

District	EstNbr	EstName	MOI#	Date	Description
05	M6137	Foster Farms	BXL211610 4704G	04OCT2017	<p>In attendance : (b) (6) ; (b) (6) (b) (6) ; (b) (6) This MOI is intended to document the discussion I had with (b) (6) about the Poultry Good Commercial Practices incident that occurred on Wednesday, October 4, 2017. At Approximately 0925 hours on October 4, 2017, I talked to Plant 1 (b) (6) about the number of Cadavers pulled out by two food inspectors in Line 1 (Station 2 and 3) between the start of the day shift to the 1st company break (7:15 to 9:15 AM). A total of 3 cadavers pulled from line 1 stations 2 and 3 were shown to Plant 1 (b) (6). I showed her the cadaver from station 3 that had no cut on the neck but had a cut on the skin on the dorsal part of the head. I also informed her that the inspector in Station 3 actually pulled 1 cadaver earlier and condemned the carcass and hanged for veterinary disposition the 2nd cadaver he pulled from the line. In addition, I showed her the cadaver pulled by the inspector in station 2 one of which was a miss bled and another was a cadaver. I cautioned (b) (6) that these incidences raises a flag and that she should remind her crew to ensure birds are bled properly before entering the scalders. At approximately 1330 hours, (b) (6) pulled out a cadaver from the area of the auto rehang along line 2. The cadaver only have a small cut that only penetrated the skin and did not reach the blood vessel of the neck. I requested line supervisor to call (b) (6) to discuss with her this additional finding. After about 15 minutes of our discussion, another cadaver was pulled from Line 1 by an inspector. I showed the cadaver to (b) (6) again and informed her that an MOI will be written after this additional incident. I reminded (b) (6) that the PPIA and Agency Regulations do require that live poultry be handles in a manner that is consistent with good commercial practices, and that they not die from other causes other than slaughter. Please review Federal Register Notice Vol. 70, No 187, published September 2005 (Docket No. 04-037N) for FSIS recommendations concerning treatment of live poultry before slaughter. I informed (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) (b) (6) – Livingston Circuit, P6137</p>

District	EstNbr	EstName	MOI#	Date	Description
05	M6137	Foster Farms	BXL370211 4108G	08NOV2017	<p>Establishment P6137 – Plant 2, Foster Farms, November 5, 2017, 2350 hours In attendance : (b) (6) ; (b) (6) ; (b) (6) ; (b) (6) This MOI is intended to document the discussion I had with (b) (6) (b) (6) and (b) (6) about the Poultry Good Commercial Practices incident that occurred on Sunday, November 5, 2017. At Approximately 2350 hours on November 5, 2017 while performing Good Commercial Practices Task in Plant 1, as I was walking through the live hang area, I noticed that all the live hang personnel along line 2 live hang area had already left their work areas. I was then informed that they are shutting down the line early and will have a 30 minute break in line 2 because of problems they are having with the evisceration line in line 2. As I continued and walk by the Bird Dumping area, I noticed that there were birds on the conveyor belt at the bird dumping area in line 2. The birds were crowded on the belt that some birds were piling on top of other birds. I immediately informed night shift Plant 1 (b) (6) (b) (6) about my observation and informed him that leaving those birds in a crowded and piled-up condition during a 30 minute planned break is not consistent with Poultry Good Commercial Practices. I requested (b) (6) to call Plant 1 (b) (6) to the live hang area so I can discuss with him my observations as well. I showed (b) (6) (b) (6) what I saw at the bird dumping area and explained to him that they should have at least loosen the crowded and piled-up condition of the bird before they actually stopped the kill line to address any problems they have along the evisceration line in Line 2. (b) (6) immediately gave instructions to (b) (6) (b) (6) to run the conveyor to release some of the birds from the conveyor so the crowded and piled-up condition can be alleviated. They did this in my presence until I saw that the crowded and piled-up condition has been alleviated. (b) (6) (b) (6) later approached me and inquired about the incident and I described to him my observation and what had transpired. I reminded (b) (6) and (b) (6) that the PPIA and Agency Regulations do require that live poultry be handles in a manner that is consistent with Poultry Good Commercial Practices, and that they not die from other causes other than slaughter. Please review Federal Register Notice Vol. 70, No 187, published September 2005 (Docket No. 04-037N) for FSIS recommendations concerning treatment of live poultry before slaughter. (b) (6) was informed that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) – Livingston Circuit Establishment P6137</p>

District	EstNbr	EstName	MOI#	Date	Description
05	M27389	Pitman Farms	NCO32231 23904G	04DEC2017	<p>This MOI is being issued by (b) (6). On 12/04/17 at approximately 1933, while performing ante-mortem inspection, I found two ducks loose under the trailers. I went to the shipping office where I spoke with (b) (6). I informed him of the ducks and that I was issuing a MOI. I returned to the receiving area and discovered that there were now seven ducks loose under the trailers. I found another duck between the modules on a trailer (Lic.# 4RE3568). There was a cage that had slipped forward, allowing the ducks to escape. While I waited for the arrival of (b) (6) I proceeded with my ante-mortem inspection. I found another trailer (Lic.# 4LJ5260) with three cages slid forward far enough to allow the chickens to escape. (b) (6) had two employees recover the ducks and closed the cages on the chickens. This was all accomplished by 2015.</p>

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15	M751	Norbest, LLC (Moroni)	MMK3117 101505G	05OCT2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Thursday, October 5, 2017 at 1300</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6) (b) (6),</p> <p>(b) (6) This meeting was necessitated by an observation made in the live bird holding area while performing a Good Commercial Practices task this morning. A partial trailer load of hens (truck #80) was held over yesterday to this morning. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover and "is in conjunction with applicable best industry practices, notably National Turkey Federation (NTF) Animal Care Best management Practices, 2012." According to (b) (6), the cause of the holdover was the delay in evisceration Monday. The initial holdover of live birds was documented in an MOI on Tuesday, October 3. (b) (6) expected the surplus of birds to be absorbed into production Tuesday and Wednesday with the holdover issue resolved by the end of slaughter Wednesday. It was noted that there was no significant amount of lost production time on Wednesday. I also informed (b) (6) that several members of his evisceration department team have pointed out that birds held over always require more time to process than birds not held over because of increased fecal contamination. The concern relayed to (b) (6) on behalf of his team was that the scheduling department may not be heeding that input when they formulate the production schedule. It was also noted that the issue of holdover birds has been relatively absent thru late summer until this week. As was discussed, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed earlier this year by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. This MOI may be linked to the most recent concerning live birds held over at this establishment which was dated October 3, 2017. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK1517 105605G	05OCT2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Tuesday, October 3, 2017 at 0955 Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) This meeting was necessitated by an observation made in the live bird holding area while performing a Good Commercial Practices task this morning. Two full trailer loads of hens (trucks #81 and 82) and a partial trailer load of hens (truck #80) were held over yesterday to this morning. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover and (b) (4)</p> <p>(b) (6) According to (b) (6), the cause of the holdover was a delay in evisceration yesterday which didn't allow for slaughter of all hens delivered. (b) (6) stated that when birds are held over, the plant manager and the scheduling department are aware of the situation so adjustments can be made to the evisceration schedule. Also, according to (b) (6) production schedules require toms to be slaughtered before hens every day because of staggered start times and the need for certain birds to begin production in the departments following slaughter and chilling. Therefore, hens which are held over cannot be slaughtered first as was the case this morning. (b) (6) and I discussed what constitutes an "unscheduled" holdover. Their program cites breakdowns and shutdowns as potential causes of unscheduled holdovers. A holdover in which the scheduling department continues to deliver birds which cannot be slaughtered on a particular day would be difficult to regard as unscheduled. (b) (6) will discuss with the plant manager and scheduling department today to hopefully prevent that scenario from occurring. As was discussed, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed earlier this year by an observer that concerned holdover birds. Additional MOI concerning live birds held over at this establishment were documented in March and April of this year. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK4810 103913G	13OCT2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Friday, October 13, 2017 at 0900 Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) This meeting was necessitated by an observation made in the live bird holding area while performing a Good Commercial Practices task this morning. A partial trailer load of hens (truck #81) was held over yesterday to this morning. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover and (b) (4)</p> <p>According to (b) (6), the cause of the holdover was the delay in evisceration Thursday. QA personnel delayed the start of operations Thursday to correct deficiencies they found at preoperational inspection. The birds held over were examined this morning, and no abnormalities were noted. As was discussed previously, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. This MOI may be linked to the most recent concerning live birds held over at this establishment which was dated October 5, 2017. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
15	P20251	Tecumseh Poultry, LLC	PBM48131 01517G	17OCT2017	<p>On 10/17/17, at 1126 hours, I, (b) (6), met with (b) (6) to discuss a Good Commercial Practice Mistreatment. At 0544 hours while performing ante-mortem in the loafing sheds, I, (b) (6), observed a Good Commercial Practice Mistreatment on Veggie Trailer T69. A young chicken had its head stuck in between broken wires (4 horizontal wires broken at the top that were bent creating a "V" shape) of a module. The bird was unconscious and cyanotic. The scale house employee gently freed the bird's head. After three minutes, the bird started to show signs of consciousness (open mouth rhythmic breathing and slight movements of wings and feet) and normal color. Placing live poultry into broken modules is not in accordance with Good Commercial Practice. (b) (6) requested clarification of a bird having its head stuck versus resting its head between the wires. I informed (b) (6) that the bird was unresponsive and the scale house employee had to lift the bird up in order to remove its head from between the wires. While reviewing the establishment's records for percent modules damaged, 10/09/17 had 4.2% damaged and 10/16/17 had 5.9% damaged. The maximum acceptable limit is 5% damaged modules. In response to the high percent of modules in disrepair, the establishment will be contacting the contractor, who is responsible for repairing the modules, and have the modules repaired this week. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs). Compliance with GCPs increases the likelihood of producing unadulterated product. Poultry are to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Establishment management may review Federal Register notice "Treatment of Live Poultry Before Slaughter", 70 Fed. Reg. 56624 (September 28, 2005) for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) (b) (6) at Est. P20251 Public Health Veterinarian Denver District/ Lincoln Circuit 10/17/2017</p>

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15	M751	Norbest, LLC (Moroni)	MMK0712 101524G	24OCT2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049</p> <p>This MOI serves to document a live bird hold over from 10/23/17 to 10/24/17. The details of the holdover were communicated via electronic mail from (b) (6) to USDA IPP (b) (6) and (b) (6). Two partial trailer loads of hens (trucks #11 and 80) were held over yesterday to this morning. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover and (b) (4).</p> <p>According to (b) (6), the holdover was "due to our inability to properly run today due to the high amount of unplanned absences by employees." The birds were inspected on the morning of 10/24. Three dead birds were noted on trailer #11 but the birds were otherwise in good condition. According to the flock processing schedule provided to FSIS on 10/23, trailer #80 arrived at 12:20 and trailer #11 arrived at 12:43. These birds were processed after lunch (1100-1200) on 10/24, very near or at 24 hours after arriving. In an MOI dated 10/3/17, (b) (6) documented a discussion with (b) (6) concerning what constitutes an unscheduled holdover. Their SOP #307 cites breakdowns or shutdowns as deviations to their standard protocol which could potentially lead to an unscheduled holdover. Staffing issues dictating slower line speeds is difficult to justify as an unscheduled deviation. Additional MOI concerning live birds held over at this establishment were documented on October 3rd, 5th and 13th. This memorandum serves to document what was discussed via email and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files.</p>

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK0108 101425G	25OCT2017	<p>MOI Regarding Live Birds Entering Scalder Establishment P-1049 October 24th, 2017, 13:15 hours. In attendance: (b) (6), (b) (6), (b) (6), (b) (6). At approximately 1315 hours, I (b) (6) was asked by (b) (6) to examine two cadaver hens in the condemn barrel to confirm that there had been no bleeding cut made to the birds. The cadavers were condemned by (b) (6) (b) (6) within 5 minutes of each other. Approximately ten minutes had passed since the two birds were condemned with no further instances of cadavers noted on the line (b) (6) notified (b) (6) and he was shown the cadavers and the lack of a bleeding cut on the necks. At this point since there had been no further instances, the process was not deemed to be out of control. This MOI serves as a reminder that the PPIA and agency regulations require that live poultry be handled in a manner that is consistent with Good Commercial Practices and that they do not die from causes other than slaughter. A copy of this MOI will be provided to the establishment and a second copy will be kept on file in the USDA office. Respectfully, (b) (6)</p>
15	M751	Norbest, LLC (Moroni)	MMK3616 104527G	27OCT2017	<p>At approximately 1525 hours, I (b) (6) was called out to the inspectors station to examine two cadaver hens in the condemn barrel to confirm that there had been no bleeding cut made to the birds. One cadaver was condemned by (b) (6) and one by (b) (6). I notified (b) (6) and he was shown the cadavers and the lack of a bleeding cut on the necks. He stated that he would document this and that he would talk with the back-up killer. I returned to the evisceration line approximately 10 minutes later to follow up and there had been no further instances. I observed the killing machine and back-up killer as well and deemed their process to be in control. However, at approximately 16:20 the inspectors retained three more cadavers with no bleeding cuts. At this time, slaughter had ended for the day. (b) (6) was notified of the issue and the following morning (b) (6) also discussed the issue with the back up killer. This MOI serves as a reminder that the PPIA and agency regulations require that live poultry be handled in a manner that is consistent with Good Commercial Practices and that they do not die from causes other than slaughter. A copy of this MOI will be provided to the establishment and a second copy will be kept on file in the USDA office. MOI MMK1107100725I for the same issue was documented on 10/25. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK3909 103228G	28OCT2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 This MOI serves to document live bird hold overs occurring every day for the week of October 23rd through 28th. The details of the holdovers were communicated via electronic mail from (b) (6) to USDA IPP (b) (6) (b) (6) and (b) (6) and were also discussed at the weekly meeting. 1-2 trailers of hens were held over every evening this week. The hold over from Monday to Tuesday has been documented in a previous MOI. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains (b) (4)</p> <p>(b) (6)</p> <p>The reasons provided by the establishment for the holdovers are as follows: 10/24 to 10/25 – Quality of birds for processing, high wash needed. Also the initial holdover yesterday was noted as a contributing factor. 550 hens 10/25 to 10/26 – Ammonia leak causing plant evacuation. 4,500 hens 10/26 to 10/27 – Late start due to maintenance related issues, bird quality issues with Toms. 2,500 hens 10/27 to 10/28 – No official notice or reason given. 2 trailers of hens The holdover birds were found to be in acceptable condition upon antemortem inspection each day. In an MOI dated 10/3/17, (b) (6) documented a discussion with (b) (6) concerning what constitutes an unscheduled holdover. Their SOP #307 cites breakdowns or shutdowns as deviations to their standard protocol which could potentially lead to an unscheduled holdover. According to this definition, the ammonia leak and evacuation causing a shutdown of approximately 1 hour in evisceration on Wednesday meet the criteria for an unscheduled hold over. The reasons given for the remaining days are more difficult to justify as unscheduled deviations. Furthermore, the occurrence of hold overs every day this week is proving to be common practice rather than an occasional deviation. Additional MOI concerning live birds held over at this establishment were documented on October 3rd, 5th, 13th and 24th. This memorandum serves to document what was discussed via email and also during the establishment weekly meeting and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK2418 102231G	31OCT2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Tuesday, October 31, 2017 at 1555</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6) This meeting was necessitated by an observation made in the live bird holding area while performing a Good Commercial Practices task this morning. Two trailer loads of hens (trucks #79 and #82) were held over yesterday to this morning. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover and (b) (4)</p> <p>(b) (6)</p> <p>The cause of the holdover was a mechanical breakdown in the pickers yesterday which caused a stoppage of approximately one hour in the evisceration department. The birds held over were examined this morning, and no dead birds were noted. According to (b) (6), the slaughter schedule for the rest of the week was adjusted to absorb the holdovers into today's production so there would be no additional holdover birds today. As was discussed previously, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

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15	M751	Norbest, LLC (Moroni)	MMK4614 114407G	07NOV2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Tuesday, November 7, 2017 at 0715</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6) This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of October 30, 2017. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover and (b) (4)</p> <p>(b) (6) Wednesday Holdover (approx. 3,000 birds) Two trailer loads of hens (trucks #71 and #78) were held over from Wednesday morning to Thursday afternoon. According to (b) (6), the deviation that caused the holdover was the quality of birds in several trailers. Due to the quality issues, the line speed planned and anticipated was required to be lowered for a period of time by management to process the birds. A review of line speeds from yesterday indicates that the amount of production lost due to a temporary decrease of line speed could only account for some of the birds held over. Thursday Holdover (approx. 3,000 birds) Two trailer loads of hens (trucks #72 and #81) were held over from Thursday to Friday. According to (b) (6), the holdover was due to the unscheduled downtime deviation which has made it impossible to fully slaughter and process all birds scheduled for processing today. A withholding of inspection action accounted for approximately one hour of the lost production time. Friday Holdover (approx. 6,300 birds) Three trailer loads of hens (trucks #71, #79 and #82) were held over from Friday to Saturday. According to (b) (6), the holdover was due to lowered line speeds due to several factors, including fecal failures, process control and mechanical problems. Two zero tolerance failures found by USDA personnel did occur on Friday. As was discussed previously, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. In addition, there has been an increase in the number of cadavers being presented to the inspectors. An MOI was previously documented for the cadaver issue on October 25. Cadavers presented on line this week include Tuesday (1), Wednesday (1), Thursday (1), Friday (1) and Saturday (2). A supervisor in evisceration is notified and shown every cadaver. I discussed the trend of cadavers with (b) (6) and suggested it would be prudent to monitor the times and causes offered by the area supervisors for each incident as it may allow the plant to properly address the issue in a proactive manner. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
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15	M751	Norbest, LLC (Moroni)	MMK2216 114107G	07NOV2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Tuesday, November 7, 2017 at 0715</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6) This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of October 30, 2017. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover and (b) (4)</p> <p>(b) (6) Wednesday Holdover (approx. 3,000 birds) Two trailer loads of hens (trucks #71 and #78) were held over from Wednesday morning to Thursday afternoon. According to (b) (6), the deviation that caused the holdover was the quality of birds in several trailers. Due to the quality issues, the line speed planned and anticipated was required to be lowered for a period of time by management to process the birds. A review of line speeds from yesterday indicates that the amount of production lost due to a temporary decrease of line speed could only account for some of the birds held over. Thursday Holdover (approx. 3,000 birds) Two trailer loads of hens (trucks #72 and #81) were held over from Thursday to Friday. According to (b) (6), the holdover was due to the unscheduled downtime deviation which has made it impossible to fully slaughter and process all birds scheduled for processing today. A withholding of inspection action accounted for approximately one hour of the lost production time. Friday Holdover (approx. 6,300 birds) Three trailer loads of hens (trucks #71, #79 and #82) were held over from Friday to Saturday. According to (b) (6), the holdover was due to lowered line speeds due to several factors, including fecal failures, process control and mechanical problems. Two zero tolerance failures found by USDA personnel did occur on Friday. As was discussed previously, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. In addition, there has been an increase in the number of cadavers being presented to the inspectors. An MOI was previously documented for the cadaver issue on October 25. Cadavers presented on line this week include Tuesday (1), Wednesday (1), Thursday (1), Friday (1) and Saturday (2). A supervisor in evisceration is notified and shown every cadaver. I discussed the trend of cadavers with (b) (6) and suggested it would be prudent to monitor the times and causes offered by the area supervisors for each incident as it may allow the plant to properly address the issue in a proactive manner. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was</p>

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District	EstNbr	EstName	MOI#	Date	Description
					provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK2516 114107G	07NOV2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Tuesday, November 7, 2017 at 0715</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6) This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of October 30, 2017. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover on (b) (4)</p> <p>(b) (6) Wednesday Holdover (approx. 3,000 birds) Two trailer loads of hens (trucks #71 and #78) were held over from Wednesday morning to Thursday afternoon. According to (b) (6), the deviation that caused the holdover was the quality of birds in several trailers. Due to the quality issues, the line speed planned and anticipated was required to be lowered for a period of time by management to process the birds. A review of line speeds from yesterday indicates that the amount of production lost due to a temporary decrease of line speed could only account for some of the birds held over. Thursday Holdover (approx. 3,000 birds) Two trailer loads of hens (trucks #72 and #81) were held over from Thursday to Friday. According to (b) (6), the holdover was due to the unscheduled downtime deviation which has made it impossible to fully slaughter and process all birds scheduled for processing today. A withholding of inspection action accounted for approximately one hour of the lost production time. Friday Holdover (approx. 6,300 birds) Three trailer loads of hens (trucks #71, #79 and #82) were held over from Friday to Saturday. According to (b) (6), the holdover was due to lowered line speeds due to several factors, including fecal failures, process control and mechanical problems. Two zero tolerance failures found by USDA personnel did occur on Friday. As was discussed previously, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. In addition, there has been an increase in the number of cadavers being presented to the inspectors. An MOI was previously documented for the cadaver issue on October 25. Cadavers presented on line this week include Tuesday (1), Wednesday (1), Thursday (1), Friday (1) and Saturday (2). A supervisor in evisceration is notified and shown every cadaver. I discussed the trend of cadavers with (b) (6) and suggested it would be prudent to monitor the times and causes offered by the area supervisors for each incident as it may allow the plant to properly address the issue in a proactive manner. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was</p>

District	EstNbr	EstName	MOI#	Date	Description
					provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)
15	M751	Norbest, LLC (Moroni)	MMK4014 110010G	10NOV2017	<p>Memorandum of Interview to Discuss Broken Wings / Bird Crushed by Truck Norbest Turkey / Est# P01049 Meeting Time: Friday, November 10, 2017 at 1255</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6) This meeting was necessitated by observations made while performing a Good Commercial Practices task on the morning of November 10, 2017. Inspection personnel noticed a higher than normal incidence of broken wings evident on the birds being presented for inspection. At approximately 0650, I observed a sample of 100 birds pass between the pickers and the rehang area and counted 14 birds with broken wings (14%). Pathology suggested the breaks had occurred prior to death of the birds. (b) (6)</p> <p>(b) (6), was notified and shown birds with broken wings. Enrique observed several broken wings and concurred the breaks were not consistent with ones caused in machinery. (b) (6), was able to identify several live birds with broken wings within a run of approximately 40 birds in the shackles between the trucks and the stunner. Employees unloading trucks in the hanging bay were observed grasping the lower legs of the birds and not handling any birds by the wings. Findings suggest the birds were mishandled when loaded onto the trucks at the farm. Approximately one hour later, I checked additional birds to assess whether the findings were limited to one truck or were consistent on multiple trucks which came from the same producer this morning. At 0751 while observing birds in the shackles in the hanging bay, I observed a bird on the ground get crushed when the truck moved forward while unloading. The only other employees I could see in the hanging bay at that time were the individuals doing the actual truck unloading. I went to the evisceration office to have (b) (6) summoned to the hanging bay. (b) (6), called for (b) (6) and accompanied me to the hanging bay. (b) (6) had been outside with other employees when the bird was crushed. (b) (6) stated he had looked for ones on the ground before going outside but did not see the one under the vehicle. (b) (6) stated (b) (6) will notify the truck driver to be aware of birds before he pulls forward. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment as they relate to the National Turkey Federation Welfare Guidelines. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK0909 111216G	16NOV2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Thursday, November 16, 2017 at 0530</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6) This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of November 6, 2017. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover due to a deviation such as a breakdown or shutdown and (b) (4)</p> <p>(b) (6) " Tuesday Holdover (approx. 1,000 birds) A trailer load of hens (truck #82) was held over from Tuesday to Wednesday afternoon. According to (b) (6), the deviation in production was due to downtime associated with Tuesday's zero tolerance failure. Wednesday Holdover (approx. 2,300 birds) Two trailer loads of hens (trucks #74 and #78) were held over from Wednesday to Thursday. According to (b) (6), the holdover was due to several issues (zero tolerance failure, bird quality, etc.) which caused a necessity in the lowering of programmed line speeds, making it impossible to process what was scheduled. Thursday Holdover (approx. 1,700 birds) A partial trailer load of hens (truck #85) was held over from Thursday morning to Friday afternoon. According to (b) (6), the holdover was because it became necessary to run line speeds at rates lower than expected making it impossible to process all birds scheduled today. Friday Holdover (approx. 2,500 birds) Two trailers of hens (trucks #72 and #94) were held over from Friday to Saturday. According to (b) (6) (b) (6) the holdover was due to unscheduled deviation of lower line speeds than scheduled. (b) (6) considers all holdovers "unscheduled." Issues outside of mechanical breakdowns (a trend of lower line speeds due to quality of birds, zero tolerance failures, etc) may represent anticipated aspects of a poultry operation for a prudent establishment to consider when planning production. As was discussed previously, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. In addition, there has been an increase in the number of cadavers being presented to the inspectors. MOI documented for the cadaver issue began October 25 and continued through last week. Cadavers presented on line this week include Tuesday (3) and Saturday (1). A supervisor in evisceration is notified and shown every cadaver. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK3608 111018G	18NOV2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Saturday, November 18, 2017 at 0620</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6) This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of November 13, 2017. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover due to a deviation such as a breakdown or shutdown and (b) (4)</p> <p>(b) (6) Monday Holdover (approx. 2,000 birds) A trailer load of hens (truck #91) was held over from Monday morning to Tuesday afternoon. According to (b) (6), the deviation in production was due to an equipment malfunction and an equipment breakdown (b) (4), which together caused enough of a delay to force a holdover. Tuesday Holdover (approx. 200 birds) A partial trailer load of heavy toms (truck #82) was held over from Tuesday morning to Wednesday morning. FSIS provided inspection beyond 10 hours to accommodate the extra birds, however, not all were slaughtered. Evisceration employees failed to communicate the holdover to (b) (6) (b) (6) so he was unaware of the holdover. (b) (6) considers all holdovers "unscheduled." Issues outside of mechanical breakdowns (a trend of lower line speeds due to quality of birds, zero tolerance failures, etc) may represent anticipated aspects of a poultry operation for a prudent establishment to consider when planning production. As was discussed previously, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. In addition, there has been an increase in the number of cadavers being presented to the inspectors. MOI documented for the cadaver issue began October 25 and continued through last week. Cadavers presented on line this week include Monday (1), Tuesday (1) and Wednesday (2). A supervisor in evisceration is notified and shown every cadaver. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK3117 124015G	15DEC2017	<p>Memorandum of Interview to Discuss Turkey out of Shackle in the Blood Room Moroni Turkey / Est# P01049 Meeting Time: Friday, December 15, 2017 at 1215</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6) (b) (6) This meeting was necessitated by the observation of a live turkey on the floor in the blood room area that had fallen from a shackle. This morning at approx. 0640, while in the stun / bleed area, I observed a heavy tom sitting on the ground next to the backup bleeder. The bird was conscious and covered in blood after falling out of a shackle. (b) (6), immediately placed the bird back into an empty shackle and had its throat cut (again) by the backup bleeder. When asked why the bird was found on the floor, I was told that, on occasion, if a bird is not hung all the way into the shackle or hung only by one leg, it goes through the stunner and bleeder and then can get pulled out of the shackle when it contacts part of the bleed machine framework. Employees stated they rehang those birds. When asked if the backup bleeder has the authority to stop the line and address the bird immediately, (b) (6) stated the backup bleeder is too busy watching for birds on the line which missed the cutter. When asked how often this happens, he stated it is not very common, but not a rare occurrence either. I could not determine how long the bird had been on the ground before it was rehung. I sought to ask the (b) (6) (b) (6), about any established protocol for such an incident, but he is absent today. I asked a second (b) (6), and she is not familiar with any such protocol in the bleed area. I visited with (b) (6) (b) (6), and informed him of the incident. (b) (6) stated he will look into the matter and determine whether they have a set protocol for this type of incident. (b) (6) stated the employees in the area do have the authority to stop the line to address such an incident. It would not be prudent for the backup bleeder to ignore the bird and wait for a lead supervisor to walk by and rehang the bird. The lead supervisors move throughout the department, and there is not always one present in the immediate area. Also, a few live birds have been found in the hanging bay two days this week before operations began. There have been no holdover trucks this week. (b) (6) acknowledged the hanging employees are supposed to visually check the bay at the end of each day so no birds remain overnight. He will notify the area supervisor to ensure that check is being done. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
15	M751	Norbest, LLC (Moroni)	MMK4817 124622G	22DEC2017	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Friday, December 22, 2017 at 1245</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) (b) (6)</p> <p>(b) (6) This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of December 17, 2017. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover due to a deviation such as a breakdown or shutdown and (b) (4)</p> <p>(b) (6)</p> <p>(b) (6) Norbest CEO, Matt Cook, is a member of the National Turkey Federation Executive Committee and should be familiar with those particular practices. Wednesday Holdover (approx. 3,000 birds) A trailer load of hens (truck #11) was held over from Wednesday morning to Thursday afternoon. According to (b) (6), the deviations in production causing the holdover were a late start with the chillers due to cleaning issues and lack of sufficient staff to run at designated and scheduled speeds. In addition, "birds for the next two (2) days are scheduled to be modified in accordance with this holdover." In addition, I observed several live birds in the hanging bay after slaughter ended on Wednesday afternoon. As discussed in a previous MOI dated December 15, company policy is hanging bay employees are supposed to visually check the bay at the end of each day so loose birds do not remain overnight. Employees obviously failed to monitor for them on Wednesday afternoon. Thursday Holdover (approx. 600 birds) A partial trailer load of hens (truck #71) was held over from Thursday morning to Friday afternoon. According to (b) (6), the holdover occurred due to unscheduled downtime which made it impossible to process the birds scheduled. The trailer was parked outside but not parked under the shelter which can accommodate approximately 12 trailers. The temperature last night dipped below 10 degrees and was noted to be 8 degrees this morning at 0845. No loose birds were observed in the hanging bay after slaughter ended yesterday or this morning. According to SOP #307 Live Bird Holdover, birds will be held in one of two locations, the live hang room (hanging bay) or the live haul trailer storage. The location chosen to park last night's holdover birds was next to the storage structure but not under the roof. According to (b) (6), next to the roofed storage structure is still the storage area. (b) (6) had no explanation as to why the live hang room which is an enclosed structure that provides relative warmth and shelter from the weather and wind was not chosen. In addition, their program states, (b) (4)</p> <p>(b) (6) Birds held over at this facility, including last night, are routinely held for more than 24 hours because production begins with toms and ends with the hens so hens held over don't usually</p>

