(6) (b)(6) went to the USDA office and notified (b)(6) (b)(6) of the observation. Second shift management team brought the video of the incident to the USDA office for viewing, in which the observation of the incident is confirmed. This MOI is being sent to District Management Team to determine final action, and disposition of the incident.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46071+V46071	SEABOARD TRIUMPH FOODS	OPT0221092430G	30SEP2020			Finalized	<p>Attendees: (b)(6) Manager. On 09/28/2020, (b)(6) provided FSIS with documentation showing establishment preventative measures taken regarding of the Humane Handling incident from 09/25/2020. I reviewed the establishment Humane Handling Corrective Action, in which establishment stated: FSQA doubled hog movements audits for 24 hours, documentation of this audits was presented for review and verified. All employees retrained on proper paddle usage, documentation of the training was presented for review. The Establishment consulted (b)(6) (b)(6). His recommendation included a screen shot that shows where a potential problem may occur or have occurred. Livestock handlers should take precautions to not interfere with moving of animal in the driveway and keep handlers out of this area as much as possible. A copy of this MOI will be given to the establishment management and a copy will be placed in the government file.</p>
M46085+P46085	Stevens Abattoir Inc.	CXM3812061026G	26JUN2020			Finalized	<p>After review of the humane handling practices, written humane handling plan, and associated records derived from production during the month of June, it is my opinion that S (b)(6) continues to implement a robust systematic approach to humane handling. As such, the associated plan, corrective actions, and records produced will be subject to ongoing verification reviews. A robust status designation may be revoked if future verification reviews determine that the establishment is not implementing the required components of a robust systematic approach to humane handling. In such an instance, robust status may be reinstated if the establishment brings its program back up to robust standards as determined by Inspection Program Personnel (IPP). The above information was conveyed verbally to (b)(6) on 06/26/2020. Respectfully submitted, (b)(6) (b)(6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46240	Light Hill Meats, LLC	MKE2013060518G	18JUN2020	04C02	Livestock Humane Handling	Open	<p>Stun Failure at Light Hill Meats M46240 6/16/2020 At 0755 hours on this date, a large Angus Bull (approximately 2000lb) was brought into the kill floor stun chute to be render unconscious. A rope halter was applied to animals head and tied to stun box by employee . Two shots were fired from a .357 rifle using 158 grain soft point ammunition. After Shots were fired, FSIS observed animal was standing (conscious) with head held upward. Animal did not make any vocalization. Kill floor employee had to proceed to front office to get extra .357 ammunition to finalize the stun. Employee reloaded rifle and fired one additional shot before the animal was render unconscious. A fourth security shot was fired after the animal was observed down. FSIS applied US Reject Tag # B37373740 to stun chute and notified Light Hill Meats Employees Mr. (b)(6) [REDACTED] was notified immediately</p>
M46292	KB Quality Meats	ASX2114072408G	08JUL2020			Finalized	<p>This MOI summarizes the performance of the monthly verification of a robust systematic approach for livestock humane handling and slaughter. Establishment #46292 KB Quality Meats in Blair, Nebraska, has a written systematic plan. The information and data provided for review were sufficient to make a determination that the establishment has maintained their systematic approach. No major changes have taken place in the program since the last review in June 2020.</p>
M46297	Lockhart Meat Company	CPO2808071801G	01JUL2020			Finalized	<p>A routine review of the Company's humane handling program and all associated Establishment monitoring records was performed. At this time, Lockhart Meat Company is operating under what would be considered a systematic and robust approach to humane handling.</p>
M46297	Lockhart Meat Company	CPO5007072421G	21JUL2020			Finalized	<p>A routine review of the Company's humane handling program and all associated Establishment monitoring records was performed. At this time, Lockhart Meat Company is operating under what would be considered a systematic and robust approach to humane handling.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46339+P46339+V46339	Tejas Premium Meats, LLC	AEO5813091619G	19SEP2020			Finalized	<p>On September 19, 2020 at approximately 13:20, while I was performing post mortem inspection at the head station, I observed a steer that escaped the knock box. The steer was up and running while an employee jumped on its back and knocked the animal with the captive bolt instrument. Once on the ground, they gave it a secondary knock and stuck the animal for it to bleed out. Production was stopped and U.S Reject tag #B37424566 was applied to the knock box. After having discussions with (b)(6) (b)(6) he explained to me that the employee properly knocked the steer and verified that it was rendered unconscious by looking at the dilated eyes/breathing before being released from the restraint. Once laying on the platform, the operator knocked another animal before noticing that the animal he knocked before, stood up and made his way out through a swinging door that leads to the slaughter floor. I notified (b)(6) of the incident and he told me to leave the area tagged and to perform a post mortem exam on the skull to verify what the establishment had discussed with me. I can confirm that the skull had 3 holes which is consistent with what the establishment had explained to me. The establishment does have a Humane Handling Robust Systematic Approach.</p>
M46351	Meatworks	KJR4313081917G	17AUG2020			Open	<p>While performing Livestock Humane Handling facilities category task the following issue was observed: a screw was protruding by approximately 2.5 inches in the entrance to the live weight scale. The screw is perpendicular to the ground and placed in a part of the pens that livestock frequently walk on. This poses a humane handling risk because an animal could step on the screw. Additionally, this issue represents noncompliance with 9 CFR 313.1(a), which states, "Livestock pens, driveways and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals. Loose boards, splintered or broken planking, and unnecessary openings where the head, feet, or legs of an animal may be injured shall be repaired."</p>
M46354	Cruse Meat Processing, LLC.	GTV5008064010G	10JUN2020			Finalized	<p>After my review of Cruse Meats robust, systematic written plan, records and observations of swine slaughter on 6/10/20, it appears that the establishment continues to follow and implement the written, robust systematic approach to humane handling as designed. All records were current and readily available. Plant management needs to review the Humane Handling Plan this year as it was last reviewed in April of 2019. I did inform plant management of my findings.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46407	Open Range Beef, LLC	LPN5012095701G	01SEP2020			Finalized	This MOI is issued to inform management at Open Range Beef, Establishment M46407, that a review of the Robust Humane Handling Program has been completed for the establishment. There have been no humane handling events in the past month. The system continues to meet the expectations of a robust systematic approach to humane handling based upon the review and observations conducted during the week of 9-1-2020.
M46419+V46419	Brother's Custom Processing Inc.	HNT3211062515G	15JUN2020			Finalized	At approximately 0955 hours (b)(6) (b)(6) talked met with Ms. Angie Reish, Owner, Est. 46419 Brothers Processing. (b)(6) asked (b)(6) Brothers Processing had made any changes to the written Humane Handling program in the last 30 days. Ms. Reish stated "No" that no changes had been made to the humane handling program. (b)(6) observed (b)(6) stun two large steers. (b)(6) used a 12 gauge shotgun to render the steers insensible with a single application of the stunning device.
M46419+V46419	Brother's Custom Processing Inc.	HNT1713070327G	27JUL2020			Finalized	On July 22nd (b)(6) (b)(6) met with (b)(6) of Brothers Processing. It was asked if there were any changes made to the humane handling program for Brothers Processing Estab#46419. There have been no changes made and the establishment does not meet the criteria for a robust humane handling program at this time.
M46433	SeraTec Inc.	VGf5510085028G	28AUG2020			Finalized	On August 28, 2020, I, (b)(6) (b)(6) reviewed SeraTec's (Est. M46433) humane handling program and associated records. The records for the month of August are complete and the written program is being implemented adequately. The establishment has maintained a robust systematic approach to humane handling for the month of August. The establishment will continue to be subject to monthly verification reviews of the associated plan, corrective actions, and records in order to maintain the robust status. The robust status designation may be removed if future verification reviews show that the establishment is not implementing the robust systematic approach.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46433	SeraTec Inc.	VGF5009094 528G	28SEP2020			Finalized	On September 24 and 25, 2020, I, (b)(6) reviewed SeraTec's (Est. M46433) humane handling program and associated records. The written program and humane handling records were available for review. On September 29, 2020, I confirmed that the humane handling training occurred for the month of September. The humane handling program is being implemented adequately. The establishment has maintained a robust systematic approach to humane handling for the month of September. In order to maintain the robust status, the establishment will continue to be subjected to monthly verification reviews of the associated plan, corrective actions, and records. The robust status designation may be removed if future verification reviews show that the establishment is not implementing the robust systematic approach.
M46498+P46 498	Westminster Meat Packing Inc.	YKB0712072 423G	23JUL2020			Finalized	July 23rd, 2020 It is the responsibility of the establishment to engage in humane handling practices and provide the basic needs of the livestock entering the premises for immediate slaughter and those being held over for a period of time while at the facility before slaughter takes place. This was an agreement that was entered into and was signed by Westminster Meat Packaging Inc. to continue operating under federal inspection by USDA. The establishment must consider the number of livestock in the holding pens and the amount of water that is available. Several examples of not meeting USDA regulations for humane handling would be 1. Shutting off the valve that supplies water to the automatic watering stations inside the barn. 2. Having two troughs that hold 60-gallons of water each, for approximately 50 head of cattle or several hundred lambs, goats, and sheep to share. Manually filling the troughs several times during the production day is not considered and adequate supply of water for the number of livestock present. It is extremely important to have a source of water available to livestock, which is continuous and without fail, especially when livestock are held outside in temperatures that range in the upper 80's to mid-90's during the summer months. The sheep are typically not shorn and there is no covering over the outside enclosure to provide relief from the exposure to the sun. Lack of water, heat stress and death of livestock from being exposed to adverse elements is an unacceptable practice by any standards. (9 CFR 313.1 (c) and 313.2 (d) (1) discusses the topic of inclement weather and adverse conditions. A prudent establishment would engage in making every effort to maintain the health and wellbeing of the livestock for which they have contracted to care for as per the signed agreement with USDA. These efforts could assist in the prevention of increased enforcement actions.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46578+P46578	Ram Country Meats	QGB5311080703G	03AUG2020			Finalized	On July 28th (b) (6) (b) (6) (b) (6) reviewed establishment data for Ram Country Meats Est#46578. Ram Country Meats has not harvested any animals this month. Ram Country Meats Est#46578 does not currently meet the criteria for a robust humane handling program.
M46578+P46578	Ram Country Meats	QGB0810090501G	01SEP2020			Finalized	On August 31st (b) (6) (b) (6) (b) (6) reviewed establishment data for Ram Country Meats Est#46578. Ram Country Meats Est#46578 does not currently meet the criteria for a robust humane handling program.
M46635	Quality Meat, Inc.	MGG2822093422G	22SEP2020			Finalized	Robust Systematic Approach to humane handling is still under consideration.
M46707+P46707	Hartland Abattoir Corp	FMZ5909085511G	11AUG2020			Finalized	While performing the Verification of a Robust Systematic Approach Tasks in PHIS, I, (b) (6) (b) (6) (b) (6) determined the establishment does not maintain a Written Robust Systematic Approach (RSA) to Humane Handling. The establishment is aware that guidance is available if they want to develop a RSA.
M46727	McKimbells Clover LLC	UAN1208063830G	30JUN2020			Finalized	McKimbells Clover LLC., Robust Humane Handling Verification On 6-4-2020, (b) (6) (b) (6) visited McKimbells Clover (#46727) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 1/12/17ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT. ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective actions and their monitoring document it was determined that they DO NOT meet the criteria for a Robust Program, at this time
M46727	McKimbells Clover LLC	UAN0810070031G	31JUL2020			Finalized	McKimbells Clover LLC., Robust Humane Handling Verification On 7-16-2020, (b) (6) (b) (6) visited McKimbells Clover (#46727) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 1/12/17ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT. ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective actions and their monitoring document it was determined that they DO NOT meet the criteria for a Robust Program, at this time

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46822+P46822	M. L. Mitchell & Son Meat Processing	VCN4012063426G	26JUN2020			Finalized	After review of the humane handling practices, written humane handling plan, and associated records derived from production during the month of June, it is my opinion that M.L Mitchell & Son continues to implement a robust systematic approach to humane handling. As such, the associated plan, corrective actions, and records produced will be subject to ongoing verification reviews. A robust status designation may be revoked if future verification reviews determine that the establishment is not implementing the required components of a robust systematic approach to humane handling. In such an instance, robust status may be reinstated if the establishment brings its program back up to robust standards as determined by Inspection Program Personnel (IPP). The above information was conveyed verbally to Ms. Kristi Mitchell (Owner) on 06/26/2020. Respectfully submitted, (b)(6) (b)(6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46877+P46 877	Seven Hills Abattoir	NOA3912064 705G	05JUN2020	04C02	Livestock Humane Handling	Finalized	<p>(b) (6) (b) (6) does not have PHIS access to document this MOI for an egregious inhumane handling incident at Seven Hills Abattoir, M46877. The following is her documentation of the events: Today, June 5, 2020, at approximately 8:50 AM, I, (b) (6) verbally notified Elliot, the establishment kill floor supervisor, that I had taken a regulatory control action in the stunning area for improper stunning resulting in an egregious inhumane treatment of a heifer. I notified plant management that the veterinarian (b) (6) would be contacting the District Office to discuss and recommend the issuance of a notice of intended enforcement (NOIE) action rather than a suspension, unless the DO determines otherwise. I based this decision on the following circumstances: At approximately 8:50 AM today, I observed a heifer on the rail was still conscious. I walked over to the animal and there was still eye tracking movement and breathing. In addition, the heifer's tail was still in an upward position and she was lifting her head back as if she were trying to stand, indicating a righting reflex. I noticed the throat area was moving, trying to vocalize. At this time, the associate immediately reloaded the 25 caliber captive bolt gun, also used for the initial stun, and delivered an effective stun at the back of the head/poll. The animal was then stuck to bleed out. I did not observe the initial stun or shackling. However, examination of the skull revealed that the initial stun, delivered to the front of the head, was in the incorrect location, just to the left of center. The second stun was delivered behind the poll. I observed the consciousness approximately one minute after the animal was pushed on the rail away from the knock box. I placed a "U.S Rejected" tag (#899697) on the entrance to the stunning area and left the stunning area to inform establishment management of this incident and enforcement action taken. My decision to recommend an NOIE to the District Office is because the establishment has a written animal handling program and has effectively implemented a robust systematic approach to human handling resulting in the high rate of compliance exhibited over the last 6 months. The events observed today and recorded above appear to be unintentional random occurrence that resulted in an egregious inhumane handling incident. (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46877+P46877	Seven Hills Abattoir	NOA3214063905G	05JUN2020			Finalized	<p>(b) (6) does not have PHIS access to document this MOI for an inhumane handling incident at Seven Hills Abattoir, M46877. The following is her documentation of the events: Today, June 5, 2020, at approximately 11:30AM, I, (b) (6) verbally notified (b) (6) the establishment production supervisor, of my decision to recommend a suspension of slaughter inspection at Seven Hills Abattoir, establishment M46877. I advised Mr. (b) (6) that I was contacting veterinarian (b) (6) who would contact the District Office about the suspension letter to the establishment. In addition to the previous MOI from today regarding an animal being conscious on the rail due to an ineffective stun, I recommend a suspension due to the following: At approximately 11:15 AM, 25 caliber captive bolt had been used to stun a beef cow. Soon after, I observed the employee who had administered the stun tugging back on the captive bolt. I walked over to observe the situation, and as I climbed the stairs, I saw the animal standing upright and conscious with the captive bolt lodged into its skull. The employee's first reaction was to tug numerous times on the captive bolt to try dislodging it. In a failed attempt, the employee turned to me and asked if he should use the shotgun. I instructed him to use it. He retrieved the readily available 20 gauge shotgun and delivered a successful stun rendering the beef unconscious. With the animal unconscious, I inspected it and noticed that the captive bolt placement on the head was in the correct location. It appeared to be a malfunction of the captive bolt. I questioned an employee about the maintenance of the captive bolt and he indicated the cartridge was not changed. A U.S. Reject Tag #B3089971 was placed on the knock box once the District Office was consulted and they determined it was as suspension. My decision to recommend a suspension of slaughter inspection to the District Office is because the establishment had multiple inhumane incidences today involving stunning. In addition, they have a written animal handling program that was ineffectively implemented due to the continual use of a malfunctioning captive bolt gun as well as lack of an experienced employee performing stunning.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46877+P46877	Seven Hills Abattoir	NOA2512062212G	12JUN2020	04C02	Livestock Humane Handling	Finalized	<p>Today, June 12, 2020, at approximately 9:20 am, I verbally notified Mr. (b)(6) Establishment Manager, of my decision to recommend re-suspending inspection at Establishment M46877. I advised Mr. (b)(6) that I was also contacting our supervisory public health veterinarian, (b)(6) and in turn, the District Office about my recommendations and that the District Office would be following up with a written reinstatement of the suspension to the establishment. I based my decision to on the following: While working the slaughter floor at establishment 46877 at approximately 8:30am I, (b)(6) observed the following: While located behind the gutting area of the kill floor I observed kill floor employee (b)(6) on the platform above the knock box. The bovine in the knock box appeared to be moving around a lot and banging into the box creating lots of noise. This caught my attention and I watched Elliot moving his hand around with a .25 caliber captive bolt device in an attempt to knock the animal. Elliot rendered a knock with the captive bolt gun but the animal did not drop. The animal remained standing with no vocalization but remained agitated (b)(6) came up into the knock box area to assist and reloaded the same captive bolt and attempted a second time to knock the animal. Dante was able to render a successful 2nd attempt with the captive bolt gun. After the animal was shackled and on the rail, I approached the bleed pit to speak with Dante and Elliot about the incident. I questioned them as to whether or not the first attempt made contact with the skull. At this point, they were unsure. We observed the unskinned head and I was able to locate 2 holes in the skull. One hole was low, to the right and above the eye and the other was on target. I asked Dante if the lower right hole was from the first attempt and he stated that it was. I informed them that the head would have to be skinned out for confirmation. I called (b)(6) (b)(6) to inform her of the incident. She instructed me to place a tag on the knock box until the head could be skinned and examined for confirmation. I placed USDA Reject tag B30899664 on the knock box and informed Dante that no more animals could be killed until the head of the animal in question was skinned out and examined to confirm an initial ineffective stun. He notified manager (b)(6) and upon skinning the head it was observed that there were 2 separate holes penetrating the skull. One hole was misplaced above the right eye and slightly low with bruising present and did not penetrate as deeply as the second hole that was in the proper location. Drs. (b)(6) and (b)(6) both verified the incorrect location of the initial stun attempt. Upon verification of the initial ineffective stun, Drs. (b)(6) and Perez-Baum advised establishment owner, Ryan Ford, that due to the establishment being under a Suspension Held in Abeyance</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							and a second stunning effectiveness non-compliance occurring, a reinstatement of the suspension was being recommended to the District Office. (b)(6)
M46910+P46910+V46910	B & R Meat Processing	XXC2608071230G	30JUL2020			Finalized	On 7/30/20, FSIS conducted a Verification of a Robust Systematic Approach at B&R Meat Processing (M46910). After reviewing the establishment's program, I determined that this program does not meet all criteria to be designated as Robust. Records and supporting documentation are not generated to demonstrate that the program is monitored and evaluated periodically, as required. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than an Notice of Suspension.
M46910+P46910+V46910	B & R Meat Processing	XXC2111085919G	19AUG2020			Finalized	On 8/19/20, FSIS conducted a Verification of a Robust Systematic Approach at B&R Meat Processing (M46910). After reviewing the establishment's program, I determined that this program does not meet all criteria to be designated as Robust. Records and supporting documentation are not generated to demonstrate that the program is monitored and evaluated periodically, as required. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than an Notice of Suspension.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M46910+P46 910+V46910	B & R Meat Processing	XXC3209094 417G	17SEP2020			Finalized	On 9/14/20, FSIS conducted a Verification of a Robust Systematic Approach at B&R Meat Processing (M46910). After reviewing the establishment's program, I determined that this program does not meet all criteria to be designated as Robust. Records and supporting documentation are not generated to demonstrate that the program is monitored and evaluated periodically, as required. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue an NOIE, rather than an Notice of Suspension.
M46970+V46 970	307 Meat Company	QKJ5213093 808G	08SEP2020			Finalized	As per the Report of Humane Handling Verification Visit submitted by (b) (6) on 8/19/2020, 307 Meat Company, establishment M46970 does not have a Robust Approach to Humane Handling and Slaughter.
M46970+V46 970	307 Meat Company	QKJ4609091 325G	25SEP2020			Open	Review of 307 Meat Company's systematic approach to humane handling and slaughter revealed that no new components have been added since the DVMS visit of 8/19/2020, which the establishment confirmed. Currently 307 Meat Company, establishment M46970, does not have a Robust Systematic Approach to Humane Handling and Slaughter.
M47028+P47 028	Midsouth Packers, LLC	WBQ211409 5623G	23SEP2020			Finalized	On 9/17/2020, (b) (6) visited Midsouth Packers, Forsyth Ga (M47028+P47028) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective sections and their monitoring document it was determined that they DO HAVE a Robust Program. Per this Notice.
M47104+V47 104	Fort Worth Meat Packers LLC	EQV4010073 828G	28JUL2020			Finalized	A review was completed on Tuesday, July 28th, 2020 on the establishment's humane handling policies. The review concluded that the establishment has in place a robust systematic approach to humane handling. Please contact the IIC if you have any questions.
M47104B+V4 7104B	Fort Worth Meat Packers LLC	SXS4310073 228G	28JUL2020			Finalized	A review was completed on Tuesday, July 28th, 2020 on the establishment's humane handling policies. The review concluded that the establishment has in place a robust systematic approach to humane handling. Please contact the IIC if you have any questions.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M47221	Monte Alto Artisan Meats	WPF311506 4010G	10JUN2020			Open	<p>On 6/10/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M47221. The establishment does not have a written humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are:</p> <ol style="list-style-type: none"> 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. <p>I have provided to the establishment via email, pertinent information about developing a Robust Systematic Approach to Humane Handling program. To date, M47221 does not have a program to demonstrate they have a robust systematic approach to humane handling. Establishment management has expressed interest in developing and implementing a Robust Humane Handling procedure. A monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M47221	Monte Alto Artisan Meats	WPF551007 0909G	09JUL2020			Open	<p>On 7/09/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M47221. The establishment does not have a written humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. I have provided to the establishment via email, pertinent information about developing a Robust Systematic Approach to Humane Handling program. To date, M47221 does not have a program to demonstrate they have a robust systematic approach to humane handling. Establishment management has expressed interest in developing and implementing a Robust Humane Handling procedure. A monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M47221	Monte Alto Artisan Meats	WPF2012080212G	12AUG2020			Finalized	<p>On 8/12/2020, I performed the monthly assessment and verification review of the robust systematic plan for humane handling and slaughter of livestock for establishment M47221. The establishment does not have a written humane handling plan in place. There is no regulatory requirement for a written systematic approach to humane handling. However, an establishment may choose to develop and implement in a robust way a written animal handling program that effectively addresses the four aspects of a systematic approach that FSIS outlined in the 2004 Federal Register Notice. These four steps are: 1. Conduct an initial assessment of where, and under what circumstances, livestock may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter, and of where, and under what circumstances, stunning problems may occur; 2. Design facilities and implement practices that will minimize excitement, discomfort, and accidental injury to livestock; 3. Evaluate periodically the handling methods the establishment employs to ensure that those methods minimize excitement, discomfort, or accidental injury and evaluate those stunning methods periodically to ensure that all livestock are rendered insensible to pain by a single blow; and 4. Respond to the evaluations, as appropriate, by addressing problems immediately and by improving those practices and modifying facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. I have provided to the establishment via email, pertinent information about developing a Robust Systematic Approach to Humane Handling program. To date, M47221 does not have a program to demonstrate they have a robust systematic approach to humane handling. Establishment management has expressed interest in developing and implementing a Robust Humane Handling procedure. A monthly assessment and verification review will continue to be performed by an FSIS Public Health Veterinarian as set out in Notice 34-18.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M47289	Barnard Processing	EWG501208 1524G	24AUG2020			Finalized	<p>MEMORANDUM OF INTERVIEW REGARDING ISSUANCE OF SUSPENSION FOR AN EGREGIOUS SITUATION OF INHUMANE HANDLING OR SLAUGHTER</p> <p>On 08/24/20 approximately 07:40 while performing a livestock human handling task at Est 47289 Barnard Processing, (b)(6) observed the following noncompliance. After the first gunshot with the 22 rifle using 22 hollow point bullets did not produce immediate unconsciousness to the animal, as the animal was still standing and exhibiting eye blinking. I instructed the employee to shoot again. After the second gunshot the animal was still conscious, standing and blinking its eyes. I then instructed the plant employee to shoot the animal a third time, which was effective and rendered the animal unconscious and insensible. I then notified owner Steve Wells I would be taking regulatory control action by applying Reject Tag # B-45 066011 to the knock box and notifying the Springdale District Office of my actions due to the inhumane slaughter of the beef animal. My decision to recommend a suspension to the Springdale District Office is due to the fact you do not have a robust systematic approach to humane handling as evidenced by your failure to utilize the proper caliber of weapon to knock the animal. (b)(6) informed you on your first day of operations August 10, 2020 the 22 hollow point bullets would not always produce an effective knock on the first attempt and could result in a humane handling issue. She recommended you use a 22-magnum rifle at a minimum, but you continued to utilize the 22 with hollow point bullets. I advised (b)(6) the regulatory control action to stop further stunning would remain in place pending direction from the Springdale District Office.</p> <p>(b)(6)</p> <p>Barnard Processing</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M47289	Barnard Processing	EWG291309 1709G	09SEP2020			Finalized	On this date, Sept 8, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Barnard Processing, Est 47289. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Kim Wells, Plant Owner/manager during a meeting that her program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Kim Wells, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Ms. Wells was informed this information would be documented to a memorandum of interview to PHIS and she would receive a copy.
M47289	Barnard Processing	EWG181309 0909G	09SEP2020			Finalized	On this date, 10 August 2020 I verified the Establishment #47289 Barnard Processing has no robust systematic approach to humane handling. They have a written program to address humane handling but this was the first day of their official start of inspection and therefore no records have been created at this time to support the system in place is robust. This information was shared with the owner of the establishment.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48087+P48 087+V48087	Marin Sun Farms, Inc.	RAP3807062 802G	02JUN2020			Finalized	<p>Over the week of May 25, I, (b)(6), conducted a review of the humane handling procedures and controls practiced at Marin Sun Farms, Est. 48087 (PHIS task completed on 5/29/2020). The development, implementation and maintenance of a robust systematic approach to humane handling aids the establishment, as FSIS would consider the establishment's robust systematic approach to humane handling, as well as other factors, when deciding whether to issue a Notice of Suspension (NOS) or Notice of Intended Enforcement (NOIE) action in response to an egregious inhumane handling or slaughter incident. During this review, I observed the handling of swine, cattle and lambs during ante-mortem inspections, slaughter, and truck unloading, to ensure handling complied with FSIS humane handling regulations. I observed the slaughter of 4 hogs, 13 cattle and 15 lambs during the review period. I reviewed the humane handling procedures and the documents which record establishment employee compliance with the written procedures. I found that the procedures performed were in accordance with the procedure as outlined in the establishments humane handling plan. At this time, I recommend that the establishment remain in robust status for humane handling. Because this establishment has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. FSIS considers a robust systematic approach to be a dynamic process that an establishment is continuously maintaining. The robust status designation may be removed if a future verification review shows that the establishment is not implementing the robust systematic approach plan. The contents of this MOI were discussed with (b)(6) on June 3, 2020, and a copy was provided to the establishment.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48087+P48 087+V48087	Marin Sun Farms, Inc.	RAP3009075 802G	02JUL2020			Finalized	<p>Over the week of June 22, I, (b)(6) conducted a review of the humane handling procedures and controls practiced at Marin Sun Farms, Est. 48087 (PHIS task completed on 6/26/2020). The development, implementation and maintenance of a robust systematic approach to humane handling aids the establishment, as FSIS would consider the establishment's robust systematic approach to humane handling, as well as other factors, when deciding whether to issue a Notice of Suspension (NOS) or Notice of Intended Enforcement (NOIE) action in response to an egregious inhumane handling or slaughter incident. During this review, I observed the handling of swine, cattle and lambs during ante-mortem inspections, slaughter, and truck unloading, to ensure handling complied with FSIS humane handling regulations. I observed the slaughter of 5 hogs, 10 cattle and 8 lambs during the review period. I reviewed the humane handling procedures and the documents which record establishment employee compliance with the written procedures. I found that the procedures performed were in accordance with the procedure as outlined in the establishments humane handling plan. At this time, I recommend that the establishment remain in robust status for humane handling. Because this establishment has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. FSIS considers a robust systematic approach to be a dynamic process that an establishment is continuously maintaining. The robust status designation may be removed if a future verification review shows that the establishment is not implementing the robust systematic approach plan. The contents of this MOI were discussed with (b)(6) on July 2, 2020, and a copy was provided to the establishment.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48087+P48 087+V48087	Marin Sun Farms, Inc.	RAP2212085 706G	06AUG2020			Finalized	<p>Over the week of July 27, I, (b)(6), conducted a review of the humane handling procedures and controls practiced at Marin Sun Farms, Est. 48087 (PHIS task completed on 7/31/2020). The development, implementation and maintenance of a robust systematic approach to humane handling aids the establishment, as FSIS would consider the establishment's robust systematic approach to humane handling, as well as other factors, when deciding whether to issue a Notice of Suspension (NOS) or Notice of Intended Enforcement (NOIE) action in response to an egregious inhumane handling or slaughter incident. During this review, I observed the handling of swine, cattle and lambs during ante-mortem inspections, slaughter, and truck unloading, to ensure handling complied with FSIS humane handling regulations. I observed the slaughter of 6 hogs, 15 cattle and 10 lambs during the review period. I reviewed the humane handling procedures and the documents which record establishment employee compliance with the written procedures. I found that the procedures performed were in accordance with the procedure as outlined in the establishments humane handling plan. At this time, I recommend that the establishment remain in robust status for humane handling. Because this establishment has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. FSIS considers a robust systematic approach to be a dynamic process that an establishment is continuously maintaining. The robust status designation may be removed if a future verification review shows that the establishment is not implementing the robust systematic approach plan. The contents of this MOI were discussed with Co-Owner Mr. David Evans on August 5, 2020, and a copy was provided to the establishment.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48087+P48 087+V48087	Marin Sun Farms, Inc.	RAP2914082 026G	26AUG2020			Finalized	<p>Over the weeks of August 17th and 24th, (b)(6) and I, (b)(6), conducted a review of the humane handling procedures and controls practiced at Marin Sun Farms, Est. 48087 (PHIS task completed on 8/26/2020). The development, implementation and maintenance of a robust systematic approach to humane handling aids the establishment, as FSIS would consider the establishment's robust systematic approach to humane handling, as well as other factors, when deciding whether to issue a Notice of Suspension (NOS) or Notice of Intended Enforcement (NOIE) action in response to an egregious inhumane handling or slaughter incident. During this review, we observed the handling of swine, cattle and lambs during ante-mortem inspections, slaughter, and truck unloading, to ensure handling complied with FSIS humane handling regulations. We observed the slaughter of 10 hogs, 20 cattle and 15 lambs during the review period. I reviewed the humane handling procedures and the documents which record establishment employee compliance with the written procedures. I found that the procedures performed were in accordance with the procedure as outlined in the establishments humane handling plan. At this time, I recommend that the establishment remain in robust status for humane handling. Because this establishment has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. FSIS considers a robust systematic approach to be a dynamic process that an establishment is continuously maintaining. The robust status designation may be removed if a future verification review shows that the establishment is not implementing the robust systematic approach plan. The contents of this MOI were discussed with Co-Owner Mr. David Evans on August 26, 2020, and a copy was provided to the establishment.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48087+P48087+V48087	Marin Sun Farms, Inc.	RAP5010091630G	30SEP2020			Finalized	<p>Over the week of September 21st, I, (b)(6) (b)(6), conducted a review of the humane handling procedures and controls practiced at Marin Sun Farms, Est. 48087 (PHIS task completed on 9/25/2020). The development, implementation and maintenance of a robust systematic approach to humane handling aids the establishment, as FSIS would consider the establishment's robust systematic approach to humane handling, as well as other factors, when deciding whether to issue a Notice of Suspension (NOS) or Notice of Intended Enforcement (NOIE) action in response to an egregious inhumane handling or slaughter incident. During this review, I observed the handling of swine, cattle and lambs during ante-mortem inspections, slaughter, and truck unloading, to ensure handling complied with FSIS humane handling regulations. I observed the slaughter of 7 hogs, 18 cattle and 10 lambs during the review period. I reviewed the humane handling procedures and the documents which record establishment employee compliance with the written procedures. I found that the procedures performed were in accordance with the procedure as outlined in the establishments humane handling plan. At this time, I recommend that the establishment remain in robust status for humane handling. Because this establishment has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. FSIS considers a robust systematic approach to be a dynamic process that an establishment is continuously maintaining. The robust status designation may be removed if a future verification review shows that the establishment is not implementing the robust systematic approach plan. The contents of this MOI were discussed with Co-Owner Mr. David Evans on September 30, 2020, and a copy was provided to the establishment.</p>
M48144	Abe's Kosher Meats LLC	CFR5816065030G	30JUN2020			Finalized	<p>On June 30, 2020, I, (b)(6) (b)(6) (b)(6) reviewed Abe's Kosher Meats' (Est. M48144) humane handling program and associated records. The records for the month of June have been completed appropriately and the program is being implemented adequately. The establishment has maintained a robust systematic approach to humane handling for the month of June. In order to maintain the robust status, the establishment will continue to be subjected to monthly verification reviews of the associated plan, corrective actions, and records. The robust status designation may be removed if future verification reviews show that the establishment is not implementing the robust systematic approach.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48144	Abe's Kosher Meats LLC	CFR0513070331G	31JUL2020			Finalized	On July 31, 2020, I, (b)(6) (b)(6) (b)(6) reviewed Abe's Kosher Meats' (Est. M48144) humane handling program and associated records. All humane handling records were complete and available for review. Observations of the humane handling program have confirmed adequate implementation. The establishment has maintained a robust systematic approach to humane handling for the month of July. In order to maintain the robust status, the establishment will continue to be subjected to monthly verification reviews of the associated plan, corrective actions, and records. The robust status designation may be removed if future verification reviews show that the establishment is not implementing the robust systematic approach.
M48144	Abe's Kosher Meats LLC	CFR4610081331G	31AUG2020			Finalized	On August 31, 2020, I, (b)(6) (b)(6) (b)(6) reviewed Abe's Kosher Meats' (Est. M48144) humane handling program and associated records. The written program and humane handling records were available for review. The humane handling program is being implemented adequately. The establishment has maintained a robust systematic approach to humane handling for the month of August. In order to maintain the robust status, the establishment will continue to be subjected to monthly verification reviews of the associated plan, corrective actions, and records. The robust status designation may be removed if future verification reviews show that the establishment is not implementing the robust systematic approach.
M48144	Abe's Kosher Meats LLC	CFR5109094628G	28SEP2020			Finalized	On September 25, 2020, I, (b)(6) (b)(6) (b)(6) reviewed Abe's Kosher Meats' (Est. M48144) humane handling program and associated records. The written program and humane handling records were available for review. The humane handling program is being implemented adequately. The establishment has maintained a robust systematic approach to humane handling for the month of September. I provided the new QC managers with a copy of the FSIS Compliance Guide for a Systematic Approach to the Humane Handling of Livestock. The owner mentioned during the weekly meeting that there are plans to renovate the livestock pen area in the near future. A reassessment will be necessary to ensure compliance. The new QC managers and I also discussed keeping all of the humane handling records together to make record reviews easier. In order to maintain the robust status, the establishment will continue to be subjected to monthly verification reviews of the associated plan, corrective actions, and records. The robust status designation may be removed if future verification reviews show that the establishment is not implementing the robust systematic approach.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48181+V48181	Ashton Farms Custom Meats	UMT5506062508G	08JUN2020	07C01	Meeting with Establishment Management	Finalized	<p>Memorandum of Interview To: (b)(6)</p> <p>Establishment: Ashton Farms Custom Meats #48181</p> <p>Date: 6/5/2020 From: (b)(6) (b)(6)</p> <p>Attachments: New Notices & Directives for May 2020</p> <p>Applies to Inspection Staff and/or Establishments Notices:</p> <ul style="list-style-type: none"> 22-20, 5-5-20, FSIS MICROBIOLOGICAL SAMPLING OF DOMESTIC EGG PRODUCTS 23-20, 5-5-20, MANDATORY EQUAL EMPLOYMENT OPPORTUNITY AND CIVIL RIGHTS TRAINING FOR ALL FSIS SUPERVISORS 25-20, 5-7-20, FSIS SAMPLING OF FOWL SLAUGHTERED UNDER THE NEW POULTRY INSPECTION SYSTEM AS AUTHORIZED BY WAIVER 28-20, 5-12-20, ANNUAL NOTICE TO HIGH-MILEAGE DRIVERS 29-20, 5-21-20, CANCELLATION OF FSIS DIRECTIVES 30-20, 5-22-20, UPDATE - USE OF PROTECTIVE FACE COVERINGS BY FSIS PERSONNEL TO REDUCE THE SPREAD OF COVID-19 31-20, 5-22-20, INSTRUCTIONS FOR FACE SHIELDS THAT ATTACH TO THE HELMET Directives: 6100.1 Rev 3, 5-7-20, ANTE-MORTEM LIVESTOCK INSPECTION: This directive provides instructions to inspection program personnel (IPP) on how to inspect livestock before slaughter (ante-mortem inspection) and the methods used to verify that livestock offered for slaughter have received ante-mortem inspection. 8021.1 Rev 2, 5-11-20, INVESTIGATIVE METHODOLOGY FOR CONDUCTING MISCONDUCT, OFFICE OF INSPECTOR GENERAL HOTLINE, AND OTHER INVESTIGATIONS. 9900.8 Rev. 1, 5-11-20, MEAT, POULTRY AND EGG PRODUCTS REFUSED ENTRY INTO THE UNITED STATES 1050.1 Rev. 5, 5-26-20, REQUESTING PARTICIPATION AT NON-FSIS SPONSORED MEETINGS AND EVENTS 9900.4, 5-26-20, IMPORT APPLICATIONS On 05-28-2020 Public Health Veterinarian (b)(6) Dustin Durfee performed a PHIS task for Verification of Robust Systematic Approach. This establishment has a written Robust Humane Handling program currently. <p>Establishments comments (if any) Thanks List of attendees: (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48181+V48181	Ashton Farms Custom Meats	UMT2407070520G	20JUL2020	07C01	Meeting with Establishment Management	Finalized	<p>Memorandum of Interview To: (b)(6)</p> <p>Establishment: Ashton Farms Custom Meats M48181</p> <p>Date: 7/20/2020 From: (b)(6) Attachments:</p> <p>New Notices & Directives for June 2020 Applies to Inspection Staff and/or Establishments Notices:</p> <p>32-20, 6-5-2020, FACE COVERINGS, DISINFECTANT WIPES, AND HAND SANITIZER FOR THE REOPENING OF USDA AND FSIS FACILITIES 33-20, 6-17-2020, CORRECTED ITEM NUMBERS FOR FACE SHIELDS 34-20, 6/26/20 GROUP RETENTION INCENTIVE FOR IN-PLANT VETERINARY MEDICAL OFFICERS/PUBLIC HEALTH VETERINARIANS 35-20, 6/26/20 PREVENTING HEAT-STRESS ILLNESS</p> <p>Directives: 12,600.2 Rev 2, 6-4-2020, REIMBURSABLE OVERTIME INSPECTION SERVICES FOR MEAT, POULTRY, AND EGG PRODUCTS, TA Plants 5000.8 Rev 1, 6-17-2020, VERIFYING COMPLIANCE WITH REQUIREMENTS FOR WRITTEN RECALL PLAN PROCEDURES On 06-25-2020 Public Health Veterinarian (b)(6) performed a PHIS task for Verification of Robust Systematic Approach. This establishment has a written Robust Humane Handling program currently. Establishments comments (if any) Thanks List of attendees: (b)(6)</p>
M48181+V48181	Ashton Farms Custom Meats	UMT1807083406G	06AUG2020	07C01	Meeting with Establishment Management	Finalized	<p>Memorandum of Interview To: (b)(6)</p> <p>Establishment: Ashton Farms Custom Meats M48181</p> <p>Date: 8/5/2020 From: (b)(6)</p> <p>Attachments: New Notices & Directives for July 2020 Applies to Inspection Staff and/or Establishments Notices:</p> <p>Notice 36-20, 7/8/20: VERIFICATION OF ESTABLISHMENT PROCESSES FOR COLLECTING LIVESTOCK BLOOD FOR HUMAN FOOD (slaughter)</p> <p>Notice 37-20, 7/24/20: POSTING OF INFORMATIONAL DASHBOARD SPECIFIC TO FSIS DIRECTIVE 10,010.1 (Inspection Personal) Notice 37-20, 7/29/20: COMPLETION OF THE PUBLIC HEALTH INFORMATION SYSTEM ESTABLISHMENT PROFILE CANNING QUESTIONNAIRE Directives: Directive 10,010.2 Rev.2, 7/1/20: VERIFICATION ACTIVITIES FOR SHIGA TOXIN-PRODUCING ESCHERICHIA COLI IN RAW BEEF PRODUCTS Directive 1230.1 Rev. 3, 7/10/20: FSIS ISSUANCE SYSTEM 1 (Inspection Personal) On 7-24-2020 (b)(6) performed a PHIS task for Verification of Robust Systematic Approach. This establishment has a written Robust Humane Handling program currently. Establishments comments (if any) Thanks List of attendees: (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48181+V48181	Ashton Farms Custom Meats	UMT3116093410G	10SEP2020	07C01	Meeting with Establishment Management	Finalized	<p>Memorandum of Interview To: Neil Ashton Establishment: Ashton Farms Custom Meats M48181 Date: 9/9/2020</p> <p>From: (b)(6) Attachments: Notices & Directives for Aug 2020 Applies to Inspection Staff and/or Establishments Notices: Notice 39-20, 8/5/20: LIMITED PERIOD FOR CHANGES TO EXISTING ELECTIONS UNDER THE FEDERAL FLEXIBLE SPENDING ACCOUNT Notice 40-20, 8/11/20: PUBLIC HEALTH INFORMATION SYSTEM EXPORT MODULE ENHANCEMENTS Notice 41-20, 8/28/20: 2020 YEAREND CLOSING INSTRUCTIONS Directives: Directive 10,000.2 Rev.1, 8/4/20: POLICY ON USE OF RESULTS FROM NON-FSIS LABORATORIES On 08-13-2020 Public Health Veterinarian (b)(6) performed a PHIS task for Verification of Robust Systematic Approach. This establishment has a written Robust Humane Handling program currently. Establishments comments (if any) Thanks List of attendees: Neil Ashton (owner) (b)(6)</p>
M48195	Farmer's Pride	OBC5609065602G	02JUN2020			Open	As of 03 June 2020, based on my reviews of the establishment written Humane Handling Plan and the Atlanta District (b)(6) report outlined results from review and observation of the establishment written plan and its implementation. I am updating a report on the Humane Handling Plan, at this establishment of Farmer's Pride Establishment number 48195, written Humane Handling Plan, the establishment is operating the Robust Humane Handling Program.
M48195	Farmer's Pride	OBC2008073621G	21JUL2020			Finalized	As of 21 July 2020, based on my reviews of the establishment written Humane Handling Plan and the Atlanta District DVM's report outlined results from review and observation of the establishment written plan and its implementation. I am updating a report on the Humane Handling Plan, at this establishment Farmer's Pride Establishment number 48195, written Humane Handling Plan, the establishment is operating the Robust Humane Handling Program.
M48195	Farmer's Pride	OBC3412082420G	20AUG2020			Finalized	As of 20 August, base on reviews of the establishment written Humane Handling and the Atlanta District DVM's report outlined results from review and observation of the establishment written plan and its implementation. I am updating a report on the Humane Handling Plan, at this establishment Farmer's Pride Establishment number 48195, written Humane Handling Plan, the establishment is operating the Robust Humane Handling Plan.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48195	Farmer's Pride	OBC5911095 011G	11SEP2020			Finalized	As of 11 September 2020, based on reviews of the establishment written Humane Handling Plan and the Atlanta District DVM's report outlined results from review and observation of the establishment written plan and its implementation. I am updating a report on the Humane Handling Plan, at Farmer's Pride Establishment number 48195, that the establishment is operating the Robust Humane Handling Plan.
M48219+P48 219+V48219	Panola County Processing LLC	QGD0022083 810G	10AUG2020			Finalized	1. Does this establishment have a written Systematic Approach to humane handling and slaughter? Yes 2. Is the systematic approach and all records associated with it available for inspection program personnel review? Yes 3. Does the establishment have written procedures that they effectively implement to stay in compliance with humane handling regulations? Yes 4. Does the establishment keep written (or electronic) records that demonstrate that the program is being implemented as written? Yes 5. Does the establishment keep records that demonstrate the program is effectively preventing identified potential noncompliance? Yes 6. Does the establishment log/record corrective actions they take when it fails to implement the program as written or fails to prevent a noncompliance? Yes 7. At the time of this task, does this establishment have a robust systematic approach to humane handling and slaughter? Yes Documented by: (b)(6)
M48277	WJ Wainright and Son, Inc	YAQ1912060 716G	16JUN2020			Finalized	(b)(6) (b)(6) visited Wainright and Son, Inc (plant M48277) on 06/16/2020 to evaluate the plant's systematic approach to humane handling via record review and direct observation. At this time, the plant continues to have a robust systematic approach to humane handling.
M48277	WJ Wainright and Son, Inc	YAQ0408075 221G	21JUL2020			Finalized	(b)(6) (b)(6) visited Wainright and Son, Inc (plant M48277) on 07/21/2020 to evaluate the plant's systematic approach to humane handling via record review and direct observation. At this time, the plant continues to have a robust systematic approach to humane handling.
M48277	WJ Wainright and Son, Inc	YAQ0020081 404G	04AUG2020			Open	(b)(6) (b)(6) visited Wainright and Son, Inc (plant M48277) on 08/04/2020 at 0700 hours to evaluate the plant's systematic approach to humane handling via record review and direct observation. At this time, the plant continues to have a robust systematic approach to humane handling. A humane handling NR was written pertaining to water accessibility for swine on 08/04/2020. The plant took corrective actions to address this issue.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M48277	WJ Wainright and Son, Inc	YAQ4709093 915G	15SEP2020			Finalized	(b)(7)(D) (b)(7)(F) visited Wainright and Son, Inc (plant M48277) on 09/15/2020 at 0700 hours to evaluate the plant's systematic approach to humane handling via record review and direct observation. At this time, the plant continues to have a robust systematic approach to humane handling. A humane handling NR was written pertaining to water availability for both a bull and swine on 09/15/2020. The plant took corrective actions to address this issue. This humane handling NR was linked with the previous humane handling NR on 08/04/2020.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M4928+P4928	Islamic Meat & Poultry Co.	DTD5514070003G	03JUL2020			Finalized	<p>On 6/25/2020, (b)(6) (b)(6) completed a PHIS Verification of a Robust Systematic Approach task at Establishment M4928. The results of the findings were discussed with Managing Director/HACCP Coordinator Walid Mesallem on 6/25/2020. (b)(6) determined that the establishment has made no changes to their systematic approach to humane handling since the first PHIS Verification of a Robust Systematic Approach task was completed. A printed copy of this MOI will be presented to Walid Mesallem on 7/3/2020. This Verification of a Robust Systematic Approach task was performed to determine if the establishment is operating under a robust systematic approach or not. (b)(6) requested the establishment's documents associated with their Systematic Approach to Humane Handling for the month of June 2020. The establishment stated that they have been performing their inspections of animal holding facilities, and also stated they have been documenting their results on their "Monthly Facilities Check" form. The establishment stated that they also have been performing their daily humane handling checks and documenting their results on their "Humane Handling Report" records. As of June 26, the records for June 2020 were not available for review after request was made to review them, and therefore could not be verified whether the establishment had performed and documented their daily humane handling checks and monthly facilities check for June 2020. The following noncompliance records were issued for noncompliance with Title 9 CFR 313.1(a) (Livestock pens, driveways and ramps) since 1/29/2016:</p> <p> DTD1112063325N 6/19/2020 DTD2917050020N 5/18/2020 DTD4010033324N 3/22/2020 DTD3414015927N 01/25/2020 DTD1712125628N 12/19/2019 DTD3318101619N 10/12/2019 DTD2109084823N 8/21/2019 DTD1312065125N 6/25/2019 DTD2718042017N 4/15/2019 DTD1819033113N 3/16/2019 DTD1509021226N 2/25/2019 DTD4620094528N 9/28/2018 DTD1616082328N 8/27/2018 DTD3118053016N 5/15/2018 DTD2020024423N 2/23/2018 DTD5715022813N 2/12/2018 DTD0109013822N 1/18/2018 DTD0115124711N 12/9/2017 DTD0819095915N 9/14/2017 DTD3908054024N 5/19/2017 DTD1020054617N 5/16/2017 DTD2818032401N 2/27/2017 DTD4212125702N 12/2/2016 DTD1620060615N 6/11/2016 DTD4313054302N 4/30/2016 DTD4110041319N 4/18/2016 DTD1212022901N 1/29/2016 </p> <p>The repetitive humane handling non-compliances demonstrate that the establishment does not have a Robust Systematic Approach to Humane Handling. The establishment's monthly inspections of the livestock pens,</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>driveways and ramps have been insufficient to consistently maintain the facilities in good repair and to mitigate and prevent hazardous conditions for animals, and also demonstrated failure to prevent potential non-compliances with Title 9 CFR 313.1(a). The establishment was also issued a noncompliance record for noncompliance with Title 9 CFR 313.1(b) and 313.2(a) on 5/19/2017. The (b)(6) determined, during the last records review when they were available, that the establishment's "Humane Handling Report", which is used by the establishment for documenting their daily inspections of humane handling activities, lacked several important aspects of humane handling. The aspects that were lacking included not documenting their monitoring of truck unloading, water and feed availability, and verifying unconsciousness on the rail after ritual slaughter. This demonstrates that the establishment does not have a Robust Systematic Approach to Humane Handling.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M4969+P4969	J J Meat Co.	JCO0618075329G	29JUL2020			Finalized	Robust Systematic Approach for Humane Handling task On 7/29/20, (b)(6) performed the Verification of a Robust Systematic Approach for Humane Handling task. I reviewed JJ Meat Co.'s Humane Handling Verification Plan and associated documents. This MOI is to inform the establishment that currently, JJ Meats company does not have a Robust Systematic Approach for Humane Handling. The program addressed most of the steps outlined in Federal Register Notice Docket No. 04-013N, Humane Handling and Slaughter Requirements and the Merits of a Systematic Approach to Meet Such Requirements and follows some of the recommendations in Directive 6900.2 Rev. 2. Plant Manager Javier Juarez Jr. was informed that he is to present a written plan for evaluation to the PHV when/if the establishment would like to implement the program. Elements of a Robust Systematic Approach to Humane Handling include: Initial Assessment, Facility Design and Handling Practices, Ongoing Evaluation of Implementation, and Response to Evaluations. Although JJ Meat Co. has a good starting point, implementation of said documents per their Humane Handling would need to be carried out along with other objectives for a Robust Systematic Approach.
M4969+P4969	J J Meat Co.	JCO1616083925G	25AUG2020			Finalized	Robust Systematic Approach for Humane Handling task On 8/25/20, I (b)(6) performed the Verification of a Robust Systematic Approach for Humane Handling task. I reviewed JJ Meat Co.'s Humane Handling Verification Plan and associated documents. This MOI is to inform the establishment that currently, JJ Meats company does not have a Robust Systematic Approach for Humane Handling. The program addressed most of the steps outlined in Federal Register Notice Docket No. 04-013N, Humane Handling and Slaughter Requirements and the Merits of a Systematic Approach to Meet Such Requirements and follows some of the recommendations in Directive 6900.2 Rev. 2. Plant Manager Javier Juarez Jr. was informed that he is to present a written plan for evaluation to the PHV when/if the establishment would like to implement the program. Elements of a Robust Systematic Approach to Humane Handling include: Initial Assessment, Facility Design and Handling Practices, Ongoing Evaluation of Implementation, and Response to Evaluations. Although JJ Meat Co. has a good starting point, implementation of said documents per their Humane Handling would need to be carried out along with other objectives for a Robust Systematic Approach.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M4975+P4975	(b)(7) T, (b)(6) and Sons Meat Packing Company Inc	IYC3110060729G	29JUN2020			Finalized	<p>On June 29, 2020, I, (b)(6) at (b)(7) T, (b)(6) and Sons completed the Verification of a Robust Systematic Approach task. Since last month's review of the robust humane handling plan, there have been two linked humane handling noncompliances involving stunning effectiveness. In response to the noncompliance plant management has re-trained employees involved in stunning. In performing my verification of (b)(7) T, (b)(6) and Son's robust humane handling program I reviewed the establishment's daily humane handling logs that are recorded by QC personnel, confirming that observations are being appropriately logged each day. In addition, I confirmed that the plant's Animal Welfare Worksheet is being documented weekly by employees working in the livestock pens. In addition, I reviewed the establishment's Captive Bolt Maintenance Log, confirming that the maintenance of all captive bolt guns is being properly documented and all captive bolt guns are in good condition. Questionnaire in PHIS: 1. Does the establishment have a written Systematic Approach to humane handling and slaughter? Yes 2. Is the systematic approach and all records associated with it available for inspection program personnel review? Yes 3. Does the establishment have written procedures that they effectively implement to stay in compliance with humane handling regulations? Yes 4. Does the establishment keep written (or electronic) records that demonstrate that the program is being implemented as written? Yes 5. Does the establishment keep records that demonstrate the program is effectively preventing identified potential noncompliance? Yes 6. Does the establishment log/record corrective actions they take when it fails to implement the program as written or fails to prevent a noncompliance? Yes 7. At the time of this task, does the establishment have a robust systematic approach to humane handling and slaughter? Yes (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M4975+P4975	(b)(7) T, (b)(6) and Sons Meat Packing Company Inc	IYC3715074431G	31JUL2020			Finalized	<p>On July 31, 2020, I, (b)(7) T, (b)(6) at (b)(7) T, (b)(6) and Sons completed the Verification of a Robust Systematic Approach task. Since last month's review of the robust humane handling plan, there has been one humane handling noncompliance involving stunning effectiveness that was linked to four NRs related to ineffective stunning in the last 90 days. In performing my verification of (b)(7) T, (b)(6) and Son's robust humane handling program I reviewed the establishment's daily humane handling logs that are recorded by QC personnel, confirming that observations are being appropriately logged each day. In addition, I confirmed that the plant's Animal Welfare Worksheet is being documented weekly by employees working in the livestock pens. In addition, I reviewed the establishment's Captive Bolt Maintenance Log, confirming that the maintenance of all captive bolt guns is being properly documented and all captive bolt guns are in good condition. Questionnaire in PHIS: 1. Does the establishment have a written Systematic Approach to humane handling and slaughter? Yes 2. Is the systematic approach and all records associated with it available for inspection program personnel review? Yes 3. Does the establishment have written procedures that they effectively implement to stay in compliance with humane handling regulations? Yes 4. Does the establishment keep written (or electronic) records that demonstrate that the program is being implemented as written? Yes 5. Does the establishment keep records that demonstrate the program is effectively preventing identified potential noncompliance? Yes 6. Does the establishment log/record corrective actions they take when it fails to implement the program as written or fails to prevent a noncompliance? Yes 7. At the time of this task, does the establishment have a robust systematic approach to humane handling and slaughter? Yes (b)(7) T, (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M4975+P4975	(b)(7) T. (b)(6) and Sons Meat Packing Company Inc	IYC0117093822G	22SEP2020			Finalized	<p>On September 22, 2020, I, (b)(6) at (b)(7) T. (b)(6) and Sons completed the Verification of a Robust Systematic Approach task. Since last month's review of the robust humane handling plan, there has been no humane handling noncompliances. In performing my verification of (b)(7) T. (b)(6) and Son's robust humane handling program I reviewed the establishment's daily humane handling logs that are recorded by QC personnel, confirming that observations are being appropriately logged each day. In addition, I confirmed that the plant's Animal Welfare Worksheet is being documented weekly by employees working in the livestock pens. In addition, I reviewed the establishment's Captive Bolt Maintenance Log, confirming that the maintenance of all captive bolt guns is being properly documented and all captive bolt guns are in good condition. In addition, I confirmed captive bolt stunner maintenance training and humane handling training was completed and logged on 9/3/2020 and 7/23/2020, respectively. Questionnaire in PHIS: 1. Does the establishment have a written Systematic Approach to humane handling and slaughter? Yes 2. Is the systematic approach and all records associated with it available for inspection program personnel review? Yes 3. Does the establishment have written procedures that they effectively implement to stay in compliance with humane handling regulations? Yes 4. Does the establishment keep written (or electronic) records that demonstrate that the program is being implemented as written? Yes 5. Does the establishment keep records that demonstrate the program is effectively preventing identified potential noncompliance? Yes 6. Does the establishment log/record corrective actions they take when it fails to implement the program as written or fails to prevent a noncompliance? Yes 7. At the time of this task, does the establishment have a robust systematic approach to humane handling and slaughter? Yes (b)(6)</p>
M4979+P4979+V4979	Mountain Meat Packing Inc.	GXF2708064724G	24JUN2020	04C02	Livestock Humane Handling	Finalized	<p>While performing a regularly scheduled Livestock Humane Handling task at Mountain Meats #4979, I noticed a holding pen with a broken metal divider. Pen 2 contained two custom exempt hogs today however, this facility is also used for inspected animals. The broken divider has large bolts and sharp edges so the pigs could be hurt while trying to climb through to the next holding pen. The bolts were approximately 1 1/2 to 2 inches in length. I mentioned the issue to plant employee Jeff Brewer. He did not move the animals upon my suggestion. I did not take regulatory control action due to the fact the current animals in the holding pen were custom exempt. In the future, if federally inspected animals were in a pen with broken railing it would be a violation of 9 CFR 313.1(a).</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M51302+P51302	Belmont Meats LLC	YAY5505060217G	17JUN2020			Finalized	M51302 Belmont Meats does not have a robust systematic approach (RSA) to humane handling. The establishment was previously provided with Outreach on how to write and implement a RSA.
M51302+P51302	Belmont Meats LLC	YAY0908083010G	10AUG2020			Finalized	Discussed: 1) The plant will slaughter Wednesdays and Fridays this week and next week. 2) The plant needs to update/correct their slaughter plans for both Poultry and Livestock. Non-compliances were issued. 3) I discussed with Mr. Zook : M51302 Belmont Meats does not have a robust systematic approach (RSA) to humane handling. The establishment was previously provided with Outreach on how to write and implement a RSA.
M51303+V51303	USA Beef Packing, LLC	IKZ3810065910G	10JUN2020			Finalized	On May 30th Paul Bartfield and I went through the Robust Humane Handling protocol, with the reassessment and revisions of the protocol due to the Humane handling incident, they once again have a Robust protocol.
M51303+V51303	USA Beef Packing, LLC	IKZ3710075203G	03JUL2020			Finalized	On June 27th Paul Bartfield and I went through the Robust Humane Handling protocol, it was found the establishment has a Robust protocol.
M51303+V51303	USA Beef Packing, LLC	IKZ4010081903G	03AUG2020			Finalized	On July 28th Paul Bartfield and I went through the Robust Humane Handling protocol, it was found the establishment has a Robust protocol, but since the establishment is under review for a HH incident, the robust protocol is currently suspended.
M51303+V51303	USA Beef Packing, LLC	IKZ3609093110G	10SEP2020			Finalized	On August 26th Paul Bartfield and I went through the Robust Humane Handling protocol, with the closure of the NOIE the establishment once again has a Robust protocol.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M51306+V51306	Powell Meat Company LLC	MCU0714062017G	17JUN2020			Finalized	<p>Today at approximately 1035 hours, I, Dr. April D. Sheffield, was notified by CSI Tyrone Royal of an egregious stun failure incident at M51306 Powell Meat Co. in Clinton, MO. The inspector described the event as follows: On 06/17/20, at approximately 0830 hours, I, CSI Tyrone J. Royal, observed a stun failure on a steer in the establishment's slaughter area. An establishment employee attempted to shoot the animal in the head with a .22 caliber rifle, but the animal moved its head and the shot went into the back of the neck and the steer did not drop to the floor, the stun was not effective. A second employee took the gun and quickly applied a second stun and the animal dropped to the floor but was still conscious. The animal was on it haunches with its head up, eyes were open and it was exhibiting (b)(6) movements. The animal also continued to take deep rhythmic breaths. The employee applied a third stun which produced immediate unconsciousness. I immediately notified DDM Dr. Evan Sumner and FLS Cindy Buck-Griffin of this egregious stun failure incident (b)(6) instructed to suspend slaughter operations at this time. I took a regulatory control action to stop USDA slaughter operations and applied U.S Rejected Tag No B 32712600 to the Knock Box. I notified Plant Manager Joe Applegate that I would obtain guidance on enforcement action and called Springdale District Office DDM, Dr. Dr. Evan Sumner, and described the situation and this would be considered an Egregious Stun Failure and he instructed me to document a MOI and send it forward. At approximately 1230 hours, Plant Owner, Travis Powell arrived and the Regulatory Control Action was discussed. I notified him that he should begin an immediate investigation of the reason for the stun failure and prepare an action plan to include corrective action and further planned actions to prevent reoccurrence of deficiencies. The establishment does have a written Robust Systematic Approach to Humane Handling Plan. There have been no similar instances of egregious humane handling incidents since the establishment began slaughter operations on September 4, 2017.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M51306+V51306	Powell Meat Company LLC	MCU4312073313G	13JUL2020			Finalized	<p>On 07/13/2020 at approximately 1010 hours, I, (b)(6), observed an egregious stun failure incident at M51306 Powell Meat Co. in Clinton, MO and this MOI documents the incident as it was described to me. The establishment employee attempted to stun a steer in the head using a .22 Mag caliber rifle. After being stunned, the animal was not rendered unconscious but rather moved its head violently back and forth and began moving back and forward in the knock box. The employee took aim with the rifle and quickly applied a second stun and the animal continued to shake its head violently. The employee turned to me and raised his hands. I told him to go ahead and apply another stun to render the animal unconscious. He did so and the animal fell to the floor immediately and was rendered unconscious. This is a failure to meet the regulatory requirements of 9 CFR 313.16(a)(1) & 9 CFR 313.16(a)(3). After observing that the animal was unconscious, I then went to my office retrieved a reject tag Number B-45 909000 and affixed it to the knock box. I informed the slaughter crew that they could not slaughter any inspected animals until we get the approval from the district office. I then called my supervisor (b)(6). (b)(6) returned my call with instructions to write a MOI. The employees took pictures and split the skull to review shot placement accuracy. All shots penetrated the skull but 2 of the shots were high and one was off the midline to the right. The owner Mr. Travis Powell was informed of the incident by his employees and by USDA as documented in this MOI.</p>
M5300	Rhode Island Beef & Veal Inc.	VEL0709071424G	24JUL2020			Finalized	<p>This MOI is to refresh the establishment of humane handling. Animals on establishment's property shall comply with USDA Humane Handling Regulation. FSIS Directive 6900.2 Rev 2 was also provided for the plant. It is the establishment's responsibility to ensure all livestock are to be properly cared for. Any noncompliance will be documented and any further regulatory action may be taken.</p>
M532	Swift Beef Company	VVG3209084411G	11AUG2020			Finalized	<p>Swift's Robust Systematic Approach to Humane Handling and Slaughter Program was reviewed on July 30, 2020 with (b)(6) and was found satisfactory. The overall program was discussed and no major changes have taken place in the program since the last Seven questions were answered satisfactorily and in several cases Swift's actual operations went well beyond what was expected and required in the CRF. No discrepancies were found during the overall and specific review of Swift's Robust Systematic Approach to Humane Handling and Slaughter Program.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M548A	Yosemite Foods Inc.	AEM1219075 731G	31JUL2020			Finalized	On 7/30/2020, (b) (6) completed a Robust Systematic Approach Verification task at Establishment M548A to determine if the establishment is following a robust systematic approach to humane handling of its livestock. The establishment has an electrical stunner as a backup in case their CO2 stunner is not operational. The written program for the use of the electrical stunner covers the requirements to be considered a robust systematic approach to humane handling. This electrical stunner has not been used by the establishment since it was initially tested. Establishment management has been notified to inform USDA inspection personnel when they will use the electrical stunner to provide an opportunity for observation of its use. A humane handling noncompliance record was issued to the establishment on 7/15/2020 for using rattle paddle with excessive force; the establishment has not incurred previous humane handling noncompliance records. As a preventive measure, the establishment has added an internal monthly audit to be performed once per month by the plant superintendent; this audit will be performed at random unannounced times after production hours to observe their employees' handling of the animals during unloading from the trucks. The first monthly audit will begin in the near future. After completing the humane handling verification task, I determined that the establishment has a robust systematic approach to humane handling. A copy of this MOI will be provided to (b) (6) on 8/3/2020.
M5502	Ruwaldt Packing Co.	KCA4911064 501G	01JUN2020			Finalized	Written Robust Humane Handling Program Verification. A review of the data for Ruwaldt Packing Company's Written Robust Humane Handling Program was conducted. For the month of May there were no humane handling noncompliance reports. The program appears to be robust at this time.
M5502	Ruwaldt Packing Co.	KCA0110084 724G	24AUG2020			Finalized	Written Humane Handling Program Verification Task. The data relating to Ruwaldt Packing Co.'s Written Humane Handling Program was reviewed. There were no humane handling noncompliance reports issued during the month of July. There were no MOIs regarding humane handling either. It appears that at this time the program at Ruwaldt Packing Co. is robust.
M5511	Gibbon Packing, LLC	JYA1815071 431G	31JUL2020			Finalized	Notified (b) (6) that Gibbon Packing LLC has maintained a robust systematic approach to humane handling for the month of July.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M5536+P5536	Banner Creek, LLC	DCI0107062230G	30JUN2020			Finalized	<p>From: Gary Welcher Date: 6/30/2020 Subject: Humane Handling Systematic Approach Program Meeting Date: 6/30/2020 Meeting Time: 7:06 AM Establishment: M5536 +P5536 - Banner Creek, LLC Reason Code: Other Reason Code: Comments: The plant has proffered a Systematic Approach program for review for the month of June, 2020. A meeting was held with (b)(6) (b)(6) to notify him they do have a Robust SA at this time. I reviewed and found the plan and associated records to be robust. (b)(6) was present for the review and has acknowledged this evaluation.</p>
M5537	Sioux-Preme Packing Co.	TJF5211090517G	17SEP2020			Finalized	<p>On September 17, 2020, I read the humane handling program for establishment 5537 M. I reviewed the following records: 1. QA Barn Co2 audit form, including animal welfare, Co2 setting and dwell time from 8.14.20 to 9.15.20. 2. Animal Welfare Audit form from 8.14.20 to 9.15.20. 3. Co2 Animal welfare audit form- stunning records from 8.14.20 to 9.15.20. 4. Humane Handling-hog barn and Co2 stunning GMP audit from 8.17.20 to 9.14.20. 5. Captive bolt (Jarvis) from 8.14.20 to 9.11.20 and 6. Butina- pre-op daily inspection. After review of the establishment humane handling program, its implementation of the program and from above records, I certify that 5537 M meets the Agency's expectations for Robust Systematic Approach to humane handling for month of September 2020. A: Because establishment 5537 M has a Robust Systematic Approach, the associated plan, corrective actions and records produced will be subject to monthly verification review. B: The robust status designation may be removed if the verification review shows that the establishment is not implementing the Robust Systematic Approach plan. C: Robust status can be reinstated if the establishment brings its program back up to robust standard and D: The management may request FSIS to review their program when they believe their systematic approach is robust again. On Friday, September 18, 2020, at approximately 0603 hours, I met (b)(6) (b)(6) informed on RSA, and handed a copy of this MOI. Sincerely, (b)(6) (b)(6) MS(vet),MS Relief PHV Des Moines District Cc: Communicated to management.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M562	JBS (b)(6) Bay, Inc.	QSM3915092511G	11SEP2020	04C02	Livestock Humane Handling	Finalized	While performing HAT's category II, Truck Unloading, (b)(6) Powers Observed a dairy cow circling inside the truck by the door. The cow seemed to be nervous about exiting the trailer. (b)(6) observed one of the establishments barn employee inside the trailer with the cow. The cow had stopped at the opening of the trailer, started to step off when she tensed up and jumped hitting the upper floor of the trailer, it then slipped a little and jumped off of the trailer. when the cow exited the trailer, (b)(6) observed the establishment barn employee hand a cattle prod to the driver of the truck. It is understood by USDA personnel that the only associates trained and authorized to use electric prods on the establishment's premises are the barn supervisors only. This observation raises some concern on how well the establishment implements and monitors their policy's and programs.
M5622+P5622+V5622	Albion Locker	XDH4511061329G	29JUN2020	04C02	Livestock Humane Handling	Open	FSIS IPP Present: (b)(6) Establishment Personnel (b)(6) discussed with (b)(6) that water sprinklers can be used to help during inclement weather (heat) for cooling of live hogs while they wait. We discussed that comments were made earlier that morning to the CSI on site that hogs would "be allowed to die in the sun" before a sprinkler would be used. After further discussion concerns were addressed regarding steps that could be taken to handle any "sloppy" conditions that might result from having water sprinklers on. It was explained that hosing off a carcass with the intention to remove fecal matter was not appropriate sanitary dressing procedures, but it is appropriate to use water with living animals to help them cool off. Comments made about letting animals die in stressful conditions are taken very seriously and such actions can lead to humane handling regulatory control actions taken by FSIS IPP.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M5650+P5650+V5650	Custom Pack Inc.	JWC1514073407G	07JUL2020			Finalized	<p>Meeting at Custom Pack 07/06/2020 Establishment Awareness Meeting for M5650 on 07/06/2020 @1300 hours. Attendees: Owner David Dirks, (b)(6)</p> <p>(b)(6) USDA (b)(6) (b)(6) discussed: Manager (b)(6) informed USDA that Slaughter is scheduled for Wed 07/08/2020, 6 beef will be slaughtered under federal inspection. Discussed with Mr. Dirks about whether Custom Pack Inc. Est. M5650 has added a Robust Humane Handling Plan. David said they have not. Owner David Dirks shared establishment testing results from the week, 2 Ground Beef samples tested negative. Generic Ecoli swab on 6/25/2020, 1 carcass swabbed and passed testing. USDA samples: Residue sample scheduled 07/08/2020, Management was notified during meeting. Cooler floors cleaned & sanitized last week. No new or open non-compliance reports. Changes to Custom Pack's HACCP/Hazard Analysis programs – None No consumer complaints. No other issues or concerns discussed at this time.</p>
M5660	Willow Creek Meats	DTL0107064123G	23JUN2020			Finalized	<p>Talk to establishment a the Robust Humane Handling. (b)(6) and I discussed The Robust Humane Handling. He says that he has been so busy with everything going on that he still has the plan, he has not signed it as of yet, and he has not implemented at the establishment</p>
M5911	A&M Packing LLC	DJJ5513085511G	11AUG2020			Finalized	<p>Meeting Attendees: Mr. Turgay Adiguzelli Establishment Owner. (b)(6) (b)(6) (b)(6)</p> <p>Based upon the discussion with Inspector Musso for the Month of August as well as I observed how establishment employees handle animals in the pens, provide water at all times and feed (if holding overnight) truck unloading, moving throughout the facility, and during slaughter. No non-compliance was observed during this time with the humane handling regulations in 9 CFR 313. The owner informed us that he is not making any changes in the approach to humane handling other than what he is already doing and also that he does not have a written humane handling program at this time. Based on these reviews, this establishment does NOT qualify as having a "Robust Systematic Approach to Humane Handling." Signed (b)(6) (b)(6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6012	U. C. (b)(6) Meat Laboratory	BKO3410062 102G	02JUN2020			Open	<p>This MOI is intended to document that (b) (6) (b)(6) performed monthly verification review task of UC Davis Meat Lab, Est. M6012 robust systematic approach and humane handling verification activities on May 20, 2020. I assessed the establishment's program and reviewed any associated records, using "Elements of a robust systematic approach to humane handling and slaughter" set out in (Attachment 3 in FSIS Directive 6900.2) such as: INITIAL ASSESSMENT, FACILITY DESIGN AND HANDLING PRACTICES, ONGOING EVALUATION OF IMPLEMENTATION and RESPONSE TO EVALUATIONS. Plant's robust systematic approach and humane handling procedure does include prod use, animal handling, stunning and assessment of sensibility as well as stunner maintenance. A flow chart from truck unloading through the first dressing cut. Daily sensibility check including animal numbers and species, and a complete facilities self-audit monthly check and corrective actions process in case of any failure in humane handling procedure. I provided plant manager Mr. Caleb Sehnert with instruction from (b) (6) DVMS who visited the plant on April 16, 2019, and determined that the establishment is missing a few items that should be included in a Robust Systematic Approach. At this time, until plant management, Mr. Sehnert, can update the plan, the DVMS determined that it is not robust. Concerning the written systematic approach: Humane Handling Activities Tracking System (HATS) categories that need to be added to the written plan:</p> <ul style="list-style-type: none"> o Inclement weather management o Truck/trailer unloading o Facilities repair and maintenance plus a repair log o Handling and housing injured or disabled animals o On the stunner instrument log sheet, I recommended adding what parts are replaced on the date of entry o On the Humane Handling/Stunning log, I recommended that Mr. Sehnert list the items that the employees are checking instead of grouping the observation as "OK" <p>I informed plant manager that once they have a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust.</p>
M6012	U. C. (b)(6) Meat Laboratory	BKO3310060 102G	02JUN2020			Open	

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6012	U. C. (b)(6) Meat Laboratory	BKO5117062 225G	25JUN2020			Open	<p>This MOI is intended to document that (b)(6) performed monthly verification review task of UC Davis Meat Lab, Est. M6012 robust systematic approach and humane handling verification activities on June 25, 2020. I assessed the establishment's program and reviewed any associated records, using "Elements of a robust systematic approach to humane handling and slaughter" set out in (Attachment 3 in FSIS Directive 6900.2) such as: INITIAL ASSESSMENT, FACILITY DESIGN AND HANDLING PRACTICES, ONGOING EVALUATION OF IMPLEMENTATION and RESPONSE TO EVALUATIONS. Plant's robust systematic approach and humane handling procedure does include prod use, animal handling, stunning and assessment of sensibility as well as stunner maintenance. A flow chart from truck unloading through the first dressing cut. Daily sensibility check including animal numbers and species, and a complete facilities self-audit monthly check and corrective actions process in case of any failure in humane handling procedure. I provided plant manager Mr. Caleb Sehnert with instruction from (b)(6) who visited the plant on April 16, 2019, and determined that the establishment is missing a few items that should be included in a Robust Systematic Approach. At this time, until plant management, Mr. Sehnert, can update the plan, the DVMS determined that it is not robust. Concerning the written systematic approach: Humane Handling Activities Tracking System (HATS) categories that need to be added to the written plan:</p> <ul style="list-style-type: none"> o Inclement weather management o Truck/trailer unloading o Facilities repair and maintenance plus a repair log o Handling and housing injured or disabled animals o On the stunner instrument log sheet, I recommended adding what parts are replaced on the date of entry o On the Humane Handling/Stunning log, I recommended that Mr. Sehnert list the items that the employees are checking instead of grouping the observation as "OK" <p>I informed plant manager that once they have a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6012	U. C. (b)(6) Meat Laboratory	BKO3411081 803G	03AUG2020			Open	<p>This MOI is intended to document that (b)(6) (b)(6) (b)(6) performed monthly verification review task of UC Davis Meat Lab, Est. M6012 robust systematic approach and humane handling verification activities on July 31, 2020. I assessed the establishment's program and reviewed any associated records, using "Elements of a robust systematic approach to humane handling and slaughter" set out in (Attachment 3 in FSIS Directive 6900.2) such as: INITIAL ASSESSMENT, FACILITY DESIGN AND HANDLING PRACTICES, ONGOING EVALUATION OF IMPLEMENTATION and RESPONSE TO EVALUATIONS. Plant's robust systematic approach and humane handling procedure does include prod use, animal handling, stunning and assessment of sensibility as well as stunner maintenance. A flow chart from truck unloading through the first dressing cut. Daily sensibility check including animal numbers and species, and a complete facilities self-audit monthly check and corrective actions process in case of any failure in humane handling procedure. I provided plant manager Mr. Caleb Sehnert with instruction from (b)(6) DVMS who visited the plant on April 16, 2019, and determined that the establishment is missing a few items that should be included in a Robust Systematic Approach. At this time, until plant management, Mr. Sehnert, can update the plan, the DVMS determined that it is not robust. Concerning the written systematic approach: Humane Handling Activities Tracking System (HATS) categories that need to be added to the written plan:</p> <ul style="list-style-type: none"> o Inclement weather management o Truck/trailer unloading o Facilities repair and maintenance plus a repair log o Handling and housing injured or disabled animals o On the stunner instrument log sheet, I recommended adding what parts are replaced on the date of entry o On the Humane Handling/Stunning log, I recommended that Mr. Sehnert list the items that the employees are checking instead of grouping the observation as "OK" <p>I informed plant manager that once they have a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6012	U. C. (b)(6) Meat Laboratory	BKO4011082331G	31AUG2020			Open	<p>This MOI is intended to document that (b)(6) performed monthly verification review task of UC Davis Meat Lab, Est. M6012 robust systematic approach and humane handling verification activities on August 26, 2020. I assessed the establishment's program and reviewed any associated records, using "Elements of a robust systematic approach to humane handling and slaughter" set out in (Attachment 3 in FSIS Directive 6900.2) such as: INITIAL ASSESSMENT, FACILITY DESIGN AND HANDLING PRACTICES, ONGOING EVALUATION OF IMPLEMENTATION and RESPONSE TO EVALUATIONS. Plant's robust systematic approach and humane handling procedure does include prod use, animal handling, stunning and assessment of sensibility as well as stunner maintenance. A flow chart from truck unloading through the first dressing cut. Daily sensibility check including animal numbers and species, and a complete facilities self-audit monthly check and corrective actions process in case of any failure in humane handling procedure. I provided plant manager Mr. Caleb Sehnert with instruction from (b)(6) who visited the plant on April 16, 2019, and determined that the establishment is missing a few items that should be included in a Robust Systematic Approach. At this time, until plant management, Mr. Sehnert, can update the plan, the DVMS determined that it is not robust. Concerning the written systematic approach: Humane Handling Activities Tracking System (HATS) categories that need to be added to the written plan:</p> <ul style="list-style-type: none"> o Inclement weather management o Truck/trailer unloading o Facilities repair and maintenance plus a repair log o Handling and housing injured or disabled animals o On the stunner instrument log sheet, I recommended adding what parts are replaced on the date of entry o On the Humane Handling/Stunning log, I recommended that Mr. Sehnert list the items that the employees are checking instead of grouping the observation as "OK" <p>I informed plant manager that once they have a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6066+P6066+V6066	Redwood Meat Co., Inc.	BWC5416060824G	24JUN2020			Finalized	<p>On Monday, June 22nd, 2020 (b) (6) (b)(6) reviewed Redwood Meat Company's Humane Handling Program. She reviewed the written program, current documentation of internal evaluations, and observed the employees handling the animals outside. A copy of both the FSIS Compliance Guide for Systemic Approach and Temple Grandin's research/videos together with the situation based humane handling training scenarios are found in the binder with the written program. Moreover, there is a copy of guidance notes No 2, Captive-Bolt Stunning Livestock and the video titled Magnum 25 Captive Bolt Stunner Maintenance and Safety Procedures. These files are shared and used as training tools for employees at Establishment M6066. The management of M6066 has records that address the four aspects of a systematic approach: 1) initial assessment; 2) facilities design and handling practices to minimize excitement, discomfort, and injury to livestock; 3) weekly internal evaluations performed on handling methods; 4) handling practices and facilities modified when necessary. Employees who have direct contact with livestock are trained thoroughly on animal welfare. These include 1) unloading, 2) driving of livestock, 3) loading pens (overcrowding not allowed), 4) the 7 core criteria, and 5) videos by Temple Grandin. Once the employee training is completed, paperwork is signed by plant management. The side door remains locked and under the control of the (b) (6) at all times. Currently, the side door is not in use by the establishment due to ongoing construction nearby. After review and observation of the written program and implementation, Redwood Meat Co., M6066, continues to maintain a verified robust systematic approach to humane handling and slaughter. At 10:00 AM, (b) (6) (b)(6) discussed these findings with plant manager Ryan Nylander and a copy of the MOI was provided to the establishment.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6066+P6066+V6066	Redwood Meat Co., Inc.	BWC2915073923G	23JUL2020			Finalized	<p>On Wednesday, July 8th, 2020 (b)(6) (b)(6) r. (b)(6) reviewed Redwood Meat Company's Humane Handling Program. She reviewed the written program, current documentation of internal evaluations, and observed the employees handling the animals outside. A copy of both the FSIS Compliance Guide for Systemic Approach and Temple Grandin's research/videos together with the situation based humane handling training scenarios are found in the binder with the written program. Moreover, there is a copy of guidance notes No 2, Captive-Bolt Stunning Livestock and the video titled Magnum 25 Captive Bolt Stunner Maintenance and Safety Procedures. These files are shared and used as training tools for employees at Establishment M6066. The management of M6066 has records that address the four aspects of a systematic approach: 1) initial assessment; 2) facilities design and handling practices to minimize excitement, discomfort, and injury to livestock; 3) weekly internal evaluations performed on handling methods; 4) handling practices and facilities modified when necessary. Employees who have direct contact with livestock are trained thoroughly on animal welfare. These include 1) unloading, 2) driving of livestock, 3) loading pens (overcrowding not allowed), 4) the 7 core criteria, and 5) videos by Temple Grandin. Once the employee training is completed, paperwork is signed by plant management. The side door remains locked and under the control of the IIC at all times. Currently, the side door is not in use by the establishment due to ongoing construction nearby. After review and observation of the written program and implementation, Redwood Meat Co., M6066, continues to maintain a verified robust systematic approach to humane handling and slaughter. At 1430 PM, (b)(6) (b)(6) discussed these findings with plant manager Ryan Nylander and a copy of the MOI was provided to the establishment.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6066+P6066+V6066	Redwood Meat Co., Inc.	BWC1715084926G	26AUG2020			Finalized	<p>On Wednesday, August 19th, 2020 (b) (6) (b) (6) reviewed Redwood Meat Company's Humane Handling Program. She reviewed the written program, current documentation of internal evaluations, and observed the employees handling the animals outside. A copy of both the FSIS Compliance Guide for Systemic Approach and Temple Grandin's research/videos together with the situation based humane handling training scenarios are found in the binder with the written program. Moreover, there is a copy of guidance notes No 2, Captive-Bolt Stunning Livestock and the video titled Magnum 25 Captive Bolt Stunner Maintenance and Safety Procedures. These files are shared and used as training tools for employees at Establishment M6066. The management of M6066 has records that address the four aspects of a systematic approach: 1) initial assessment; 2) facilities design and handling practices to minimize excitement, discomfort, and injury to livestock; 3) weekly internal evaluations performed on handling methods; 4) handling practices and facilities modified when necessary. Employees who have direct contact with livestock are trained thoroughly on animal welfare. These include 1) unloading, 2) driving of livestock, 3) loading pens (overcrowding not allowed), 4) the 7 core criteria, and 5) videos by Temple Grandin. Once the employee training is completed, paperwork is signed by plant management. The side door remains locked and under the control of the IIC at all times. Currently, the side door is not in use by the establishment due to ongoing construction nearby. After review and observation of the written program and implementation, Redwood Meat Co., M6066, continues to maintain a verified robust systematic approach to humane handling and slaughter. At 0900 AM, (b) (6) discussed these findings with plant manager Ryan Nylander and a copy of the MOI was provided to the establishment.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6066+P6066+V6066	Redwood Meat Co., Inc.	BWC3616092417G	17SEP2020			Finalized	<p>On Monday, September 14th, 2020, (b) (6) reviewed Redwood Meat Company's Humane Handling Program. She reviewed the written program, current documentation of internal evaluations, and observed the employees handling the animals outside. A copy of both the FSIS Compliance Guide for Systemic Approach and Temple Grandin's research/videos together with the situation based humane handling training scenarios are found in the binder with the written program. Moreover, there is a copy of guidance notes No 2, Captive-Bolt Stunning Livestock and the video titled Magnum 25 Captive Bolt Stunner Maintenance and Safety Procedures. These files are shared and used as training tools for employees at Establishment M6066. The management of M6066 has records that address the four aspects of a systematic approach: 1) initial assessment; 2) facilities design and handling practices to minimize excitement, discomfort, and injury to livestock; 3) weekly internal evaluations performed on handling methods; 4) handling practices and facilities modified when necessary. Employees who have direct contact with livestock are trained thoroughly on animal welfare. These include 1) unloading, 2) driving of livestock, 3) loading pens (overcrowding not allowed), 4) the 7 core criteria, and 5) videos by Temple Grandin. Once the employee training is completed, paperwork is signed by plant management. The side door remains locked and under the control of the (b) (6) at all times. Currently, the side door is not in use by the establishment due to ongoing construction nearby. After review and observation of the written program and implementation, Redwood Meat Co., M6066, continues to maintain a verified robust systematic approach to humane handling and slaughter. At 10:00 AM, (b) (6) discussed these findings with plant manager Ryan Nylander and a copy of the MOI was provided to the establishment.</p>
M6161+V6161	Steving Meat Company	YTB5312074207G	07JUL2020			Finalized	<p>This MOI is to inform you that during the past month, (b) (6) Vickery has determined that your establishment, Steving Meats, has effectively implemented and maintained a robust humane handling program.</p>
M628+P628	Swift Beef Company	YKA5811071328G	28JUL2020			Finalized	<p>To all concerned, On July 28, 2020, I, (b) (6), (b) (6) for the United States Department of Agriculture at JBS completed the Verification of a Robust Systemic Approach task. I have found their plan, documentation, and execution of their plan to be in compliance with federal regulations relating to a Robust Systemic Approach to Humane Handling. I have verbally informed the QA manager, (b) (6) as to my findings for this month (July 2020). Thank you, (b) (6).</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M630	CS Beef Packers, LLC	KJN1409060101G	01JUN2020			Finalized	On 05/30/2020, upon reviewing the Animal Welfare program for Est. M630 and finding all records to be comprehensive in scope, I determined that the criteria for a robust systematic approach to humane handling and slaughter has been met. MOI created, printed, signed, and scanned. Original signed copy to Plant Management. Scanned signed copy emailed to (b)(6) (b)(7) (b)(6)
M630	CS Beef Packers, LLC	KJN4008065930G	30JUN2020			Finalized	On 06/29/2020, upon reviewing the Animal Welfare program for Est. M630 and finding all records to be comprehensive in scope, I determined that the criteria for a robust systematic approach to humane handling and slaughter has been met. MOI created, printed, signed, and scanned. Original signed copy to Plant Management. Scanned signed copy emailed to (b)(6) (b)(7) (b)(6)
M630	CS Beef Packers, LLC	KJN5410071130G	30JUL2020			Finalized	On 7/30/20, I reviewed the Animal Welfare program for Est. M630 and found all records to be comprehensive in scope. I determined that the program has met the criteria for a robust systematic approach to humane handling and slaughter. . . (b)(6) (b)(7) MOI created, printed, signed, and scanned. Original signed copy to Plant Management. Scanned signed copy emailed to (b)(6) and DVMS.
M630	CS Beef Packers, LLC	KJN4510084231G	31AUG2020			Finalized	On 8/31/20, I reviewed the Animal Welfare program for Est. M630 and found all records to be comprehensive in scope. I determined that the program has met the criteria for a robust systematic approach to humane handling and slaughter. . . (b)(6) (b)(7) MOI created, printed, signed, and scanned. Original signed copy to Plant Management. Scanned signed copy emailed to IIC, FLS, and DVMS.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M639+V639	Carteret Abattoir	OJA3913065 430G	30JUN2020			Finalized	Dear Mr. Adam Adil, Today June 30, 2020, I discussed robust humane handling with Establishment M639, Carteret Abattoir. I verified through daily observations of animal handling, holding animals in the pens, driving animals to the kill floor, ritual Halal process, review of plant records and information obtained from other inspectors covering this assignment that there are no Humane Handling issues. Every day since I am covering this Est., I observed various aspects of the process and animals on the rail and in the pens and unloading of animals and concluded that your efforts are getting better every day and employees are showing more understanding about what is expected for meeting the requirements of and /or maintaining the Robust Humane handling systematic approach and that at present you are operating within the guidelines. I also want to emphasize that there is a lot more potential to learn and better all areas of meeting the requirements of Robust humane handling systematic approach. So keep doing the good work. The meeting was adjourned. Thank you, (b) (6)
M639+V639	Carteret Abattoir	OJA1510075 629G	29JUL2020			Finalized	On July 28th, 2020, (b) (6) viewed Carteret Abattoir's Robust Systematic Approach to Humane Handling and all associated records from July 16th to July 27th, 2020. Records were promptly provided upon request. In addition, from July 27th to July 28th, 2020, I observed animal handling, animals in the holding pens, driving animals to the kill floor, and the ritual Halal process. The facilities, humane handling program, records, and implementation of procedures meet all the necessary requirements to consider this establishment's approach to humane handling to be robust and systematic. All Humane Handling Activities Tracking System (HATS) categories are met and followed, based on my observations on July 28th, 2020. Improvements, which have been discussed with the establishment management, can be made, so we look forward to seeing them be implemented in the near future. I informed the establishment of my findings. At this time, Carteret Abattoir has a robust and systemic approach to humane handling.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M639+V639	Carteret Abattoir	OJA0707085 027G	27AUG2020			Finalized	On August 27th, 2020, (b) (6) reviewed Carteret Abattoir's Robust Systematic Approach to Humane Handling and all associated records from August 17th to August 27th, 2020. Records were promptly provided upon request. In addition, within these dates, I observed animal handling, animals in the holding pens, driving animals to the kill floor, and the ritual Halal process. The facilities, humane handling program, records, and implementation of procedures meet all the necessary requirements to consider this establishment's approach to humane handling to be robust and systematic. All Humane Handling Activities Tracking System (HATS) categories are met and followed, based on my observations. Improvements, which have been discussed with the establishment management, have been made and are continuing to be made, so we look forward to seeing them be implemented in the near future. I informed the establishment of my findings. At this time, Carteret Abattoir has a robust and systemic approach to humane handling.
M6454+P489 6+V6454	Elizabeth Locker Plant, Inc.	OAF5716060 812G	12JUN2020			Finalized	No HACCP changes The first Generic E.coli sample collected by the establishment on 6/9/20. Lab report showed results were acceptable. This establishment moved the beef slaughter from the Federal Holiday Friday 3rd to Thursday 2nd. The establishment will not produce any USDA inspected product on the 3rd. On June 12th (b) (6) (b) (6) (b) (6) spoke with Justin Hundley, of Elizabeth Locker Plant. It was asked if Elizabeth Locker Plant Estab#6454 has developed and/or implemented a robust humane handling program. The plant does not meet the criteria for a robust humane handling program at this time. No other issues to discuss
M6454+P489 6+V6454	Elizabeth Locker Plant, Inc.	OAF2417085 611G	11AUG2020			Finalized	Attendees: Owner Justin Hundley Old business: No old business to discuss New business: Robust humane handling plan. As of right now the plant does not have a robust humane handling plan. An email was sent to Justin with the FSIS compliance guide for a Systematic approach to humane handling and a document that also explains how to develop a robust plan, written by (b) (6) and (b) (6) NR's: No open NR's HACCP: No issues SSOP: No issues SPS: No issues Food Safety/Labeling: No issues USDA Sampling: An MT 60 was collected today, awaiting results. Est sampling: Generic Ecoli sample collected last beef kill 8/5/20 had a lab result of acceptable. Miscellaneous: N/A

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6454+P489 6+V6454	Elizabeth Locker Plant, Inc.	OAF5015083 927G	27AUG2020			Finalized	On August 18, 2020 at approximately 10:00 AM, I (b)(6) (b)(6)/(b)(6) met with owner Justin Hundley. It was asked if Elizabeth Locker Plant Est. 6454 has developed and/or implemented a robust humane handling program. Mr. Hundley replied that he believed that he had but had been informed that it was not complete. He stated that he would provide me with a copy of what was written regarding humane handling for the establishment. On review of the document that was sent to me on 8/18/2020 it was determined that at this time the plant does not meet the criteria for a robust humane handling program. I again briefly met with owner Mr. Hundley on August 25th at approximately 12:00 PM and informed him that what is currently written does not meet the requirements of a robust humane handling program. On August 11th, (b)(6) Diana Croft had emailed a link to the FSIS Compliance Guide for a Systematic Approach to Humane Handling to Mr. Hundley. (b)(6) (b)(6) had also visited the establishment in January of this year and provided her report, information, and the FSIS Compliance Guide for a Systematic Approach to Humane Handling to Mr. Hundley for guidance on how to begin an RSA program if he chooses to do so in the future.
M6460+P646 0+V6460	Scanga Meat Company	YLJ0510065 001G	01JUN2020			Finalized	On May 26th (b)(6) (b)(6) (b)(6) met with (b)(6) Scanga of Scanga Meat CO. Est#6469. It was asked if Scanga Meat CO. Est#6469 has developed and/or implemented a robust humane handling program. The plant does not meet the criteria for a robust humane handling program at this time.
M6460+P646 0+V6460	Scanga Meat Company	YLJ5212070 730G	30JUL2020			Finalized	On July 30th (b)(6) (b)(6) spoke with (b)(6) Scanga of Scanga Meat CO. Estb. M6460. It was asked if Scanga Meat CO. has developed and/or implemented a robust humane handling program. The plant does not meet the criteria for a robust humane handling program at this time.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6460+P6460+V6460	Scanga Meat Company	YLJ4213081831G	31AUG2020			Finalized	<p>On August 31st, (b)(6) (b)(6) poke with (b)(6) Scanga of Scanga Meat CO. Estb. #M6460 at approximately 7:45 AM. It was asked if Scanga Meat CO had developed and/or implemented a robust humane handling program. Currently the plant does not have a robust humane handling program. On inspection of the holding pens the issues that were previously documented by (b)(6) (b)(6) in an MOI dated 8/21/20 were observed to have been resolved. At approximately 9:30 AM a humane handling noncompliance was documented for HATS Category III-Stunning Effectiveness.</p> <p>NR#YLJ3811085231N / 1 (b)(6) (b)(6) met with owner Ben Scanga again at approximately 11:00 AM and delivered the Humane Handling NR. (b)(6) (b)(6) was also present. At that time, Mr. Scanga was also given a copy of the Humane Handling and Slaughter Directive 6900.2 as well as a copy of the 2013 FSIS Compliance Guide for the Systemic Approach to the Humane Handling of Livestock. We had a brief discussion regarding the steps involved in creating a Robust Humane Handling program.</p>
M6460+P6460+V6460	Scanga Meat Company	YLJ2107093223G	23SEP2020			Open	

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6482	York Meats	UPJ0218075 022G	22JUL2020			Finalized	<p>Present: Lawrence Mori Jr. (b)(7)(F)(6) YORK MEATS Est. 6482 SWINE STUNNING SOP On July 22, 2020, at approximately 0900 hours, I, Consumer Safety Inspector Matthew Mullikin, observed a customer unload a Hog to be slaughtered under Federal Inspection, which was indicated by Plant Manager Lawrence Mori Jr. During direct observation of antemortem inspection, the hog looked to be around 350-400 lbs. in weight. I, (b)(7)(F)(6) asked Plant Manager Lawrence Mori Jr. who accompanied me out by the holding pens, if York Meats has a way to weigh the hogs that appear to be larger than market size of approximately 350 pounds because the scale outside is unsafe for animals to stand on. Several areas have large wholes through the floor of the scale, and more than half the floor of the scale is rotten out. Mr. Mori Jr. said currently the scale is not functional because of the floor and the establishment will bring out someone to fix the scale floor as soon as possible. York Meats' Swine Stunning SOP and Verification Plan commitments and corrective actions that the establishment proffered in response to the Notice of Suspension (NOS) initiated July 15, 2020 states, "Every stunning employee will implement the following procedure for every swine animal that is slaughtered. The establishment will weigh all swine that appear to be larger than market size of approximately 350 pounds in their outside scale prior to driving swine into the stunning area. Weighing of swine will be accomplished during antemortem inspection in the presence of the FSIS Inspector." At approximately 1355 Hours, I Consumer Safety Inspector Matthew Mullikin, observed plant employee Lito Orozco use a 410-gauge ammunition round on one hog and a captive bolt device on two hogs. After stunning the hogs establishment employee did not observe on the animal to determine that the stunning attempt was immediately successful (rendered immediately unconscious) as outlined in York Meats Swine Stunning SOP and Verification Plan commitments and corrective actions that the establishment proffered in response to the Notice of Suspension (NOS) initiated July 15, 2020, which states "The signs that the stunning employee or back-up stunning employee must observe on the animal to determine that the stunning attempt was immediately successful (rendered immediately unconscious) are:... C. the animal's eyes do not have a response to touching the eyelashes. D. the animal's eyes do not have a response to touching the cornea. G. the animal's tongue is loose and floppy and does not pull back when pulled on." Also, I CSI Mullikin observed all the firearm ammunition that is being used for the day being stored on the top cinder block of the knocking box laying loosely out of a container and not in a watertight container to prevent degradation from humidity as outlined in York Meats Swine Stunning SOP</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							and Verification Plan commitments and corrective actions that the establishment proffered in response to the Notice of Suspension (NOS) initiated July 15, 2020 which states, "All captive bolt device and firearm ammunition must be stored in a dry location inside the establishment and any ammunition used each day must be stored during the day and between each use in a watertight container to prevent degradation from humidity." At this time, the establishment is unable to implement Swine Stunning SOP as written and will not be able to comply with their proffered corrective actions in response to the NOS. While there were no observations on 7/22/2020 of the establishment ineffectively stunning the establishment is unable to implement their SOP program as written. The establishment needs to ensure that the programs as written are reflective of their process and are being implemented as written. The establishment is advised that should they want to make any modifications to the food safety programs, including any programs related to Swine Stunning, during the Abeyance period, the establishment should submit these changes, in writing, to FSIS for verification of compliance prior to the establishment implementing these changes.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6482	York Meats	UPJ0517073 329G	29JUL2020			Finalized	<p>M6482 York Meats 7/28/2020: 0800 hours I met with owner Mr. Lawrence Mori Jr. on July 28, 2020 at approximately 0700 hours. I explained the purpose of this outreach visit was to discuss the recent (July 15, 2020) egregious humane handling event that led to the Notice of Suspension currently in abeyance, the corrective actions and preventative measures that Mr. Mori and (b)(6), his professional consultant, promised in the response to the egregious event, and any humane handling related information that would be helpful for Mr. Mori. The first item that was proposed and approved as part of abeyance for the Notice of Suspension was weighing hogs in the scale pen if the hog appeared to weigh more than 350 pounds.(a) The establishment would not slaughter hogs that were over 750 pounds. Mr. Mori and I examined the scale pen. The wooden floor has deteriorated and will not hold any livestock. Mr. Mori expressed that he would like to request that the verification plan be modified so that the employees can estimate any large hog without weighing it and refuse to slaughter it if it is too large. Since the corrective action to weigh the hogs was submitted and accepted by the Alameda District office as part of the abeyance decision, I reminded him that he needed to complete the repair to the scale floor, and since the scale is not functional, he will need to submit a time frame and deadline for completion of repairs to the Alameda District Office team in order to comply with the corrective action offered in response to the NOS. He indicated that he would get started on this right away. I reminded Mr. Mori that any request to change the verification plan needs to be submitted in writing to the Alameda District Office team, who would then review it and decide to amend it or not. As part of corrective action item #2, the backup gun used as needed during hog slaughter must be immediately available to the stunner operator. I described how other establishments have mounted a gun rack at the front of the restrainer to hold firearms within easy reach when stunning hogs.(b) Regarding information that was submitted as part of the written Standard Operating Procedure (SOP) by (b)(6), I recommended that (b)(6) modify the written SOP for stunning hogs to allow the establishment employees to chose between using the hand-held charge-driven captive bolt gun or the .45 caliber rifle with shotgun slug ammunition. I expressed that the Alameda District Office team was concerned that Mr. Mori was taking on more livestock than could be safely and humanely processed in each day. Mr. Mori explained that requests for livestock slaughter were heavily increased, and he did not want to turn away business. We discussed his plans for the establishment as his business grows and provides a vital service to this region. I will visit the</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>establishment in approximately 30 days to review the humane handling verification plan compliance progress.</p> <p>Footnotes: (a) Verification Plan item #1. When hogs are on premises to be slaughtered: "Every stunning employee will implement the following procedure for every swine animal that is slaughtered. The establishment will weigh all swine that appear to be larger than market size of approximately 350 pounds in their outside scale prior to driving swine into the stunning area. Weighing of swine will be accomplished during antemortem inspection in the presence of the FSIS Inspector." "The establishment will not slaughter any swine over 750 pounds." (b) Verification Plan item #2 (in part) Establishment employees will follow this procedure when assessing a hog for unconsciousness after stunning, and if necessary, to re-stun a hog:... "If any one, or combination of the above signs are not correct, then the stunning employee or back-up stunning employee must immediately apply an effective corrective action stun using the back-up device. Then the stunning employee or back-up stunning employee must immediately re-check the animal to ensure that the animal has been rendered unconscious."...</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6482	York Meats	UPJ3415075 129G	29JUL2020			Finalized	<p>Present: Lawrence Mori Jr. [b] Mullikin YORK MEATS Est. 6482 SWINE STUNNING SOP On July 29, 2020, at approximately 0630 hours, I, Consumer Safety Inspector Matthew Mullikin, observed 4 Hogs to be slaughtered under Federal Inspection, which was indicated by Plant Manager Lawrence Mori Jr.. Plant employee Derick during direct observation of antemortem inspection, the hogs looked to be larger than market size over 350 lbs. in weight. I, [b] Mullikin, asked Plant Manager Lawrence Mori Jr. if York Meats has a way to weigh the hogs that appear to be larger than market size of approximately 350 pounds because the scale outside is unsafe for animals to stand on. Several areas have large holes through the floor of the scale, and more than half the floor of the scale is rotten out. Mr. Mori Jr. said currently the scale is not functional because of the floor and the establishment will bring out someone to fix the scale floor as soon as possible. York Meats Swine Stunning SOP and Verification Plan commitments and corrective actions that the establishment proffered in response to the Notice of Suspension (NOS) initiated July 15, 2020 states, "Every stunning employee will implement the following procedure for every swine animal that is slaughtered. The establishment will weigh all swine that appear to be larger than market size of approximately 350 pounds in their outside scale prior to driving swine into the stunning area. Weighing of swine will be accomplished during antemortem inspection in the presence of the FSIS Inspector. All captive bolt device and firearm ammunition must be stored in a dry location inside the establishment and any ammunition used each day must be stored during the day and between each use in a watertight container to prevent degradation from humidity." Due to the miss-stun today at York Meats, Plant Manager Lawrence Mori Jr. provided a corrective action response stating the following, "Talked to employee about making sure that when he is ready to make the shot w/ the captive bolt that there is no pause. The pause can cause the pig to move his head in which this can lead to a miss stun. Went over the picture off head w/ employee so he knew where he missed. Talked about keeping a dry towel out in the knock box to wipe bolt off in case it gets wet or a towel for cartridges to dry off if needed. Also wet hands. Discussed that this shouldn't be needed because all bullets should be in an enclosed container. Also discussed going over program to see where we can make adjustments so that it works best for us." At approximately 0915 Hours, I Consumer Safety Inspector Matthew Mullikin, observed all the firearm ammunition that is being used for the day being stored on the top cinder block of the knocking box laying loosely out of a container and not in a watertight container to prevent degradation from humidity as outlined in York Meats. At</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>this time, the establishment is unable to implement Swine Stunning SOP as written and will not be able to comply with their proffered corrective actions in response to the NOS. While there were no observations on 7/22/2020 of the establishment ineffectively stunning the establishment is unable to implement their SOP program as written. The establishment needs to ensure that the programs as written are reflective of their process and are being implemented as written. The establishment is advised that should they want to make any modifications to the food safety programs, including any programs related to Swine Stunning, during the Abeyance period, the establishment should submit these changes, in writing, to FSIS for verification of compliance prior to the establishment implementing these changes.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6482	York Meats	UPJ0216084 305G	05AUG2020			Finalized	<p>Present: Lawrence Mori Jr. (b)(6) YORK MEATS Est. 6482 SWINE STUNNING SOP On August 05, 2020, at approximately 0610 hours, I, Consumer Safety Inspector Matthew Mullikin, observed 1 Hog to be slaughtered under Federal Inspection, which was indicated by Plant Manager Lawrence Mori Jr. Plant manager Lawrence Mori Jr. during direct observation of antemortem inspection, the hog looked to be larger than market size over 350 lbs. in weight. I, (b)(6) asked Plant Manager Lawrence Mori Jr. if York Meats has a way to weigh the hogs that appear to be larger than market size of approximately 350 pounds because the scale outside is still unsafe for animals to stand on. Several areas have large holes through the floor of the scale, and more than half the floor of the scale is rotten out. Mr. Mori Jr. said currently the scale is not functional because of the floor and the establishment will bring out someone to fix the scale floor as soon as possible within two weeks. York Meats Swine Stunning SOP and Verification Plan commitments and corrective actions that the establishment proffered in response to the Notice of Suspension (NOS) initiated July 15, 2020 states, "Every stunning employee will implement the following procedure for every swine animal that is slaughtered. The establishment will weigh all swine that appear to be larger than market size of approximately 350 pounds in their outside scale prior to driving swine into the stunning area. Weighing of swine will be accomplished during antemortem inspection in the presence of the FSIS Inspector." At this time, the establishment is unable to implement Swine Stunning SOP as written and will not be able to comply with their proffered corrective actions in response to the NOS. While there were no observations on 08/05/2020 of the establishment ineffectively stunning the establishment is unable to implement their SOP program as written. The establishment needs to ensure that the programs as written are reflective of their process and are being implemented as written. The establishment is advised that should they want to make any modifications to the food safety programs, including any programs related to Swine Stunning, during the Abeyance period, the establishment should submit these changes, in writing, to FSIS for verification of compliance prior to the establishment implementing these changes.</p>
M6482	York Meats	UPJ4214081 705G	05AUG2020			Finalized	<p>On August 5, 2020 at approximately 0940 I (b)(6) discussed with Plant Manager Lawrence Mori Jr. if the establishment currently has a written Robust Systematic Approach to Humane Handling plan and Mr. Mori Jr. stated, currently the establishment does not have a written Robust Systematic Approach to Humane Handling plan. The establishment is currently working on a written plan and will provide IIC with the plan when completed.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6526	Blue Ridge Meats of Front Royal	QEM1706074 031G	31JUL2020			Finalized	M-6526 has chosen not to have a formal written humane handling program including in their food safety plan. On 7/7/20, I discussed with plant employee [REDACTED] that even though this is non-regulatory in nature, in the event of an egregious violation, the benefits to having and following a written, robust, systematic approach to humane handling would be taken into consideration as the district office takes regulatory control action and decides upon effective corrective actions and preventative measures the establishment will be required to take.
M6526	Blue Ridge Meats of Front Royal	QEM1813082 019G	19AUG2020			Finalized	M-6526 has chosen not to have a formal written humane handling program included in their food safety plan. On 8/19/20, I discussed with plant employee [REDACTED] even though it is not required, in the event of an egregious violation, the benefits to having and following a written, robust, systematic approach to humane handling would be taken into consideration as the district office determines the appropriate regulatory control action to take.
M6526	Blue Ridge Meats of Front Royal	QEM5606091 724G	24SEP2020			Finalized	M-6526 has chosen not to have a formal written humane handling program included in their food safety plan. On 9/24/20, I discussed with plant management that even though it is not required, in the event of an egregious violation, the benefits of having and following a written, robust, systematic approach to humane handling would be taken into consideration as the district office determines the appropriate regulatory control action to take.
M6537+P6537	University of Florida Meat Lab	RQA1416061 210G	10JUN2020			Finalized	The University of Florida Meat Lab's (M6537) approach to humane handling and associated records were reviewed. The procedures observed and documentation reviewed follow the establishment's robust systematic approach and comply with humane handling regulations. The information reviewed and animal handling observed met the criteria for a robust systematic approach to humane handling. This determination was made using the "Elements of a Robust Systematic Approach To Humane Handling and Slaughter" found in Attachment 3 of FSIS Directive 6900.2. Plant Manager Byron Davis is aware that the plant's robust systematic approach to humane handling (including its written records and corrective actions) will be verified monthly. the results of the verification will be documented in a Memorandum of Interview (MOI), and copies of the MOI will be provided to Plant Management and the District Veterinary Medical Specialist (DVMS). If the verification review shows that the establishment is not implementing the robust systematic approach plan, the robust status may be removed. The University of Florida Meat Lab was encouraged to maintain its Robust Systematic Approach to Humane Handling as it may allow the Agency to utilize regulatory discretion in response to an egregious noncompliance.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6537+P6537	University of Florida Meat Lab	RQA2407071701G	01JUL2020			Finalized	The University of Florida Meat Lab's (M6537) approach to humane handling and associated records were reviewed. The procedures observed and documentation reviewed follow the establishment's robust systematic approach and comply with humane handling regulations. The information reviewed and animal handling observed met the criteria for a robust systematic approach to humane handling. This determination was made using the "Elements of a Robust Systematic Approach To Humane Handling and Slaughter" found in Attachment 3 of FSIS Directive 6900.2. Plant Manager Byron Davis is aware that the plant's robust systematic approach to humane handling (including its written records and corrective actions) will be verified monthly, the results of the verification will be documented in a Memorandum of Interview (MOI), and copies of the MOI will be provided to Plant Management and the District Veterinary Medical Specialist (DVMS). If the verification review shows that the establishment is not implementing the robust systematic approach plan, the robust status may be removed. The University of Florida Meat Lab was encouraged to maintain its Robust Systematic Approach to Humane Handling as it may allow the Agency to utilize regulatory discretion in response to an egregious noncompliance.
M6537+P6537	University of Florida Meat Lab	RQA4707080225G	25AUG2020			Finalized	The University of Florida Meat Lab's (M6537) approach to humane handling and associated records were reviewed. The procedures observed and documentation reviewed follow the establishment's robust systematic approach and comply with humane handling regulations. The information reviewed and animal handling observed met the criteria for a robust systematic approach to humane handling. This determination was made using the "Elements of a Robust Systematic Approach To Humane Handling and Slaughter" found in Attachment 3 of FSIS Directive 6900.2. Plant Manager Byron Davis is aware that the plant's robust systematic approach to humane handling (including its written records and corrective actions) will be verified monthly, the results of the verification will be documented in a Memorandum of Interview (MOI), and copies of the MOI will be provided to Plant Management and the District Veterinary Medical Specialist (DVMS). If the verification review shows that the establishment is not implementing the robust systematic approach plan, the robust status may be removed. The University of Florida Meat Lab was encouraged to maintain its Robust Systematic Approach to Humane Handling as it may allow the Agency to utilize regulatory discretion in response to an egregious noncompliance.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6537+P6537	University of Florida Meat Lab	RQA5512092109G	09SEP2020			Open	The University of Florida Meat Lab's (M6537) approach to humane handling and associated records were reviewed. The procedures observed and documentation reviewed follow the establishment's robust systematic approach and comply with humane handling regulations. The information reviewed and animal handling observed met the criteria for a robust systematic approach to humane handling. This determination was made using the "Elements of a Robust Systematic Approach To Humane Handling and Slaughter" found in Attachment 3 of FSIS Directive 6900.2. Plant Manager Byron Davis is aware that the plant's robust systematic approach to humane handling (including its written records and corrective actions) will be verified monthly, the results of the verification will be documented in a Memorandum of Interview (MOI), and copies of the MOI will be provided to Plant Management and the District Veterinary Medical Specialist (DVMS). If the verification review shows that the establishment is not implementing the robust systematic approach plan, the robust status may be removed. The University of Florida Meat Lab was encouraged to maintain its Robust Systematic Approach to Humane Handling as it may allow the Agency to utilize regulatory discretion in response to an egregious noncompliance.
M6554+P6554	Wells Processing Plant	KGNO615060824G	24JUN2020			Finalized	M6554 Wells Processing Robust Systematic Approach Determination Task Date Task was performed: 06/24/2020 Determination: No (not robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M6554+P6554	Wells Processing Plant	KGNO1313072223G	23JUL2020			Finalized	M6554 Wells Processing Robust Systematic Approach Determination Task Date Task was performed: 07/22/2020 Determination: No (not robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M6554+P6554	Wells Processing Plant	KGNO915082820G	20AUG2020			Finalized	M6554 Wells Processing Robust Systematic Approach Determination Task Date Task was performed: 08/20/2020 Determination: No (not robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M6554+P6554	Wells Processing Plant	KGNO5315091510G	10SEP2020			Finalized	M6554 Wells Processing Robust Systematic Approach Determination Task Date Task was performed: 09/10/2020 Determination: No (not robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6555+P34794	Fayette Packing Company, Inc.	WSO2507060425G	25JUN2020			Finalized	Fayette Packing Company, Inc. - M6555 Robust Systematic Approach Determination Task Date Task was performed: 06-25-2020 Determination: Yes (robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M6555+P34794	Fayette Packing Company, Inc.	WSO1113073323G	23JUL2020			Finalized	Fayette Packing Company, Inc. - M6555 Robust Systematic Approach Determination Task Date Task was performed: 07-22-2020 Determination: Yes (robust) Establishment management was notified of these facts.
M6555+P34794	Fayette Packing Company, Inc.	WSO3512084121G	21AUG2020			Finalized	Fayette Packing Company, Inc. - M6555 Robust Systematic Approach Determination Task Date Task was performed: 08-21-2020 Determination: Yes (robust) Establishment management was notified of these facts.
M6555+P34794	Fayette Packing Company, Inc.	WSO5115093910G	10SEP2020			Finalized	Fayette Packing Company, Inc. - M6555 Robust Systematic Approach Determination Task Date Task was performed: 09-10-2020 Determination: Yes (robust) Establishment management was notified of these facts.
M6561+P6561	412 Meat Processing Inc.	YOB4907065929G	29JUN2020			Finalized	M6561 412 Meat Processing Inc. Robust Systematic Approach Determination Task Date Task was performed: 06/29/2020- Determination: Yes (robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M6561+P6561	412 Meat Processing Inc.	YOB0913072023G	23JUL2020			Finalized	M6561 412 Meat Processing Inc. Robust Systematic Approach Determination Task Date Task was performed: 07/23/2020- Determination: Yes (robust) Establishment management was notified of these facts.
M6561+P6561	412 Meat Processing Inc.	YOB0614081619G	19AUG2020			Finalized	M6561 412 Meat Processing Inc. Robust Systematic Approach Determination Task Date Task was performed: 08/19/2020- Determination: Yes (robust) Establishment management was notified of these facts.
M6561+P6561	412 Meat Processing Inc.	YOB3413092922G	22SEP2020			Finalized	M6561 412 Meat Processing Inc. Robust Systematic Approach Determination Task Date Task was performed: 09/22/2020- Determination: Yes (robust) Establishment management was notified of these facts.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6636+P6636	Pete's Country Meats	USB4012063911G	11JUN2020	04C02	Livestock Humane Handling	Finalized	At approximately 0945 hrs., I observed a heifer being loaded into the knock box at Pete's Country Meats (est. 6636). Using a .22 mag Long Rifle ammunition, the plant employee administered 1 stunning attempt to the forehead wherein the animal remained standing and consciously breathing. A second stun attempt was immediately administered to the forehead using the same device and size ammunition wherein the animal remained standing. A second plant employee immediately administered a successful third stun to the forehead using a back-up 9 mm pistol rendering the animal unconscious. It remained unconscious and insensible to pain throughout shackling, sticking and bleeding. The knock box was rejected and tagged with No. B25008661. (b)(6) (b)(6) was notified of the regulatory control action. Pete's Country Meats (est. 6636) is not currently operating under a Robust Systematic Humane Handling Program.
M6648+P6648	Blalock Meat Processing	QCA5507062930G	30JUN2020			Finalized	On 06/24/20, (b)(6) visited Blalocks Processing in Rabun Gap, Ga (#6648) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program of corrective actions and monitoring document it was determined that they DO HAVE a Robust Program. Per this Notice,
M6648+P6648	Blalock Meat Processing	QCA2809071731G	31JUL2020			Finalized	On 07/29/20, (b)(6) visited Blalocks Processing in Rabun Gap, Ga (#6648) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program of corrective actions and monitoring document it was determined that they DO HAVE a Robust Program. Per this Notice,
M6648+P6648	Blalock Meat Processing	QCA5618083731G	31AUG2020			Finalized	On 8/10/20, (b)(6) visited Blalocks Processing in Rabun Gap, Ga (#6648) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program of corrective actions and monitoring document it was determined that they DO HAVE a Robust Program. Per this Notice,

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M6648+P6648	Blalock Meat Processing	QCA1414090423G	23SEP2020			Finalized	On 9/21/20, (b)(6) visited Blalocks Processing in Rabun Gap, Ga (#6648) to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program of corrective actions and monitoring document it was determined that they DO HAVE a Robust Program. Per this Notice,
M6720	Martin's Pork Products, Inc.	AVA2817074630G	30JUL2020			Finalized	7/30/20-at this time, Est. #M6720 does have a robust systematic approach to humane handling and slaughter.