District	EstNbr	EstName	MOI#	Date	Description
					<p>get killed until the following afternoon even though they had arrived early morning on the previous day. Other issues At approximately 0945, I observed the backup bleeder cutting necks in the bleed room. Most birds missing the cutter were hung by one leg thereby not properly hung to be cut by the bleed machine. I notified (b) (6) (b) (6), and he also spoke with the backup bleeder to confirm the problem. I counted 7 birds hung by one leg of an approximate 100 bird set. As documented in previous MOI, issues outside of mechanical breakdowns (a trend of lower line speeds due to quality of birds, zero tolerance failures, etc) may be historical and anticipated aspects of a particular poultry operation for a prudent establishment to consider when planning production. As was discussed previously, it is not a good practice nor is it in the establishment's interest to leave birds in public view outside the plant at night. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO471210 2005G	05OCT2017	<p>I spoke to (b) (6) at approximately 1215 regarding two cadaver carcasses presented to USDA inspection at approximately 1045 and 1200 hours. Both carcasses had a purplish-reddish head, neck, and underside of the wings. One carcass had no cut at all, and one had a 1" cut in the neck skin that did not cut the underlying muscle. This has been a cadaver trend at 579P, and has been documented in MOIs and weekly discussions June 11, 2017/ MOI#UIO2811070119G, July 25, 2017/UIO5412081607I, August 8, 2017/ UIO4509072125I, and August 10, 2017/ UIO3407085210I, September 7, 2017/UIO5406093307I, September 8, 2017/UIO4014091918G), and September 25, 2017/ UIO2710090921I (b) (6) informed me that the establishment will be replacing its autokiller machine, which has been in use for decades. They are hoping this will solve this trend.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO480810 2110G	10OCT2017	<p>On September 15, 2017 at 2015 hours, while I was observing live hang operations, a conscious bird was hung on a shackle on the portion of the kill line that is used to transport DOA birds from the truck to the DOA tank. DOA birds are hung in this manner to move them to the DOA tank where there are held and denatured prior to moving to transport off-site. DOA birds are hung by one leg on the shackle, and as they pass over the tank, the leg passes through a hock saw, severing the foot from the bird to allow the DOA bird fall into the tank. While observing operations, I saw a bird pass through the saw, and flutter as it fell into the tank. I immediately went to the tank, and observed a conscious bird with one leg cut off. The bird was breathing, its eyes were open, and it was holding its head up and moving its head in a deliberate manner. I immediately informed (b) (6), and showed him the bird. He immediately placed the bird on the kill line in front of the electrical stunner, stunning the bird and allowing the bird to pass through the kill machine, following which the bird was allowed to fully bleed out and expire. The bird then was placed into the DOA tank. I then discussed the incident with (b) (6). (b) (6). He immediately went to the security office to review camera footage. He invited me to view the footage of the bird being hung on the line. In reviewing the footage at the time of the occurrence, two birds were removed from the truck, one a DOA, and one the live bird. Both birds were placed on the DOA line. It did not appear that the live bird was not observed on the line by the hanger, and it proceeded to the hock cutter. In discussions with (b) (6), the identified employee will be suspended.</p>
25	P34668	Simply Essentials Poultry, LLC	SFJ170710 5118G	18OCT2017	<p>At approximately 0530 hours, while I was performing ante-mortem inspection in the Live Receiving Department, I observed a cage with a missing door to a subset of the cage that had chickens inside it. The cage was on the conveyer track that moves the cage to the dumping apparatus that dumps the chickens out of the cage onto the conveyer belt that moves the chickens through the (b) (4) system (CO2 chamber). I immediately told (b) (6) of my observations and suggested that he should have removed the birds from this subset prior to setting it on the track. I stood near the 'stop' button for the track, ready to press it if I observed a chicken fall, while continued to observe the cage as it moved to the dumping apparatus. No chickens jumped or fell or were injured during my observation. When the cage was dumped, all the chickens were successfully dumped onto the belt. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated product. I informed (b) (6) of my intent to document my observations in an MOI.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P425	Northern Pride, Inc.	MYG25121 04118G	18OCT2017	<p>On Wednesday October 18, 2017 at approximately 0617 hours while performing Good Commercial Practices Verification, I observed a bird on the line that had passed the blood tunnel and was headed to the scalders. The bird was hung in the shackle by only the left leg, and was rhythmically breathing. The bird's eyes were closed and the bird was not moving its head or neck. I stopped the picking line, and establishment (b) (6) removed the breathing, unconscious bird from the line. At this time it was observed that the bird did have a cut on the neck. Establishment (b) (6) took the bird directly to the sticking area where the bird's jugular vein and carotid artery were cut again. The bird continued to breathe from the time of removal on the line past the time of the second stick, which was estimated to be a total of approximately 60 seconds. The bird expired approximately 3 seconds after the second stick was administered. After the bird was expired I examined the left leg, which had a palpable complete fracture of the left distal metatarsus. No inflammation was present at the site of the fracture which suggests acute injury. No soft tissue injuries were observed. At approximately 0630 hours I discussed the above observations with Plant Manager Warren Leighton. I explained that the bird continued to breathe until the second stick was administered. It was discussed that birds shackled by only one leg has not been observed thus far this year during hanging or on the picking line. Manager Leighton stated that a bird not set down fully in the shackles securely could potentially kick a leg out of the shackle. I stated concern regarding the fracture which appears to have been an acute injury, possibly related to the way the bird was shackled. I advised Manager Leighton that an MOI would be written and forwarded to the District Office for the (b) (6) (b) (6) and (b) (6), to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P425	Northern Pride, Inc.	MYG0512105621G	21OCT2017	<p>On Saturday October 21, 2017 at approximately 0920 hours while performing Good Commercial Practices Verification, I observed a bird on the line that had passed the blood tunnel and was headed to the scalders. The bird was rhythmically breathing, blinking, and moving its head and wings. I stopped the picking line, and notified (b) (6). (b) (6) removed the bird from the line. At this time the bird was still breathing and blinking, but no longer moving. I observed the bird did have a cut on the neck. (b) (6) took the bird, and was headed to the rehang station when I recommended the bird be cut a second time to ensure quick expiration. (b) (6) took the bird to the sticking station where it received a second cut. The bird was no longer breathing or blinking at arrival to the sticking station. The time of initial observation on the line to the time of the second stick was approximately 60 seconds. At approximately 0927 hours I discussed the above observations with Plant Manager Warren Leighton. We discussed that when a live bird is found on the line, the establishment goal is to resolve this finding and thus cause expiration as soon as possible. I explained that an unconscious, live bird and a recently expired bird can feel the same when being carried from the line to the rehang or sticking area. The person carrying the bird cannot adequately evaluate the blink reflex or see the bird breathing. We discussed that another important physiologic difference is whether the heart is beating or not, which we cannot easily be assessed in the plant environment. Manager Leighton agreed. He stated he intends to implement a policy in which any identified live bird on the line will be stuck a second time to ensure rapid expiration. I advised Manager Leighton that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6) to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ1209101025G	25OCT2017	<p>On 10/25/17 at approximately 0840 while performing ante-mortem inspection in the Live Receiving area, I observed on the conveyer track leading to the cage dumping apparatus a chicken cage with a door missing to a subset that was holding chickens. I stood near the emergency stop button to the track, while I observed the cage move down the track toward the dumping apparatus. When the cage arrived at the dumping apparatus, I observed three live chickens fall from the cage to the ground as the cage was tilted to begin the dumping process. The birds were alive and did not appear to have any broken bones. I told (b) (6) of my observations, and that all chickens should be removed from the subset with a missing door before placing the cage onto the track. This issue has been discussed at four previous dates and documented in MOIs: 9/19/17 (MOI # SFJ3005094819I); 9/25/17 (MOI # SFJ0813091025I); 9/28/17 (MOI # SFJ4108095027I); and 10/18/17 (MOI # SFJ1407105818I). The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ481110 5827G	27OCT2017	<p>While performing ante-mortem inspection in the Live Receiving area at approximately 0420 hours on 10/26/17, I observed the following cage conditions on the first and second loads of the day on Trailer #40 and Trailer #47, respectively. On Trailer #40, I observed, out of a total of 20 cages, 2 cages with missing doors to a subset cage (no chickens were observed in these subsets with the missing doors), a dead chicken with its head and wing smashed between the floor of the subset above it and the metal cage frame, and another cage with broken and bent inward metal spokes on the side of the cage. On Trailer #47, out of 20 cages, I observed 2 cages in disrepair similar to the last cage mentioned on the previous trailer, and one cage with a floor buckled to the point that a bird could fall through or its leg could get stuck and injured (this will be referred to as a "severely buckled floor" throughout the rest of the MOI). I also observed one live bird with its wing stuck between the floor of the subset above it and the metal cage frame. I informed (b) (6) of the observations and that similar observations have been discussed with (b) (6) in previous incidences and MOIs. At approximately 0715 hours I observed 4 out of 14 cages on the 4th load, Trailer #48, while I was performing ante-mortem inspection in the Live Receiving area. One cage had a severely buckled floor and a damaged side with bent-in broken metal spokes, and this cage was carrying live chickens. I observed another cage missing a panel to the roof, so the chickens in this cage were not closed in from the top of the cage. Another cage had a damaged side and another one was missing two subset doors (no chickens were carried in those subsets). On the 5th load, Trailer #43, I observed 3 out of 20 cages in disrepair. One cage had a severely buckled floor, another had a broken metal spoke on the side of the cage bent inward, and another was missing a door (but no chickens were inside that subset). I also observed one wing of a live chicken trapped between the floor above the chicken and the metal frame of the cage. At approximately 0900 hours I was in the Live Receiving area again to perform ante-mortem inspection. I observed on the 7th load, Trailer #37, 2 of 14 cages in disrepair. One had a damaged side and the other had a severely buckled floor. On this load I also observed a live chicken with its toe smashed between the floor above it and the frame. I ensured the toe was released. The toe felt very cold and the chicken was reluctant to move its leg. I could not examine the chicken thoroughly enough to determine whether the leg and/or toe was broken. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ131010 5928G	28OCT2017	<p>While performing ante-mortem inspection in the Live Receiving area at approximately 0430 hours on 10/28/17, I observed the following Good Commercial Practice concerns on the first load of the day, Trailer #38. First, I observed a live chicken with a trapped wing and the right half of the skin on its face peeled off, exposing all underlying tissue and eyeball. The chicken's wing was trapped between the metal frame of the cage and the floor panel above, and the skin was peeled away from its right ear to the midline of its skull where it remained attached, hanging and dripping blood. The facial tissue had begun to dry but the skin flap continued to ooze fresh blood. I showed (b) (6) the injured bird and asked him to take the cage off the trailer and immediately remove the bird to be stunned or euthanized. (b) (6) humanely euthanized the bird via cervical dislocation and the bird was disposed by the establishment. It is uncertain exactly how the injury to the face happened, but it likely happened during loading or in transportation to the establishment. On this same trailer another bird was observed dead with its beak smashed between the metal cage frame and the floor panel above it. Two cages in disrepair were also observed on this trailer: a cage was missing one door but no chickens were exposed, and this same cage was missing a roof panel exposing chickens; and the other cage had a severely buckled floor. At approximately 0530 hours while in the Live Receiving area, I observed 5 out of 19 cages with the following disrepairs or GCP concerns, on the 2nd trailer (#40): one cage with a broken side (no chickens inside), 2 cages missing doors (no chickens inside), and two cages with trapped wings on live birds. At approximately 0715 while in the Live Receiving area, I observed 2 cages out of 20 with the following disrepairs, on the 5th trailer (#47), one cage with a smashed in side and a buckled floor carrying live chickens, and another cage with a smashed in side. The establishment must employ human methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ421511 0501G	01NOV2017	<p>On 10/30/17 at approximately 1430 hours, the 1st Processing line was shut off by the establishment for an issue with the pre-chill re-hang motor. At approximately 1500 hours I observed chickens within the (b) (4) system (CO2 chamber) that had been there since the line was stopped at 1400 hours. I asked (b) (6) if he was going to run the chickens through the (b) (4) system as discussed in prior weekly meetings: SFJ2613095408I dated 9/14/17 and SFJ0511102805I dated 10/5/17. (b) (6) explained to me that this could not be done because there is no place to put the chickens after running them through the (b) (4) system. At approximately 1600 hours I shared my discussion with (b) (6) to (b) (6) (b) (6). He explained that they actually should evacuate the CO2 from the (b) (4) system when they are down for extended lengths of time. He went to the Live Hang area to examine the situation. At approximately 1615, (b) (6) told me that he had CO2 evacuated from the system when he was down there. The line was ready to be started again at approximately 1630, but the operator of the (b) (4) system was having difficulty to get the (b) (4) system belt run chickens through. He raised the cover of the (b) (4) system, but live and stunned/dead chickens were inside, so when he lowered the cover, many of the Live Hang employees stood on each side of the system to ensure no part of live chickens and stunned chickens got smashed or trapped between the cover and the belt. No chickens were injured or harmed. When the (b) (4) system belt was running the CO2 levels were not at an appropriate stunning level and eventually live chickens began to exit the (b) (4) system. This was expected and the establishment was prepared to use the back-up electrical stunning equipment. In this electrical stunner the head of the chicken gets carried through a pool of water. I observed two live chickens enter the electrical stunner and saw them continue through flapping their wings and trying to right themselves, with their heads under the water. I told (b) (6) that the stunner was not working and instructed him to stop the line. I saw the birds stop breathing with their heads still under the water. Due to safety reasons the birds were not removed from the electrical stunner. (b) (6) told me in a follow-up discussion at approximately 1400 hours on 11/2/17 that the reason the electrical stunner was not working was because there was not enough salt in the water for electrical connectivity. The employees and supervisors that work in this area have been retrained on operating the both the (b) (4) system and the electrical stunner. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ351511 2201G	01NOV2017	<p>On 11/1/2017 at approximately 1500 hours, I observed a cage on the track leading to the dumping apparatus with a bottom subset door open and birds sitting on the open door. I observed one of the forklift employees try to close the door when he noticed it, but he could not get it to latch closed so he left it open as the cage moved along the track. I observed the cage move two more spaces down the track where it stopped, while the cage in front of it was being dumped. A chicken that was sitting on the open door fell off and onto the track. I stopped the line to prevent the chicken from being run-over by the cage. The same forklift employee picked up the bird and removed three more that were on the edge of the cage by hand and put them on the (b) (4) system (CO2 chamber) belt. The subset cage of concern was on the inside side of the track which made it difficult for me to observe how many birds were inside of it. I continued to monitor the cage as it went up to the dumping apparatus and I observed that no birds were harmed during dumping, but that several remained within the subset of concern. I followed the cage after it was dumped and saw that the door was securely shut by the machine that closes all the doors on the cages after dumping. I observed sixteen DOAs and approximately eight live birds that remained within the subset in question after the dumping process. I noticed that all the DOAs were packed tightly against the back of the cage. Based on my observations there is reason to believe that this subset of the cage was overcrowded with chickens. At the same time the DOAs were being removed from that cage, I observed another cage on the track with the door to a bottom subset open and birds inside of it. This cage did not appear to be as full, because the chickens all remained toward the back of the cage instead of perching on the door as the birds in the previous cage were. This cage was also dumped without causing harm to any chickens. The door on this cage was also securely closed by the door closing machine. In addition to these findings, I also observed on two other trailer loads from the day the following cage condition and GCP concerns. On Trailer #35, the first load, at approximately 0430 hours I observed one cage out of twelve cages that was missing a door, but no chickens were inside the cage. On the eleventh load at approximately 1150 hours, Trailer #37, I observed out of twenty cages two with smashed inward sides and one with a buckled floor, each of these cages were holding chickens. I also observed two live chickens with their wings smashed between the plastic floor above them and the metal frame of the cage. These birds were on the top cages and could not be examined any closer. Cage conditions have been discussed and documented in the following MOIs: Weekly Meeting 9/1/17; SFJ4614094807I on 9/7/17; SFJ0814090019I on 9/19/17; SFJ3005094819I on 9/21/17; SFJ0813091025I on 9/25/17; SFJ4108095027I on 9/28/17; SFJ1407105818I on 10/18/17; SFJ1109104825I on 10/25/17; SFJ2807100827I on 10/26/17; SFJ0910100628I on 10/28/17; SFJ4912103431I on 10/30; and SFJ5112101931I on 10/31. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that</p>

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					prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated product.

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ300911 3201G	01NOV2017	<p>On 10/31/17 at approximately 0430 hours I was performing ante-mortem inspection of Trailer #44, which was held overnight from the previous day's lot 2 flock. On ante-mortem inspection the live chickens appeared to have no abnormalities/ health concerns. I observed a subjective increase of DOAs. In the cages that appeared to have more-than-usual DOAs both on the trailer that allowed a clear visual of half the cage (to the divider in the middle) and in one cage on the floor, I observed most of the DOAs were crowded toward the center of the cage. This suggests over crowding or adverse conditions causing the birds to crowd together. The establishment's DOA count of Trailer #44 was 2045. There were three other trailers held overnight as well, and according to the establishment records the DOA count on those were more normal numbers. Trailer #44 was carrying approximately 4900 birds. In addition to the DOAs on Trailer #44, I observed a cage with no door to a subset of the cage that had chickens inside. I tagged this cage with USDA Rejected tag #B41933977 and showed it to (b) (6). I asked him to remove the birds from the cage before the cage is placed on the track. A cage in the same condition was observed on the 2nd load of the day, Trailer #43, and a USDA Rejected tag #B41933976 was affixed to the cage. (b) (6) was shown and instructed to do the same with the birds as with the other cage. I was given a verbal response that the cages will be set outside with the other cages in disrepair, and will be repaired sometime soon at the establishment's shop. I removed my tags from the cages. On Trailer #44, I also observed a live chicken with a broken wing trapped above it's body between the floor of the subset above it and the metal frame of the cage. Based on the direction of the dried blood on the bird's wing, from the point of the injury toward the body, the wing likely broke after being trapped in the cage. I had a follow-up discussion with (b) (6) on 11/2/17 at approximately 1400 hours about the DOAs from Trailer #44. According to the establishment's findings on the situation, the trailer arrived the day before with the tarp pulled around it. The tarp was left on because when it arrived the holding/ cooling shed was full. At the end of the day's production the trailer was moved inside the shed and the tarp was dropped. DOAs were observed by the employee who dropped the tarp, but it was difficult to know how many. The establishment believes that the solar powered fans that are on the trailer stopped running at some point when the truck was parked with the tarp pulled around it. The establishment is looking into how long those fan run on a normal sunny day. On this particular day, 10/30/17, it was mostly cloudy, so the establishment believes the lack of airflow and subsequent suffocation was the most likely cause for the DOAs. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ111311 2102G	02NOV2017	<p>At approximately 0420 on 11/2/17 while I was performing ante-mortem inspection, I observed on Trailer #41, load one of lot one, a live chicken shivering and sitting on the metal frame of the bottom of a cage. The subset cage was in disrepair with the plastic back wall and floor (one connected unit like a drawer) moved forward. No birds were in this subset cage. I couldn't see where this chicken would have gotten loose from. All adjacent cages appeared to be in good repair. I showed (b) (6) the chicken and the cage. On Trailer #43 (second load), I observed half of the floor missing to the second from bottom subset cage. Two chickens were perched up on the half floor and the bottom floor was overcrowded with birds giving no space for a chicken to move around without having to climb on top of each other. In another cage on this load the top floor was missing. Less chickens were observed on the floor underneath than on the bottom floor of the previously mentioned cage. Both cages had all securely closed and functional doors. At approximately 1545 hours I observed on Trailer #42 (last load of the day in Lot 1) the following GCP concerns. I observed the head of a dead bird smashed between the plastic drawer-floor of the subset cage above it and the corner of the metal frame of the cage. It's wing was broken below the elbow and hanging out the top of the plastic back (drawer) of the cage. In another cage I observed the top floor had collapsed onto the chickens and floor below it. The door to the subset cage below it was open and chickens were sitting on the door. I could see that both live and dead chickens were below the collapsed floor. I showed (b) (6) my observation. Eleven live chickens were removed from the cage and two dead chickens were removed. The live chickens appeared unharmed. The floor was placed back into normal position, the doors were shut, and the cage was dumped. While still in Live Receiving at approximately 1625 hours, I observed a 5-level cage on the track to the dumping apparatus. One of the bottom doors was open and chickens were inside. (b) (6) was able to shut the door. No chickens were injured, based on my observations. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ480811 1506G	06NOV2017	<p>At approximately 0420 hours on 11/4/17, I was in the live receiving area to do ante-mortem inspection. The first load of chickens for the day had not arrived yet, however I observed three chickens on the belt between the cage dumping apparatus and the (b) (4) system. I asked (b) (6) where these chickens came from. He informed me that he found them at the end of yesterday's production still on the belt, so he put them in an empty cage for the night. An hourly employee placed them back on the belt this morning. The first trailer (#40) arrived at approximately 0515 hours. While I was performing ante-mortem inspection, I observed two cages with the bottom floors collapsed at the point where the two plastic floor panels meet. There were live chickens' feet falling through between the plastic floor panels, but I observed that the chickens were able to pull their feet back through on their own. Three cages' sides were smashed inward, no chickens appeared to be harmed/injured in these cages. Two cages were missing doors to a subset of the cage, but no chickens were inside. At approximately 1015 hours on Trailer #44, I observed the head of a dead chicken smashed between the plastic side (drawer) and the metal frame of the cage. In this same cage and one other I observed bent-inward broken metal bars from the side of the cage. Two cages with smashed inward plastic sides, and one cage had a large hole broke out of the plastic backside (drawer) large enough for a chicken to fall out, and there were chickens inside. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ441411 1706G	06NOV2017	<p>On 11/6/17 at approximately 1345 hours while performing a Good Commercial Practices task, I observed the following cage concerns from Trailer #41. I was standing near the dumping apparatus and observed a loose chicken on the chain/conveyor track near the dumping apparatus that was actively dumping a cage at the time. The bird was located next to this cage where the cage would smash the bird or the bird would get caught in the chain when the chain would start to move the cage again. I stopped the dumper and an hourly employee removed the chicken. Then I started the line again. I observed a cage on the track to the dumping apparatus with a missing subset door and 1/2 the normal quantity of chickens inside. I did not see any loose live or dead chickens in the area. The cage made it down the track to the dumping apparatus and was dumped successfully without harming or injuring any chickens. I observed three more cages on the track missing subset cage doors, but did not contain any chickens within the affected subset cages. Another cage that was on the track, still from Trailer #41, had a chicken in the second from the top subset cage with a broken wing smashed between the plastic floor above it and the metal frame of the cage. Blood was observed actively flowing down the wing toward the birds body and dripping onto it's foot and the cage. I ensured it's wing was carefully released before the cage was dumped. Trailer #46 was backed into the live receiving area while I was making these observations. I inspected the cages on this trailer as well. I observed 3 different cages with live chickens' wings, all broken, smashed between the plastic floor and metal frames of the cages. These birds were all located too high on the trailer to allow their wings to be released during my observation. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ2015112807G	07NOV2017	<p>At approximately 0900 hours on 11/7/17 while performing a Good Commercial Practices task in the live receiving area, I observed the following cage condition concerns from Trailer #41. I observed a cage on the track to the dumping apparatus with the door to a subset cage missing and chickens within the subset. I did not observe any injured chickens in the process of the cage being moved toward the dumping apparatus and in being dumped. I observed another cage with a hole in the plastic backside (drawer) of a second from the bottom subset cage. The hole was big enough for a chicken to fit through, and there were chickens inside. After each cage was dumped I affixed a USDA Rejected tag to each cage. Tag number B41933861 was affixed to the cage with the missing door, and B41933860 was affixed to the cage with the hole in the back. I informed (b) (6) of my observations and that the tags will be removed when I hear word of when they will be repaired. The cages were placed outside near other cages in disrepair. I also observed in the Live Receiving area at approximately 0920 hours 2 live loose chickens sitting under the dumping apparatus. They did not appear injured. In a nearby cage that had just been dumped and the forklift was removing from the track, I observed a live chicken still in the cage with a broken and bloody wing smashed between the plastic floor above it and the metal frame of the cage. An hourly employee lifted the floor and removed the chicken and placed it on the belt to enter the (b) (4) system. Previous discussions and observations of cage conditions have been documented in GCP-MOI #SFJ4314110406I on 11/6/17. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ351111 5508G	08NOV2017	<p>On 11/8/17 at approximately 0845 hours while performing ante-mortem inspection for Lot 2, I observed a cage on Trailer #35 that the 3rd subset floor had collapsed at the end of the cage near the door onto birds in the subset below. Both subset doors were securely closed. From inspection of the cage, while it was still on the trailer, I could see that some chickens under the floor were dead and some were alive. Chickens toward the back of the cage where there floor had not collapsed were alive and appeared unharmed, except for one chicken that had its wing smashed between the floor and the metal frame. I showed (b) (6) the cage and he had it removed from the trailer as quickly as possible to remove chickens that were on top of the collapsed floor so that the floor could be lifted back up and snapped into place. Two DOAs were removed from the subset cage the floor had collapsed onto and I did not observe any live chickens with obvious injuries. In a follow-up discussion to the cage issues mentioned in yesterday's (11/7/17) GCP-MOI# SFJ1915114007I at approximately 0830 hours, (b) (6) told me that they were planning on bringing a trailer over to the establishment to pick up approximately fifteen cages to take to their holding shed across the street to be repaired. This is where the cages will be repaired now, instead of at the shop in New Hampton, IA as mentioned in the 9/19/17 GCP-MOI# SFJ0814090019I. After this discussion, I removed my USDA Rejected tags from the two cages that they were affixed to yesterday. At approximately 1300 hours, (b) (6) informed me that 15 cages have been loaded onto a trailer and moved for repair.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO481311 0609G	09NOV2017	<p>At approximately 1200 hours on 11/7/2017, I spoke with (b) (6) about two Good Commercial Practice (GCP) issues seen that day. The first issue we discussed was a carcass presented for USDA inspection at approximately 0510 hours on 11/7. I inspected the carcass and observed the following: the head and cranial portion of the neck were mutilated, and a neck cut could not be determined. There was a moderate amount of clotted blood in the mutilated head and cranial neck. The head, neck, and ventral cervical portion of the carcass were a dark purple shade. The jejunum was dark purple with congested blood and congested vessels. The jejunum was dark purple in color with congested blood vessels. I showed the carcass to (b) (6) and (b) (6). The establishment has had a history of cadavers, which has been discussed in the following GCP and Weekly Meeting MOIs in the month of October. References to cadavers seen by USDA in earlier months can be found in these MOIs. GCP MOIs: 10/5/2017 (MOI #UIO4512104605I) Weekly Meetings MOIs: 10/25/2017 (MOI #UIO2321102025E), 10/16/2017 (MOI #UIO2418102418E), 10/11/2017 (UIO3719102811E), and 10/4/2017 (MOI # UIO0920105104E) (b) (6) told me he was unsure where the issue is because they have been doing many audits and discussing this issue with employees. He recommended I follow up with (b) (6). I spoke with (b) (6) at approximately 1230 hours on 11/7/2017. He told me they reviewed this with an employee and expect a new auto-killer to be installed soon. He will get back to me with an installation date at this week's weekly meeting scheduled for 11/10/2017. The second issue (b) (6) and I discussed on 11/7/2017 concerned a carcass I observed while performing a GCP task in the live hang area at approximately 0640 hours on 11/7/2017. The carcass had an approximately 1"*2" skin tear over the mid-spine. The tear revealed muscle, and torn fascia was visible. The area was moist the touch and appeared fresh. (b) (6) reviewed the carcass with (b) (6). The establishment does have a history of back tears, as discussed most recently in the weekly meeting on 10/27/2017 (UIO5210102331E). Plant Manager Jody Long told me on 10/5/2017 that these wounds are likely due to intact toenails (MOI #UIO1910101005G). When I discussed the issue with (b) (6), he told me that he instructed (b) (6) to examine the conveyers. I followed up with (b) (6) on 11/8/2017 at approximately 1250 hours, and we discussed the possibility of viewing the conveyers with an unmanned camera. Up to this point, all conveyers have been examined while the equipment was locked out. (b) (6) will follow up with me on the possibility of examining the conveyers remotely as they are moving. I encouraged (b) (6) to consider this possibility, as these tears have been occurring for a long time and this is a serious GCP issue.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ2406115510G	10NOV2017	<p>At approximately 1200 hours on 11/9/17 while performing a Good Commercial Practices Task in the Live Receiving area, I observed several humane handling concerns due to cage conditions. At the start of my observation there was only 12 full cages left on Trailer #48 from Lot 1, I observed a forklift driver, lift off a top cage from the trailer and saw that the cage below it was missing half of its roof, which would be over one top "drawer" or subset cage of the cage. There were live chickens being held inside the drawer. I asked the forklift driver to leave that cage on the trailer while I waited for (b) (6). The forklift driver removed another top cage from the trailer, and the cage below it was also missing a roof. I observed the forklift driver remove another top cage and saw that the cage beside this one was missing a door to a drawer that was carrying about ½ the normal quantity of chickens. I showed (b) (6) the three cages. He placed QA tape around each cage to mark them as cages in need of repair and not to be re-loaded onto the trailer. I continued to inspect the trailer and saw chickens trapped between 2 lower cages that were on each side of the center hydraulic tower for raising the trailer roof. The forklift driver carefully removed one of the cages. I observed approximately sixteen loose chickens total. There were six DOAs found mostly laying on the cross-bar of the center hydraulic tower. I observed generalized bruising on the DOAs. Live chickens were observed sitting on top of the DOAs and some were on the floor of the trailer between the other cage and the center hydraulic tower. I observed that this cage had two drawers without doors and chickens inside of them. One was a top drawer and the other was a bottom drawer. The door side of the cage was facing the center hydraulic tower and therefore the loose chickens observed on the trailer very likely fell from the top drawer with the missing door. Similar observations and discussions are recorded in the following GCP MOIs: SFJ2911114908I on 11/8/17; SFJ1915114007I on 11/7/17; SFJ4108111606I on 11/4/17; SFJ1013115202I on 11/2/17; and SFJ3415115101I on 11/1/17. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P425	Northern Pride, Inc.	MYG02141 15611G	11NOV2017	<p>Attendees: (b) (6), (b) (6) On Saturday November 11, 2017 at approximately 0822 hours while performing Good Commercial Practices Verification, I was observing at the sticking station. I observed that the birds were being effectively stunned, but right after the cut, the birds started blinking, moving their heads left and right, and retracting their necks. The stunning appeared to be effective for only several seconds. In addition, a total of four birds had their heads tucked up by their shoulders, and were blinking and moving their heads at the time of the cut, indicating they had not been stunned at all. One conscious bird did not appear to get cut. I proceeded to the opposite end of the blood tunnel by the bird wash to confirm. The bird was breathing, blinking, and moving his head left and right. I stopped the picking line, and (b) (6) removed the conscious bird from the line. At this time, it was observed that the bird did not have a cut on the neck. (b) (6) took the bird to be rehung in the hanging bay. At approximately 0837 hours I discussed the above observations with Plant Manager Warren Leighton. I notified him of the poorly functioning stunner, of which he was already aware. He informed me that the establishment had been having electrical issues this morning (of which I had already been informed), and there were problems with the stunner functioning intermittently. An electrician was on site, currently working on the stunner. We both were aware the stunner had been down for some time earlier this morning, and slaughter operations had ceased during that time. We discussed the establishment's response to the potential finding of multiple conscious birds at the sticking station. Manager Leighton stated that the sticking employee has authorization to turn off the line if such observations are made. I asked Manager Leighton if the sticking employee was aware of this authorization. Manager Leighton stated he was, and confirmed this authorization again in my presence with the sticking employee. Manager Leighton was informed of the bird with no cut on the neck. His reply was that "There was a lot going on at the sticking station with the stunner not fully working." Manager Leighton stated that he thinks the bird "just got missed." I asked about the line speed under these circumstances and Manager Leighton confirmed he had reduced the line speed of the picking line. I advised Manager Leighton that an MOI would be written and forwarded to the District Office for the (b) (6), (b) (6), (b) (6) and (b) (6), to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO101411 1313G	13NOV2017	<p>At approximately 1910, (b) (6) notified offline personnel of increased bruising on turkey carcasses as well as torn skin. Upon this notification, I immediately observed carcasses on the line at several different locations in the evisceration department and observed similar reddish/purple marks on the legs of several carcasses as well as torn skin primarily on the backs of several of the carcasses. While performing further observations on the live hang area, at approximately 1915 I observed one turkey hanging on the line after the neck slit but prior to the first wash tunnel that had an approximately 4 by 5 inch area of torn skin on the back of the bird which exposed the muscle and fascia layers underneath. The wound appeared moist with bright red blood on the surrounding feathers indicative of recent trauma. I immediately showed this turkey to (b) (6) (b) (6). At approximately 1925 I had a discussion with (b) (6) and he discussed that they were having issues with a seal on a tunnel in live hang and that it had been fixed. I observed the live hang area at multiple times through the remaining portion of the night and did not observe any further turkeys with torn skin. This has been a recurring issue as documented in the most recent MOI UIO2213115707I on first shift for a turkey with torn skin occurring on 11/8/2017.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ391611 4014G	14NOV2017	<p>At approximately 0515 hours on 11/14/17 while performing ante-mortem inspection in the Live Receiving area, I observed several humane handling concerns due to cage conditions. On Trailer #48 from Lot 2, I observed 2 cages with drawers (subsets) that were missing doors and holding chickens, and I observed a head of a dead chicken smashed between the roof of a top cage and the frame of the cage. I showed my concerns to (b) (6). A little later at approximately 0550 on the next trailer from lot 2, #31, I observed a dead chicken between a top and a bottom cage. All I could see of the chicken while the cages were on the trailer were its head, neck, and a wing. It appeared to be on top of the roof of the bottom cage and smashed under the frame of the top cage. Once the top cage was removed and the bottom cage was lifted off the trailer. I asked the forklift driver to lower the bottom cage to the ground so I could get a better observation of the chicken. The chicken was on top of the roof of this cage and the roof was in place. Therefore it is unlikely that the chicken could have escaped from the top of the bottom cage. A top cage adjacent to this cage had a drawer that contained chickens with a missing door. It is very likely that this cage was loaded first at site, the observed dead chicken fell or jumped out of the cage onto this cage and was smashed by the top cage being loaded and placed on top of it. The chicken's body was flat with prolapsed intestines through the cloacal area. I shared this observation with (b) (6). (b) (6). Also on this trailer I observed a live chicken with its wing smashed between the corner frame of the cage and floor of the drawer above it. Similar observations and discussions can be reviewed in GCP MOI #SFJ2406115510G and weekly meeting MOI #SFJ2512112510G, both dated 11/9/17. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO411111 4816G	16NOV2017	<p>Est. P579, Jennie-O Turkey Store, Friday, November 10, 2017, 1150 hours. In attendance: (b) (6), (b) (6), (b) (6). While performing a Good Commercial Practice Verification task in the Live Hang Department at approximately 1150 hours, I observed one turkey hanging on the line after the neck slit but prior to the first wash tunnel. This turkey had an approximately 7 by 5 inch area of torn skin on the mid-back over the spine. The tear exposed muscle and fascia underneath and appeared fresh. The wound was moist to the touch and had a small amount of bright, red blood. I immediately showed the turkey to (b) (6) and (b) (6). This tear was very similar to the others observed and documented. The most recent similar incident occurred on November 9, 2017 on second shift and was documented by (b) (6) in MOI #UIO08141126131. (b) (6) and I spoke about the seriousness of these tears, and the trend of similar findings. (b) (6) instructed plant management to check the conveyers in live hang after slaughter concluded. I followed up with (b) (6) on Tuesday, November 14, 2017 at approximately 1240 hours and he said that did not find anything that would explain the tears. He is expanding his investigation and looking to see if loose coops catch on the birds and tears occur as birds are being removed from the coops. We discussed the importance of identifying and fixing this issue.</p>
25	P34668	Simply Essentials Poultry, LLC	SFJ050611 2421G	21NOV2017	<p>At approximately 0420 hours on 11/20/17, I observed three chickens in a lower drawer (subset) of a cage on the track to the dumping apparatus without a door to the drawer. One chicken was sitting on the edge of the opening. As the cage moved along the track and stopped, the chicken fell out of the cage onto the chain of the track. I stopped the line, to prevent the chain of the track to start moving again, which would have caused injury to the chicken. I called for (b) (6), (b) (6) and (b) (6) to show them the loose chicken and the missing door and the two other chickens inside the drawer. Because three chickens is significantly less than the usual approximately 26 chickens to a drawer, I asked the superintendent and the manager if they knew why or how there was only three chickens in this drawer and they did not. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO291311 0822G	22NOV2017	<p>At approximately 1545, a cadaver was presented to USDA inspection. This carcass had a cut across the head as well as an additional shallow cut that only penetrated the skin of the neck. The head and neck were cherry red in color and the viscera congested. (b) (6), (b) (6), and (b) (6) observed the cadaver. The carcass was shown to the back-up neck cut employees. I immediately went to the live hang area to observe. No other carcasses were observed with shallow cuts, and no live birds were observed entering the scalding. Approximately 35 minutes later, at approximately 1620 a second cadaver presented to USDA inspection. This carcass had two cuts, one on each side of the neck, but these cuts did not appear to sever the major vessels. The head and neck of this carcass was cherry red in color and the viscera congested. The issue was discussed with (b) (6) at approximately 1635 who stated that an employee that was relatively new to the kill area was working as the back-up neck cutter, but the establishment had positioned a more experienced employee immediately after this employee on the line to catch any birds that could be missed. The experienced employee had been in place when these cadavers occurred. (b) (6) discussed that they would switch out the new employee for a more experienced employee and have two experienced employees on the line as back-up neck cutters. He would also check the blades of the neck cutter and replace them if necessary. I again observed the live hang area and neck cuts appeared adequate. No live birds were observed entering the scalding. It is required that establishments slaughter poultry in accordance with Good Commercial Practices and that all birds are bled out to ensure breathing has stopped prior to entering the scalding.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ361111 4122G	22NOV2017	<p>While performing an ante-mortem task on the first trailer of Lot 1 at approximately 0420 hours, I observed a live chicken suspended (pinched) between two top cages. I showed the chicken to (b) (6) and asked him to move the cages to prevent any further suffering to the chicken. A top cage was moved by forklift and the chicken landed on the roof of the cage below. When that cage was removed from the trailer the chicken fell to the floor. I did not observe an obvious injury to the chicken, it was reluctant to move. (b) (6) picked up the chicken and put it inside the cage. I inspected the cages that were on either side of the chicken on the trailer, one of the cages had a drawer (subset) with a missing door, but there were no other chickens inside of it. If the chicken was placed inside that drawer it is plausible it could have fallen out. It is plausible that if other chickens had been placed inside that drawer, they could have fallen out in transit as well. Another cage on this trailer had a door that was open and chickens were inside. Another cage on this trailer was missing a roof and a door to the top drawer but no chickens were inside. In addition, two other cages on this trailer had missing doors as well. While performing an ante-mortem task on the first trailer (#38) of Lot 2 at approximately 0615 hours, I observed three live chickens with their wings trapped between the plastic floor and the frame of the cage and one dead chicken whose head was smashed between the floor above it and the cage frame. I showed (b) (6) (b) (6) my observations. At approximately 0845 hours on trailer #41 while performing a Good Commercial Practices task, I observed chickens in a drawer that did not have a door, and one chicken was sitting on the edge of the drawer opening. I observed another cage with the side plastic panel smashed inward allowing an opening approximately six inches wide, and I observed chickens inside this drawer. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P544	Jennie-O Turkey Store Sales	KXJ160411 4529G	29NOV2017	<p>Shortly before 23:30, while in the live hang area performing a Good Commercial Practices verification activity, I observed the live hang floor personnel looking for a bird on the floor under the driver's side of the truck that was now nearly empty and ready to be driven out of the live hang bay. I observed one floor person holding the light and another floor person retrieve a bird from under the truck. When the live hangers were done emptying the truck, there was a short delay before the truck driver was given the signal to exit the live hang bay. When the truck finally was given the signal and exited the live hang bay, I saw a bird lying on the floor of the truck hoist in the approximate area where the driver's side tandem wheels of the tractor would have been. (b) (6) ran out onto the floor of the hoist, picked up the dead bird, and took it over to and placed it in the "USDA Condemned" barrel. During my observation I could see blood on feathers, indicating that the bird had done some bleeding from traumatic injuries sustained while being run over by a truck, probably from compound fractures. Immediately after the incident, I saw and heard (b) (6) call (b) (6). (b) (6) came to me later to discuss the reports that he had received about the incident, and to hear what I saw. He explained to me that one of the live hangers on the driver's side of the truck did his job by telling the floor personnel that there were birds under the truck. He explained that the bird that I saw retrieved was one of those birds. He further explained that the live hanger persisted in telling the floor personnel that there was still another bird under the truck, and the floor personnel looked for it from different angles, but were unsuccessful at locating it. After not being able to find it, the floor personnel apparently concluded that the live hanger was wrong, that there were no more birds under the truck, and they signaled the driver of the truck to exit the live hang bay. (b) (6) then opened up discussion about preventive measures that he is considering. He said he is considering longer, stiffer bristles along the edge of the live hangers' platforms so that there would no longer be any space for birds that jump out of the coops to slip through and fall down to the floor of the hoist during unloading of the trucks. He also discussed the possibility of using stainless steel mirrors on long rods to help see birds in what otherwise would be blind niches, such as between tandem wheels of trucks. And finally, he said he was going to meet with the live hang personnel to commend the live hanger who did his job by letting floor personnel know there was a bird still under the truck, and to tell the floor personnel that once someone tells them there is a bird on the floor, they must find it before signaling the truck to exit the live hang bay, even if it means there will be an interruption in production.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO2313124001G	01DEC2017	<p>A cadaver was presented to USDA inspection at approximately 0905 hours on November 27, 2017. This carcass had a superficial cut across the ventral neck region that did not extend beyond the skin. The head, neck, and axillary region were cherry red in color. The neck was congested with black-colored blood. (b) (6) observed the cadaver. I observed the live hang area at various points of the shift after this incident and I observed no live birds entering the scalding. I left a message with (b) (6) to discuss this cadaver, and the cadaver trend in general. On November 29, 2017, a cadaver was presented to USDA inspection at approximately 0500 hours. This carcass had a cut neck, but neck vessels were intact. The neck skin and axillary area were dark red, and the neck was congested with black-colored blood. (b) (6) observed the cadaver. I spoke with Plant Manager Jody Long who told me he would follow up. On November 30, 2017 at approximately 0930 hours, I spoke with (b) (6). He told me that they have two employees checking the autokiller cut, but that one employee walked away around the time the would-be cadavers passed by. They have reiterated to their employees the importance of checking every bird and not walking away. We also discussed balancing the need for a sufficient neck cut, and the risk of cutting too deeply such that presentation is affected. Management is meeting with employees again today to discuss the importance of checking every bird. The establishment has plans to install a new autokiller at the end of January 2018. This cadaver trend has been discussed previously, most recently in an MOI by (b) (6) on 11/21/2017 (MOI#UIO2813111322I).</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ461012 0102G	02DEC2017	<p>Notified (b) (6) of MOI November 27- At approximately 1300 a cage door, lower left, popped open while on the track. The company employees stopped the track and removed the chickens, hand delivering them to the entrance to the (b) (4) system. The door was closed and the track restarted. From 1245 until 1310, I observed 6 doors missing on cages. There were no chickens in the affected portions of the cages. One cage had the top plastic section that was broken. The broken section was removed and the cage had a yellow hold for inspection tape placed on the framework of the cage. November 28 - Starting at 0415 to 0450 - Trailer 48 had 8 missing doors on 20 cages. 1 cage had a hold for inspection tag attached on a slot with a missing door. Team members were observed closing a door that popped open when moving the cage to the track. No chickens fell out during the movement of the cage. 11:00 – A chicken was loose on top of the stack of cages. All the doors were closed and the top was in place on the cage. The chicken was safely and humanely taken to the (b) (4) system after the cage was lowered to the ground. One cage had ½ of a top section missing and the hold for inspection tape was present at the time. Trailer 48 was used again today and the cage with the missing door and hold for inspection tape (mentioned above) was on the truck. November 29 - 0415 truck 38 ½ of floor missing on one section of a cage. No birds were placed in that section. 0830 truck 40 3 doors missing on the truck. No loose chickens noted. 1130 placement of hold for inspection tape moved to outside corner column of cage for increased visibility. November 30 - 1400 Hold for inspection tags on cage coming back on trucks with birds. I was unable to ascertain the original problem for the tag. Cage appears to be functional. One cage on truck had door missing and was full of birds. I did not see any chickens fall out. Numerous cages with door closure problems due to the floor protruding out too far. (b) (6) When watching the live hang area, I saw a forklift taking a cage off the conveyor, the doors were stuck open. A bird fell from the cage at the highest point and fell on its back. It flopped around on the floor. An employee picked it up and threw on the conveyor for the (b) (4) system. December 2 - 0838 One chicken fell from cage that was on the track after the door closer. The door closer failed to close any of the doors on the cage. The bird was not injured and taken to the (b) (4) system. Area supervisor took a picture of one cage with floors/overheads shifted and dropped. There were chickens in the cage. They did not appear to be injured and were taken to the (b) (4) system. The cage was tagged with hold for inspection tags and placed back on the trailer. I did not observe the cage when placed on the track system.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ331112 4505G	05DEC2017	<p>While performing antemortem inspection on Dec. 4 I made the following observations: On multiple occasions (at 4:45, 6:02, and 6:05) I observed birds loaded into a section of a crate with the door missing. I alerted a team member to the situation each time, and the birds were then placed into secured sections of the crate (with doors). At 11:00, a crate was placed onto the loading track (to the (b) (4) system) with no top lid across half. Again, I alerted team members to the situation, and the crate was taken down from the queue and the lid placed over the top. At 11:30 a team member pointed out to me a loose bird standing on the bed of the trailer; the bird was not injured. The bird was humanely caught and added to the (b) (4) system. On Dec 5 at 8:25 I observed a team member identify a loose bird on top of a stack of crates; he had the forklift driver slowly lower the crate. The live bird was next to a dead, flattened bird. The live bird was added to the (b) (4) system. At 10:00 I observed a dead bird wedged between the bottom of the crate and a buckled floor panel. I spoke to (b) (6) about my observations. He said that any observations that he makes or that are documented in MOIs are shared with those in charge of the live bird side of the operation. He reported seeing some improvement in the condition of the cages.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	M4653A	Agri Star Meat and Poultry, LLC	HRJ500912 2706G	06DEC2017	<p>While performing ante-mortem inspection of poultry this week at Agri Star Meat and Poultry, I have made the following observations. Monday, December 4 - Upon my arrival at the facility at approximately 0430, eight chicken trailers were present. The sheds on official property were full with six trailers, while two trailers were outside the property across the railroad tracks. The temperature on that morning was in the 50s. Another trailer arrived by 0530 and was parked across the railroad tracks in the building which consists of a roof for protection. This arrival pattern was inconsistent with my understanding of a recent change in loading time schedules. Load times had recently been moved back to limit the amount of time birds spend on the trailers. DOAs = 75</p> <p>Tuesday, December 5 - On arrival at the facility at approximately 0430, seven trailers were in sheds on the official premises, while two trailers were under the roof across the tracks. When traveling the trailers have tarps which roll down over the sides, but when parked these tarps are rolled up and off the sides of the modules. Each module has half of the outside ends covered by cardboard, which leaves the other half open. The temperature at the time was in the 20s with westerly twenty mile per hour winds. DOAs = 380</p> <p>Wednesday, December 6 - When I arrived at the establishment around 0515, nine trailers were present, with three under roof across the railroad tracks. The tarps had been rolled up so I could see the chickens through the module sides. The temperature was in the teens with westerly ten mile per hour winds. The tenth truck arrived by 0545 with a partial load and was placed in the completely enclosed shed on official property. Many birds were piled together behind the cardboard portions and were less active with the decrease in temperature. Previously more birds would be against the visible sides of the modules or standing and moving about. Furthermore, the modules have solid floors which means the fecal material remains in the module leading to a wet floor and wet lower half of many birds. Runoff moisture from the trailers has been seen frozen on the edges of the trailer itself and occasionally the modules. At 0914 I purposefully went to the poultry unloading dock to examine a trailer. Upon arrival I was informed by a company employee that more dead birds were being seen after dumping a module than yesterday. For thirteen minutes I observed establishment employees as they unloaded one truck (#831, 5304 chickens). During this cursory inspection I saw one missing module section door, one wing trapped by a door and bleeding, one dead bird with his neck caught in a door, four birds continuously shivering, at least fourteen comatose birds, seven dead birds, frequent wet birds, and finally most birds were sitting in close groups or even on top of one another. DOAs = 176</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ251612 2506G	06DEC2017	<p>While performing antemortem inspection on Dec. 6 I made the following observations: At 4:15 I observed a crate loaded onto the conveyor system (with another crate already loaded after it) for the (b) (4) stunner that had chickens loaded into a compartment with no door. I pointed it out to (b) (6), and some team members were able to reach some of the birds and place them into compartments with doors. The remainder of the birds eventually entered the (b) (4) system without incident. There is a small stack of cages on wheels near the entry in the (b) (4) system that QA uses to hold birds that it is going to tag and weigh. There was a single bird left in one of these cages; it was alive but depressed. (b) (6) reported that he did not know where it came from, but a team member indicated that it had been left over from last shift. The last group of birds for 12-5-17 was scheduled to be caught at 06:45 and arrive at 11:30; if this bird was from the last group (best case scenario), it would have been held without food or water for well over 20 hours. In addition to the humane handling implications, this calls into question the traceability of product (the bird was quickly added to the (b) (4) system after I asked about it). At 5:00 I saw a crate that had chickens loaded into a compartment with no door in a crate on the trailer. I pointed it out to (b) (6) and per his direction, a team member lifted the crate down and replaced the birds into compartments with doors. At 13:55 I observed a crate that was already on the conveyor tracks with a few chickens in a compartment with no door. I pointed it out to (b) (6), who declined to do anything about it. The birds were loaded into the (b) (4) system without incident. At 14:05 a crate exited the (b) (4) loader after dumping the birds, but the machinery did not close the doors. A few birds were left in the crate: one fell from the crate on the conveyor mechanism (~7 feet), one fell as the crate was being lowered by the forklift (~6 feet), the other was retrieved from the crate. The bird that fell from the conveyor was alert, but did not move after falling.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ061512 3108G	08DEC2017	<p>While performing antemortem inspection on Dec. 8 I made the following observations: I observed a team member stop the forklift with a cage on it to release a bird with a trapped wing emerging from the cage. A few minutes later, the team member tried to move a bird with its head protruding from a broken area of the coop more securely into the coop. The team member asked for tape to mark the broken area, but there was none available. At 9:27 a new trailer had been pulled in, and I could see at least three birds trapped between the stacks of cages and birds that were being crushed by the coop on top. I got the attention of team members, and the cages next to the affected stack were removed. Two dead and eight live chickens fell onto the bed of the trailer. At this point, (b) (6) and, shortly thereafter, (b) (6) arrived. The top cage was taken down, and (b) (6) and (b) (6) were able to lift the coop off of the birds that it was laying on; at least four birds that had been under the coop were dead. When the bottom cage was taken off the truck, team members removed some birds from the top coop (that had fallen onto the coop below). With more space it was possible to lift the top coop back into place. I saw a mix of live and dead birds (at least four dead, but unable to get an accurate count) in the coop that had been crushed.</p>
25	P34668	Simply Essentials Poultry, LLC	SFJ511412 4709G	09DEC2017	<p>While performing antemortem inspection on Dec. 9 I made the following observations: The first truck of the shift was pulled in at 4:50. One cage had an empty coop that fallen onto the chickens in the coop below (b) (6) and (b) (6) were on hand, and (b) (6) photographed the situation. The crate was taken off the truck, and (b) (6) clicked the coop back in place; it did not appear to be damaged, it just hadn't been closed properly. All of the birds that had the coop laying on them were alive. At 7:45 one chicken was partially out of its coop while the cage was on the truck. One quarter of the coop door was reflected back, allowing enough space for a bird to fit through. The team members identified the situation and retrieved the bird with a pole while it was still partially in the cage. They also tried to bend the cage door back in place with a wrench before loading it onto the conveyor system.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P7669	Turkey Valley Farms LLC	RZB2209123211G	11DEC2017	Est. 7669p Turkey Valley Farms, December 11th, 2017 At approximately 0710 hours, while performing a Good Commercial Practices verification task, I observed 2 out of 100 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and slight wing movement) proceed into the scalding. I was unable to determine if a cut was present on the neck of the 2 carcasses. The final stunner located prior to the scalding was not positioned high enough to make contact with all of the birds. (b) (6), was notified immediately. He made adjustments to the stunner and notified the Live Hang/Picking Room supervisors. The online food inspectors did not observe an increase in carcasses. An additional 100 bird check was conducted and no further issues were observed at this time. A similar Good Commercial Practices Memorandum of Interview (MOI) was documented on 7/25/17, titled Poultry Good Commercial Practices/ RZB2509074925I.
25	P34668	Simply Essentials Poultry, LLC	SFJ5113121818G	18DEC2017	At approximately 0921 at on 12/18/17, I was performing ante-mortem inspection in the live receiving area. I observed a dead smashed chicken on the dumping apparatus and under a cage at the time of observations. At this same time while I was making observations on Trailer #37, I observed a cage with chickens in a bottom drawer with a door, but the drawer above them was missing the front half of its floor and its door. I watched the forklift employee remove the cage from the trailer and place it on the conveyor track, and I continued to watch it move to the dumping apparatus without any chickens falling from or jumping out of the cage. At approximately 1200 hours I discussed my findings with (b) (6) and my intent to document them in a GCP MOI. This MOI is associated with GCP NR #SFJ5815123515N dated 12/14/17 The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.

District	EstNbr	EstName	MOI#	Date	Description
25	M32130	Dakota Provisions LLC	JEB181512 1519G	19DEC2017	<p>Est. 32130, Dakota Provisions, 12/19/17, 1515 hours. Meeting Attendance (b) (6) (b) (6) On 12/19/2017 at 1456 hours, while monitoring conditions in pick and hang, I noticed a bird on the line before the scalding that was arching his neck and trying to escape the shackles. I notified (b) (6) (b) (6) of the conscious bird about to enter the scalding and had the line immediately stopped. While I observed this bird on the line, he was able to arch his neck and blink his eyes. They grabbed a portable ladder and pulled the bird off the line. The bird had a superficial skin cut only. No major vessels were severed. The bird was then immediately relocated back on the line before the neck cutter to start the process over. The incident that took place is a concern due to the neck cut miss and its path straight to the scalding to drown, as it was still breathing and fully conscious. I immediately notified (b) (6) of the incident. (b) (6) further investigated. The employee who missed the bird (backing up the mechanical neck cutter) was filling in for the permanent employee who was on vacation that day (b) (6) stated that the employee who missed the cut would be stationed back at the neck cutter position for the remainder of the week, but he will be training with the regular employee to ensure that in the future he is fully trained to perform this position on his own. They are also looking into a handheld backup stunning device. (b) (6) stated extra monitoring will also be performed by production. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product. Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding. Stunning of poultry, when performed, is also expected to be done in a consistent and effective manner.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ191112 3922G	22DEC2017	<p>While performing ante-mortem inspection on the first trailer (#40) of lot 1 today at approximately 0430 hours I observed 2 cages each holding one live chicken with it a wing trapped under the floor of the drawer above it in the cage. On of the birds' wings was trapped under the floor at the center seam of the floors in the center of the cage. I showed these findings to (b) (6) and the (b) (6) released both of these birds' wings. At approximately 0840 hours, while performing ante-mortem inspection on the first trailer (#42) of lot 2 today, I observed the following: 2 cages holding live birds with their wings caught between the floor above them and the frame of the cage, a dead chicken with its head smashed between the drawer floor above it and the corner frame of the cage, and a toe of a live chicken smashed between the floor above it and the metal frame of the cage. Additionally I observed a top cage with blood smeared over the side of a cage covering an area approximately six inches by six inches. I asked the live receiving team to remove that cage from the trailer so I could look in it. I observed a live chicken with a broken and bloody left wing inside the cage (not trapped) and its right wing was trapped in the center floor seem above it, similar to the chicken observed on the first trailer of today. The team freed the wing of the chicken and placed the cage on the track to the dumping apparatus with the injured chicken inside. I informed (b) (6) that I intended to write an MOI on the findings from today. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good commercial practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ581312 0522G	22DEC2017	<p>At approximately 1340 hours while I was performing a Poultry Good Commercial Practices task in the Live Receiving area, I observed a cage after being dumped with approximately 6 chickens still inside a bottom drawer. One chicken's head was trapped between the backside of the drawer and the frame of the cage and the chicken was dead. A second chicken was observed dead and removed from the cage. I observed another chicken alive with its foot stuck through the bottom floor at the center seam where the plastic floor pieces snap into place. The front piece was not snapped into place, which caused the gap that the chicken's foot when through and allowed approximately 3 other chickens to perch on to remain inside the cage during dumping. A member of the Live Receiving team removed the bird from the cage and it appeared unharmed. This cage was from Trailer 37 of the day's Lot 2. Shortly after the observations of the previously mentioned cage, I was performing ante-mortem inspection on the next trailer that was backed into Live Receiving. This was Trailer #39. On this trailer I observed a dead bird with it's head smashed in the corner frame of a cage between the drawer above it and the metal frame. I observed one wing of 3 different chickens in 3 different cages trapped between the plastic floor and the metal frame of the cage. I observed two cages with the bottom floors severely buckled and containing chickens. Lastly, I observed a cage missing a door to a drawer that was holding chickens inside. (b) (6) was notified of this MOI. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ060912 1823G	23DEC2017	<p>At approximately 0720 hours on 12/23/17 while I was performing a Poultry Good Commercial Practices Task in the Live Receiving area, I observed the following concerns. On Trailer #36, I observed a live chicken with it's wing trapped between the floor of the drawer above it and the metal frame of the cage. Another cage had an approximately 4" x 8" hole in the side of a bottom drawer and the door to this drawer was opened at an approximate 45 degree angle (resting on the cage beside it). I observed two other cages with their plastic panels and support rod bent inward against the chickens inside. Another cage had a hole in the side of a drawer containing chickens that was approximately 8" x 8" in size-- large enough for the whole body of a chicken to fit through. While I was inspecting the cages on the track to the dumping apparatus, I observed flattened and strung-out chicken parts (wing attached to breast parts and a leg with the thigh attached) under the dumper. As I was walking away from the dumper, I observed a cage on the track with the door to a bottom door opened all the way and containing chickens. At a closer observation I could see that it was the same cage that I observed on the trailer because of the 4 x 8 inch hole in the side. As the cage moved down the track the opened door got hung-up on a white guide-roller. While it was hung-up, a chicken walked onto the door from inside the cage and perched on the edge of the door. A forklift driver employee came over, removed the chicken, pushed the door up so the cage could move and then let the door fall open again. I observed that this drawer floor was not snapped in near the door hinge, and the employee said that he could not close the door because the floor was in the way. I watched the cage move to the dumping apparatus and get dumped with no additional incidences. I walked around the dumper to the other (southwest) side. While standing on this side, I observed a dead chicken body completely covered with litter/dirt, but recognizable because of exposed muscle tissue and a foot under the dumping apparatus. Next I walked up onto the catwalk above the conveyer belt the live chickens ride on to enter the (b) (4) system. While standing up there and looking toward the mostly unloaded trailer, I observed a single live chicken inside an empty 4-tier cage in the top row on the trailer. The chicken was inside the second tier of the cage. I got the attention of an employee. He walked onto the catwalk, and I shined my flashlight onto the chicken to show the employee. He communicated to the forklift driver, who lowered the cage from the trailer. The chicken was removed from the cage and placed onto the belt to the (b) (4) system. As the chicken was being removed from that cage, I observed another chicken fall from a cage on the track moving from the dumping apparatus to the machine that closes the cage doors. After falling this chicken showed difficulty moving one of its legs from under it. I walked over to get a closer look at the chicken and an employee followed me over. He picked up the chicken by the good leg, and the other leg appeared to be broken at the hock joint, because there was no flexion or extension of the foot as the chicken tried to kick (i.e. the leg was limp below the hock). I notified (b) (6) of my findings and intent to document an</p>

District	EstNbr	EstName	MOI#	Date	Description
					MOI. This MOI is associated with weekly meeting MOI #SFJ5606122622I dated 12/22/17, GCP MOI #SFJ1611120722I dated 12/22/17, GCP MOI #SFJ5713121322I dated 12/22/17, and GCP MOI #SFJ4813122018I. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing methods of handling and slaughtering that are consistent with good commercial practices increases the likelihood of producing unadulterated product.