M6720	Martin's Pork Products, Inc.	AVA4708071231G	31JUL2020			Finalized	At approximately 6:30am, (b)(6) observed one market sized hog was disabled and unable to rise to its feet and actively vocalizing. Justin observed establishment employee Daniel Zenil retrieve a chain, attached it to the hog's leg, and drug the hog out of the pen, approximately 10 feet, into the alleyway while the hog conscious. The employee retrieved a hand-held captive bolt stunning device (HHCb) and rendered the hog unconscious. (b)(6) returned to the office and notified (b)(6). (b)(6) of the incident. (b)(6) a notified (b)(6) of the incident. (b)(6) and (b)(6) returned to the knock-box to apply a USDA Rejected tag NO.B40544802 at approximately 6:50am. Brenna contacted (b)(6) Phillips (TA Coordinator) of event at approximately 6:55am. The establishment has a robust systematic plan in place which addresses the handling of disabled livestock, which prohibits the dragging of disabled and/or conscious animals and states that disabled animals will be moved using appropriate equipment. John Dalton was notified, at approximately 8:30am, of the forthcoming issuance of a Notice of Suspension regarding this incident from the Raleigh District Office.
M6720	Martin's Pork Products, Inc.	AVA0314082604G	04AUG2020			Finalized	8/4/20-at this time, Est. # M6720 does have a robust systematic approach to humane handling and slaughter.
M675	Caviness Beef Packers, Ltd.	GGC4914063729G	29JUN2020			Finalized	Assessment and verification reviews of an official livestock establishment's robust systematic approach plan for humane handling and slaughter. n June 29, 2020 I, (b)(6) performed the monthly assessment and verification review of establishment 675's written robust systematic plan for humane handling and slaughter of livestock. was able to verify that the documentation reviewed followed the plants robust systematic approach plan for humane handling and slaughter of livestock. I informed the plant that I found sufficient information to maintain their robust systematic approach.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M675	Caviness Beef Packers, Ltd.	GGC3114072825G	25JUL2020			Finalized	Assessment and verification reviews of an official livestock establishment's robust systematic approach plan for humane handling and slaughter. On July 25, 2020 I, (b)(6) performed the monthly assessment and verification review of establishment 675's written robust systematic plan for humane handling and slaughter of livestock. I was able to verify that the documentation reviewed followed the plants robust systematic approach plan for humane handling and slaughter of livestock. I informed the plant that I found sufficient information to maintain their robust systematic approach.
M675	Caviness Beef Packers, Ltd.	GGC0611081921G	21AUG2020			Finalized	Assessment and verification reviews of an official livestock establishment's robust systematic approach and plan for humane handling and slaughter. On August 21, 2020 I, (b)(6) performed the monthly assessment and verification review of establishment 675's written robust systematic plan for humane handling and slaughter of livestock. I was able to verify that the documentation reviewed followed the plants robust systematic approach plan for humane handling and slaughter of livestock. I informed the plant that I found sufficient information to maintain their robust systematic approach.
M676+P676+V676	RRR Meat Processing	RXL1810060809G	09JUN2020			Finalized	Present: Mr. Rory Royston, Plant Owner and (b)(6) (b)(6) No changes have been made to the humane handling program. All records are complete and up to date. The plan remains robust.
M676+P676+V676	RRR Meat Processing	RXL4109064430G	30JUN2020			Finalized	Present: Mr. Rory Royston, Plant Owner and (b)(6) (b)(6) No changes have been made to the humane handling program. All records are complete and up to date. The plan remains robust at this time.
M676+P676+V676	RRR Meat Processing	RXL1309071624G	24JUL2020			Finalized	Present: Mr. Rory Royston Plant Manager, (b)(6) (b)(6) (b)(6) No changes have been made to the humane handling program. All records are complete and up to date. The plan remains robust at this time.
M676+P676+V676	RRR Meat Processing	RXL3608094408G	08SEP2020			Finalized	Present: (b)(6) (b)(6) (b)(6) Mr. Rory Royston Plant Owner No changes have been made to the humane handling program. All records are complete and up to date. The plan remains robust at this time.
M694+P694	Kansas State University	NEL1007062930G	30JUN2020			Finalized	From: (b)(6) Date: 6/30/2020 Subject: Verification of a Robust Systematic Approach Meeting Date: 6/30/2020 Meeting Time: 07:15 AM Establishment: M694 +P694 - Kansas State University No changes in KSU (Est. 694) humane handling program. They are following their program and documenting when slaughtering. This Est. has maintained their RSA to HH for the month of June 2020.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7356+P7356+V7356	Harmon Brothers Meats, Inc.	IJK2513074123G	23JUL2020			Finalized	On Thursday, July 23, 2020, at approximately 1220 hours, I, (b)(6), observed the following humane handling incident while verifying HATS category 8 (stunning effectiveness) at Est. M7356 (Harmon Brothers Meats): the plant employee administered a first stun attempt on a mature sheep with a captive bolt device that was ineffective at rendering the animal unconscious; the animal remained standing with conscious eye tracking. The plant employee immediately made a second stun attempt with a captive bolt device wherein the animal remained standing with conscious eye tracking. The plant employee then delivered a third stunning attempt by captive bolt that was effective in rendering the animal unconscious, and the animal remained so thereafter. I initiated regulatory control action at 1225 hours by tagging the knock box with USDA reject tag #B37427640 and orally notifying plant manager Dave Harmon of the regulatory control.
M7415+P7415+V7415	HOFFMAN'S QUALITY MEATS	YUN3105073531G	31JUL2020			Finalized	After multiple, extensive visits with (b)(6), (b)(6) and C (b)(6), it has been determined on 7/27/20 that M-7415 does have and follow a written procedure that qualifies as a robust, systematic approach to humane handling of livestock. The only point of discussion necessary was the need to maintain efficient organization of all written procedures, records and supporting documentation so they would be easily retrievable at any time by plant management, USDA and 3rd party auditors. (b)(6) stated he would work on correcting that in a timely manner.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7415+P7415+V7415	HOFFMAN'S QUALITY MEATS	YUN2715081303G	03AUG2020			Finalized	Hoffman's (M-7415) slaughtered beef on Saturday, 8/1/20 and Monday, 8/3/20. Both days had incidences where an animal in the knock box threw its head at the moment the first knock was being applied, thereby necessitating a second knock. In the Saturday case involving (b)(6) who normally does not stun the animals but has been trained according to their written RSA Humane Handling program, the first knock rendered the animal unconscious and the second was applied as a precaution. In Monday's case, (b)(6) the individual who normally applies the stun and has also received training, went to stun an animal and it threw its head just as the stun was administered. (b)(6) followed the written plan the establishment has in place and immediately grabbed the second captive bolt pistol and properly applied the second knock rendering the animal unconscious. Upon inspection once the skull was skinned, the first knock fully penetrated the skull just medial to the right eye socket by about 1.5". The second knock was properly placed mid cranium and fully penetrated into the brain as well. I investigated and corroborated Alex's story with that of our IPP. Both noted that no vocalization or signs of pain or distress were noted between knocks. 9 CFR 313.15(b)(1)(iii) states, "The stunning area shall be so designed and constructed as to limit the free movements of animals sufficiently to allow the operator to locate the stunning blow with a high degree of accuracy." Based on the occurrence of two incidences of similar nature, please re-evaluate the design of the knock box area since it is quite wide and deep with no head restraint system in place, thereby allowing much freedom of movement for an animal's head and greater potential for missed first knocks.
M7415+P7415+V7415	HOFFMAN'S QUALITY MEATS	YUN2706085226G	26AUG2020			Finalized	On 8/26/20 after evaluating plant documents, I determined that M-7415 does have and follow a written procedure that qualifies as a robust, systematic approach to humane handling of livestock.
M7415+P7415+V7415	HOFFMAN'S QUALITY MEATS	YUN4306091824G	24SEP2020			Finalized	After evaluating establishment documents on 9/24/20, I have determined that M-7415 has and follows a written procedure that qualifies as a robust, systematic approach to humane handling of livestock.
M7421A+P7421A	University of Georgia Meat Plant	VUL4319090916G	16SEP2020			Finalized	On September 15, 2020 (b)(6) visited UGA to observe slaughter and verify that there was a robust systematic Humane Handling program in place. All animals were stunned effectively on first attempt and there were no animal welfare issues observed in the pens or alleyways.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7455+P7455+V7455	Williams Sausage Co., Inc.	UQD3915064324G	24JUN2020			Finalized	Robust Systematic Approach Determination Task - M7455 Williams Sausage Date Task was performed: 6/24/2020- Determination: Yes (robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M7455+P7455+V7455	Williams Sausage Co., Inc.	UQD5310071417G	17JUL2020			Finalized	Robust Systematic Approach Determination Task - M7455 Williams Sausage Date Task was performed: 7/17/2020- Determination: Yes (robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M7455+P7455+V7455	Williams Sausage Co., Inc.	UQD4514080014G	14AUG2020			Finalized	Robust Systematic Approach Determination Task - M7455 Williams Sausage Date Task was performed: 8/14/2020- Determination: Yes (robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M7455+P7455+V7455	Williams Sausage Co., Inc.	UQD1712091523G	23SEP2020			Finalized	Robust Systematic Approach Determination Task - M7455 Williams Sausage Date Task was performed: 9/23/2020- Determination: Yes (robust) Establishment management was notified of these facts. Attending establishment personnel response, if any: None
M7562	Dealaman Enterprises Inc.	XXA4909064311G	11JUN2020			Finalized	On June 11, 2020 I, (b)(6) discussed robust humane handling with (b)(6) at Establishment M7562, Dealaman Enterprises Inc. At this time, through review of plant history, observations made, and information from the Inspector In Charge there are no Humane Handling issues. On this day, I observed stunning and animals on the rail and in the pens. There was no unloading of animals performed at the time. I asked if the establishment intended to develop and implement a robust humane handling program. The response provided by Mr. Dealaman was no, there was no intention to do so. The meeting was adjourned.
M7562	Dealaman Enterprises Inc.	XXA1706083826G	26AUG2020			Finalized	On August 26, 2020, I, (b)(6) reviewed Dealaman Enterprises' robust humane handling with Kyle Dealaman at Establishment M7562. Upon observing truck unloading, antemortem inspection, stunning, and bleeding, as well as reviewing the plant's history, I have concluded that currently there are no Humane Handling issues. However, no daily humane handling records are completed and maintained at this establishment. I asked the establishment if they intended to develop and implement a robust humane handling program, but I was informed that they did not currently plan on doing so. The meeting was adjourned.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7562	Dealaman Enterprises Inc.	XXA0010092324G	24SEP2020			Open	On September 24th, 2020, I, (b)(6) reviewed Dealaman Enterprises' robust humane handling with Kyle Dealaman at Establishment M7562. Upon observing truck unloading, antemortem inspection, stunning, and bleeding on September 24th, 2020, as well as reviewing the plant's history, I have concluded that there are currently no Humane Handling issues. However, no daily humane handling records are completed and maintained at this establishment. I asked the establishment if they intended to develop and implement a robust humane handling program, but I was informed that they did not currently plan on doing so. In conclusion, although there are no humane handling issues, the establishment does not have a robust systematic approach to humane handling. The meeting was adjourned.
M7722+P7722+V7722	(b)(6) Meat & Food Services, Inc.	SAN2208074501G	01JUL2020			Finalized	Although a plan has been developed at M7722, this establishment has not begun implementing the plan. Hence, M7722 does not currently have a Robust Systematic Approach to Humane Handling in place.
M7722+P7722+V7722	(b)(6) Meat & Food Services, Inc.	SAN4214074915G	15JUL2020	04C02	Livestock Humane Handling	Finalized	At approximately 1006 hours on 7/15/20 (b)(6) while performing a routine HATS Category VIII task, observed the stun operator utilized a .22 caliber rifle to apply the first stun attempt to a steer. The stun operator immediately applied a second stun attempt, while IPP were down the hallway for safety. After the second stun, I returned to the slaughter floor and observed the steer remain standing, moving inside the stun box, kicking, vocalizing, looking around with eyes tracking and breathing rhythmically. I observed one stun entry point in the poll of this animal. The stun operator vacated the stunning area and slaughter floor at 1007 hours and returned just after 1009 hours with a larger caliber firearm (.243 caliber rifle) and the establishment owner. The establishment owner applied a third stun attempt, with this larger caliber firearm, which rendered the animal unconscious. The stun box was tagged with U.S. Reject tag number B41004937 and the slaughter floor manager was verbally notified to cease stunning of as the stun box had been tagged. The Denver District office was notified via supervisory channels. This establishment does not operate under a Robust Systematic Approach to Humane Handling. The dressed head was observed by me with one penetrating hole in the forehead and one penetrating hole in the poll.
M7722+P7722+V7722	(b)(6) Meat & Food Services, Inc.	SAN2215073523G	23JUL2020			Finalized	Although a plan has been developed at M7722, this establishment has not begun implementing the plan. Hence, M7722 does not currently have a Robust Systematic Approach to Humane Handling in place.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7722+P7722+V7722	(b)(6) Meat & Food Services, Inc.	SAN1615085028G	28AUG2020			Finalized	This establishment is currently developing a Robust Systematic Approach to Humane Handling and currently completing a Verification Plan from an Humane Handling noncompliance in July. Hence, this establishment is not currently operating under a Robust Systematic Approach to Humane Handling.
M7748+P7748+V7748	Colorado Homestead Ranches, Inc.	WOI1912063226G	26JUN2020			Finalized	At 1100 hours (b)(6) met with (b)(6) (b)(6) asked if Est. 7748 Colorado Homestead Ranches had made any changes to Est. 7748 Colorado Homestead Ranches' Humane Handling program since the May, 2020, meeting. Mr. Peebles stated that Est. 7748 Colorado Homestead Ranches had not made any changes to their humane handling program. The documents associated with these checks are filed in the Est. 7748 Colorado Homestead Ranches' front office. In addition, Est. 7748 Colorado Homestead Ranches has placed (b)(6) in charge of the weekly knocking devices maintenance. (b)(6) observed that the last weekly maintenance occurred on June 19, 2020. At 1045 hours, (b)(6) observed Mr. (b)(6) stun a mature red, spotted faced steer with a single application of the hand-held captive bolt stunning device. The steer remained stunned during shackling, hoisting, and bleeding procedures.
M7748+P7748+V7748	Colorado Homestead Ranches, Inc.	WOI0315072030G	30JUL2020			Finalized	On July 23rd a review of Colorado Homestead Ranches Estab. M7748 Robust Humane Handling Program was performed by (b)(6) (b)(6) (b)(6). The written program and associated documentation were discussed with Mr. Gary Peebles. Records provided were complete and noted no changes or deviations of their robust humane handling program, including device maintenance and records from the harvest floor. During harvest three hogs were driven without concern from pens to knock box. Animals were rendered insensible immediately and without incident. Colorado Homestead Ranches Est. M7748 continues to use a robust systematic approach to humane handling during their daily operations.
M7748+P7748+V7748	Colorado Homestead Ranches, Inc.	WOI1412094508G	08SEP2020			Finalized	Colorado Homestead Ranches operates under a Robust Humane Handling program. All associated tasks and records have been properly completed.
M7749+V7749	Royal Gorge Packing	IBK2010061501G	01JUN2020			Finalized	On May 28th a review of Estab. M7749 Robust Humane Handling Program was performed by (b)(6) (b)(6) (b)(6). After reviewing the written program and associated documentation and discussing the program with owner (b)(6) Burford. At this time Estb. M7749 is meeting the minimum requirements to maintain a robust human handling program. The importance of keeping records accurate and ready for review was discussed again.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7749+V7749	Royal Gorge Packing	IBK2012070330G	30JUL2020			Finalized	<p>On July 29th, I (b)(6) (b)(6) performed a review of Establishment M7749 Robust Humane Handling Program and documents. It was determined that they are meeting the very minimum requirements to maintain a robust humane handling program at this time. During this same visit I met with owner Rick Burford to discuss the less than desirable condition of the three outdoor holding pens for cattle. There has been significant rainfall over the past week which has caused excessive standing water and deep mud in all three pens with the east pen having the most extensive amount of water and mud. (b)(6) had one of his repair men, Sid out to look at the pens and to discuss a solution to help mitigate the mud in the future. They discussed brining in chipped asphalt in the next week or so as the pens needed time to dry out. For the interim (b)(6) moved the cattle for today's slaughter from the muddy pens to the round pen and alley way which provided improved footing for the animals. A Humane Handling noncompliance was documented citing 9CFR 313.1(a). The hog holding pen area was retained due to ~25 2"-12" metal protrusions from two separate metal panels. It was also noted that there were two ~3" long nails protruding from one of the wooden slats on the USDA Suspect pen door. The above noncompliance was shown to and discussed with (b)(6). He explained that the two nails were his "handle" for opening the Suspect pen door and that he would not remove them but would most likely cover the ends with a piece of rubber. He also stated that he will take care of the metal protrusions this coming weekend as he will not have hogs delivered again until next week.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7749+V7749	Royal Gorge Packing	IBK5206081924G	24AUG2020			Finalized	On August 21, 2020, I (b)(6) (b)(6) (b)(6) performed a review of Establishment M7749 Robust Humane Handling Program and documents. It was determined that they are meeting the very minimum requirements to maintain a robust humane handling program. During this same visit I met with owner Rick Burford to review the corrective actions in response to NR# IBK0014071029N issued on 7/29/20. Mr. Burford had removed the exposed nails from the US Suspect Pen door and removed the wire panel on the ground on the north end of the hog pen. He had also replaced the wire panel on the southeast wall with a new panel that has no exposed wires. Mr. Burford provided a written response to the NR and the corrective actions were noted in his daily records. The alley way and cattle pens have been improved by filling in with rock chip to provide better footing, especially during extensive moisture. If cattle are held over 24 hours Mr. Burford provides grass hay in large ground feed buckets in the pens. If hogs are to be held over 24 hours the owners are required to provide feed for them at the time of drop off. Water is provided in each pen. Discussion was had about maintaining the cleanliness of the water provided. A large tarp has been placed over the alley way leading to the knock box to provide shade for the hogs during holding if not in the hog pen. Water is also provided in this location.
M7857	Marcho Farms Inc.	OLG2908063704G	04JUN2020			Finalized	Establishment Robust Systematic Approach to Humane Handling Plan is implemented as designed. It is consistent with last determination by the DVMS
M7882+P7882	Horst Meats	IMM0706071831G	31JUL2020			Finalized	Horst Meats, M-7882, does not have a written Humane Handling plan in place, therefore, a RSA can not fully be evaluated or obtained. The attributes of having a written plan in place were discussed with management on 7/22/20. The plant does routinely follow unwritten humane handling best practices and has not had any notable deviations while I have been observing them the past couple of months.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7882+P7882	Horst Meats	IMM5714081326G	26AUG2020			Finalized	M-7882 has chosen not to have a formal written humane handling program included in their food safety plan. On 8/26/20, I discussed with plant management that even though it is not required, in the event of an egregious violation, the benefits of having and following a written, robust, systematic approach to humane handling would be taken into consideration as the district office determines the appropriate regulatory control action to take.
M7882+P7882	Horst Meats	IMM5106091224G	24SEP2020			Finalized	M-7882 has chosen not to have a formal written humane handling program included in their food safety plan. On 9/24/20, I discussed with plant management that even though it is not required, in the event of an egregious violation, the benefits of having and following a written, robust, systematic approach to humane handling would be taken into consideration as the district office determines the appropriate regulatory control action to take.
M791C	Clemens Food Group, LLC	QCF2811060715G	15JUN2020	04C02	Livestock Humane Handling	Finalized	I met briefly with (b)(6) alongside Pen # 1 near the serpentine from approximately 1214-1216 hours to relay concerns that (b)(6) had conveyed to me a few minutes earlier. Those concerns were that while she was doing ante-mortem accompanied by Trevor she observed a white hat/new CFG serpentine employee use his rattle paddle in a somewhat aggressive (although not clearly non-compliant) manner. She also observed him use his feet to move a hog along, also not clearly non-compliant, but just using his feet to apply pressure (not by kicking) to encourage a hog to move along. She pointed this out to (b)(6) and he said that he would take care of this. Ben also said that he would speak with (b)(6) and also speak with and work with this new employee.
M7975+P7975+V7975	Piedmont Custom Meats, Inc.	YCA3714093716G	16SEP2020			Finalized	The information presented meets the criteria for a robust systematic approach to humane handling & slaughter. The procedures observed and the documentation reviewed follow the establishment's robust systematic approach plan. It was determined that this establishment currently has a robust systematic approach to humane handling & slaughter. The establishment was informed of the findings from this verification review. The robust status of their plan will be maintained for now.
M8+V8	Iowa Premium, LLC	VSH1116064913G	13JUN2020			Finalized	After a review of the humane handling program for establishment M8, implementation of the program and associated records during the month of June 2020, I have determined that Establishment M8's humane handling program continues to meet agency expectations for a robust systematic approach to humane handling and slaughter of livestock. My assessment will be discussed with establishment management on Thursday 06/18/2020.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8+V8	Iowa Premium, LLC	VSH4615071024G	24JUL2020			Finalized	After a review of the humane handling program for establishment M8, implementation of the program and associated records during the month of July 2020, I have determined that Establishment M8's humane handling program continues to meet agency expectations for a robust systematic approach to humane handling and slaughter of livestock. My assessment will be discussed with establishment management on Thursday 07/30/2020.
M8+V8	Iowa Premium, LLC	VSH3415084525G	25AUG2020			Finalized	After a review of the humane handling program for establishment M8, implementation of the program and associated records during the month of August 2020, I have determined that Establishment M8's humane handling program continues to meet agency expectations for a robust systematic approach to humane handling and slaughter of livestock. My assessment will be discussed with establishment management on Thursday 08/27/2020.
M8131+P8131+V8131	(b)(6) Blue Ribbon Processing	UTF4512071630G	30JUL2020			Finalized	On July 27th (b)(6) spoke with Jerry (b)(6) of (b)(6) Blue Ribbon Processing. It was asked if (b)(6) Blue Ribbon Processing Est. 8131 has developed and/or implemented a robust humane handling program. The plant does not meet the criteria for a robust humane handling program at this time.
M8131+P8131+V8131	(b)(6) Blue Ribbon Processing	UTF4915082527G	27AUG2020			Finalized	On August 26, 2020 at approximately 10:30AM, (b)(6) Kary (b)(6) spoke with (b)(6) of (b)(6) Blue Ribbon Processing. It was asked if (b)(6) Blue Ribbon Processing Est. 8131 has developed and/or implemented a robust humane handling program. The plant does not meet the criteria for a robust humane handling program at this time and is not planning on implementing one in the near future.
M818+V818	HK Cooperative, Inc.	FYC1414065118G	18JUN2020			Finalized	On June 18, 2020 at approximately 12.30 pm for about 30 minutes I verified when (b)(6) coordinator perform the monitoring of the Humane Handling activities at the stunning and sticking area of establishment 818. Specifically, I observed him when he monitored the driving of animals to the chute, stunning, sticking and the insensibility checking process. At around 2:30 PM I had a discussion with him of my observation pertaining to the plant's plan for Robust Systematic Approach to Humane Handling and Slaughter. I also verified two weeks' worth of monitoring records associated with the plant's Robust systematic approach to Humane Handling and slaughter plan. No deviation was observed during the assessment and I concluded that the plan is working as specified in the plan. (b)(6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M818+V818	HK Cooperative, Inc.	FYC2612083 827G	27AUG2020			Finalized	At approximately 2 PM on August 27, 2020 I had a brief meeting with (b)(6) (h)(6) pertaining to the plant's plan for Robust Systematic Approach to Humane Handling and Slaughter at the plant's QC office. On this day in the morning I did antemortem on about 2900 Market swine which were destined to be harvested on this day. I also checked specifically the activity at the sticking area which involves driving of the animals to the chute, stunning, sticking and checking for consciousness for about 45 minutes. Two weeks' worth of monitoring records associated with the plant's Robust systematic approach to Humane Handling and slaughter plan was also audited. No deviation was observed during the assessment and I concluded that the plan is working as specified in the plan. (h)(6) (6)
M8305	Larry's Sausage Co., Inc.	SHB0207060 110G	10JUN2020			Finalized	6/9/20-At this time, Est. #M8305 does have a robust systematic approach to humane handling and slaughter.
M8305	Larry's Sausage Co., Inc.	SHB0912074 615G	15JUL2020			Finalized	7/15/20-At this time, Est. #M8305 does have a robust systematic approach to humane handling and slaughter.
M8305	Larry's Sausage Co., Inc.	SHB4313082 704G	04AUG2020			Finalized	8/4/20-At this tie, Est. #M8305 does have a robust systematic approach to humane handling and slaughter.
M8305	Larry's Sausage Co., Inc.	SHB5006090 123G	23SEP2020			Finalized	9/21/20-At this time Est. #M8305 does have a robust systematic approach to humane handling and slaughter.
M8341	Neese Country Sausage, Inc.	EHA1114085 507G	07AUG2020			Finalized	The establishment has elected to not present a written systematic approach to humane handling and slaughter at this time.
M8341	Neese Country Sausage, Inc.	EHA0015092 815G	15SEP2020			Finalized	The establishment has elected to not present a written systematic approach to humane handling and slaughter at this time.
M8461	M & G Meats	IYA36190610 29G	29JUN2020			Finalized	On 06/29/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Arch Muller, plant manager, of my findings.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8461	M & G Meats	IYA40100701 13G	13JUL2020			Finalized	On 07/13/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written with no issues. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Arch Muller, plant manager, of my findings.
M8461	M & G Meats	IYA20130807 17G	17AUG2020			Finalized	On 08/17/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written with no issues. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Arch Muller, plant manager, of my findings.
M8461	M & G Meats	IYA52100951 21G	21SEP2020			Finalized	On 09/21/2020, I reviewed the plant's written program and records for their Systematic Approach to Humane Handling and Slaughter. I found the records reviewed to be complete, and the employees were observed to be following the program as written with no issues. The establishment has met all the guidelines for a Robust Systematic Approach at this time. I notified Arch Muller, plant manager, of my findings.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M85B	Swift Pork Company	GYM4916063 730G	30JUN2020	04C02	Livestock Humane Handling	Finalized	<p>At approximately 18:20 on June 29, 2020, I met with (b)(6) to discuss observations I had made while observing truck unloading at unloading dock #3. When I had arrived to observe unloading at approximately 18:06, the trucker was in the belly of the trailer pushing a large group of hogs up from the belly to the truck unloading door. I could see that this group held greater than ten hogs and that the hogs were balking at going through the truck doorway onto the unloading dock. The trucker continued to push from the back of the group by repeatedly striking hogs with his rattle paddle. At times, I could see he would hit a single hog several times in a row and he occasionally raised the paddle above his head before striking. I then noted that several lead hogs at the doorway had turned completely around and were facing back into the truck. The trucker then started trying to strike hogs by reaching forward from the back of the group. Again, he was occasionally repeating strikes on the same hog and occasionally the paddle would be raised over his head. The dock monitor passed by and then took a paddle into the truck. I could see hogs getting past the trucker, back into the belly of the trailer. These hogs would come to the spot where the belly of the truck would begin, then hesitate, and then suddenly disappear from my view. Approximately a minute after the dock monitor entered the truck, I saw him bend over and lift up the cover for ramp that extends from the belly up to the back of the trailer. This caused me to be concerned that hogs had been leaping off the cover to the belly of the trailer when they had been suddenly disappearing from view, since the ramp would have been covered up. However, I since I had not seen when the cover was put down I was unsure if hogs had been jumping off of the cover or quickly going down the ramp into the truck. I explained to Mr. Merriman that I was concerned by the pushing of a large group of hogs at one time combined with the truckers technique with the rattle paddle leading to unnecessary excitement and distress for the hogs. I also asked that information be gathered and assessed to see if hogs had been driven off of the drop off, from cover of the ramp, to the belly of the truck. He stated that he would look into the situation and would notify the Humane Handling Superintendent Debbie Spoon of these issues as well. I advised Mr. Merriman that I would create an MOI to document the observed issues and our conversation.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M85B	Swift Pork Company	GYM5509071 917G	17 JUL 2020			Finalized	<p>At approximately 0930 on 6/19/2020 I met with (b)(6) to review the JBS Robust Humane Handling Plan and associated supporting documentation. I reviewed the 38 SOPs contained in Robust Humane Handling Plan. To examine the establishment's training program, I reviewed training logs of 2 new employees. I confirmed that Humane Handling Testing (2017 NAMI Guidelines) had been administered and scores documented, the Employee Animal Welfare SOP System is documented as completed, a score was documented for the Animal Handling Test, and a score was documented for the Captive Bolt Test, for each employee. To examine the establishment's self-monitoring records of their processes, I reviewed the Front End Electric Wand Check documents over the last month noting checks of the electrical stunning equipment had been performed. The checks were documented as completed and no problems with electrical stunning equipment were noted. I requested review of records of corrective actions, which were supplied. I reviewed humane handling monitoring documents, the Livestock OCP the Livestock OCP Feed and Water for Out Hogs, the Beardstown Hot Weather Action Plan/ Fan Audit, the Animal Welfare Audit for Swine Transportation, the Transportation Load Evaluation Check Sheet, and the Resale Pen Audits for 6/8, 6/9, 6/10, 6/11. The documents are completed, reviews are signed off and no deviations are noted. All four components, as outlined in the FSIS Notice 04-17, (assessment, design, evaluation, and response) appear to be present in this documented approach to humane handling. Based on this review, I find that JBS Beardstown has a Robust, Systematic Humane Handling Plan.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M85B	Swift Pork Company	GYM4702071 422G	22JUL2020	04C02	Livestock Humane Handling	Finalized	<p>At approximately 18:12 on July 21, 2020, while examining hogs in the subject pen for disposition, I noted hogs squealing from near the bend of the alley leading to the Butinas at the front of the livestock barn where an employee was attempting to move them. As I observed, the hogs were moving in the opposite direction of normal flow and were piling on top of each other against a closed gate in the kill alley. The employee was striking the hogs on the back and hindquarters and the hogs were responding by squealing louder and struggling to climb onto the hogs in front of them against the gate. As I approached the area to better see what the employee was doing with the hogs, he exited the pen and was speaking to another employee. I then noted (b)(6) approaching and I stopped him and informed him of the handling I had witnessed (b)(6) then entered the pen and turned the hogs away from the gate and into the alley toward the Butinas. I returned to the area near the subject pens, but at approximately 18:19, I again heard the hogs squealing and looked to see that a different group of hogs was piling against the same gate and the same employee was again paddling the hogs on the back and hindquarters as they squealed louder and more hogs climbed over the hogs already pressed against the gate. (b)(6) also heard the squealing and, as I observed, he proceeded to the area and stopped the employee from striking the hogs with the paddle. Supervisor Wilson then again moved the hogs away from the gate and directed them to the alley leading to the Butinas. At approximately 18:35 I spoke with (b)(6) and explained that the actions I had seen were not consistent with 9CFR 313.2(b) ... implements employed to drive animals shall be used as little as possible in order to minimize excitement and injury. I further notified (b)(6) at I would document, in an MOI, what I had seen and discussed with him. He stated that he would speak with the employee.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M85B	Swift Pork Company	GYM3503081515G	15AUG2020	04C02	Livestock Humane Handling	Finalized	<p>At approximately 18:05 to 18:10 on August 14, 2020, while I was observing disposition of establishment subject hogs, I observed a gold hat Front-end employee as he was providing captive bolt shot to an already electrically stunned hog that was to be discarded. As I watched, the employee shot the hog and I noted that the entrance hole for the captive bolt was located slightly low as compared to the expected effective captive bolt stun location. The employee then applied the second captive bolt stun which is required by the establishment program for euthanized hogs, however, this captive bolt wound was below the level between the eyes on the head and did not appear to be in an effective location. Livestock employee Jesse Behrensmeyer immediately directed the Front-end employee to apply another captive bolt shot and specifically pointed to the appropriate location on the head for him to shoot the hog. The employee then applied the captive bolt shot as directed. Shortly thereafter, another hog was marked for discard and the same gold hat Front-end employee applied the required captive bolt shot to the second hog after electrical stunning. However, this time his first captive bolt wound was approximately at the level between the eyes and the second stun was again below the level of the eyes, both appeared to be too low to be effective. Again, (b)(6) from Livestock directed the Front-end employee to apply a third captive bolt shot and specifically pointed to the correct location to apply the captive bolt. He then had the employee apply a fourth captive bolt shot (the second to be applied in the correct location) by specifically pointing to the spot with his finger. At approximately 18:28, I informed General (b)(6) (b)(6) who was supervising front end employees, of my observations of the actions of the Front-end employee captive bolt shooter. He stated that he would take care of the matter. While the poorly located captive bolt shots in this case were to an already unconscious hog and were immediately corrected by the Livestock employee, accurate shooting is required for humane euthanasia and I do not believe the above described captive bolt shots would have provided effective euthanasia in an alert hog.</p>

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M850+P177 75+V850	Swift Pork Company	HEM5216062 227G	27JUN2020			Finalized	On 06/18-24/2020, I met with (b)(6) supervisor, to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter. After a review of the establishment's humane handling program, implementation of the program and associated records, I, (b)(6) have determined that the program meets the agency's expectations for a robust systematic approach to humane handling and slaughter of livestock. It is my conclusion that the establishment is both operating under and properly implementing their robust humane handling system in compliance with the humane handling regulations. Respectfully submitted, (b)(6) (b)(6)
M850+P177 75+V850	Swift Pork Company	HEM5415082 528G	28AUG2020			Finalized	From 08/12-25/2020, I met with (b)(6) (b)(6) to review FSIS Notice 34-18 Assessment and Verification of an Official Livestock Establishment's Robust Systematic Approach Plan for Humane Handling and Slaughter. After a review of the establishment's humane handling program, implementation of the program and associated records, I, (b)(6) have determined that the program meets the agency's expectations for a robust systematic approach to humane handling and slaughter of livestock. It is my conclusion that the establishment is both operating under and properly implementing their robust humane handling system in compliance with the humane handling regulations. Respectfully submitted, (b)(6) (b)(6) 2nd shift
M8615+P861 5	Musselman's Meats LLC	KAG0609070 201G	01JUL2020			Finalized	On 7/1/2020 at approximately 1000 hours I informed Plant Manager Dennis Ebling that M8615 Musselman's Meats is maintaining its Robust Systematic Approach (RSA) to humane handling.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M86E	Cargill Meat Solutions Corporation	UHM4408085707G	07AUG2020			Finalized	<p>Robust Systematic Approach Task MOI Date: 6 August 2020 Time: 1400 Hours Establishment Personnel in Attendance: Joe Dominguez (FSQR Regulatory Supervisor) FSIS Personnel in Attendance: (b)(6)</p> <p>Topic: FSIS Notice 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT'S ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. On 6 August 2020, (b)(6) performed the monthly assessment and verification review of establishment 86E's written robust systematic plan for humane handling and slaughter of livestock. I was able to verify that the procedures observed, and documentation reviewed both follow the establishments robust systematic approach plan and comply with the humane handling regulations. I provided feedback to establishment management present about my findings from the verification review during establishment awareness meeting on 6 August 2020. I informed the establishment management that I had found enough information and data to determine that the establishment management has maintained their robust systematic approach. I informed the establishment that because it has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M86K	Cargill Meat Solutions	DNM4306082 511G	11AUG2020	04C02	Livestock Humane Handling	Finalized	<p>The docks will have water pooling often and once the pump is activated, the water goes away. Usually, I just ask someone to turn the pump on and it is resolved by the time I finish ante-mortem. On August 10, 2020 at 7:30 AM I asked Duque to turn the pump on due to lots of water spanning dock #1 and #2. I also mentioned it to Abraham. I came back for ante-mortem at 10:00 AM. I mentioned it to Abraham again. They had more cattle for me to sign for so I went back into the scale house. I told Brian Nunez, a transport scheduler, about the lake on the docks and to figure out why the pump has not been turned on. He said he texted someone to address the issue. On August 10, 2020 at 12:35 PM, I was walking to the scale house to perform ante-mortem. All four docks were completely full and no one around. However, I noticed a noise coming from dock #1 that was unusual. Once at the grate above the pump area, I noticed the water was higher and almost reaching the hocks of the cattle. Then, I noticed a flailing leg and a steer laterally recumbent. This steer was penned down by other cattle in the dock making it difficult for the steer to keep his head above the water. I immediately shooed the cattle to get the herd off of the steer laying down. The steer brought his head up out of the water spewing water from his nostrils. It took him a several seconds to get all the way up and breathe normally. No one was around so I went into the scale house to get someone. (b)(6) happened to be in the scale house and I brought her outside. She radioed for (b)(6) to come to the docks. (b)(6) was able to unload the cattle from the dock into their respective pen. I instructed (b)(6) and (b)(6) that dock #1 is to be locked and not used. Dock #2 was questionable. Water reached dock #3, but it was not that much. Robert stated that they have been working on the pump all day, but was not sure why it was not fixed. I told them to call me out when they had it fixed and the water was gone. (b)(6) called the office around 2:30 PM stating the pump was fixed and the dock was dry. (b)(6) and I went to the docks to inspect it before releasing the dock. The pump was indeed not fixed, water was still above ankle height, and the water still reached onto dock #3. Once questioned, maintenance said they were waiting on one part to fix the pump and that one of the plastic tire pieces from the mat at the dock was blocking the flow of water. There was mud build up between dock #1 and #2 that spread onto portions of each dock. I noted that I was concerned the cattle would slip since the mud was thick enough for shoes to sink and make a notable impression in the mud. Once back in the office, I called Francisco Sifuentes to the USDA office. We talked about the incident. He called (b)(6) to the USDA office. We talked about the incident and discussed what would happen next. Since this was at the end of A</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							shift, I informed (b)(6) and (b)(6) that (b)(6) (b)(6) (b)(6) vet, would be the one deciding when to release the dock. On August 11, 2020 at 5:30 AM I performed ante-mortem and pump drain was washed out, along with the docks. The docks were dry and unlocked.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M86M	Cargill Meat Solutions	PAI07190746 01G	01JUL2020			Open	<p>Cargill Meat Solutions 490 Rd 9 Schuyler, NE 68661</p> <p>Assessment Assess circumstances where livestock may experience excitement, discomfort, or accidental injury being handled in connection with slaughter and, except for establishments conducting ritual slaughter, where and under what circumstances stunning problems may occur.</p> <p>Design Review facilities design and implemented practices that will minimize excitement, discomfort, and accidental injury to livestock. Cargill Meat solutions is in the process of fixing some of their sprinklers that are not working properly.</p> <p>Evaluation Evaluate periodically their handling methods to ensure they minimize excitement, discomfort, or accidental injury and, Except for establishments conducting ritual slaughter, evaluate periodically their stunning methods to ensure that all livestock are rendered insensible to pain by a single blow.</p> <p>Response Improve handling practices and modify facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. The establishment is evaluated by a third-party company, Arrow Sight, which monitors video taken by the establishment from unloading the cattle to the stickers. Arrow Sight also observes for incidents in the movement of the cattle and if questions arise they send text messages to the plant superintendent along with video clips. While I performed Ante Mortem inspection during the month of June. I observed pen and facility construction. All gates in the pens and center (Knock) alley leading to the circle were in working order. The pens were in good condition and the construction was adequate to ensure the humane movement of animals with minimal excitement, discomfort or accidental injury. While Performing Ante- Mortem inspection I observed the animal handling methods and ensured animals were moved humanely without undue excitement, discomfort, accidental injury, slips and falls and without electric prods or alternative object use. During June USDA personnel observed animals were unloaded from the trailers/ trucks without undue excitement or injury.</p> <p>Twenty animals were condemned in the yards this month and all were under 30 months. Nine steers and four heifers were condemned for non-ambulatory/ down. Two steers and Three heifers were condemned for being dead in the yards. One steer was condemned for central nervous system signs and one steer was company condemned.</p> <p>Animals have access to water from a continuous flow water tanks 24 hours a day. A separate suspect pen with head catch is available if needed and water is available when the pen is used. After reviewing Cargill meat Solutions, Establishment M86M robust Humane Handling Program using the four Aspects of a Systematic Approach to Humane Handling and Slaughter, and observing the nine</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>Humane Animal Tracking Categories (Adequate Measures for Inclement Weather; Truck unloading; Water Availability; Handling During Ante Mortem; Handling of Suspect and Disabled Cattle; Electric Prod/alternative Object Use; Observation of Slips and Falls; Stunning Effectiveness; and Checking for Conscious Animals on the Rail) while performing ante mortem . Since no humane handling noncompliance reports have been written and nothing has changed since last month. I agree that Cargill M86M still meets the criteria for a robust systematic approach to humane handling and Slaughter requirements.</p> <p>(b)(6) (b)(6) (b)(6) Cargill Meat Solutions, M86M 490 Road 9 Schuyler, NE 68661</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M86M	Cargill Meat Solutions	PAI37230749 22G	22JUL2020			Finalized	<p>Comments: Aspects of a Systematic Approach to Humane Handling and Slaughter July 2020 Cargill Meat Solutions 490 Rd 9 Schuyler, NE 68661 Assessment Assess circumstances where livestock may experience excitement, discomfort, or accidental injury being handled in connection with slaughter and, except for establishments conducting ritual slaughter, where and under what circumstances stunning problems may occur. Design Review facilities design and implemented practices that will minimize excitement, discomfort, and accidental injury to livestock. Cargill Meat solutions is in the process of fixing some of their sprinklers that are not working properly. Evaluation Evaluate periodically their handling methods to ensure they minimize excitement, discomfort, or accidental injury and. Except for establishments conducting ritual slaughter, evaluate periodically their stunning methods to ensure that all livestock are rendered insensible to pain by a single blow. Response Improve handling practices and modify facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. The establishment is evaluated by a third-party company, Arrow Sight, which monitors video taken by the establishment from unloading the cattle to the stickers. Arrow Sight also observes for incidents in the movement of the cattle and if questions arise they send text messages to the plant superintendent along with video clips. While I performed Ante Mortem inspection during the month of July. I observed pen and facility construction. All gates in the pens and center (Knock) alley leading to the circle were in working order. The pens were in good condition and the construction was adequate to ensure the humane movement of animals with minimal excitement, discomfort or accidental injury. While Performing Ante- Mortem inspection I observed the animal handling methods and ensured animals were moved humanely without undue excitement, discomfort, accidental injury, slips and falls and without electric prods or alternative object use. During July USDA personnel observed animals were unloaded from the trailers/ trucks without undue excitement or injury. Also during the month of July, the company started using a robot on occasions to move cattle. As of July 22, 2020, Twenty seven animals were condemned in the yards this month and all were under 30 months. Thirteen steers and two heifers were condemned for non-ambulatory/ down. Three steers and six heifers were condemned for being dead in the yards. Two steers and one heifer were company condemned.</p> <p>Animals have access to water from a continuous flow water tanks 24 hours a day. A separate suspect pen with head catch is available if needed and water is available when the pen is used. After reviewing Cargill meat Solutions, Establishment M86M</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>robust Humane Handling Program using the four Aspects of a Systematic Approach to Humane Handling and Slaughter, and observing the nine Humane Animal Tracking Categories (Adequate Measures for Inclement Weather; Truck unloading; Water Availability; Handling During Ante Mortem; Handling of Suspect and Disabled Cattle; Electric Prod/alternative Object Use; Observation of Slips and Falls; Stunning Effectiveness; and Checking for Conscious Animals on the Rail) while performing ante mortem . Since no humane handling noncompliance reports have been written and nothing has changed since last month. I agree that Cargill M86M still meets the criteria for a robust systematic approach to humane handling and Slaughter requirements. (b)(6) (b)(6) (b)(6)</p> <p>Cargill Meat Solutions, M86M 490 Road 9 Schuyler, NE 68661</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M86M	Cargill Meat Solutions	PAI19000921 29G	29SEP2020			Open	<p>Assessment Assess circumstances where livestock may experience excitement, discomfort, or accidental injury being handled in connection with slaughter and, except for establishments conducting ritual slaughter, where and under what circumstances stunning problems may occur.</p> <p>Design Review facilities design and implemented practices that will minimize excitement, discomfort, and accidental injury to livestock. Cargill Meat solutions is in the process of fixing some of their sprinklers that are not working properly.</p> <p>Evaluation Evaluate periodically their handling methods to ensure they minimize excitement, discomfort, or accidental injury and. Except for establishments conducting ritual slaughter, evaluate periodically their stunning methods to ensure that all livestock are rendered insensible to pain by a single blow.</p> <p>Response Improve handling practices and modify facilities when necessary to minimize excitement, discomfort, and accidental injury to livestock. The establishment is evaluated by a third-party company, Arrow Sight, which monitors video taken by the establishment from unloading the cattle to the stickers. Arrow Sight also observes for incidents in the movement of the cattle and if questions arise they send text messages to the plant superintendent along with video clips. While I performed Ante Mortem inspection during the month of September. I observed pen and facility construction. All gates in the pens and center (Knock) alley leading to the circle were in working order. The pens were in good condition and the construction was adequate to ensure the humane movement of animals with minimal excitement, discomfort or accidental injury. While Performing Ante-Mortem inspection I observed the animal handling methods and ensured animals were moved humanely without undue excitement, discomfort, accidental injury, slips and falls and without electric prods or alternative object use. During September USDA personnel observed animals were unloaded from the trailers/ trucks without undue excitement or injury. As of September 29, 2020, Twenty- two animals were condemned in the yards this month and all but two were under 30 months. Eight steers (one was over 30 months) and six heifers were condemned for non-ambulatory/ down. Two steers and two heifers were condemned for being dead in the yards. Three steers were company condemned and all of them were sent to a landfill (The company used Xylazine on two of their company condemnns. The other one was over 30 months).</p> <p>Animals have access to water from a continuous flow water tanks 24 hours a day. A separate suspect pen with head catch is available if needed and water is available when the pen is used. After reviewing Cargill meat Solutions, Establishment M86M robust Humane Handling Program</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>using the four Aspects of a Systematic Approach to Humane Handling and Slaughter, and observing the nine Humane Animal Tracking Categories (Adequate Measures for Inclement Weather; Truck unloading; Water Availability; Handling During Ante Mortem; Handling of Suspect and Disabled Cattle; Electric Prod/alternative Object Use; Observation of Slips and Falls; Stunning Effectiveness; and Checking for Conscious Animals on the Rail) while performing ante mortem . Since no humane handling noncompliance reports have been written and nothing has changed since last month. I agree that Cargill M86M still meets the criteria for a robust systematic approach to humane handling and Slaughter requirements.</p> <p>(b)(6) (b)(6) (b)(6) Cargill Meat Solutions, M86M 490 Road 9 Schuyler, NE 68661</p>
M8703	Warner Locker Inc.	NEG0310063 012G	12JUN2020			Finalized	<p>On this date, May 11, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Warner Locker, Est 8703. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Tim Whisler, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Tim Whisler, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Whisler was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8703	Warner Locker Inc.	NEG4210074 814G	14JUL2020			Finalized	<p>On this date, June 22, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Warner Locker, Est 8703. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Tim Whisler, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Tim Whisler, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Whisler was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8703	Warner Locker Inc.	NEG4710072 314G	14JUL2020			Finalized	<p>On this date, July 13, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Warner Locker, Est 8703. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Tim Whisler, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Tim Whisler, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Whisler was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8703	Warner Locker Inc.	NEG5908072 629G	29JUL2020			Finalized	<p>On this date, July 13, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Warner Locker, Est 8703. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Tim Whisler, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Tim Whisler, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Whisler was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8703	Warner Locker Inc.	NEG2015090 211G	11SEP2020			Finalized	<p>On this date, August 17, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Warner Locker, Est 8703. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Tim Whisler, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Tim Whisler, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Whisler was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8703	Warner Locker Inc.	NEG2514092 722G	22SEP2020			Finalized	<p>On this date, Sept 21, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at Warner Locker, Est 8703. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Tim Whisler, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Tim Whisler, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Whisler was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8710	Hale Locker	XPk1310063 512G	12JUN2020			Finalized	<p>On this date, May 13, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at J & J Processing, Est 8710. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Justin Head, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Mr. Head, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Head was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8710	Hale Locker	XPk5710075 614G	14JUL2020			Finalized	<p>On this date, June 8, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at J & J Processing, Est 8710. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Justin Head, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Mr. Head, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Head was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8710	Hale Locker	XPk0909071 729G	29JUL2020			Finalized	On this date, July 20, 2020 (b)(6) J. (b)(6) (b)(6) conducted a Verification of a Robust Systematic Approach at J & J Processing, Est 8710. After reviewing the establishments program, I determined that this program meets all criteria to be designated as Robust. The program addresses all four required points of the Systematic Approach, and is monitored and evaluated periodically, as required. I informed Justin Head, Plant Owner/manager during a meeting that his program meets the requirements to be considered a robust approach to humane handling. I explained that because the plant has a robust systematic approach, the associated plan, corrective actions, and records produced will be subject to monthly verification reviews. The robust status designation may be removed if the verification review shows that the establishment is not implementing the robust systematic approach plan. Robust status can be reinstated if the establishment brings its program back up to robust standards. The establishment may request FSIS to review its program when it believes its systematic approach is again robust. I also informed Mr. Head, Plant Owner, depending on the circumstances an incident of egregious inhumane handling or slaughter may not always result in the suspension of slaughter activities at an establishment with a robust systematic approach. Whether the establishment has successfully implemented a robust systematic approach, its humane handling compliance history, and whether the egregious violation is found to be an anomaly are some of the factors considered by FSIS when determining whether to issue a NOIE, rather than a Notice of Suspension. Mr. Head was informed this information would be documented to a memorandum of interview to PHIS and he would receive a copy.
M889A+V889	J.F. O'Neill Packing Co. Inc.	DSC2910083 003G	03AUG2020			Finalized	This MOI summarizes the performance of the monthly verification of a robust systematic approach for livestock humane handling and slaughter at Establishment #M00889A O'Neill Packing in Omaha, Nebraska. This establishment has a written systematic plan. The information provided for review was sufficient to make a determination that the establishment has maintained their systematic approach. No changes have taken place in the program since the last RSA verification.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M8915+P8915	McDonald's Meats, Inc.	ZMB4210070730G	30JUL2020			Finalized	(b)(6) attended the meeting. Humane handling was the topic of discussion. On Tuesday July 28th there was an incident of a hog being stunned twice. (b)(6) and I were on the slaughter floor at approximately 1335 hours. An employee was administering a stun with a captive bolt on a hog. After some questioning it was found that the hog initially threw its head upward into the captive bolt, allowing it to prematurely fire. They administered a second effective stun. It was not visually observed by inspection but was determined that the initial stun was ineffective. Today, I discussed this with Travis and their options. There were discussions of a better hog restraint as well as electrical stunning. We also discussed that there outside holding pens are not locked. This could be a vulnerability. They do go out frequently to move/receive livestock, but there are times when no one is out there. They do lock the gates if livestock are held overnight. They are also considering cameras and are getting estimates. There were no further discussions. A copy of this memorandum is provided to the establishment and a copy placed in the USDA office. Respectfully, (b)(6)
M9199+P9199	SCR International Corp.	DZD3208060703G	03JUN2020			Finalized	6/2/20-At this time, Est. #M9199 does not have a robust Systematic approach to human handling and slaughter.
M9199+P9199	SCR International Corp.	DZD2006070015G	15JUL2020			Finalized	7/13/2020-At this time, Est. #M9199 does not have a robust systematic approach to humane handling and slaughter.
M9199+P9199	SCR International Corp.	DZD1306095629G	29SEP2020			Finalized	9/28/20-At this time, Est. #M9199 does not have a robust systematic approach to humane handling and slaughter.
M9265+P9265	Marks Meat Inc.	CFJ5513060616G	16JUN2020	04C02	Livestock Humane Handling	Finalized	On 6/16/2020 at approximately 0830 hrs FI Heiser, while performing on-line inspection duties, observed establishment employees administer two stun applications in quick succession to a lamb in the stun box. (b)(6) informed FI Heiser that the first stun attempt was ineffective and that the establishment will immediately cease slaughter to conduct an investigation and implement corrective actions. The establishment determined the cause of the ineffective first stun was due to the lamb not properly loaded in the restraint system. The establishment retrained responsible personnel prior to resuming slaughter operations. Due to the establishment's immediate effective corrective actions, no regulatory control action was taken.
M9287+V9287	Ovid Meat Co., LLC	GMB4210064316G	16JUN2020			Finalized	Ovid Meats does not wish to have a written approach to robust humane handling at this time.
M9287+V9287	Ovid Meat Co., LLC	GMB5515072427G	27JUL2020			Finalized	Ovid Meats does not wish to have a written approach to robust humane handling at this time.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M9287+V9287	Ovid Meat Co., LLC	GMB5511080419G	19AUG2020			Finalized	Ovid Meats does not wish to have a written approach to robust humane handling at this time.
M9287+V9287	Ovid Meat Co., LLC	GMB2712091718G	18SEP2020			Finalized	Ovid Meat Co. does not wish to have a written approach to robust humane handling at this time.
M9289+P9289	Oregon Beef Co.	AKG5312073606G	06JUL2020			Finalized	7/2/2020 Oregon Beef, Est. M9289, has a written robust systematic approach to humane handling. Records produced between 6/11/2020-7/2/2020 were reviewed and found to be complete. Humane handling practices observed today (stunning, rail) were in compliance with regulations. This is a monthly verification task.
M9289+P9289	Oregon Beef Co.	AKG3710083928G	28AUG2020			Finalized	8/27/2020 Oregon Beef, Est. 9289, has a robust systematic approach to humane handling. Records produced from 7/2/2020-8/27/2020 were reviewed and found to be complete. Humane handling practices observed today (stunning, rail) were in compliance with regulations. This is a monthly verification task. The last Humane Handling Verification Visit by the DVMS was conducted on 6/25/2020. At that time, the initial assessment was not available for review. The establishment is working to complete a new assessment to have on file.
M932+P932	West Georgia Processing	LPK0108063130G	30JUN2020			Finalized	On 6/2/20, (b) (6) visited West Georgia Processing in Carrollton, Ga to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective sections and their monitoring document it was determined that they DO HAVE a Robust Program
M932+P932	West Georgia Processing	LPK3209070331G	31JUL2020			Finalized	On 7/14/20, (b) (6) visited West Georgia Processing in Carrollton, Ga to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective sections and their monitoring document it was determined that they DO HAVE a Robust Program

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M932+P932	West Georgia Processing	LPK0019082 631G	31AUG2020			Finalized	On 8/5/20, (b) (6) visited West Georgia Processing in Carrollton, Ga to determine the presence of a Robust Systematic Approach to Humane Handling as directed in FSIS NOTICE 04-17 ASSESSMENT AND VERIFICATION REVIEWS OF AN OFFICIAL LIVESTOCK ESTABLISHMENT ROBUST SYSTEMATIC APPROACH PLAN FOR HUMANE HANDLING AND SLAUGHTER. After review of their written program, their corrective sections and their monitoring document it was determined that they DO HAVE a Robust Program
M934	Charlie DiMaria & Sons	VMH0216094 124G	24SEP2020	04C02	Livestock Humane Handling	Finalized	Establishment does not have a robust humane handling program. There was a down cow in alley way with a small pool of serosanguinous fluid from her rear 8x4in – establishment left cow in alley way, no access to food or water, for unknown period of time, refer to NR4918091922N / 1. Written program states: "In the event that an animal becomes non-ambulatory in a pen [in this case, the alleyway], the establishments USDA IIC shall be contacted prior to any attempt to handle an animal." IPP was not informed of downer cow and was present at this time. 9/21/2020 cows have been on trailers for over an hour with no access to water, once on official premises the trailer is considered a holding pen. Written program states: "Trucks should be unloaded as soon as possible. Target is at/within 1 hours of arriving at the plant. Unloading of cattle should commence within thirty (30) minutes of arrival." Suggested establishment to review their Humane Handling program.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M952	BEF Foods, Inc.	YUC2306073 820G	20JUL2020			Finalized	<p>On 7/19/2020, at approximately 1300 hours, I, (b)(6) conducted an odd-hour inspection for the establishment's humane handling. Establishment employee, (b)(6) was present during my inspection. I verified the following Humane Handling Activities Tracking System (HATS) categories: I. Adequate Measures for Inclement Weather: At the time of inspection, the temperature was 78 degrees Fahrenheit with light rain. Barn is covered to protect from severe elements. The pens had fans and misters running and the barn windows were open. II. Truck Unloading: Truck Unloading occurred starting approximately at 1303 hours and finished at 1312 hours. There was minimal vocalization and minimal excitement or discomfort, all animals walked while unloading. III. Water and Feed Availability: Animals arrived at 1303 hours, with filled automated water bowls available, no food was offered (animals will begin slaughter at 0530 the following day) IV. Ante-mortem Inspection: At time of inspection there were 85 animals in the barn in a single pen with a capacity for 110 animals. All animals had adequate space to lay down and move around. Pens and aisle-ways were in good repair. V. Suspects and Disabled: There were no animals that were suspect or disabled at the time of inspection. VI. Electric Prod/Alternative Object Use: Animals were moved with the assistance of a rattle paddle. Use of paddle was minimal and did not lead to excitement or injury. VII. Slips and Falls: Animals were moved from unloading ramp to pen at a walking pace, with minimal excitement or discomfort. Pens and alley-ways were constructed in such a way to prevent slips and falls. VIII. Stunning Effectiveness: No stunning occurred during odd-hour inspection. IX. Conscious Animals on the Rail: No animals were shackled or hung on the rail during odd-hour inspection. For all HATS categories the establishment maintained good humane handling practices throughout the odd-hour inspection, meeting both regulatory requirements and the establishment's written humane handling procedure.</p>
M9520+P9520	Leidys, Inc.	UGA4805073 109G	09JUL2020			Finalized	<p>I have verified Est. 9520 Leidy's Inc. Robust Systematic Approach to Humane Handling plan and associated with it records. As the result of the assessment I determined that establishment is following the RSA HH plan as designed. The outcome of the assessment is consistent with the last DVMS determination for this plant.</p>
M9520+P9520	Leidys, Inc.	UGA5408091 123G	23SEP2020			Finalized	<p>I have verified Est. 9520 Leidy's Inc. Robust Systematic Approach to Humane Handling plan and associated with it records. As the result of the assessment I determined that establishment is following the RSA HH plan as designed. The outcome of the assessment is consistent with the last DVMS determination for this plant.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M960	Greater Omaha Packing Co., Inc.	PEE3414084707G	07AUG2020			Finalized	A monthly verification review task of the establishment's robust systematic approach was scheduled and performed on 8/7/2020. It was verified that the procedures observed and the documentation reviewed align with the establishment's robust systematic approach program and comply with the humane handling regulations. The information and data provided for review and the observations were sufficient to make a determination that the establishment has maintained their robust systematic approach.
M960	Greater Omaha Packing Co., Inc.	PEE5514090217G	17SEP2020			Finalized	A monthly verification review task of the establishment's robust systematic approach was scheduled and performed on 09/17/2020. It was verified that the procedures observed and the documentation reviewed align with the establishment's robust systematic approach program and comply with the humane handling regulations. The information and data provided for review and the observations were sufficient to make a determination that the establishment has maintained their robust systematic approach.