District	EstNbr	EstName	MOI#	Date	Description
25	P34668	Simply Essentials Poultry, LLC	SFJ410812 1230G	30DEC2017	<p>On Saturday 12/30/17, while performing ante-mortem inspection in the Live Receiving area, I observed the following Poultry Good Commercial Practices concerns. On the first trailer of the day, #47, at approximately 0430 hours, I observed 2 live chickens with their wings trapped between the floor of the drawer above them and the frame of the cage. I asked (b) (6) to release the wings. I also observed one chicken, dead, with its head smashed between the floor above it and the metal frame of the cage. I showed this observation to (b) (6) as well. At approximately 0620 hours, I observed a dead chicken in a cage, after the cage was dumped and emptied of all the other chickens, with its wing trapped between the floor above it and the side of the metal frame of the cage. The floor had to be lifted up to remove the dead bird. The very next cage in line, after being dumped, still had a live chicken with its wing trapped between the floor above it and the metal frame of the cage. When the employee removed the chicken from the cage (in the same way the previous dead chicken was removed) it appeared as though the wing was broken, because the chicken was not flapping it and the tip of the wing was hanging in an abnormal position. At approximately 0800 hours, I observed a live chicken suspended by its wings that were crushed between a cage and the center cross bars of the track that support the weight of the cage prior to being dumped. When the cage dumped, the chicken fell to the ground. It appeared both of its wings were broken because the tips of the wings were bent outward from its body and the wings were not tucked in close to the body. The next cage in line to be dumped had a bottom door opened at approximately a 70 degree angle and the floor was not snapped into place near the door. Chickens were inside of this cage. I watched the cage dump chickens, and the chickens inside this drawer could not be successfully dumped out of the cage because they got hung up on the door. In another cage I observed the floor of a bottom drawer buckled in so far with litter and dirt under it that chickens were overcrowded in the corners of the cage drawer where the floor was not raised. This MOI is associated with weekly meeting MOI # SFJ2612124328G dated 12/28/17 and GCP MOI #SFJ0609121823G dated 12/23/17. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

District	EstNbr	EstName	MOI#	Date	Description
35	M5842	Tyson Foods, Inc.	NPF39181 10306G	06NOV2017	<p>At approximately 1825 hours as I was walking through the live hang area I observed movement inside a condemn barrel located next to the end of Kill Line #1. The condemn barrel was almost completely filled with dead chicken carcasses. I was helped by a lead employee as we uncovered a live, bright alert chicken underneath approximately 5 carcasses. The live chicken was removed from the condemn barrel and placed on the kill line for slaughter. At 1835 hours I discussed my findings with (b) (6) and (b) (6). We discussed that it was unlikely that a live hang employee inadvertently placed a live chicken into the condemn barrel. (b) (6) suggested that the live bird could have jumped or been inadvertently pushed into the barrel because of the proximity of the barrel to the kill line. As a preventative the condemn barrels were moved further away from the kill lines to reduce the chance of a live bird jumping/falling into the condemn barrels. A live bird being covered by dead chicken carcasses has a high likelihood of smothering. Death caused by smothering reflects poor commercial practices and is noncompliant with 9 CFR 381.65(b).</p>

District	EstNbr	EstName	MOI#	Date	Description
35	P727	Simmons Prepared Foods, Inc.	VCF380411 0216G	16NOV2017	<p>On November 16, 2017, at approximately 0045 hours, (b) (6) met with (b) (6) (b) (6), coming out of the QA office into the hallway after having been unable to locate (b) (6) to discuss concerns. The following is a synopsis of the discussion regarding handling of live birds in the live hang department. (b) (6) informed (b) (6) that at approximately 0030 hours, on November 16 (Wednesday night/Thursday morning), while performing the Good Commercial Practice task in the live hang room of the evisceration department she made the following disconcerting observations. The second to the last live hang employee on kill line 2, picked up a chicken, placing both of its legs in his right hand. He then threw the live chicken (over handed) towards a sing empty shackle between already hung birds. The bird landed cock-eyed in the empty shackle. He then elbowed the employee next to him (on his right) and pointed at another empty shackle between hanging birds. He grabbed another bird repeating this process, throwing a second bird towards another single, empty shackle between hanging birds. The bird bounced between (and hitting) the adjacent birds rocking all of them back and forth. Both employees laughed. As he grabbed a third live bird, throwing it, the employee on his right looked over his left shoulder spotting (b) (6) standing behind them. The fourth chicken was then placed gently into the next empty shackle. The night before, this same employee was observed using excessive force while hanging birds, re-hanging one-leggers, and adjusting the legs that were not fully in the shackles. He was in the last position on kill line two of the live hang area. He was bending his knees down to a squatting position while applying his weight on the live bird forcing its legs to the bottom of the shackles. (b) (6) immediately located (b) (6), who was standing in the door way between the live hang area, and the adjacent break room. (b) (6) stated that it is very difficult to fit the legs of many of the birds into the shackles because they are old, and many have a very narrow opening, making it necessary for the live hang employees to apply force to fit them into the shackles. The inspector informed him that using that much force can injure the animal (b) (6) replied that he would have a talk with that employee. (b) (6) agreed that live chickens should not ever be thrown and that using excessive force was not acceptable. She also stated that she would coordinate with (b) (6) and (b) (6). The meeting was adjourned at approximately 0055 hours. (b) (6) met with (b) (6) on Line One at approximately 0140 hours. (b) (6) of the inspector exactly what had happened concerning the above stated incidences. He stated that he wanted to hear from the inspector directly to make sure he had clear facts concerning the incidents so that he could address them properly and immediately. At this time, (b) (6) was given all the aforementioned information that had been relayed to (b) (6). This meeting was adjourned at approximately 0150 hours.</p>

District	EstNbr	EstName	MOI#	Date	Description
35	P72	Tyson Foods, Inc	JPJ101412 5507G	07DEC2017	<p>P72 Tyson Foods 12/7/2017 At approximately 8:13am, I was performing a Good Commercial Practices Check on the Yards/Holding Sheds, and DOAs. This plant separates DOAs from live birds at the live hanging pen/conveyor area inside of the plant. The DOAs are supposed to have cervical dislocation done on each bird to ensure that they are not moribund. Then they are placed on the DOA conveyor belt that conveys the carcasses back outside and then the carcasses fall approximately 4 feet onto the concrete pad and are accumulated there. Later an employee takes each carcass and places it into a DOA hopper to be transported to offal area. When I performed my check on DOAs, I observed a pile of carcasses that were 3-4 layers deep of birds (approximately 20-30 birds). I observed two birds that were still alive and breathing. One was laying on its side breathing which was under some of the other DOA birds and the other bird was able to move its neck/head and breathing. Live birds found here would have dropped 4 feet to the concrete pad. I notified (b) (6) when I went back into the plant, (b) (6), and (b) (6). (b) (6) went outside to properly euthanize the two birds. Later a meeting was held with (b) (6) and (b) (6) on ensuring that birds that are moribund to be euthanized correctly and in a timely manner so that moribund birds would not be accumulated in a DOA pile. The plant responded that re-training would be held since it is now cold weather and it is harder to ensure that the birds are truly dead due to the birds being cold and not moving much.</p>
35	M5842	Tyson Foods, Inc.	NPF09201 21211G	11DEC2017	<p>On 12/11/2017 at approximately 1920 hours (b) (6) was notified by the online inspector on Evisceration Line #1 stand #2 that he had identified and condemned as cadaver a carcass with the head still attached and no identifiable neck cut. (b) (6) notified me of the finding and upon inspection I noted that the carcass was cherry red to purple in color with no evidence of exsanguination. I confirmed that the carcass was a cadaver and showed it to (b) (6) (b) (6). Shortly after this time (b) (6) informed me that upon further investigation she had identified three carcasses that appeared to be cadavers at the Evisceration Line #1 rehang area. Two of the carcasses had been located in the condemn barrel and one was in the catch grate located immediately prior to the Evisceration Line #1 mechanical rehang. All three carcasses were cherry red to purple in color with attached heads and no evidence of exsanguination. Two of the carcasses had no discernible neck cut while the third carcass had one small skin cut on the dorsal surface of the neck. At approximately 1928 hours I notified (b) (6) of the findings and showed him the cadaver which had been condemned during online inspection. Poultry carcasses which show evidence of having died other than by slaughter reflect poor commercial practices. 9 CFR 381.65(b) states that "poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding".</p>

District	EstNbr	EstName	MOI#	Date	Description
40	P325	Tyson Foods, Inc.	YDM02231 05510G	10OCT2017	<p>On October 9, 2017 at approximately 2055 hours the following conditions were observed in the establishment: Upon inspection of the rehang table in evisceration, four birds were found to have entered the scald tank without having properly bled out and/or breathing. The birds were in the yellow condemn barrel located between line #1 and #2. The birds were bright red in color and the heads were attached and engorged with blood. The necks of the birds were filled with blood and it was obvious the birds had not received a single cut to sever the major arteries of the neck. With the evidence presented: lack of a neck wound to ensure proper bleed out, an attached head that was engorged with blood, and the bright red color of the bird, it is reasonable to assume the bird entered the scald tank improperly bled out and breathing. The birds were determined to be cadavers. At approximately 2212 hours, an additional bird was found at the rehang table (yellow condemn barrel). The bird was bright red in color, with the head attached and engorged in blood. The neck of the bird was filled with blood and it was obvious the bird had not received a single cut to sever the major arteries of the neck. With the evidence presented: lack of a neck wound to ensure proper bleed out and the bright red color of the bird, it is reasonable to assume the bird entered the scald tank improperly bled out and breathing. The bird was determined to be a cadaver. On October 10, 2017 at approximately 1958 hours an additional bird was found at the rehang table. The bird was bright red in color, with the head attached and engorged in blood. The neck of the bird was filled with blood and it was obvious the bird had not received a single cut to sever the major arteries of the neck. With the evidence presented: lack of a neck wound to ensure proper bleed out and the bright red color of the bird, it is reasonable to assume the bird entered the scald tank improperly bled out and breathing and was determined to be a cadaver. While inspecting the cadavers found at 2055 hours on October 9, 2017, (b) (6), approached and explained that the cadavers were a result of the cutting blades needed to be adjusted. He stated they had already been adjusted to correct the issue that caused the initial set of cadavers. On the finding of the second cause of the cadavers, the root cause for was determined to be due to an equipment malfunction (cutting apparatus guide bar). The corrective actions and preventative measures provided by the establishment were that maintenance corrected the root cause by welding the guide bar back into place while the establishment had the line stopped for the correction that should prevent further issues. The corrective actions and preventive measures taken by the establishment as a result of the initial instance was ineffective resulting in an additional cadaver being presented at the rehang table. In addition, on October 10, 2017, (b) (6) was asked how he was made aware of the cadavers at the rehang table on October 9, 2017. He stated that the back-up cutters had been starting and stopping the lines which alerted them to the issue. However, it is of concern that with the line being stopped by the establishment (as stated by (b) (6)), that the those birds missed by the cutting blades and back-up cutters</p>

District	EstNbr	EstName	MOI#	Date	Description
					<p>were not removed from the line at that time, but entered the scald tanks breathing. Poultry dying in this manner is inconsistent with the expectations for poultry to be slaughtered in accordance with Good Commercial Practices. The corrective actions implemented after the initial finding failed to prevent the reoccurrence of birds entering the scald tanks improperly bled out; poultry were not slaughtered in a manner that resulted in thorough bleeding of the poultry carcass and did not prevent that breathing had stopped before scalding. On July 2, 2017, the establishment was advised that it is their responsibility to ensure poultry slaughtered at the establishment are done so in a manner consistent with Good Commercial Practices and in accordance with the regulatory requirements stated in 9CFR 381.65(b) in response to what was determined to be an isolated incident. The establishment was advised at that time, that when notified of an issue with Good Commercial Practices measures to ensure that no birds entered the scald tank breathing as a result of the issue should be taken, and from the resulting evidence of cadavers found at the rehang table, they were not (Please refer to MOI #YDM0906071414E). The establishment is expected to provide measures to show this issue has been resolved and prevent future occurrences. Documented by (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
40	P584	Pilgrim's Pride Corporation	QLM07061 04816G	16OCT2017	<p>Est. P584, Pilgrim's Pride – West Plant, 10/15/2017, approximately 0530 hours. In attendance: Establishment Manager Todd Coppedge, (b) (6) and (b) (6). At approximately 0505 hours while performing a Good Commercial Practice task at the rehang table on line 2, I observed the following: One cadaver in the yellow condemn barrel. This was a small bird without evidence of a cut on the neck. There were only three to four birds in the barrel at the time of my observation. The establishment tends to empty the barrels in a timely manner however; it was difficult to tell if the bird had just been removed from the line or if it had been in the barrel for a long period of time. I notified (b) (6) of the cadaver in the barrel. About one to two minutes later I observed a cadaver on Line 1. I notified and showed (b) (6) the cadaver on the line 1. I continued on to the kill area to verify that the auto knife was functioning properly and back up personnel were properly cutting the necks thus preventing birds from dying by means other than slaughter. The birds were being adequately stunned and going through auto knife, however the cut was not across the ventral portion of the upper neck. The auto knife was cutting the upper most portion of one side of the neck and through the same side of the head. The birds looked like they were being scalped on one side of the head. Approximately 70 – 80% of the birds were being cut in this manner. I notified (b) (6) at which time he notified maintenance. Several maintenance personnel began working on the auto knife. At approximately 0525 hours which was approximately 10 minutes without improvement, I directed (b) (6) to stop hanging on line 2 to allow maintenance to further evaluate the auto knife. At that time, (b) (6) requested that we go to the establishment manager's office to discuss the issue. I explained to (b) (6) that I only observed one cadaver, however the blade was cutting through the side of the head and it needed to be adjusted or repaired to cut the bird's neck in the proper location. At approximately 0533 hours, (b) (6) and I returned to the kill area. We found that everyone including maintenance had left the area. When maintenance and the proper back up personnel returned, (b) (6) requested to run 50 birds through the auto knife to see if proper adjustments had been made. I agreed with (b) (6) about reducing the line speed and allowing 50 birds to pass through the auto knife. The cut was located across the upper most portion of the neck and appeared to be at the proper depth resulting in adequate bleeding. At approximately 0539 hours, the line was placed back at (b) (4) bpm. While this does not rise to the level of noncompliance, it is important to treat poultry in a manner that minimizes undue stress, accidental injury and death. Employing humane methods of handling live birds and maintaining slaughter equipment are consistent with Good Commercial Practices and can help decrease accidental injury and death by means other than slaughter. This MOI serves to remind the Establishment that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices, and that they not die from causes</p>

District	EstNbr	EstName	MOI#	Date	Description
					other than slaughter. I recommended that Establishment Management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter, and provided them a copy of this document. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. As a reminder, all Good Commercial Practice NRs and MOIs are available to the public through the Freedom of Information Act.
40	P165H	OK FoodsProcessing Plant	DAF17091 20622G	22DEC2017	At approximately 0644 on 12/22/17, while performing a good commercial practice check, I observed a sensible bird (eye open, head partially erect) proceeding down the line and into the line 1 scalding. I traveled down the line and observed a cadaver exit the pickers. (b) (6) removed the cadaver from the line. I examined the cadaver and observed a superficial cut on the left side of the neck. (b) (6) was notified of my observation and the forthcoming MOI. Shortly thereafter, I performed a recheck and observed zero sensible carcasses prior to the scalding. (b) (6) notified me that he had conducted employee retraining to address this issue.
50	M2130	Cooper Foods	HEF552011 4920G	20NOV2017	At 4:10 AM while returning from checking the trailers in the cooling shed, I was passing through the live hang area where stunned turkeys are shackled on a conveyor belt (approximately 3-4 feet in height from the floor), and observed an employee use one hand to push a stun failure (fully conscious turkey) off of the belt, causing the turkey to fall on the concrete floor on the opposite side of the belt from the employee, where several other conscious turkeys were also sitting on the floor. The potential for injury of conscious turkeys to occur as a direct result of this handling method is not insignificant. I spoke with (b) (6) about what I observed, and she said she would speak with the employees in the live hang area.
50	M2130	Cooper Foods	HEF582011 1429G	29NOV2017	At 10:35 PM on November 28th, 2017, while returning from performing antemortem checks in the cooling sheds outside, I was passing through the live hang area where stunned turkeys are shackled on a conveyor belt (3 feet in height from the floor), and observed an employee use one hand to push two stun failures (fully conscious turkeys) one at a time off of the belt, causing the turkeys to fall on the concrete floor on the opposite side of the belt from the employee, where several other conscious turkeys were also sitting on the floor. I had previously observed establishment employees at the shackling belt using this same handling method on 11/20/2017 (see MOI number HEF30201125201). I spoke with (b) (6) about what I observed, and she said that the establishment's procedure for how live-hang team members are to handle stun failures on the belt where birds are shackled is still in development, but that she would try adding an additional team member to the live hang area to help remove stun failures. I informed her that if turkeys are being injured as a result of the handling method I observed (pushing conscious birds off of the belt), then there is potential for a regulatory noncompliance.

District	EstNbr	EstName	MOI#	Date	Description
50	M2130	Cooper Foods	HEF320312 2815G	15DEC2017	At 10:36 PM on December 14th 2017, while observing employees in the live hang area, I, (b) (6), and (b) (6), observed an employee use his hands to push a stun failure (fully conscious turkey) off of the belt, causing the turkey to make contact with the opposite wall before falling to the concrete floor on the side of the belt opposite from the employee. (b) (6) informed the employee that this was not an appropriate handling method for conscious turkeys. I and (b) (6) then spoke with (b) (6) about what we observed, and (b) (6) demonstrated that a procedure for the handling of stun failures on the shackling belt has been developed, but not yet implemented, and that maintenance is planned in the shackling belt area to facilitate the safe removal of conscious turkeys from the shackling belt.
50	M2130	Cooper Foods	HEF510912 3828G	28DEC2017	At approximately 1045 am while performing the Poultry Good Commercial Practices task I observed an abnormally large number of live birds in the hoop building and at the end of the live hang belt. There were approximately 15-20 live birds inside and another 8 live birds in the corner of the hoop building outside. A live hang team member informed me that they had one bad section and a large number of the failed stuns at the end of the live hang belt were from a single section. I informed (b) (6) of the large number of failed stuns and she stated she would look into the problem.
60	P38466	Sensenig Turkey Farm LLC	TWL28131 05831G	31OCT2017	On 31 October 2017, at approximately 1107 Hrs., I (b) (6) observed turkeys that were Dead on Arrival (DOA) being removed from the truck. At this Establishment, the turkeys are trucked from the nearby barn about 100 yards to the slaughter building. I noticed turkeys were being removed from behind a piece of composite material hanging from the cage above it. Upon further investigation, three cages, near the middle of the truck, had collapsed downward. The back one third of the floors collapsed in a column and killed turkeys in the cages. There were 16 deceased turkeys; about 13 of the dead turkeys had significant damage from being crushed. I immediately informed Plant Owner Merlin Sensenig of the incident and showed him the condition of the DOA birds and the damaged floors of the cages on the truck. He commented that he was not sure the cause of the floor failure and that the floor had been replaced a week ago. I reminded Mr. Sensenig the live poultry must be treated in a manner consistent with good commercial practices. Additional discussion of poultry handling is in Federal Register: Docket No. 04-037N - Treatment of Live Poultry Before Slaughter.

District	EstNbr	EstName	MOI#	Date	Description
60	M7559	David Elliot Poultry Farm Inc.	SNA53071 12209G	09NOV2017	I, (b) (6), discussed with establishment owner Moshe Fink On November 8, 2017 while performing a Good Commercial Practices task at approximately 9:50am IPP observed several crates of chickens unloaded from the truck each containing approximately 1-3 birds that were all dead on arrival (DOA). At the conclusion of the day, it was determined that there were 270 DOAs out of the (b) (4) that arrived at the establishment for slaughter. The flock that arrived was relatively healthy with IPP condemning only 42 birds ((b) (4) showing systemic conditions. The increase in DOAs on this day was likely due to the effects of cold weather, as the temperature on this day reached an approximate low of 29F. The broilers weight ranged from 4.2lbs to 4.91 and the establishment tried to take a proactive approach as standard protocol to increase the number birds loaded into each crate to 15 due to weather conditions. Management stated the possible cause was the larger birds overheated and the hauler did not take the higher than average weight into consideration when loading the birds. I reminded Mr. Fink that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. I recommended that Mr. Fink review the Federal Register on Treatment of Live Poultry before Slaughter, published September 2005 for FSIS recommendations concerning treatment of live poultry before slaughter, and provided him a copy of this document. I notified Mr. Fink that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.
60	P18414	MB Consultants LTD	JYI4905113 210G	10NOV2017	On 11/10/2017 at approximately 0625 while (b) (6) was performing a good commercial practices check, one DOA turkey was discovered in the bottom cage with its neck pinned between the bottom cage and the cage above it. This would have occurred as the turkeys were loaded at the grower facility. The kill area supervisor was notified and will notify plant management.

District	EstNbr	EstName	MOI#	Date	Description
60	P34626	Wing & Sing Poultry Market Inc	TLM36071 15021G	21NOV2017	<p>On 11/18/2017 at approximately 11 am, as I was performing operational inspection at Wing and Sing P34626, I entered the slaughter room and saw many loose turkeys in the room. I approximate that there were at least 100 turkeys outside of cages and more were being removed from cages by the plant employees. This is the same room that had slaughter cones, some dead chickens on the floor, barrels of birds, ladders leaning on the wall, and a boiler. It was adjoining the room with the scalding and picker, as well as the employee breakroom and the inedible room. The floor had water and fecal material on it, as well as some discarded garbage (a bleach bottle, gloves). The area around the boiler seemed to be barricaded off with wooden boards and other materials. The area appeared insanitary and I was concerned that the birds could be injured. I discussed the findings with (b) (6), (b) (6), (b) (6), and (b) (6). I instructed the establishment owner, Mr. Mohammad Aldeen, to return the turkeys to their crates. The plant employees returned all of the loose turkeys to their crates as the inspector and I watched. Operations resumed when the turkeys were contained.</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
60	P18414	MB Consultants LTD	JYI4005121 927G	27DEC2017	Truck #150: Ambient temperature is 2 degrees Fahrenheit. Birds have been loaded into bottom crates directly in contact with the metal bed of the truck. More than 50% of all birds in bottom crates are dead and frozen in excrement from the crates above them.

District	EstNbr	EstName	MOI#	Date	Description
60	M1015	Empire Kosher Poultry, Inc.	ARE031112 5028G	28DEC2017	<p>Est. P01015, Empire Kosher Poultry, Inc., December 28, 2017, approximately 0410 hours. In attendance: (b) (6), (b) (6), (b) (6), (b) (6). At approximately 0340 hours while performing antemortem inspection in the live chicken bay, (b) (6) observed multiple dead chickens within the coops on a trailer. At that time she notified (b) (6) of her observations and told him that the chickens were suspect. She then notified (b) (6) of her observations and (b) (6) directed management to segregate the chickens for (b) (6) to check. When I, (b) (6), arrived at the plant at approximately 0410 hours the trailer of suspect chickens was not in the live bay. I notified (b) (6) to stop the chicken kill until I could observe the chickens and gather more information. (b) (6) indicated that the chickens were hold-over chickens from the end of the kill yesterday which totaled approximately 2,260 chickens. It was 10 degrees Fahrenheit outside when I arrived at the establishment. When the truck driver brought the trailer back into the bay I observed that it was a newer trailer that had curtains; the curtains were drawn back and (b) (6) did not know when the curtains were drawn back. Observations confirmed multiple dead chickens within the coops. I observed approximately 2-4 dead chickens per cage and there were 10 cages per coop. There were approximately 3 coops left on the trailer, 4 coops had already been sent through the process. (b) (6) stated that each coop held approximately 300 chickens. Therefore, I estimated it to be about 10-15% dead chickens. The other chickens were tightly huddled together and appeared depressed. These chickens received antemortem inspection yesterday and appeared healthy at that time. Due to the above indicated conditions, a foreign animal disease was not suspected. After corrective actions were proposed by (b) (6), I released the area to resume slaughter at approximately 0430 hours. (b) (6) stated that the grow-out team, who are responsible for the truck drivers, was notified last night to bring the hold-over birds into the live bay overnight. (b) (6) stated that the truck driver said he brought the birds up to the live bay but sanitation was cleaning so he took the birds back to the holding shed. (b) (6) stated that further corrective actions would include a discussion with grow-out and Plant Manager Mr. Tim Dowling would arrive at the plant at 0600 hours and could provide additional measures at that time. In the USDA weekly meeting with establishment managers yesterday, Mr. Dowling discussed Good Commercial Practices and the cold weather. He discussed keeping hold-over chickens in the live bay overnight to keep them warm and protect them from the weather as has been done in the past. Due to the discussion in the weekly meeting yesterday, managements awareness of good commercial practices, and managements past practices, this type of situation has not been an ongoing pattern with associated trends. I notified Mr. Dowling that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. UPDATE: Further corrective actions include (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
					(b) (6) has been added to the establishment notification contact chain when there will be hold-over birds that need to go into the live bay overnight. Grow-out has been contacted and truck drivers instructed about the importance of animal welfare and notification of their supervisor when they cannot do something they are asked to do. In addition, establishment employees sorted the dead chickens from the remaining approximate 3 coops which totaled approximately 6% dead.

District	EstNbr	EstName	MOI#	Date	Description
80	P764	Perdue Foods, LLC	CUA12101 02707G	07OCT2017	<p>At 1007, while performing the poultry good commercial practices check in the receiving department, the following was observed: - The dumpster bin that contains the DOA and euthanized birds was half full of birds that were denatured. I observed a single bird on the top layer that had denaturant on its topside which was breathing rhythmically. At 1010, I was able to find a (b) (6) (b) (6) to show the affected bird to. He immediately euthanized the bird. At 1025, a meeting was held in the USDA office with (b) (6) (b) (6) and (b) (6) (b) (6) to discuss this poultry welfare incident. They stated that employees would be retrained.</p>
80	P419	Case Farms Processing, Inc.	VDB06221 03609G	09OCT2017	<p>Est. P-419, Case Farms, 10/9/2017, approximately 0445 hrs. Present: (b) (6) (b) (6), (b) (6) and (b) (6)</p> <p>At approximately 0435 hrs, I observed a cadaver at the Line 2 transfer belt with its head attached and no cut mark on the neck. It had obviously died by means other than slaughter. I showed this to (b) (6). I then contacted (b) (6) (b) (6) and notified him of the finding. (b) (6) had also observed 3 headless cadavers in the vat behind the transfer belt at the same time and showed these to (b) (6). The PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. I recommend that you review the Federal Register on Treatment of Live Poultry Before Slaughter, published September 2005 for FSIS recommendations concerning treatment of live poultry before slaughter, and I am providing a copy of this document. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Earlier MOI's from 8/16/2017 and 9/28/2017 addressed the establishment to let cadavers pass on through the inspection process for disposition and for the plant to not cull them at the transfer belt. (b) (6) response to this is he would have the vat moved away from the transfer belt so it would not be possible for the employees to discard the cadavers into the vat.</p>

District	EstNbr	EstName	MOI#	Date	Description
80	P46869	Carrol Poultry, LLC	DLA391411 3402G	02NOV2017	<p>The purpose of this MOI is to document the Good Commercial Practice failure that occurred on 10/30/2017. Approximately 12:00 While performing a Good Commercial Practice during extended plant break down, I observed birds piled up on the dump belt. Upon further investigation, I noticed a plant employee removing several dead birds from the belt that had suffocated from the weight of the birds piled on top of them. The birds were piled on top of each other approximately 2 1/2 feet high on a large portion of the belt. (b) (6) and (b) (6) were notified of the failure to follow Good Commercial Practice(381.65(b)) and of this MOI. A total of 702 birds was removed by the plant from the belt that had suffocated from the weight of the birds on top of them. The plant's reason for the failure was due to the hydraulic controls to the cage dumper malfunctioned causing the cage to dump by itself during the plant break down. The plant's corrective action is to have Live Hang Supervisor verify during all breaks and down time that no cages are left un attended on the dumper.</p>
80	P764	Perdue Foods, LLC	CUA00061 10517G	17NOV2017	<p>P764, Perdue Foods LLC. November 17, 2017. In attendance: (b) (6), (b) (6), (b) (6), (b) (6), and (b) (6). At 0644, while performing a poultry good commercial practices check in the receiving department, the following poultry welfare concern was observed: While inspecting the large bin labeled DOAs, there were over 50 birds in the bin that were denatured with blue dye. Amidst this bin of DOAs was some movement. Upon further inspection, a live bird was found beneath other birds in the far left corner of the bin. The bird had blue denaturant on it and it was kicking and withdrawing its legs in response to touch. It was also observed to be breathing. (b) (6) was immediately notified and shown the live bird. The bird was euthanized. I notified (b) (6) (b) (6) on my way back up to the USDA office. I met with (b) (6) (b) (6) and (b) (6) in the hallway across from the USDA office and informed them of my findings. This MOI is associated with the MOIs written on 08/24/17 and 10/07/17 (similar incidents occurred). Preventative measures taken by the establishment have been ineffective.</p>

District	EstNbr	EstName	MOI#	Date	Description
80	P7470	Mountaire Farms Inc. - NC Division	YRA1006121501G	01DEC2017	<p>Est. P7470, Mountaire Farms, November 30, 2017, 11:50am. In attendance: (b) (6), Mr. Marcus Bell (Plant Manager), (b) (6), (b) (6). At approximately 11:00am, while observing conditions in the cage dump area in the poultry receiving department, (b) (6) observed one (1) live, weak young chicken in a bin which was approx. half full of dead-on-arrival (DOA) chickens. The live chicken was observed to be on top of the other birds. Mr. Bell, (b) (6), and (b) (6) were present when (b) (6) made this observation. Mr. Bell instructed an employee to remove the bird from the DOA bin, and the employee placed the bird on the ground to determine if it was able to recover. When it became apparent that the bird would not recover, an employee performed cervical dislocation on the chicken in order to euthanize it. (b) (6) reminded Mr. Bell, (b) (6), and (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. (b) (6) recommended that the establishment review the Federal Register on "Treatment of Live Poultry Before Slaughter", published in September 2005, for FSIS recommendations concerning treatment of live poultry before slaughter. (b) (6) notified management personnel that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>
80	P46897	IHSAN FARMS, IIC	SVH3713122404G	04DEC2017	<p>At 1351, while performing the poultry good commercial practices check in the slaughter area, the following poultry welfare incidents were observed: A man (wearing red coveralls and a blue hat) was grabbing birds by one wing and transferring them to the kill cones repeatedly. The birds did not appear injured (no broken wings were seen). I immediately notified Mr. Fernando Wong (plant manager), who was in a different production room. He addressed the employee's practices immediately by speaking with him. This welfare concern of handling birds by the wings has been observed in the past, when the DVMS first visited on 6/27/17. That incident was documented on MOI number 0005808063727G.</p>

District	EstNbr	EstName	MOI#	Date	Description
80	P40183	Sanderson Farms, Inc.	PEH341712 5930G	30DEC2017	<p>On December 30, 2017, at approximately 1715 hours while performing Good Commercial Practices Task, I observed a live bird in DOA hopper. Initially, I observed a section of pile of birds moving rhythmically. I immediately notified the nearest (b) (6). After digging through the pile, (b) (6) was able to retrieve the live bird. The bird was under two layers of dead birds in a vertical position with its head pointed down. Upon further inspection, the bird was alert with its eyes open. It kicked with one leg and flapped its wings while being held upside down by the other leg. If the live bird were allowed to remain in the condition it which it was found, without human intervention, it likely would have died by asphyxiation due to being smothered by the dead birds lying on top of it. Please provide a written explanation for incident. This incident mirrors a similar incident which occurred November 02, 2017, in which IPP found a live bird in the DOA hopper. Establishment Management stated that there was an employee who was on light duty checking the birds and did not follow the proper protocol and that retraining was going to be performed with all live hang employees by the end of the day. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCP), and that they do not die from causes other than slaughter. I recommend that management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. A copy of this document can be provided on request. A copy of this MOI and your response will be forwarded to the Raleigh District Office and the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended.</p>

District	EstNbr	EstName	MOI#	Date	Description
85	P6505	Norman W. Fries, Inc.	BBA4908100612G	12OCT2017	<p>Mistreatment of Live Poultry before Slaughter At Est. P6505, Norman W. Fries, Inc. October 11, 2017, 1015 hours, In attendance (b) (6) : (b) (6). At 1011 hours while in route to perform a good commercial practice verification procedure on evisceration line (b) (4) I observed one bird enter the scald vat still alive. I observed this bird had the head held at a ninety degree from the body with its' eyes open and looking around. Due to the location of these observations, the line could not be stopped prior to this bird entering the scald vat. At 1013 hours after notifying (b) (6) of the good commercial practice observations, He and I both observed a live bird still breathing approximately 3 foot from entering the scald vat for evisceration line (b) (4). The line was immediately stopped and (b) (6) removed the live bird from the line. Planned actions were taken and the line was restarted. The planned actions was adding an additional back up personnel behind the kill machine and adjusting equipment. I reminded (b) (6) that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. I recommended that (b) (6) review the Federal Register on Treatment Of Live Poultry before Slaughter, published September 2005 for FSIS recommendations concerning treatment of live poultry before slaughter, and provided him a copy of the document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p>
85	P1272	Pilgrim's Pride Corporation	CCA5305100312G	12OCT2017	<p>Mark Dean, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Tuesday, October 10, 2017 at approximately 1100 hours while at P-1272 I, (b) (6), was called to the floor by a USDA food inspector. Upon arriving at station number three on line number one, one cadaver bird was hung back on the USDA hold back rack for the PHV. The cadaver was observed with an engorged head intact with no cut visible to the neck. I immediately notified (b) (6) of this observation. Live (b) (6) and both departmental leads were notified shortly thereafter. (b) (6) stated he would place a second person to assist the current backup killer on line one until the assigned person to the position returned from leave. No other cadavers were observed. This issue will be discussed with management at the next USDA weekly meeting on October 12, 2017. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
85	P1309	House of Raeford Farms Inc.	JLA1109100214G	14OCT2017	<p>While giving inspection breaks at 0745 on October 14th (b) (6), expressed concern that she had a cadaver bird at her station. At approximately 0820 on October 14th I went to the live hang area to evaluate the establishment's system. While at the scalders verifying that no live chickens were entering the tanks, I saw one chicken that was not stunned (head was pulled up) and without any obvious neck cut enter into the scald tank. Unable to stop the line in time to prevent it, I followed the line around and removed the chicken from the line right after the hock cutter. The body was red with blood suffused in the neck and head. No neck cut of any kind was evident. I showed the chicken to (b) (6). I then brought the chicken to the USDA office and showed Mr. Lee Walker, Plant Manager, and (b) (6), and explained what I witnessed. I notified them that a Good Commercial Practice MOI would be issued. A live chicken entering the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI will be forwarded to (b) (6), (b) (6) and (b) (6).</p>
85	P1284	Pilgrim's	GDA3523100716G	16OCT2017	<p>Est. P-1284, Pilgrim's October 16, 2017, 0431 hours. (b) (6), (b) (6). At approximately 0431 hours, while verifying Good Commercial Practices in the live room, I observed a live chicken underneath a DOA carcass in the DOA condemn barrel. I moved the DOA to inspect the live chicken, inspect other chicken in the barrel, and confirm my findings. The chicken was unkempt and dirty. The bird was breathing and had its eyes closed. The Live Supervisor was working as the back-up killer at the time. When the live room attendant came onto the floor, I showed him the live chicken in the condemn barrel and he removed the chicken from the barrel. I reminded (b) (6) that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. Poultry are also to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Compliance with these requirements helps insure that poultry are treated humanely. I recommended that the Federal Register on Treatment of Live Poultry before Slaughter, published September 2005, be reviewed for FSIS recommendations concerning treatment of live poultry before slaughter, and a copy was provided. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in the event additional follow-up is recommended.</p>

District	EstNbr	EstName	MOI#	Date	Description
85	M17980	Pilgrim's Pride Corporation	ZBB2111115504G	04NOV2017	<p>At approximately 0615 hours while observing operations in the Picking Room, I observed the following situation which resulted in mistreatment of poultry: There were several cadaver birds coming down the Kill line. The head and necks were engorged with blood and then removed at the head puller. These birds were cherry red in color continuing to come down the line then transferred at the auto rehang to the Evisceration Line. I then noticed at the rehang belt in the Picking Room plant production personnel had already pulled several cadaver birds off the Evisceration line and there was a condemned barrel full. There was a plant employee that was in the process about to dump the barrel of birds before I stopped him to get a head count and inquire more about the situation. I didn't take regulatory control action to stop the line as the kill line was empty and the plant had stopped hanging birds in the live hang area. After my observation, Mr. John Eccles, Plant Manager and (b) (6) (b) (6) stated there was an issue with the stunner. I asked (b) (6) why so many birds were allowed to enter the scald tank without proper cut to the neck and thorough bleeding. After observing for several minutes, there were a reported total of twenty six (26) cadaver birds that were removed from the line. Once the repairs to the stunner were made, the plant started back up from the company break and I asked that the line speed be reduced by ten birds a minute to (b) (4) bpm to ensure there were proper cuts to the neck on the birds and they were thoroughly bled prior to entering the scald tanks. I watched for about ten minutes and I allowed the plant to return to (b) (4) bpm line speed. According to regulatory requirement poultry are required to be slaughtered in a manner that is consistent with good commercial practices and in a manner that results in thorough bleeding to ensure that breathing has stopped prior to scalding. The establishment was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
85	P476	Pilgrim's Pride	ODA29091 24718G	18DEC2017	<p>To: Hal Shadrick From: (b) (6) Pilgrim's Pride Carrollton, GA P-476</p> <p>Re: Good Commercial Practices Violation On 12/14/2017, I was notified by (b) (6) (b) (6) that there was a problem when she did a walk through in the live hang department. Her statement is as follows: While performing inspection on 12/14/2017 at approximately 1300 hours, I observed the following in the live hang area; the bin at the end of the belt was almost full and I saw a live bird near the top with some feathers and debris covering part of it. I asked someone to retrieve the bird and empty the container. While taking carcasses out of the bin there was several other live birds that were hung on the chain to be processed. In total I counted five live birds intermingled with approximately fifteen or sixteen DOA carcasses. I spoke to (b) (6), about the findings and told him I would speak to (b) (6) about the issue. At approximately 1320 on the same day, I, (b) (6), met with (b) (6) (b) (6) about the problem. I told (b) (6) that my concern was that with the high number of live birds intermingled with dead birds in the bin, the live birds could become smothered to death. I also discussed with (b) (6) the fact that the plant previously stated that they would not allow more than 10 birds to accumulate in the bin in order to prevent the chance of birds smothering. (b) (6) (b) (6) stated that he would speak with the live hang supervisor and advise him to have someone constantly monitoring the bin and maintain keeping birds out of the bin. Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices, and do not die from causes other than slaughter. This MOI has been forwarded to the District Office and the District Veterinary Specialist (DVMS) in case additional follow-up is recommended. Your response is requested. (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
85	M17980	Pilgrim's Pride Corporation	ZBB060712 2820G	20DEC2017	At approximately 0635 hours while observing operations in the Picking Room, I observed the following situation which resulted in mistreatment of poultry: There were quite a few cadaver birds coming down the Kill line after return from taking an early company break. The head and necks were engorged with blood and then removed at the head puller. The plant reported issues with the kill blade before taking their company break early. However, after return from the break it appeared to be an issue with the stunner as the birds had very rapid movement and several birds were not properly cut to allow thorough bleeding. The birds were cherry red in color that came down the line then transferred at the auto rehangar to the Evisceration Line. After observing for a few minutes, there were a total of ten (10) cadaver birds that were removed from the Evisceration line. I observed the Kill line for several minutes after to ensure birds were being properly cut and allow thorough bleeding prior to the scalding tanks. According to regulatory requirement poultry are required to be slaughtered in a manner that is consistent with good commercial practices and in a manner that results in thorough bleeding to ensure that breathing has stopped prior to scalding. The establishment was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6)
90	P17500	Pilgrims's Pride Corporation	OGJ072110 3210G	10OCT2017	Mr. Zachary Cummings, Plant Manager On Monday October 9, 2017 at approximately 1930 hours, while performing a Pre- Operational Sanitation SSOP Task, I observed three birds in the DOA bin near the cage dump #1 in live the hang area. The three birds observed still had heads attached and one was alive. The live bird was observed having over sprayed, moving its head, moving eyes, breathing frantically and flapping its wings. The birds had been left form the prior day's operation which was Monday 10/09/2017. (b) (6) (b) (6) was notified of the findings. The plant management put the live bird back to production. The aforementioned findings do not comply with 9 CFR 381.65(b), which states that "Poultry must be slaughtered in accordance with Good Commercial Practices (GCP). Also, FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled and slaughtered in a manner that is consistent with food commercial practices; poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of information will be forwarded to appropriate personnel in the Jackson District Office. Respectively (b) (6) Cc: (b) (6) (b) (6) (b) (6) (b) (6) (b) (6)

District	EstNbr	EstName	MOI#	Date	Description
90	P509	Koch Foods LLC	IPG550410 4611G	11OCT2017	<p>The following occurred on the shift beginning 10/10/2017. At approximately 0531 hours, I observed less than good commercial practices. Upon the inspection of the large bin reserved for birds that were dead on arrival, I observed movement from a bird in the bin. The bird's head was underneath other bird carcasses, and litter was pouring into the bin from the conveyor belt on top of them. (b) (6) (b) (6), was immediately notified. (b) (6) recovered the bird from the bin. The bird was alive and had a severely dislocated wing, with a bone protruding. (b) (6) euthanized the bird using rapid cervical disarticulation. (b) (6) was referred to the National Chicken Council Guidelines, as well as Federal Register / Vol. 70, No. 187 Docket #04-037N titled Treatment of Live Poultry before Slaughter. A meeting regarding this matter will be scheduled on the following shift.</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P559	Tyson Foods, Inc.	UWC33141 00112G	12OCT2017	<p>On October 11, 2017 at approximately 1644 hours while performing the Good Commercial Practices and Ante Mortem task, the following was observed in live hang. At the end of the belt on the ground where DOAs fall onto the floor there was a pile of approximately 45-50 DOA birds with feathers and filth wedged compactly from the floor to the belt. I used my flashlight to observe the pile closer due to movement seen within the pile. Once an establishment employee saw me at the pile he came over to the pile and began removing some of the DOA birds. After the first few layers of birds were removed a live bird came out of the pile, a short time later another live bird exited the pile as more DOAs were removed. I asked the employee if he could radio for a supervisor. He continued to remove birds during this time, two additional live birds were found on the very bottom of the pile which had to be shown to the establishment employee. Two out of the four live birds were placed back into production and the remaining two were humanely euthanized via cervical dislocation. Once (b) (6) arrived I informed him of my above observations and that live birds should not comingle with DOAs as it puts them in imminent danger of suffocation/becoming crushed which results in death by means other than slaughter. He was also immediately informed that these findings would be documented in a GCP MOI. A short time later (b) (6) and (b) (6) came to the USDA office and the above information was discussed with them as well. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 11, 2017 (b) (6) Cc: Mr. Don Coley, DDM (b) (6) (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P1317	Wayne Farms LLC	QUI271410 0712G	12OCT2017	<p>On October 11, 2017 at approximately 1857 hours while performing the Good Commercial Practices and Ante Mortem task, the following was observed in live hang. At the end of the belt on the ground where DOAs fall onto the floor there was a pile of 10 large birds with feathers and filth. Three of the birds intermingled in the pile were alive, one was on the very bottom of the pile and the remaining two were mixed in among the DOAs. For several minutes I remained in the area to try to find a supervisor, lead or establishment employee available to inform of the live birds that were in imminent danger of becoming crushed/suffocating. After a period of several minutes and no one arriving I exited live hang and found an establishment employee and asked for him to please get a supervisor. (b) (6) arrived; I showed him the birds, informed him of the situation and notified him that the incident would be documented in a GCP MOI as well as asked him if he had any further questions. He acknowledged and did not have any further questions. At approximately 1911 (b) (6) arrived at the USDA office and all of the above information was gone over with him as well. At approximately 1926 (b) (6) arrived at the USDA office and the above information was given to him too. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 11, 2017 (b) (6) Cc: Mr. Don Coley, DDM (b) (6) (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P1317	Wayne Farms LLC	QUI431410 2913G	13OCT2017	<p>At approximately 1859 hours on October 12, 2017 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank. One young chicken was seen entering the scald tank with an uplifted head, pupillary reflexes, rhythmic breathing, movements and no cut to the neck.</p> <p>(b) (6) arrived a short time later and was notified of these findings and that a MOI would be issued. A second verification was done at the scald tank entrance following the entrance of the live bird of a 500 bird subgroup and no live birds were seen. The (b) (6) came to the USDA office approximately one hour later and was informed of the above information as well.</p> <p>Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 12, 2017 (b) (6) Cc: Mr. Donald Coley, DDM (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P509	Koch Foods LLC	IPG092210 3117G	17OCT2017	<p>At approximately 0435, October 17, 2017, while performing a Good Commercial Practices task, I noted a bird hung by one leg, raising its head and blinking its eyes and moving its wings. I followed it past the head pullers and saw it enter the scalding. I had previously seen two stunned, uncut birds enter the head pullers. I know one did get its head pulled off. I am unsure about the other one. I stopped in the bleeding room on my way to find (b) (6). I observed the associate performing the back-up bleeding having to cut the necks of several birds. She informed me that the bleeding machine was missing several birds in a row and she was having a difficult time. I found (b) (6) in the live hang room and informed him that the associate stated the bleeding machine was missing a lot of birds and I had seen a live bird enter the scalding. I stayed for several more minutes after (b) (6) had relieved the associate and had called for maintenance. I did not observe him miss any birds; however, the bleeding/killing machine was still missing several. The establishment's program and the design of the equipment failed to prevent at least one of these birds from dying by means other than slaughter. Regulations, specifically 9 CFR 381.65(b) require that "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." In addition, Federal Register Notice Docket No. 04-037N, dated September 28, 2005, "Treatment of Live Poultry before Slaughter," states that "... the Poultry Products Inspection Act (PPIA) and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices, and that they not die from causes other than slaughter." As there were no other factors observed to support a process control failure and thus a regulatory control action, I informed (b) (6) and (b) (6) that I would be writing a GCP MOI. Respectfully, (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P6666	Koch Foods of Gadsden, LLC	GQH41211 03518G	18OCT2017	<p>On October 16, 2017 at approximately 0101 hours while performing the Good Commercial Practices and Ante Mortem task, the following was observed in live hang. At the end of the belt that feeds evisceration line (b) (4) there was a pile of nine birds that was being pressed up against a guard plate. Two of the birds on the very bottom of the pile were alive and in imminent danger of becoming crushed/suffocating. The birds were being continually pressed under the guard at the end of the belt that allowed their legs/wings to be entrapped between the belt and the guard. After several minutes the lead in live hang became aware that USDA was observing the pile of birds and approached to begin removing the birds, the live birds were placed back into production (b) (6) was immediately notified of my observations and that they would be documented in an MOI. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 16, 2017 (b) (6) Cc: Mr. Don Coley, DDM (b) (6)</p> <p>(b) (6) (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	M20322	Equity Group Eufaula Div LLC	ATF580310 2026G	26OCT2017	<p>On October 23, 2017, at approximately 2020 hours, I, (b) (6), was conducting an observation of Good Commercial Practices in the live hang area. The wide belt (dumping belt) had a few birds on it, being fairly empty. I walked along the live hang belt and observed that there were birds piled on one another, 2-3 deep. About 75% of the live hang belt had such a pile of birds. The live hang team members were taking the live birds off the top of the top, and properly hanging them. As they removed the live birds on top, I noted dead ones underneath. I walked to the end of the live hang belt, and saw about 7 dead birds. As the live hang belt started to roll, about 100 dead birds came off, and when live birds were noted, the team members picked the live birds up and properly hung them. This process continued until the belt was emptied of dead birds. Over the next 20 minutes, as the team members assured the birds were dead by properly euthanizing them, I counted 345 dead birds. Considering the pile up of birds on the live hang belt, with live birds on top of layers of dead birds, the birds underneath had not died by proper slaughter, but, by another means. (b) (6), was present and managing the situation. Per Federal Register Docket #04-37N, the establishment is to treat poultry in a manner consistent with good commercial practices and take steps to prevent the mistreatment, harm, and injury by means other than slaughter. Also, such abuse of poultry and treatment in a manner not consistent with good commercial practices, and death by means other than slaughter, renders the poultry adulterated.</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P517	Mar-Jac Poultry-MS	QOO13061 10406G	06NOV2017	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Monroe, At approximately 2051 hours on November 5, 2017, the following less than Good Commercial Practices in Poultry (GCPIP) incidences were observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached, consistent with a cadaver, exhibiting ventral pooling of blood to the neck and head, and a reddish hue exited the 1st picker on the north picking line at approximately 2055 hours. The cadaver carcass was removed from the evisceration line at approximately 2057 hours by a plant employee and retrieved by (b) (6). Associated paws were rejected at the rehang table by a plant employee. (b) (6) was notified at approximately 2057 hours and given an opportunity to examine the cadaver. A second verification check of an approximate 500 birds random subgroup sample on the north picking line at approximately 2058 had 1 live bird exhibiting uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck enter the scald tank at approximately 2102 hours. This observation was verified at the exit of the 1st picker on the north picking line at approximately 2106 hours. (b) (6) removed a bird consistent with a cadaver from the north picking line as the carcass exited the picking room. (b) (6) was notified at this time. A third verification check of an approximate 500 bird random subgroup sample at approximately 2108 hours had 1 live bird with uplifted head, rhythmic breathing, and no cut to the neck enter the scald tank at approximately 2111 hours. This observation of a carcass consistent with a cadaver was verified at the exit of the 1st picker on the north picking line at approximately 2115 hours. The cadaver carcass exited the picking room at approximately 2117 hours. (b) (6) removed the cadaver from the north picking line and was notified at this time. A fourth verification of the north picking line at approximately 2118 hours had no live bird(s) entering the scald tank. (b) (6) was notified at approximately 2222 hours of an acceptable verification check on the north picking line. Associated paws from the 2nd and 3rd verification checks were discarded into the drain due to the paw harvester being non operational. These incidences were determined to be isolated events and not a loss of process control or a systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCPIP and causes needless suffering and death and resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. A meeting was held in the USDA IIC office on November 7, 2017 to discuss the less than GCPIP incidences at approximately 0630 hours. (b) (6) and Mr. Jeff Monroe Plant Manager were present. The incident was discussed, and Mr. Monroe was</p>

District	EstNbr	EstName	MOI#	Date	Description
					advised that multiple birds coming through the picking room on the north picking did not appear to be properly stunned. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6) DVMS. As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Mr. Don Coley, DDM (b) (6) (b) (6)
90	P1307	Mar-Jac Poultry-AL	KIL281311 1809G	09NOV2017	At approximately 13:00 on November 9, 2017, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed one chicken in the DOA dumpster that was still breathing, partially covered by DOA's. The chicken's head had not been removed according to the plant's DOA procedure, and I observed that its eyes were closed, but it was experiencing labored breathing. I immediately notified the cage dump operator, who removed the chicken from the dumpster. I notified (b) (6) (b) (6) and (b) (6), who euthanized the chicken by cervical dislocation and decapitation. Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Before Slaughter" states that under the Poultry Products Inspections Act (PPIA) and Agency Regulations, all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices. cc: (b) (6) (b) (6), (b) (6)

District	EstNbr	EstName	MOI#	Date	Description
90	P6504	Peco Foods, Inc.	CHK22011 10513G	13NOV2017	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL Meeting Date: 10 Nov 2017 Meeting Time: 0400 hours Personnel Present: (b) (6), (b) (6), (b) (6), (b) (6), (b) (6), (b) (6), (b) (6) (b) (6) On 6, 7, 8, and 9 November 2017 while performing routine Good Commercial Practices tasks I found that the belt delivering live birds to the hangers from the dumper belt was populated with too many birds per given area and some of the birds were trapped beneath others that were on top of them. These conditions lead to suffocation and early death by means other than slaughter and therefore are not in adherence to good commercial practices. On each day in question (b) (6) was told of the problem and attempted to slow the dumper belt down in order to lessen the amount of birds deposited on the live hang belt. Although not ideal, the response was helpful, however the issue recurred each day. Immediately after becoming aware of the issue, (b) (6) demonstrated how to adjust the belt properly to (b) (6) and the problem has yet to recur since this re-training which took place on 9 November 2017. In a separate issue, the back-up killer in the slaughter room has been routinely making 2 or 3 cuts to the necks of birds that miss the automatic kill blade when only 1 cut should be necessary. When advised of the issue in this meeting, plant management spoke of replacing his current set of knives with newer and/or sharper knives and also re-training the back-up killer to make sure he is not making these secondary and tertiary cuts out of habit. The back-up killer was re-evaluated on 12 November 2017 and he appeared to be making only 1 cut a vast majority of the time, which is a tremendous improvement.</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P18557	Sanderson Farms, Inc.	QNA10071 15013G	13NOV2017	<p>On November 13, 2017 at approximately 0622, (b) (6), observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices check at 18557 P in Summit, MS. While observing the kill machine of each picking line for proper function, I did not observe any abnormality in the equipment's operation. I walked to the end of the blood trough to observe for any live birds entering the scalders. I observed a single, live bird at 0622 enter the scalders on picking line #2. The bird was hanging on the shackle with its eyes open, still breathing, and without a cut on its neck. This bird entered the scalders alive and still breathing. I did not take any regulatory action with this single-bird incident, since no evidence of a system failure existed. I notified (b) (6) of the observed nonconformance, during a brief meeting held in the rehang room at approximately 0627. I presented the cadaver to him, explained my observation, informed him that a Memorandum of Information (MOI) was going to be documented, and relinquished the carcass into his control. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of Information will be forwarded to the appropriate personnel in the Jackson District Office. Respectfully, (b) (6) cc: (b) (6) (b) (6), and Mr. Don Coley, Jackson DDM.</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P517	Mar-Jac Poultry-MS	QOO39021 11914G	14NOV2017	<p>Mr. Jeff Monroe Mar Jac Poultry, LLC, MS Plant Manager 1301 James Street Hattiesburg, MS 39401 At approximately 0439 hours on November 7, 2017, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed on the north cage dumper at P-517, Mar- Jac Poultry LLC Hattiesburg, MS. A live bird with slow labored breathing was observed trapped between the roller bed of the dumper and the metal side panel. A Dead on Arrival (DOA) was trapped by the foot immediately in front of the live bird. (b) (6) was notified at approximately 0440 hours and was requested to stop the belt and free the injured live bird and the DOA from the belt. (b) (6)</p> <p>(b) (6) removed the DOA and freed the live bird from their entrapment. The injured live bird was humanely euthanized due to its weakened condition. On November 12, 2017 at approximately 2232 hours a meeting was held with (b) (6) (b) (6) and (b) (6). (b) (6) informed us that a corrective action has been taken to prevent birds from being entrapped and injured from the machinery. A plastic shield was placed in between the metal panel and the roller bed to prevent entrapment or injury. The corrective action was verified at 2240 by (b) (6) Allowing bird(s) to become entrapped in machinery and become injured causes unnecessary suffering. The establishment must ensure that birds under their control on the official premises are treated in a manner that will minimize excitement, discomfort, injury and or death by means other than slaughter. As per Federal Notice Vol. 70, No 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCP) as described in industry guidelines. Respectfully, (b) (6)</p> <p>(b) (6) 1301 James Street Hattiesburg, MS 39401 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Mr. Don Coley, DDM (b) (6)</p> <p>(b) (6) (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P758	Tyson Foods, Inc	ILK421211 1817G	17NOV2017	<p>On November 17, 2017, at approximately 1010 hours, I, (b) (6), observed less than Good Commercial Practices while performing a check for Good Commercial Practices in the picking room just prior to the lunch break. I was monitoring the birds hanging on picking line #2 as they passed through the two head pullers and prior to entering scalding #2. I observed approximately 100 birds that were properly cut, bleeding and not breathing. I then observed a bird hanging from the picking line with its head and neck held in a retracted position. The bird's head passed to the side of the two head pullers. I stopped picking line #2 prior to the live bird entering scalding #2. When I pulled the bird's head toward me, I did not see any cuts or blood on the head or neck. The bird exhibited controlled movements and repeatedly blinked his eyes and chirped as he continued to hold his head and neck in a retracted position. As the live bird had passed all establishment's intervention steps to comply with 9 CFR 381.65(b) and prevent the live bird from entering the scald tank, it is reasonable to conclude that without the swift actions of the USDA personnel the live bird would have entered the scald tank alive and conscious. No establishment personnel or other FSIS inspection program personnel were at the location during this time. I summoned (b) (6) (b) (6) to notify him of this finding. (b) (6) immediately removed the live bird from the picking line and restarted the picking line. He took the live bird to the live hang room to be re-hung after operations resumed after the lunch break. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. (b) (6) indicated that he will address the incident with his personnel after the lunch break. I notified (b) (6) that a MOI will be issued and forwarded to the appropriate personnel in the Jackson District Office. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. Respectfully submitted, (b) (6) (b) (6), Establishment P-758 Carthage, MS Cc: Mr. Donald R. Coley, DDM (b) (6) (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB361911 2420G	20NOV2017	<p>Today, November 20th, 2017, at approximately 1908 hours, I observed the following series of events at P-522, Sanderson Farms, in Collins, Mississippi: I saw a live bird miss the neck-cutting machine on the outside line (the line closest to the exit door). The backup cutter did not cut the bird's neck and I saw the bird enter the blood tunnel. I exited the area and went around to the scalding entrance. I observed one live bird enter the scalding on the outside line. Prior to entering the scalding the bird was craning its neck, blinking its eyes, and appeared to be bright and alert. There was no evidence of blood or a cut on the bird's neck. I immediately informed (b) (6) (b) (6), of my findings. At approximately 1920, I also informed (b) (6) (b) (6), of my findings. Birds that enter the scalding alive die by drowning rather than by slaughter. Establishment management is encouraged to review Federal Register Notice Docket No. 04-037N (dated September 28, 2005) for FSIS recommendations concerning treatment of live poultry before slaughter. Establishments are strongly encouraged to abide by Good Commercial Practices. Respectfully, (b) (6) CC: (b) (6) (b) (6) (b) (6) Mr. Don Coley, Deputy District Manager (b) (6) (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P758	Tyson Foods, Inc	ILK151511 3024G	24NOV2017	<p>On November 24, 2017, at approximately 1434 hours, I, (b) (6), observed less than Good Commercial Practices while performing a check for Good Commercial Practices in the picking room. I was monitoring the birds hanging on picking line #2 as they passed through the two head pullers and prior to entering scalding #2. I observed approximately 100 birds that were properly cut, bleeding and not breathing. I then observed a live bird hanging from the picking line with its head and neck held in a retracted position. The bird's head passed to the side of the two head pullers. The bird exhibited controlled movements and repeatedly blinked his eyes and chirped. He continued to hold his head and neck in a retracted position as he entered scalding #2 alive. No establishment personnel or other FSIS inspection program personnel were at the location during this time. I went to the evisceration department and informed (b) (6), that a cadaver will be entering the evisceration department. He indicated that he would radio for (b) (6). Several minutes later, a cadaver was verified on line #2 that exhibited a bright red appearance and ventral pooling of blood in the neck and head. (b) (6) removed the carcass from the production line. Further inspection of the carcass revealed a shallow nick in the neck skin approximately 1/8" in length. (b) (6) held the carcass to show to (b) (6), who later condemned the carcass. (b) (6) met with me in the evisceration hallway, where I explained that the cadaver had entered the scald tank while still breathing. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. (b) (6) indicated that he will address the incident with his personnel. I notified (b) (6) that a MOI will be issued and forwarded to the appropriate personnel in the Jackson District Office. At approximately 1455 hours, Mr. Les Nemec, Plant Manager, entered the USDA office. I explained that a similar finding of a live bird on picking line #2 entering scalding #2 was observed earlier today on the day shift (GCP MOI ILK4511112124G). Mr. Nemec stated that they will place two people to back up the kill machine on picking line #2 tonight. He also indicated that maintenance will make an adjustment to the equipment over the weekend. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. Respectfully submitted, (b) (6), (b) (6) Establishment P-758 Carthage, MS Cc: Mr. Donald R. Coley, DDM (b) (6) (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P758	Tyson Foods, Inc	ILK451111 2124G	24NOV2017	<p>On November 24, 2017, at approximately 0835 hours, I (b) (6), observed less than Good Commercial Practices while performing a check for Good Commercial Practices in the picking room. I was monitoring the birds hanging on picking line #2 as they passed through the two head pullers and prior to entering scalding #2. I observed approximately 140 birds that were properly cut, bleeding and not breathing. I then observed a live bird hanging from the picking line with its head and neck held in a retracted position. The bird's head passed to the side of the two head pullers. The bird exhibited controlled movements and repeatedly blinked his eyes and chirped. He continued to hold his head and neck in a retracted position as he entered scalding #2 alive. No establishment personnel or other FSIS inspection program personnel were at the location during this time. I went to the evisceration department and informed (b) (6), that a cadaver will be entering the evisceration department. She stated that she would radio for (b) (6). Several minutes later, a cadaver was verified on evisceration line #2 that exhibited a bright red appearance, ventral pooling of blood in the neck and head with no cuts to the head or neck. (b) (6) removed the carcass from the evisceration line. I took possession of the carcass until (b) (6) arrived in the evisceration department. He was shown the cadaver that had entered the scald tank while still breathing. The bird was relinquished to (b) (6) for condemnation. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. (b) (6) stated that he will address the incident with his personnel. I notified (b) (6) that a MOI will be issued and forwarded to the appropriate personnel in the Jackson District Office. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. Past similar finding with a live bird on picking line #2 at the entry to scalding #2 was documented on GCP MOI #ILK4212111817G dated 11/17/2017. Establishment management has not provided a response to this MOI. Respectfully submitted, (b) (6), Establishment P-758 Carthage, MS Cc: Mr. Donald R. Coley, DDM (b) (6) (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P517	Mar-Jac Poultry-MS	QOO14051 13928G	28NOV2017	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS, LLC 1301 James Street Hattiesburg, MS 39401 Mr. Monroe, At approximately 2116 hours on November 27, 2017, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 2120 hours. The bird was removed from the evisceration line as the carcass entered the evisceration department at approximately 2121 and retained by (b) (6) was present and was notified at approximately 2121 hours and given an opportunity to examine the cadaver. A second verification check of an approximate 500 birds random subgroup sample on the north picking line at approximately 2122 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCPIP and causes needless suffering and death and resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6), Mr. Jeff Monroe Plant Manager, and (b) (6) met at approximately 0600 hours on November 28 to discuss the less than GCPIP incident that occurred on November 27, 2017 at P517. No preventative measures were given at this time to prevent recurrence. Mr. Monroe and (b) (6) were advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Mr. Don Coley, DDM (b) (6)</p>