M966+P19049+V966	Univ of Arizona Food Products & Safety Lab	CTN1908061029G	29JUN2020			Open	Date: Monday, June 29, 2020 Time: approximately 0620 hours Meeting Location: N/A [Email Communication] In Attendance: Dr. Samuel Garcia, Plant Manager, (establishment); and Ms. (b)(6) (b)(6) (b)(6) (FSIS) This Memorandum of Interview (MOI) documents a discussion convened between FSIS and the establishment regarding FSIS's determination of the establishment's Humane Handling Program. The discussion proceeded as follows: FSIS reviewed the establishment's written humane handling program on Friday, 06/26/20 as well as the implementation of their program during the month of June. The establishment does not have current Robust Systematic Approach (RSA) status due to the Notice of Suspension (NOS). From page 2 of FSIS Notice 34-18: "If the establishment is suspended (i.e. NOS), or receives an NOIE, rather than an NOS, for the egregious incident, they no longer are considered to have RSA. [In-Plant Personnel] may reassess the robustness of an establishment's systematic approach after FSIS has closed out the verification plan." FSIS will re-evaluate the establishment's Humane Handling program once the Verification Plan (VP) has been closed. (b)(6) (b)(6) (b)(6)
M9672+P9672	Al-Marwa L. L. C.	YYD1406075616G	16JUL2020			Finalized	Establishment 9672 does not currently have a Robust Systematic Approach to humane handling and slaughter plan. The establishment has previously been provided with reference materials to assist in developing such a plan if they so choose. The establishment was notified of the results of this verification.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M969+V969	Swift Beef Company	UOA5217065301G	01JUN2020			Finalized	I, (b)(6), (b)(6) performed the Verification of a Robust Systematic Approach task on 5/30/2020. I reviewed the humane handling audits for B shift over the previous two weeks. While reviewing the audits I observed on 5/19 that a "double knock" occurred which per the program requires a corrective action in the observation section of the audit. There was no corrective action provided or any sort of documentation regarding the action level event. I spoke with B shift (b)(6) regarding the issue and she will address it with her QA team. The remaining audits were acceptable. The establishment's humane handling program is in compliance with federal regulations as well as a robust systematic approach to humane handling.
M969+V969	Swift Beef Company	UOA3118073829G	29JUL2020			Finalized	I, (b)(6), (b)(6) performed the Verification of a Robust Systematic Approach task on 7/29/2020. I reviewed the humane handling audits for A shift and B shift over the previous two weeks. While reviewing the audits I observed multiple instances where an action level event was observed by the QA employee but a corrective action was not provided. I spoke with (b)(6) regarding the issue as the humane handling program states that an action level event requires a correction action to be documented in the observation section. Ms. (b)(6) states the employee is a new QA and she is still working on getting her trained appropriately. The issue will be discussed with the employee and Ms. Allen informed me that she will have the employee notify herself or QA (b)(6) when this occurs to ensure a corrective action is given. I also observed when reviewing the records for B shift that the unbiased audit was unable to be performed at the serpentine ramp due to a malfunctioning camera. I discussed the issue with Ms. (b)(6) and informed her that the cameras need to be repaired promptly so the unbiased audit can be performed or the humane handling plan is not being implemented as written. (b)(6) states she will discuss the issue again with IT support. While reviewing the audits for A shift there were no further prodding failures involving the employees previously discussed. The establishment's humane handling program is in compliance with federal regulations as well as a robust systematic approach to humane handling.

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M969+V969	Swift Beef Company	UOA4618081 528G	28AUG2020			Finalized	The M 969, Swift Beef Company, systematic approach to humane handling and all associated records with it were available for review. The written procedures are effectively implemented to stay in compliance with humane handling regulations. Written records are maintained which demonstrate that the program is being implemented as written and that the program is effectively preventing identified potential noncompliance. Corrective actions records are maintained when implementation of the program as written fails or fails to prevent a noncompliance.
M969+V969	Swift Beef Company	UOA5217093 730G	30SEP2020			Finalized	The M 969, Swift Beef Company, systematic approach to humane handling and all associated records with it were available for review. The written procedures are effectively implemented to stay in compliance with humane handling regulations. Written records are maintained which demonstrate that the program is being implemented as written and that the program is effectively preventing identified potential noncompliance. Corrective actions records are maintained when implementation of the program as written fails or fails to prevent a noncompliance.

Table: MOIs in Response to FOIA2021-107

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M969G	Swift Beef Company	NDH5012062227G	27JUN2020	04C02	Livestock Humane Handling	Finalized	<p>At approximately 1050 hours on June 27th 2020, after completing ante mortem inspection, I was informed that the establishment was going to euthanize a steer who was too stubborn to walk up the drive alley and into the restrainer. The animal was located in pen 25C (which can hold approximately 20 head of cattle). I stood on the catwalk above the pen to observe the establishment employee stun the steer. Every time an establishment employee lifted the hand-held captive bolt (HHCB) device, the steer would turn its head and walk away. At 1057 hours, the establishment employee applied the first stun attempt with the HHCB device. I observed the steer remain standing, turn and walk away. I observed blood on the right cranial aspect of the skull, which had not been observed prior to the stun attempt. I informed (b)(6) that I would be issuing a non-compliance. At this point, (b)(6) circled with the steer in the same pen looking for an opportunity to apply a second stun. After 5 minutes, I informed (b)(6) that he needed to find a better way to restrain the animal. (b)(6) then moved the animal to the alleyway, penned the steer between two gates, and applied a second stun attempt which rendered the steer unconscious. The time elapsed between the first ineffective stun and the second stun that rendered the steer unconscious was 13 minutes. While (b)(6) was moving the steer, I called for (b)(6) to tag the stun box. (b)(6) placed USDA reject tag B38606404 at 1105 hours. The Denver District Office was contacted via supervisory channels. The establishment is currently operating under a robust systematic approach.</p>
M969G	Swift Beef Company	NDH2108074915G	15JUL2020	04C02	Livestock Humane Handling	Finalized	<p>The establishment had an animal jump out of the drive alley leading to the "football pens". The establishment recently completed construction of new scales, pens and drive alleys. This occurred in an older aspect of the drive alley. The animal was moved to an isolated area of the establishment property and humanely euthanized. (b)(6) and (b)(6) spoke with Slaughter (b)(6) and shared concerns about this no longer being an unforeseen circumstance. (b)(6) and (b)(6) also reminded (b)(6) the establishment is still under a verification plan for a mis-stun in the pens. (b)(6) and (b)(6) asked if modifications will be made to the older drive alley to prevent future occurrences. (b)(6) responded increasing the height of the old drive alley will occur ASAP.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M969G	Swift Beef Company	NDH0409083420G	20AUG2020			Finalized	At this time, Est. M969G is under an Notice of Intended Enforcement (NOIE) issued on June 27, 2020, for humane handling issues related to knocking in the pens area. Due to this NOIE, Est. M969G is not currently operating under a robust systematic approach to humane handling. After completion of the verification plan related to the NOIE, the plan will be reassessed.
M969G	Swift Beef Company	NDH5805090804G	04SEP2020			Finalized	On September 3rd, 2020 at approximately 1015 hrs. while performing Ante-mortem at the Grand Island JBS establishment the following took place: As I, (b)(6) was waiting for cattle to walk into the pens for inspection, I was flagged and called over to the pens office by (b)(6) who informed me they had a "downer" cattle in one of the trucks that were ready to unload. A pen employee told me that there was live animals along with the downer and I proceeded to go look inside the truck to get a better idea of what was going on inside the truck. When I looked inside the truck, I observed the hurt animal laying down with half its body in the way of the truck exit door along with 4-5 other ambulatory animals. As I was assessing the situation, the trucker began to yell and make noise on the opposite side of the truck, trying to drive the other animals out of the truck through the exit door. The ambulatory animals began to move toward the exit of the truck. I immediately told (b)(6) that he needed to stop and as I was pulling a retain tag to take regulatory control action, the hurt animal got up in a kneeling motion and jumped out of the truck. I observed that the animal that was initially non-ambulatory had a fractured hind leg. All other animals in that compartment area followed. Once the hurt animal stopped moving in the receiving pen, I told employees they had to stun the animal immediately. (b)(6) went back into the pen office and came back with the hand held captive bolt. The animal was stunned and rendered unconscious immediately. Driving animals over lame, crippled or disabled animals is not in compliance with the 9 CFR 313 regulations pertaining to truck unloading and handling of disabled animals, and the observations made during this incident should be considered a vulnerability within the humane handling process at this establishment.
M969G	Swift Beef Company	NDH2511093126G	26SEP2020			Finalized	At this time, Establishment M969G is under a Notice of Intended Enforcement (NOIE) issued on June 27, 2020, for humane handling issues related to knocking in the pens area. Due to this NOIE, Est. M969G is not currently operating under a robust systematic approach to humane handling. After completion of the verification plan related to the NOIE, the robust humane handling plan will be reassessed.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M9706	Baringer Bros. Meats	CTF1106075 216G	16JUL2020			Finalized	I reviewed the Establishment's documentation and records monitoring the implementation of their Robust Systematic Approach to humane handling plan and found that the establishment is implementing the plan as written. Based on this review, including my observations of the plan's execution and compliance with the humane handling regulations, the Robust Systematic Approach to Humane Handling and Slaughter for Est. 9706 is currently being maintained. The establishment was notified of my findings for this verification review of their RSA humane handling plan.
M981	Northern Beef Products, Inc.	SND5612075 707G	07JUL2020			Finalized	This MOI is to inform you that during the past month, (b)(6) has determined that your establishment, Northern Beef Products, has effectively implemented and maintained a robust humane handling program.
M9892+P989 2	CSU - Fresno	BSB4909073 609G	09JUL2020			Finalized	On July 9th, 2020, (b)(6) reviewed the Fresno State University Meat Lab's Robust Systematic Approach to Humane Handling and all associated records from June 15th to July 9th, 2020. Records were promptly provided upon request. The facilities, humane handling program, records, and implementation of procedures meet all the necessary requirements to consider this establishment's approach to humane handling to be robust and systematic. All Humane Handling Activities Tracking System (HATS) categories are met and followed, based on my observations on July 9th, 2020. I informed the establishment of my findings. At this time, Fresno State University's Meat Lab has a robust and systemic approach to humane handling.
M9892+P989 2	CSU - Fresno	BSB3311095 901G	01SEP2020			Finalized	On September 1st, 2020, (b)(6) reviewed Fresno State University Meat Lab's Robust Systematic Approach to Humane Handling and all associated records from August (two dates) and September 1, 2020. Records were provided immediately upon request. The facilities, humane handling program, records, and implementation of procedures meet all the necessary requirements to consider this establishment's approach to humane handling to be robust and systematic. All Humane Handling Activities Tracking System (HATS) categories are met and followed, based on observations on September 1st, 2020. At this time, Fresno State University's Meat Lab has a robust and systemic approach to humane handling. (b)(6) informed (b)(6) of this conclusion.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1362	Tyson Foods, Inc.	LPC0916064 817G	17JUN2020			Finalized	<p>I was walking through the trailer holding area up in the shed on Tuesday June 16, 2020 between 5:15 and 5:30 pm when I found two flattened chicken carcasses in Bay #6 by the rear wheels of a loaded trailer. The carcasses were kind of dried looking, with flies on them and each had about half their body flattened. There were no open cages on the trailers beside them, and no feathers/blood visible on the tires next to them – but they had clearly been run over at some point. A few bays over, during this same time frame, I observed a bird out on Trailer #091092. The bird was sitting on the trailer between the stacks of cages. The cage next to the loose bird had no door on one of the levels, and there were several other birds in that open cage that were sitting in it and looking out the opening. Around 5:30 pm, I spoke with EVIS (b)(6) and showed him the open cage, the loose birds, the 2 deceased birds and expressed my concerns that this is not consistent with a good commercial practice which emphasizes treating poultry in a manner that minimizes discomfort and accidental injury. (b)(6) sent someone up to take care of the 2 carcasses and the loose birds and stated that he was going to follow up with (b)(6) (b)(6) Manager. I also sent an e-mail of my findings and concerns to (b)(6) (b)(6) as the damaged cages and loose birds on the trailer has been an ongoing issue.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7264+V7264	(b)(6) Farms, Inc.	VLB5221073506G	06JUL2020			Finalized	<p>On July 2, 2020 at approximately 1055 hours (b)(6) witnessed an employee in live hang area trying to pick up numerous loose chickens on the floor along with numerous DOAs. As he was trying to sort out the DOAs from the live birds, he picked up 2 DOAs birds and threw them towards the yellow condemned barrel that DOAs are placed into; however, these DOAs landed on top of a group of live birds that reacted by jumping, vocalizing and flapping wings. Also, when numerous live chickens are present on the floor in live hang area, this poses additional stress to the birds as they are in danger of being stepped on and injured. USDA expects all birds to be treated in a manner to cause the least amount of stress, excitement and potential injury when being handled. On Thursday, July 1, 2020, at approximately 2200 hours (b)(6) observed an establishment employee mishandle two cages of live birds in noncompliance with the USDA Federal Register and establishment Animal Welfare Policy. The employee was observed to repeatedly shake cages onto the live hang dump system conveyor to disengage birds that were left behind in the cages. Shaking the cages aggressively while the birds are in the them, causing excitement, discomfort, or accidental injuries. While observing the employee, (b)(6) came to the door. I signal for him to come outside. I informed (b)(6) to tell the employee to stop shaking the cages. It is the responsibility of the establishment to ensure that poultry presented for slaughter is implemented in a manner that minimizes excitement, discomfort, injury, and the production of adulteration carcasses due to mistreatment. This was reported to (b)(6)</p>
V45844	KIA LLC	SZX0216073527G	27JUL2020			Finalized	Report from DVMS routine humane handling visit performed on 7/21/2020 uploaded as an attachment

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M332	FPL Food	ACA2507 070030N -1	07/30/2020	04C02	Livestock Humane Handling	313.2	<p>9CFR 313.2(e) Animals shall have access to water in all holding pens and, if held longer than 24 hours, access to feed. At approximately 0815 July 30, 2020, at M332 FPL Food, LLC, I observed the following noncompliance during AnteMortem Inspection: Cattle were being held in the main holding pen as their truck was being unloaded. The holding pen's water trough contained no water. This is noncompliant with CFR9 313.2(e) as they did not have access to water. I immediately took regulatory control by notifying (b)(6) to have (b)(6) (b)(6) (b)(6) come to the barn. (b)(6) (b)(6) (b)(6) at the cows into another holding pen that contained water and then turned on the spicket to fill the main holding pen's water trough. (b)(6) said he would have plant maintenance look at the trough. This noncompliance is linked to NR ACA3207054726N/2 (05/26/2020) as the same regulation was violated and the animals had no access to water. This NR indicates that the establishment's corrective actions for a previous NR were not implemented or did not prevent reoccurrence of the same noncompliance. No preventive measures were taken for the previous noncompliance. Continued failure to comply with regulatory requirements may result in further regulatory or administrative actions.</p>	CLOSED
M332	FPL Food	ACA4807 083007N -1	08/07/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>9CFR 313.15(a)(1) Mechanical; Captive Bolt The captive bolt stunners shall be applied to the livestock in accordance with this section so as to produce immediate unconsciousness in animals before they are shackled, hoisted, thrown, cast, or cut. The animals shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort. At approximately 0755 August 7, 2020, I observed the following noncompliance at Est. M332, FPL Food, LLC: Establishment employee personnel attempted to knock a cow in the Knock Box with the hydraulic captive bolt stunner. The first attempt was not successful in rendering the animal unconscious. The animal was alert, agitated, blinking, and fully conscious. An effective second knock was immediately applied. I immediately notified (b)(6) (b)(6) (b)(6) This is a noncompliance as the unsuccessful attempt to stun an animal in such a manner that it is rendered unconscious with minimum excitement and discomfort indicates the establishment failed to comply with 9CFR 313.15(a)(1).</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M332	FPL Food	ACA5013 093017N -1	09/17/2020	04C02	Livestock Humane Handling	313.2	<p>9CFR 313.2(a) Handling of Livestock: 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.</p> <p>At approximately 12:00 PM September 17, 2020, at establishment M332, FPL Food, I observed the following noncompliance during AnteMortem inspection: Cows in the main Holding/Unloading pen were driven into the Turret Gated Silencer corral to run them through the chutes. These were feral beef cows. There were 3 cows that simply would not go forward into the chutes. There had been another truck of cows unloaded into the Holding/Unloading pen so they could not be let out of the corral- they had to go forward through the chute to exit the corral. The employee was applying the raddle paddle constantly on the animals' rump and intermittently using the hot shot. After 15 minutes of using these objects on the animals, it was excessive. The cows were highly excited, one of them spinning around in 360 degree circles and ramming her head into the bars provoked by the raddle paddling. This is noncompliant with 9CFR 313.2(a) that states driving of livestock from the unloading ramps to the holding pens to the stunning area shall be done with a minimum of excitement and discomfort to the animals. I took regulatory control by tagging off the gate from the barn to the Tub area (USDA Retain/Reject # B41502344). Barn Manager (b)(6) and Supervisor (b)(6) were immediately notified. (b)(6) immediately shut down use of the corral and chutes. As a corrective action, Mr. (b)(6) instructed barn personnel to cap the time at 5 minutes for attempting to get an animal into the chute if it won't go. He also stated no truck would be unloaded into the Unloading pen while cows were in the turnstyle corral so that there would be a way to let the cows out if they won't go into the chute. I removed the USDA Retain/Reject tag from the gate.</p>	CLOSED
M6720	Martin's Pork Products, Inc.	AVA2406 062230N -1	06/30/2020	04C02	Livestock Humane Handling	313.2	<p>At approximately 0630, on 6/30/20, while performing the Livestock Human Handling task, the following noncompliance was observed: It was observed that one hog was left isolated near the truck loading/unloading dock with no access to water or shelter. Regulatory control action was not taken due to employees being on hand to address the noncompliance's. (b)(6) plant manager, was notified of the noncompliance and the failure to meet regulatory requirement 9 CFR 313.2(e).</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6720	Martin's Pork Products, Inc.	AVA0512 073507N -1	07/07/2020	04C02	Livestock Humane Handling	313.1, 313.2	At approximately 0920, on 7/7/20, while performing the Livestock Human Handling task, the following noncompliance was observed: Multiple hogs were observed falling through a gap in the unloading ramp, due to the ramp being in improper working condition. Regulatory control action was not taken due to employees being on hand to address the noncompliance's. This NR is being linked to AVA2406062230N-1. (b)(6) coordinator, was notified of the noncompliance and the failure to meet regulatory requirement 9 CFR 313.1(a) and 313.2(a).	CLOSED
M18079+P27 232	Smithfield Fresh Meats Corp.	VFB3713 094404N -1	09/04/2020	04C02	Livestock Humane Handling	313.1, 313.2	At approximately 1400 while verifying HATS categories IV and V, I observed a market hog jump the B-line butterfly gate and the hit the ground. The gate is 3 - 4 feet high. The animal did not get injured. Upon closer examination, I observed roughly 10 animals piled against the gate inside the drive alley. There is a corner a couple feet from the gate that sometimes causes balking and backflow of animals. The butterfly gate only opens in one direction - into the drive alley. As a result the establishment was unable to open the gate to correct the pile up forcing the animal to jump the gate. Using US Reject/Retain tag B41132403, I took regulatory control action of the affected gate. The establishment is allowed to use the drive alley but cannot use the gate. I notified (b)(6) (b)(6) of the noncompliance. Concerns about animal flow in the inner drive alleys were addressed in a meeting with Mr. (b)(6) on 09/02/2020 and documented on an MOI.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19697+P19697+V19697	Chaudhry Meat Company, Inc.	ZCA4805085121N-1	08/20/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>(b)(6) and I (b)(6) (b)(6) (b)(6) observed a Livestock Humane Handling noncompliance at approximately 1253 hours. An adult black Angus cow was properly restrained in knock box, when an associate applied a hand-held captive bolt stun gun to the cow's head and engaged the firing mechanism. The gun fired but sounded muffled. The cow was alert (blinking eyes, with normal rhythmic breaths) and a hole in the hide where the bolt failed to render the unconscious (not bleeding). The cow did not sound in discomfort. Plant associate reloaded and applied the captive bolt stun gun again and successfully rendered the cow unconscious (body fall to floor, eyes stopped blinking and no reaction to touch). Inspector Huntley applied US Rejected tag to the knock box at 1255 suspending all further stunning activities for large animals. I notified plant owner (Abdul Chaudhry) and Wasim Chaudhry of the noncompliance. Also notified were (b)(6) (b)(6) and (b)(6).</p> <p>Conclusion was a misfire of the cartridge. The establishment proffered corrective actions which included summary of floor activity surrounding the double knocking of the cow, the Daily Stun Gun Maintenance Record and Training Affidavit for Employees. The knock box was released at 1445. This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.</p>	CLOSED
M639+V639	Carteret Abattoir	OJA4008081912N-1	08/12/2020	04C02	Livestock Humane Handling		<p>HATS III: Water and Feed Availability On Wednesday August 12, 2020, at approximately 0750 hours, the following noncompliance was noted while performing a Livestock Humane Handling Task. While observing the 100+ sheep that were still in their pens, I noticed that none of the three pens contained any water. The sheep were in the smaller pens that are adjacent to the bigger pens that contain the large troughs of water. The sheep were resting quietly, with no obvious signs of distress due to not having access to water. The sheep had no access to water for at least one hour, as I am unsure of the exact time they were unloaded prior to the start of my shift. I immediately notified establishment management employee Khaled of the observation and forthcoming noncompliance. The establishment immediately provided water to the sheep by moving them into the large pen with the trough and by filling up some large bins with water. The establishment was noncompliant with the regulatory requirement of 9 CFR 313.2(e), which states, "animals shall have access to water in all holding pens."</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4253	Joe Pagliuso & Brothers Inc.	PYA4911 070614N -1	07/14/2020	04C02	Livestock Humane Handling	313.16(a)(3)	HATS Category VIII - Stunning Effectiveness This morning, July 14, 2020 at 1103 hours, I, (b)(6) observed the stunning of a beef by gunshot in the knockbox in the slaughter department of Joes Pagliuso & Bros, Inc M4253. Following the initial attempt, I observed that the beef was still conscious and standing in an upright standing position with its head up and eyes open and making coordinated eye movements. The employee conducting the stunning immediately reloaded the rifle with on-hand ammunition and delivered a second shot. Following the second attempt, I observed the animal in a collapsed position with its feet buckled beneath it and its eyes closed. The above observations represent noncompliance with 9 CFR 313.16(a)(3). John Pagliuso was verbally notified that this incident would be documented as a noncompliance in this NR. In a Memorandum of Interview dated 06/10/2020, it was noted the the establishment has some written humane handling procedures, but FSIS does not consider them to be a robust systematic approach.	CLOSED
M4265+P426 5+V4265	Locust Grove Farm	XBA0408 060709N -1	06/09/2020	04C02	Livestock Humane Handling	313.16(a)(1)	HATS Category VIII - Stunning Effectiveness On June 9, 2020, at approximately 0900 hours while performing humane handling verification activities at Establishment M4265, I, (b)(6) observed the following noncompliance. The Establishment moved a market hog into the stun box for stunning with a 410 shot gun. The plant employee shot the swine, the animal dropped and began to vocalize. The plant employee took immediate corrective action by applying a second shot with the 410 to the swine, which was effective in causing insensibility. Mr. Bill Tripp, Plant Owner, was notified of the Noncompliance and the Establishment's failure to adhere to the regulatory requirements of 9 CFR 313.16(a)(1).	CLOSED
M5430	Bierig Brothers Inc.	DRB2807 062022N -1	06/22/2020	04C02	Livestock Humane Handling	313.1, 313.2	On June 22, 2020, at approximately 610 hrs., while watching the unloading of veal from a delivery truck, I witnessed the following noncompliance: one veal slipped and fell at the opening between the truck and the enclosed pen area. The driver continued to push the calves forward forcing them to jump over the fallen calf to gain access to the pen. The fallen calf regained its footing and walked into the pen with the other animals. I alerted plant personnel of the failure to comply with humane handling regulations before driver could move any more animals off trailer. Mr. (b)(6) made corrective actions and subsequent animals were off trailer was done in full compliance with regulations. The plant had already stopped killing due an unrelated mechanical breakdown.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8850	Henry Kohn Inc. t/a Burlington Beef	HOK0010 084019N -1	08/19/2020	04C02	Livestock Humane Handling		(b)(6) notice of noncompliance:At approximately 9:30 am during the kill today there was an instance where a cow was in the chute before the knock box and had fallen due to slippery surfaces in that area. There was a new employee that was being trained to driving of the animals to the pens for slaughter. The cow was very responsive and alert but unable to stand due to the slippery surface. I had the guys on the kill floor stun the animal and then drag it down the rest of the chute to finish the slaughter process. According to 313.2 (2) it is permissive to drag a cow that has been stunned.Slippery surfaces in the pens, ramps, and driveways shall be constructed and maintained to prevent such occurrences and maintenance throughout the day to provide good footage for the animals to ambulate from one area to another is described in 313.1(b)	CLOSED
M8850	Henry Kohn Inc. t/a Burlington Beef	HOK4913 083421N -1	08/21/2020	04C02	Livestock Humane Handling	313.1	(b)(6) notice of Non-compliance from 08-21-20 (linking this one to the former one on 8-19-20) NR # HOK0010084019NToday 08-21-20 (1:15pm) during the truck unloading the driver dropped off 10 dairy cows for slaughter and the cows were placed in pen #5 for holding. The area had been cleaned and a small layer of barn dry was placed on the floor to prevent any slippage. I left the cows and went to check water availability for the other cows and when I returned, one of the cows had fallen and its 2 back legs were going in separate directions (hence split) due to the slippery floor surface. A non stick floor surface would probably help prevent this from happening. After giving the GS 7 a break at 2 pm to check the barn again for slippery surfaces and opened the chute to find 2 inches of fecal matter and water making it totally unable to have a cow stand on it for any length of time. I stopped the new employee from putting any more animals in the chute till the chute was properly maintained. After he completed the task I released it back to him for use. UpDate as of 8/282020.....On 8/2120 I met with Cindy Kohn and Adam Kohn and discussed with Cindy the matters at hand as far as slips and falls in the barns and the chute to the knock box and how it was important to keep the areas clean of fecal matter and sludge that accumulates from the cows waiting to get slaughtered. Cindy said that she was going to ramp up the training scope to include keeping the areas cleaned to prevent slips and falls. The new employee is following directions and there has been no signs of any sludge on the runways and pens since our meeting. There have been no slip and falls of the animals since out meeting. I have been advantageous about regular trips to the barn and made it my scope for the last 5 days and have found no signs of any material that could make those areas slippery. Adam and Henry have been keeping tabs on this also been diligent working with the new employee. The issue, I believe has been resolved.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17776	Trenton Halal Packing Company	BBE0607 091418N -1	09/18/2020	04C02	Livestock Humane Handling	313.1, 313.2	At 7 am, while unloading a trailer of cattle at Trenton Halal est. m17776, I, (b)(6) witnessed a violation of the 9CFR for Humane Handling. The last steer off the trailer lost its footing on the wooden ramp coming of the trailer, and or on the hard smooth concrete and fell over completely. It got up right away and without any apparent injury. This fall indicates a violation, because the facility must be structured and maintained in such a way as to minimize the risks of injury to livestock. Such falls of cattle have been seen several times over the last few months, and present a continuous issue of concern, which I and the plant have verbally discussed before. It is up to the plant to determine how to minimize risks of injury and avoid falls of livestock. I explained to the (b)(6) who witnessed the fall that this is a violation, and that I will be issuing a noncompliance. The specific regulations cited here are: 313.1: Livestock pens, driveways and ramps, 313.2: Handling of livestock. Continued humane handling violations can result in removal of the Robust Humane Handling status, and further regulatory actions including involvement of the district office. Plant personnel, and especially management are expected to be aware of the regulations involved in their work, to adhere to them, and to seek out guidance on how to prevent deviations from the regulations as they are set. The USDA inspection team in the field operation is tasked to see that these responsibilities are met.	CLOSED
M17778	E.N.A. Meat Packing Inc.	NNF2815 064912N -1	06/11/2020	04C02	Livestock Humane Handling	313.1, 313.2	At approximately 1615 hours, while performing a visual inspection of the indoor and outdoor pens area, I observed that the indoor pens, where beef and goats were being kept, did not have any water in them. The pen with cows in it, did not have any water bucket. This is a noncompliance with 9 CFR 313.2(e) 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. Edibey Kucukkarca (Establishment Administrator) was notified of the noncompliance.	CLOSED
M18894	Shirk's Meats	VUA5706 070129N -1	07/29/2020	04C02	Livestock Humane Handling	313.2	HAT category III water and feed availability On July 29th, about 07:00am while performing antemortem, I, (b)(6) (b)(6), observed the Lambs located in the rear pens 7 & 8 had no water available. I informed Titus (son/employee) and later Naomi Shirk(manager) of Shirk Meats of this violation. animals must have water available at all times. Titus informed me that the lambs recently arrived. Subsequently this is a violation of 9 CFR 313.2	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M18894	Shirk's Meats	VUA4508 093502N -1	09/01/2020	04C02	Livestock Humane Handling	313.2	HAT category III water and feed availability On September 1, 2020 at about 0702 while performing antemortem, I, (b)(6) observed that the sheep and lambs located in pens 7 & 8 had no water available. I informed Titus (son/employee), and he said that he would give them water. I also informed Naomi Shirk (Manager/ HACCP Coordinator). Per regulations animals in pens must have water available at all times, subsequently this is a violation of 9 CFR 313.2	OPEN
M20403	American Halal Meat Inc.	PID1509 071620N -1	07/20/2020	04C02	Livestock Humane Handling	313.1, 313.2	On July 20th, 2020 at approximately 0826 hours while performing antemortem inspection, the establishment started to unload a Canadian truck(bi-level) of cattle and lamb. The barn employee (b)(6) opened the truck door with the ramp not properly attached to the truck. This created a very large gap between the truck and the ramp. As the cattle were unloading, the gap caused them to stumble, run in to each other, and some even slipping and falling. Also, while unloading, the Inspector saw that a cow's leg slipped between the gap and was able to find its footing. As well as multiple cattle being able to stick their heads through said gap. The barn employee (b)(6) then closed the truck door. The ramp was inadequately secured to the truck creating a gap between the ramp and truck which is in noncompliance with 9 CFR 313.1(b) and 313.2. Inspector halted antemortem until establishment gained control and the animals were able to unload safely. DVMS was notified of non-compliance due to in process verification plan for humane handling and inspector was instructed to document non-compliance. Mr. Ali Ngankion (HACCP Coordinator) was notified of the non-compliance in correlation to 9 CFR 313.1(b) and CFR 313.2.	CLOSED
M5300	Rhode Island Beef & Veal Inc.	VEL3613 071029N -1	07/29/2020	04C02	Livestock Humane Handling	313.2	Humane Handling Category III: Water and Feed Availability On 07/29/20 at approximately 1334 while performing livestock humane handling task in the outside pen, the following noncompliance was observed: Approximately 12 beef cows housed in an outdoor pen were not provided with accessible water. The water barrel were dry. The slaughter floor employee was notified of this finding and moved the cows to indoor pen where water was provided to the animals. (b)(6) was notified of this finding and this noncompliance.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M5300	Rhode Island Beef & Veal Inc.	VEL1208 080625N -1	08/25/2020	04C02	Livestock Humane Handling	313.1	Humane Handling Category VII: Observations for Slips and Falls:One 8/25/20 at approximately 0848 while conducting ante-mortem the following noncompliance was observed:The employee presenting the livestock for ante-mortem moved 9 bovines from one holding pen to the first holding pen. During the movement, 1 steer slip and its back legs fell onto the flooring pen. The employee did not use any excessive vocal excitement, electrical prodding or physical force during the movement. The floor was also observed to be free from animal manure. As the steer attempted to get back up it had a difficult time gaining traction on the floor but then managed to be on all four feet. The production lead was notified of this finding and a NR would be documented.	CLOSED
M5300	Rhode Island Beef & Veal Inc.	VEL3112 092616N -1	09/16/2020	04C02	Livestock Humane Handling	313.1	Humane Handling Category VII: Observations for Slips and Falls:One 9/16/20 at approximately 1256 while conducting ante-mortem the following noncompliance was observed:The employee presenting the livestock for ante-mortem moved 28 swine in the first holding pen. During the movement, 2 roaster swine slipped, fell and landed on its side while in the pen. The employee did not use any excessive vocal excitement, electrical prodding or physical force during the movement. The floor was also observed to be wet and having excessive manure. As the swine attempted to get back up, it had a difficult time gaining traction on the floor but then managed to be on all four feet. The production lead and (b)(6) was notified of this finding and a NR would be documented.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M5300	Rhode Island Beef & Veal Inc.	VEL0508 095022N -1	09/21/2020	04C02	Livestock Humane Handling	313.1	Humane Handling Category VII Observations for Slips and Falls At approximately 0700 hours, I walked into the barn to perform ante-mortem inspection. While waiting for a slaughter employee to finish cleaning the lower sheep and goat pen, I walked around the pens and observed the animals in the barn. I observed two Holstein dairy cows laying down in one of the pens with their back legs splayed out. The slaughter employee explained that they slipped yesterday and remained down over night. I explained that these animals will be condemned and the pens will be rejected for use as previous noncompliance about the condition of the flooring has been documented and the establishment has failed to provide corrective actions/preventative measures. The pens were rejected from receiving animals in with USDA Reject Tag No. B37352716. Previous documentation about the condition of the floors includes the following: 08/07/2020 – MOI VEL0007084121G IPP discussed "Holding pen should be maintain at all times." 08/25/2020 – NR VEL1208080625N IPP Observed steer slip and fall in pens 09/01/2020 – MOI VEL5512094616G IPP discussed "Animal holding pens including chute shall be well maintained." 09/10/2020 – MOI VEL4312095810G SPHV requested corrective actions for previously issued NR VEL1208080625N. None were provided. 09/16/2020 – NR VEL3112092616N IPP observed 2 roaster swine slip and fall during antemortem inspection The establishment has failed to comply with 9 CFR 313.1(b). An attempt was made to notify the owner of the establishment at approximately 0710 hours and upon arrival at approximately 0730 hours, the management designee was notified of the noncompliance and rejection of the pens.	CLOSED
M5497+V5497	Adams Farm Slaughterhouse LLC	FWJ070 9060412 N-1	06/12/2020	04C02	Livestock Humane Handling	313.1	HATS Category IV: Antemortem Inspection Today, while performing inspections to ensure acceptable humane handling I observed the following in the barn: 1) the door leading from the corral into the chute is rotting away at the bottom. It has a large gap, approximately 8 inches wide, with rough, ragged edges of metal exposed; 2) In the chute, two wall panels are rotting and have exposed rusty metal edges. Heading toward the kill floor, the first panel on the right and further up on the left, the wall panel that is right before the gate closest to the receiving door; 3) the gate on pen #2 has become unattached from its post and is being held on with a chain. (b)(6) has been informed of these findings verbally and with this notice.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M5497+V5497	Adams Farm Slaughterhouse LLC	FWJ021 1083331 N-1	08/31/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS CATEGORY VIII: STUNNING EFFECTIVENESS On 31 August 2020 at approximately 1126 AM, while I was monitoring humane handling at Adams Farm Slaughterhouse, I observed establishment employee load a beef steer into the knock box. When the employee administered the first knock, the hind limbs of the animal dropped to the floor, but the animal then stood back up again on all four limbs. The employee then immediately administered a second knock, per the establishment's robust systematic approach. With the second knock, the animal dropped to the floor and was rendered fully unconscious and successfully hoisted and bled without any signs of regaining consciousness. I had (b)(6) tag the knock box with US Reject tag #B4126085 pending discussion of the situation with the DVMS. Upon (b)(6) assessment that the incident was non-egregious, the US Reject tag was removed, the second knock being an appropriate corrective action.	CLOSED
M5998	Bristol Beef	FUL0307 083827N -1	08/27/2020	04C02	Livestock Humane Handling	313.1	HATS Category III – Water and Feed Availability 9 CFR 313.2 Today August 27, 2020 at approximately 0730 hours I observed the following Humane Handling noncompliance I entered the pen area where the animals are held prior to slaughter to observe the conditions In pen 2 there were 10 beef. In the water tub there was almost no water, it was so low considering the depth of the water tub, the cattle could not reach the water that was left in it. In the alleyway between the two pens on site there was one swine with absolutely no water available to it. No regulatory control action was taken. I notified employee (b)(6) of this immediately. He corrected the situation and provided water for all the animals.	CLOSED
M6354+P6354+V6354	E.L. Blood & Son, Inc.	BNH3011 060323N -1	06/23/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Cat VIII Stunning Effectiveness On June 23, 2020 at approximately 0830 I observed an ineffective stun of a market lamb. After the first stun attempt with the captive bolt, the lamb remained standing with blood coming from its head. A second stun was immediately administered, and the lamb was rendered insensible. The establishment employee advised me that the lamb moved his head at the last moment and the stun was misplaced. I took a regulatory control action at approximately 0850 and tagged the door to the knocking area for lambs with US Rejected tag #B24778364.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6354+P6354+V6354	E.L. Blood & Son, Inc.	BNH4611095029N-1	09/29/2020	04C02	Livestock Humane Handling	313.15(a)(1)	CATEGORY VIII: STUNNING EFFECTIVENESS On 29 September 2020, at approximately 1140, while I was observing humane handling at M6354, I observed the following noncompliance. On the fifth lamb of a group of six, the plant employee performing the stunning administered an initial blow with the captive bolt device, while the lamb was restrained with a halter and held in position by another plant employee. The lamb initially fell when released by the restraining employee, but then immediately lifted its head and rolled itself back up to sternal recumbency and, although clearly dazed and bleeding from the nose and mouth, continued to breathe rhythmically and hold its head upright, a clear indication of consciousness. The employee performing the stunning did not respond immediately, but stood and watched the lamb until myself, the CSI, and other plant employees told him, multiple times, that he needed to administer a second blow because the stun was not successful. He then had to reload the captive bolt device to deliver the second blow, which successfully rendered the animal unconscious. I had the CSI apply US Rejected tag #B24778332 to the barn door to discontinue further stunning. The establishment is currently operating under a verification plan after an egregious humane handling incident involving the same employee on 09 September. I informed Mr. Richard Blood, establishment owner, of the violation and that any further action was pending decision by the District Office. Mr. Blood confirmed that the implicated employee was to be immediately terminated, as previously indicated in the establishment's verification plan.	CLOSED
M9760+P9760+V9760	Herring Brothers Meats Inc.	DIK4808062309N-1	06/09/2020	04C02	Livestock Humane Handling	313.16(a)(1)	HATS Category VIII - Stunning Effectiveness (9 CFR 313.16) The following noncompliance was observed at approximately 9:00am, on Tuesday, June 9, 2020. While performing a routine Livestock Humane Handling verification, I stood behind a barrier as an establishment employee prepared to stun a mature male goat. Per the firearm discharge warning system, the employee shouted, "Fire in the Hole" and fired a shot with a .22 caliber pistol. However, the employee recognized that the animal had not been successfully rendered unconscious and exclaimed a second shot was required. (b)(6) and I observed that the animal was still standing. The employee promptly stunned the animal a second time with a 410-caliber firearm. At this time the employee called the "All Clear" command. I visually verified the animal was successfully rendered unconscious after this second stun attempt. The animal did not regain consciousness throughout shackling, sticking and bleeding. I verbally issued a noncompliance of 9 CFR 313.16 (a)(1) to (b)(6) pending my written report. A review of NRs in PHIS showed that no noncompliance of similar cause had been documented within the past 90 days	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M995	Swift Pork Company	RKE5511 071815N -1	07/15/2020	04C02	Livestock Humane Handling	313.1	On 07/15/2020 at approximately 1215 hours while conducting HATS task Category IV antemortem inspection, I observed the following noncompliance: in the "back" drive alley where it meets the side alley, on the alley floor, a bolt holding down a metal strip that is protecting a drain was loose and pulled out of the concrete. The dislodged portion of the bolt was approximately 1" in length and bent over in the direction pigs commonly travel. Although there was no evidence of hair, skin or blood on the bolt, it presented a very real potential source of injury as well as a tripping hazard to animals. This was a noncompliance with 9 CFR 313.1(a) and U.S. Rejected tag No. B-45199581 was applied to the alley and Ms. (b)(6) Humane Handling Supervisor was notified. The bolt was promptly removed and replaced and I removed the tag at approximately 1235 hours.	CLOSED
M1664+P198 46+V1664	Kah and Company Incorporated	NPN1805 095305N -1	09/02/2020	04C02	Livestock Humane Handling	313.15(a)(1)	Humane Handling HATS Category VIII- Stunning Effectiveness. On 09/02/2020 at approximately 1205 hours, during the humane handling verification observation, (b)(6) and (b)(6) observed the following Humane Handling noncompliance. The stunning operator attempted to stun a heifer in the forehead via captive bolt gun. The first attempt made contact with the animal's forehead, but did not render the animal unconscious. The animal remained standing and did not vocalize. The operator immediately grabbed the back-up captive bolt gun and deployed a second shot to the animal's forehead; the second attempt rendered the heifer unconscious. (b)(6) and I examined the animal's head and observed two entries in the forehead area, both entries were very close together. Due to the immediate preventative measures by the operator, the knock box was not rejected. (b)(6) was informed of the noncompliance. This represents noncompliance with 9 CFR 313.15(a)(1).	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6785	BEF Foods, Inc.	NRL1907 070610N -1	07/07/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On 7/7/2020 at approximately 6:47 am while in the barn observing and verifying HATS Category VIII Stunning Effectiveness, I, (b)(6) (b)(6) observed the following non-compliance. I observed the establishment attempt to render a non-ambulatory sow unconscious through the captive bolt method. The plant employee shot the captive bolt gun into the skull of the non-ambulatory sow. Once he shot the first time, I observed the ventrally recumbent sow was still conscious. She continued to look around tracking motion, blinking, and making a low tone vocalization that persisted until rendered unconscious. USDA also observed a round hole in her skull with some blood flowing from it. She remained ventrally recumbent after the first attempt to render her unconscious. (b)(6) (b)(6) maintained control of the sow with one employee with a sort board behind her and another employee with a sort board on the right side of her, aiding in keeping her still. The wall of the pen was on her left side. Immediately after the first shot, the establishment employees realized they missed on the first attempt. The (b)(6) (b)(6) (b)(6) handed the plant employee another loaded captive bolt gun. Both (b)(6) and the plant employee quickly talked about how to readjust the position of the gun for the second attempt to render the sow unconscious. Once they agreed on the readjustment of the gun, the plant employee immediately shot the sow a second time. The second attempt successfully rendered her unconscious resulting in her immediately dropping to her side, her entire body going rigid, and her eyes rolling to the back of her head. I informed (b)(6) that the establishment would receive a non-compliance record since 2 attempts were required to render the sow unconscious. I also informed (b)(6) that since they immediately rendered the sow unconscious on the 2 second attempt, there would be no further recourse other than the non-compliance record. The establishment was non-compliant with 9 CFR 313.15(a)(1). This document serves as a written notification that continued failure to meet regulatory requirements can lead to enforcement action as described in 9 CFR Part 500.4</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6785	BEF Foods, Inc.	NRL1709 081826N -1	08/24/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On 8/24/2020 at approximately 12:30 pm while in the barn observing and verifying HATS Category VIII Stunning Effectiveness, I, (b)(6) (b)(6) observed the following non-compliance. I observed the establishment attempt to render a non-ambulatory sow unconscious through the captive bolt method. The plant employee shot the captive bolt gun into the skull of the non-ambulatory sow. Once he shot the first time, I observed the laterally recumbent sow was still conscious. She continued to move her head and look around tracking motion, and blinking. USDA also observed a round hole in her skull with some blood flowing from it. She remained laterally recumbent after the first attempt to render her unconscious. (b)(6) Evans maintained control of the sow. Immediately after the first shot, the establishment employees realized they missed on the first attempt. The slaughter floor supervisor (b)(6) (b)(6) handed the plant employee another loaded captive bolt gun. Both (b)(6) and the plant employee quickly talked about how to readjust the position of the gun for the second attempt to render the sow unconscious. Once they agreed on the readjustment of the gun, the plant employee immediately shot the sow a second time. The second attempt successfully rendered her unconscious resulting in her immediately dropping to her side, her entire body going rigid, and her eyes rolling to the back of her head. I informed (b)(6) that the establishment would receive a non-compliance record since 2 attempts were required to render the sow unconscious. I also informed (b)(6) that since they immediately rendered the sow unconscious on the 2 second attempt, there would be no further recourse other than the non-compliance record. The establishment was non-compliant with 9 CFR 313.15(a)(1). This document serves as a written notification that continued failure to meet regulatory requirements can lead to enforcement action as described in 9 CFR Part 500.4</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7356+P7356+V7356	Harmon Brothers Meats, Inc.	IJK2909064501N-1	06/01/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	On Monday, June 1, 2020, at approximately 0755 hours, I, (b)(6) observed the following noncompliance while verifying HATS category 8 (stunning effectiveness) at Est. M7356 (Harmon Brothers Meats): the first captive bolt stun attempt delivered to a mature sheep was not effective at rendering the animal unconscious. The animal remained standing with conscious eye tracking, with pooled blood around the wound on the forehead. The plant employee subsequently delivered an immediate and effective corrective action by captive bolt that was successful in rendering the animal unconscious, and the animal remained so thereafter. I initiated regulatory control action 0800 hours by tagging the knock box with USDA reject tag # B37427633. The plant manager was orally informed at 0800 hours of the noncompliance with 9CFR 313.15(a)(1) and 9CFR 313.15(a)(3). This noncompliance is associated with noncompliance IJK2207040129N documented on April 29, 2020 demonstrating the establishment's failure to produce immediate unconsciousness in the animals. The establishment provided acceptable verbal corrective actions to the root cause of the incident at 0940, and the knock box was released.	CLOSED
M7356+P7356+V7356	Harmon Brothers Meats, Inc.	IJK3108073823N-1	07/23/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	On Thursday, July 23, 2020, at approximately 0740 hours, I, (b)(6) observed the following noncompliance while verifying HATS category 8 (stunning effectiveness) at Est. M7356 (Harmon Brothers Meats): the first captive bolt stun attempt delivered to a mature sheep was not effective at rendering the animal unconscious. The animal remained standing with conscious eye tracking, with pooled blood around the wound on the forehead. The plant employee subsequently delivered an immediate and effective corrective action by captive bolt that was successful in rendering the animal unconscious, and the animal remained so thereafter. I initiated regulatory control action at 0745 hours by tagging the knock box with USDA reject tag #B37427639. The plant manager was orally informed at 0745 hours of the noncompliance with 9CFR 313.15(a)(1) and 9CFR 313.15(a)(3). This noncompliance is associated with noncompliance IJK2909064501N documented on June 1, 2020 demonstrating the establishment's failure to produce immediate unconsciousness in the animals. The establishment provided acceptable written corrective actions to the root cause of the incident at 0855 hours, and the knock box was released.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7429+P7429	Hampton Meat Processing Co., Inc.	IPE1708 082020N-1	08/20/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII- Stunning Effectiveness On August 20, 2020 at 0720 hours, while performing the Humane Handling Task, (b)(6) observed an incident at Hampton Meats in which a single shot from a stun gun delivered to a steer did not produce immediate unconsciousness. The operator touched the animal's eye and it was blinking still conscious. He took the other stun gun that was loaded and ready hanging by the head catch on the cattle chute and delivered another shot which rendered the animal unconscious. The stunning area was immediately rejected using U.S. Reject tag #B28869574 and the Slaughter (b)(6) was notified of the non-compliance.	CLOSED
M7464+P7464	F.B. Purnell Sausage Co., Inc.	CMN101 1073415 N-1	07/15/2020	04C02	Livestock Humane Handling	313.2	HATS category VI: electric prod/alternative object use While performing the Livestock Humane Handling (HATS) task at Purnell Sausage Co. (M7464) Simpsonville, KY the following observation was made in the barn at approximately 1045 hrs. EDT: (b)(6) observed an establishment employee loading the chute leading to the restrainer with sows; the employee was observed standing near the pneumatic lift gate which was in the closed position. [The animals proceed from pen 6 through the pneumatic lift gate, into the semi-circular tub that leads into the chute, that leads to the restrainer where the sows are electrically stunned.] The employee was observed repeatedly and excessively using the hand-held electric prod ("Hot-shot") to load the chute from his position near the lift gate thereby causing sows to vocalize and undue excitement. (b)(6) was immediately notified of the above observation and the establishment employee immediately removed from his position by Supervisor Hardin before any more animals were moved to the restrainer. (b)(6) as likewise informed of the forthcoming non-compliance record. This represents non-compliance with 9 CFR 313.2(b).	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7464+P7464	F.B. Purnell Sausage Co., Inc.	CMN432 3070720 N-1	07/20/2020	04C02	Livestock Humane Handling	313.2	HATS Category III : Water & Feed Availability (9 CFR 313.2) On Monday 07/20/2020 at approximately 21:30 hours I (b)(6) observed the following non-compliance while performing the Humane Verification (HATS) task: A makeshift pen (containing ten sows') was made at the front of the building from the main aisle way. (located up against the double man-door which leads to the stick area of the kill floor) I observed a plastic water stock tank that had been placed inside the pen with a red bucket, the tank was dry & the sows had no other access to water; there was also a white water hose 25-50 ft. laying on the floor in the pen with the animals which was turned off. After immediately bringing my observation to the attention of (b)(6) I was told "The hogs must have knocked the water hose out of the tank". At that time I observed (b)(6) immediately enter the pen & turn the water hose on and place the water hose into the stock tank providing water for the sows'. The establishment is in non-compliance with 9CFR 313.2(e) which requires that water be available to livestock in all holding pens, and that animals held longer than 24 hours have access to feed.	CLOSED
M7464+P7464	F.B. Purnell Sausage Co., Inc.	CMN001 2085213 N-1	08/13/2020	04C02	Livestock Humane Handling	313.2	HATS category III: Water and feed availability While performing the livestock Humane Handling Activities Tracking System (HATS) task at Purnell Sausage Co. (M7464) Simpsonville, KY. Supervisory Veterinary Medical (b)(6) made the following observation at approximately 1145 hrs. EDT: Five sows were observed in the chute system leading to the restrainer where the animals are electrically stunned. The first sow in the chute was positioned under the water hose used to wet the sows prior to the stunning procedure; water was flowing from the hose. The four remaining sows in the chute system, however, were farther back in the system and had no visible means of water access. The establishment was on lunch break at the time of this observation. (b)(6) was informed of the above observation and forthcoming non-compliance record. This observation represents non-compliance with 9 CFR 313.2(e).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7464+P746 4	F.B. Purnell Sausage Co., Inc.	CMN030 7083126 N-1	08/26/2020	04C02	Livestock Humane Handling	313.2	HATS category VI; electric prod/alternative object use While performing the Humane Handling Activities Tracking System (HATS) task at Purnell Sausage Co. (M7464) <u>Simpsonville, KY Supervisory Veterinary Medical Officer</u> (b)(6) made the following observation at approximately 0700 hrs. EDT: establishment personnel was observed moving sows in the holding pens; the individual being observed employed a short rattle-paddle as an aid to move the sows and was observed forcefully striking the animals with the paddle and striking multiple animals in the face with the paddle as they attempted to run past him. The SVMO took a regulatory control action and verbally instructed the establishment employee to stop driving the animals. Supervisor Tony Hardin was immediately contacted and informed of the above observation. Supervisor Hardin was likewise informed of the forthcoming documentation in a non-compliance record. This observation represents non-compliance with 9 CFR 313.2(b) and continues a recent trend in humane handling issues at the establishment.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7464+P7464	F.B. Purnell Sausage Co., Inc.	CMN531 1092317 N-1	09/17/2020	04C02	Livestock Humane Handling	313.2	<p>HATS category IV: Ante-mortem inspection HATS category VI: Electric prod/alternative object use HATS category VII: Slips and falls While performing the Humane Handling Activities Tracking System (HATS) task at Purnell Sausage Co. (M7464) Simpsonville, KY. Supervisory Veterinary (b)(6) made the following observations at approximately 12:15 hrs. EDT in the holding pens of the establishment:</p> <p>Establishment personnel were observed moving sows from holding pen #5 into the chute system that leads to the restrainer where the animals are electrically stunned; there were approximately 60 sows in the pen. One establishment employee was stationed in pen #5 and one outside the pen near the hydraulic lift gate. The employee in pen #5 was observed driving the sows in such a manner that sows were crowding into a far corner, crawling up and on the backs of one another, falling, with extreme excitement and vocalization. Employees continued to drive animals to the point that the chute system became overcrowded with animals piling and crawling up and on one another with excessive excitement and vocalization.</p> <p>An establishment employee was observed using an alternative object in an excessive fashion when he repeatedly raised a rattle-paddle above his head and repeatedly and forcefully struck an animal in an attempt to move the group of sows into the chute system. SVMO Mattingly took a verbal regulatory control action and had establishment employees stop the stunning procedure and immediately contacted Kill (b)(6). The above observations were discussed with Supervisor Valenzuela who proffered corrective actions and the establishment resumed stunning operations. Supervisor Valenzuela was likewise informed of the forthcoming documentation of the observed events. This represents non-compliance with 9 CFR 313.2(a) and 9 CFR 313.2(b). These observations also continue a recent trend in humane handling non-compliance.</p>	CLOSED
M8078+P8078+V8078	Boone's Abattoir, Inc.	APM441 1094115 N-1	09/15/2020	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(a)(3)	<p>HATS category VIII: stunning effectiveness While performing the HATS (Humane Handling Activities Tracking System) task at Boone's Abattoir (M8078) Bardstown, KY. Supervisory Veterinary Medical Officer (SVMO) (b)(6) made the following observation at approximately 0830 hrs. EDT: A mature Belted Galloway bull was placed in the knock box. Establishment personnel employed the use of a .44 magnum revolver and fired a shot behind the right ear; the bull was observed to shake its head and remain standing in the knock box (conscious righting reflex). An immediate second shot was made to the forehead of the bull which rendered the bull insensible and it remained so thereafter. Establishment owner Mr. Jerry Boone was informed of the above observation and forthcoming non-compliance record.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8082+P808 2	Kirby & Poe Slaughterhouse	EXA4110 060124N -1	06/24/2020	04C02	Livestock Humane Handling	313.16(a)(3)	HATS - Stunning Effectiveness On June 24, at approximately 7:10 am, while performing the Humane Handling Task, I observed an incident in which a single shot with a .357/.38 rifle using .38 caliber shells delivered to a market swine did not produce immediate unconsciousness as required by 9 CFR 313.16 (a)(1). The hog remained standing, alert, and did not vocalize. A second gunshot was delivered immediately from the same rifle and effectively rendered the animal unconscious. At approximately 8:08 am, I observed a second incident in which a single shot delivered to the last hog of the lot from the same rifle did not produce immediate unconsciousness. The hog remained standing, alert, and did not vocalize. A second gunshot was delivered immediately and effectively rendered the animal unconscious. Owner/Operator Kelly Poe and J T Poe were aware of the humane handling noncompliance and the issuance of this Noncompliance Record. This establishment has a Robust Systematic Approach to Humane Handling program.	CLOSED
M8083+V808 3	Laird Sheep Co.	QJC3211 091625N -1	09/25/2020	04C02	Livestock Humane Handling	313.16(a)(2)	On September 25, 2020, at approximately 0805 hour while performing a routine Humane Handling task, I observed excessive use of an electric prod stick on a steer they were trying to put in the kill pen. The steer was very uncooperative when unloading him from the trailer. After they had him unloaded, I went back inside for a short bit. I heard some commotion in the back area. I proceeded to the dock where they unload the livestock. I observed the steer was bellowing, kicking, and was extremely excited. I observed the steer's front left leg was swollen in the knee joint area and he favored it when he was unloaded from the trailer. They were tapping him with the stick and using someone's hat to get him to go into the kill pen. When that did not work, they began using a low voltage electric prod. I observed (b)(6) using the prod excessively while the steer was continuing to bellow and kick. I asked Mr. Laird 2 times to discontinue the use of the prod but he never acknowledged hearing me and continued to prod him. The livestock is to be driven to the kill pen with minimal excitement and discomfort, using electrical equipment as little as possible. Keeping the animal calm is essential to accurate placement of the bullet. I informed (b)(6) would be documenting a non-compliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20249+P20249	Livingston Meat Processing	UEN1409075421N-1	07/21/2020	04C02	Livestock Humane Handling	313.16(a)(1)	HATS category VIII—Stunning Effectiveness While performing slaughter verification activities at Livingston's Meat Processing on July 21, 2020, an incident occurred at approximately 0845 where a single shot with a 357 rifle using a 357 bullet to a steer did not produce immediate unconsciousness as required by 9 CFR 313.16(a)(1). The establishment followed their program and a second immediate and effective stun was administered to the steer that rendered the animal completely unconscious. I placed U.S. Retain tag #B27772960 onto the holding pen. The owner of the establishment, Mr. Jeff Livingston, was notified of the non-compliance.	CLOSED
M6541	Gunnoe Sausage Company, Inc.	SLD0411083413N-1	08/13/2020	04C02	Livestock Humane Handling	313.1	On August 13, 2020 while performing the Humane Handling task and verifying compliance with HATS Category VII regarding slips and falls, the following non-compliance was observed: During the observation of animals in motion for antemortem inspection of 71 sows spread over 3 concrete floored pens, two separate hog slipped in the attempt to rise and move away from the handler while another two hogs slipped and fell back into sternal recumbency while attempting to rise. The hogs showed hesitation in standing as their feet slid on the concrete flooring of the middle and last pen closest to the off-loading area. The two hogs that fell were both located in the center of the pens near the drains. None of the hogs appeared injured from falling or slipping. Additionally, the cause of the slips and falls was not attributed to the handling of the hogs by establishment personnel but rather the condition of the concrete. The concrete appears worn and lacks texture to help the hogs gain their footing. The ratio of animals slipping is 2.8% which is acceptable but concerning while the ratio of animals falling is 2.8% which is unacceptable (anything over 1%). This is a non-compliance with 9 CFR 313.1. Kill (b)(6) was notified verbally during antemortem of the issue and Plant Manager Craig Gunnoe was informed verbally and in writing of this non-compliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8461	M & G Meats	IYA3411 081424N -1	08/24/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	On Monday, August 24, 2020 while performing Humane Handling verification (b)(6) and I observed the following Noncompliance, at approximately 10:08 am the last out of 4 inspected bovine was brought into the knocking pen. The establishment employees first stunning attempt was ineffective. The Steer did fall to the ground but was vocalizing and returned to a standing position. The steer was conscious for approximately 10 seconds after the first failed attempt. by the time the animal was in a position to safely re-stun the original captive bolt gun was reloaded and the spare was present. The second attempt was successful on rendering the animal unconscious. The backup or 2nd captive bolt gun was loaded but not at the stunning area. This document serves as written notification of the establishments failure to meet regulatory requirement 313.15(a)(1) and also 313.15(a)(3). Continued failure to meet the regulatory requirements may result in additional regulatory or administration actions as described in 9CFR500.4	CLOSED
M8892+P889 2+V8892	Haass' Family Butcher Shop, Inc.	CVJ1812 090828N -1	09/28/2020	04C02	Livestock Humane Handling	313.15(a)(1)	At approximately 8:50 am, while performing HATs Category VIII Stunning Effectiveness, on Monday September 28, 2020, I, (b)(6) and (b)(6) observed the following noncompliance: a bovine heifer was not rendered unconscious by the initial stun. The first shot that was fired sounded muffled and not as loud as usual. It was observed that the animal had partially collapsed and was still blinking. The employee immediately reloaded the captive bolt gun and administered the second knock. The second stun was notably louder and effectively rendered the bovine heifer unconscious. The animal remained unconscious throughout shackling, hoisting, and sticking. The establishment failed to meet the requirements in 313.15(a)(1). I notified Ms. Amber Cranmer, Plant Manager of this non-compliance.	CLOSED
M8892+P889 2+V8892	Haass' Family Butcher Shop, Inc.	CVJ1812 090828N -2	09/28/2020	04C02	Livestock Humane Handling	313.15(a)(1)	On 9/28/20, at approximately 10:42am, while performing HATs Category VIII Stunning Effectiveness, I, (b)(6) and (b)(6) observed the following noncompliance: a bovine heifer was not rendered unconscious on the initial stun. The bovine heifer moved her head at the time of the initial shot. This caused the employee's hand to jerk and place the captive bolt gun and the resulting initial shot incorrectly on the head. This shot had a muffled sound similar to one that happened earlier in morning. The establishment employee immediately reloaded the captive bolt stunner. It was noted that the animal was blinking and a second shot was administered that rendered the animal unconscious. The second shot was also louder than the initial stun that was applied. The animal remained unconscious throughout shackling, hoisting, and sticking. The establishment failed to meet the requirements in 313.15(a)(1). I notified Ms. Amber Cranmer, Plant Manager of this non-compliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9979+P9979+V9979	(b)(6) Valley Meats	AAH5007062801N-1	06/01/2020	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(b)(1)(iii)	On 06/01/2020 at approximately 0830 hours while IPP (b)(6) was performing a Humane Handling task category number VIII (stunning effectiveness) , the following noncompliance was observed. After stunning and slaughtering one beef cow previously this morning without incident, designated employee Marshall Vanscoy performed an ineffective stun on a bull using a 22 magnum center fire rifle. The ineffective stun was applied to the incorrect location on the head, slightly above the right eye socket due to sudden animal movement. The animal remained standing but did not show signs of distress or excitement. Immediate corrective action was taken by the designated employee, by immediately applying a proper stun with the same rifle, utilizing ammunition in a clip resulting in the animal being rendered unconscious. The establishment does not have a robust systematic approach for Humane Handling. Plant Manager Jeff smith was notified verbally and by this written NR.	CLOSED
M9979+P9979+V9979	(b)(6) Valley Meats	AAH4507075514N-1	07/14/2020	04C02	Livestock Humane Handling	313.15(a)(1)	At 0800 while verifying the Stunning Effectiveness HAT category (#VIII) of humane handling the following was observed. After successfully stunning one market hog without incident, designated employee (b)(6) performed an ineffective stun on a market hog with the captive bolt stun gun. The stun was placed incorrectly on the head, located near the top of the skull. The animal remained standing but did not show signs of distress or excitement. Immediate corrective action was taken with a proper stun immediately applied with the .22 caliber rifle, the animal was rendered unconscious. The establishment does not have a robust systematic approach for Humane Handling. Manager Jeff Smith was notified by this written NR and verbally.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10805	Hamzah Slaughter House	UIE0906 084527N -1	08/26/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>On 08/26/20, while performing a HATS portion of the Livestock Humane Handling evaluation on the official premises in the covered holding pens on the raised platform used for bovine USDA Ante-Mortem (AM) inspection, I noted that five beef and two veal had been presented for AM inspection and were in process of being herded inside the building. During the herding process, four of the seven animals were seen slipping substantially, two to the point of falling, where their hips were in contact with the ground before regaining their footing. Due to a facility design that does not function congruently with normal animal behavior and ambulation patterns, such as, but not limited to: multiple right angle corners, misalignment of crowding gate with entrance door to alley way, a transition from bright outdoor light to very dark upon entering the alley way inside the building, and insufficiently slip-resistant flooring, a scenario developed where the seven bovine balked while attempting to enter the alley way, backed up, exited and had to be forcefully reloaded after multiple attempts. These represent non-compliance with 9 CFR 313.1(b) and 9 CFR 313.2(a). 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. Slip resistant or waffled floor surfaces, cleated ramps and the use of sand, as appropriate, during winter months are examples of acceptable construction and maintenance." 9 CFR 313.2(a) states, "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. Livestock shall not be forced to move faster than a normal walking speed." On 08/24/20, I observed conditions similar to those referenced above when I saw three veal calves substantially slipping while gently moving around the pen, with one splaying its rear legs nearly to the point of the stifles touching the ground. While the concrete floor was covered in wet, smeary fecal material, the flooring lacks sufficient slip-resistant etching necessary for animals to adequately maintain traction, especially while wet. At the time and in isolation, I did not feel that those observations rose to the level of noncompliance, however, they do indicate a trend of undesirable livestock handling conditions that have led to the noncompliance observed on 08/26/20. Additionally, one item addressed in the Humane Handling (HH) MOI on 8/17/20, the approximately 4-5" gap in the metal pipe support structure immediately behind the head catch mechanism on the knock box has been replaced and is satisfactory. However, other items addressed in the MOI, such as jagged sheet metal exposed near the bottom of the hind gate in the knock box and the door separating the above referenced outside USDA Ante-Mortem inspection pens from the inside pens, have yet to be addressed and remain a potential HH hazard. This continues to be non-compliant with 9 CFR 313.1(a)</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							which states, "Livestock pens, driveways and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals. Loose boards, splintered or broken planking, and unnecessary openings where the head, feet, or legs of an animal may be injured shall be repaired."	