District	EstNbr	EstName	MOI#	Date	Description
90	P517	Mar-Jac Poultry-MS	QOO56081 14329G	29NOV2017	<p>On November 28, 2017 @ approximately 0930 hours, I observed a less than good commercial practice while performing an Ante-mortem and Good Commercial Practices (GCP) check at P-517. While performing the GCP, I noticed several trailers of birds that were parked near (not underneath) the live holding shed. Scattered along were loose birds that were sitting near the wheels of the parked trailers, both under the shed and the open area. I motioned to two employees, (b) (6) and (b) (6) who were unwrapping plastic from the trailers. I told them that the birds needed to be removed from the ground and placed safely back into the cages. I also emphasized that I had noticed a freshly crushed carcass in the nearby open area. This has become a common finding during my recent GCP checks. (b) (6) stated that he would retrieve the birds as soon as he was done removing the plastic from the trucks. Shortly after, a truck driver hitched a live haul trailer and pulled it forward the length of 10 feet. As he released the trailer and drove off, a flattened bird came from underneath his rear right wheels. The bird had a crushed and hanging head with blood spewing from its body. It flapped around in a circle until its death. I motioned to (b) (6) and (b) (6) to witness the state of the bird. Following this, I explained that my reasoning for telling them to remove the bird from the ground was to avoid this situation. Both employees began to retrieve the remaining birds from the ground. (b) (6) was also informed of this unacceptable practice. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter.</p> <p>Respectfully, (b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P517	Mar-Jac Poultry-MS	QOO17061 22107G	07DEC2017	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Monroe, At approximately 2222 hours on December 6, 2017, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 2226 hours. The bird was removed from the evisceration line at approximately 2227 hours by a plant employee and retrieved by (b) (6). The associated paws were rejected by the plant employee at the rehang table. Mr. Joel Miller, Assistant Plant Manager was notified at approximately 2227 hours and given an opportunity to examine the cadaver. A second verification check of an approximate 300 birds random subgroup sample on the north picking line at approximately 2228-2230 hours did not have any live bird(s) entering the scald tank. There were no birds present on the line after 2230 hours. The verification of a 500 bird sample on the north picking line was completed at 2320 hours. There were no live bird(s) that entered the scald tank during this observation. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCPIP and causes needless suffering and death and resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) and (b) (6) met at approximately 2300 hours on December 7, 2017 to discuss the less than GCPIP. No response to the incident was given at this time. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) (b) (6) Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Mr. Don Coley, DDM (b) (6) (b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P320	Sanderson Farms, Inc.	MRA12101 25008G	08DEC2017	<p>At approximately 1329 hours on December 6, 2017, while verifying the PHIS Good Commercial Practices in Poultry (GCPIP) verification task at P320, Sanderson Farms, Laurel, MS, the following less than GCPIP incident was observed. One live young chicken from an approximately 500 bird sample subgroup entered the first scald tank exhibiting rhythmic breathing, pupillary reflexes, uplifted head and no cut to the neck. Establishment took immediate action according to their written welfare policy. A second verification prior to the scalding of an approximate 500 bird sample subgroup had no birds entering the scalding at approximately 1345 hours. A visual check of the kill room evidenced the birds were being stunned properly with an occasional bird bypassing the kill machine. This was determined to be an isolated incident and not a loss of process control. Birds entering the scalding while still breathing is not consistent with GCPIP and results in adulterated product. Establishments are responsible for birds entering the official premises and must employ GCPIP to prevent unnecessary suffering, injury and death. This will be discussed at the weekly meeting with establishment personnel on 12/8/2017. As per Federal Register Notice Docket 04-037N, dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully,</p> <p>(b) (6) USDA FSIS OFO Jackson District, Est. P-320, 2nd Shift Phone: (b) (6) Email: (b) (6) @fsis.usda.gov</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P1317	Wayne Farms LLC	QUI251612 0108G	08DEC2017	<p>TO: Mr. BRYAN ELROD, Plant Manager Wayne Farms LLC. 700 McDonald Ave. Albertville AL, 35950 FROM: (b) (6) Dear Mr. Elrod, On December 8, 2017 at approximately 16:00 hours, while performing an Ante-Mortem Inspection and Good Commercial Practices at P-01317, Wayne Farms Albertville AL, I observed a live bird in the DOA barrel. The bird was lying on the bottom of the DOA barrel and being in eminent danger to be crushed and smothered by other birds when piling up on the top of each other. (b) (6) (b) (6), was notified about my observation. (b) (6) also observed the deficiency. I then notified (b) (6) (b) (6) of the observed deficiency, during a brief meeting held in USDA/FSIS office at approximately 16:45 hours. I also informed them that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with Good Commercial Practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. (b) (6), (b) (6) Albertville AL, 35950</p>
90	P17766	Southern Hens, Inc	SSN001012 2111G	11DEC2017	<p>On December 8, 2017 @ approximately 0738 hours, I observed a less than good commercial practice while performing Ante-mortem inspection and a Good Commercial Practices check at Establishment P-17766. While walking from the back dock to the live holding shed, I noticed an uncovered live haul trailer sitting in the middle of the open area. The trailer (#273) had a full load of birds, several of which were DOAs. With no protection from extreme weather conditions, large amounts of snow were observed falling onto the coops. The temperature was ~30°F. (b) (6) (b) (6) was immediately notified of this finding. At 0747 hours, the trailer was relocated to the live haul shed. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully, (b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P548	JCG Foods of Alabama, LLC	WYI141812 0312G	12DEC2017	<p>On the date of December 12, 2017 at approximately 1751 hours, I observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices verification task at P-548, a NPIS poultry establishment. I observed a live, uncut bird at approximately 1751 hours as it was approximately 10 inches from entering the scald vat on Line 1. The bird was holding its head up vertically, exhibiting normal eye movements, and displaying an increased breathing pattern. After observing the bird I employed the available stop button after all other plant interventions had been surpassed, and it is reasonable to conclude that had I not intervened, the bird's entrance into the scald vat was imminent. (b) (6), walked over to address the issue, then I restarted the line after corrective action had been taken and the bird was removed from the line (b) (6).</p> <p>(b) (6) joined us in the picking room and was notified as well. I also notified Plant Manager, Amy Patterson of the observed deficiency, and the establishment immediately initiated further corrective actions. It is pertinent to add, as of May, 2013, JCG Foods of Alabama provided the additional process forethought to provide a process for personnel to intervene and prevent birds entering the scald vat alive and dying by means other than slaughter. Line stoppage devices were installed on both lines to accommodate these circumstances. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations (9 CFR 381.65 (b)), live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. Additionally, the Poultry and Poultry Product Inspection Act states within (21 USC 10 453 (g) (5)), "For purposes of this chapter... The term "adulterated" shall apply to any poultry under one or more of the following circumstances (5) if it is, in whole or in part, the product of any poultry which has died otherwise than by slaughter." A copy of this Memorandum of Interview will be forwarded to the appropriate personnel in the District Office. Respectfully submitted on December 13, 2017 (b) (6)</p> <p>(b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P517	Mar-Jac Poultry-MS	QOO25221 22318G	18DEC2017	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Monroe, At approximately 2109 hours on December 17, 2017, the following less than Good Commercial Practices in Poultry (GCIPL) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver, exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 2113 hours. The cadaver carcass entered the evisceration department at approximately 2118 hours. Mr. Joel Miller, Assistant Night Shift Manger was notified at approximately 2119 hours. A second verification check of an approximate 500 birds random subgroup sample on the north picking line at approximately 2120 had 1 live bird exhibiting uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck entering the scald tank at approximately 2123 hours. This observation was verified at the exit of the 1st picker on the north picking line at approximately 2127 hours. The bird was identified on the grate below the third picker on the north picking line. A third verification of the north picking line at approximately 2130 hours had no live bird(s) entering the scald tank. These incidences were determined to be isolated event s and not a loss of process control or a systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCIPL and causes needless suffering and death and resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6), (b) (6), and (b) (6) met at approximately 0345 hours on December 19, 2017 to discuss the less than GCIPL. No response to the incident was given at this time. (b) (6) was advised a GCIPL Memorandum of Interview would be issued to management pending review by (b) (6) As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Mr. Don Coley, DDM (b) (6) (b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P517	Mar-Jac Poultry-MS	QOO29221 20318G	18DEC2017	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Monroe, At approximately 2055 hours on December 18, 2017, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 2259 hours. Mr. Joe Colee, Assistant Plant Manager was notified at approximately 2104 hours. A second verification check of an approximate 500 birds random subgroup sample on the north picking line at approximately 2105 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. At approximately 0217 hours on December 19, 2017, a live bird was removed from under a pile of Dead on Arrivals (DOA)s on the south picking line at live hang. At the time of the observation multiple DOAs were piled up at the end of the live hang belt. A plant employee removing the DOAs exposed a live bird underneath the pile. The bird was viable and placed back into production. Birds which fall on the floor must be removed in a timely manner to prevent live bird(s) from being trapped leading to suffocation and death by means other than slaughter and less than GCPIP. Allowing bird(s) to enter the scald tank while still breathing is a less than GCPIP and causes needless suffering and death and resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) (b) (6), (b) (6), and (b) (6) met at approximately 0345 hours on December 19, 2017 to discuss the less than GCPIP. No response to the incident was given at this time. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6) (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines.</p> <p>Respectfully, (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Mr. Don Coley, DDM (b) (6) (b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P6616	Peco Foods of Mississippi	IRE390712 0319G	19DEC2017	<p>At approximately 0613 hours on December 19, 2017 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank of evisceration line two. One young chicken was seen entering the scald tank with an uplifted head, pupillary reflexes, rhythmic breathing, controlled movements and a superficial cut to the left side of the neck that only removed the skin (did not penetrate any vasculature). At 0614 an additional bird entered the scald tank of evisceration line two that had a cut to the back part of the head (was shackled by one leg), no major vasculature was penetrated. This bird exhibited rhythmic breathing, controlled movements and repeatedly blinked its eyes. Both of these bird's heads went to the side of the head puller prior to entering the scald tank alive. At 0615 a small bird approached the scald tank on evisceration line two with its head and neck retracted, it exhibited controlled movements, was looking from side to side, repeatedly blinking and had rhythmic breathing. Upon closer examination of the bird's neck there was no cut at all to the neck. There was a line lead with a radio located a short distance behind me after the third bird entered the scald tank alive that I immediately approached and asked him if he could please radio a supervisor to meet me due to live birds entering the scald system. While waiting on the supervisor I continued with a 500 bird verification check on line two and no other live birds were seen entering the scald system. (b) (6) arrived and I notified him of the incident described above and that a GCP MOI would be issued and forwarded to the District Office. A short time later (b) (6) (b) (6) arrived and the same information was relayed to him. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on December 19, 2017 (b) (6) Cc: Mr. Donald Coley, DDM (b) (6) (b) (6) (b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P758	Tyson Foods, Inc	ILK520912 4622G	22DEC2017	<p>At approximately 0902 hours on December 22, 2017 while performing the Good Commercial Practices and Ante Mortem verification task, the following was observed outside of live receiving in the DOA vat. One live chicken was seen flapping and struggling to keep its head above water and in imminent danger of drowning. The DOA vat is very large, full almost to the top with DOAs, water and denaturant. An establishment employee that worked in live hang was present in the area and I asked him to please remove the bird and get a Supervisor as soon as possible. A few minutes later (b) (6) arrived and I notified him of the findings and that a GCP MOI would be issued and forwarded to the District Office. It was also discussed that live birds should not be comingled with DOAs due to imminent danger of birds becoming crushing and dying by means other than slaughter and the risk of drowning due to the set-up of their DOA vat system. At that time he informed me that this has been a continual problem at this establishment of birds jumping of the dump cage belt and falling into the vat. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. I look forward to your response and any corrective actions offered. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on December 22, 2017 (b) (6)</p> <p>(b) (6) Cc: Mr. Donald Coley, DDM (b) (6) (b) (6)</p> <p>(b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P758	Tyson Foods, Inc	ILK440712 0222G	22DEC2017	<p>At approximately 0644 hours on December 22, 2017 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the second (middle) scald tank. One young chicken was seen entering the scald tank with an uplifted head, pupillary reflexes, rhythmic breathing, controlled movements, was looking from side to side and there was no cut at all to the neck. No Supervisor or establishment employee could be found in or near the area to notify of the findings. At approximately 0648 (b) (6) was finally located and notified of my findings. I also informed her that I would be returning to the scald area to complete my verification check. An additional 500 bird sample set was started at approximately 0651, no other live birds were seen entering the scald system. At approximately 0655 (b) (6) was notified as well of the findings and that a GCP MOI would be issued and forwarded to the District Office. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on December 22, 2017 (b) (6) Cc: Mr. Donald Coley, DDM (b) (6), (b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P517	Mar-Jac Poultry-MS	QOO23081 21922G	22DEC2017	<p>Good Commercial Practices MOI: On December 21, 2017 @ approximately 1435 hours, I observed a less than good commercial practice while performing an Ante-mortem and Good Commercial Practices (GCP) check at Mar-Jac Poultry (P-517). While performing the GCP, I noticed that a cage on trailer #T-377 had a large number of birds piled on top of each other. The top layer of birds was walking on top of the birds beneath their feet. Birds in the middle layer appeared to be in distress. They were unable to ambulate and breathing heavy with outstretched necks. The bottom layer appeared to be mostly DOAs. After further investigation, it was revealed that the flooring of the upper coop had completely collapsed, resulting in a massive pile up of birds from both coops. (b) (6) and (b) (6) were informed of this unacceptable practice. Shortly after this finding, 1st shift slaughter operations ended. At this point, (b) (6) and Plant Manager Jeff Munroe accompanied me to evaluate the condition of the birds which were now being held as a carry-over load. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully, (b) (6)</p> <p>(b) (6)</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
90	P517	Mar-Jac Poultry-MS	QOO03061 22622G	22DEC2017	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Monroe, At approximately 0455 hours on December 22, 2017, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver, exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 0459 hours. The cadaver entered the evisceration department at approximately 0500 hours and was removed by a plant employee on the rehang table at the request of (b) (6). The associated paws were rejected. (b) (6) was notified at approximately 0501 hours and was given an opportunity to examine the cadaver A second verification check of an approximate 500 birds random subgroup sample on the north picking line at approximately 0502 had 1 live bird exhibiting uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck entering the scald tank at approximately 0504 hours. This observation was verified at the exit of the 1st picker on the north picking line at approximately 0508 hours. The carcass entered the evisceration department and was removed from the line at approximately 0509 hours by a plant employee at the request of (b) (6). Associated paws for this carcass were rejected. (b) (6) was notified at approximately 0510 hours. A third verification of the north picking line at approximately 0511 hours had no live bird(s) entering the scald tank. Three cadavers were observed at the viscera sorter station on the south evisceration line by (b) (6). Both (b) (6) and (b) (6) verified the carcass were cadavers and had no cut to neck with ventral pooling of bright red blood in the head and neck area. A verification of the south picking line did not have any birds entering the scald tanks. These incidences were determined to be isolated event s and not a loss of process control or a systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCPIP and causes needless suffering and death resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) (b) (6), and (b) (6) met in the Quality Assurance Office at approximately 0615 hours on December 22, 2017 to the discuss the less than GCPIP. No response to the less than GCPIP incident was given at this time. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all</p>

Table: Memorandums of Interview (MOIs) for 04C05 from 10/1/2017 - 12/31/2017

District	EstNbr	EstName	MOI#	Date	Description
					<p>establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Mr. Don Coley, DDM (b) (6) (b) (6)</p>
90	P517	Mar-Jac Poultry-MS	QOO51041 24928G	28DEC2017	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Monroe, At approximately 0834 hours on December 26, 2017, the following less than Good Commercial Practices in Poultry (GCIPL) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver, exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 0838 hours. The cadaver entered the evisceration department and was removed at approximately 0839 hours by a plant employee on the rehang table at the request of (b) (6). The associated paws were rejected. (b) (6) was notified at approximately 0839 hours and was given an opportunity to examine the cadaver A second verification check of an approximate 500 birds random subgroup sample on the north picking line at approximately 0840 hours had no live bird(s) entering the scald tank. This incident was determined to be isolated event and not a loss of process control or a systemic event. This is a repetitive finding documented on December 22, 2017, GCIPL Memorandum of Interview #QOO010612217221. Allowing bird(s) to enter the scald tank while still breathing is a less than GCIPL and causes needless suffering and death resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) and (b) (6) met in the USDA IIC office at approximately 0515 hours on December 28, 2017 to discuss the less than GCIPL incident. No response to the less than GCIPL incident was given at this time. (b) (6) was advised a GCIPL Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P687	House of Raeford	XRA480 212551 2N	12/11/2017	04C05	381.65(b)	<p>P00687, House of Raeford; Regulation 381.65(b); On Tuesday, December 12, 2017 at approximately 0124 hours, I, (b) (6), observed the following noncompliance of regulation 381.65(b). While performing Good Commercial Practices verification, twenty nine (29) dead birds were observed in the Stunner, between 0124 and 0133 hours. The birds were hanging by their feet in shackles while their heads were still submerged in water inside the Stunner while the establishment was addressing a mechanical breakdown else where in the plant. The birds were immediately presented to (b) (6).</p> <p>(b) (6) The birds were removed from the Stunner and placed on the floor to verify that none of the birds were still breathing. There was no chest movement or any signs indicating that they were still alive. No US Retained/Rejected Tag was applied due to the line was already stopped. I took regulatory control by asking (b) (6) to notify maintenance that the Kill Line could not be restarted until it was released by USDA. I allowed the line to restart after the dead birds were removed from the Stunner. The Live Hang employees placed them in condemned barrel where they were denatured and then transported to the Offal Area. The PPIA (21 U.S.C. 453 (g) (5), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are consider adulterated and must be condemned. This is an Other Consumer Protection noncompliance due to establishment's failure to implement the process/procedure to prevent birds from dying other than by slaughter. Past Similar Noncompliance – NR</p> <p>#XRA2622052331N / 1 Dated: 5/30/2017 Plant Action: "Supervisor correlated with lead man about removing birds from stunner if picking line stopped more than a minute." All noncompliance and noted potential noncompliance are discussed with plant management during weekly meetings between USDA and plant management personnel. This NR was submitted to plant management on 12/13/2017.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P622	Tyson Foods	NLB051 312240 8N	12/08/2017	04C05	381.65(b)	<p>At 0627 while performing a Good Commercial Practice (GCP) Task in the Receiving Area, the following noncompliance was observed. From the top of the stairway entrance into the Receiving Area it was noticed that a large pile of Dead On Arrival (DOA) carcasses were piled high on the floor at the end of line # 1 hanging conveyor. Upon closer inspection the pile was approximately 2.5 feet high and around 3 feet in diameter. At the time of the observation the hanging line was still running and the birds were still being hung. There were approximately 4 employees (with 2 being supervisors) picking up DOAs off the floor and they clearly were not able to keep up with the number of DOAs being tossed from the conveyor. When a flashlight was shown on the pile of DOAs, two live birds were observed under the pile of dead birds. The two birds were demonstrating labored breathing due to being smothered by the weight of the dead carcasses on top of them. USDA asked that the birds be placed to the side to see if they would be able to be hung on the line. Both birds appeared to gasp for breath but shortly after expired. Due to the amount of the pile up of well over 200 plus DOAs, USDA instructed (b) (6) (b) (6), to discontinue hanging on both lines so corrective action could be taken. Also during this time over 20 plus live birds were walking on the floor and were on the catwalk of line #2 hanging area. When all the DOAs were removed from the floor the plant began rehanging live birds at approximately 0737. No preventative measures were given to the IIC at this time. At 0904 a follow up Good Commercial Practice (GCP) was conducted and a repeat noncompliance was observed. At this time the pile up of DOAs were located on the cement walk way in front of line #1 conveyor hanging area. The DOAs were lined up approximately 12 to 13 feet in length almost to the curtain line doorway that leads to the outside of the building. The DOAs were 3 to 4 birds deep. Upon closer inspection there three live birds that were struggling under the weight of the DOAs lying on top of them. One of the live birds was picked up to be placed onto the rack, where the employee was placing DOAs. USDA had to stop the employee and instructed him to place the bird to the side for evaluation. This bird demonstrated labored breathing and expired seconds later after it was placed away from the pile. The other two live birds that were observed under several DOAs also expired soon after they were removed and place to the side. Official control action was taken and a verbal instruction by USDA to</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>discontinue dumping live birds on the affected line due to the repeat incident. No tag was applied because the immediate action was taken in the presence of USDA. The conveyor belt on line # 1 was cleared of all live birds and the DOA pile was removed from the floor. Further observation on the outside at the dumpster revealed a huge mound of DOAs right next to the dumpster. The DOAs were being removed from the racks and pile one on another next to the dumpster. The mound was approximately 3-3.5 feet high with a diameter of at least 4-5 feet. A meeting was held at 10:30 with Mr. Ira Phillips, Plant Manager and (b) (6) to discuss these two occurrences. A total of 1268 DOAs were listed on FSIS FORM 9061-2 for this particular lot.</p>
P9197	Perdue Foods, LLC.	UAB170 910152 7N	10/27/2017	04C05	381.65(b)	<p>On 10/26/2017 at 1210 hours I observed a surge of dead birds piled up on the hanging conveyor of line (b) (4). The DOA belt in kill room 2 and 3 was filled to capacity. The birds were also piled up on the floor between lines two and (b) (4). There were approximately 100 birds or more in these areas. At this time the light in the hanging room was on. I observed that the birds were stiff and not moving on the conveyor I came closer to take a closer look at the birds. I observed that the birds were stiff, not moving with their eyes closed. Then I observed the associates hanging the dead birds on line (b) (4). I took regulatory control and stopped the associates from hanging the dead birds. I told the associate that they could not hang dead birds on the line. The establishment failed to comply with regulation 9 CFR 381.71(a) that states: "Birds plainly showing on ante mortem inspection any disease of condition that under regulations 381.80 to 381.93, inclusive, would cause condemnation of their carcass on post mortem inspection, shall be condemned. Birds which on ante mortem inspection are condemned shall not be dressed, nor shall they be conveyed into any department of the official establishment where poultry products are prepared or held. Poultry which has been condemned on ante mortem inspection and have been killed or died otherwise shall under the supervision of an inspector of the Inspection Service, be disposed of as provided in 381.95." (b) (6) was notified and told of the noncompliance. (b) (6) instructed an associate to run the DOA birds off of the conveyor (30 or more) onto the DOA belt with the other birds. The remaining birds picked up off the floor and placed on the DOA belt which goes to the DOA bin. The area was brought back into compliance.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P15724	Case Farms of Ohio, Inc	EVC291 210041 2N	10/12/2017	04C05	381.65(b)	<p>At 1255 hours on October 12, 2017 while performing the review and observation component of poultry good commercial practices task, (b) (6) made the observation described below. The establishment uses white combo type bins to collect the dead on arrival birds (DOA's) for rendering. In the green combo type bin outside and adjacent to the exterior of the establishment. The combo bin was also located immediately under the DOA auger. Upon looking in the combo bin (b) (6) observed a living bird to be present. A determination that the bird was alive was made based on the following: the bird has spontaneous respirations, was able to open its eyes and look around, and was capable of voluntary movement. (b) (6), and (b) (6) were summoned to the area and all confirmed the bird to be alive. Establishment personnel removed the bird from the DOA combo bin. IF the bird had not been removed from the bin it is reasonable to conclude it would have been buried alive and thus died from suffocation. The observation described herein are non-compliant with 9CFR 381.65(b). (b) (6) and (b) (6) (b) (6) were informed of the forthcoming non compliance record.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P208	George's Processing, Inc.	XIC311 311522 9N	11/29/2017	04C05	381.65(b)	<p>On 11/29/2017, I, (b) (6), observed the following GCP noncompliance: At approximately 0720 hours, I observed a bird with its neck flexed back with its head held up and turned, blinking, and breathing enter the scald tank on line two. It missed both head pullers prior to the scald tank. It did have a cut to the neck that was barely dripping blood, but it was a shallow and one-sided cut. I found a member of establishment management/supervision, (b) (6). He had (b) (6), meet me in the pre-scald area. At approximately 0734 hours, I observed another sensible bird (neck flexed, blinking, with normal breathing effort) enter the scald tank. Having observed two live birds enter the scald tank, I expanded my GCP assessment effort and at 0740 hours I observed another bird enter the scald tank alive. (b) (6) (b) (6) was there with me observing the line and as the bird was in the area prior to the pre-scald brush cabinet, I pointed out to him that was another sensible bird coming through. I observed the bird was also blinking and breathing after passing by both the kill station and the back-up killers. This bird was also flapping its wings intermittently in an effort to right itself. All three birds were notably undersized, but it is the back-up killer's obligation to perform a fatal kill cut on all poultry that miss the mechanical kill station and that was obviously not happening. On 11/28/17, I discussed an issue with (b) (6), (b) (6), to address a concern that back-up killers were not performing a fatal kill cut on all poultry that inadvertently bi-passed the mechanical kill station, as I had observed a live bird with a shallow cut such as those above that became insensible just inches from the scald tank. The three missed birds I observed during my GCP assessment task and the recent history of a similar issues on the previous day do reflect a loss of process control or unsuccessful intervention to prevent poultry that miss the kill station from entering the scald tank alive and dying other than by slaughter. A regulatory control was taken on line #2 by placing reject tag B31811476 on the dumper until plant corrective measures could restore compliance of 9 CFR 381.65 (b).</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P325	Tyson Foods, Inc.	YDM59 061005 23N	10/23/2017	04C05	381.65(b)	<p>On October 20, 2017 at approximately 2123 hours while observing conditions at the Evisceration rehang table a loss of process control was observed on the Line 2 Evisceration rehang line. The rehang employee on Line 2 pull a bright red bird off of the line and put it in a condemn container. I went over to the container and observed the bird on top was bright red in color, with an attached head, engorged with blood. The bird did not have an obvious neck cut, indicating it had not been bled out and had entered the scald tank breathing. I retrieved the bird from the container and stood back off to the side in order to continue to observe the area. While standing there, (b) (6) approached and I showed him the bird in my hand and indicated to him the bird was removed from Line 2. He went to talk to the Line 2 hanger. I asked him to go and check the backup cutter. When he walked away, I observed the hangers on Line 2 remove three more birds from the line and place them in the condemn container. I went over to the condemn container and observed all three birds to be bright red in color, with the head attached, engorged with blood indicating the birds had entered the scald tanks breathing. I begin to sort through the remaining birds in the condemn container. There were approximately 15 birds in the container that were bright red in color with either (1) the head attached, engorged with blood and no obvious neck cut or (2) bright red in color with the neck of the bird engorged with blood, indicating the birds had not been properly bled and had not stopped breathing before entering the scald tank. The birds were determined to be cadavers and verified to be properly condemned in accordance with 9CFR 381.90. I asked the Line 2 employee at the rehang table to stop the line (as I had been handling birds from the condemn container). I did not observe any birds exhibiting these signs being removed from Evisceration Rehang Line 1.</p> <p>(b) (6) approached and asked me what the issue was. I showed her the barrel of birds. She told me she would notify (b) (6). (b) (6) was shown the barrel of birds when he arrived at the rehang table and he left towards the Picker Room. Regulatory control action was taken by rejecting live hanging operations on Line 2 (US Reject tag B37578506) and reducing the (Picker and Evisceration) line speeds to (b) (4) BPM to allow the establishment to clear the line and address the loss of process control in regards to the killing operation. I also explained the issue to</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>(b) (6). While standing at the rehang table speaking with (b) (6) (b) (6) approximately 6 more cadaver birds were removed from the Line 2 rehang table for a total of 21 birds. While talking with (b) (6) (b) (6), we counted 10 birds that were bright red color, and had an engorged head, with no obvious neck cut; and 11 birds that were bright red in color and had poor neck cuts---indicating they were not properly bled out and had not stopped breathing before entering the scald tank. Plant Manager Raphael Boyd also came over also to observe the conditions at the rehang table. He stated the establishment had identified the root cause of the issue to be the level water in the stunner. The birds were not being stunned properly before being presented which affected the application of an adequate neck cut. The establishment provided the following corrective actions and preventive measures: Corrective Actions: Raised the stunner and added an additional backup cutter to both lines. The establishment previously stated water had to be added to the stunner as well. One additional bird presented on Line 1 after the corrective actions were presented. Another adjustment was made and no additional birds were identified. Preventive Measures: 420 bird checks (3 minutes) will be completed (b) (4) (b) (4) and will include verification of the stunner and kill blade performance. Failure will be identified by 2% failure (equal to 8 birds). If the check fails, maintenance will be notified and a retest will be conducted to meet the same criteria. The checks will be conducted at start up, after lunch break and prior to the end of the shift. The checks will be kept in Plant View (the establishment record keeping system). The new procedure will be conducted by a member of management or a designee; the records will be available for review by USDA. The preventive measures will be implemented on October 21, 2017 for night shift and on October 23, 2017 for day shift. The establishment requested additional time to address the issue with the amount of space allowed for the backup killer on Picker Line 1. The establishment will provide a plan of action for the issue by October 25, 2017. The establishment was allowed to restart hanging operations at reduced speed (b) (4) BPM) at approximately 2145 hours to identify if the corrective actions were effective. In addition, I observed operations at the stunner, auto knife and entrance to scald tanks. No birds were observed to enter the scald tank breathing; one</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>bird was observed to miss the stunner on Picker Line 1 but was caught by the backup cutter. While observing the kill operation, I also observed that the space allowed for the backup cutters on Picker Line 1 is reduced and minimizes the ability for them to respond quickly if a bird is missed. This was discussed with Plant Manager Boyd. Picker Line 1 feeds Evisceration Line 2 which is the line associated with the increased number of cadavers that presented at the rehang table. Line speed was increased to (b) (4) BPM to ensure corrective actions were effective and the area could be rechecked. Regulatory control action was released at approximately 2300 hours after discussion of the incident and preventive measures with plant management. The requirements of 9CFR 381.65(a) and 9CFR 381.65(b) have not been met. The corrective actions and preventive measures implemented after previous documentation have failed to prevent the reoccurrence of birds entering the scald tanks improperly bled out; poultry were not slaughtered in a manner that resulted in thorough bleeding of the poultry carcass and did not ensure that breathing had stopped before scalding. On July 2, 2017, the establishment was advised that it is their responsibility to ensure poultry slaughtered at the establishment are done so in a manner consistent with Good Commercial Practices and in accordance with the regulatory requirements stated in 9CFR 381.65(b) in response to what was determined to be an isolated incident. The establishment was advised at that time, that when notified of an issue with Good Commercial Practices measures to ensure that no birds entered the scald tank breathing as a result of the issue should be taken, and from the resulting evidence of cadavers found at the rehang table, they were not. Another GCP MOI for cadavers was documented on October 10, 2017. USDA discussed the concern with cadavers in the establishment weekly exit meeting on October 12, 2017. The concern with the repetitive nature of the issue, ineffective corrective actions/preventive measures, and the setup of the kill area contributing to the inability to remove birds from the line when there is an issue were discussed. USDA reminded the establishment that failure to maintain the process in a manner that ensures birds are slaughtered in accordance with Good Commercial Practices and have stopped breathing before entering the scald tanks is noncompliance with 9CFR 381.65(b). Documented by (b) (6) (b) (6) Circuit 4029</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P325	Tyson Foods, Inc.	YDM10 151125 03N	11/03/2017	04C05	381.65(b)	<p>On October 30, 2017 at approximately 2036 hours, the following conditions were observed by (b) (6) while watching the kill operation (in the Picker Room) and in the Live Hang Department: The picking line had two birds hung by one leg, and one bird hung high in the shackle. The live-hang table was piled at least two layers deep. The bin at the end of the live-hang table was filled to the top with both DOAs and live birds. There was also approximately 10-15 live birds on the floor including in the corner space between the table and the inside wall behind the hangers. The area was determined to be out of process control and regulatory control action was taken in accordance with 9CFR 381.65(a). While observing the Live Hang employees take measures to regain control of the area, two employees were observed to be using the end of the metal catch pan to remove the heads from the chickens. The task was being completed in a sawing motion as opposed to a motion that would be considered quick and painless (cervical dislocation, complete removal of the head). (b) (6) asked (b) (6) why the task was being performed in that manner, and one employee stated it was faster than waiting on the head puller in use. (b) (6) asked the employees using the catch pan to use one of the two head pullers that are on the wall for the intended purpose of beheading chickens to ensure quick euthanasia. (b) (6) notified (b) (6) she was leaving the area and that she would return when they had regained control of the area and discussed procedure with the hangers. The concerns with proper handling and sorting of birds at that time were discussed with Mr. Kenneth Nicholas (Assistant Plant Manager) and Mr. Raphael Boyd (Plant Manager). (b) (6) notified (b) (6) of the concern and asked her to assess the area before release. (b) (6) observed the employees clean the area and then notified (b) (6) that control had been regained (tag #B37578305 was applied and later removed by (b) (6)). (b) (6) and Mr. Raphael Boyd went into the Live Hang area to observe the conditions. (b) (6) released the line for hanging at (b) (4) BPM at approximately 2035 hours. She observed the area for approximately 5 minutes (after release) and notified Mr. Boyd she would allow an increase to (b) (4) BPM. Mr. Boyd left the Live Hang area to notify production that line speed could be increased and (b) (6) remained in Live Hang to ensure conditions could be maintained at the improved level and line speed. When he left, employee #1, Line 2 began</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>hanging chickens with excessive forceful motion (slamming them into the shackles). This was evidenced by the increased agitation of the chickens being hung (increased excitement, agitation, vocalization, bouncing motion of the shackles). In addition, the employees began to use profanity and speak aggressively to each other as they hung the birds. The employee who was located at position #2, Line #2 was observed to take chickens (presumed to be DOAs) off the belt and throw them around the back of hanger #1 towards the catch pan at the end of the table. At that time, (b) (6) notified the Live Hang Supervisor of her concerns with handling. She asked was that common practice. She was told that the employees would throw the birds to the catch pan if they presumed them to be DOAs. (b) (6) reminded him that if an employee was observed to throw a live chicken, that would be inconsistent with Good Commercial Practices; if they were not confident the chickens were dead, they should not be thrown towards the bin, but placed on the floor for sorting by floor personnel. She also notified Mr. Boyd and (b) (6) of her concern. At one point, the employees began to speak aggressively to the Live Hang Supervisor when he spoke to them concerning (b) (6) concerns. The employee at hang station #1 (Line 1) moved his position to #2 on the line. (b) (6) took Mr. Boyd and (b) (6) into the break area and asked them to calm their employees down. She stated that with the increased agitation of the employees the effect on handling had become worse. She slowed line speed on Line #2 back to (b) (4) BPM and asked Mr. Boyd to address the issue with the hangers. Line speed remained at (b) (4) BPM on Line #2 for the remainder of the shift. Line speed was increased on Line 1 to (b) (4) BPM. On November 1, 2017, (b) (6) spoke to (b) (6) concerning her thoughts on the situation that occurred on October 30, 2017. She was told that some of the items she'd observed had been previously approved by relief USDA PHVs and were in fact not consistent with Tyson policy in regards to Good Commercial Practices. (b) (6) notified (b) (6) that in the future, if there is a concern on handling that is inconsistent with Tyson policy for Good Commercial Practices, the establishment should contact the FLS and have the issue addressed in that manner. They also discussed the use of the catch pan and the throwing of chickens off of the belt. The concern with mixing live (including moribund birds) and dead chickens in the pan was</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>again discussed and (b) (6) notified (b) (6) (b) (6) that that would be considered inconsistent with Good Commercial Practices. She also stated that throwing of chickens from two places down the line was of concern for safety reasons (someone could be possibly hit with a chicken) as well as in the event a thrown chicken is determined to be alive when it lands in the bin. She asked that both practices be discontinued. It is important to treat poultry in a manner that ensures they do not die by means other than slaughter. The establishment experienced an incident that resulted in a large number of DOAs that entered the official establishment resulting in a loss of process control in the Live Hang department. Allowing mixing of DOAs and live birds on Live Hang table and in the DOA catch pin may result in birds dying by smothering/crushing and is not consistent with Good Commercial practices. Operations should identify means to achieve active sorting of dead and live chickens to prevent accidental injury and/or death in the event of unusual circumstances. FSIS encourages establishments to develop and implement a systematic approach to ensuring poultry presented for slaughter are treated in a manner that minimizes excitement, discomfort, and/or accidental injury. The initial component of the approach is to assess the areas where handling problems may occur. Establishments should have, and implement as needed, an emergency plan that addresses animal welfare in the event an emergency or unusual circumstances arise. The establishment is also reminded it is important to treat poultry in a way that minimizes accidental injury and/or death to include adequate ventilation and cooling in holding areas, proper sorting of live and dead birds in the Live Hang/Receiving areas, and handling to achieve consistent hanging and humane euthanasia. The establishment is also reminded a GCP NR was issued on 10/23/2017 for loss of process control due to an increased number of birds being allowed to die by a means other than slaughter inside the official establishment. Establishments should periodically evaluate their handling methods to ensure that their employees are treating animals in a manner that minimizes injury, excitement and discomfort prior to slaughter and that their methods ensure all poultry are slaughtered in accordance with 9 CFR 381.65 (b). This can be achieved through proper training and monitoring of employee actions from the dumping through the kill processes. As corrective actions and preventive</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						measures to the incident described above, (b) (6) and (b) (6) provided documented training sessions with all live-hang personnel (including the cage dumper) on proper handling of live chickens and DOAs. The trainings were conducted on Octo
P206	Pilgrim's Pride Corporation	KCC4413101725N	10/25/2017	04C05	381.65(b)	<p>At approximately 0645, while observing operations at viscera sorting, I observed that some of the carcasses were slightly redder in appearance. The redness started at the flank and ran down the backs and sides of the carcasses to the neck area. I decided to observe the stunner and kill machine to assure they were functioning properly allowing proper bleeding of the carcasses. At approximately 0700 hours, I proceeded to the Live Hang area to observe operations there. Upon entering the area, I observed two large piles of DOAs, one on each line. The piles of DOAs covered an area approximately 5 feet and were about one foot high. (b) (6) had entered the area with me. Due to the number of DOAs on the Live Hang belt and the loss of process control (not meeting 9 CFR 381.65(a), the plant elected to stop hanging operations in order for the DOAs to be properly picked up and disposed of. While watching the employees gather the DOAs and disposing of them per 9 CFR 381.95, I observed that there were some birds in the piles that were still breathing (maybe 3 or 4). I also observed that the carcasses were wet, indicating that misters (normally used during hot weather to keep the birds cool) had not been turned off causing the birds to get chilled. I asked (b) (6) if these were carry overs loads from last night and he stated, "Yes". He could not tell me if misters at the holding shed had been left on all night. The environmental temperature in the area had dipped down into the 40s the night before. Therefore there was not reason for misters to be on overnight in the unloading area. At about 0730 hours, the DOAs had been removed from the area and hanging operations restarted. (b) (6) stated that they had an approximate total of 810 DOAs. Please refer to MOI# KCC5515073620I, dated 7/20/17 which was issued due to an excessive number of DOAs which occurred because of equipment and transportation problems which occurred at a farm. The facility was issued a Letter of Concern on 7/21/17 by the District Office because of this incident.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P517	Mar-Jac Poultry-MS	QOO49 021118 16N	11/14/2017	04C05	381.65(b)	<p>At approximately 0348 on November 15, 2017 while verifying the PHIS Good Commercial Practices in Poultry (GCPiP), the following GCPiP noncompliance was observed on the south picking line which feeds the (b) (4) evisceration line. Multiple birds were observed entering the scald tank while still breathing, exhibiting pupillary reflexes, uplifted heads, and no cut to the necks. This observation was verified as the birds exited the 1st picker on the south side of the picking room. Prior to entering the picking room, (b) (6) observed a cadaver entering the venter on the (b) (4) evisceration line. Upon further investigation, approximately 200 cadavers, by head count and verified by (b) (6) were observed in red inedible barrels at the hot rehang for the (b) (4) evisceration line. At approximately 0351 (b) (6) instructed (b) (6) (b) (6) to tag the south picking line at the live hang with U.S. Rejected tag #B34 611100 per 9CFR 500.2. (b) (6) and (b) (6) were notified of the establishment's failure to meet regulatory requirement 9CFR 381.65(b). The associated viscera, necks, and feet for Lot 3 as designated by the establishment were condemned by plant management. This lot was run on both the (b) (4) and (b) (4) evisceration lines from approximately 0100 hours until 0328 hours. Cadavers were identified at the sorter stations on the (b) (4) evisceration line, but no carcasses or associated viscera, necks, or feet were condemned during this time interval. After corrective actions were offered by management, which included putting a second back up cutter in the kill room on the south picking line, regulatory control of the south picking line was relinquished at approximately 0415 hours and the plant was allowed to resume hanging birds. A second verification of the south picking line was performed from approximately 0420-430 hours on a random subgroup of approximately 2100 birds. No birds entered the scalding system during this observation. At approximately 0513 hours, a third verification of this line was performed and multiple live birds were observed entering the scald system and verified at the exit of the 1st picker on the south picking line. The corrective actions proffered by the plant had not been effective or fully implemented in preventing live birds from entering the scalding. At this point the process was deemed to be out of control and the line speed was reduced from (b) (4) bpm to (b) (4) bpm until lot 3 was completed at approximately 1020 hours. All viscera, feet, and necks, on the</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						(b) (4) evisceration line were run into the drain. Continued failure to meet regulatory requirements could lead to further regulatory control and enforcement as outlined in 9CFR 500.4.

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P1317	Wayne Farms LLC	QUI4910125228N	12/27/2017	04C05	381.65(b)	<p>On December 27, 2017 at approximately 1119 the following Good Commercial Practice noncompliance was observed by (b) (6) (b) (6). At the entrance to the scald vat the first live bird was observed entering alive. There was a cut low across the base of the beak with coagulated blood, the bird was blinking, had pupillary reflexes, was lifting its head, flapping its wings and breathing rhythmically. Additional live birds entered the scald tank that appeared the same as the one described above at 1120 (two birds) and 1122. An establishment maintenance worker was in the area and I asked him to please radio a Supervisor to come to the area. (b) (6) (b) (6) was notified of the above events that had occurred and informed how the cuts were not effective in the above birds. She left momentarily, then returned and informed me that the problem had been corrected. Additional live birds entered the scald vat that all appeared as the ones above at 1124 (two), 1126, 1127 and 1128. There were no longer any establishment employees in the area. I found (b) (6) in the evisceration department at 1129 and asked her to stop hanging due to additional live birds continuing to enter the scald vat. I then returned to the picking room where I was approached by both (b) (6) (b) (6) and (b) (6) whom both became very argumentative. I explained to them that the cuts must be effective cuts that stops breathing prior to the birds entering the scald vat and that the birds that had entered the scald vat were not only breathing but responsive/alert/moving. (b) (6) (b) (6) asked what he needed to do so they could run chickens again and was informed that no live birds should enter the scald vat and USDA needed some form of corrective actions given, then production could resume. At approximately 1138 (b) (6) came to the USDA office and said that maintenance looked at the blades and made necessary adjustments but he did not have that in writing at this time and would get QA to put it in writing. He was told that production could resume. A 500 bird verification check was done and one bird at 1145 that appeared as the others entered the scald vat alive. An additional verification check was done and no live birds were seen entering the scald vat during that check. (b) (6) was notified that a noncompliance would be issued. This is a violation of 9 CFR 381.65(b) which states in part, "Poultry must be slaughtered in accordance with good commercial practices in a manner that will</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter.
P6666	Koch Foods of Gadsden, LLC	GQH34 151044 23N	10/19/2017	04C05	381.65(b)	<p>On Thursday October 19, 2017 at approximately 2346 the following Good Commercial Practice noncompliance was observed by (b) (6) (b) (6). At the entrance to the scald tank that feeds evisceration line (b) (4) the first live bird was observed entering the scald tank. There was a superficial cut to the right side of the neck that did not penetrate any major vasculature. The bird was blinking, had pupillary reflexes, rhythmic breathing and was flapping its wings. (b) (6) (b) (6) was immediately notified. Over the next several minutes additional birds (at 2349, 2351, 2352, 2354, 2358 and 2359) were seen entering the scald tank that appeared the same as the bird described above. Seven birds in total entered the scald tank alive over a short period of time. (b) (6) had come to the area as well during this time. After the seventh bird entered the scald tank at 2359 I asked the establishment (via (b) (6)) to stop hanging birds until corrective actions could be taken to ensure no other live birds entered the scald tank and informed her that a noncompliance would be issued as well. (b) (6) informed USDA that the kill blade would be replaced and adjusted. I told her once this had been done they could resume operations and I would begin a verification to determine if any additional live birds were entering the scald tank. Operations resumed at 0006. A 500 bird verification check was done at this time and no live birds were seen entering the scald tank. This is a violation of 9 CFR 381.65(b) which states in part, "poultry must be slaughtered in accordance with good commercial practices. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P1307	Mar-Jac Poultry-AL	KIL0913 115817 N	11/17/2017	04C05	381.65(b)	<p>At approximately 11:15, while monitoring operations at the rehang area, I observed the employee at rehang on line #2 disposing of four cadavers within a short period of time. As I continued to observe, the employee removed three more cadavers from the line and disposed of each one. In addition, there were approximately 10-15 cadavers in the condemn barrel next to the rehang table. I asked (b) (6) what was going on, and he said that there was a problem with the kill machine, but maintenance had just repaired it. At 11:20, I went to the scald room to perform a GCP and to verify whether the kill machine was functioning properly, and within approximately two minutes, I observed five chickens enter the scalders with their eyes open and their necks arched either to the front or to the side, which is an indication that the birds were still alive. I concluded that the establishment's process was out of control, and I immediately went to the live hang room, and took regulatory control action, and instructed the employees on line #2 to stop hanging live chickens (b) (6) was immediately notified. During the period between the time that the hangers were stopped and the time that the last chicken entered the rehang area, I counted an additional 18 cadavers. Maintenance was called to adjust the kill machine, and the kill machine backup person was counseled. At approximately 11:25, I allowed the line to restart. I went to the scalders area, and observed chickens entering the scalders for approximately 10 minutes. No live chickens were observed entering the scalders.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
M751	Norbest, LLC (Moroni)	MMK42 081007 30N	10/28/2017	04C05	381.65(b)	<p>At approximately 0700 hours on 10/28/17, I (b) (6)) was called out to the inspection stand to examine 2 cadaver birds with no bleeding cuts made to the neck (b) (6) (b) (6) and (b) (6) (b) (6) were notified. It was agreed that a second back up killer would be placed to ensure that no further instances occurred. It was discussed that if their process is deemed to be out of control we will take regulatory control and issue an NR. There were no further instances of live birds entering the scalding for the rest of the morning. At approximately 1345 hours, I was called out to the inspection stand again for a cadaver hen with no bleeding cut made to the neck. I proceeded to observe the automatic killer and back up killer and it was noted that the automatic machine blade was missing nearly every other bird, leaving multiple birds to be cut by the back up killer. It appeared that the back up killers were experiencing difficulty identifying and cutting so many birds. I took regulatory control action and stopped the evisceration line, filling out U.S. Reject tag B39623330. (b) (6) (b) (6) was informed of the situation and that a Noncompliance would be generated. Corrective actions that were taken were to make adjustments to the automatic killer for the smaller bird size and to adjust the voltage of the stunner. The line was released and operations resumed at approximately 1355, at this time the adjustments appeared to have returned the process into control. This is a noncompliance with 9 CFR 381.65 (b) which states that poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. MOI's for the same cause were issued on 10/25 for two uncut cadavers and 10/27 for a total of 5 uncut cadaver birds.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
M751	Norbest, LLC (Moroni)	MMK32 111218 29N	12/29/2017	04C05	381.65(b)	<p>While performing a Good Commercial Practices task for a partial lot of birds which had been held overnight from the previous day's production, I (b) (6) observed the following noncompliance. A partial lot of medium hens (705 birds) entered slaughter at approximately 1530 on Friday afternoon, December 22, 2017. It was observed that 42 dead birds were discarded at unloading, another 26 were condemned for septox and at least one additional barrel of carcasses that had passed inspection but required trimming of lesions was discarded at the salvage station but not accounted for in the plant numbers. In comparison, the rest of that same lot of medium hens (b) (4) birds) which had been slaughtered on the previous day (Thursday, December 21, 2017) yielded 30 dead birds and 17 condemned for septox. The numbers, which were confirmed earlier this week, indicate the discards for dead and septox did significantly increase as a result of the holdover. According to plant records, the birds slaughtered late Friday, December 22, 2017, had arrived at the facility at 0102 on Thursday morning, December 21, 2017, and had thus been held on site for approximately 38 hours. In addition, the birds had been held overnight on the truck without shelter in temperatures that dipped below 10 degrees Fahrenheit and was noted to be 8 degrees Friday morning at 0845. The trailer was parked outside but not parked under the shelter which can accommodate approximately 12 trailers. According to (b) (6), the holdover occurred due to unscheduled downtime which made it impossible to process the birds as scheduled. Also according to (b) (6), holding birds next to the roofed storage structure but not under it is still within the designated storage area. (b) (6) could offer no explanation as to why the live hang bay which is an enclosed structure that can provide relative warmth and shelter from the weather and wind was not used to hold the trailer of birds. These findings constitute a failure to comply with 9 CFR 381.65(b). In addition, these particular findings and the trend of holding birds overnight and longer than 24 hours are contrary to the establishment's own SOP #307 Live Bird Holdover and the National Turkey Federation (NTF) Animal Care Best Management Practices upon which the firm bases their own program. MOI have been documented for the holdovers which have been occurring routinely at this establishment throughout the past year. I reviewed the incident again with (b) (6) this morning (December</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						29, 2017) and notified (b) (6), shortly thereafter that a noncompliance record was forthcoming for this incident. Although MOI have been previously documented for live bird holdovers, there is no previous noncompliance record to associate with this noncompliance.
P9332	Diestel Turkey Ranch	TBA271 712550 4N	12/04/2017	04C05	381.65(b)	On 12/4/17 at approximately 0845 hours I, (b) (6), and the Alameda DO DVMS, (b) (6) observed a conscious and breathing shackled turkey enter the scalding while performing Good Commercial Practice verification at the entrance to the scalding. The turkey was much smaller than the ones hanging from the shackles on either side. Once this bird came out of the picker, the skin was bright red, and the neck did not have a bleeding cut. The DVMS notified (b) (6), of the noncompliance. (b) (6) immediately went to correlate with the back-up cutter, and the DVMS observed the line for an additional 20 minutes (approximately 400 birds). No further uncut turkeys were observed. The establishment failed to thoroughly bleed out the turkey prior to entering the scalding. This observation is a noncompliance with 9 CFR 381.65(b), which states in part; Poultry shall be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and assure that breathing has stopped prior to scalding.

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P533	Hain Pure Protein Corporation - FreeBird East	AKB4810120815N	12/15/2017	04C05	381.65(b)	<p>On 12/15/2017 at approximately 0810 hours, (b) (6) contacted me (b) (6), and informed me of the following incident. At P533 Hain Pure Protein at approximately 0745 (b) (6) noted empty shackles while on the evisceration floor; he went immediately to live receiving where he observed a large pile of dead birds on the floor behind the live hang area. (b) (6) informed (b) (6), and Tom Caze, Assistant Plant Manager, of his observations and that he was going to contact the SPHV. I traveled from another establishment (P1304 Farmer's Pride) and by the time I arrived to live receiving at P533 all dead birds had been removed and condemned and operations were proceeding normally. In total 130 birds had died on the transfer belt from the unloading area to the shackling area. Plant management cited personnel error in continuously operating the transfer belt resulting in the birds being packed together and suffocating; they stated that their corrective actions for this incident would be to re-train the employee who operates the belt. After gathering information about the incident and viewing the camera footage from earlier that morning, I notified (b) (6) of my intention to write a noncompliance report, and he notified (b) (6) on 12/15/2017. The large number of birds that died by means other than slaughter is evidence of a process out of control and represents noncompliance with 9 CFR 381.65(b). Previous preventive measures included verbal warnings to employees, re-training of employees, repairs to the transfer belts and brake system, and the installation of a camera system. These have failed in preventing the occurrence of similar circumstances as documented in previous noncompliance reports on 9/21/2017 (NR AKB0809095222N), on 7/18/2017 (NR AKB3509071618N), and on 5/16/2017 (NR AKB0712053216N). The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P34508	Kam Fung Wong	LRR021 112371 2N	12/12/2017	04C05	381.65(b)	<p>While conducting a routine Poultry Good Commercial Practices task at 930 and 1100 on 12-12-17, and walking over the kill floor during slaughter operations, I observed, at 930, employees stacking multiple birds (young chickens) in the single-bird bleed-out cones, and saw one bird that, because it was bleeding out on top of another bird at the bottom of the cone, was able to escape from the cone and fly toward the rear loading dock. I informed Abraham Molina, the plant manager, about this GCP issue, and he said he would talk to the kill floor employees immediately. At 1100, after the establishment's production shifted from guinea hens to silkies (light fowl), I walked back to the kill floor again. I observed employees stack the chickens one atop another in the cones, as they had before, as a result of which a second bird that had been stacked over two others in the same cone escaped and had to be chased and caught as it ran across the rear loading lock. I also observed employees throwing live birds, breathing, flapping their wings, and jumping, into the barrels used to transfer thoroughly bled-out birds into the scalding. After employees transferred all the living birds (light fowl) from the barrels back to the cones, so they could be thoroughly bled out, I again informed (b) (6) that the establishment is not slaughtering its poultry in accordance with good commercial practices, as birds are not being properly bled out, and because it has not ensured that these birds are not breathing before being transferred to the scalding. It is noncompliant with 9 CFR 381.65(b).</p>
P34626	Wing & Sing Poultry Market Inc	TLM16 081032 17N	10/17/2017	04C05	381.65(b)	<p>On 10/17/17 at 0840 hours approximately, while doing a routine GCP task, I observed one employee throw into barrel one young chicken without drained the bleeding in the metal cone. The young chicken still moving into the barrel. I stopped the operation and talk immediately with (b) (6) about this non-compliance. The plant failed to comply with 9CFR 381.65(b) Poultry must be slaughtered in a manner that will result in thorough bleeding of the carcasses. The young chicken was put into de metal cone again to complete properly bleeding and death process. There was no adulterated product associated with this non-compliance and no adulterated product entered commerce.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P34626	Wing & Sing Poultry Market Inc	TLM08 131037 31N	10/31/2017	04C05	381.65(b)	On 10/31/2017 at 1240 hours approximately, while doing a routine GCP task, I observed on the killing area one edible container with young chicken. The chickens still moving into the container because not had the properly bleeding process in the metal cones. I stopped the operation and inform immediately at (b) (6) (b) (6) about this non-compliance. The plant failed to comply with 9CFR 381.65(b) Poultry must be slaughtered in a manner that will result in thorough bleeding of the carcasses. The Chickens were put into the metal cones again to complete the properly bleeding and death process. There was no adulterated product associated whit this non-compliance and not adulterated product entered commerce.
P34626	Wing & Sing Poultry Market Inc	TLM09 051143 21N	11/20/2017	04C05	381.65(b)	On 11/20/2017 at 0215 hours approximately, while doing a routine GCP task, I observed on the killing area one edible container with young turkey . One turkey still moving into the container because not had the properly bleeding process in the metal cones. I stopped the operation and inform immediately at the owner Mohammed Aldeen and (b) (6) about this non-compliance. The plant failed to comply with 9CFR 381.65(b) Poultry must be slaughtered in a manner that will result in thorough bleeding of the carcasses. The young turkey was put into the metal cone again to complete the properly bleeding and death process. There was no adulterated product associated whit this non-compliance and not adulterated product entered commerce. Two previous NR's were associated about this non compliance.

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P45068	NY Livestock Market Inc.	LTN360 811532 8N	11/28/2017	04C05	381.65(b)	<p>While performing an unscheduled Sanitation Performance Standards, PHIS task in order to verify the establishment was conducting daily inspections and meeting with regulatory requirements of CFR 9(416).At approximately 07:15 Am. On 11/28/2017, I observed the catch bin exiting from scolder into evisceration station with and accumulation of chickens above limit levels, In addition a backup on the eviscerating table. Operations were halted .I directed myself to the kill floor where I observed six chickens in a container used to transport from kill area to scolding area sill showing evidence of bleeding out. Six birds were condemned, slashed, and denatured. Establishment is well aware of agency requirements for humane slaughter, and make efforts to comply, several employees blatantly ignore them: (b) (6) and (b) (6) the establishment management personnel were both notified of this incompliance both verbally and in writing with this NR. That establishment has failed to follow operational procedures and in violation of regulations 381.65(b) . Good commercial practices for poultry slaughter, and 416.1(a) Operate in a manner to prevent insanitary conditions. Failure to meet with regulatory requirements of agencies regulations can lead to further disciplinary action.</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P46869	Carrol Poultry, LLC	DLA071 811430 2N	11/02/2017	04C05	381.65(b)	<p>On 11/02/2017 around 8:45 while performing a Good Commercial Practice task, I observed in the blood tank a conscience bird that did not have a sufficient cut to the neck to allow proper bleeding. I went to the end of the line before the scalding and noticed the bird was moving its head in a controlled matter, blinking eyes and rhythmic breathing the bird removed from the line. I observed 30 more birds blinking their eyes, with controlled head movement and rhythmic breathing and had them removed from the line. Regulatory action was taken by stopping the line to prevent live birds from going into the scalding. I notified (b) (6), and (b) (6) of the systematic failure of the plant's Good Commercial Practice 381.65 (b) and the regulatory action taken. 9 CFR 381.65 (b) states "The regulations also required that poultry be slaughtered in accordance with Good Commercial Practices, in a manner that results in thorough bleeding of the poultry carcass and ensures that breathing has stopped before scalding so that the birds do not drown." The Plant's preventive measurement was to place an employee at the blood tank to ensure the necks are sufficiently cut to allow proper bleeding before entering the scalding and another at the end of the line to ensure birds are not breathing and properly bleed out. The line was restarted. While (b) (6) was discussing the systematic failure of the plant's Good Commercial Practices observed by me and verifying with that the plant had put in place their preventative measure orally given by (b) (6) observed 3 live birds were observed about to enter the scalding. (b) (6) findings are below: Two of the birds' necks were uncut and the third did not have an adequate cut to the neck for sufficient bleeding. The 3 birds had rhythmic breathing, eyes were blinking and had full control of their head motion. Once the 3 birds were removed from the line, they sat up and were moving around. At the time of my observation, we observed that the plant had not implemented the preventative measure that was orally given (b) (6) (b) (6) Neither was there a backup at the blood tank or where the birds exited the blood tank which was part of the initial preventative measure. (b) (6) informed (b) (6) (b) (6) to stop hanging until such time that preventative measures could be given and implemented. The preventative measures given by (b) (6) and Hera Kahn, Plant Manager were: If kill men aren't on the line will not hang. To prevent live birds from entering</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						the scalders due to the incident on 11/02/17, the supervisor for live hang area and/or evisceration area will verify the kill employees are in place with proper equipment prior to start of the hanging of birds, at the start of each shift. The new blades for the kill line will be stocked in QA lab to ensure the kill employees have proper equipment at start of the shift. The kill employees will be monitored this morning for the next hour, on 11/02/2017. Operations resumed once the plant had given and implemented their preventative measures.