M19252+P19252	Farm 2 Table Meats LLC	IHC3813072308N-1	07/07/2020	04C02	Livestock Humane Handling	313.2	On July 7, 2020 at 0945 hours, I, (b)(6) observed 4 swine unloaded and driven into the holding/kill pin. There was no water in this holding stall. Traveling, warm weather conditions, and the plant was finishing up the last beef. Given time and stresses, the animals should have readily accessible water. This is noncompliant with regulation 9 CFR 313.2(e). (b)(6) was informed and a copy of this noncompliance will be given to the Establishment for record keeping.	CLOSED
M717M	Smithfield Fresh Meats Corp.	UYI5715070127N-1	07/27/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS VIII- Stunning Effectiveness 9CFR 313.15(a)(1) On 7/27/2020 at approximately 1505 hours, while in the Subject Pen performing HATS VIII- Stunning Effectiveness, I, (b)(6) (b)(6) observed the following 9CFR 313.15(a)(1) noncompliance. Blue Hat (b)(6) used a sorting board to restrain a market hog that was lying in sternal recumbency. With a handheld captive bolt gun, he administered an ineffective shot. I observed the bolt hole in the animal's head as it remained in sternal recumbency, continued to have rhythmic breathing, blinking its eyes, and turned its head towards me (animal was clearly conscious). While the area was under my control, (b)(6) quickly reloaded the captive bolt gun and effectively rendered the animal unconscious on the second shot. This is a noncompliance to regulation 9CFR 313.15(a)(1). (b)(6) (b)(6) was informed that a Noncompliance Record would be created. (b)(6) (b)(6) was notified of my observation and a Noncompliance Record would be created. No Humane Handling Noncompliance Recorders were issued within the past 60 days.	CLOSED
M20263	Halal Farms U.S.A. Inc.	MWN0408093116N-1	09/16/2020	04C02	Livestock Humane Handling	313.2	HATS Category III Water and Feed Availability. At your establishment 20263 in Shannon IL at approximately 0615, I observed the following noncompliance. Your establishment carried livestock over the previous day. Pen 1 contained 9 goats and 25 lamb, pen 2 contained 14 goats, pen 3 contained 7 goats and 20 lamb, and pen 4 contained 15 goats and 19 lamb. Your establishment held livestock over 24hrs. and did not to feed them. I took regulatory control and informed (b)(6) (b)(6) of the noncompliance and that an NR would be forthcoming. Your establishment has failed to comply with CFR 313.2(e).	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20411+V20411	Woodland Bison, Inc.	AQG2005071815N-1	07/14/2020	04C02	Livestock Humane Handling	313.16(a)(1)	On 14 July 2020, at approximately 11:25 am, I observed the following HATS Category VIII, (Stunning Effectiveness) non-compliance and failure to meet the regulatory requirements of 9 CFR 313.16(a)(1). I opened the door to the slaughter floor after hearing the first gunshot and observed a steer in the knock box still standing and conscious. The establishment employee then immediately discharged the firearm again causing to steer to drop to the ground unconscious. After having an establishment employee remove the skin the steer's head, I observed two entrance holes. One hole was in a less than ideal location to render a steer unconscious, and the other hole was in the ideal location to render a steer unconscious. I informed (b)(6) that I would be writing a non-compliance record because the establishment did not effectively stun the steer with a single gunshot as required by 9 CFR 313.16(a)(1).	CLOSED
M17D+P7613+V17D	Smithfield Packaged Meats Corp.	WLJ3020064423N-1	06/23/2020	04C02	Livestock Humane Handling	313.2	HATS Category III: Water and Feed Availability On 6/23/2020 at approximately 1825 hours while performing a HATS Category III Humane Handling Verification Task, I observed the following non-compliance. Directly North of the second-to-last section of drive alley to the butina room directly across from pens 45 and 47 is a holding pen area utilized by establishment employees to place animals to rest that are being driven to slaughter and subsequently identified as becoming fatigued/non-ambulatory. Along the North cement wall of this pen is a double-nipple waterer. I observed one hog in lateral recumbency in this pen. I also observed that a metal hog restraining c-gate was placed around the only nipple waterer for this pen completely blocking any access to water. I immediately showed Night (b)(6) my findings and informed him of the forthcoming non-compliance report (b)(6) then immediately removed the restraining gate from blocking the waterer. This is non-compliant with 9 CFR 313.2(e).	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17D+P761 3+V17D	Smithfield Packaged Meats Corp.	WLJ541 4081926 N-1	08/26/2020	04C02	Livestock Humane Handling	313.2	HATS Category IV, HATS category III Today, 08/26/2020, at approximately 1226 hours while performing antemortem inspection-HATS Category IV, I, (b)(6) (b)(6) (b)(6) stumbled upon a cripple hog laying down in front of the north gate to pen 40. The alley gate by pen 44 and the alley gate between pens 36 and 38 were closed, cutting off the hog's access to water. There were no employees present on the northeast side of the barn, and the last pen to be moved to slaughter on the north side of the barn was pen 26 at 1130 hours. Until the barn manager and I stumbled upon the hog, there was no evidence that the person that moves the cripples to the fatigue pens knew that the hog was there. I informed Hog Barn Supervisor Travis VanderStreek of the noncompliance and he immediately had the hog moved to the fatigue pen. This is noncompliant with 9 CFR 313.2(e) as this area acted as a temporary holding pen for the crippled hog for close to an hour prior to IPP finding the hog and addressing the situation.	CLOSED
M17D+P761 3+V17D	Smithfield Packaged Meats Corp.	WLJ330 0090018 N-1	09/17/2020	04C02	Livestock Humane Handling	313.2	HAT Category III: Water and Feed Availability On 9/17/2020 at approximately 2224 hours while performing a HATS Category III Humane Handling Verification Task, I observed the following non-compliance. While walking by Fatigue Pen 3 by the last drive alley section prior to the butina alleyways, I observed two fatigue/non-ambulatory hogs in Fatigue Pen 3. Along the East wall of this pen is a hanging double nipple water that normally hangs down along the wall approximately 10 inches above the ground. At the time of my observations, this hanging waterer was lifted and propped between a PVC water line and the wall approximately 4.5 feet above ground level. This made the nipple water inaccessible for the 2 hogs present in the pen. I informed acting (b)(6) (b)(6) of my findings and of the forthcoming non-compliance record. He immediately placed the nipple water back into its normal hanging position and checked for water flow. This is non-compliant with 9 CFR 313.2(e). This non-compliance record is being associated to NR WLJ3020064423N/1 dated 6/23/2020 for a fatigue hog being held in a pen just prior to entering the butina room without access to water. The establishment's corrective actions were either not implemented or failed to prevent reoccurrence of the non-compliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M3W+V3W	Swift Pork Company	GJC1406 093201N -1	08/31/2020	04C02	Livestock Humane Handling	313.2	HATS Category III Water and Feed Availability On August 31, 2020, at approximately 11:20am, while conducting ante-mortem inspection I, (b)(6) found approximately 100 hogs that were held in a pen without access to water. The hogs were penned up behind pens 3 and 4 after the scale. They were penned up for at least 20 minutes as I conducted ante-mortem inspection. I looked around for waters and found none. I asked Barn (b)(6) where was the water access for these hogs? He stated that there was no water in that area. He then opened-up the gate for a pen and loaded the hogs into a pen with access to water. I notified Barn Supervisor (b)(6) that I would be issuing a non-compliance for this finding. This is a violation of 9 CFR 313.2(e).	CLOSED
M253	Long Prairie Packing Company, LLC	AGL4612 061606N -1	06/06/2020	04C02	Livestock Humane Handling	313.2	On June 6, 2020 at approximately 08:00 hours while performing ante-mortem inspection (HATS Category IV), I observed the following noncompliance with HATS Category III (Water and Feed Availability): the waterer located between pen 35 and pen 36 was steaming. Once these pens were empty (pen 36 contained 27 bulls while pen 35 contained 41 Canadian cows; both groups of cattle appeared healthy), I checked the waterer, which was too hot to touch. I took the temperature of the waterer after to find that it was too hot to read on the thermometer (H). The thermometer reads up to 110 degrees Fahrenheit; therefore, the temperature of the waterer was above 110 degrees Fahrenheit. I rejected pens 35 and 36 with U.S. Reject tags B41501078 and B41501074 until the problem was fixed. I informed (b)(6) of the forthcoming noncompliance with regulation 9 CFR 313.2 (e), which states animals shall have access to drinkable water in all holding pens.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M253	Long Prairie Packing Company, LLC	AGL0917 061630N -1	06/30/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category V Handling of Suspect and DisabledAt approximately 1500 on June 30, 2020, while verifying humane handling in the barn I, (b)(6) was walking from the restrainer to the barn office. As I was walking, I noticed a cow lying down in the alley behind the pens that leads to the carousel. As I continued walking, I noticed that cows were being driven down that alley into the carousel. I returned to observe the alley and observed approximately 15 cows being driven over the down cow. As the driven cows moved by the down cow I observed the down cow knocked over and struggle to return to sternal recumbency. I observed the cow knocked laterally two times by other cows. The cow did not vocalize during this incident. I did not observe the cow being stepped on. When all the cows were past her, she returned to sternal recumbency. The down cow was U.S. Condemned as a non-ambulatory disabled (NAD) cow and humanely euthanized. I verbally notified (b)(6) that I was taking a regulatory control action and not allowing any more animals to be loaded into the carousel until corrective actions were given. Harvest Superintendent (b)(6) was contacted and offered corrective actions. After the corrective actions were received, I allowed animals to be loaded into the carousel again. I informed (b)(6) that I would be issuing a non-compliance. This is a violation of 9 CFR 313.2(a)</p>	CLOSED
M253	Long Prairie Packing Company, LLC	AGL0309 084504N -1	08/04/2020	04C02	Livestock Humane Handling	313.2	<p>On August 4th at approximately 08:00 hours, I was observing the driving of cattle into the knock box and alternative object use (HATS category VI) when I noticed the following noncompliance: an establishment employee stationed inside near the restrainer was using the electric prod. He started prodding the cow when the shoulders entered the center belly conveyor restrainer and held the electric prod on the cow's back the whole time until she was on the "belly belt" near the head restrainer. I noticed this same occurrence for three consecutive cows, with the third cow vocalizing during the process. I took verbal regulatory control action, informed (b)(6) of the issue, and had the establishment briefly stop driving cattle into the knock box until this deviation was addressed. I informed (b)(6) and (b)(6) of the forthcoming noncompliance with 9 CFR 313.2 (b), which states electric prods, canvas slappers, or other implements employed to drive animals shall be used as little as possible in order to minimize excitement and injury.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M2460+P2460	Cimpl's, Inc.	PMB441 3063015 N-1	06/15/2020	04C02	Livestock Humane Handling	313.2	<p>On 6/15/20 at approximately 1245 while performing HATS task Category II – Truck Unloading, I (b)(6) (b)(6) observed the driver of a G&J Logistics truck unloading the remaining four adult cows from the nose of the semitrailer. The cows had reached the mid part of the top rear compartment when they stopped. The truck driver was observed swinging the dividing gate into the hind quarter of one of the cows to get the cows to move forward. He then repeated this action, again hitting the cow in the hind quarter to get them to move forward. The cows continued to remain stationary and non responsive to the truck drivers actions. The truck driver was then observed kicking the same cow in the hind quarter with the sole of his foot. He repeated this action two more times, the sole of the foot contacting the cow each of the three times. The animal flinched with each kick but did not move from it's position. The truck driver was then able to get the cows to move off the trailer with no other physical contact with his foot or dividing gate. The cows did not vocalize and were uninjured throughout this process. (b)(6) (b)(6) (b)(6) and (b)(6) were both notified of these observations. There were no immediate corrective actions given at this time. I requested truck unloading cease at this time. After a brief discussion with the (b)(6) (b)(6) truck unloading was resumed. These findings are not compliant with 9CFR 313.2(c).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M2460+P2460	Cimpl's, Inc.	PMB4310094829N-1	09/29/2020	04C02	Livestock Humane Handling	313.15(a)(3)	<p>On 9/29/20, at approximately 1010 hours, while performing HATs task category IX - Conscious Animals on the Rail in the stunning area, I (b)(6) (b)(6) (b)(6) observed a mature Holstein cow enter the stunning area. After the animal's head was successfully captured in the head restraint the stunning employee applied the primary stun and a security stun with the pneumatic captive bolt. The cow lost posture after these stunning attempts. The animal was slid out of the restrainer, shackled, hoisted, hung, and placed onto the production line. At this time, I observed the animal moving air in and out of its mouth and blinking its eyes with rapid, controlled eye movements. The animal was also performing a righting reflex noted by attempts to raise its head in line with its spine. The animal was deemed conscious based on these findings. Plant Manager, Mr. Manuel Ramirez, and (b)(6) (b)(6) were both in the stunning/sticking area and were both notified of the observation. Mr. Ramirez instructed the senior stunning employee to re-stun the animal with the hand-held captive bolt located behind the sticking area. This stunning attempt successfully rendered the animal unconscious noted by a cessation of signs of consciousness. A regulatory control action was taken by applying U.S. Rejected tag #B45936511 to the stunning area. I notified the District Office through supervisory channels for further guidance. (b)(6) (b)(6) (b)(6) observed the head that was retained at the head station which showed both pneumatic captive bolt holes slightly high and to the right of the two-inch diameter used by the establishment to determine adequate placement of the stun. The hand-held captive bolt hole was within the two-inch diameter. A pen was placed in the hole made by the pneumatic captive bolt and the channel tracked to the lateral aspect of the skull. The establishment employees split the skull using a band saw which confirmed the path of the bolts from both the pneumatic and hand-held captive bolts. The pneumatic bolts path was well lateral and did not penetrate the brain whereas the hand-held bolt was in the proper location to allow the bolt to enter the brain which would have rendered the animal unconscious. These findings are not in compliance with regulation 9CFR 313.15(a)(3).</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7644+P7644+V7644	Yellowstone River Beef	NBO1012061804N-1	06/04/2020	04C02	Livestock Humane Handling	313.2	Category III Water and Feed Availability During the performance of the Humane Handling task at 1100 hours, IIC observed regulatory noncompliance in the corral area of the premises. Livestock being held in two pens, prior to tomorrow's slaughter, had no access to water. One pen (3 beef) had no bucket and the other pen (4 beef) had 2 buckets-all with no water or water spillage in the area. IIC placed tag # 305605 to the corral gate and expressed to (b)(6) that an NR would be written. The establishment's verbal response and the corrective actions of the establishment employees was to immediately supply water to the livestock. IIC observed compliance at 1115 hours and removed the tag. This is noncompliant of Regulation 313.2 water accessibility available to livestock in holding pens.	CLOSED
M7785+P7785+V7785	Huettl's Locker & Dressing Plant	FPI0614061112N-1	06/12/2020	04C02	Livestock Humane Handling	313.1	HATS Category VI: Slips and Falls (9 CFR 313.1). At approximately 0700 (b)(6) performed antemortem on one steer located in the trailer outside the back door. He observed no abnormalities and the animal was ambulatory. Following antemortem, he entered the establishment to perform other inspection duties. A few minutes later the establishment notified him that the steer was non-ambulatory. At approximately 0715 hours, he returned to find the animal on the trailer with both hind legs splayed out to the side and its whole body still in the trailer. The trailer was clean, but nothing had been placed on the trailer for additional footing (e.g. straw). The animal tried to manipulate its leg underneath itself to rise but could not do so. The establishment tried to use a wooden board behind the back feet to try to give the animal leverage to rise, but the animal could still not get its legs underneath itself. (b)(6) observed that both the angle of the animal's legs and the slipperiness of the trailer floor were issues. The establishment stunned animal with a rifle and the animal immediately became unconscious. (b)(6) old Plant Owner Jim Huettl was he rejecting the trailer and he contacted me. Following a discussion with me, he informed Mr. Huettl and (b)(6) that the establishment they could proceed. He also informed them that he will be issuing a noncompliance record.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8916+P8916	St. Joseph Meat Market	LZC0210 071120N -1	07/20/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On Monday, July 20th, 2020, I (b)(6) was verifying HATS category VIII (Stunning Effectiveness). At approximately 0900, the employee performing the stunning, stunned a beef cow using a hand held captive bolt device. Immediately after the stun was applied, the animal remained conscious, standing and alert within the restrainer, but did not vocalize. A small amount of blood was visible where the stun had been placed, which was centered approximately at the intersection of a line drawn between the eyes and the horn base. The stunning employee retrieved the backup captive bolt, which was loaded and being held by another employee at the side of the slaughter floor, and a second stun was applied, which was effective in rendering the animal insensible. US Reject Tag A3245740 was applied to the restrainer, Slaughter (b)(6) was informed of the noncompliance with 9 CFR 313.15(a)(1), and slaughter was suspended. Verbal corrective actions were provided, at which point regulatory control was released. Slaughter (b)(6) stated that after post mortem observation of the skull, there was a thickness/lump immediately adjacent to where the stun was applied, therefore it did not render the animal insensible. The second hole was approximately 1/2 inch to the animal's right of the first. I was able to observe the anomaly to which he was referring. He stated that the backup stunner would be present in an area closer to the restrainer, to ensure that any second stunning attempts would be as immediate as possible.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8948+P8948+V8948	Carlson Meat Shop	FWL2614073315N-1	07/15/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(b)(1)(iii)	On 7/15/2020 at 08:29 hours while performing HATS Task Category VIII – stunning effectiveness I observed the following noncompliance: The establishment employee was positioning himself to stun a beef heifer in the facilities restrainer with a handheld captive bolt stunner. At the same moment the establishment employee discharged the captive bolt stunner the animal moved its head down toward the floor. The beef heifer jerked it's head back up quickly after the captive bolt stunner discharged and remained standing and conscious. The establishment employee quickly reloaded the captive bolt stunner and successfully rendered the animal unconscious. I examined the head of the beef heifer and found 2 holes side by side in the hide covering the dorsal aspect of occiput and first cervical vertebral junction where the 2 stun attempts were placed. Regulatory control action was taken by verbal notification to the establishment and further stunning was stopped. I informed Plant owner Joel Inselmann of the forthcoming noncompliance record for the failure to meet regulation 9 CFR 313.15(a)(1) and 313.15(b)(1)(iii). A verbal preventive measure was provided by (b)(6) and the establishment employee. After the verbal preventive measure was provided, I relinquished the verbal regulatory control action as the establishment came back into compliance.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8948+P8948+V8948	Carlson Meat Shop	FWL2411082414N-1	08/11/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(b)(1)(iii)	On 8/11/2020 at 07:52 hours while performing HATS Task Category VIII Stunning effectiveness, I observed the following noncompliance. An establishment employee positioned himself to stun a beef steer in the restrainer with a handheld captive bolt stunner. When the establishment employee went to stun the animal, it moved its head forward and down toward the front of the restrainer. After the stun attempt, the beef steer jerked its head up and remained conscious while standing with rhythmic heavy breathing. The establishment employee immediately reloaded the same hand-held captive bolt stunning equipment and effectively rendered the animal unconscious. I examined the head and found two stun wounds one wound was in hide roughly one inch away from the center of the poll and second wound was in the center of the poll. A verbal regulatory control action was taken with notification to the establishment and further stunning was stopped. I informed Plant Owner, Joel Inselmann of the forthcoming noncompliance record for the failure to meet regulations 9 CFR 313.15(a)(1) and 313.15(b)(1)(iii). A verbal preventive measure was provided by Mr. Inselmann. After the verbal preventive measure was provided, I relinquished the verbal regulatory control action. This NR is being associated with a similar noncompliance FWL2614073315N/1 documented 2020-07-15 for a similar incident with ineffective stun with a hand-held captive bolt stunner and restrainer. The previous corrective actions and preventative measures were either not implemented or were not sufficient to prevent recurrence of the noncompliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M85O+P177 75+V85O	Swift Pork Company	HEM521 8061827 N-1	06/26/2020	04C02	Livestock Humane Handling	313.2	On 06/26/20 at 2020, while performing HATS Category VI – Electric Prod/Alternative Object Use at stunner #1, I observed a hog backwards in the irons with its rear end near the entrance of the gondola and the hog behind it was close to its face, i.e., the hogs were face to face. The employee attempted to get the backwards hog to move into the gondola by tapping on the hog with a plastic BB bat and on the framework of the irons. After these attempts, I observed him use the electric prod on the right side of the hog's face that was facing backwards. I immediately motioned for the employee to stop, motioned for Angelica Atilano, Stick Supervisor who was already in the area and explained to her my observations. Ms. Atilano took an immediate corrective action by removing the employee and putting an experienced employee in his spot. I advised Ms. Atilano that a noncompliance record would be issued for improper use of an electric prod and that since there were not any signs of injury or distress to the hog I would not be stopping production. Ms. Atilano radioed for Gonzalo Batres, General Foreman and I discussed the incident with him. Mr. Batres advised me the employee would be moved to another area of livestock to assist in driving hogs using only a plastic BB bat. Mr. Batres then departed to look at the video corresponding to the timeframe of the incident. Mr. Batres proffered the preventative measure as re-training the employee and to have an experienced team member work with him until it is determined that he is ready to work by himself.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244W	Tyson Fresh Meats, Inc.	BTD4509 093910N -1	09/09/2020	04C02	Livestock Humane Handling	313.15(a)(1)	On September 9, 2020 at approximately 22:15 at Establishment 244W, I, Molly Burns, (b)(6) observed the following humane handling noncompliance: On my way to perform antemortem inspection (HATS category IV – Antemortem Inspection), I paused in the alleyway along the truck unloading chutes to observe captive bolt stunning of a disabled hog (HATS category VIII - Stunning Effectiveness). The area lead and two team members with hand-held captive bolt guns prepared to stun a hog restrained in a U-shaped panel. I could not see the hog but heard it vocalize as the team member approached it with the gun. After a brief pause, I heard the gun discharge. The area lead reached into the panel to assess sensibility. Then I heard the hog vocalize again. A second team member leaned over the panel and immediately and effectively stunned the hog with a second pre-loaded hand-held captive bolt gun on the second attempt. Unconsciousness was then verified. There were two holes penetrating the skull, one in the center of an X between eye and ear and the other approximately 1 cm rostral with a nearly vertical trajectory. The captive bolt stunner shall be applied to the livestock so as to produce immediate unconsciousness in the animal (9CFR 313.15(a)(1)). I told AWB Specialist, Josh Douglas, that captive bolt stunning was suspended until a satisfactory preventive measure was presented and that a noncompliance report would be forthcoming. At approximately 00:20, captive bolt stunning was allowed to resume after the following preventive measure was accepted: One involved team member was sent home pending further investigation and "if the hog is thrashing when TMs are going to stun a hog, TMs will allow the hog to have time to calm down and then try again."	CLOSED
M245C+V24 5C	Tyson Fresh Meats, Inc.	ZRG2116 074517N -1	07/17/2020	04C02	Livestock Humane Handling	313.2	On Friday, July 17, 2020, at approximately 1533 hours while performing a Livestock Humane Handling review and observation task accompanied by FI Kyle Gentrup the following noncompliance was observed on Pen #10. I, (b)(6) Bolaños observed 35 cattle head pending ante-mortem inspection with no access to water. Animal Handler verified the water faucet in this pen was not operating and transferred the cattle to Pen #39. I proceeded to take regulatory control action and US Rejected Pen #10 with tag number: B39025108. This finding does not meet 9CFR 313.2(e), therefore Layton Mass, Animal Handling Specialist was verbally notified of this noncompliance.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M245L+P245 L	Tyson Fresh Meats, Inc	LEI41110 85327N- 1	08/27/2020	04C02	Livestock Humane Handling	313.2	HATS Category III – Water AvailabilityAt 0535 hours this morning while performing antemortem inspection the following noncompliance was observed. The overflow/drain tube of the water tank for pens 3 and 4 was broken off flush with the drain. Water was entering the tank, however with this tube broken there was no way for the tank to fill as the water exited the drain as fast as it flowed in. I informed the plant personnel assisting with antemortem that an NR would be issued for the lack of water. Pens 3 and 4 were filled with 85 head of steers weighing approximately 1600 pounds. A regulatory control action was not taken as the cattle were subsequently moved to pens 41 and 45 so they had access to water. There have been no noncompliance records issued for the same root cause within the past 90 days.	CLOSED
M363	Verschoor Meats, Inc.	HCO451 0085926 N-1	08/25/2020	04C02	Livestock Humane Handling	313.1	At approximately 1130 hours while verifying HATS Category VII – Slips and Falls, DVMS, [b] Claire Hotvet and [b] Mr. Jeffery Jacobsen observed the following non-compliance: On the conveyor belt moving animals from the pens to the restrainer, there were three metal clips holding the belt together that had been bent up resulting in a sharp edge. There was some blood observed at the location and no where else on the belt. A portion of the single file incline chute near the beginning of the chute about eight inches off the floor there were two metal welds that had become roughened and sharp. We notified Mr. [b] Benson, Establishment Owner and Procurement and Mr. Brett Benson, Barn Manager of the observations and they were repaired prior to the end of break time. As we were walking through Pens 11 and 12, we observed three vertical poles on the south-central side of the pens that were rusted and sharp. We notified Mr. M. Benson and Mr. B. Benson. These areas were repaired prior to use and therefore a regulatory control action tag was not placed. Mr. Randy Hanson, Establishment Manager, was notified of the regulatory non-compliance with regulation 9 CFR 313.1(a) for not maintaining pens and alleyways free of sharp or protruding objects that could cause injury.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M532	Swift Beef Company	VVG3711 073303N -1	07/01/2020	04C02	Livestock Humane Handling	313.2	On Tuesday June 30, 2020, I (b)(6) performed antemortem inspection on a pen of 41 beef cows from Ogallala at about 11:30 AM. This lot was scheduled for arrival at 11:00 AM. The first cow unloaded at 11:02 and the last cow unloaded at 11:09. The next day (July 1, 2020) the first cow from this lot was rendered insensible at 12:17. I inquired with the yards personnel if this lot of cows had been fed, since they were held over for over 24 hours. I was informed that they had not been given access to feed. The establishment failed to meet the obligations of 9 CFR 313.2(e) which states, "Animals shall have access to water in all holding pens and, if held longer than 24 hours, access to feed." HACCP coordinator Ricky (b)(6) was notified that an NR will be issued. As a preventative measure, Plant Manager John Beasley said that he will start receiving an e-mail every morning listing the cattle that were held over. He would then confirm that they were fed or will be slaughtered before the 24 hour time.	OPEN
M969G	Swift Beef Company	NDH0819 061830N -1	06/29/2020	04C02	Livestock Humane Handling	313.2	HATS Category III – Water Availability On June 29th, 2020, at approximately 2050 hours, I observed that the water tank between pen 1A and 2A and the water tank between pen 3A and 4A were empty. There were approximately 40 head of cattle in each of the pens and several cattle were standing around the tanks looking for water. This failed to meet the requirement of 9 CFR 313.2(e) which requires animals in holding pens to have access to water. I asked the employees moving cattle for ante mortem inspection to call a supervisor. At approximately 2100 hours the water tank between pens 1A and 2A and the water tank between 3A and 4A started to fill. Slaughter Superintendent (b)(6) arrived at the yards at approximately 2105. I informed Mr. (b)(6) of my observation and that a non-compliance report would be issued. (b)(6) had the pens employees move the cattle out of pens 1A, 2A, 3A, and 4A to pens that had full water tanks. Water flow to the water tanks in the pens was shut off because the water level in the main water tank was low. To prevent this from reoccurring, the establishment will install an electronic valve that will provide freshwater flow into the system based on the water level in the main tank. There have been no other non-compliances for the same root cause within the last 90 days.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ4414064109N-1	06/09/2020	04C02	Livestock Humane Handling	313.16(a)(1)	At approximately 1335 hours I, (b)(6) observed the following noncompliance while verifying HATS Category VIII – Stunning Effectiveness. An establishment employee made a stunning attempt with a firearm on a non-ambulatory disabled heifer in the barn. The animal was in sternal recumbency with its head raised and alert. After the first shot I heard the animal vocalize. When I went around the side of the pen I observed the animal was conscious with its head thrown back, still in sternal recumbency. The animal then returned its head to a normal, erect position and moved it from side to side while tracking movement of the establishment employee. Blood was visible coming from the heifer's nostrils at this time. The employee immediately made a second, successful stunning attempt with the same firearm, rendering the animal unconscious. I notified (b)(6) of the noncompliance. As this was at the end of the day and the last slaughter of the week, no regulatory control action was taken.	CLOSED
M5537	Sioux-Preme Packing Co.	TJF2614083621N-1	08/21/2020	04C02	Livestock Humane Handling	313.2	HATS Category III Water and Feed Availability On August 21, 2020, at approximately 2:15pm while conducting ante-mortem inspection I found approximately 15 hogs that were held in a pen without access to water. The hogs were penned up on the scale, I looked around for waters and found none. The hogs were not actively being weighed or moved. I asked (b)(6) where was the water access for the hogs on the scale? He proceeded to open up the gate to allow the hogs water access. I notified (b)(6) and Animal Well Being (b)(6) that I would be issuing a non-compliance for this finding. This is a violation of 9 CFR 313.2(e).	CLOSED
M320M+V320	Smithfield Fresh Meats Corp.	VWK5313064905N-1	06/05/2020	04C02	Livestock Humane Handling	313.2	HATS TASK CATEGORY III WATER AND FEED AVAILABILITY On June 5, 2020 at 1000 hours while performing ante-mortem inspection (HATS Task Category IV), I observed a single hog in the designated resale pen with a large belly rupture that had been segregated as per the establishment's Voluntary Segregation Procedure. There were two working water nipples present, but no feed available in the pen. I asked (b)(6) if the hog had received food since it had arrived, and he said it had not. I then spoke with (b)(6), and asked what time the hog had arrived yesterday to verify HATS Task Category III, water and feed availability. (b)(6) confirmed the hog arrived the previous day on a truck that had been unloaded at 0939 hours. It had been more than 24 hours since arrival, and the hog had been provided water but not feed. The establishment immediately provided feed to the hog from the two storage combos in the North Barn. I notified (b)(6) this is a noncompliance with 9 CFR 313.2(e).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M320M+V320	Smithfield Fresh Meats Corp.	VWK3614083026N-1	08/26/2020	04C02	Livestock Humane Handling	313.1	<p>HATS TASK CATEGORY IV HANDLING DURING ANTE-MORTEM INSPECTION On the morning of 08/26/2020, FI Nicole Burns reported to supervision that while performing ante-mortem inspection she had observed the gate for Pen 7B to possibly be broken. At 0810 hours while conducting ante-mortem inspection I, (b)(6) (b)(6) observed the gate for Pen 7B. The pen was filled with 160 head of market hogs with tattoo 830. The ten foot long gate is comprised of six horizontal square metal pipes facing the inside of the pen with a hard plastic shield on the outside. The second pipe from the bottom (12" from the floor) was missing a section approximately 14" long, and the remaining sections of the pipe (one roughly 18 inches long, one roughly 7 feet long) were loose and not properly secured to the rest of the gate with jagged metal edges and corners protruding into the livestock side of the pen. The jagged metal edges posed a hazard as they could easily have caused scrapes or lacerations to any hogs that either ran into them or laid against the gate to rest. I notified (b)(6) of the broken gate and that I was rejecting the pen. The hogs were immediately moved to an adjacent pen and Pen 7B was rejected with U.S. Rejected Tag# B28259424. This is a noncompliance with 9 CFR 313.1(a). I notified (b)(6) and Assistant Hog (b)(6) of this NR. 9 CFR 313.1(a) states, "Livestock pens, driveways and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals. Loose boards, splintered or broken planking, and unnecessary openings where the head, feet, or legs of an animal may be injured shall be repaired." (b)(6) notified the maintenance department, which removed both remaining pieces of that pipe and smoothed the edges where it had been secured. After confirming the repairs made to the gate, I removed the U.S. Reject tag at 0937 hours and released the pen back into production.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M2969+P2969+V2969	Swiss Processing Plant Inc.	DEG2606080706N-1	08/05/2020	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(a)(3)	<p>HATS Category VIII- Stunning Effectiveness On Wednesday, August 5, 2020 at approximately 0946 hours, (b)(6) observed a stunning failure on a deer (bovine) in the establishment's slaughter area. An establishment employee applied the initial stun with a 357 Rifle after which the animal (beef-bovine) was still fully alert, with a normal eye blink response and labored vocalizing. The establishment employee applied a second stun by firearm (20 gauge) which proved to be immediate and effective. At approximately 0951 hours, I (b)(6) took regulatory control action by placing U.S. Rejected Tag B-45229640 on the knocking area. I then immediately notified my immediate (b)(6). This is a failure to meet the regulatory requirements of 9CFR 313.16(a)(1) and 313.16(a)(3). I informed the Kill Floor Lead and HACCP Coordinator that a noncompliance record would be issued. At approximately 1330 hours I, (b)(6) released the knocking area for slaughter.</p>	CLOSED
M8703	Warner Locker Inc.	NEG4112095802N-1	08/31/2020	04C02	Livestock Humane Handling	313.16(a)(1)	<p>On August 31, 2020 at 0742 hours while performing the PHIS task Livestock Humane Handling I (b)(6) observed Plant Manager Tim Whisler attempt to stun the second beef steer of the day using a 22 Mag rifle. After the first shot the animal went down but was still conscious and alert the animal was blinking its eyes, moving and holding its head upright. A second shot was fired which resulted in rendering the animal immediately unconscious. I immediately took verbal regulatory control action by stopping the stunning process and discussed with Plant Manager Tim Whisler that an NR would be documented due to noncompliance with 9 CFR 313.16 (a) (1). Tim Whisler's immediate second attempt applied to re-stun the animal it is within the plants written robust systematic approach to humane handling program.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8710	Hale Locker	XPk3408 073208N -1	07/07/2020	04C02	Livestock Humane Handling	313.1	On July 7, 2020 at 7:30 p.m. (b)(6) (b)(6) performed an odd hour humane handling visit at Est 8710, J & J Processing and observed the following non-compliances related to the animals being held overnight. 1. 6 fat beef cattle were being held in the middle small holding pen of the establishment and had insufficient room to each be able to comfortably lie down. 2. Two additional fat beef cattle were located in the drive alley of the establishment and did not have access to water, and did not have sufficient room to lie down. The drive alley is the width of one fat beef animal and the two cattle were single file in the (b)(6) (b)(6) applied U.S. Reject tag B 22462253 to the pen gate to allow no further animals to be unloaded. Owner Justin Head was contacted and informed of the odd hour inspection visit and the observed non-compliances related to insufficient space and lack of water. He was informed the pens were rejected and a non-compliance record would be issued for failure to meet 9 CFR 313.2 (e) which states: "Animals will 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."	CLOSED
M7050+P705 0	Dalhart Processing	SVK1615 073127N -1	07/27/2020	04C02	Livestock Humane Handling	313.2	On 07/27/2020 HATS Category III: Water and Feed Availability 3CFR 313.2(e) While performing Anti-Mortem Inspection: HATS Category III Three Beef ready for Anti-mortem Inspection were being held in the right hand side of holding pens were without access to water Plant Management was notified This is a violation of 9 CFR 313.2(e) which states in part "Animals shall have access to water in holding pens"	CLOSED
M13324	K & C Meat Processing	WGG411 0062812 N-1	06/11/2020	04C02	Livestock Humane Handling	313.2	While performing a Humane Handling task at approx. 2:43, with (b)(6) (b)(6) I found 3 calves in pin #4, and 3 hogs in pin #3 to be without water. There were 10 sheep in the first and second pin that each had buckets of water supplied for them. This is a direct violation of 9CFR 313.2(e). I notified plant employee, and Kent (b)(6) of the non-compliance. (b)(6) (b)(6) informed me the water had been turned off by the city but he was able to give all the animals water from buckets that he had saved. I was able to verify that the city turned the water back on at 5:40	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19478	ABF Packing, Inc.	AMH261 0061922 N-1	06/20/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On June 20, 2020, (b)(6) (b)(6) (b)(6) was performing the humane handling task at establishment M19478. (b)(6) was verifying compliance of the HATS category VIII, the effectiveness of stunning, and 9 CFR 313.15(a)1. At approximately 1240 hours, (b)(6) observed an establishment employee attempt to knock a small steer in the establishment's knock box. The was small enough to turn around in the knock box. The establishment employee applied the first knock to the back of the poll but the knock was ineffective. The steer remained standing, and displayed rhythmic breathing, normal blinking, tracking eye movements and moving around in the knock box. The establishment employee immediately grabbed the second captive bolt gun present but when he attempted to apply the second knock, the gun failed to fire. He then broke down the gun, removed the bullet, and replaced it with another charge. During this time the animal was conscious. After the captive bolt was reloaded, the knocker applied the second knock to the back of the poll and this knock was effective at rendering the animal unconscious. The steer immediately dropped to the ground, did not display any tracking eye movements, rhythmic breathing, or righting reflex. (b)(6) immediately notified (b)(6) and (b)(6) of the humane handling noncompliance. (b)(6) and (b)(6) followed the carcass of the steer numbered 189 to the head station to verify the placement of both knocks. The first hole was several inches to the right of where the proper placement of a poll knock should have been, and there was an additional hole properly placed in the back of the poll from the second stunning attempt. This noncompliance represents a failure of the establishment to comply with 9 CFR 313.15(a)(1) in which the captive bolt stunner shall be applied to the livestock to produce immediate unconsciousness in the animal and the establishment's written Robust Systematic Approach to Humane Handling.</p>	CLOSED
M9065+P906 5+V9065	Wamplers Farm Sausage	GHB2014 085527N -1	08/27/2020	04C02	Livestock Humane Handling	313.2	<p>HATS category III-At approximately 1400 hours I notified (b)(6) of a humane handling noncompliance. From approximately 1300 hours, while I performed antemortem inspection, to 1400 hours there were 4 hogs left lying in the chute and 2 hogs in the carousel that leads to the V-belt restrainer where electrical stunning takes place. These animals did not have access to water during this time nor were they being moved forward in the stunning process. The thermometer over the V-belt restrainer read 88 degrees Fahrenheit. This topic of leaving hogs in the chute and carousel without access to water was previously discussed with (b)(6) by myself and (b)(6) and documented in an MOI on February 27, 2020.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17301+P17301	Yoder Brothers Meat Processing	YPK0014075322N-1	07/21/2020	04C02	Livestock Humane Handling	313.2	On July 21, 2020 at approximately 0830 hours while conducting a routine Livestock Humane Handling task, the following noncompliance was observed: Inspection Program Personnel (IPP), (b)(6) was performing the HATS category III task. An establishment employee moved 2 ambulatory market hogs into the stunning box, where they remained without access to water. This area is approximately 8 feet long, 5.5 feet tall and 3 feet wide. After moving the animals into the area, establishment employees continued performing sanitary dressing procedures on 2 cattle that had been previously slaughtered. At that time, no further attention was given to the two market hogs. As such the animals were removed from one holding area with water to another holding area (pen) without water with no continuous flow of process to slaughter these animals. By leaving the animals in this space without slaughtering them, a de facto pen was created and access to water was thus denied. Supervisor (b)(6) was immediately notified of the noncompliance with 9 CFR 313.2(e). Establishment employees were informed that the animals needed to be provided water or that they should be slaughtered. The animals were slaughtered promptly.	CLOSED
M86R	Cargill Meat Solutions	EHN3811065916N-1	06/15/2020	04C02	Livestock Humane Handling	313.2	HATS Category III: Water Availability On Monday June 15, 2020 while performing ante mortem inspection, I observed the following noncompliance. I arrived in the barn office at approximately 1850 hours and noted the three dock chutes each had cattle in them and no trucks backed into the dock area. At 1953, the plant employee presented the 39 cattle in chute #2 to me for ante mortem inspection. As I observed the animals at rest, I noted the chute did not have any water available in it for the animals. I then checked chute #1 and chute #3, observing the cattle in those two holding areas did not have access to water either. I completed my at-rest observation of the cattle in chute #2 and observed the animals in motion as they were moved to Pen #2. After the 39 cattle were closed in Pen #2, I observed the cattle tightly bunched around the waterer with multiple cattle drinking water and several additional cattle attempting to push their way to the waterer. I demonstrated this observation to (b)(6), and then performed at-rest and in-motion ante mortem on the 41 cattle in chute #1 and the 41 cattle in chute #3 as they were also moved to pens with water available. At approximately 2010, I verbally notified (b)(6) of the forthcoming NR for failing to provide access to water as required in 9 CFR 313.2(e). There have been no NRs issued for similar root cause within the last 90 days.	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M267	JBS Tolleson Inc.	ECD081 5060009 N-1	06/08/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category II Truck Unloading On Monday June 8th, 2020 at approximately 1035 hours while performing Ante Mortem Livestock Inspection I noted the following regulatory non-compliance. 1. Three Holstein heifers from Tonopah Dairy were in the process of being unloaded. I walked up to the truck where I saw (b)(6) (b)(6) (b)(6) with a red battery-operated electric prod (from the trucker) in his hand in a small enclosed area at the back of the truck. I saw him apply the prod once excessively for several seconds to the hind end of one of the three animals to attempt to get the heifers to move off the truck onto the unloading ramp. The heifer immediately responded to the prod in a frenzied manner, kicking, and circling around inside the truck with two other heifers. All three heifers still refused to exit the truck. I intervened and verbalized to (b)(6) to stop, and at that point he stopped using the electric prod. 2. A few minutes later I saw (b)(6) (b)(6) approach the truck with a (b)(6) handled (JBS) battery-operated electric prod. Over the next several minutes I observed him repeatedly (at least 12 times) attempt to electric prod the three animals from the outside of the trailer. I observed the tip of the prod contact the animals in at least 10 of the attempts. Each time an animal was prodded it responded by kicking its hind legs with excitement and agitation. Despite these actions the animals circled around but still would not exit the truck. Mr. (b)(6) eventually gave up his attempt to get the animals on the truck. After observing this situation I discussed my findings with (b)(6) (b)(6) (b)(6). Regulatory control was taken at knock box with US Reject tag B45446581 at 1205 hours. I informed (b)(6) (b)(6) that a non-compliance record (NR) would be issued. The establishment failed to meet the requirements of 9 CFR 313.2 (a) and (b). Humberto Sandoval, (b)(6)</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M267	JBS Tolleson Inc.	ECD011 5063612 N-1	06/11/2020	04C02	Livestock Humane Handling	313.1	HATS Category VII Ante-Mortem Inspection On June 11, 2020 at approximately 0630 hours the following regulatory non-compliance was noted while performing Ante Mortem Livestock Inspection. 1. I observed that the animal holding pens located on the South West side of the pens with fecal/mud contents. The contents extended throughout the length of each pen. I took regulatory control action and placed US Reject Tags B45447115, B45447117, B45446582, B45446560, B45447118, B45446580, B45445916, B45447116 on Pens 27, 28, 29, 30, 38, 39, 40 and 41 due to the excessive back-up of fecal contents covering much of the flooring, and entryways of the pens. The animals located in the insanitary pens were moved to prevent slips and falls. 2. In addition, I also observed that the drains located on the South side of the pens in between pens 23-24, and in between pens 26-27 with excessive back-up of fecal contents, approximately 3-4 inches in depth covering much of the flooring. These findings were immediately shown to (b)(6) (b)(6) (b)(6) and (b)(6) Superintendent). I informed (b)(6) Superintendent) that a non-compliance record (NR) would be issued. The establishment failed to meet the requirements of 9 CFR 313.1 (a)(b) and 416.2(e)(2).	CLOSED
M267	JBS Tolleson Inc.	ECD311 1090125 N-1	09/23/2020	04C02	Livestock Humane Handling	313.1	HATS Category IV Ante-Mortem Inspection On 9/23/2020 at approximately 0735 hrs. while performing Ante-Mortem Livestock Inspection I observed the following Animal Handling regulatory non-compliance: I found that the gate cross bars (poles) at the south side receiving pen were rusted. I investigated further and noted several sharp edges along the poles. There was also a sharp rusted piece of metal still partially attached to a pole that measured approximately 12 inches in length. I took regulatory control action by placing US Reject Tag B45446137 on the gate to prevent the use of the receiving pen and injuries to cattle. I informed (b)(6) (b)(6) of the non-compliance and that a non-compliance record would be issued. This finding represents non-compliance with 9 CFR 313.1(a), (b)(6) (b)(6)	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4975+P497 5	(b)(7) T. (b)(6) and Sons Meat Packing Company Inc	IYC3009 061802N -1	06/02/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII – Stunning Effectiveness While observing stunning effectiveness at approximately 0730 hours, I observed an ineffective stunning attempt on Holstein cow #36. After the first stun attempt with the hand-held captive bolt (HHCB) device, the cow remained standing. There was no vocalization. The HHCB device remained lodged in the animal's head. The cow swung its head side-to-side several times. The stun operator immediately grabbed the backup HHCB device located at the stun box. A second stunning attempt was made with the backup HHCB device that successfully rendered the cow unconscious. I informed (b)(6) (b)(6) of the ineffective stun and applied U.S. Reject tag number B43736531 to the stun box. I observed the dressed head and verified two separate penetrating stun holes and retained the head using U.S. Retained tag number B43736554. The Denver District Office was contacted via supervisory channels and (b)(6) (b)(6) and I verbally informed (b)(6) of the noncompliance. This NR is linked to NR IYC4515041327N / 1, dated 4/27/20.	CLOSED
M4975+P497 5	(b)(7) T. (b)(6) and Sons Meat Packing Company Inc	IYC2117 064424N -1	06/24/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII – Stunning Effectiveness While approaching the knock box to observe stunning effectiveness, on 6/24/20 at approximately 1345, I heard the hand-held captive bolt (HHCB) device discharge. Upon reaching the stunning area, I observed a Holstein cow standing in the restrainer and an establishment employee attempting to stun it. After approximately 10 seconds after hearing the initial stun attempt, the employee effectively stunned the cow with the HHCB device. I observed the head, after dressing procedures, and observed two separate penetrating stun holes. I retained the head using U.S. Retained tag number B43736618. After notifying (b)(6) (b)(6) (b)(6) regulatory control was taken at the stunning area with U.S. Rejected tag #B43736617. The Denver District Office was contacted via supervisory channels and (b)(6) (b)(6) verbally informed QC (b)(6) of the noncompliance. This NR is linked to NR IYC3009061802N / 1, dated 6/2/20. This is the third linked NR in the past 60 days.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4975+P4975	(b)(7) T. (b)(6) and Sons Meat Packing Company Inc	IYC1310075513N-1	07/13/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII – Stunning Effectiveness While observing stunning effectiveness at approximately 0834 hours, I observed an ineffective stunning attempt on beef cow #75. After the first stun attempt with the hand-held captive bolt (HHCB) device, the cow remained standing. There was no vocalization. The cow then became non-ambulatory, but it remained conscious. The cows head was upright, and the animal was alert with normal eye tracking. The stun operator immediately used the backup HHCB device located at the stun box to deliver the second stun, which rendered the cow unconscious. I informed (b)(6) of the ineffective stun and applied U.S. Reject tag number B43736520 to the stun box. I observed the dressed head and verified two separate penetrating stun holes and retained the head using U.S. Retained tag number B43736523. The Denver District Office was contacted via supervisory channels and I verbally informed (b)(6) of the noncompliance. This NR is linked to NR IYC2117064424N / 1, dated 6/24/20. This is the fourth linked NR related to ineffective stunning within the last 90 days.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6004+P6004+V6004	Wolf Pack Meats / University of Nevada Reno	QDA1411084506N-1	08/06/2020	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(a)(3)	<p>On 08/06/2020 at approximately 0515 hours, I, Consumer (b)(6), observed the following noncompliance while performing a Humane Handling Task. I observed at the knock box plant employee (b)(6) apply a .22-caliber rifle live round stunning blow to a lamb's forehead. The first stunning blow did not render the lamb unconscious; the lamb fell and within approximately 30 seconds began to rise attempting to walk towards plant employee (b)(6) who was standing inside the knock box attempting to knock 3 more lambs. The lamb was half standing up and rhythmic breathing. (b)(6) then executed a second knock to the forehead with the .22-caliber rifle; the animal then fell straight down and stopped rhythmic breathing and was rendered unconscious. I was standing on the top step overlooking the whole knock box and had full view of knock box and was able to observe the animal's movements during knocking. I applied U.S. Retain/Reject tag # A 5967405 to the knock box gate following observations of the humane handling non-compliance and notified Establishment manager, (b)(6) of the application of the USDA Reject Tag. I then contacted my Frontline Supervisor. All slaughter was stopped. In observation of the lamb's skull after skinning, I observed that there are two holes in the skull. One hole in the center of the skull between the eyes and the second hole was located higher up on the skull off center from the center of the forehead. I informed (b)(6) of the noncompliance and verbally stated that I would be writing a noncompliance record to document my findings. I reviewed the previous 90 days of noncompliance's and found none with like or similar cause. This is a regulatory non-compliance per Title 9 CFR Part 313.16(a)(1)(3).</p>	CLOSED
M6460+P6460+V6460	Scanga Meat Company	YLJ3811085231N-1	08/31/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII – Stunning Effectiveness On August 31, 2020, at approximately 8:00 AM, I (b)(6) (b)(6) (b)(6) was observing stunning effectiveness of a beef cow at Scanga Meats. (b)(6) (b)(6) was also observing at the stun box. At approximately 8:05 AM, the stun operator applied the first stun attempt with the hand-held captive bolt (HHCB) device. The HHCB device fired, the cow remained standing, did not vocalize, and there was no blood near the stun placement area. The cow did not show any apparent distress. The stun operator immediately reloaded the HHCB device and applied a second stun attempt that effectively rendered immediate unconsciousness in the animal. On post-mortem inspection of the skinned skull I observed two penetrating stun holes. (b)(6) (b)(6) called (b)(6) (b)(6) at approximately 8:42 AM and was instructed to reject the stun box. USDA Reject Tag #A6801377 was applied. Owner Ben Scanga was verbally notified of the noncompliance at approximately 8:54 AM. There have been no noncompliance records issued for the same root cause within the past 90 days.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6482	York Meats	UPJ1111 065719N -1	06/17/2020	04C02	Livestock Humane Handling	313.2	On June 17th 2020 at approximately 12:00 P.M while performing a humane handling verification task the following non compliance was found. While observing to verify that all animals in the holding pens had access to water I discovered a pig in the covered pen at the establishment did not have any access to water. I informed Laurence Mori JR. of this and he sent an establishment employee out to fill up the water containers for the animal I informed him that I would be documenting a noncompliance based on my findings.	CLOSED
M6482	York Meats	UPJ5816 075229N -1	07/29/2020	04C02	Livestock Humane Handling	313.15(a)(1)	On 07/29/20 at approximately 10:00 am, I, Consumer (b)(6) (b)(6) observed the following noncompliance while performing a Humane Handling Task. I (b)(6) (b)(6) observed at the knock box plant employee, Lito Orozco, apply a captive bolt stunning blow to a hog's forehead. The first stunning blow did not render the hog unconscious; the hog was still standing, vocalizing and rhythmic breaking. (b)(6) then grabbed the loaded .45 caliber rifle that was outside the knock box, executed a second knock to the forehead; the animal then fell on its side, stopped vocalization and rhythmic breathing, and was rendered unconscious. I was standing on the top steps leading to knock box from slaughter floor and had full view of knock box and was able to observe the animal's movements during knocking. I applied U.S. Retain/Reject tag # A 5967400 to the knock box entrance following observations of the humane handling non-compliance and notified Establishment Owner, Lawrence Mori, Jr., of the application of the USDA Reject Tag. I then contacted my Frontline Supervisor. All slaughter was stopped. In observation of the boar's skull after skinning, I observed that there are two holes in the skull. One large hole in the center of the skull between the eyes from the .45 caliber rifle, and the second smaller hole was located off center from the center of the forehead. I informed Lawrence Mori Jr. of the noncompliance and verbally stated that I would be writing a noncompliance record to document my findings. I reviewed the previous 90 days of noncompliance's and found none with like or similar cause. The establishment is currently operating under an abeyance verification plan for an egregious noncompliance Notice of Suspension where a hog in the knock box was not effectively stunned with a firearm. In this event, the establishment has not implemented parts of their proffered corrective actions effectively. This is a regulatory non-compliance per Title 9 CFR Part 313.15(a)(1).	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7748+P7748+V7748	Colorado Homestead Ranches, Inc.	WOI1115071830N-1	07/30/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category VI: Electric Prods/Alternate Object UseAt approximately 0950 hours, I, (b)(6), observed the following noncompliance. The swine was ambulatory and vocalized when walking on it's own. When the swine was with other swine, being touched by establishment employees, the swine would not vocalize. Once the swine was in the stun box for cattle, the door to the cattle stun box was closed behind the swine. There is an approximately 2 foot ramp that leads down from the stun box for cattle to the area where hogs are stunned. The employee tried tapping the swine with a 5 foot sorting stick/employee's hand around the hog's rear end a few times to motivate the swine down the ramp into the area where hogs are stunned. The swine would not move down the ramp. I, (b)(6), observed the employee grab the swine by the ear for a few seconds. The swine then walked down the ramp into the stunning area for hogs while the establishment employee continued to apply tactile stimulation to the swine's ear. The swine did not vocalize while it was being encouraged to move down the ramp by the establishment employee. The swine was successfully rendered unconscious on the first stun attempt with electrical current. USDA Reject Tag #B11002796 was applied to the stun box and Denver District Office was contacted through supervisory channels. Establishment (b)(6) was verbally notified of the noncompliance. There have been no other non-compliances issued for the same root cause at this establishment in the last 90 days.</p>	CLOSED
M7749+V7749	Royal Gorge Packing	IBK0014071029N-1	07/29/2020	04C02	Livestock Humane Handling	313.1	<p>On July 29, 2020, I, (b)(6), (b)(6), (b)(6) was inspecting the hog holding pens and observed the following noncompliance. A 3' x 6' wire panel on the ground attached to the north wall had ~18 2" – 12" loose wire pieces protruding from various places. In the corner of the southeast wall of the same holding pen a similar wire panel that was attached to the wall had ~6 6" – 12" loose wire protrusions. I retained the area using US Retain tag B17806487. The door to the US Suspect pen also had two ~3" nails protruding from one of the wood slats ~3' off the ground. The noncompliance's were shown to owner, Rick Burford. 9CFR 313.1(a) states that Livestock pens, driveways and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals. At ~12:00 PM, owner Rick Burford was notified of the noncompliance. A review of the past 90 days of records shows no similar noncompliance.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M325	Clausen Meat Company Inc.	FBJ1912 094707N -1	09/07/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>On September 7, 2020 at approximately 0545 hours, I, (b)(6) while monitoring HATS Category II (Truck Unloading) near the truck unloading ramp area, I observed the following humane handling non-compliance. The establishment had just finished unloading a trailer of market hogs and a plant employee was moving the market hogs from the unloading ramp to holding pen #7 (across from the CO2 stunning area). He had moved all of the pigs approximately halfway down the alleyway when suddenly one hog turned around and ran past the plant employee and back towards the unloading area. The plant employee then turned around and walked towards the market hog, trying to get the hog to turn back around. The gate between the unloading area and the alleyway was open, and the trailer had already been moved away from the unloading ramp. The hog went up the unloading ramp, paused at the edge of the ramp and looked down, and then jumped down off of the unloading ramp (an approximately 4 foot drop) onto the concrete floor below. After the hog jumped down from the ramp, I inspected the hog and did not see any sign of injury. The hog was walking and running around the area without any lameness or signs of discomfort. I notified (b)(6), (b)(6) and Plant Manager Jeff Morgado about my observations. Mr. Morgado was informed of the forthcoming humane handling non-compliance. This is a non-compliance of the regulatory requirements of 9 CFR 313.1 and 313.2.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4928+P4928	Islamic Meat & Poultry Co.	DTD1112063325N-1	06/18/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>On 6/19/2020, at approximately 1930 hours, I, (b)(6) inspected the pens and alleyways (HATS Category IV, Ante-mortem Inspection), during an odd-hour inspection. I observed a 4-foot by 8-foot plywood panel attached to the corral panel immediately north of the beef lead-up chute. This plywood served as the wall of a small ruminant pen used for holding animals prior to their entry into the facility. The lower part of the north end of the plywood was loose and could easily be separated away from the corral panel bars, demonstrating a lack of maintaining this pen in good repair; this was a noncompliance with Title 9 CFR 313.1(a). I applied U.S. Reject tag B45289728 to the pen wall. No animals had access to the pen at the time of inspection. I observed a piece of plywood, approximately 2-foot by 2-foot size, loosely attached to the alleyway metal framework at the north end of the narrow alleyway next to the building; the plywood was warped, loose and protruding outward into the alleyway space, which demonstrated a lack of maintaining the end of this alleyway in good repair and was a protruding object hazard. This was a noncompliance with Title 9 CFR 313.1(a). I applied U.S. Reject tag B45289739 to the alleyway gate. No animals had access to the protruding/loose warped piece of plywood at the time of this inspection. In pen 9, I observed the lower south corner of the wire fencing material attached to the east corral panel protruding approximately 4 inches into the pen space, and the wire fence panel attached to the pen 9 gate was loose at the lower east corner of the gate. No animals had access to pen 9 at the time of this inspection. In pen 11, the west end of the plywood panel located above the water trough was loose and protruding outward into the pen space directly above the water trough. No animals had access to the pen at the time of this inspection. In pen 12, there were 2 sheets of loose plywood located on the west pen fence; these were loose across their entire length and were leaning outward. No animals had access to the pen at the time of this inspection. Loose and protruding objects in these holding pens demonstrated the establishment's failure to maintain the pens in good repair and presented a significant hazard for any animals that would be held in these pens. This was a noncompliance with Title 9 CFR 313.1(a). To prevent animals from being exposed to these hazards, I applied U.S. Reject tag B45289740 to the pen 9 gate, B45289566 to the pen 11 gate, and B45289564 to the pen 12 gate. No animals were observed to be injured that could have resulted from exposure to these hazards. The establishment took corrective action by securing the loose/protruding objects in the pen north of the beef lead-up chute, at the end of narrow alleyway, and in pens 9, 11 and 12. After I verified their corrective actions had removed the hazards, I then removed the U.S. Reject tags. I observed there was no water in Pen 1, which held approximately 20 goats in this pen. All animals in the pen</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							appeared normal and did not show any signs of stress or dehydration. I immediately notified the plant management. The plant management removed the animals from pen 1 and placed them in pen 4 which had water available. Once the animals were placed in pen 4, they did not show any immediate interest in the water available to them in pen 4. These animals appeared normal and unharmed with no signs of thirst or dehydration. The establishment failed to provide water for the goats in pen 1; this was a noncompliance with 9 CFR 313.2(e). I informed the establishment they will need to provide a corrective action to prevent recurrence of lack of water in the pens. To prevent any other animals from being placed in pen 1, I applied U.S. Reject tag B45289567 to the gate of pen 1 after all the goats were removed from the pen. Walid Mesallem, HACCP Coordinator/Managing Director, was notified of the noncompliance.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4928+P4928	Islamic Meat & Poultry Co.	DTD3010 071527N -1	07/27/2020	04C02	Livestock Humane Handling	313.1	<p>On 7/26/2020, at approximately 1245 hours, I, (b)(6) inspected the pens and alleyways (HATS Category IV, Ante-mortem Inspection), during an odd-hour inspection. I observed an 8-foot long 2x6 board positioned horizontally along the bottom of the small ruminant pen wall north of the beef chute and approx. 5 feet east of the black drinking water container in the pen. The south end of this 2x6 board was loose and detached from the pen wall corral panel and protruding approximately 6 inches into the pen space, creating a trip hazard and protruding object hazard for any animals that would be placed in the pen. Also, there was a hole in the plywood near the pen floor immediately to the east side of the black drinking water container in the pen; the hole was a size that a small ruminant could get its head trapped in the hole, thus creating a head entrapment hazard. There were no animals in the pen, and no animals had access to this pen at the time of this inspection. This was a regulatory noncompliance with Title 9 CFR 313.1(a). I applied U.S. Reject tag B16121204 to the gate of the pen to prevent any animals from being exposed to the hazards. No animals on the premises had any signs that could indicate they were harmed by these hazards in the pen. Amer Mesallem, Plant Manager, was immediately notified of this noncompliance. During this odd hour inspection, I also observed the long metal gate in the alleyway near Pen 5, which is made of a corral panel, was partially detached from the metal gate support post near pen 5. The gate became detached from the top and bottom hinges (welded to the metal gate post), and was attached by only the middle hinge. This gate with broken/detached hinges was in a state of disrepair, was dragging the pen floor and the gate was steeply leaning to one side, resulting in a hazard for animals if the gate fell completely over. There was also a gap that had widened enough between the Pen 5 gate post and the end of the gate below the one remaining intact hinge, which created a head entrapment hazard for small ruminants. This was a regulatory noncompliance with Title 9 CFR 313.1(a). I applied U.S. Reject tag B45289560 to the gate. No animals had access to the alleyway and the gate, and no animals were in pen 5. No animals on the premises had any signs that could indicate they were harmed by the broken gate. Amer Mesallem, Plant Manager, was immediately notified of this noncompliance.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4969+P4969	J J Meat Co.	JCO4319 063530N -1	06/29/2020	04C02	Livestock Humane Handling	313.2	HATS III: Water and Feed Availability On Monday June 29, 2020, at approximately 1436 hours, the following noncompliance was noted while performing a Livestock Humane Handling Task. While observing the pens, three segregated veal calves were observed without any access to water. The calves were inside Pen 2A, located on the east side of Pens 1 & 2. The calves were resting quietly, with no obvious signs of distress due to not having access to water. The calves had no access to water for approximately one hour, as they were unloaded during lunch time (1330 hours to 1430 hours). I immediately notified Floor Supervisor Rodolfo Juarez of the observation and forthcoming noncompliance. Mr. Juarez immediately took the calves out of Pen 2A and placed them into Pen 1, where they were provided with access to water. The establishment was noncompliant with the regulatory requirement of 9 CFR 313.2(e), which states, "animals shall have access to water in all holding pens."	CLOSED
M4969+P4969	J J Meat Co.	JCO4716 080919N -1	08/19/2020	04C02	Livestock Humane Handling	313.2	HATS III: Water and Feed Availability On Wednesday August 19, 2020, at approximately 0945 hours, the following noncompliance was noted while performing a Livestock Humane Handling Task. During antemortem inspection, approximately forty-five sheep and goat held inside pen 2 were observed without any access to water. There was no signs of any water container and the water inside the white barrel, used for the veal calves, were below the nipples. The small ruminants were resting quietly, with no obvious signs of distress due to not having access to water. I immediately notified (b)(6) Juarez of the observation and forthcoming noncompliance. (b)(6) immediately filled a gray tote providing the small ruminants with access to water. The establishment was noncompliant with the regulatory requirement of 9 CFR 313.2(e), which states, "animals shall have access to water in all holding pens."	OPEN
M4969+P4969	J J Meat Co.	JCO3315 090416N -1	09/16/2020	04C02	Livestock Humane Handling	313.2	HATS III: Water and Feed Availability On Wednesday September 16, 2020, at approximately 0703 hours, the following noncompliance was noted while performing a Livestock Humane Handling Task. While observing the pens, forty-seven sheep and goat were observed without any access to water. The small ruminants were resting quietly, with no obvious signs of distress due to not having access to water. There was no employee working in the area or in the office at the time of the observation. Owner Javier Juarez was notified of the issue at approximately 0741 hours, who immediately provided the small ruminants with access to water. Manager Javier Juarez Jr. was notified of the observation and forthcoming noncompliance. The establishment was noncompliant with the regulatory requirement of 9 CFR 313.2(e), which states, "animals shall have access to water in all holding pens."	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9004+P9004+V9004	California State University, Chico	HCB3215 092528N -1	09/28/2020	04C02	Livestock Humane Handling	313.15(a)(1)	On September 28, 2020 at approximately 1120 hours, while performing a human handling HATS VIII task: stunning effectiveness, the (b)(6) and (b)(6) observed (b)(6) manager, (b)(6) push an approximately 150lb. market hog into the restraint box. (b)(6) loaded the captive bolt stunning mechanism with a stunner cartridge before aiming the captive bolt to the front of the hog's head; however, upon administering the blow the hog thrashed its head causing the captive bolt to discharge off angle. Immediately after the blow, the animal remained standing in the restraint box and was still showing signs of consciousness. The hog was vocalizing, thrashing its head, rhythmically breathing, and voluntarily blinking. Mr. Clement quickly recognized the animal was showing signs of consciousness, grabbed the back-up captive bolt gun and discharged a second captive bolt blow to the front of the hog's head. The animal was rendered unconscious and insensible with this second stun (approximately 15 seconds after the initial mis-stun). The (b)(6) and (b)(6) informed Mr. (b)(6) of the regulatory noncompliance with 9 CFR 313.15(a)(1) at approximately 1130 hours.	CLOSED
M9008+P9008	Johansen's Quality Meats	FBE1717 091329N -1	09/29/2020	04C02	Livestock Humane Handling	313.15(a)(1)	On September 29, 2020 at approximately 1350 hours, while performing a human handling HATS VIII task: stunning effectiveness, the (b)(6) and (b)(6) observed establishment (b)(6) drive an approximately 1000 lb. steer into the knock box. (b)(6) loaded the captive bolt stunning mechanism with a stunner cartridge before aiming the captive bolt to the steer's head. Upon administering the first blow, IP did not hear the animal drop to the ground. Immediately after the blow, the animal remained in the restraint box and emitted out a single, low moan. Mr. Luna could then be seen looking into the knock box, then quickly grabbed the back-up captive bolt gun and discharged a second captive bolt blow to the steer's head. The animal was rendered unconscious and insensible with this second stun (approximately 15 seconds after the initial mis-stun). IP informed Mr. Darron Rosen, Plant Manager of the regulatory noncompliance with 9 CFR 313.15(a)(1) at approximately 1545 hours.	CLOSED
M934	Charlie DiMaria & Sons	VMH491 8091922 N-1	09/23/2020	04C02	Livestock Humane Handling	313.2	At approximately 0550 hours while performing antemortem inspection, I, (b)(6) observed the following noncompliance: I observed a dairy cow unable to rise or walk, in the alley way for an unknown time period. In-plant personnel was not notified prior to observation of the non-ambulatory disabled (NAD) cow. The NAD cow was neither provided water nor in a covered pen. NAD cows are not permitted for slaughter, therefore, I placed US Condemned tag #Z6096275 to be humanely euthanized antemortem. I notified assistant plant manager, Timothy Gonzales, of the noncompliance. The alley way does not meet the regulatory requirements for a suspect pen per regulation 9 CFR 313.2 (d)(1) and 313.2 (e).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M235+P235	Washington Beef, LLC	TQK1409 072008N -1	07/07/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII – Stunning Effectiveness On Tuesday July 7, 2020 at approximately 0605 hours, while conducting a Humane Handling verification task, (b)(6) (b)(6) (b)(6) witnessed the employee performing the stunning apply the pneumatic/handheld [PV-F1] captive bolt to the third animal in the restrainer. The first stun attempt was unsuccessful. A second stun was applied within seconds to the animal while it was still in the restrainer. The second stun rendered the animal immediately insensible. The animal did not vocalize at any time during the incident, but (b)(6) (b)(6) did witness the animal lower its head and raise it back up. (b)(6) (b)(6) verbally notified (b)(6) and (b)(6) the observed deviation. (b)(6) (b)(6) followed the carcass through the slaughter process until it reached the Head Station where she requested (b)(6) remove the head and place it at the disposition station for further review by (b)(6) (b)(6) and (b)(6) (b)(6). (b)(6) was verbally notified of the forthcoming Non-compliance Record. No regulatory control action was taken as the establishment's immediate corrective action in the form of the second stun rendered the animal insensible. In CFR 9 313.15 (a)(1) states " The captive bolt stunners shall be applied to the livestock in accordance with this section so as to produce immediate unconsciousness in the animals before they are shackled, hoisted, thrown, cast, or cut. The animals shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort." [PV-F1] Please clarify if this was the Hand Held Captive Bolt, or a pneumatic captive bolt.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6423+P6423+V6423	Walt's Wholesale Meats, Inc.	MFO0818091415N-1	09/15/2020	04C02	Livestock Humane Handling	313.1	<p>On September 15th, 2020 at approximately 1430 while verifying HATS category antemortem inspection I, (b)(6) observed the following noncompliance. At 1430 while checking livestock pens, driveways, and ramps I discovered 3 holes in the wooden boards to the left of the inspection box. These boards are attached to the antemortem barn's pens and these holes are located at chest to head level to the cattle and are filled with dozens of splinters that vary in size from approximately less than an inch to 10 inches in length. These unnecessary openings are large enough for cattle's mouths to fit through. The first hole had the appearance of being wet as well. I decided to look further and found 5 more holes that varied in size from approximately 3 to 6 inches in diameter to the right of the inspection box as well. I decided to tag out these boards with tags, 033552, 033553, 033554, 033555, and 033556. I immediately got a hold of (b)(6) (b)(6). I informed him that in my opinion that these holes could cause injury and pain to the cattle. At approximately 1445 the cattle were cleared from these pens. At that point a maintenance worker came out and cleared the sharp splinters from the holes as well as sealing them using wood panels. At 1515 he finished repairing the holes so I removed my tags. I informed (b)(6) that I removed my tags and that I would be documenting my findings in a noncompliance report. On September 16th, 2020 at approximately 0630 I was joined by (b)(6) (b)(6) verifying corrective actions at the antemortem barn. (b)(6) observed an additional damaged board on the suspect pen spanning approximately a foot in length of more splinters. (b)(6) informed (b)(6) and had him join him outside to observe the issue. (b)(6) also informed (b)(6) that they have Robust System Approach (RSA) and human handling program and they should have these items identified and corrected as required by the Robust System Approach. He replied and said the plant management will evaluate replacing the wood with metal sheets. There have been no non-compliances for the same root cause within the last 90 days.</p>	CLOSED
M9252+P9252+V9252	Bright Oak Meats, Inc.	GHD0517083520N-1	08/20/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS category VIII. Stunning Effectiveness: 313.15(a)(3). On this day 08/20/2020 at approximately 0945 while verifying the effectiveness of stunning procedure. I, (b)(6) observed plant stunner failed to effectively administer stunning to produce unconsciousness to a steer. The animal was still standing and made loud noise. Second knock was applied with a rifle within few seconds and was effective to render the animal unconscious. Slaughter floor supervisor was notified. This NR serve as notification of this Stunning effectiveness failure. No similar noncompliance in the past 90 days.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9265+P9265	Marks Meat Inc.	CFJ2919093516N-1	09/16/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII: Stunning Effectiveness On Wednesday, September 16, 2020, at approximately 1410 hours at establishment M9265, (b)(6) was observing market swine being stunned as part of a humane handling task. After the first stun attempt with a hand-held captive bolt device (HHCBD), the animal vocalized but remained upright. Establishment employees immediately noticed the ineffective stun attempt and immediately administered a second stun with the backup HHCBD, successfully rendering the animal unconscious. SCI Arellano confirmed that the animal was insensible prior to shackling and bleeding by confirming that the animal was not showing any signs of consciousness. The noncompliance occurred on the final animal to be slaughtered for the day so no regulatory control action was necessary. Denver District Management team was notified via supervisory channels and Plant Manager Benjamin Meyer was verbally notified that a noncompliance record (NR) would be issued. There have been no non-compliances for the same root cause within the past 90 days.	CLOSED
M9265+P9265	Marks Meat Inc.	CFJ2513094223N-1	09/23/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII: Stunning Effectiveness On Wednesday, September 23, 2020, at approximately 0800 hours at establishment M9265, (b)(6) was observing market swine being stunned as part of a humane handling task. A market swine was brought into the stun box at approximately 0800 and an establishment employee attempted to position the hand-held captive bolt device (HHCBD) however the animal continued to move and was then left alone for several minutes with feed in the stun box per the establishment's recent corrective action plan. At 0806 (b)(6) administered the first stunning attempt with a HHCBD. The animal remained standing and backed away from (b)(6) while repeatedly shaking its head (b)(6) administered an immediate second stun attempt from backup HHCBD successfully rendering the animal unconscious. (b)(6) confirmed that the animal was insensible prior to shackling and bleeding by confirming that the animal was not showing any signs of (b)(6). Arellano took regulatory control action by applying U.S. Rejected Tag B41237245 to the stun box, ceasing slaughter operations. Denver District Management team was notified via supervisory channels and Plant Manager Benjamin Meyer was verbally notified that a noncompliance record (NR) would be issued. This NR is linked to NR CFJ2919093516N issued 09/16/2020 for the same root cause of ineffective stunning of market swine. The establishment's corrective actions of allowing agitated animals to calm down in the stun box and to offer feed as a distraction were ineffective in preventing further noncompliance.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9270+P9270+V9270	Mt. Angel Meat Co.	QYB2113 063716N -1	06/15/2020	04C02	Livestock Humane Handling	313.15(b)(1) (iii)	While verifying HATS Category IV-- Ante-mortem Inspection on 06/15/2020 at 0910 hours at Est. 9270, I (b)(6) (b)(6) observed establishment employees drive a beef calf into the stun box. The animal immediately displayed signs of stress and excitement, including vocalization and it attempted to jump and climb over the walls of the stun box, turning completely around in the stun box. Establishment employees successfully stunned the beef calf at 1050 hours on the first stun attempt. At this time, I observed multiple lacerations and abrasions on the calf's head and blood on the walls of the stun box. (b)(6) (b)(6), (b)(6) notified Establishment Owner Mr. Eric Fietz that a noncompliance record would be issued. There have been no noncompliance records for the same root cause issued within the past 90 days.	CLOSED
M9270+P9270+V9270	Mt. Angel Meat Co.	QYB4609 091311N -1	09/10/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	HATS Category VIII: Stunning Effectiveness On Thursday, September 10, 2020, at approximately 1235 hours at Mt. Angel Meat Company establishment # M9270, (b)(6) (b)(6) was observing market swine being stunned as part of a humane handling task. After the first stun attempt with a hand-held captive bolt device (HHCBD), the animal briefly became non-ambulatory, but then stood back up almost immediately. Establishment employees immediately noticed the unsuccessful stun after the animal stood up, then applied a second stun with the backup HHCBD. Following the second stun, the market swine became non-ambulatory, and some residual motor activity was observed. After the second stun with the HHCBD, the establishment employee retrieved a rifle from an adjacent room and administered a security stun using the rifle. (b)(6) (b)(6) confirmed that the animal was insensible prior to shackling and bleeding by checking that the animal was not breathing, blinking, or showing any other signs of consciousness. After (b)(6) (b)(6) confirmed that the animal was unconscious, (b)(6) J(b)(6) immediately placed U.S. reject tags in the two stunning areas of this establishment. The U.S. reject tag numbers were No. B42124602 and No. A1281458. (b)(6) (b)(6) then verbally notified Eric Fietz, establishment owner, of the non-compliance. Denver District Management team was contacted by supervisory channels. There have been no other non-compliances for the same root cause within the past 90 days.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M11032+P11032+V11032	Northwest Premium Meats, LLC	AOC1415072215N-1	07/15/2020	04C02	Livestock Humane Handling	313.2	HATS Category III: Water and Feed Availability At approximately 1350 on 7/15/2020, while performing a humane handling assessment at M11032, (b)(6) observed the following non-compliance. In the small animal holding pen on the south side of the raceway leading to the stun box, there were six pigs awaiting slaughter. There was no water source available to these animals at the time. 9 CFR 313.2(e) requires animals to have access to water at all times in holding pens awaiting slaughter. Mr. (b)(6) was notified of the findings and the impending non-compliance report. He immediately moved a running sprinkler hose into the pen to provide the pigs with water. There have been no other non-compliances for the same root cause within the last 90 days.	OPEN
M11032+P11032+V11032	Northwest Premium Meats, LLC	AOC2012074723N-1	07/23/2020	04C02	Livestock Humane Handling	313.1	At approximately 0812 on 7/23/2020, (b)(6) as made aware a beef steer had become entrapped in the chute leading to the stun box. The animal was on its back in the race with its head toward the stun box and both hind legs at approximately the hock trapped under the metal guide bar for the sliding door between the round pen and the chute. (b)(6) observed an establishment employee attempt to push the hind feet back under the guide bar but it did not free the animal. At approximately 0818 an establishment employee began cutting the metal guide bar to free the steer's hind limbs. The stun operator then attempted to right the animal in the chute by pushing on the back and shoulders of the steer. The steer could not be pushed into a position where it could right itself, so the stun operator elected to euthanize the steer using a hand-held captive bolt device with a stun through the forehead at 0838. The steer was successfully rendered unconscious on the first stun attempt. Throughout the entrapment and handling the animal did not display signs of distress nor did it vocalize. The hind limbs were later skinned and superficial bruising was noted on the cranial aspect of both hock joints, but the underlying bones were not fractured. A similar incident of beef animal entrapment occurred on 7/14/2020 and was discussed in the weekly meeting MOI AOC4711070817G on 7/17/2020. The establishment has failed to implement necessary corrective actions to prevent a similar incident. The Denver District Office was notified via supervisory channels and it was determined a non-compliance record was warranted. Mr. (b)(6) was verbally notified of the non-compliance. 9 CFR 313.1(a) states Livestock pens, driveways, and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector cause injury or pain to the animals. Loose boards, splintered or broken planking, and unnecessary openings where the head, feet, or legs of an animal may be injured shall be repaired.	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M11033+P11033	Wayguud Custom Meat LLC	MAE0112074120N-1	07/20/2020	04C02	Livestock Humane Handling	313.2	HATS Category III: Water and Feed Availability At approximately 1015 on 7/20/2020, while performing a humane handling assessment at M11033, (b)(6) observed the following non-compliance. In the larger animal holding pen, there were approximately 17 pigs awaiting slaughter. There was no water source available to these animals at the time. 9 CFR 313.2(e) requires animals to have access to water at all times in holding pens awaiting slaughter. (b)(6) was notified of the findings and the impending non-compliance. (b)(6) immediately moved a barrel with a nipple waterer into the pen to provide the pigs with water. There have been no other non-compliances for the same root cause within the last 90 days.	CLOSED
M791+P791+V791	Clemens Food Group, LLC	MXL3213063710N-1	06/10/2020	04C02	Livestock Humane Handling	313.2	HATS Category V- Suspect and Disabled On June 10, 2020 at approximately 1227 hours, while performing humane handling task in the barn, I observed the following noncompliance. While I was watching the pigs being driven from the unloading area to the barn holding pens, there was one pig that was lying on the floor breathing heavily with its tongue hanging out its mouth. This pig did not get up off the floor at any point. An establishment employee took this same pig by its legs and slowly began to move the pig while it was lying on the floor over about a foot towards the wall, at one point the truck driver came to assist the employee in moving the disabled pig as well. The pig did not appear to be at any additional discomfort. At this time I informed the barn supervisor. Who took immediately corrective action by stopping the animals from being driven so the pig would not be trampled on and had it euthanize with a handle held captive bolt stunning instrument, which rendered it insensible. This was a noncompliance of 9 CFR 313.2(d)(1), which states, disabled animals and other animals unable to move shall be separated from normal ambulatory animals. The establishment failed to comply with the above regulation.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton, Inc.	KID4816 075623N -1	07/23/2020	04C02	Livestock Humane Handling	313.15(b)(1) (iii)	<p>HATS Category VIII - <u>Stunning Effectiveness</u> On July 23rd, 2020 at 1129 Hours I (b)(6) observed the following non-compliance. I enter the knock box and I heard repeated vocalization from a Jersey Cow that had falling down between the center trap conveyor belt without being properly restrain and before the Jersey cow was knocked unconscious. I observed an employee knocked the Jersey cow with the hand held captive bolt under the conveyor and then the cow was dragged out with a chain around her neck. I took verbal control of the knock box, and then later was tagged using U.S. Reject No. B-45448052. I notified (b)(6) and (b)(6) of the establishments failure to meet of the establishment failure to comply with the regulatory requirement of 9 CFR 313.15(b)(1)(iii) .Regulation 9 CFR 313.5(b)(iii) states that The stunning area shall be so designed and constructed as to limit the free movements of animals sufficiently to allow the operator to locate the stunning blow with a high degree of accuracy.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton, Inc.	KID0417 070631N -1	07/30/2020	04C02	Livestock Humane Handling	313.15(a)(2), 313.2	<p>HATS Category IV: Handling during Antemortem</p> <p>On July 30th 2020 at 12:40pm I was on the catwalk over the mouth of the alley leading up the serpentine from the crowd pen conducting Humane Handling assessments of cattle handling. I (b)(6) observed the following noncompliance: Excited cattle crowded the entrance to the serpentine and one cow fell down. Cattle continued to travel into the alley and in the process were trampling the recumbent cow. I yelled to stop driving operations but no one was proximal to the area. The serpentine employee came down from being further up the alley and I continued to say stop and pointed to the recumbent cow. The operator then reached over the wall and touched a cow behind the downed one on the rump with an air vibrating rod which resulted in the cow making a forward motion over the downed cow trampling it. The crowd pen operator heard the commotion and looked over the wall to the area and his presence further inclined the cows into a forward motion over the recumbent cow. After all the cattle in the group had then gone up the serpentine alley, continuing to step on the recumbent cow, the fallen cow then got up, with no visible injuries and proceeded up the serpentine. Verbal regulatory control was taken of the area and driving of animals was halted (b)(6) arrived and was informed of the noncompliance and the establishment's failure to comply with the regulatory requirements of 9CFR 313.2(a) and 313.15(a)(2). (b)(6) Superintendent arrived shortly thereafter and was also informed of the noncompliance situation. Corrective actions were discussed in my presence. Regulatory control was released when establishment personnel handling the animals in the affected area were briefed on the corrective action plan.</p>	OPEN
M1311	JBS Souderton, Inc.	KID2016 080407N -1	08/07/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category IV; Handling During Ante Mortem Inspection</p> <p>On August 7th, 2020 at 1326 Hours while conducting Humane Handling (HH) Inspection Procedures during ante-mortem I (b)(6) observed the following noncompliance. The barn employee was trying to separate 2 cows that were a different load , barn employee closed the wash pen swing gate causing it to get caught on the cow's neck. The cattle did not vocalized . The cow was able to released herself on her own . I immediately notified (b)(6) Supervisor, (b)(6) Superintendent) and (b)(6) verbally and in writing of the establishment failure to comply with the regulatory requirements of 9 CFR 313.2(a).A review of records shows on 5/8/2020 KID2814052211N-2 non-compliance with similar cause.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton, Inc.	KID4817 083114N -1	08/14/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.2(f)	<p>HATS Category VIII: Stunning Effectiveness On August 14th at 5:05pm I was observing knocking and shackling activities. I (b)(6) (b)(6) observed the following noncompliance: The operator of the pneumatic captive bolt gun made contact and fired, but the animal remained conscious. Operator stepped back and the cow continued down the belly conveyor. Cow did not vocalize, but voluntarily held her head up and moved it around, and the eyes were tracking. A second operator at the stunning platform picked up a hand-held captive bolt gun, applied it to the cow's head and delivered an effective stun. The time frame between the first and the second knock was approximately 10 seconds. Regulatory control was taken of the area and stunning of animals was halted and U.S. Retain tag #B-45448905 was applied to the stun box. Barn (b)(6) N (b)(6) arrived and were informed of the noncompliance and the establishment's failure to comply with the regulatory requirements of 9CFR 313.2(f) and 313.15(a)(1). Corrective actions were discussed in my presence. Stunning operators were switched out. USDA tag was removed and regulatory control was released.</p>	OPEN
M1311	JBS Souderton, Inc.	KID3108 083217N -1	08/17/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>Category IV - Ante-mortem Inspection On August 17, 2020 at approximately 7:25am I (b)(6) was performing antemortem examinations of cattle and observed the following noncompliance: The metal lid on the water trough shared by pens 57-59 and 60-62 was missing and sharp edges were exposed in addition to narrow openings, both having the potential to injure cattle. Pen handler (b)(6) (b)(6) was informed, as the barn supervisor was not present. Regulatory control was applied to both pens with Retain tags # B-45448907 and B-45448908. (b)(6) was informed at 8:20am. Cattle were removed from both pens. This is the establishment's failure to comply with the requirements of 9CFR 313.1 and 313.2(c).</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton, Inc.	KID1417 081019N -1	08/19/2020	04C02	Livestock Humane Handling	313.1	<p>HATS Category IV – Ante-Mortem Inspection On August 19, 2020 at approximately 12:15pm I (b)(6) was performing antemortem on a pen of Holsteins. They were being moved in and out of pen #32 for me to be able to observe both sides. On the outbound trip one of the Holsteins stuck a front foot through the bottom of a board that functioned as a wall on the pen. The pen runner and I saw it concurrently and he immediately stopped moving the cattle. After approximately 5 seconds the Holstein extracted his foot and did not appear injured as he traveled past me. The remainder of the cattle were removed from the pen and I finished antemortem. I took regulatory control of pen #32 with USDA Retain tags #B4544814 and B4544815. Angel Torrez Cosme was notified. Subsequently, (b)(6) arrived and were informed of the situation. They called maintenance who arrived shortly and assessed the problem. This is the establishments failure to comply with the regulatory requirements of 9CFR 313.1(a).</p>	OPEN
M1311	JBS Souderton, Inc.	KID4108 084626N -1	08/25/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>HATS Category IV Handling During Ante Mortem Inspection On 8/25/2020 at approximately 0848 the following noncompliance was observed while conducting Humane Handling (HH) Inspection procedures during Ante Mortem Inspection: Establishment personnel were moving a group of approximately 8 steers from pen 16 to the crowd pen. The animals turned back around by gate #2 when one animal wedged its head between two swing gate bars. The animal could not dislodge its head from being entrapped. The rest of the animals were removed from the pen and establishment personnel attempted to free the entrapped animal but were unsuccessful. The animal was humanely euthanized with the captive bolt. After the animal was removed from pen, the establishment initiated corrective action by tagging the pen and removing it from use until preventative measures could be performed. Mr. (b)(6) and (b)(6) were both notified of the noncompliance and the establishments failure to comply with the regulatory requirements of 9CFR 313.1 and 313.2.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton, Inc.	KID4108 084626N -2	08/25/2020	04C02	Livestock Humane Handling	313.1, 313.2	HATS Category III: Water and Feed Availability On 8/25/2020 at approximately 1355 Hours, I (b)(6) was conducting Humane Handling (HH) Inspection at JBS, EST. NO. 1311 M when I observed the following noncompliance. The water trough from Pen #70 was empty. There were 31 steers in this pen. I immediately informed (b)(6). The cattle were immediately moved to a different pen and maintenance performed repairs to return the water tank to proper function. (b)(6) and (b)(6) were all notified of the establishments failure to comply with the regulatory requirements of the 9CFR 313.2(e) which requires that the water be available to livestock in all holding pens.	OPEN
M1311	JBS Souderton, Inc.	KID2011 092808N -1	09/02/2020	04C02	Livestock Humane Handling	313.1, 313.2	HATS Category IV – Antemortem Inspection On September 2, 2020 at approximately 6:20am I (b)(6) was performing antemortem on Pen #19 when I observed two cattle with a small amount of fresh blood on them (smeared blood) walk by during inspection and then one heavily covered with blood passed by me. Further investigation of the animals revealed a cow with a laceration of approximately 2.5 inches in length below the left eye. The animal otherwise appeared to be unharmed with normal mentation. Inspection of the pen showed a metal bracket to the right of a water tank surrounded by a pool of blood measuring about 6 inches by 4.5 inches and sharp edges exposed on corroded gate pipes. Night Barn (b)(6) was notified of the noncompliance and the establishment's failure to comply with the regulatory requirements of 9CFR 313.1 and 313.2(c). Regulatory action was taken, and the pen was tagged out with U.S. Retain tags # B-45 448816 and B-45 448817. Additionally, at approximately 7:30am as I entered pen #41, I noticed several corroded pipes exposing sharp edges. (b)(6) was shown the areas of concern and notified of the noncompliance and the establishment's failure to comply with the regulatory requirements of 9CFR 313.1 and 313.2(c). Regulatory action was taken with U.S. Retain tags # B-45 448905 and B-45 448906 and the pen was tagged out to prevent further use until repairs could be performed.	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton, Inc.	KID2011 092808N -2	09/02/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category VI – Electric Prod/Alternative Object Use</p> <p>On September 2, 2020 at approximately 12:32pm I (b)(6) (b)(6) was observing stunning operations standing beside the knock box chute to the belly conveyor. I observed an employee on the outer side of the serpentine door use an electric prod on a recalcitrant cow twice, with excessive dwell time that the animal bunched up, quivered, and vocalized, but did not enter the stun box. Another employee on the lower shackling floor station swiftly came up the ladder, acquired the electric prod from the employee, and used the electric prod two more times with excessive dwell time. The animal, again bunched up, quivered, and vocalized but did not descend into the chute.</p> <p>I stopped stunning operations and took regulatory control of the knock box with USDA Retain/Reject tag # B45- 448813 and stunning was halted. I informed (b)(6) who was just outside the stun area, of the noncompliance and the establishment's failure to comply with 9CFR 313.2(b). Several management team members arrived shortly thereafter. Corrective actions discussed with management included removing the persons from that job at that time, retraining all serpentine personnel, and posting bi-lingual signs. USDA tag was removed from the stun box and regulatory control was released. The cow, after resting and calming down during discussions with plant management, was able to be moved into the stun box without any further use of electric prods or alternative objects.</p>	OPEN
M1311	JBS Souderton, Inc.	KID3411 095208N -1	09/03/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>HATS Category IV – Antemortem Inspection</p> <p>On September 3, 2020, at approximately 6:20am as I (b)(6) (b)(6) entered pen #24, I noticed welding beads with very sharp edges on the pipe under which cattle put their heads to drink out of the concrete water trough and also saw corroded pipes exposing sharp edges on the pen rails. I informed (b)(6) the areas of concern and notified him of the noncompliance and the establishment's failure to comply with the regulatory requirements of 9CFR 313.1 and 313.2(c). Regulatory action was taken with U.S. Retain tag # B-45 448248 and the pen was tagged out to prevent further use until repairs could be performed</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton, Inc.	KID5502 094817N -1	09/16/2020	04C02	Livestock Humane Handling	313.1, 313.2	At 0:28 on Thursday 09/17/2020 I, (b)(6) observed noncompliance at JBS, Est. NO.1311M as I conducted inspection in the Barn. Specifically, HATS Category IV: Handling During Ante Mortem Inspection, IPP observed a black heifer with her entire head stuck in between the horizontal bars shared by Pen 38 and Pen 41. Her body was positioned on its left side on the ground and she was not moving. She appeared very distressed. Her tongue was partially out of her mouth and her eyes were not moving. Corrective actions were performed in my presence. All the other animals were removed from Pen 38 and the animal was humanely euthanized. Pens 41 and 38 were tagged to prevent further reoccurrence. Pen 41 was tagged with U.S. REJECTED NO.B-45 450444 and NO.B-45 450455 at both gates. Pen 38 was tagged with U.S. REJECTED NO.B-45 450437 and NO.B-45 450447 at both gates. (b)(6) and (b)(6) are being notified in writing of the establishment's failure to apply the Meat and Poultry Regulations of [9CFR 313.1 and 313.2] This noncompliance is also linked to KID 4108084626N / 1 issued on 08/25/2020.	OPEN
M1311	JBS Souderton, Inc.	KID1311 091125N -1	09/23/2020	04C02	Livestock Humane Handling	313.2	HATS Category II Truck Unloading On 9/23/2020 at approximately 1248 hours the following noncompliance was observed while conducting Truck Unloading Inspection procedures for (b)(6) (b)(6) observed a truck driver unload approximately 17 animals to be moved onto the scale. One adult Holstein cow turned back around at the area of the scale and began to return to the truck. The truck operator unloading the cattle ran in front of the cow, and with a single hit used excessive force contacting her across the face with an alternative object (paddle). I immediately called his attention, stopped all animal movement activities in this area, and placed regulatory control over the truck unloading entrance to this vehicle to stop any additional unloading from this driver using U.S Tag # B45-933001. The cow did not appear injured as a result of the paddle contact. I notified (b)(6) (b)(6) and (b)(6) of the establishment's failure to meet the regulatory requirements 9 CFR 313.2. Immediate corrective actions instituted by the establishment were utilizing establishment personnel to finish unloading the remaining animals from this truck with an investigation to follow. IPP relinquished the area back to the Establishment at approximately 1310 hours to continue unloading cattle from this truck.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4465	Nicholas Meat LLC	KYM181 1084806 N-1	08/06/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>***HATS Category VII: Observation for Splits & Falls***On 06 August 2020, at approximately 1145 hrs, (b)(6) observed the following noncompliance in full: "The truck gate opened and the rear of the Holstein cow was presented. The cow took a step back wards tripped on the mat that was curled up at least 12 inches and fell down. She got up and tripped on the mat again and then proceeded to back up to pen 5. After the incident the plant employee shoveled all the manure that was stuck underneath the mat and was the reason the tip mat was at least 12 inches in the air."Furthermore, (b)(6) and I walked into the barn at the time the cow was getting up and observed it trip on the mat, which is a woven mesh of discarded tires.No regulatory control action was taken as the establishment immediately rectified the situation by shoveling out the manure under the mat causing it to then lie more flush with the concrete surface beneath. (b)(6) (b)(6) as notified of the noncompliance at the time of occurrence. (b)(6) was subsequently notified of the noncompliance.The establishment is not in compliance with the following regulations: 9 CFR 313.1 & 313.2.</p>	CLOSED
M4999+P4999	Pudliner Packing	CGN531 0090309 N-1	09/09/2020	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(b)(1) (iii)	<p>Immediate unconsciousness (gunshot)At 10:30 am on 9/9/20, I, (b)(6) (b)(6) heard a shot from a 410 from the USDA office at est M4999. About a minute later, I heard a second shot. I went out there and saw a dairy cow standing in the alley way. Andy Pudliner said that she ran at him and he missed the first shot. That is when I realized that the standing cow was the same cow he had just shot. He then shot her again and rendered her unconscious. (b)(6) (b)(6) rejected the alleyway into the stunning area with reject tag B45 023580. After the skull was skinned, it was determined that there were only 2 holes in the skull. There were no other gunshot injuries on the cow. I told (b)(6) verbally that he was not going to slaughter until corrective actions are performed. A copy of this report was given to (b)(6) This is Noncompliant with 9CFR 313.16(a)(1) and 313.16(b)(1)(iii).</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4999+P4999	Pudliner Packing	CGN3709093114N-1	09/14/2020	04C02	Livestock Humane Handling	313.15(a)(1)	Category VIII Stunning Effectiveness On September 14, 2020, at approximately 0925 hours while performing humane handling verification activities at Est. 4999, I (b)(6) observed the following Noncompliance. The Establishment moved a dairy cow into the stun box for stunning with a captive bolt. The stun gun went off, contacted the cow's forehead, and the cow remained standing and conscious. The establishment employee then retrieved a .410 shotgun and rendered the animal unconscious. The captive bolt was rejected using US reject tag no. B32292155. The knock box was rejected using US reject tag no. B32292152. This is in noncompliance with 9 CFR 313.15. (b)(6) was notified of this noncompliance verbally. A search of PHIS showed a similar noncompliance number CGN5310090309N issued 9/9/20.	CLOSED
M7491	Hartman's Butcher Shop	EUH4807091116N-1	09/15/2020	04C02	Livestock Humane Handling	313.2	There was no c no compliance. I hit the wrong button and cannot seem to edit it. (b)(6)	CLOSED
M8559	Wright's Packing Co.	YGB0308084320N-1	08/20/2020	04C02	Livestock Humane Handling	313.1	At approximately 0800 while performing the Humane Handling task the following noncompliance was observed. The pig feeder located in the first pen had a metal rail approximately six feet long broke off and was posing a danger to the pigs located there in. Equipment must be kept in good repair and maintained to prevent posing a danger to the livestock. The noncompliance was reported to Slaughter Supervisor Austin Richard.	CLOSED
M9369+P9369	Alex Froehlich Packing Company	SOJ1208064123N-1	06/23/2020	04C02	Livestock Humane Handling	313.1	Category IV Handling During Ante-mortem On 6/23/20 while performing the verification of HATS category IV Handling During Ante-mortem in the barn area of the establishment the following noncompliance was observed. In pen number two, metal on the wall was bent and the corner was protruding out towards the animal holding area (b)(6) (b)(6) was immediately notified verbally. This pen was rejected using US Reject tag no. B-45023567 to prevent injury to animals. This is noncompliance with 9 CFR 313.1. A search of PHIS did not show any recent similar noncompliance.	CLOSED
M9369+P9369	Alex Froehlich Packing Company	SOJ2709075729N-1	07/29/2020	04C02	Livestock Humane Handling	313.2	Category III - Water and Feed Availability (9 CFR 313.2) At 0805 hours while performing the review and observation component of the humane handling task in the barn area, the following noncompliance was observed. The swine in pen number two did not have access to water. (b)(6) (b)(6) was immediately notified. This is noncompliance with 9 CFR 313.2. No regulatory control action was taken because an establishment employee immediately added water. A search of PHIS did not show any recent similar noncompliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9369+P9369	Alex Froehlich Packing Company	SOJ2508 085107N -1	08/07/2020	04C02	Livestock Humane Handling	313.2	Category III Water and Feed Availability At 0755 hours while performing the review and observation component of the humane handling task in the barn area, the following noncompliance was observed. Swine were observed in pen one without access to water. Mr. Paul Eisenhuth was immediately notified. Water was then added to the container in the pen. No regulatory control actions were taken at this time. This is noncompliance with 9 CFR 313.2. A similar noncompliance number SOJ2709075729N-1 was documented 7/29/20.	CLOSED
M9400+P9400	Cargill Meat Solutions	WIL1207 070110N -1	07/10/2020	04C02	Livestock Humane Handling	313.1	Category IV, Ante-Mortem Inspection On 7/10/2020 at about 0700 hours while performing humane handling, Category IV, Ante-Mortem Inspection, I observed the water trough top reinforcement ring had a part protruding 12 inches out in pen 28. This part could possibly injure cattle. There were cows in pen 28 at the time. I notified Pens Assistant Supervisor Kyle Wiska and Pens Supervisor Robert Vanderpool of the noncompliance and said pen 28 was not to be used until the hazard was repaired. The regulatory requirements of 9 CFR 313.1 were not met. At 1430, the plant removed the protruding reinforcement ring and installed a new reinforcement ring. The part was ground so that there were no sharp edges. I rechecked the pen to ensure that there were no other safety hazards in pen 28.	CLOSED
M9403	Gillo Brothers	UHO2611 073420N -1	07/20/2020	04C02	Livestock Humane Handling	313.15(a)(1)	On July 20, 2020, at approximately 07:10 hours while performing humane handling verification activities at Establishment 9403, I (b)(7) John McGouldrick and (b)(6) (b)(7) Baljeet Grewal observed the following noncompliance. The Establishment moved a bovine heifer into the stun box for stunning with a hand-held captive bolt. As the Stunner made the first stunning attempt with the captive bolt, the heifer moved its head. The stunning attempt hit the head as evidenced by both the heifer's sudden movement away from the stunner and a hole in the head where the captive bolt hit but the heifer remained standing and did not vocalize. The stunner took immediate corrective action by re-loading the captive bolt and delivering a second stun, which rendered the heifer insensible. Mr. (b)(7) Gillo, Plant Owner, was notified of the Noncompliance and the Establishment's failure to adhere to the regulatory requirements of 9 CFR 313.15(a)(1).	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9548+P9548	Wayne Nell & Sons Meats Inc.	ODJ2811063909N-1	06/09/2020	04C02	Livestock Humane Handling	313.16(a)(1)	<p>HATS Category VIII Stunning Effectiveness On June 9, 2020, (b)(6) observed a mis-stun of a bull in the stun box at Wayne Nell & Sons Meats M9548, while observing stunning effectiveness, at approximately 11:15AM. The bull was standing freely inside the stun box. An Establishment employee attempted to use a 9mm pistol for the first stunning attempt. As the stun box door was raised (b)(6) witnessed the bull's head still up accompanied with vocalization and rhythmic breathing indicating that the first stunning attempt was unsuccessful at rendering the animal insensible. Another Establishment employee immediately retrieved the backup captive bolt and stunned the bull in the center of the head rendering it unconscious. No regulatory control action was taken, as the establishment employee took immediate corrective actions. Upon postmortem, Inspector Darnell observed one hole in the back of the skull and one hole in the front of the skull. Shane Nell, Establishment owner, was informed of this non-compliance with 9 CFR 313.16(a)(1).</p>	CLOSED
M562	JBS (b)(6) Bay, Inc.	QSM4508062305N-1	06/02/2020	04C02	Livestock Humane Handling	313.2	<p>On June 2, 2020 at approximately 5:45am (b)(6) (b)(6) was performing HATS Category IV task, Handling During Antemortem Inspection, when the following noncompliance was observed. (b)(6) (b)(6) observed a dead steer in pen #15. The steers head was stuck between the top of the waterer and the railing above it and was protruding through the rails into the adjacent pen. The railing was not bent or damaged, but there was a wide gap above the waterer. The steer was cold and stiff and the legs were tucked underneath with slight elevation of the front half of the body. (b)(6) (b)(6) had barn personnel notify establishment management of the situation. (b)(6) Powers notified (b)(6) Rebecca Hauser of the situation. (b)(6) (b)(6) notified (b)(6) (b)(6) of the noncompliance and forthcoming noncompliance record. (b)(6) (b)(6) took a regulatory control action and applied U.S. Reject tag #B28936395 and U.S. Reject tag #B28936424 to pen #15 and pen #14. The pens will remain tagged until the establishment implements corrective actions and preventative measures. Upon visual examination of the tagged pens on Wednesday June 3 at 5:50am, it was noted that corrective actions and preventive measures had been implemented by welding a pipe between the waterer and the next pipe above. (b)(6) (b)(6) removed the US Reject Tags and the pens were released for use.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M562	JBS (b)(6) Bay, Inc.	QSM490 8075408 N-1	07/03/2020	04C02	Livestock Humane Handling	313.1, 313.2	On 7-03-20 at approximately 10:30am, while performing HAT's category IV- antemortem inspection, (b)(6) (b)(6) observed a non-compliance with HAT's category VII- Slips and Falls. Two dairy cows slipped and fell as they were exiting the establishments scale. The cows that had fallen got back on their feet quickly and did not appear to be injured. The scale floor had a very minimal amount of lime and appeared to be wet and slippery. The establishments barn employee was observed yelling and banging his paddle against the entrance gate of the scale which had the cows excited and trying to run off the scale. (b)(6) (b)(6) took a verbal regulatory control action and asked the barn employee to address the floor condition and humane handling practices before unloading the next trailer. (b)(6) (b)(6) then notified the establishments Harvest Clerk (b)(6) (b)(6) of the noncompliance. (b)(6) instructed the barn employee about the importance of humane handling and the monitoring of the scale floor.	CLOSED
M2444	Strauss Brands LLC	VFG5910 075509N -1	07/09/2020	04C02	Livestock Humane Handling	313.2	At approximately 9:55 AM on July 9, 2020 while performing the Livestock Humane Handling task (HATS Category II- truck unloading), (b)(6) (b)(6) (b)(6) witnessed a noncompliance in HATS Category VI (Electric Prod/Alternative Object Use). A barn employee was attempting to move calves into the alley leading to the restrainer. He extended his rattle paddle and swinging in an approximate 120 degree arc, forcefully brought the broad edge down on the back of a calf. He stuck the animal twice in quick succession while angrily yelling at a high volume. The calf lurched forward. The barn was full at that time. The vocalization of calves could not be isolated to that single animal. (b)(6) Supervisor, witnessed the event and immediately spoke with the employee. The behavior stopped. The calf showed no sign of injury. (b)(6) was informed this incident would be documented as a noncompliance with 9 CFR 313.2(b) as the rattle paddle was not used in a manner to minimize excitement or injury.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M2444	Strauss Brands LLC	VFG3812 094008N -1	09/08/2020	04C02	Livestock Humane Handling	313.2	<p>At approximately 8:45 a.m. on September 08, 2020 while performing livestock Humane Handling task (HATS Category III) - Water and Feed Availability, I, (b)(6) (b)(6) observed the following noncompliance. The holding pens were getting overcrowded with lambs. I noticed some of the animals were vocalizing loudly and more than normal and climbing on top each other, not having adequate space to move within the pen, they were shoulder to shoulder. Due to the number of animals in the pens, individual animals could not access a water source. There are total of 5 holding pens and pen #5 had 30 lambs left over from lot # 1, lot # 2 has a total of 202 lambs and only 4 holding pens were available for the 202 lambs. I informed (b)(6) there were too many in the pens and they could not access water, and she promptly moved some from pen #3 to pen #4. (b)(6) was informed this incident would be documented as a noncompliance with 9 CFR 313.2(e). On 08/27/2020 the establishment was informed of the concern with pen density and water access by USDA inspectors in a weekly meeting (MOI) (VFG2910085128E), explaining to the establishment, the capacity of holding pens are putting the animals in distress.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10026	Hillsdale County Meats	RMN350 9094709 N-1	09/09/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>HATS Category III – Water and Feed Availability HATS Category VII – Observations for Slips and Falls On 9/9/20 at approximately 0600 hours while performing Odd-Hour Inspection at Est. M10026, I (b)(6) observed the following noncompliance. Upon entering the barn, I observed a Lamb that had been held over 24 hours in the center aisle with no access to water. The animal was energetic and showed no signs of exhaustion or dehydration. Further observations revealed that animals in the subsequent pens had access to water and all animals were provided feed. The pen floors were covered in mud and animal excrement with no fresh bedding and/or sawdust. I observed animals slipping and regain their footing while rising from a recumbent position and while walking in the pens. At approximately 0700 when establishment management arrived, I notified (b)(6) and (b)(6) of my findings and they initiated immediate corrective actions on the noncompliant findings. The above occurrences are noncompliant with the following regulations: 9 CFR 313.1(b) which states: "Floors of livestock pens, ramps, and driveways shall be constructed and maintained so as to provide good footing for livestock. Slip resistant or waffled floor surfaces, cleated ramps and the use of sand, as appropriate, during winter months are examples of acceptable construction and maintenance." 9 CFR 313.2(e) which states: "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." Mr. (b)(6), (b)(6) and (b)(6) were notified that a noncompliance report would be issued. There have been no similar incidents in the past 90 days.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10038+P10 038+V10038	Scotts Hook & Cleaver Inc.	RSH3909 075123N -1	07/23/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS CATEGORY VIII—STUNNING EFFECTIVENESS</p> <p>On 7/23/2020, while verifying the humane handling of cattle at the stun restrain box, I discovered Humane Slaughter of Livestock—Mechanical; Captive Bolt noncompliance. At approximately 0825 hour, I observed an employee fire a cartridge fired captive bolt gun at the head of a heifer. The head of this heifer was restrained at the neck between two pipes so that the heifer could not pull its ears past these two pipes. Additional head restraint was applied with a chain across the top of the pole of this heifer's head. This chain was pulled tight and forced the heifer's head down onto a concrete block that rose approximately to the height of the heifer's shoulders. This additional restraint further restricted the heifer's head movement, essentially preventing all head movement except for some minimal twisting of the head to the left or right. For the first shot with the captive bolt gun, the employee placed the captive bolt gun very near to the intersection of two lines drawn from each ear to the opposite eye. The gun was also perpendicular to the plane created by the heifer's forehead. I heard the captive bolt gun fire and as the gun fired the heifer turned its nose about 2 inches to its left. Simultaneously, the end of the captive bolt gun furthest from the heifer's forehead went down and to the heifer's left, so that the gun was no longer perpendicular to the plane created by the heifer's forehead. The heifer remained standing after this first stunning attempt, fought against the head restraint, and bellowed. The employee performing the stunning procedure quickly reloaded the cartridge fired captive bolt gun and fired a second shot at the heifer's forehead. After this second shot was fired, the heifer immediately dropped to the floor, unconscious. Upon investigating the skinned head from this heifer, I found the first shot from the captive bolt gun entered the skull about 1 inch above and ½ inch to the heifer's right of the intersection of the two lines drawn between each ear and the opposite eye. Upon probing this hole with a thermometer probe, it was evident that the pin from the captive bolt had traveled from the entry point on the forehead toward the heifer's right ear and into the heifer's right frontal sinus. The pin had not penetrated the brain case. The second hole in the skull was at the intersection of two lines drawn from each ear to the opposite eye. There was brain material protruding from this hole. This finding illustrates noncompliance with 9 CFR 313.15 (a) (1), because a beef animal was not rendered unconscious immediately after the application of a captive bolt stunner. Further, it was not rendered unconscious with a minimum of excitement and discomfort. In response to the above finding, I immediately notified (b)(7)(F)(b)(6) that the employee conduction stunning operations had not rendered the heifer in the stun box unconscious upon the first firing of the captive bolt gun. I informed (b)(7)(F)(b)(6) that I would be documenting humane handling</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							noncompliance for this instance, if further investigation of heifer's skull confirmed that the captive bolt pin from the first firing of the captive bolt gun had struck or penetrated the heifer's skull. Immediately, after giving Mr. (b)(6) this information, I examined the heifer's skull and I found that the first firing of the captive bolt gun had penetrated the skull. I showed Mr. (b)(6) where this first hole was located on the skull and the direction the pin had traveled. Mr. (b)(6) then talked with the employee conducting stunning operations about what happened and retrained the employee on proper procedures for stunning cattle with a captive bolt gun.	
M10195+P10195	Bernthal Packing Inc.	TJO3113071515N-1	07/15/2020	04C02	Livestock Humane Handling	313.1, 313.2	HATS Category IV Ante Mortem While entering the barn at 0830 hours Wednesday July 15, 2020 I, (b)(6) (b)(6) observed a pig pushing his head against the gate until he got his head stuck in between the gate and the pen. Mr. Charles Monett kill floor foreman was informed he needed to come to the barn immediately. Upon entering the barn Mr. Monett discovered the chain on gate had not been secured properly allowing an opening large enough to get the head stuck. The pig was squealing as Mr. Monett used a bolt cutter to cut the chain and release the pig's head. The pig shook its head three times and snorted after being released. No other signs of trauma or injury were observed Immediate action was taken therefore no regulatory control action was needed. Mr. Philip Bernthal, owner, was informed of the 9 CFR 313.1(a) and 313.2(a) violations and a noncompliance report would be issued. There have been no similar no noncompliance in the past 90 days.	CLOSED
M21285+P21285	Harvest House Farms	BYC0608060702N-1	06/01/2020	04C02	Livestock Humane Handling	313.2	On 01 Jun 20, at approximately 12:00 a.m. while inspecting the plant during a walk-thru inspection to verify the effectiveness of the plant's monitoring of their SSOP, accompanied by Ms. Janet Roark, Austin Circuit Frontline Supervisor, we observed the following non-compliance per 9 CFR 313.2 (e). U.S. Reject Tag # B35468661 was issued: In the Holding pens area, we observed no water (in buckets) available for cattle that were in the process of being harvested. Although water nipples are available in each pen, this is not adequate for cattle. This was brought to the attention of Mr. Kip Thompson, Establishment Owner. 9 CFR 313.2 (e) states: "Animals shall have access to water in all holding pens and, if held longer than 24 hours,"	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20608+P20608	The Pork Company	KVC0809064512N-1	06/12/2020	04C02	Livestock Humane Handling	313.1	At approximately 9:30am while performing a humane handling task the following noncompliance was observed: I was watching pigs being unloaded from a truck in groups of about 10-12. In just about every other group that was unloaded 1-2 pigs would slip or fall when exiting the ramp. The ground was wet as it had rained earlier and very little shavings had been put down on the ramp. The shavings that were on the ramp were wet and had been pushed to the sides of the ramp. There were no shavings on the flooring off the ramp leading to the holding pen. I notified the (b)(6) that the plant would receive a noncompliance record due to several pigs slipping and falling. The plant's failure to provide adequate footing to prevent slips and falls has led to noncompliance with 9 CFR 313.1.	CLOSED
M19549A	Elkhorn Valley Packing LLC	KEE5307061019N-1	06/19/2020	04C02	Livestock Humane Handling	313.2	At approximately 0600 this morning while performing ante-mortem inspection, I found that there was no water available to 2 pens holding 32 and 33 head of cattle. This is a violation of CFR 313.2(e). The automatic waterer between pens 3 and 4 had been removed due to a damaged support leg that was allowing it to lean towards pen 4. In its place 2 small water tubs had been placed to provide water to the 2 pens. Both tubs were empty of water, due to being much too small for the number of cattle. I stopped ante-mortem at that point and had a company employee fill the water tubs before putting cattle back in the pens and I directed him to empty these pens ASAP and not use them until the situation was resolved. I then told my helper and Jeff Venn, plant manager that an NR would be generated.	CLOSED
M21585+P21585+V21585	Kiowa Locker System, LLC	WDD1910080206N-1	08/06/2020	04C02	Livestock Humane Handling	313.16(a)(1)	On 08/06/20, (b)(6) and I, were observing slaughter process when an employee went to stun a hog that was held in the knocking box. Employee fired a shot and the hog remained standing up and breathing normally. Employee reloaded the gun right away and administered a second shot which rendered the hog unconscious and insensible to pain. This matter doesn't meet regulatory requirements of 9CFR 313.16(a)(1). Mr. (b)(6) was notified of this non-compliance verbally and also in writing with the issuance of this non-compliance record. No similar non-compliances were found in the last 60 days.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M21595+P21 595	Mayar's Halal Meat Processing	KPD2714 064905N -1	06/05/2020	04C02	Livestock Humane Handling	313.1	While performing a Livestock Humane Handling task on 06/05/20 at approximately 0840 hours, I was performing Ante-Mortem Inspection on beef cattle in the driveway just before they go into the another section that's gated that leads to the plant. The animals were a little wild and knocked out a wooden board exposing the bolts from the frame of the posts. The exposed bolts and wooden board posed a hazard to the animals and could cause injury. Driveways must be maintained in good repair. I applied U.S. reject tag# B-45030948 and informed Floor (b)(6) of my findings and the forthcoming noncompliance. The beef cattle were removed into a section away from the hazards. No animals were harmed, the board was replaced, all hazards were fixed and I released it at 14:03 hours. This is a noncompliance with the following regulatory requirements of regulation 9 CFR 313.1 (a).	CLOSED
M21595+P21 595	Mayar's Halal Meat Processing	KPD3617 085919N -1	08/19/2020	04C02	Livestock Humane Handling	313.2	On Wednesday August 19, 2020, the following noncompliance was noted by (b)(6) (b)(6). At approximately 2:00pm while performing Humane Handling Verification task at the Seep/Lamb/Goat holding pens; on the corridor there were approximately 60 lambs being held in which the single automatic waterer was completely dry. At the time of my observation, there were no employees present. I immediately found Plant Owner Mr. Schawali Mayar and showed him my findings. (b)(6) turned the faucet connected to the automatic waterer and told me that an employee must have accidentally turned off the water. The ambient temperature was approximately 95 degrees Fahrenheit. I informed (b)(6) that animals are to have access to water at all times and that a noncompliance record would be documented. The establishment did not meet requirements set forth in 9 CFR 310.2(e)	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M21595+P21595	Mayar's Halal Meat Processing	KPD3009080225N-1	08/24/2020	04C02	Livestock Humane Handling	313.1	<p>On Monday August 24, 2020, the following noncompliance was issued by (b)(6). At approximately 1:15 pm I was asked by the establishment to do antemortem inspection on 11 cows, which they were going to slaughter. While performing antemortem inspection, I noticed there was a large hole on the ground in the corridor in which the cows were being held. The hole was approximately 1 foot long by 8 inches wide. I immediately informed (b)(6) of my findings and had them remove the cows out of the corridor. I then explained to (b)(6) that there cannot be cows in the corridor due to the large hole. Mr. (b)(6) took corrective action and had placed dirt inside the hole and placed a rubber mat on the ground as a temporary solution. He then informed me that he will have cement poured into the hole as soon as possible. Also on one of the corridors right before the cows are in the knock box (small enclosure in which cows are slaughtered) I noticed there was a metal sheet sticking out into the corridor, in which the cows can cut themselves on. I immediately showed (b)(6) my findings. Mr. (b)(6) took immediate corrective action and had the metal sheet straightened out so that it is not sticking out into the corridor. I then informed (b)(6) of the forthcoming noncompliance for the hole on the corridor pen and the metal sheet sticking out. The establishment did not meet requirements set forth in 9 CFR 313.1</p>	OPEN
M21741	GA Small Ruminant Research and ExtCenter Ag Research College of Ag	QVB2810091429N-1	09/29/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On Tuesday September 29th, 2020 at approximately 10:30 AM at GA Small Ruminant Research and Ext Center Ag Research College of Ag (Establishment# M21741), IPP observed a humane handling non-compliance during routine slaughter of goats. 1 goat was moved into the stunning box and the employee responsible for stunning the animal restrained him by holding the animals' two horns. The employee used a captive bolt to attempt to render the goat unconscious. The first blow to the goat's head penetrated the poll of the animal between the two horns and failed to render the goat unconscious. The goat vocalized and continued to remain upright. The employee took immediate corrective action by delivering a second shot with the same captive bolt device to the goat's head slightly more ventral than the first shot and rendered the goat unconscious. No US Reject Tag was placed on the stunning box due to immediate corrective actions and plant management was immediately notified. This non-compliance violates code of federal regulation 313.15 (a) (1). On postmortem examination it was confirmed that there were two points of entry into the goat's skull.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M21780+P21780+V21780	Burt's Meat & Poultry	QTD0715063212N-1	06/11/2020	04C02	Livestock Humane Handling	313.16(a)(1)	On 6/11/2020 at approximately 1345 hrs. while performing a HATS category VIII-Stunning Effectiveness task, the 11th of 11 beef for the day was restrained in the head catch of the restrainer and (b)(6) attempted to stun the beef by .22 mag gunshot to the frontal skull. I was behind a wall in the adjacent room from the stunning area, I heard the gunshot but did not hear the beef drop to the floor, I looked around the wall corner from where I was positioned and observed the beef standing and conscious. (b)(6) took immediate corrective action and fired a second gunshot rendering the beef unconscious. No vocalization was heard during the stunning attempts. I examined the shot placement on the skinned head, the first shot was located just below the horn base in the center of the head, and the second shot was an inch below that. I took a regulatory control action by affixing US reject tag B40942612 to the cattle restrainer and informed (b)(6) slaughter would be suspended. Mr. Burt indicated that during the first stunning attempt the beef lifted its nose and hit the end of the gun, which resulted in a high head shot. (b)(6) gave me verbal corrective and preventative actions; the US reject tag was removed from the restrainer.	CLOSED
M21700	Island Grown Farmers Cooperative	OXL5210060905N-1	06/04/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII – Stunning Effectiveness At approximately 11:40am, while observing stunning of angus cattle with a handheld captive bolt device (HHCBD), (b)(6) recognized the following noncompliance with 9 CFR 313.15(a). An establishment employee was attempting to stun an animal which was restrained in a squeeze chute. I observed the first stun attempt make contact with the head of the animal. The animal remained standing and alert without displaying any obvious reaction to the stun attempt. The stunning employee immediately reloaded the HHCBD delivered a second stun attempt. This second stun attempt rendered the animal insensible. A third, 'security' stun was then applied with the HHCBD, and I verified that the animal was not displaying any signs of consciousness. I then examined the head and found three stun holes. I placed US Rejected tag number B37310266 on the knock box and informed (b)(6) of the noncompliance and corresponding regulatory control action. This noncompliance is being linked with NR#OXL0214041517N for the same root cause that was issued on 4/17.	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M21700	Island Grown Farmers Cooperative	OXL3913 065819N -1	06/18/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII – Stunning Effectiveness At approximately 8:15am on 6/18/2020, while observing stunning of cattle with a handheld captive bolt device (HHCBD), (b)(6) recognized the following noncompliance with 9 CFR 313.15(a). An establishment employee was attempting to stun an animal which was restrained in a squeeze chute. I observed the first stun attempt make contact with the head of the animal. The animal continued to blink and displayed an intact palpebral reflex. It exhibited a conscious vocalization and appeared to be eye-tracking. The stunning employee immediately reloaded the HHCBD delivered a second stun attempt. This second stun attempt rendered the animal insensible. I observed that the cartridge loaded into the HHCBD for both stun attempts was labelled for lambs and not for beef. Another set of cartridges, labelled for beef, were present nearby but not being used. I promptly informed (b)(6) of the noncompliance and use of the incorrect cartridge for the first attempt. I communicated with my supervisory chain before allowing slaughter to resume. This noncompliance is being linked with NR#OXL5210060905N for the same root cause that was issued on 6/4/2020.</p>	OPEN
M27472	Noah's Ark Processors, LLC	DRO451 3070024 N-1	07/24/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>7/24/2020 HATS Category VIII – Stunning Effectiveness At approximately 0705 hours I was monitoring operations in the "Roll Box" area. An animal entered the box, then backed up within the box to avoid the head restrainer. The animal sat down on its hindlimbs. Establishment personnel had attempted to have the animal stand with the use of electric prod twice. The animal did not stand. The stun operator quickly grabbed the hand-held captive bolt device (HHCBD) to stun the animal. As he positioned the HHCBD the animal pulled its head up and back, at the instant the HHCBD fired. The animal made one short vocalization and was calmly looking at the establishment employee. The establishment employee then positioned the second HHCBD and administered a second stun which rendered the animal immediately unconscious. He then stunned the animal a third time with the HHCBD as a security stun. I then contacted (b)(6) and informed him of the incident. As the skull of animal #17 reached the slaughter floor, passed inspection area, it was removed for observation. By observing the skull there were three penetrating knock holes. This noncompliance is in violation of Title 9 CFR 313.15(a)1. There have been no non-compliances for the same root cause within the last 90 days.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M27426+P27426	Fischer's Meat Market, Inc.	BOO2014064811N-1	06/11/2020	04C02	Livestock Humane Handling	313.15(a)(2), 313.2	On 6/11/2020 at approximately 1403 while I was performing postmortem inspection, an establishment employee, (b)(6) moved a heifer (beef) from the alley into the chute and caught her head in the head catch (b)(6) then returned to skinning a carcass that was already in the cradle. The heifer began to struggle in the head catch, vocalizing, and fell to her knees. The heifer continued to struggle with her tongue sticking out, the white of her eyes showing and repeatedly vocalized. The animal was unable to right herself due to the head catch. The heifer continued to struggle and vocalize. (b)(6) Gilbert told the establishment employees to release the animal back or knock her immediately. (b)(6) (b)(6) applied a captive bolt to the heifer rendering her instantly unconscious. (b)(6) was notified of the noncompliance and that an NR would be issued.	CLOSED
M31561+V31561	Maple Ridge Meats LLC	PMM4310080013N-1	08/13/2020	04C02	Livestock Humane Handling	313.2(f)	HATS Category VIII On August 13, 2020, at approximately 1113 hours while performing humane handling verification activities at Establishment M31561, I (b)(6) (b)(6) observed the following noncompliance. The Establishment moved a market hog into the stun box for stunning with an electric stunner. The plant employee applied the electric stunner to the swine, losing contact wherein the animal began to vocalize. The plant employee took immediate corrective action by reapplying the electrical stunner to the swine, which was effective in causing insensibility. Ann Perkins, Plant Manager, was notified of the Noncompliance and the Establishment's failure to adhere to the regulatory requirements of 9 CFR 313.30(a)(3).	CLOSED
M31776+P31776+V31776	Eickman's Processing Co., Inc.	VFI2308072514N-1	07/14/2020	04C02	Livestock Humane Handling	313.1	While performing an inspection of the outside pens it was observed that the interior entrance sliding metal door had corrosion and sharp corners that need to be repaired. Management was advised of the situation.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M31865+P31865+V31865	Paradise Locker Meats	NNI1513060226N-1	06/26/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>Today, June 26, at approximately 07:45, I verbally notified Ms. Mary Switlik (Food Safety Coordinator) and Mr. Louis Fantasma (Plant Manager) at Paradise Locker Meats of my decision to take regulatory control action in the stunning area by tagging the knock box with tag # B31 932840 for improper stunning resulting in an inhumane treatment of the first beef cow of the day inspected slaughter at Establishment # 31865 M. I advised (b)(6) (b)(6) that I was contacting (b)(6) (b)(6) about the regulatory control action. At approximately 7:45 am on this date I observed (b)(6) (b)(6) attempt to stun the first beef cow of the day using a captive bolt. The captive bolt was placed correctly on the head but when fired the first shot merely grazed across the top of the forehead as the cow moved its' head away, which at this time the beef cow began vocalizing loudly. Then (b)(6) reached for the back up captive bolt and placed it on the cow's head correctly, but when the trigger was pulled the firing pin did not work correctly, causing the shell not to fire. So this caused (b)(6) to have to stop and reload the first captive bolt device again. He then placed it correctly on the forehead of the animal and when fired caused the animal to lose consciousness. I immediately took verbal regulatory control by informing the slaughter manager the noncompliance had occurred for ineffective stunning on the first attempt and a noncompliance would be issued. I discussed with (Food (b)(6) (b)(6) that a NR would be written due to noncompliance with 9CFR 313.15(a)(1) "The captive bolt stunner shall be applied to the livestock in accordance with this section so as to produce immediate unconsciousness in the animals before they are shackled, hoisted, thrown, cast or cut. The animals shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort. The plant has a written animal handling program that has effectively implemented a robust systematic approach to humane handling resulting in the high rate of compliance over the last six months. The event I observed today and recorded above appear to be unintentional random occurrence that resulted in an inhumane handling incident. Your actions to immediately attempt to re-stun the animal is within your written program</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M31959	Lebanese Butcher Slaughter House Inc	NYH5611 080210N -1	08/07/2020	04C02	Livestock Humane Handling	313.2	On August 7, 2020 at approximately 1330 hours during custom operations, I observed animals in the holding pens to be overcrowded. All of the animals did not have adequate space to lie down or have access to the water troughs. The water and feed troughs were unable to be observed due to the high number of animals in the pens. The establishment failed to comply with the regulatory requirements listed in 9CFR 313.2(e). I notified Samir Rababeh, Plant Manager, of the conditions I observed. We went back out around 1400 hours, and I observed some of the animals had been moved into another area of the pens, and an employee was refilling the water troughs.	CLOSED
M31944+V31 944	Meat Processing LLC	BQC571 1085420 N-1	08/20/2020	04C02	Livestock Humane Handling	313.16(a)(1)	While conducting a Livestock Humane Handling task, under the HATS category VIII, stunning effectiveness, (b)(6) and myself observed the following non-compliance: The second beef animal of the day was in place in the restrainer at approximately 0630. The stunning employee, informed me he was going to stun the next animal. I proceeded to the USDA office according to the requirements in the Safe Firearms Handling Directive. The first shot discharge was heard from the .22 magnum rifle. (b)(6) proceeded to the kill floor room and observed the beef animal still conscious and standing in the restrainer. The animal did not vocalize. The stunning employee immediately chambered another round into the .22 magnum rifle and discharged a second time. I proceeded to the kill floor and determined the animal was in an insensible state. While the animal was being hoisted and bled out, I asked the stunning employee what happened. He replied "the animal moved its head during the 1st shot." Verbal regulatory control was immediately taken. They provided verbal corrective actions and slaughter activities were allowed to resume. Upon further post mortem examination of the affected skull after the hide was removed, I observed two holes in the front surface of the skull. One hole was located even with a straight line between the animal's eyes. This bullet appeared to not have completely penetrated the skull. A second bullet hole was located approximately 4 inches higher and 1/2 an inch to the left. This bullet hole appeared to have completely penetrated the skull. Dave Heier, Establishment Owner was informed there would be a noncompliance report issued.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M32158+P32158+V32158	Royal Butcher, LLC	BXF0514075130N-1	07/30/2020	04C02	Livestock Humane Handling	313.2	At approximately 1445 hours on 07/30/2020, while performing ante-mortem inspection and a routine Humane Handling task, HATS Category III, on 2 cattle held in pen #1 I observed the following non-compliance: The bucket that holds water for livestock held in pen # 1 was located on the outside of the pen and was not accessible to the 2 cattle. The bucket was also nearly empty. This is a non-compliance with 9 CFR 313.2. I verbally notified Kill (b)(6) of the non-compliance. (b)(6) implemented immediate corrective actions by moving the water bucket to the inside of the pen and filling it with water (b)(6) was notified verbally and in writing with this non-compliance record.	CLOSED
M33845+V33845	Moonlight Meat Processing Inc	PPQ1022062711N-1	06/11/2020	04C02	Livestock Humane Handling	313.2	On 6/10/2020 at approximately 21:15 eastern time while conducting an odd hours verification of HATS Category III. Water and Feed Availability I (b)(6) Lexington Circuit observed the following non-compliance. Numerous animals were being housed over night at Moonlight Meat Processing 33845M. One hog was being held in a single pen within the pen there was an small trough that was stood up on end. There was no water observed in the pen that the hog would have access to. This is a non-compliance of 9 CFR 313.2 Handling of Livestock which requires that water be available at all times. Owner Ann Bays was notified of the above non-compliance and advised to make water available to the animal.	OPEN
M33845+V33845	Moonlight Meat Processing Inc	PPQ0508085728N-1	08/28/2020	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(a)(3)	On 08/28/2020 at approximately 08:16 am while performing Humane Handling Task HATS Category VIII Stunning Effectiveness (b)(6) observed the following non compliance. A bovine was placed in the stunning chute the stun operator delivered an initial shot from a 4-10 shotgun using three inch shell. This shot failed to render the animal insensible. The bovine remained standing with his head bent downward slightly. The stun operator initiated immediate effective corrective actions by delivering a second shot from the same firearm which properly stunned the animal rendering it insensible and it remained so thereafter. Both the stun operator and the establishment stun observer commented that the animal moved while the shot was being delivered. Plant Manager Jason Griffin was notified of the non compliance. The stunning chute was tagged with reject tag B 31989176.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M33845+V33845	Moonlight Meat Processing Inc	PPQ4908094302N-1	09/02/2020	04C02	Livestock Humane Handling	313.2	On 09/02/2020 at approximately 0815am at Moonlight Meat Processing establishment # M33845 (b)(6) (b)(6) observed establishment employees drive a steer through the alleyway toward the kill chute. While in the kill chute, attempts to drive the steer into the head restraint led to the steer pushing through and subsequently being caught by the hips. The establishment employee released the steer from the head restraint onto the establishment property beside the kill (b)(6) (b)(6) (b)(6) Notified (b)(6) of Non Compliance with CFR 313.2(a)	CLOSED
M33845+V33845	Moonlight Meat Processing Inc	PPQ1611093415N-1	09/15/2020	04C02	Livestock Humane Handling	313.2	On 9/15/2020 at Moonlight Meat Processing at approximately 12:00 while performing verification of HATS category IV of the Livestock Humane Handling Task (b)(6) observed a Highland beef being driven into the stunning chute and into the head catch. The power in the establishment went out and the establishment manager held the bovine in the head catch while awaiting response from the power company. While being held in the head catch, the bovine exhibited signs of excitation leading to injury of the horn by causing a complete separation of the keratinized horn layer and subsequent bleeding. The (b)(6) (b)(6) was notified of the non-compliance with CFR 313.2 (a)	CLOSED
M33940	Fauquier's Finest Custom Meat Processing, Inc.	DAG2805075228N-1	07/28/2020	04C02	Livestock Humane Handling	313.2	On 07/28/20 around 06:00 am, while performing Humane Handling Review and observation, I, (b)(6) (b)(6) found two hogs without food these hogs since yesterday morning. I did Anti-mortem 6 am yesterday it was only two hogs at this pen (second pen from the right) they just killed beefs yesterday. two hogs held for more than 24 hours without access to food. I notified (b)(6) about the non-compliance. this is non-compliance with 313.2 (e) Handling of livestock.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20780A	Elysian Fields, LLC	VYA5807 061109N -1	06/08/2020	04C02	Livestock Humane Handling	313.1	On the morning of Monday (June 8, 2020) while observing slaughter procedures at approximately 0725 hours, I was summoned to the final holding pen to observe a concern by this establishment. he design of this final holding pen has metal livestock panels with square livestock wire behind it. A lamb had stuck it's head through the panel and got lodged between the wire. The livestock wire was at a level behind the metal panel that created a different dimension at this area. I found the lamb to be calm and not injured or being injured. I observed no restriction to breathing as well. The establishment immediate response was to immediately knock the lamb in place, instead of causing any undue stress that would have been caused by pulling or any other handling that may lead to harm to this lamb. I observed a proper stun, causing immediate unconsciousness, and proper sticking. Once this was completed, plant employees pulled on the wire and removed the lamb. A temporary blocking was installed before slaughter procedures (b)(6) (b)(6), was then informed that this wire will be removed and replaced with plywood to prevent this event from re-occurring. I informed (b)(6) that this would be documented on a non-compliance report, to document this facility deficiency under 9CFR 313.1	CLOSED
M34114	E. R. Boliantz Co. Inc.	DVU0806 090517N -1	09/17/2020	04C02	Livestock Humane Handling	313.2	At approximately 5:35am on September 17th 2020, while performing odd hour inspection and verifying HATS category III, water and feed availability, (b)(6) (b)(6) observed that there was no available water for the cows in pens 7, 8, 9, and 10. The pigs in pens 3, 5 and 6 had empty buckets on the ground, with water only present in tubs they would need to jump up to access, which is not readily accessible to the pigs. These are in noncompliance with 9 CFR 313.2 (e), stating that animals shall have access to water in all holding pens. All other pens were checked, and compliant. No barn/plant employees were present at the time of this inspection, but (b)(6) notified the first barn worker of the morning, and he promptly starting giving all the animals water. Jimmy Harris came into the barn shortly after, and was also notified of the NR.	CLOSED
M34360+P34 360	House of Halal Meat, Inc	VUA4209 064229N -1	06/29/2020	04C02	Livestock Humane Handling	313.1	On Monday, June 29,2020 at approximately 0900 hours while conducting a routine inspection task, I (b)(6) observed the following non-compliance:* The sheltered holding pens were dirty and had not been cleaned from the previous Friday' use. The pens had dirt, mud and mildewed hay in them. * The Establishment had been previously warned about the need to clean the pens daily, as documented in MOI's. This non-compliance document is to serve as a notice that further regulatory or enforcement actions may be taken in the event corrective actions are not taken.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M34360+P34360	House of Halal Meat, Inc	VUA5014072202N-1	07/01/2020	04C02	Livestock Humane Handling	313.1, 313.2	On Wednesday July 1, 2020 at approximately 1630 hours, I (b)(6) (b)(6) observed the following non-compliance while performing a routine humane handling task:* In an sheltered holding area, approximately 5 cows were locked into a pen without water. The outside temperature was in the 90 degrees range. The Plant is required by regulations to ensure all animals have access to water at all time, and feed within a 24 hour period. This warning is notification that stronger disciplinary or regulatory actions make be forth coming in the absence of corrective actions.	OPEN
M34360+P34360	House of Halal Meat, Inc	VUA1910073227N-1	07/26/2020	04C02	Livestock Humane Handling	313.1, 313.2	On Sunday, July 26, 2020 at approximately 1700 hours while performing an odd-hour humane handling task, I, (b)(6) (b)(6) observed the following non-compliance: Several hundred goats and lambs enclosed a pen without drinkable water. There were several animals standing over the trough seeking drinkable water. The outside temperature were in the 90 degrees range. There was a plant employee on the property and I asked the employee if he could give the animals water and he agreed and filled the trough. I attempted to notify Mr. Mohammad Iqbad about the non-compliance, but when I called him, the call went to voice mail. I left him a voice mail notifying him of the non-compliance. Regulations require the Plant to provide animals access to water at all time, especially when they a closed him. Further violations could result in stronger regulatory or disciplinary measures.	OPEN
M34449+P34449+V34449	Texas Natural Meats	NMV1207081005N-1	08/05/2020	04C02	Livestock Humane Handling	313.2	HATS Category III- Feed and Water This morning at approximately 0658 hours and prior to the start of the kill I, (b)(6) (b)(6) observed the following non compliance. One holding pen with approximately 60 feral hogs with no access to water, this holding pen is located approximately South - South East of the facility where two houses from the catwalk can be seen. I immediately informed Connie Herzog (Plant Manager) of my findings and water was provided immediately after.	CLOSED
M34449+P34449+V34449	Texas Natural Meats	NMV0707081325N-1	08/25/2020	04C02	Livestock Humane Handling	313.2	HATS Category III - Feed and Water At approximately 0656 hours while conducting ante mortem inspection activities and prior to the start of the kill at 0700 hours the following non compliance was observed. There was no water available in the middle pen holding 10 cows. I immediately informed kill floor manager (b)(6) (b)(6) and the issuance of this noncompliance report. Water was filled in the bucket immediately after my notification to (b)(6) non compliance is being associated with NR # NMV1207081005N-1 issued on August 5, 2020 as preventative measures were either not implemented or not effective in preventing reoccurrence.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M34543+P34 543	Brewer Meats	DFN5905 071502N -1	07/01/2020	04C02	Livestock Humane Handling	313.16(a)(1)	On 7/2/20 at 2:45 PM, while performing observations for HATS Category VIII, Stunning Effectiveness, the following noncompliance was observed. An employee using a small caliber rifle attempted to stun a calf that was confined in a knock box. The animal remained conscious within the confines of the knock box after the employee shot it in the head. The animal was standing, had rhythmic breathing and had head movement after the attempted stunning. The animal was quiet and did not have frantic movements, but had a calm demeanor. The employee immediately reloaded the rifle and with a second shot rendered the animal unconscious. These above observations are noncompliant with 9 CFR 313.16(a)(1) which requires an animal to be effectively stunned with a single shot attempt. I informed Donnie Brewer (Plant Manager, Owner) of the incident and of the forthcoming NR.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M40463+V40463	Alaska Interior Meats, LLC	NZS2611092329N-1	09/28/2020	04C02	Livestock Humane Handling	313.16(a)(1)	<p>HATS Category VIII: Stunning Effectiveness At approximately 11:00am while verifying HATS Category VIII Stunning Effectiveness on the slaughter floor, both (b)(6) and (b)(6) observed a male goat with very large horns being restrained. The stun operator was holding one horn of the goat with one hand while holding the .22 firearm in the other. Ms. Bradley observed the first stunning attempt administered by the stun operator. (b)(6) was unable to observe the stun operator apply the first stun attempt due to her vantage point. (b)(6) and (b)(6) observed the animal standing and attempting to walk away after the first stun attempt was administered. No vocalization was observed. The stun operator immediately applied a second stun attempt with the same firearm. After the second stun attempt, the goat remained standing, attempted more aggressively to walk away and began to bleat. The stun operator immediately applied a third stun attempt with the same firearm. The third stun attempt was effective in rendering the goat insensible; the goat dropped to the ground and did not actively move. The stun operator did not need to reload the firearm between stun attempts. Inspection rejected the stun box and contacted (b)(6) and (b)(6) J.S. Reject tag number B37157052 was applied. The Denver District Office was contacted via supervisory channels. Mr. Gerald Marlow, Plant Manager, and Mr. Francis Wozniak, Plant Manager, were verbally notified of the regulatory control action. The (b)(6) and Mr. Wozniak inspected the dressed head and verified two stun holes had penetrated the skull. (b)(6) confirmed that all three stunning attempts made contact with the goat through her observations. Mr. Wozniak, stun operator, verified that all three stuns contacted the goat in the head. The establishment is not currently operating under a robust humane handling systematic approach. Currently the establishment is operating under a verification plan for a reinstated suspension held in abeyance on July 1, 2020.</p>	CLOSED
M44779	Spencer County Butcher Block	VMV4811092010N-1	09/10/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>On September 10, 2020, while performing the Humane Handling Task at Spencer County Butcher Block M44779.1 (b)(6) observed the following non-compliance at 11:20 am. The doorway to the knock Box from inside the barn had loose trim sticking outward on the right side of the door that could possibly harm an animal; 9CFR 313.1(a). Also, the pen outside the knock box to hold animals for slaughter had 27 lambs in it with no access to water. The animals were unloaded from a trailer at 10:11 am, with no access to water; 9CFR 313.2(e). The barn (b)(6) was notified of the non-compliance and he placed a bucket of water immediately in the pen. Supervisor (b)(6) was notified of the non-compliance and forthcoming record.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44779	Spencer County Butcher Block	VMV451 2092629 N-1	09/29/2020	04C02	Livestock Humane Handling	313.1	On September 29, 2020 at approximately 11:13 am. EDT. I, (b)(6) was performing my Humane Handling Task and found the following noncompliance: In USDA holding pen #1 there were 13 lambs in the pen that received ante-mortem inspection at 10:08 AM EDT; the metal feeder approximately 3-foot-tall and 3-footwide and 14 inches thick was observed hanging in the middle of the pen. One side of the feeder was hanging and the other side broke loose and was lying on the ground in which an animal could get a foot stuck in it or get harmed. Supervisor (b)(6) was informed of this observation and showed the feeder he hung the feeder back up on the wall immediately. (b)(6) was notified of the forthcoming non-compliance report.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44824+V44 824	Western Meat Processing, Inc.	XTB3712 064604N -1	06/04/2020	04C02	Livestock Humane Handling	313.2	<p>HATS IV: Antemortem Inspection-Handling On 6/4/20 at approximately 0655 hours I, (b)(6) walked out of the USDA office and noted the front gate to the property was closed which is unusual. I walked to the south and around the corner of the USDA office and observed several establishment employees gathered at the southwest corner of the property near the fence and just beyond the fence was a black angus cow and two establishment employees. I could see that the cow was unsteady on her feet with knees buckling. As I approached I observed a rope wrapped tightly around the cow's neck and the establishment employee trying to pull the animal to get it closer to a locked gate in the southwest corner of the property. I asked (b)(6) what the planned next step was and she responded that they were awaiting arrival of Fidel Ibarra, plant manager, to unlock the gate to attempt to get the cow back onto the property and to the chute. After 1-2 minutes of struggling to breathe, the cow vocalized and collapsed. One establishment employee started tying the rope around a nearby telephone pole to await the plant manager's arrival. I explained that when the animal regains consciousness, she will get up and struggle further and possibly collapse again. I began to leave the area to call Mr. (b)(6) and at that point the QC supervisor advised that they will euthanize the cow. An establishment employee then ran to the knock box to get the HHCB gun. As I conferred with (b)(6) establishment employees euthanized the cow with the hand held captive bolt gun which rendered her unconscious under the supervision of Food Inspector Dheri. Fidel Ibarra arrived approximately 10 minutes after the cow was euthanized. Upon instruction from (b)(6), I applied Reject Tag B-45005457 to the knock box at 0703 hours and halted all slaughter and processing. After discussion with Alameda District Office, the decision was made to issue a noncompliance. Fidel Ibarra, plant manager, was then notified of the forthcoming noncompliance. The above stated observations represent noncompliance with 9 CFR 313.2(a). Failure to comply with 9 CFR may result in further regulatory or administrative actions. At 0940 hours, meaningful corrective actions were submitted and approved. The reject tag was removed and operations resumed.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44824+V44 824	Western Meat Processing, Inc.	XTB3117 091209N -1	09/09/2020	04C02	Livestock Humane Handling	313.2	<p>HATS IV: Antemortem Inspection/Handling On 9/9/20 at approximately 1205 hours I, (b)(6) was summoned to the antemortem pens by the (b)(6). When I arrived, I observed a large Holstein cow in the chute leading up to the knock box. She had abrasions that appeared to be scabbed over on both hip bones. In addition, there were new abrasions and lacerations on both hip bones, as well as the areas just in front of and behind the hip bones. There was a trail of fresh blood and hair extending approximately 10-12 inches along the wall of the chute. The cow was unable to move forward in the chute because she was too big. She was unable to back out of the chute due to a recently euthanized non-ambulatory cow laying behind her. I immediately notified (b)(6) Coordinator, and she met me at the chute to observe what was happening. The euthanized cow was removed about 10 minutes later. The oversized cow was then able to back out of the chute and returned to the pen. I recorded the cow's ear tag and back tag information because she resembled a cow that was presented for slaughter on 9/4/20 that would not fit up the chute. The cow had fresh abrasions on both hip bones after attempts to get her up the chute that day. Establishment records show the cow arrived on 9/3/20 and my records (back tags recorded on pen cards) show the same cow was presented and signed for slaughter on 9/4/20. This is evidence that this is the same cow that would not fit in the chute on 9/4/20 and the establishment tried again 9/9/20 despite her skeletal structure being too large for the facilities. Previously, a MOI was documented on 6/10/20 for attempting to force oversized animals up the chute multiple times. This event is noncompliant with 9 CFR 313.2(a), which states in part "Driving of livestock from the unloading ramps and to the holding pens to the stunning area shall be done with a minimum of excitement and discomfort to the animals."</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44910+P44 910+V44910	Abattoir Associates Inc.	JCH2615 063719N -1	06/19/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII - Stunning Effectiveness On 19, June 2020, at approximately 0845 hours while performing humane handling verification activities at Establishment 44910, the Slaughter inspector observed and reported the following Noncompliance. The Establishment moved a bovine steer into the stun box for stunning with a hand-held captive bolt. The steer was not locked into the head gate and would not enter the head restraint on the stun box. The Stunner made the first stunning attempt with the captive bolt. The stunning attempt hit the head as evidenced by both the steer's sudden movement away from the stunner but remained standing with a spot on the head where the captive bolt hit. The stunner took immediate corrective action by re-loading the captive bolt and delivering a second stun, which rendered the steer insensible. On 19, June 2020, at approximately 1100 hours while performing humane handling verification activities at Establishment 44910, the Slaughter inspector observed and reported the following Noncompliance. The Establishment moved a bovine steer into the stun box for stunning with a hand-held captive bolt. The steer was locked into the head gate on the stun box. As the Stunner made the first stunning attempt with the captive bolt, the steer moved its head. The stunning attempt hit the head as evidenced by both the steer's sudden movement away from the stunner but remained standing and vocalizing with a spot on the head where the captive bolt hit. The stunner took immediate corrective action by re-loading the captive bolt and delivering a second stun, which rendered the steer insensible. On 19, June 2020, at approximately 1150 hours while performing humane handling verification activities at Establishment 44910, the Slaughter inspector observed and reported the following Noncompliance. The Establishment moved a bovine Heifer into the stun box for stunning with a hand-held captive bolt. The Heifer was locked into the head gate on the stun box. As the Stunner made the first stunning attempt with the captive bolt, the Heifer moved its head. The stunning attempt hit the head as evidenced by both the Heifer's sudden movement away from the stunner but remained standing with a spot on the head where the captive bolt hit. The stunner took immediate corrective action by re-loading the captive bolt and delivering a second stun, which rendered the steer insensible. Mr. John Young, Plant Owner, was notified of the Noncompliance and the Establishment's failure to adhere to the regulatory requirements of 9 CFR 313.15(a)(1).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44910+P44 910+V44910	Abattoir Associates Inc.	JCH0016 081419N -1	08/18/2020	04C02	Livestock Humane Handling	313.1	<p>Hat Category 3 On 8/18/20 I observed the following noncompliance at rising springs meats in the holding pen area. The plant had 4 market hogs in the middle holding pen in the barn. The plant had 2 black rubber pans in the pen. The pans are approximately 3 to 4 inches high and 18 inches in circumference. There was a third rubber pan located in front of the gate to holding pen which had been rooted out under the front gate and out of reach of the swine. The other two pans that the plant had placed in the pen to provide water for swine, both were dry and contained no water. The plant has automatic waters in stalled between the pens, so animals have access to water, but they are approximately 2 ½ to 3 feet high and are designed for cattle and are not accessible to swine. I went into the plant and informed a plant employee only that the pigs needed water. We both went the hold pens and he took a five-gallon bucket of water and as soon as he started to fill a pan the swine immediately went to the pan and started drinking steadily. I observed the same reaction when the second pan was being filled. The employee continued to fill each pan as the hogs drank. The hogs continued to drink until the water was almost gone. Then the hogs started rooting the pans around and spilling the water. This NR is for failure to comply with regulatory requirements of 9CFR 313.1 humane handling (Hat category 3) for water availability.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44910+P44 910+V44910	Abattoir Associates Inc.	JCH0817 095813N -1	09/10/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.2(f)	<p>Hat Category VIII Rising Springs meats Est 449010.</p> <p>At approximately 8:38 A.M. I observed the plant attempting to stun 2 markets hogs that they had ran in the knocking pen area. The plant uses a captive bolt stun and I observed the plant employee successfully stun the first hog.</p> <p>When the plant employee tried to stun the second hog the first shot failed in rendering the animal unconscious. The animal vocalized by squealing for a second after the first Shot.</p> <p>The employee reloaded the stun gun and successfully applied the second shot rendering the animal unconscious.</p> <p>After examining the head once it was removed from the carcass, it was determined that the first stun was placed behind the ear and was in a forward position missing the brain. The second shot was placed on the center of the forehead which rendered the animal unconscious.</p> <p>This Category VIII NR is for failure to comply with regulatory requirements of 9CFR 313.15(a)(1) and 313.2(f).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44911+P44 911+V44911	Kinikin Processing	PNQ1508 083703N -1	07/31/2020	04C02	Livestock Humane Handling		<p>HATS Category VIII – Stunning Effectiveness On Friday July 31, 2020 at approximately 7:30am I observed an act of Inhumane Handling at Kinikin Processing Est. 44911. After my ante mortem inspection of 11 head of cattle, I, (b)(6) gave the okay for the establishment to begin slaughter operations. I walked off of the slaughter floor while the first animal was successfully stunned with a 22 magnum firearm. The second animal was moved into the box as I was going to the office upstairs. I heard the firearm discharge once then I heard loud banging in the stun box and then I heard the firearm discharge a second time. I quickly walked into the slaughter room to see the cow was laying in the stun box with her head face down, breathing rhythmically and I heard grunting noises. I did not observe the animal's eyes tracking nor was the animal attempting to right itself. I informed the two establishment employees on the slaughter floor that this animal needs to be stunned again. I observed the animal take approximately 15 deep breaths in and out while the establishment employee told me to "check her eyes, she's dead". The same establishment employee then told me that he was going to roll the animal out of the stun box and hoist the animal. I told the establishment employee that the animal needs to be stunned again as breathing could still be observed. The employee's response to USDA was "you want me to shoot her a third time?" The floor supervisor, Jessie, walked in at this time and observed the animal. Jessie agreed the animal was breathing rhythmically and attempting to move her head while grunting noises could be heard. After the floor supervisor observed the animal, a third stun application was applied with the 22 magnum firearm for security purposes. After the animal was hoisted, I observed 3 stun holes in the animal. I observed one penetrating stun hole approximately 3 inches below the back of the skull in the neck area and two additional penetrating stun holes in the poll of the skull. I placed US Reject tag number B11002917 on the stun box and informed my immediate supervisor of this issue. Denver District Office was contacted via supervisory channels. The (b)(6) informed me that the larger caliber firearm had not been brought in to the slaughter floor yet. (b)(6) was verbally notified of the noncompliance. There have been no other non-compliances issued for the same root cause at this establishment in the last 90 days.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44922	Prime Fresh Foods, LLC	HXV1210 091615N -2	09/15/2020	04C02	Livestock Humane Handling	313.1	HATS Category IV - Ante-mortem Inspection On September 15, 2020 at approximately 0730 hours while performing antemortem inspection as part of the Livestock Humane Handling task, the following noncompliance was observed: While an establishment employee was driving a lot of lambs for antemortem inspection, a healthy-looking lamb was observed with visible blood spotting, measuring approximately 5 inches in diameter located on the right shoulder area. The lamb showed no signs of excitement or pain. The establishment employee in charge of the pens was questioned about that lamb. He told the inspector that the lamb caught on a piece of wire sticking out from the net metal fence and then pointed to where that piece of wire was located. (b)(6) was shown of the piece of wire where the lamb was injured. Mr. Garcia immediately cut the piece of metal from the fence and he was verbally notified of the noncompliance and that an NR would be written. This constitutes the failure of the establishment to comply with 9CFR 313.1(a), which states that livestock pens, driveways, and ramps shall be free from sharp or protruding objects which may cause pain or injury to the animals. Documented By: (b)(6) (b)(6)	CLOSED
M44950+P44 950+V44950	Schrader Farms Meat Market	JKL5010 064622N -1	06/22/2020	04C02	Livestock Humane Handling	313.2	HAT category III water and feed availability At approximately 11:34 a.m. while inspecting the holding pens, I observed two pens containing animals with no access to water. One pen had 3 lambs, and the other pen had 4 swine. Establishment manager was notified of the noncompliance, and the establishment was immediately brought back into compliance.	CLOSED
M44993+P44 993	Musa Halal Slaughter House, LLC	JAQ5008 082510N -1	08/10/2020	04C02	Livestock Humane Handling	313.2	On 08/10/2020 at approximately 0920 hours, while performing the Humane Handling task, I observed the following noncompliance: The animals within pen #2, #6, and #7 did not have any water available. I notified (b)(6) (b)(6) about the noncompliance and corrective actions were performed immediately, with IPP observing, by giving the animals water.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44993+P44 993	Musa Halal Slaughter House, LLC	JAQ0908 090214N -1	09/14/2020	04C02	Livestock Humane Handling	313.1, 313.2	On Monday, September 14, 2020, while observing the unloading of a Truck filled with lambs and possibly goats also, the following issues were observed: The animals were very apprehensive as they approached the door to exit the trailer door which appeared to be approximately four feet from the ground. The metal ramp was very steep at an almost 45 degrees angle and did not fit properly in the exit door, and was covered in manure which caused an excessive amount of slipping and poor footing of at least 15 animals, while exiting down the ramp, and a few animals to the side of the ramp. Once the animals made it to the manure covered, slickened smooth cement pen floor, this caused additional slipping and falling. The ramp was tagged out, with Reject Tag #B38180170 after the loading was completed. Livestock pens, driveways and ramps shall be maintained in good repair. Floors of livestock pens, ramps, and driveways shall be constructed and maintained to provide good footing for livestock. Slip resistant or waffled floor surfaces, cleated ramps, and the use of sand is acceptable to be used. The Establishment is non-compliant in providing properly maintained ramps and flooring for the safe and humane unloading of the animals. Mr. Hammad was made aware of this Non-compliance. Further failure to meet regulatory requirements may warrant further enforcement.	OPEN
M44993+P44 993	Musa Halal Slaughter House, LLC	JAQ2309 094514N -1	09/14/2020	04C02	Livestock Humane Handling	313.15(a)(1)	While doing the truck unloading inspection part for the PHIS Humane Handling task on 09/14/20 at approximately 8:45 AM a noncompliance was observed. 2 lambs were not moving inside the delivery truck. After further inspection of them, the 1st lamb was dead and the 2nd was non-ambulatory with rhythmic breathing, moving their legs and body parts. IPP said to the establishment that these animals are not ambulatory and must be taken care of. When the establishment slaughter employee took the first shot this shot did not produced immediate unconsciousness to the lamb. The animal was being stunned by captive bolt. The lamb continued to have rhythmic breathing and moving it body and eyes. The establishment employee applied a second shot to the lamb to made it insensible; this second shot was effective, and the animal was unconscious. The establishment owner Mr. (b)(6) was notified for this noncompliance.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M48087+P48087+V48087	Marin Sun Farms, Inc.	RAP5213061010N-1	06/10/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.50	<p>On Wednesday, June 10, 2020, at about 7:52 am, while observing HATS category VIII Stunning effectiveness, I (b)(6) observed the following non-compliance. As the designated establishment individual was administering a stunning attempt with the handheld captive bolt device, at the point when stunning instrument was being moved into proper position at the preferred target point on the cow's head and the trigger was released, the Holstein cow abruptly moved its head. When the captive bolt discharged, the bolt made contact with the cow's head above the right nostril. The cow flinched, remained standing, and the stunner recognized the failure. He immediately reached for the back-up captive bolt gun and administered an immediate second stun above and to the rear of the top portion of the head; this occurred in less than 30 seconds. The second stun resulted in the animal immediately dropping. The second stun attempt was deemed effective due to lack of movement, lack of eye tracking, no rhythmic breathing, and complete lack of righting reflex. In accordance with 9 CFR 313.50(c), I tagged the knock box with US reject tag B37063451, due to an improper stun. As the establishment failed to produce immediate unconsciousness with the first stun attempt, the establishment is non-compliant with 9CFR313.15(a). Following this observation, I informed Ms. Veronica (b)(6) of the incident, notified (b)(6) of the non-compliance. There are no linked NRs for similar cause in the past 90 days.</p>	OPEN
M48087+P48087+V48087	Marin Sun Farms, Inc.	RAP2410071415N-1	07/15/2020	04C02	Livestock Humane Handling	313.1	<p>On 07/15/2020, while observing cattle in the chute and the round pen, (b)(6) and I, (b)(6) observed the following noncompliance. At approximately 0620 hours, (b)(6) and I observed a wooden plank in the round pen broken and splintered. The pointed end was approximately 2ft above the ground and protruding about a foot in length toward the two cows in the pen. The broken plank could potentially cause pain or injury to the legs of the cattle. I immediately showed QC (b)(6) our finding and informed him of the noncompliance. The protruding end of the board was immediately removed and a new piece of wood was placed over the gap in our presence. The round pen was brought back into compliance by 0700 hours. The establishment failed to maintain the livestock pens in good repair free of protruding sharp objects risking harm or injury to livestock, therefore this is a noncompliance with the regulatory requirements of 9 CFR 313.1(a).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45422+V45422	Messina Meats	BEJ0312093025N-1	09/24/2020	04C02	Livestock Humane Handling	313.30(b)(2)	On 9/24/2020 at approximately 1530 hours while performing a livestock humane handling HATS IV: Antemortem-Facilities task, the (b)(6) and (b)(6) observed a crack in the metal door of the minor species stun box (used to electrical stun sheep/goat and hogs). The crack was located on the west side of the box and started from the bottom of the metal door panel and extended up approximately 4 inches. The nature of the crack was such a manner that created a sharp edge which could cause serious injury to the legs of the animals that enter the stun box. A regulatory control action was taken and USDA Retain Tag #B42003485 was applied to the minor species stun box. (b)(6) and Establishment Owner, Mr. Nunzio Femino were informed of the deficiency and forthcoming noncompliance with 9CFR 313.30(b)2. The establishment immediately took corrective actions by implementing a temporary fix until a more permanent solution can be implemented. The RCA was relinquished at approximately 1600 hours, which allowed the establishment to finish slaughtering hogs for the remainder of the shift with the understanding that a more permanent solution will need to be implemented in a timely manner. Mr. Nunzio Femino plans to implement this temporary solution during custom exempt slaughter operations as well and intends to have a more permanent fix to the affected stun box door by Monday 9/28/2020.	CLOSED
M45572+P45572	Ozark Meats Inc	LJF1715060905N-1	06/05/2020	04C02	Livestock Humane Handling	313.1	On this date at approximately 09:10 while performing ante-mortem inspection verification, the following deficiencies wer observed. The establishment has secured a temporary panel gate to a deficient gate in the alleyway. The establishment secured the temporary gate to the permanent gate with 4" U-Bolts. One of the U-Bolts was protruding into the alleyway approximately 3" leaving a sharp protruding object approximately 3.5' from the floor. The protruding U-Bolt was able to possibly cause undo harm to livestock. During my observation, I observed black hair on the top threaded bolt. I did not notice any obvious signs of contact with the threaded bolt on any of the four-beef presented for inspection. In addition, during my observation I noticed a section of recessed floor drain was missing leaving a section of the trough drain exposed approximately 6" wide and 3' in length possibly causing undo harm to animals being held (b)(6) (b)(6) and M (b)(6) were notified of the noncompliance. The establishment is noncompliant with 9 CFR 313.1(a) & (b).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45572+P45572	Ozark Meats Inc	LJF2214 092917N -1	09/16/2020	04C02	Livestock Humane Handling	313.16(a)(1)	<p>On 09/16/20 at approximately 1455 hundred hours, a plant employee was attempting to render hog unconscious by the utilization of a 22-caliber rifle using 22 long rifle ammunition. The hog was loaded in the knock box and properly restrained. For my personal safety, I left the slaughter floor while the shot was being administered. As soon as the shot was administered, the swine immediately began to vocalize until a second shot could be administered. I could see the operator immediately reload and then fire a second shot. The second stun attempt was successful in rendering this animal unconscious. Both the stun operator and I examined the animal for any sign of consciousness. I informed (b)(6) supervisor that a non-compliant citation would be issued for ineffective stunning of livestock. In addition, I also informed (b)(6) that a noncompliance would be issued for ineffective stunning of livestock presented for inspection. The establishment is in violation of 9 CFR 313.16(a)(1) which states: The firearms shall be employed in the delivery of a bullet or projectile into the animal so as to produce immediate unconsciousness in the animal by a single shot before it is shackled, hoisted, thrown, cast, or cut. The animal shall be shot in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45608+P45608	Pure Country Harvest LLC	FIL2411062810N-1	06/09/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII: Stunning Effectiveness On 6/9/2020 at approximately 1515 hours, I, (b) (6) observed a non-ambulatory market swine gilt at Pure Country Harvest LLC, M45608. The gilt was lying on her right side. The gilt was unable to roll into a sternal position without assistance and unable to remain in a sternal position. The gilt became non-ambulatory after ante-mortem inspection was completed earlier in the day during which time the gilt was able to ambulate. I notified Mr. Tom Ellestad, the plant manager, about the gilt becoming non-ambulatory. Because the gilt could not rise to her feet or ambulate, Mr. Ellestad verbally told me he would euthanize the gilt by penetrating captive bolt in the holding pen. M(b)(6) and two loaded hand-held captive bolt devices to the holding pen. At approximately 1539 hours, Mr. Ellestad administered the first stun attempt with the hand held captive bolt device to the gilt. The stun did not render the gilt unconscious. The gilt squealed and stood up. The stun operator promptly retrieved the back-up hand-held captive bolt device and applied a second stun with no noticeable effect. The gilt did not vocalize this time but remained standing with rhythmic breathing. The hand-held captive bolt device was quickly reloaded and a third stun attempt applied in a more caudal position on the skull. The gilt was immediately rendered insensible. A regulatory control action was not taken. I verbally notified establishment management that the incident would be documented in writing. On inspection of the head, three penetrating stun holes were observed. The establishment does have a robust humane handling program, which is being implemented as written. There have not been any noncompliance records for the same root cause issued within the past 90 days. The Denver District Office and the District Veterinary Medical Specialist were not notified at the time of the event.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45649	Homestead Springs	ZSR3211 083221N -1	08/21/2020	04C02	Livestock Humane Handling	313.16(a)(1)	<p>HATS CATEGORY VIII. Stunning EffectivenessAt approximately 8:35am on August 21st, 2020, (b)(6) (b)(6) was standing outside of the kill floor while plant (b)(6) (b)(6) was inside with a worker to shoot a heifer in the knock box for slaughter. After firing the gun, (b)(6) yelled "Clear", allowing the workers to enter the kill floor again. Upon walking in, (b)(6) (b)(6) saw that the cow was still standing on all four legs, with its head lifted up towards the ceiling. Realizing the cow was still conscious, (b)(6) (b)(6) immediately requested they shoot the cow again, and then left the room. (b)(6) used the second bullet he had on his person, and shortly after (b)(6) (b)(6) left the room, he fired a second shot. This time the cow dropped down to its knees, successfully unconscious. This was identified as violation of 9 CFR 313.16a(1) which requires an animal to be rendered unconscious with a single shot. (b)(6) (b)(6) informed the owner Damon that they were not allowed to continue killing until this issue was worked through. The slaughter process was placed under verbal regulatory control at this time. (b)(6) (b)(6) examined the head and saw there was one bullet hole left of center, and one bullet hole that appeared to be properly placed. To allow continued operation, (b)(6) (b)(6) asked (b)(6) to explain what he would do in a situation if the animal does not enter unconsciousness immediately following a gun shot, and to explain to her where exactly he is aiming to shoot the animal. Upon successfully answering both questions, the immediate corrective actions were considered acceptable and verbal regulatory control of the process was removed. The slaughter process continued, and the next cow was effectively stunned with no issues.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M48144	Abe's Kosher Meats LLC	CFR1817 070424N -1	07/24/2020	04C02	Livestock Humane Handling	313.15(a)(2), 313.15(b)(1) (iii), 313.2	<p>HATS Category VII Slips and Falls On July 24th, 2020 at approximately 1125 hours, I, (b)(6), observed a beef cow enter the slaughter floor. I was working the slaughter line at the final rail when I heard a lot of commotion coming from the skinning line. Several employees were yelling, and I heard a cow vocalizing. I observed a black beef cow come around the corner near the head rack. The cow was struggling to get good footing on the kill floor. The cow vocalized multiple times. I observed the cow fall to her belly and use a swim like motion to try to get back on her feet at least three times as she traveled from the head rack area to the viscera table, this was approximately 20 feet. When the cow got to the west side of the viscera table, the kill floor supervisor grabbed the cow by the ears while she was struggling to get her footing and several establishment employees tackled the cow onto the floor to restrain her. Once the cow was restrained, the kill floor supervisor had an employee bring the captive bolt guns. The cow was visibly distressed and vocalizing. The cow was effectively rendered unconscious after a single application of the captive bolt. The cow traveled approximately 50 feet across the slaughter floor in total from the restraining box to where she was stunned, while contacting several hanging carcasses and equipment. While the cow was restrained, I went to the USDA office to inform the (b)(6), (b)(6), (b)(6) what was taking place on the kill floor. At approximately 1130 hours, I placed US Rejected tag B45435142 on the restrainer and informed the kill floor supervisor that production is to be on hold while (b)(6) and I contact the frontline supervisor. The US Rejected tag was removed from the restrainer at 1200 hours. Denver District Office was contacted via supervisory channels. There have not been any non-compliances for the same root cause in the past 90 days.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45853+P45853	Macelleria DeMaria LLC	EGQ1512065611N-1	06/11/2020	04C02	Livestock Humane Handling	313.16(a)(1)	HATS Category: VIII Stunning Effectiveness On June 11, 2020, at approximately 0955 hours while performing humane handling verification activities IPP observed the following noncompliance: The establishment loaded a bovine steer into the stun box in the slaughter room, and were using a .22 caliber rifle to stun the animal. IPP observed that the steer was still sensible standing in the stun box swinging head around but not showing any other signs of discomfort. The employee took immediate corrective action and discharged the second shot into the head of the steer, which was effective in rendering the animal insensible as it fell to the floor in the stun box. US Reject Tag# B43043253 was applied to the stun box and IPP notified Pedro the plant manager of the humane handling noncompliance. When IPP examined the head of the steer she spotted the two bullet holes. The 1st hole was about 2 to 3 inches below the target area. The 2nd shot was directly in target area. This observation combined with what the IPP seen has confirmed that the first shot attempt wasn't effective in rendering the animal unconscious. The establishment failed to comply to the regulatory requirements of 9 CFR 313.16(a)(1), which could result in additional regulatory or administrative action	CLOSED
M51249	Tyler Custom Cuts	KFF0012093022N-2	09/22/2020	04C02	Livestock Humane Handling		On Tuesday, Sept 22, 2020, at approx. 0800, IPP was notified by plant manager, Tyler McElwee, that he had animals in an outside holding pen for ante-mortem inspection. Ovine and caprine were held in two fenced in areas and presented for USDA inspection. After the review of count and condition of the animals, IPP informed Tyler of Non-compliance of Humane Handling regulation that animals are to be provided water "at all times". Ref: Humane Handling Directive 6900.2, Category III - Water and Feed Availability (9 CFR 313.2): requires that water be available to livestock in all holding pens, and that animals held longer than 24 hours have access to feed.	CLOSED
M45945+P45945	Home Place Pastures	WLT1711090429N-1	09/29/2020	04C02	Livestock Humane Handling	313.30(a)(4), 313.30(b)(3)	On 9/29/20 at 10:00 a.m. IPP observed kill floor employees effectively electrically head stun a hog inside the knock box. After the stun employees attempted to let the hog out of the knock box to follow with the normal thoracic stun but the knock box door did not open. Because the knock box did not open the establishment employees administered a stick to the hog to bleed the hog. During this time the establishment employees found tools to open the knock box. Once out of the knock box the hog regained consciousness rose and stood on all four feet and the kill floor employees immediately /effectively stunned the hog with the electrical stunner. The establishment owner Marshall Bartlett and kill floor employees were notified of the non-compliance to 313.30(a)(4) Surgical anesthesia and 313.30(b)(3) sufficient electrical current and a U.S. Rejected Tag NO.B-45402493 was applied to the knock box to stop slaughter and the owner was notified.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45948	Ida-Beef LLC	AKL5211 065412N -1	06/11/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category IV – Antemortem Inspection HATS Category V – Suspect and Disabled On June 11, 2020, at approximately 07:30 am while performing antemortem, I, (b)(6) observed a non-ambulatory disabled cow trampled by another cow in the pen, as the ambulatory cow walked over the neck of the non-ambulatory cow. The non-ambulatory disabled cow was in sternal recumbency in front of the south gate of Pen 3. Cow with ear tag #6769 stepped on the head/neck of the non-ambulatory cow, as the non-ambulatory cow was blocking the exit of the pen. (b)(6), also observed the event and told the yard's employee that he knows better and to make sure that the non-ambulatory cow is protected first and foremost. The non-ambulatory disabled cow did not appear to be in distress or vocalize and there was no indication of a sustained injury to the cow from this incident. I verbally notified (b)(6) of the noncompliance with 9 CFR 313.2(d)(1) and that it will be documented in a NR. I observed the ambulatory cattle immediately segregated after the event and the non-ambulatory cow immediately rendered unconscious after the first stun. There have been no noncompliance records issued for the same root cause in the past 90 days.</p>	CLOSED
M45948	Ida-Beef LLC	AKL4016 064123N -1	06/19/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category III – Water and Feed On June 19, 2020, at approximately 3:20 PM, I, (b)(6) observed 46 head of cattle that did not receive feed within 24 hours. Cattle from Sunset, Pickett, and (b)(6) lots all arrived on 6/18/20 at 12:00 pm, 1:30 pm, and 12:00 pm respectively. The two lots from (b)(6) arrived at two separate times on 6/18/20, 20 head at 12:00 pm and 8 head at 1:30 pm, however, the lots were comingled at the time of arrival of the second lot, and distinction of the cattle that were representative of each lot was impossible. The three lots observed were not slaughtered within 24 hours of arriving at the establishment and there was no evidence of the establishment providing feed per 9 CFR 313.2(e). I verbally notified (b)(6) that a noncompliance record would be issued. There has not been an NR issued for the same root cause in the last 90 days.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45948	Ida-Beef LLC	AKL0216 091724N -1	09/24/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3), 313.15(b)(1) (iii)	<p>HATS Category VIII: Stunning Effectiveness On September 24, 2020, at approximately 1:58 PM, after I observed the first stun attempt with a hand-held captive bolt device (HHCBD), an angus beef cow was not rendered unconscious and was still standing and trying to turn around in the knock box. The establishment has a head catch but it was not used for this animal. The establishment had a back-up HHCBD immediately available, but there was a short delay between the first and second stun because the establishment employee was trying to get a good second stun on an agitated cow. The second stun immediately rendered her the animal unconscious. I immediately took a regulatory control action and stopped production. U.S. Rejected tag #B-45473489 was issued immediately after the second stun and placed on the stunning box. I verbally notified (b)(6) that this a noncompliance and a noncompliance record would be issued. Denver District Office was contacted through supervisory channels. There have been no non-compliances for the same root cause within the last 90 days.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M27268A+V2 7268A	Maui Cattle Company, LLC	QUA5316 093515N -1	09/15/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>HATS Category V – Suspect and Disabled; HATS Category VII - Slips and Falls On 9/15/2020 at approximately 0900 I (b)(7)(F) (b)(7)(F) was called to Maui Cattle Company for an animal that would not rise. The animal was presented to the CSI for ante mortem inspection at 0500 and the establishment made the decision to allow it to rest to see if it would rise on it's own. Upon my arrival, I observed that an older cow was non-ambulatory and recumbent with it's right hind leg tucked under it's abdomen. I also observed that three other cattle were being held in the same pen, which is non-compliant with 9 CFR 313.2(d)(1). All cattle were calm, and the non-ambulatory cow did not appear to be in distress or have injuries from the other cattle. At this point I asked plant management to separate the ambulatory cattle from the disabled cow. While being separated, the cattle began to move at a faster pace, and I observed one animal slip and fall on it's right rump three times within a 10 second period, which is non-compliant with 9 CFR 313.1(b). A discussion occurred on the condition of the flooring, which had a marked amount of manure built up, and that it was not adequately being maintained to provide good footing for the cattle. At this point I informed plant management that an NR would be issued for failing to separate the disabled cow from the ambulatory cattle, and for the observed slips and falls. I was informed that preventative measures would include cleaning manure more frequently and adding additional gravel to the pens to provide better footing. Additionally, the older animals will be held at the back of the pens which is exclusively gravel, and I was informed that they will look into scoring the concrete with deeper grooves. Once the disabled cow was fully separated, the establishment employees added gravel to the floor and calmly encouraged it to rise, which it attempted unsuccessfully. At this point I condemned the non-ambulatory cow and it was humanely euthanized in the holding pen. This establishment is currently operating under a robust systematic approach to humane handling, and this is the first humane handling non-compliance since implementing this program. Additionally, these are the first documented non-compliances regarding suspect animals and slips and falls for this establishment.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46010	North Cascades Meat Producers Cooperative	IGN3616 080325N -1	08/25/2020	04C02	Livestock Humane Handling	313.16(a)(1)	<p>HATS Category VIII Stunning EffectivenessAt approximately 10:45am on 8/25/2020, while observing stunning of a bull with a rifle, (b)(6) observed the following noncompliance with 9 CFR 313.15(a). An establishment employee was attempting to stun an animal which was restrained in a squeeze chute. (b)(6) observed the first stun attempt contact the head of the animal. The animal remained standing and did not visibly react to the stun attempt. The stun operator immediately aimed the rifle again and delivered a second stun attempt. The second stun attempt rendered the animal immediately insensible. (b)(6) verified the presence of two penetrating stun holes in the bull's (b)(6). (b)(6) promptly informed (b)(6) and (b)(6) of the noncompliance and affixed US Rejected tag #B42102092 to the stun box. (b)(6) then contacted the Denver District Office via his supervisory chain prior to removing the tag. There have been no noncompliance records issued within the past 90 days for the same root cause.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46017	ZMDR DBA Republic Foods	SDY1010 061311N -1	06/11/2020	04C02	Livestock Humane Handling	313.1, 313.15(a)(1), 313.2	<p>Today at approximately 0930 hours while performing a Livestock Humane Handling Verification Task, I observed the following noncompliance. I saw that an animal had turned around at the start of the drive alley as it enters the building and an employee was up on the fence trying to turn the cow around. Upon further observation, although the drive alley was filled with liquid manure/water mixture above the level of the grates, I observed there were at least 2 grate sections that normally cover an approximate 9 inch deep gutter were flipped up and could allow an animal to slip down into the pit/gutter below. There were 2 other grates that were bent with protruding metal sticking up into the drive alleyway. I immediately notified plant management that I was rejecting the drive alleyway until repairs were made and applied U.S. Rejected Tag#B28649949 to the drive alleyway where it enters the building. When I returned to the area, the 2 missing grates had been replaced but there was an approximate 5 inch gap which could still allow an animal's foot to slip down into the gutter and become injured. The animals in the drive alleyway past the problem area were allowed to be knocked and continue onto the slaughter floor. At approximately 1050 hours, I was notified that the areas had been repaired and I went to the drive alleyway and observed the gutter/pit had the liquid and manure pumped down and the grates covering this pit had been replaced with no gaps large enough for an animals hoof to slip through and become entrapped. I removed the U.S. Rejected Tag at this time. This noncompliance represents a failure to meet the regulatory requirements of 9 CFR 313.1 and 9 CFR 313.2. HATS Category VIII - Stunning Effectiveness</p> <p>Today at approximately 1215 hours, I was notified by Pen Supervisor, Brian Thorton, that a cow (which had previously passed antemortem inspection) had gone down in the drive alley prior to the knock box and he was unable to get the animal to stand back up. This animal was lame in the right front leg and the employee had taken the precaution to segregate and isolate the animal and drove it up the alleyway by itself. I went with him and observed the cow laying in the alley by itself and the employee attempted to get the cow back up but the animal would not stand. At this time, I notified him that I was going to condemn the animal on antemortem so the employee went into the alleyway to knock the animal with a hand-held captive bolt device. The animal was alert and shaking it's head but the employee was able to apply an on-target stun shot to the forehead of the animal, however the animal did not become unconscious with the first shot. The animal stood up and started moving forward in the alleyway toward the employee. There was blood coming from the nostrils of the animal. The cow continued to walk up the alley into the knock chute and it was rendered unconscious with a second shot. This noncompliance represents a failure to meet the regulatory requirements of 9 CFR 313.15(a)(1).</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							A review of recent NR's did not show a similar cause NR that will be linked to this NR. Plant Manager Jorge Correa and (b)(6) were notified of these noncompliances.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46017	ZMDR DBA Republic Foods	SDY4406 063217N -1	06/16/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII-Stunning EffectivenessAt approximately 1320 hours on June 16, 2020, I was notified by Mr. (b)(6) that an animal had gone down in the drive alleyway to the knocking box. I immediately went to the area with him and observed several establishment employees by the drive alleyway and I observed a cow standing in the alleyway and the employees stated the animal had stood up. The cow was alone in the drive alleyway and although it was weak in the rear end, it's eyes were bright and alert the decision was made to allow her to continue to the knock box. At this time, Pen Supervisor, Brian Thorton, climbed into the alleyway behind the cow and the animal walked forward around the corner toward the knock box but again went down in the third compartment of the knock box. The animal was unable to rise again on her back legs so the decision was made to apply a stun shot to the animal and antemortem condemn. The animal was standing up in the front end with her back legs behind her. The slide gates were open to the front of her and she was located about midway between the second and third compartment of the knock box. The primary stun operator used a hand held captive bolt device by leaning down over the side of the siderails and applied it to the poll of the cow's head but the animal moved it's head at the last second making the shot off target and the first attempt failed to render the animal unconscious with a single shot. A second shot was made with the hand held captive bolt device to the forehead and after this shot the animal was rendered immediately unconscious. FSQA Manager, Frank McLaughlin, was in the area and was notified that a NR would be issued. This noncompliance represents a failure to meet the regulatory requirements of 9 CFR 313.15(a)(1). This NR is being linked to NR#SDY1010061311N-1 documented on June 12, 2020 for a similar cause and will be discussed in the next weekly meeting.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M630	CS Beef Packers, LLC	KJN1718 062903N -1	06/03/2020	04C02	Livestock Humane Handling	313.1	<p>HATS Category IV – Ante-mortem Inspection On June 3, 2020 at approximately 8:15 am while performing a routine HATS task during antemortem inspection, I, (b)(6) (b)(7)(F) observed a black cow with ear tag H503 with her head stuck in the gate dividing South Inside Alley 1 and 2 between two horizontal metal bars while attempting to drink water. She was repeatedly pulling backward in an attempt to free her head and after approximately 10 minutes began to audibly groan. No other obvious signs of distress were observed. After approximately 15 minutes of plant employees unsuccessfully attempting to appropriately manipulate the cow's head in order to free her, the cow was stunned and condemned with tag number Z9287914. This is a noncompliance with 9 CFR 313.1(a) which states, "unnecessary openings where the head, feet, or legs of an animal may be injured shall be repaired." I notified (b)(6) (b)(7)(F) of the noncompliance. He informed me that maintenance would be installing additional metal bars onto the gates that divide watering troughs in the South Inside and Outside Alleys, as well as Pens 11, 12, 19, and 20 to prevent recurrence. In addition, cows will not be held in those areas with the gates opened until the metal bars are installed. A review of non-compliances was performed for the last 90 days. It was determined that a non-compliance has not been issued for the same root cause over this time frame.</p>	CLOSED
M46023+P46 023+V46023	Wyoming Legacy Meats, LLC	SDU4310 091001N -1	09/01/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On 09/01/2020 at approximately 0935 hours I observed the following Humane Handling HATS Category VIII Stunning Effectiveness noncompliance in the Stun Box: I observed an employee load a hog into the Stun Box to be stunned. The employee applied the stun attempt with the hand-held captive bolt device, but the stun was ineffective and did not render the animal unconscious. The hog vocalized one squeal and remained on his feet, alert and looking around. The establishment followed their robust Humane Handling Program and had a backup, loaded hand-held captive bolt device ready to be used. An effective second stun was immediately applied utilizing the backup hand-held captive bolt device and rendered the animal unconscious. There have been no noncompliance records issued for the same root cause within the past 90 days. I applied U.S. Rejected tag #B 25 798815 to the Stun Box. This is a noncompliance with regulation 9 CFR 313.15(a)(1) (b)(6) was informed verbally of this noncompliance, and again in writing with the issuance of this Noncompliance Record.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46023+P46023+V46023	Wyoming Legacy Meats, LLC	SDU1610103008N-1	09/29/2020	04C02	Livestock Humane Handling	313.15(a)(1)	On 09/29/2020 at approximately 0955 hours I observed the following Humane Handling HATS Category VIII Stunning Effectiveness noncompliance in the Stun Box: I observed an employee load a hog that was larger than normal into the Stun Box to be stunned. The employee applied the stun attempt with the hand-held captive bolt device, but the stun was ineffective and did not render the animal unconscious. The hog remained standing and was still alert. The establishment followed their robust Humane Handling Program and had a backup, loaded hand-held captive bolt device ready to be used. A second stun attempt was immediately made with the backup hand-held captive bolt device, but the stun was ineffective and did not render the animal unconscious. The hog remained standing and was still alert. The establishment had a loaded shotgun that was ready to use. An effective third stun was immediately applied utilizing the backup shotgun and rendered the animal unconscious. I applied U.S. Rejected tag #B19467054 to the Stun Box. The Denver District Office was contacted via supervisory channels. This Noncompliance Record is being associated with Noncompliance Record SDU4310091001 dated 09/01/2020 due to the same root cause of failure to cause immediate unconsciousness following knocking. Associated Noncompliance Records may result in further enforcement action. (b)(6) was informed verbally of this noncompliance, and again with the issuance of this Noncompliance Record.	CLOSED
M46023+P46023+V46023	Wyoming Legacy Meats, LLC	SDU1610103008N-2	09/29/2020	04C02	Livestock Humane Handling	313.15(a)(1)	On 09/29/2020 at approximately 1245 hours I observed the following Humane Handling HATS Category VIII Stunning Effectiveness noncompliance in the Stun Box: I observed an employee load a hog into the Stun Box to be stunned. The employee applied the stun attempt with the .45 rifle, but the stun was ineffective and did not render the animal unconscious. The hog vocalized with continuous screaming and was wobbling on its side, attempting to right itself. The establishment followed their Humane Handling Program and had a backup, 20-gauge shotgun ready to be used. An effective second stun was immediately applied utilizing the backup 20-gauge shotgun and rendered the animal unconscious. I applied U.S. Rejected tag #B19467051 to the Stun Box. This Noncompliance Record is being associated with Noncompliance Record SDU4310091001 dated 09/01/2020 due to the same root cause of failure to cause immediate unconsciousness following knocking. Associated Noncompliance Records may result in further enforcement action. Dustin Brown, Assistant Supervisor, was informed verbally of this noncompliance, and (b)(6) was informed in writing with the issuance of this Noncompliance Record. The Denver District Office was contacted through supervisory channels.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46071+V46 071	SEABOARD TRIUMPH FOODS	OPT2313 073011N -1	07/11/2020	04C02	Livestock Humane Handling	313.2	<p>On Saturday 07/11/2020 approx. 1145 hours, I was performing HATS Category II - Truck Unloading and VI - Electric Prod/Alternative Object Use at the truck unloading area at gate No. 1 when I observed the truck driver driving hogs to unload from trailer threw a pink plastic sort board towards hogs to sort them. These hogs were gathered at last end of the trailer on middle floor. The sort board hit some of the hogs, on this occurrence the hogs start moving faster than normal walking speed with excitement. The hogs were moving away from thrown sort board with increased vocalization and piling. I immediately stopped him from working and notified barn supervisor Becca Harris. She went into the trailer and instruct him about proper handling. No hogs were harmed during this observation. Barn Supervisor Becca further talked with (b)(6) about the observation and he said he will perform corrective action and preventive measures on it. I watched further truck unloading to ensure their preventative measures were effective and found corrective actions and preventative measures acceptable and allowed truck unloading to continue. I notified (b)(6) about an NR will be documented for the failure to comply with 9 CFR 313.2(a).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46071+V46 071	SEABOARD TRIUMPH FOODS	OPT0601 090730N -1	09/25/2020	04C02	Livestock Humane Handling	313.2	<p>On September 25, 2020 at approximately 00:03 hours while on my way to perform HATS Category IV Antemortem Inspection, I observed a noncompliance in HATS Category V, Electric Prod/Alternative Object Use while driving hogs. An establishment employee was attempting to move hogs from the drive alley towards the circle pen. I observed him hitting the hogs with increasing intensity with a plastic rattle paddle. The entire group was tentative and reluctant to move, there was also increased vocalization with entire group and one hog slipped while being moved. I immediately tried to stop the employee from continuing his action by loudly verbally requesting several times for him to stop with no success. I observed that the employee struck the hogs about five to six additional times using increasing force. The area of contact was the hogs' back half. I did not observe the employee striking the face of the animal or raising the plastic rattle paddle above his shoulder or use more than one hand, however, the hogs were balking and trying to reverse direction to avoid being hit and loudly vocalizing, and one hog slipped. The utility employee came to help the employee to move the hogs and stopped him from continuing to hit the hogs. At this point, the employee threw the plastic paddle, and the canvas sort board down the alley away from the hogs. Injuries or harm were not observed at the time, and the group of hogs were moved into the circle pen toward the Butinas with no other issues. (b)(6) was notified of the noncompliance and of the pending documentation of my observation. At this time, the Butinas line was stopped for company break. I notified (b)(6) of my observation. He stopped production as I informed him of my observation. His decision based on my description was that although serious, the non-compliance did not rise to the level of egregious. A meeting was held with establishment Operation Personnel and both Barn Superintendents, it was explained to them that the incident is noncompliant with regulation 9 CFR 313.2(a) and 9 CFR 313.2(b). The Establishment continued operation after verbal corrective action and preventative measures were proffered.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M51302+P51302	Belmont Meats LLC	YAY4206075202N-1	07/02/2020	04C02	Livestock Humane Handling	313.2	HATS Category III: Water and Feed Availability On 7/2/2020 at approximately 0708 hours while performing humane handling verification activities at establishment M51302, I observed the following noncompliance. I observed four live pigs in an uncovered holding pen with no access to water. The two black plastic troughs in the pen were completely empty. I immediately informed Food Safety Manager Daniel Zook of the noncompliance and explained that animals are required to have access to water in all holding pens. I also requested that water be provided immediately and verified that he and another establishment employee poured water in both troughs. 9 CFR 313.2(e) states that, "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."	CLOSED
M51302+P51302	Belmont Meats LLC	YAY1806092911N-1	09/11/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII - Stunning Effectiveness On 9/11/2020 at approximately 0620 hours while performing humane handling verification activities at Establishment M51302, I observed the following noncompliance. I observed the establishment's stun operator attempt to stun a live Guernsey cattle in the stun box. However, immediately after the stun operator shot the captive bolt, the cattle remained standing. I observed a circular mark where the stunning attempt hit the head and a small trickle of blood rolling down toward the nose. The cattle was also eye tracking and reacting to its surroundings. The stun operator took immediate corrective actions by re-loading the captive bolt and delivering a second stun, which rendered the cattle unconscious. No regulatory control action (RCA) was taken due to the establishment's immediate and effective corrective actions. I notified the stun operator and Plant Owner Amos King of the noncompliance with 9 CFR 313.15(a)(1). The stun operator later informed me that the bullet he used on the first stun attempt was wet from the previous livestock slaughter, resulting in the ineffective stun. As a preventative measure, he threw away all the bullets from the previous slaughter in my presence to assure that they would not be used again.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-107

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M51306+V51306	Powell Meat Company LLC	MCU3113060002N-1	06/02/2020	04C02	Livestock Humane Handling	313.16(a)(1)	HATS Category VIII-Stunning EffectivenessOn 06/02/20, at approximately 1220 hours, I, (b)(6) observed a stun failure on a hog in the establishment's slaughter area. An establishment employee shot the animal in the head with a .22 caliber rifle, after which the hog dropped to the floor, then got back up on its feet with its eyes focusing on its surroundings and its head moving back and forth. The employee quickly reloaded the rifle and applied a second stun which produced immediate unconsciousness. This is a failure to meet the regulatory requirements of 9 CFR 313.16(a)(1) and I informed Plant Manager Joe Applegate that a noncompliance record would be issued. This NR is being associated with NR MCU1216053204N written on 05-04-2020, the establishment has not answered the previous NR at this time. Approval plan addressing NR in place and being performed by plant personnel.	CLOSED
M51306+V51306	Powell Meat Company LLC	MCU0912064212N-1	06/12/2020	04C02	Livestock Humane Handling	313.16(a)(1)	HATS Category VIII-Stunning EffectivenessOn 06/12/20, at approximately 1115 hours, I, (b)(6) observed a stun failure on a steer in the establishment's slaughter area. An establishment employee shot the animal in the head with a .22 caliber rifle, after which the steer did not dropped to the floor but rather stood in place still looking at the employee and was moving its head up and down. The employee could not get a good aim on the animal as it was moving its head around. A second employee quickly took the rifle and applied a second shot which produced immediate unconsciousness. This is a failure to meet the regulatory requirements of 9 CFR 313.16(a)(1) and I informed Production supervisor (b)(6) that a noncompliance record would be issued. This NR is being associated with NR MCU3113060002N written on 06-02-2020, the establishment has not answered the previous NR's at this time. Approval plan addressing NR in place and being performed by plant personnel.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M51306+V51306	Powell Meat Company LLC	MCU5509065016N-1	06/16/2020	04C02	Livestock Humane Handling	313.16(a)(1)	<p>HATS Category VIII-Stunning Effectiveness On 06/16/20, at approximately 0940 hours, I, (b)(6) observed a stun failure on a hog in the establishment's slaughter area. An establishment employee shot the animal in the head with a .22 caliber rifle, after which the hog did not drop to the floor but rather stood in place, the stun was not effective. The employee quickly applied a second stun which produced immediate unconsciousness, then the employee applied an assurance stun. This is a failure to meet the regulatory requirements of 9 CFR 313.16(a)(1) and I informed Plant Manager Joseph Applegate that a noncompliance record would be issued. Later in the day, at approximately 1040 hours, I, (b)(6) observed a stun failure on a hog in the establishment's slaughter area. An establishment employee shot the animal in the head with a .22 caliber rifle, after which the hog did not drop to the floor, the shot was not effective. The employee quickly applied a second stun which produced immediate unconsciousness. This is a failure to meet the regulatory requirements of 9 CFR 313.16(a)(1) and I informed Plant Manager Joseph Applegate that a noncompliance record would be issued. At approximately 1600 hours, I, (b)(6) observed a stun failure on a hog in the establishment's slaughter area. An establishment employee shot the animal in the head with a .22 caliber rifle, after which the hog did drop to the floor. However, when I observed the animal for signs of consciousness, I observed the animal was blinking its eye. I waved my hand in front of its eye and touched it, the animal continued to blink and then started tracking my movement. The employee quickly applied a second stun which produced immediate unconsciousness. This is a failure to meet the regulatory requirements of 9 CFR 313.16(a)(1) and I informed Plant Manager Joseph Applegate that a noncompliance record would be issued. This NR is being associated with NR MCU0912064212N written on 06-12-2020 for similar cause. The establishment has not answered the previous NR's at this time. The linkage of these NR's will be discussed at the next weekly meeting. Approval plan addressing NR in place and being performed by plant personnel.</p>	CLOSED
M46139+V46139	Cypress Valley Meat Company 1, LLC	UIV4714073020N-1	07/20/2020	04C02	Livestock Humane Handling	313.16(a)(1)	<p>Monday, July 20, 2020, at approximately 1015 hours, while performing Humane Handling task in HATS category #8 Stunning Effectiveness, (b)(6) and I observed the following noncompliance. The establishment employee administered a 410 gun shot blow to the forehead of a black beef. We heard the black beef vocalize very loudly and we stepped around the wall and observed the beef still standing. The employee immediately administered another 410 gun shot to the forehead which rendered the animal unconscious. I notified Establishment Administrator Kim Schroeder of the incident and the forth coming NR.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M48277	WJ Wainright and Son, Inc	YAQ5011 080604N -1	08/04/2020	04C02	Livestock Humane Handling	313.2	While performing a humane handling task on Tuesday August 4th, 2020 at approximately 0700 hours at Wainright and Son Establishment M48277, the PHV observed a humane handling non-compliance during routine antemortem check of both cattle and swine. Humane handling violations in the antemortem pens included limited to no access to water (siphon pig nipples) in multiple pens. In 2 of the 5 swine pens, the watering nipples were not working and pigs did not have access to water. In the other 3 swine pens, the watering nipples had been displaced behind a board, a gate, and a panel and pigs had little to no access to water. All pigs had been held overnight in these pens (arrival on 08/03/2020 and slaughter date on 08/04/2020). In addition, an approximate 6' portion of electrical cord draped down into 1 cattle pen that poses a safety hazard to the cattle. The plant owner was notified of all issues with the antemortem pens. No U.S. reject tag was applied and slaughter proceeded because the plant owner took immediate corrective actions and restored water availability to all pens and attended to the electrical cord. This non-compliance violates code of federal regulations 313.2 (e).	CLOSED
M48277	WJ Wainright and Son, Inc	YAQ5508 090015N -1	09/15/2020	04C02	Livestock Humane Handling	313.2	While performing a humane handling task on Tuesday September 15th, 2020 at approximately 0700 hours at Wainright and Son Establishment M48277, the PHV observed a humane handling non-compliance during routine antemortem check of both cattle and swine. Humane handling violations in the antemortem pens included limited to no access to water (siphon pig nipples) in one swine pen. The siphon nipple had been displaced behind a board and the pigs did not have access to water. One bull in one pen also did not have access to water. The pen had a siphon nipple and the nipple was broken off resulting in a spraying of water. No water receptacle was available for the bull to drink from. All pigs and the bull had been held overnight in these pens (arrival on 09/14/2020 and slaughter date on 09/15/2020). The plant owner was notified of all issues with the antemortem pens. No U.S. reject tag was applied and slaughter proceeded because the plant owner took immediate corrective actions and restored water availability to all pens. This non-compliance violates code of federal regulations 313.2 (e).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46184	Steve & Laura, LLC	IIS15140 62625N-1	06/25/2020	04C02	Livestock Humane Handling	313.16(a)(1)	On June 25th, 2020 at approximately 0708, I, (b)(6) Shai (b)(6) was observing knocking at M46184 (HATS Category VIII). While an establishment employee was attempting to render a heifer unconscious in the knock box, the animal was hit with a 22-magnum rifle round. After hearing the gunshot, I observed that the heifer was still standing and conscious. The employee then shot the rifle again immediately. The animal fell with no vocalization or eye tracking present. Once the knocking area was safe, I saw the head of the beef animal with 2 bullet holes in the skull. The first shot was far right of the correct knocking position with an angle outward from the brain. The second shot was placed in the correct area for a beef animal. This NR is linked to record IIS3213050418N issued May 18th, 2020 for failure to render a steer insensible on the first stunning attempt with a firearm. (b)(6) were made aware of the noncompliance. This NR is issued for the noncompliance of 9 CFR 313.16(a)(1).	CLOSED
M46351	Meatworks	KJR2614 064215N-1	06/15/2020	04C02	Livestock Humane Handling	313.1, 313.2	HATS Category VII On 06/15/20, at approximately 11:30 hours while performing the observation for slips and falls humane handling verification activity at Establishment M46351, the following Noncompliance was observed: The Establishment had 1 steer loaded into the "knock box" facing the Stunner. The head restraint was lowered, and the steer pulled its head away, which caused the restraint to miss the Steer's head. The Steer jumped and moved inside the 6ft by 26 inch "knock box", which caused the head to become stuck in the top of the side opposite the Stunner. The head was stuck and the Stunner administered a successful captive bolt stun followed by an additional "security knock". IPP observed that the Steer's head was stuck, and the weight of the Steer's body was pulling on the head. The "knock box" was fixed with US Rejected Tag NO B37552457. The Plant Manager was notified of the Noncompliance and the failure to adhere to the regulatory requirements 9 CFR 313.1(b), 9 CFR 313.1(d), and 9 CFR 313.2(a).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46351	Meatworks	KJR1010 073302N -1	07/02/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII - Stunning Effectiveness On 07/02/2020, at approximately 1030 hours while performing humane handling verification activities at Establishment M46351, the following Noncompliance was observed: The Establishment moved a Steer into the stun box for stunning with a handheld captive bolt. The Steer was standing freely in the stun box. The Stunner made the first stunning attempt with the captive bolt and deliver a successful discharge of the captive bolt as the steer moved his head. The steer was not rendered unconscious as the steer remained standing with its eyes were blinking naturally. The Steer vocalized and moved its head from side to side. The second Stunner took immediate corrective action by delivering a second stun with a previously prepared handheld captive bolt, which rendered the Steer insensible. The cute was rejected for use with US Reject Tag No. B37552458. The Administrative Manager was notified of the Noncompliance and the Establishment's failure to adhere to the regulatory requirements of 9 CFR 313.15(a)(1).	CLOSED
M46351	Meatworks	KJR0413 080618N -1	08/18/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII - Stunning Effectiveness On 08/18/2020, at approximately 0745 hours while performing humane handling verification activities at Establishment M46351, the following Noncompliance was observed: The Establishment moved a Sheep into the stun box for stunning with a handheld captive bolt. The Sheep was standing freely in the stun box. The Stunner made the first stunning attempt with the captive bolt, which did not render the animal insensible. The stunning attempt hit the head as evidenced by blood on the head and IPP hearing the captive bolt fire, but the Sheep remained standing and its eyes were blinking naturally. The Stunner delivered a second captive bolt to the Sheep, and the Sheep was rendered insensible. The Stunner could not deliver a third captive bolt due to the position of the Sheep's head, so the Stunner released the sheep from the stun box and the Sheep fell to the floor. The Stunner then delivered a third captive bolt to the Sheep. The Administrative Manager was notified of the Noncompliance and the Establishment's failure to adhere to the regulatory requirements of 9 CFR 313.15(a)(1).US Reject Tag NO. B36787956 was fixed to the stun box.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46491+P46491	WholeStone Farms Cooperative, Inc.	CHU0710093925N-1	09/25/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category V: Handling of Suspect and Disabled On 9/25/2020, at approximately 0810 hours, while performing a routine Livestock Humane Handling verification task, I, (b)(6), observed a humane handling noncompliance. I noticed a non-ambulatory disabled market hog in pen 352. The hog was laying in right lateral recumbency up against the pen wall. It was shaking uncontrollably, very stressed, and vocalizing. Its skin had a purple color. Establishment personnel proceeded to drive hogs from pen 352 into the circle pen. Two market hogs made contact with the non-ambulatory disabled hog. The hog flinched but did not vocalize or express pain. I stepped in and stopped the establishment from moving more hogs in this pen. I notified the humane handling personnel at the front end. He brought a trough over to this hog to humanely move it. This market hog died soon after in pen 352. (b)(6) (b)(6) was notified of the noncompliance and she contacted (b)(6) at 0830 hours, to verbally notify the establishment of the noncompliance. Denver District Office was contacted by supervisory channels. There have been no other non-compliances for the same root cause within the last 90 days.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46498+P46498	Westminster Meat Packing Inc.	YKB1912072723N-1	07/22/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category III, Water & Feed Availability July 22, 2020, 7:50am On Wednesday, July 22nd, 2020 at 7:50 am, at Westminster Meats, (b)(6) was performing ante mortem for cattle in the newly constructed pen outside. Both watering troughs were empty. There were approximately 40 to 50 cattle unloaded into the enclosure at roughly 2:00pm on Tuesday, July 21st, 2020. When I left for the day on the 21st, at approximately 3:30pm, the temperature was in the low to mid 90's. There is no cover to provide shade over the pen and livestock are exposed to elements. There are two small watering troughs inside the enclosure. The troughs are filled by employees carrying water in a barrel from inside the establishment. After observing the lack of water to the outside enclosure, I decided to check the water for the livestock inside the barn as well. There are 6 pens inside the establishment. Pens #1 -#4 had approximately a combination of 50 to 75 sheep, lambs and goats housed inside. Pen #5 was empty. Pen #6 had approximately 100 to 150 sheep, lambs and goats housed mixed together inside. Livestock from 2 separate pens have access to a shared watering station. I entered the second pen inside the barn to view the water level in the automatic station that supplies water to pens #1 and #2. Both sides of the watering station were empty. I entered pen # 4. The watering stations for pen #3 or #4 were empty. I entered pen #5. The watering station for #6 was empty. I informed (b)(6) that neither the livestock inside the barn nor in the outside enclosure had any water. (b)(6) instructed an employee to go downstairs and make sure the water was turned on to the barn. He also instructed several employees to get water for the livestock that were outside. I observed 2 employees make 3 trips to fill up the 1st trough with water, using a 20-gallon plastic barrel. 60 gallons filled up the 1st trough. I observed two other employees put water in the second trough. It is a circular container and has 3 divided sections. They used a 55-gallon barrel that was a little more than halfway full. Only 2 of the sections got filled. The 3rd section was left empty. I proceeded to the slaughter floor to perform other job duties. At 9:10 I went into pen #1 to perform ante mortem on lambs. I walked over to the watering station and observed that neither pen #1 nor pen #2 had water from the shared automatic watering station. I informed Mr. (b)(6) again of the lack of water. He asked if it could wait 15 minutes until his employees finished their break. At 10:30 when I went to check for water, there was none available for the livestock inside or outside. The 60-gallon trough had a hole in it that (b)(6) had an employee cover with duct tape. There was an abundance of mud all around the trough. I went into the office and spoke with Mr. (b)(6) and explained that the livestock had been deprived of water since at least 7:50 am. I asked him for a solution to ensure the animals had a continuous supply of water and showed him the hole in the outside water trough.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							His solution was to move the 100 to 150 lambs, sheep and goats that were in pen #6 and split them up between the other 5 pens. The 25 cows were moved into the barn and into pen #6. This is a noncompliance of CFR 313.2(e) that requires an establishment to supply continuous water to livestock on the premises. This document serves as a formal notice of a noncompliance.	
M46498+P46498	Westminster Meat Packing Inc.	YKB3312070223N-1	07/23/2020	04C02	Livestock Humane Handling	313.2	HATS Category III, Water & Feed Availability July 23, 2020, 10:20 am On July 23rd, 2020 at 10:20 am, inspector Bowen entered the 2nd pen in the barn at Westminster meats to check the automatic water supply station. There was no water present. I checked each of the other 5 holding pens and none of the stations contained water. There were 25 head of cattle in pen #6 and several hundred mixed sheep, lambs and goats in pens 1-5. I immediately informed (b)(6) Fedhal that there was no water in any of the pens. (b)(6) directed an employee to check the valve that supplies water to the barn. I accompanied the employee to a valve and watched him reposition the lever. As I passed by the potable water storage tanks, I could see that all of them were full. I proceeded out to the barn and went into the 1st pen. I observed water filling into the reservoir. This is a noncompliance of CFR 313.2(e) which requires an establishment to have water available to livestock at all times. This serves as a formal notification of a noncompliance	CLOSED
M46498+P46498	Westminster Meat Packing Inc.	YKB1607080525N-1	08/24/2020	04C02	Livestock Humane Handling	313.2	HATS Category III Water & Feed Availability August 24, 2020 On 8-24-2020 (b)(6) and (b)(6) entered the livestock pens at Westminster Meats to discuss ante mortem and talk about humane handling and HATS categories. There were approximately 20 adult cows in pen #6 and a mixture of about 70 to 100 sheep lambs and goats in pen #5. Both the automatic water reservoirs were empty. We entered pen #4 to see if the reservoirs were empty that pen as well as #3 since they are connected as well. Both were empty. We approached the supervisor and explained that the livestock did not have water. (b)(6) Fedhal stated that the reservoir tanks were low, and he had shut the water off so they could refill. (b)(6) was informed that, at no time, rationing of water is acceptable. In pursuant to CFR 313.2(e) water is always to be available to livestock. This serves as a formal notice of a noncompliance.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46498+P46498	Westminster Meat Packing Inc.	YKB0412083627N-1	08/27/2020	04C02	Livestock Humane Handling	313.2	HATS Category III Water & Feed AvailabilityAugust 27, 2020, 12:45pmOn 8-27-20, (b)(6) observed the following noncompliance. At 12:45 A livestock truck was being unloaded at Westminster Meats. After all of the animals were in their holding pens, I checked the water level in pen #6. This is where the cattle are held. There was no water in pen #6 or in pen #5. Both pens are connected by an automatic watering system. pen #5 had approximately 15 to 20 goats. I went to the front office and asked (b)(6) why there was no water in the pens. He stated that he had shut it off. I explained that can not happen. There is to be no rationing of water. This is a noncompliance of CFR 313.12(e) which requires water to be available to livestock at all times. This serves as a formal notice of noncompliance.	CLOSED
M46498+P46498	Westminster Meat Packing Inc.	YKB2706095504N-1	09/03/2020	04C02	Livestock Humane Handling	313.2	HATS Category III Water and Feed AvailabilitySeptember 3, 2020, 7:30amThe following conditions were observed by (b)(6) at approximately 7:30 am on 9-3-2020. An employee accompanied me to the holding pens to conduct antemortem. He opened the door to the outside for another employee to pass. I looked outside and there was a lamb laying outside about 50 feet away from the barn. It was not in any type of enclosure did not have shelter from the elements. No one knows how long it had been there since the day before was a no kill day and there was no livestock delivery. The lamb did not have access to food or water. It was in a weakened state and could not rise. The establishment euthanized the animal. This is a direct violation of CFR 310.12(a) which requires water to be in constant supply to livestock. This serves as a formal notice of a noncompliance	CLOSED
M46526+P46526	Cornell University Department of Animal Science	KFZ2210061804N-1	06/04/2020	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category #8 - Stunning EffectivenessOn Thursday, June 4th, at approximately 1115hrs., the following was observed: Jessica Waltemyer (plant manager/HACCP coordinator) was in the stunning area using a captive bolt device to stun sheep, and the first attempt failed. It was not clear what happened with the instrument, but there was a small amount of blood on the sheep's head, near its ear. Jessica immediately took the captive bolt and tested it to make sure the second attempt on the animal would be effective in rendering it unconscious. A second attempt was then made and the instrument worked, causing immediate unconsciousness in the animal. The above non-compliance is in violation of the following regulation:9 CFR 313.15(a)(1)Application of stunners, required effect: handling. (1) The captive bolt stunners shall be applied to the livestock in accordance with this section so as to produce immediate unconsciousness in the animals before they are shackled, hoisted, thrown, cast, or cut. The animals shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46547	Gourmet Natural Meats LLC	UAV2418 072220N -1	07/20/2020	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII – “Stunning effectiveness” July 20th .2020 At 1:58 pm, While observing conditions in the knock box and watching the stunning of Bob Veal Calves at Gourmet Natural Meats I, (b)(6) observed an ineffective stun on a Bob Veal Calf. The stun operator applied the first stun with a hand-held captive bolt (HHCB). After the first stun attempt, the calf was sitting upright and still consciously blinking its eyes and moving its head looking around the room. I immediately pointed out that the stun attempt was ineffective and that the calf was still conscious. The employee performing stunning seemed unaware or unsure of the calf's conscious state or what to do. He then attempted to clear the used round/reload the HHCB device used in the first stun attempt. After I pointed out that it was still conscious, the (b)(6) (b)(6) grabbed the back-up HHCB device and applied a second stun that was successful in rendering the animal unconscious. I immediately informed establishment management of the Noncompliance and that I will be tagging up the stun box and that no further slaughter is permitted while tags are in place. I applied U.S. Rejected tag No. B37310253 to tag up the knock box, and U.S. Retain tag No. B37310254 to the calf. There have been no other non-compliances for the same root cause within the past 90 days</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M548A	Yosemite Foods Inc.	AEM491 5073016 N-1	07/16/2020	04C02	Livestock Humane Handling	313.2	(b) (6) observed the following events depicted on the covert video footage released by Direct Action Everywhere on July 15, 2020, on multiple social media outlets. Video time mark 2:23- Establishment employee is kicking a hog that is already running. 2:36- Employee is using a rattle paddle overhand to forcefully strike several hogs on top of the haunches. The hogs continue to run away from the paddle. The employee strikes at least three different hogs. The employee uses excessive force to cause hogs already running to move through the drive alley. 2:49- Employee swings rattle paddle using excessive force while walking past hogs, to move them out of his path. 3:24- Employee is using excessive force while poking the rattle paddle inside the trailer and striking hogs to move hogs out of trailer. Based on the above observations, the Alameda District Office determined that these events are noncompliant with 9 CFR 313.2(a) which states "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. Livestock shall not be forced to move faster than a normal walking speed", and 9 CFR 313.2(b) which states, in part, "Electric prods, canvas slappers, or other implements employed to drive animals shall be used as little as possible in order to minimize excitement and injury. Any use of such implements which, in the opinion of the inspector, is excessive, is prohibited." Establishment 548A has not incurred previous Noncompliance Records for 9 CFR 313.2 regulations.	CLOSED
M46622	920 Fries Frozen Foods, LLC	QCZ4209 093015N -1	09/15/2020	04C02	Livestock Humane Handling	313.1	On Tuesday (09/15/2020), at approximately 0812 hours (b) (6) and inspection staff were performing a humane handling evaluation of Fries Frozen Foods, LLC (M46622) in Millen, GA. Before operations, the following incidents were observed. Two of the large holding pens located nearest the unloading ramp were observed to have multiple sharp protruding points created from damaged chain-link fencing. These observations are in violation of 9 CFR 313.1(a) which states that "Pens, floors, and driveways, including entrances and exits, are maintained in good repair and free from sharp objects that may cause injury or pain to animals". Establishment management was notified of the non-compliances and immediately moved the animals out of the pens and corrected the issues. It was suggested that the pens were possibly damaged by the animals being held. Pens and alleyways are routinely observed by establishment personnel and sharp points are removed prior to animals being unloaded. No animals were injured during antemortem inspection.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46792+P46792+V46792	Integrity Meats	UYJ2407081827N-1	08/26/2020	04C02	Livestock Humane Handling	313.16(a)(1)	While conducting a Livestock Humane Handling task, under the HATS category VIII, stunning effectiveness, I observed the following non-compliance: The fifth beef animal of the day was in place in the knocking chute at approximately 1030. The stunning employee informed me he was going to stun the next animal. I proceeded to the hallway according to the requirements in the Safe Firearms Handling Directive. The first shot discharge was heard from the .22 magnum rifle. I proceeded to the kill floor and observed the beef animal still conscious and standing in the restrainer. The animal did not vocalize. The stunning employee Daniel immediately chambered another round into the .22 magnum rifle and discharged a second time. I proceeded to the kill floor and determined the animal was in an insensible state. While the animal was being hoisted and bled out, I asked the stunning employee what happened. He replied "the animal moved its head upward during the first shot." Verbal regulatory control was immediately taken. They provided verbal corrective actions, and slaughter activities were allowed to resume. Upon further post-mortem examination of the affected skull after the hide was removed, I observed two holes in the front surface of the skull. One hole was located even with a straight line between the animal's eyes. A second bullet hole was located approximately 2 inches higher. This bullet hole appeared to have completely penetrated the skull. Daniel Bontrager, the slaughter floor lead, was informed there would be a noncompliance report issued.	CLOSED
M47028+P47028	Midsouth Packers, LLC	WBQ3613092517N-1	09/17/2020	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	On Thursday (09/17/2020), at approximately 0830 hours (b)(6) and inspection staff were performing a humane handling evaluation of Midsouth Packers. (M47028GA) in Forsyth, GA. During operations the following incident was observed. An Establishment employee attempted to render a cow unconscious using a captive bolt, however after the first shot the cow was not unconscious, could be seen blinking. The plant did 2nd captive bolt which also did not render animal unconscious. Plant then used back-up rifle to render the animal unconscious. All stunning attempts happen in a few seconds. After the animal was stuck and bled, operations were ceased while the incident was reviewed. This observation was in violation of CFR 9 313.15 (a)(1) and CFR 9 313.15(a)(3) which states that "Immediately after the stunning blow is delivered the animals shall be in a state of complete unconsciousness and remain in such condition throughout". The current robust and systematic plan at Midsouth Packer indicates that all animals will be rendered unconscious on the first blow. The skinned skull was examined after the slaughter and three holes were found. On further examination, it appears the animal had a large and thick skull. Plant will used rifle on large animal from now on.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M47032	Heart O' Lakes Meats	UGY5408 074817N -1	07/16/2020	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(b)(1) (iii)	On 7/16/2020 at 1310 hours while performing HATS Task Category VIII – stunning effectiveness I observed the following noncompliance:. The establishment owner gave the heads up that he was ready to stun a beef with a .22 magnum rifle. I stepped into the adjacent room and shut the door. Upon hearing the rifle discharge I immediately stepped back onto the slaughter floor and observed the beef still standing and conscious. Jason quickly reloaded the .22 magnum rifle and successfully rendered the animal unconscious. I examined the head of the beef heifer and found two holes. One above the right eye slightly to the right side of the forehead and one above the eyes directly in the middle of the forehead. Regulatory control action was taken by verbal notification to the establishment and further stunning was stopped. I informed Plant owner Jason Stetz of the forthcoming noncompliance record for the failure to meet regulation 9 CFR 313.16(a)(1) and 313.16(b)(1)(iii). A verbal preventive measure was provided by Mr. Stetz. After the verbal preventive measure was provided, I relinquished the verbal regulatory control action and slaughter operations resumed as the establishment came back into compliance.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M47040+P47040	Indiana Halal Farms LLC	EYZ0516072723N-1	07/23/2020	04C02	Livestock Humane Handling	313.1, 313.2	<p>Today, 7-23-20, at approximately 0703 hrs. while performing daily ante-mortem verification of live animals I (b)(4) observed the following non-compliance issues. 1. The floor in the barns were, with excess amount fecal, urine, and water. The floors in some pens were slippery. I watched as (b)(4) decided to move 12 heavy calves from pen 6 to pen 14, due to the size of pen 6. As (b)(4) was moving the animals one of the calves slipped and fell. The floor in the pen 6 was slippery with excess fecal, urine, and water. The calf immediately got up and regained it's footing and followed the others into pen 14. The calf did not seem to be injured. 2. Pens 6 and 12 did have water available in the pens but the water extremely dirty, black with some debris in the water. I watched as one goat in pen 12 approached the water as to drink but then stopped without drinking. I notified Mr. (b)(4) and the water in these pens was replaced with clean water. 3. There was one large Heifer that was presented for ante-mortem in pen 11 on the morning of 7-22-20. Today, 7-23-20 during ante-mortem the Heifer was also in pen 11, held over from the prior day due to the plant not having enough time left the prior day in which to slaughter the animal. Pen # 11 is an extremely small pen. The animal was standing during ante-mortem on both days. Due to the size of the pen and size of the animal there was insufficient room for the animal to lie down overnight. The small pen also left no room for the animal to turn around if desired. The pen had a very small amount of water in a container, but the surface of the water was approximately 90% covered with hay/straw. I immediately notified Mr. (b)(4) of the water and the fact that a larger animal was left standing in this extremely small pen all day and night. Mr. (b)(4) immediately moved the animal to a larger pen and supplied clean water. 9 CFR 313.2(e) states, "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."</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M47040+P47040	Indiana Halal Farms LLC	EYZ2111092528N-1	09/28/2020	04C02	Livestock Humane Handling	313.2	HATS Category III—Water and Feed Availability:On September 28, 2020 at approximately 0700 hours while completing odd hour inspection and performing ante mortem (b) (6) observed the following noncompliance. When inspecting the heifer in pen 11 and the goat in pen 8 it was observed that neither animal had water provided. The remaining pens of animals in the barn that were presented for inspection all had water available.Precious Johnson, Kill Employee, was the establishment employee presenting the animals to (b) (6). She immediately stated that as soon as she found an employee who knew where the tubs were for the water that she would ensure that both animals were provided water.Ms. Johnson and later Aref Alhag, Plant Owner was notified both verbally and now in writing with this NR of the establishment's failure to comply with the regulatory expectations of 9 CFR 313.2(e).	CLOSED
M47051	I O Ranch Processing, LLC	ACH2609072628N-1	07/28/2020	04C02	Livestock Humane Handling	313.2	HATS Category III - Access to WaterCSI Ola Michael Okusanya, On July 28, 2020, at approximately 07:34am while conducting a HATS category III Antemortem and Livestock Humane Handling task, A non-compliance was observed. I observed that 3 out of the 5 holding pens which at the time had livestock in them had no access to water. The livestock were placed in the holding pens overnight, holding Pen #3 and #5 had no water at all in the holding pens, while pen #4 the livestock had no access to water. I immediately brought this to the attention of the HACCP coordinator, Paul Meurer, and I made sure immediate corrective action was taken. Water was immediately made available and accessible to all affected livestock's. I then notified the HACCP coordinator of a forthcoming noncompliance with 9CFR 313.2(e) which states that; Animals shall have access to water in all holding pens. The establishment was found noncompliant with this regulation.	CLOSED
M47051	I O Ranch Processing, LLC	ACH4615075630N-1	07/30/2020	04C02	Livestock Humane Handling	313.2	HATS Category III - Access to (b)(6) (b)(6) Okusanya, On July 30, 2020, at approximately 12:42pm while conducting a HATS category III Antemortem and Livestock Humane Handling task, a non-compliance was observed. I observed a livestock being held in a holding pen without access to water. I immediately brought this to the attention of the (b)(6) and I made sure immediate corrective action was taken. The livestock was immediately transferred to another holding pen which had a bucket of water in it. The establishment was found noncompliant with regulation 9CFR 313.2(e) which states that; Animals shall have access to water in all holding pens. An associable NR document with NR number ACH2609072628N-1 was previously documented on July 28, 2020. The establishment's preventive actions have been ineffective in preventing a reoccurrence.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M47051	I O Ranch Processing, LLC	ACH1408 083705N -1	08/04/2020	04C02	Livestock Humane Handling	313.2	<p>HATS Category III - Access to Water (b)(6) Okusanya, On August 4, 2020, at approximately 07:34am while conducting a HATS category III Antemortem and Livestock Humane Handling task, A non-compliance was observed. I observed 3 swine livestock's in a holding pen with no access to water. A bucket filled with water was present in the holding pen, but it was holstered up beyond the drinking reach of the 3 livestock's in the holding pen. I immediately notified the (b)(6) and immediate corrective action was taken. The 3 livestock's were moved to a separate holding pen with an accessible bucket of water inside the pen. I then notified the HACCP coordinator of a forthcoming noncompliance with 9CFR 313.2(e) which states that: Animals shall have access to water in all holding pens. The establishment was found noncompliant with this regulation. Previous associable NR documents with NR number ACH2609072628N-1, ACH4615075630N-1 have been previously documented, the establishment's corrective and preventive actions have not been effective in preventing a reoccurrence.</p>	CLOSED
M47085	(b)(6) Country Premium Beef, LLC	SVT0308 061830N -1	06/29/2020	04C02	Livestock Humane Handling	313.2	<p>On Tuesday, June 30, 2020 while performing HATS category 3 at approximately 0750 hours I, (b)(6) (b)(6) observed the following instance of noncompliance. There were in excess of 40 head of cattle being held within 3 pens. An exact head count was difficult to obtain due to continued movement of animals. Cattle within the 3 pens did not have free access to water. I observed a broken black stock tank placed outside of the southeast pen, and an empty water trough in another pen. These HATS category III observations are in noncompliance with 9 CFR 313.2(e), which states animals shall have access to water in all holding pens. Plant Manager Patrick Thames was notified of the noncompliance with 9 CFR 313.2(e) at approximately 0758 hours. I observed the establishment restore free access to water for livestock at approximately 0805 hours. A review of previous NRs indicates that there have been no other instances of noncompliance with 9 CFR 313.2(e) within the past 90 days.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M47085	(b)(6) Country Premium Beef, LLC	SVT0408 083917N -1	08/17/2020	04C02	Livestock Humane Handling	313.1	HATS review category 3, Water and Feed AvailabilityAt approximately 0615, while performing Humane Handling review in the pen the following noncompliance was observed. (b)(6) (b)(6) noticed multiple animals in pen numbered 4 as well as animals in 2 other pens without numerical designation. One of the pens not numbered is noted between pens numbered 3 and 5. The other pen is next to pens 4 and 5. On closer observation it was noted that there was no water available in pens numbered 4 as well as the pen between 3 and 5 due to the fact that there are no water throughs available. The pen close to 4 and 5 has a water tank available but it was empty, therefore animals had no access to water. Mr. Patrick Thames, Plant Manager, was informed of and shown the noncompliance. A similar noncompliance was noted on 06-30-2020. NR SVT 0308061830N was written due to animals having no free access to water. There was no written response available from the plant to this NR. Plants corrective measures have not been implemented or have been ineffective. This is a failure to comply with 9 CFR 313.2 e). This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M47104B+V4 7104B	Fort Worth Meat Packers LLC	SXS5810 092504N -1	09/03/2020	04C02	Livestock Humane Handling	313.2	<p>Hats Category IV: Ante-mortem stress and discomfort; 9 CFR: 313.2(a) On September 03, 2020 at approximately 1455 hours I, (b)(6) observed 3 sheep trampled and smothered in a holding pen that is used to hold the sheep before entering the ritual slaughter in Est 47104B. (b)(6) was performing a humane handling task currently. Two employees were handling the sheep currently. Fifteen to twenty sheep were all gathered on one corner of the holding pen. (b)(6) noticed that the sheep were crowding and jumping onto one another every time two employees would handle and pick one sheep from the group. The sheep would become excited, push, and jump onto one another. A third employee noticed that there were sheep at the bottom that were laying down. The employee was observed grabbing one sheep at a time and attempted to move them to one side. The sheep that the employee could move away from the excited group would attempt to climb back on top of the crowded sheep. Supervisor Jesus Acosta instructed the employee to stop moving the sheep to a side and open a gate that led to the next pen. When the pen was opened the sheep were herded off the sheep underneath. (b)(6) noted that several sheep were on the ground that could not be observed because of the sheep crowding in a corner and attempting to jump over one another. As a result of this overexcitement behavior, I observed one of the sheep on the ground that was trampled was flat on the floor with regurgitated feed being expelled from the mouth. Two more sheep were lying flat on the ground with their mouths open gasping for air. All three sheep had difficulty breathing and standing up from the ground. The sheep would stumble when they were on their feet. Supervisor Daniel Rodriguez was present and assisted the animals to get up and cooled the animals down by spraying water onto them. No Sheep died from the incident. (b)(6) Rejected the holding pen with U.S. Rejected Tag numbered B30944241 and notified (b)(6) of the noncompliance.</p>	CLOSED
M47151	Crowes Butcher Shop	STQ3008 090710N -1	09/09/2020	04C02	Livestock Humane Handling	313.16(a)(1). 313.16(a)(3)	<p>On Sept.9,2020 approximately 1:45 p.m., on the next to the last hog of the day, I, (b)(6) observed an ineffective stun on a boar hog. The first stun was attempted with a .22 mag. firearm, and the hog remained standing. The Plant Owner then made an immediate and effective second stun attempt with the same firearm. The animal was rendered insensible and remained so thereafter. The Establishment Owner was notified that the knocking box was being tagged with US Reject Tag # B41952406 pending reasonable corrective actions.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M47200	Star Valley Meat Block	KVD3210 080925N -1	08/25/2020	04C02	Livestock Humane Handling	313.2	HATS Category III: Water and Feed Availability At 8:20 am on 8-25-2020 I, (b)(6) and DVMS McIver, observed 1 calf in the chute, which was being used as a holding pen and 3 other cattle in a holding pen housed together, while a single cattle was being unloaded into an open pen. Around 8:40 am the 1 calf and the 3 cattle being housed together had not been provided access to water. I informed owner Tylee Williams of the noncompliance with 9 CFR 313.2(e), which requires animals shall have access to water in all holding pens. A regulatory control action was not taken as I observed the establishment provide all animals being held for slaughter access to water. There have been no noncompliance records of the same root cause issued within the past 90 days.	CLOSED
M47221	Monte Alto Artisan Meats	WPF321 2074613 N-1	07/13/2020	04C02	Livestock Humane Handling	313.16(a)(1)	On 07/13/2020 at approximately 0935, (b)(6) and (b)(6) heard loud vocalization coming from the knocking box. (b)(6) proceeded to the area and observed one hog upright and climbing as to escape. The plant employee, Mr. Justin Romero was using a .22 rifle that is currently the only available device for stunning. (This morning, during conversation (b)(6) (b)(6) plant employee, informed (b)(6) that the handheld captive bolt is not functioning currently and that they were using a .22 rifle.) (b)(6) also proceeded to the knocking area. (b)(6) informed (b)(6) that the first attempt was ineffective and blood was exuding the skull. (b)(6) nor (b)(6) could observe eye movement as we were taking cover due to the use of firearms. (b)(6) instructed (b)(6) to place U.S. Reject tag # B45115556 on the knocking box until the Dallas District Office could be notified for further instructions. Employees could continue the process with the animal as the second shot caused immediate unconsciousness. Plant Manager, Franco Lee was present and Mr. Justin Romero was the employee tasked with stunning. Immediate corrective action by the establishment occurred as the second shot was effective. Mr. Franco Lee stated to (b)(6) that this will be the only animal slaughtered today even after (b)(6) informed him that the establishment could continue. Since immediate corrective action was taken and was successful, the USDA tag was removed from the knock box at approximately 1226 hours. Plant Manager, Franco Lee is currently investigating the incident and plans on developing a Robust Humane Handling program. (b)(6) informed Mr. Franco Lee, Plant Manager of the noncompliance. This noncompliance represents a failure of the establishment to comply with FSIS Regulations 9CFR 313.16(a)(1).	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M47221	Monte Alto Artisan Meats	WPF441 5091303 N-1	09/03/2020	04C02	Livestock Humane Handling	313.1	<p>On 9/3/2020, at approximately 1415 hours I arrived at Est. 47221, Monte Alto Artisan Meats, located in Mountainair, NM. (b)(6) stopped me from entering and closed the gate stopping me from entering the official establishment premises. Several employees were running around the building and appeared to be looking for something. After a minute or two, (b)(6) came over and opened the gate. I asked what was going on and he informed me that a cow had gotten out. At that point numerous establishment employees, including (b)(6) went off premises toward their composting area looking for the cow. I asked an establishment employee named (b)(6) how the cow got out. He took me to the gate at the west end of the driveway. He stated while trying to drive the cow through the driveway towards the knock box it went the opposite direction and went through the end gate that is between the ramp holding area and driveway/pen entrances. Upon initial inspection, there was minor damage to the wood slats of the gate. When (b)(6) pushed on the gate, it moved and exposed a large enough gap on the left side for a cow to escape. I tried to locate (b)(6) to discuss my finding of the damaged gate but was unable to locate him. I noticed the new Establishment Manager, Mr. (b)(6) was in the office. I spoke to (b)(6) and informed him that I would be issuing a humane handling NR for the driveways being in poor repair which led to the escape of livestock that predisposes them to injury. The establishment slaughters sheep, swine, and beef cattle all of which are strong enough to push through the broken gate. I told (b)(6) that I was taking regulatory control and tagging the driveway with US Rejected tag NO. B38743443. I let (b)(6) that it was their responsibility to make sure the tag stayed in place. He placed the tag in a plastic sleeve to protect it from possible rain and attached it to the gate closest to the slaughter building which is the most visible location. I informed Mr. (b)(6) that the tag did not preclude them from making necessary repairs. At this time, we further inspected the pens and driveways. There were three broken gates. One was being kept closed by wedging a pole against the top cross beam. The metal gate hinge pegs were bent out making impossible for the gate to stay in place. Mr. (b)(6) said he had the hardware in the office to repair it. The other two broken gates were in the driveway and used to close the driveway off when moving livestock from pen to driveway and continue their movement towards the knock box. There were two four-foot sections of 2' X 6' wood planking on the floor of the driveway. There were also two large pieces of pressed wood in the driveway, measuring approximately 3' X 4'. There also were numerous weeds in the driveway about midway to the knock box. There were also numerous wood splinters on the driveway walls. Several of the smaller splinters had animal hair attached to them. One of the pen gates was open and the chain</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>dangled down. Upon closer inspection, the chain was too short, so a piece of rope had been added as an extension. The rope appeared to be weakened and frayed, most likely sun rot. These findings demonstrate that the pens and driveways are not being maintained in good repair. The establishment failed to meet the regulatory requirements of 9 CFR 313.1(a) Livestock pens, driveways and ramps shall be maintained in good repair. They shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals. Loose boards, splintered or broken planking, and unnecessary openings where the head, feet, or legs of an animal may be injured shall be repaired. (b)(6) stated that all the above described damaged wood in the driveways was caused the cow that had just escaped. I told (b)(6) that the weeds needed to be removed and they needed to make sure they were not allowed to grow in the future (b)(6) also stated that some of the cattle have been so excited that they have jumped over the gates into the main area of the establishment premises. (b)(6) and (b)(6) stated that they would not operate the following day and instead would be going to Albuquerque to pick up the wood and hardware necessary to make the pens and driveways safe as not to cause injuries to the livestock. I informed (b)(6) and (b)(6) that I would be at the establishment at the normal start of operations on Tuesday to inspect the repairs to determine they were acceptable, if so, the tag would be removed thus releasing regulatory control. If the driveways and pens do not meet the regulatory requirements they will remain under regulatory control.</p>	
M47261	Nordik Meats Inc	WZA400 9091722 N-1	09/22/2020	04C02	Livestock Humane Handling	313.2	<p>On Tuesday, September 22, 2020 at approximately 0900, prior to antemortem inspection and while observing for HATS category III, Water and Feed Availability, I observed the following. There were 3 hogs lying in a pen equipped with a bucket for water that was empty. There were 3 other hogs in the alleyway that was not equipped with a watering device, held without water. There one hog in the unloading chute, with gates closed forming a pen that was not equipped with a watering device, and being held without water. There were two lambs in a pen that had a full waterer, however the height of the waterer was taller than the lambs and it was questionable if the lambs could reach the water. I informed Plant Manager, Ross Williams of the noncompliance and pending NR. Mr. Williams moved the animals into different pens, then provided water to the animals. Due to his immediately actions, no regulatory control action was taken. This situation is a violation of 9 CFR 313.2(e) which states, "Animals shall have access to water in all holding pens and, if held longer than 24 hours, access to feed."</p>	CLOSED