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
P34668	Simply Essentials Poultry, LLC	SFJ581 512351 5N	12/14/2017	04C05	381.65(b)	<p>On 12/14/17 at approximately 0425 hours, while performing ante-mortem inspection in the live receiving area, I observed the following incident. I began ante-mortem inspection with the cages from the first trailer of Lot 1 (Trailer #38) that were already on the track that leads to the dumper. My first observation was that the cages appeared to be overcrowded, because the chickens appeared to be pushed up tight to the sides of the cage and I couldn't see any space between chickens. As I walked around the track to observe the back of the cages, I found three dead chickens with their heads trapped between the plastic edge of the drawer and the metal frame of three different cages (one affected chicken per each of the three cages). I observed a fourth dead chicken with its head caught in the same place in a cage from the same trailer that was loaded on to the track at a later time. As I was walking around the cages near the dumping apparatus I heard a loud screech (squawk) as the 2nd cage to be dumped stopped at the dumper. I continued walking around towards the dumper and I visualized approximately twenty live chickens sitting on the edge of and filling the row of the 3rd tier of the dumping apparatus. I ran to (b) (6) and told him the dumper was not working properly. When we got back to the dumping apparatus, the 3rd cage was sitting at it. It had not been dumped yet, and I could see three chickens smashed under it and now the rows of the 2nd and 3rd tiers of the dumping apparatus were filled with approximately 20 chickens sitting on the edge. I observed that one of the chickens smashed under the cage was still flapping its wing, while its head and other wing appeared to be smashed under the cage and then expired shortly after. The other two chickens were dead and when observed from under the track and cage with a flashlight, their internal organs could be visualized protruding from their body. Mr. Bell stopped the dumping line and had contacted (b) (6). Together, Mr. Bell and (b) (6) ensured the live birds hung-up on the 2nd and 3rd tiers of the dumping apparatus were successfully dumped onto the belt, and they proceeded by manually operating and/or standing by and observing the dumping apparatus until all the cages from Trailer #38 were dumped. At approximately 0530, after finishing ante-mortem inspection of Trailer #38, I walked back to the dumper to check in on the progress and observed 12 loose chickens on the floor under the dumper. All were alive and all were standing or walking</p>

Table: Noncompliance Reports fpr GCP from 10/1/2017 - 12/31/2017

EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>except one which was lying on its back. The team quickly recovered the birds and I did not see any smashed chickens on the track or on the floor. At approximately 0600 hours in a discussion with (b) (6), he informed me that what caused the chickens to get hung-up on the dumping apparatus was that the cages were overcrowded. He informed me that the chickens in this trailer were held overnight from the last lot of the previous day's production. It arrived to the establishment at approximately 1730 hours on 12/13/17. The following are other observations from this trailer that are associated with several linked GCP MOIs (SFJ5114124709G on 12/9/17, SFJ0615123108G on 12/8/17, SFJ2516122506G on 12/6/17, SFJ3311124505G on 12/5/17, SFJ4610120102G on 12/2/17, SFJ3611114122G on 11/22/17, SFJ0506112421G on 11/21/17, and SFJ3916114014G on 11/14/17 which is the most recent MOI with the linkage back to several other GCP MOIs dating back to September 2017) to show evidence that the establishment's Poultry Good Commercial Practices are systemically out of control. The additional observations on cages from Trailer #38 are: a cage door to a drawer of the cage containing chickens opened all the way (180?)—no chickens appeared injured or fallen out of cage; 2 live chickens in two different cages with wings trapped between the plastic and cage frame—one of the chicken's wings was visibly broken and bleeding; A top drawer from a bottom cage on the trailer missing a roof and a door with one live chicken inside and appeared to be uninjured; A top cage with approximately half of a live chicken's body hanging through the floor of a bottom drawer. Establishments are required to slaughter poultry in accordance with Good Commercial Practices that results in thorough bleeding and does not result in adulteration of the product, per regulation 9 CFR 381.65(b).</p>
P45939	Petersburg Poultry Processing	CZJ271 411500 3N	11/03/2017	04C05	381.65(b)	<p>On 11/3/2017 at approximately 11:15am I observed 3 birds that have feed at final inspection although this is NOT a Zero Tolerance failure it is a Non-Compliance for final inspection. I informed the person at the final inspection position of the findings. This is a Non-Compliance 9 CFR 381.65(b).</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M10038	Scotts Hook & Cleaver Inc.	RSH101303 1422G	2018-03-22	04C02	Livestock Humane Handling	Finalized	<p>On 3/22/2018 at approximately 0830 hour, while verifying humane slaughter regulatory requirements, I observed some livestock handling practices of concern. I witnessed establishment personnel bring an injured beef heifer, which had passed ante-mortem inspection, to the stun restraint box holding pen (the pen animals are held in before bringing them onto the slaughter floor for stunning). Immediately after bringing the injured heifer to the stun box holding pen, establishment personnel brought another beef animal into the stun box holding pen. By this time the injured heifer had laid down. Establishment personnel let the injured heifer rest for 5 to 10 minutes, but it remained lying down. Establishment personnel then removed the other beef animal from the stun box holding pen, so they could work on getting the recumbent beef heifer on its feet. To accomplish this personnel prodded this heifer with a battery powered electric prod three times, in the rump area. The heifer tried to rise, but was unable to stand. Establishment personnel then repositioned the heifer by rolling her slightly to get the heifers legs underneath her. The heifer then tried again to stand after a light hand slap on the rump from an employee. The heifer crept forward, but still could not stand. At this point, I condemned the heifer as non-ambulatory. In all this animal handling, there appeared to be a general lack of careful consideration of the circumstances before establishment personnel proceeded with moving this heifer to the stunning area or when establishment personnel proceeded to get the heifer to stand (for example by ensuring extra good footing).</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M17776	Trenton Halal Packing Company	BBE251002 5507G	2018-02-07	04C02	Livestock Humane Handling	Open	<p>During the 30-day verification visit for the Humane Handling NOIE at Trenton Halal, (b) (6) and I observed an egregious noncompliance, the details and determinations of which (b) (6) describes in the following statement; During the 30-day Verification Visit for their humane handling NOIE, I, (b) (6) observed the following egregious humane handling noncompliance. At approximately 9:15 am, while observing animal handling in the pens, I observed an employee pick a goat up off the ground by its fur along the back of its lumbar spine and throw it into the pen behind him. The goat landed on its side and slid into another goat already in the pen. I immediately stopped the employees from sorting additional animals. (b) (6) placed US Reject/Retain tag #B36924979 on the chute/hanging area. The plant has a documented animal handling plan, but their recent noncompliance history and lack of implementation does not qualify it as being robust.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	M17980	Pilgrim's Pride Corporation	ZBB261201 1531G	2018-01-31	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1215 hours after giving relief breaks, I was notified by (b) (6) that he observed several loose birds around the live hang dock. I followed up with his concerns and at approximately 1244 hours while performing a Good Commercial Practices (GCP) task in the Live Hang Area, I observed the following situation which resulted in mistreatment of poultry: There were five (5) loose birds on the cage unloading system that were wedged between the cages as they were coming down to the cage unloader. One of the bird's legs was jammed in between a cage and the unloading conveyor system and another bird had its wing stuck as the cages continued to be loaded and moving forward. I immediately notified (b) (6) and (b) (6) of my observations. I notified (b) (6) that I wanted all cage loading by the forklift operator to be stopped until the birds were safely removed, otherwise the birds were at risk of being crushed. After I had the cage loading stopped, all the loose birds were removed. Once they were removed cage loading was allowed to proceed. While watching the unloading process at the live hang belt, I observed a few birds that were getting hung up on the transfer belt at the cage dumper. It was also observed that there was one (1) dead bird (cause of death undetermined). The birds were getting hung up at the junction of two transfer belts. I also showed (b) (6) my observations. She had an employee try to remove the one dead bird, but he was unsuccessful. While observing, I notified and showed an area maintenance technician of the problem at the junction of the two transfer belts. This MOI serves to remind the establishment that the PPIA (Poultry Products Inspection Act) and Agency regulation require that poultry are handled in a manner that is consistent</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								with Good Commercial Practices. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6)

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	M17980	Pilgrim's Pride Corporation	ZBB430403 2307G	2018-03-07	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0507 hours while observing operations in the Kill Room, I observed that there was not very many birds on the kill line so I proceeded to the Live Hang area and observed the following situation which resulted in mistreatment of poultry: There were too numerous to count of dead on arrival (DOA) birds piled behind the live hangers. The DOA sorting process was not being addressed and there were several live birds that were piled under and between the DOA birds. Some of the live birds were being stepped on so the live hangers could have access to the line to hang. Since shift change had just occurred there was no supervisor in the immediate area at the time of my observation. I immediately asked (b) (6) for the live hanging process to be stopped until all DOAs could be properly sorted and disposed of in the DOA bin and the live birds buried in the pile could be removed and placed on the live hang belt. After the live hang operation was stopped for several minutes, I showed (b) (6) my observations. She immediately called for (b) (6). All the live hangers began clearing the area and disposing of the DOAs and the getting the live birds from off the floor. At approximately 0520 hours, I allowed the live hang process to resume. Concerns with the DOA process and handling it in a timely manner to prevent live birds from being buried was previously discussed with establishment management during the weekly meeting documented on MOI # ZBB4015023527G dated 2/27/2018. This MOI serves to remind the establishment that the Poultry Products Inspection Act (PPIA) and Agency regulations require that poultry are handled in a manner that is consistent with Good Commercial Practices. The establishment was notified that this MOI will</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) [REDACTED]

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M17D	Smithfield Packaged Meats Corp.	WLJ09220 12715G	2018-01-15	04C02	Livestock Humane Handling	Finalized	<p>I, (b) (6), am documenting this MOI in (b) (6) absence. Below are observations of (b) (6) late in the shift starting on 1/13/2018 of the describe incident. HATS Category VIII Stunning Effectiveness On 01/14/2018 at 0255 hours (late in the shift starting on 01/13/2018) while performing the humane handling verification task in the barns, I observed the following: I was walking past the cripple pens. (b) (6) and a barn employee were performing captive bolt stunning on a hog in the north cripple pen. From where I was standing, I could not see the hog. I heard a captive bolt shot followed by a quick vocalization from the hog. I peered over the wall and observed the hog "dog sitting" (sitting on its hind quarters and standing on its forequarters) and breathing with chest movement. The employees instantly noticed the hog was still sensible. An additional, loaded captive bolt gun was within reach and was used to take a second shot which rendered the hog insensible immediately. I followed the unconscious hog all the way through the process until the stick pen, and it remained unconscious. I informed (b) (6) that I would be documenting this incident. On 01/05/2018, a noncompliance report, WLJ2217012905N/1, was issued for an ineffective stun with a captive bolt gun. 9CFR 313.15(a)(1) requires that an animal be rendered immediately unconscious through the application of a captive bolt device with a minimum of excitement and discomfort. On 1/16/17, I, (b) (6), verified that the incident was noted on the Fatigue Pen Monitoring Form for second shift 1/13/18.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M17D	Smithfield Packaged Meats Corp.	WLJ34070 42102G	2018-04-02	04C02	Livestock Humane Handling	Finalized	<p>HATS Category VI - Electric Prod/Alternative Object Use This MOI is to document a conversation between myself and (b) (6) regarding an observation I had in the west (b) (4) push gate system on 03/31/2018 at 0906 hours. While observing humane handling activities in the (b) (4) room, I observed concerning behavior from two company employees. In the west (b) (4) alleyway, it appeared that a group of hogs was backed up against the push gate as the push gate was in the middle of the alleyway but was not moving forward. Two employees were standing outside the alleyway, just in front of the push gate. I observed these two employees using their rattle paddles excessively. Both were repeatedly picking up the rattle paddles over their head and coming down very quickly with excessive force. There was vocalizing from the group of hogs in the west (b) (4) alleyway while they were using the paddles. I could not see any of the hogs as they were hidden behind the alleyway wall, so I cannot definitively say that the employees were striking the hogs. I spoke to (b) (6) and told him that I was concerned about my observations. I told him that I couldn't see if they were striking the hogs. If they were, the rattle paddles were being used excessively. I also told him that he should ensure his employees are not using rattle paddles with that much force on the hogs. I said that there is a regulation that requires hogs to be moved with "minimal excitement", and such rattle paddle use on a hog would be a violation of that regulation. As a corrective action, (b) (6) said in the future he could "back up" the push gate if a group of hogs is stopping the gate's forward progress, which would create more room to help the group of hogs disperse.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M19290	Working H Meats, LLC	NAW45110 30808G	2018-03-08	04C02	Livestock Humane Handling	Open	<p>Today, March 8, 2018, at approximately 1020 hours, I verbally notified Mr. Grant Hardesty, Establishment Manager, of my decision to suspend slaughter at Establishment 19290. I advised Mr. Hardesty that I would be contacting (b) (6), and the Raleigh District Office about my decision. I based my decision to suspend inspection at the establishment on the following: At approximately 0945 hours, an Angus bull, weighing 1800 pounds according to the owner, was loaded into the knock box. Mr. Grant Hardesty attempted to stun the bull using a .22 Magnum rifle. The bull remained calm and standing. The establishment did not have a larger caliber rifle available. Another plant employee, who lives nearby, went to her home and returned with a .223 rifle. Mr. Hardesty attempted to stun the bull a second time, and I confirmed with establishment employees that the second shot produced immediate unconsciousness with the animal dropping to the floor and the tongue hanging out. Mr. Hardesty chose to give a security knock with the .223 rifle. On examination of the skinned head, there were two bullet holes in the skull. I then examined the skin to determine if all three rifle shots made contact with the bull. I found three bullet holes through the skin, indicating that all three rifle shots did make contact with the bull. At this point (1020 hours), I notified the establishment that I was taking a regulatory control action and slaughter was suspended. I further advised the establishment that I was contacting the Frontline Supervisor and the Raleigh District Office to discuss the suspension. After speaking with the Raleigh District office, a tag was placed on the knock box at approximately 1040 hours, US Reject Tag #B43223417. Establishment 19290 does not operate under a robust systematic approach to</p>

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10:22 Wednesday, May 30, 2018 10

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								humane handling. Establishment 19290 had a recent humane handling NR for an ineffective stun in a sow on February 23, 2018.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M20855	Chenoa Locker, Inc.	SSH111102 5216G	2018-02-16	04C02	Livestock Humane Handling	Finalized	<p>Discussed with owner about methods of Humane Handling of animals that may become wedged in the runways during slaughter and the use of "Safety Shots" after the animal has been successfully stunned. Disposition of Cattle that Become Entrapped in Livestock Handling Areas after Receiving Ante-mortem InspectionPublished 05/26/2009 12:46 PM Updated 08/14/2017 06:23 AM What happens to a bovine animal that, after it has received ante-mortem inspection, becomes entrapped (e.g., stuck/ wedged/ trapped) in the livestock handling areas (including pens, drive alleys, chutes, and restrainers), and the establishment cannot humanely extract it from its entrapment? Slaughter establishments need to design and provide adequate livestock facilities and employ personnel trained in the humane handling of livestock. This obligation includes the need to carefully plan how they will handle livestock whose physical features, size, or conformation (e.g., longhorn cattle; wide-bodied or short-legged cattle) suggest that special handling will be necessary. It should be a rare occurrence that livestock become stuck in a chute or other area if the establishment has assessed how it will handle such animals to facilitate their movement. The Agency has several concerns with this situation and possible Agency actions follow: First, the Agency is concerned with the humane handling of the cattle that become entrapped and would question why such animals would become entrapped (e.g., stuck, wedged) in the establishment's facilities. Under 9 CFR 313.1 and 313.2, the establishment is to provide and maintain adequate facilities for the handling of all cattle that are accepted for slaughter by the establishment. Thus, should the Agency determine that there are facility deficiencies or mishandling practices, under 9 CFR 313.1 and 313.2,</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>noncompliance exists, and appropriate action will follow. Second, in the rare and isolated instance that an animal does get entrapped, and it cannot be freed in a humane manner, the Agency will expect the establishment to notify IPP to observe the humane stunning and removal of the animal. Otherwise, if inspection personnel find dead animals in alleyways, chutes, or pens, these animals will be considered to have died other than by slaughter and will be US Condemned. Third, IPP examination of these entrapped cattle will determine what action will be taken: Cattle that are entrapped and found sitting or lying down and cannot rise and ambulate will be condemned as non-ambulatory disabled cattle. The PHV makes the disposition on non-ambulatory disabled cattle. They will be tagged as US Condemned and properly disposed of. However, the establishment may choose to not wait for a PHV disposition and proceed to euthanize the animal. IPP will condemn this carcass. Cattle that are entrapped and still standing will need to be evaluated to determine whether they are non-ambulatory disabled. The PHV makes the disposition on non-ambulatory disabled cattle. If he/she determines that the animal is non-ambulatory disabled, then it will be tagged as US Condemned and properly disposed of. However, the establishment may choose to not wait for a PHV disposition and proceed to euthanize the animal. IPP will then condemn this carcass. Ambulatory cattle that are driven to a restrainer with a center track conveyor belt (which suspends the animal on the conveyor belt once it moves into the restrainer) and, when entering the restrainer become entrapped because of incorrect positioning (e.g., all four legs on one side of the belt or the front legs are suspended and the animal's weight is on its chest and rear legs), are to be humanely euthanized so</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>that they are not injured as they continue through the restrainer. These cattle do not need to be US Condemned and may be slaughtered for human consumption. Finally, establishments should be aware of incoming cattle that may require special handling and slaughter methods if the cattle are to avoid becoming entrapped in the facilities. For example, cattle may need to be stunned before they pass through the chutes or drive alleys, in a place other than in the restrainer or knock-box. Additionally, the Agency is aware that some cattle breeds (e.g., Longhorns, Watusis) are prevented from moving through slaughter facilities by the size of their horns and are typically stunned in outside pens and then moved inside for processing. (This type of situation should be discussed with IPP before implementation.) As long as these animals can be handled and slaughtered in a humane manner, the new rule on non-ambulatory disabled cattle has no affect on this practice. Also, some establishments may choose to reject cattle for slaughter and then ship them to another destination.FSIS Directive 6100.1 Ante-Mortem Livestock Inspection - Revision 1 Facilitator Guide for Situation-Based Humane Handling Training Module Two – Stunning and Post-Stunning Situations Facilitator Handout – Page 2 Situation-Based Humane Training11-14-11 Step 4 - Read each situation and lead inspection personnel to an understanding of a supportable decision. Note: this training is not intended to cover all possible “what if” situations. It is more important to stress the thought process from the objectives. It should take approximately 45 minutes to discuss the situations. Allow 15 minutes to complete the exam at the end. Situations 1) Inspectors at the cattle head inspection station notice that some heads have 2 or 3 “knock holes”. They notify</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								offline IPP of the multiple knock holes. The offline inspector immediately proceeds to the stunning area and observes that establishment personnel consistently produce insensibility with one shot of the captive bolt gun. The establishment has a good history of properly stunning animals and sometimes the employee doing the knocking administers additional "security" knocks to ensure animals remain insensible. Does this scenario represent noncompliance? No, there is no noncompliance as described if the establishment is consistently producing immediate unconsciousness with a single blow. The establishment may be using additional "security" or "safety" knocks to ensure animals do not return to sensibility. Note: make sure participants understand that "security knocks" are sometimes used especially on large bulls and that the knocks may be administered on the forehead or behind the poll to the back of the head. The key point is that the first shot consistently renders the animals insensible. Additional knocks are used to ensure there is no return to sensibility. Is it an egregious situation? Not applicable What action should be taken by inspection personnel? None

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M20856	Eureka Locker, Inc.	GGG58080 51701G	2018-05-01	04C02	Livestock Humane Handling	Finalized	<p>The below email was sent asking about off-hour animal drop-off: Some of our slaughter establishments have their pens available for drop off overnight. FSIS would like us to be aware of these situations and be observant that animals dropped off during the non-inspection hours are treated the same as the animals dropped off when we are on site inspecting. Observing overnight drop offs are referred to as 'odd hour inspections'. As a current practice, FSIS would like a minimum of one (1) Odd Hour Inspection per month at cull cattle/veal establishments and one (1) Odd Hour Inspection per quarter at all other establishments. So, we need some information: Do the establishments have cull or veal animals and do they allow overnight or weekend drop offs? Establishment Cull or Veal? (Never, rarely, or commonly) Overnight drop-offs? Comments</p> <p>Chenoa Locker, Inc Forrest Meats Eureka Locker Meat Science Laboratory, Univ. of Il</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M2130	Cooper Foods	HEF182101 1004G	2018-01-04	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 2rd at approximately 11:45 PM, I, (b) (6), while performing antemortem inspection outside in the cooling sheds, observed a topmost rear trailer cage that was missing the door on the front of the cage, leaving an open space for turkeys to fall through. There was at least one live turkey visibly within the open cage. I also observed two live turkeys that were loose within close proximity to the trailer. The topmost trailer cages are not reachable without the aid of steps or a ladder, and pose a significant distance for a turkey to fall onto the concrete floor of the cooling sheds, which may result in injury to live turkeys. I informed the employees in the live hang area of the open trailer cage and the loose turkeys, and spoke with (b) (6), who said that the loose turkeys will be caught according to the relevant handling policy, and that maintenance will be attaching a temporary cage door to the open trailer cage until the turkeys are stunned.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M2130	Cooper Foods	HEF530004 1304G	2018-04-04	04C05	Poultry Good Commercial Practices	Finalized	At 4:15 AM on 4/03/2018 while returning from checking the trailers in the cooling shed, I was passing through the live hang area where stunned turkeys are shackled on a conveyor belt (approximately 3-4 feet in height from the floor), and observed an employee push a stun failure (fully conscious turkey) off of the belt, causing the turkey to fall on the concrete floor on the opposite side of the belt from the employee, where another conscious turkey was also sitting on the floor. The potential for injury of conscious turkeys to occur as a direct result of this handling method is not insignificant. I spoke with (b) (6) about what I observed, and she said she would speak with the employees in the live hang area. An SOP for proper handling of conscious birds was to have been newly implemented in December 2017. This same improper handling method has been observed and documented previously in the following MOIs: (11/01/2017) MOI # HEF1804111001G (11/20/2017) MOI# HEF5520114920G (11/28/2017) MOI# HEF5820111429G (12/14/2017) MOI# HEF3203122815G
50	M2130	Cooper Foods	HEF550305 0515G	2018-05-15	04C05	Poultry Good Commercial Practices	Finalized	On May 15th 2018 at approximately 3:45 AM while performing antemortem inspection in the cooling sheds, I, (b) (6), observed a trailer with a set of cages that was unsecured by the metal bar that normally prevents the cage doors from swinging outwards. Live turkeys were visible within all five cages that were affected, and at least one live turkey had fallen from the cages onto the concrete floor of the cooling shed. The upper trailer cages are not reachable without the aid of steps or a ladder, and pose a significant distance for turkeys to fall, which may result in injury to live turkeys. I informed employees in the live hang area of the unsecured cages and the loose turkey.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M2316	Whisnant Meat Packing LLC	FSF270703 2807G	2018-03-07	04C02	Livestock Humane Handling	Finalized	<p>On 2-28-18, eighty one head of market hogs had been in a holding pen on Est. 2316 premises since 2-14-18 and were being fed ground corn once a day. At 12:15 pm on 2-28-18, they were fed 100 lbs of ground corn in three open plastic tubs. This computes to 1.2 lbs of feed/head/day. In a weekly meeting with the establishment on 2-29-18, (b) (6) addressed this and other humane handling concerns (trailer/pen densities, bedding, sorting boards, ramps). Documented support that the amount fed is a daily maintenance amount, was requested at that time. The next day the 81 hogs were fed 150 lbs of ground corn and on 3-2-18 forty of the eighty-one were slaughtered (averaging 220 lbs dressed – eviscerated, head removed, and skinned). The remaining 41 hogs were fed 100 lbs of ground corn daily over the weekend. On 3-5-18 plant manager Brett Powell offered an e-mail reply from Temple Grandin that the amount of feed was adequate but no actual amount was stated in the document. This is not adequate support that 1.2 lbs of ground corn provides a daily maintenance for that size hog. The establishment needs to be aware of, and feed, a maintenance amount for market hogs. Feed containers that cannot turn over and result in spilled feed should also be considered. The longer the hogs are on the premises, the more important these issues become for the humane treatment of the animals.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M244I	Tyson Fresh Meats, Inc	GEH10190 25022G	2018-02-22	04C02	Livestock Humane Handling	Finalized	<p>At the end of shift, the humane handling liaison said that the south (b) (4) was not functioning and they would be sending hogs back outside. The liaison spoke with the four remaining employees about the situation and requested that they open the alley gates to give the hogs more room to maneuver. The gates between pens 4 and 5 were opened and hogs were sent back down the ramp to the section between pens 4 and 5 in the drive alley. Another group of hogs was sent back from inside and bunched up at the gate between pen 3 and 4. The team members were continue to guide more hogs outside as the team member in the middle exited the drive alley and started to get the hogs into the door for the north (b) (4). This caused the hogs to move in a circle. In the middle of that circle, a hog went down and was determined to have split out its back legs. The downer hog was moved out of the alley and captive bolt stunned. The situation may have been preventable. The management of space and the stress levels in the hogs is a very important issue. It is understandable that the team members may want to move the hogs faster, because they want to go home. It is never appropriate to increase speed at the expense of humane handling.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M244P	Tyson Fresh Meats, Inc	FJJ340901 2019G	2018-01-19	04C02	Livestock Humane Handling	Finalized	<p>At approximately 1500 hrs, when the outdoor temperature was 6 degrees Fahrenheit, feeling like 10 below zero according to the Weather Channel app, a truck (Kenworth, BL 1994) was seen in the unloading dock with less than 90% of it's slats covered. The same thing had happened the day before and I made the establishment aware of the situation both times, speaking to (b) (6), and (b) (6). The producers were notified by the establishment, and the truck drivers were both made aware of the violation of the Transport Quality Assurance requirement which this establishment adopts and requires 90-95% closure of slats when it is below 10 degrees Fahrenheit.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M244W	Tyson Fresh Meats, Inc.	BTD480102 2008G	2018-02-08	04C02	Livestock Humane Handling	Finalized	<p>At about 16:55 hours on Monday 02/05/18, I (b) (6) was performing ante-mortem inspection at Establishment #244W. I observed the team members who drive for kill putting hogs in the West drive alley and filling the spaces between gates with hogs and leaving little extra room in these spaces. The team members used noise by banging their rattle cans on walls and gates to get a group of hogs on one side of a gate to move North towards the CO2 room. The hogs on the other side of the gate (to the South) also moved away from the noise and piled up on the closed gate to the South of the group, with four or so hogs completely on top of other hogs, feet and all. There was a lot of struggling and squealing going on in the Southern group of hogs. (b) (6) later told me he had, as a preventive measure, instructed his animal handlers to move smaller groups of 30 or so hogs at a time. At about 20:34 hours on Wednesday 02/07/18, I observed a team member moving hogs in pen #6. A group of 60 to 80 hogs had been moved West of the center gate and the gate was closed. When the team member tried to move some of these hogs to the West drive alley, he was banging his rattle can on the wall and then climbed over the wall and about half of the hogs moved West and about half moved East towards the closed mid-gate. The hogs piled up against the closed gate with a marked degree of struggling and squealing and there were six or more hogs which had partially jumped up with their front feet on the backs of other hogs. Animals are to be moved with a minimum of excitement and discomfort to the animals according to 9 CFR 313.2. Furthermore, 9 CFR 313.5(a)(2) explains "delivery of calm animals to the anesthesia chamber is essential since the induction, or early phase, of anesthesia is less violent with docile animals."</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								FSIS & Plant weekly meeting notes bear testament to similar issues being discussed in the past. 01/26/18 B-shift: "hogs should be moved at a walking pace" and "Hog pile-ups should be a clue to stop rattling and allow pile-up to settle." 11/30/17 A-shift: "Saturday hogs were observed piling on top of each other..." 11/30/17 B-shift: "Hog drivers need to move hogs with minimal excitement." 08/31/17 B-shift: "[team members] ...trying to move too many [hogs] at one time causing the hogs to pile and squeal..." 05/04/17 B-shift: "Hogs piling up in the drive alley."

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M244W	Tyson Fresh Meats, Inc.	BTD331204 4106G	2018-04-06	04C02	Livestock Humane Handling	Finalized	<p>At about 22:30 hours on Thursday 04/05/18, I (b) (6) was performing ante-mortem inspection at Establishment #244W. I observed the procurement team members who drive hogs from the scale through the tattoo area to the pens. The team members used noise by banging their rattle cans on walls and gates and a black flag as a visible aid to get a group of hogs on one side of a gate to move north towards the tattoo chutes. The hogs resisted moving through the chutes and circled and piled near the last closed gate before the chutes. One hog climbed over the others and jumped through the closed gate to get away from the noise and scrambling. The animal slid to the ground but got up and moved away without any signs of injury. The struggling and squealing continued for a few moments longer until a few hogs at a time moved through the tattoo chutes. Animals are to be moved with a minimum of excitement and discomfort to the animals according to 9 CFR 313.2. Furthermore, implements employed to drive animals are to be used as little as possible to minimize excitement and injury. FSIS & Plant weekly meeting notes bear testament to similar issues being discussed in the past. 1. 02/07/18 B-shift: "hogs piled up against the closed gate with a marked degree of struggling and squealing and there were six or more hogs which had partially jumped up with their front feet on the backs of other hogs 2. 01/26/18 B-shift: "hogs should be moved at a walking pace" and "Hog pile-ups should be a clue to stop rattling and allow pile-up to settle." 3. 11/30/17 A-shift: "Saturday hogs were observed piling on top of each other..." 4. 11/30/17 B-shift: "Hog drivers need to move hogs with minimal excitement." 5. 08/31/17 B-shift: "[team members] ...trying to move too many [hogs] at one time causing the</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								hogs to pile and squeal..." 6. 05/04/17 B-shift: "Hogs piling up in the drive alley."

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M244W	Tyson Fresh Meats, Inc.	BTD140705 1315G	2018-05-15	04C02	Livestock Humane Handling	Finalized	<p>On May 14, 2018 in the barn at Establishment 244W at approximately 10:00 I, (b) (6), observed the following incident: I was near the west drive alley observing prod usage (HATS Category VI), when I saw a production supervisor heading quickly toward the CO2 stunning area; I followed him to the loading area of the South (b) (4). It was immediately apparent that the situation was chaotic and not likely to be quickly resolved, so I started my stopwatch. At that point, there were 3 hogs down over the gondola threshold and facing into gondola. Another supervisor was standing near the gondola entrance holding the outer door up with his hands. Soon thereafter, the post that is used to ensure the outer gate doesn't close by accident was wedged into place to hold the door open. One hog was captive bolt euthanized and removed from the area, and alert/ambulatory hogs were directed out of the gondola with flags. After 5min 15sec there were two hogs down and slowly paddling over the threshold, and, within the gondola, I could see one alert hog with its head up laying over another hog, and two gasping and recumbent on the gondola floor. Team members used flags to try to rouse the hogs, but it was 9min 15sec before one of the hogs over the threshold stumbled its front end out of (b) (4) and it was promptly euthanized via captive bolt. The other hog moved enough that it was entirely in the (b) (4). The gate closed with three hogs in the (b) (4), alive but recumbent and laboriously breathing. (b) (6), two (b) (6) and two (b) (6) and two (b) (6) and (b) (6) were all present by this point. I stopped my watch at 10min 15sec when the gate closed, and I do not know how long the incident was in progress before I came upon it. Per 9CFR313.5 (b)(3),</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								regarding CO2 stunning: "gas concentration shall be maintained uniform so that the degree of anesthesia in exposed animals will be constant." It is inappropriate for hogs to have prolonged exposure to uneven or sublethal concentration of CO2 near the entrance of the (b) (4). This vulnerability of hogs becoming non-ambulatory near the entrance to the (b) (4) was identified and has been brought up multiple times since the (b) (4) were installed in 2015.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M248B	Butterfield Foods Company	GXN19160 23523G	2018-02-23	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/21/18, I performed ante-mortem inspection on truck 12 for Lot 3 at approximately 1120 hours. I observed that approximately 50% of the hens on the truck were dead and the carcasses were frozen solid. The dead, frozen birds were focused on the bottom half of the truck (bottom four rows of cages). Evaluation of the rest of the live birds noted no overt signs of disease, but many of the birds were not well feathered and on the thinner side. As the live birds on the upper half of the truck appeared cold, but healthy, I ante-mortem passed the lot. The establishment appeared to be doing a good job ensuring the frozen birds were not entering the facility, to prevent adulterated product; this was achieved by hangers sorting out DOAs from live birds during the hanging process and directing the DOAs to the white, inedible barrels below and hanging live birds for slaughter. However, the concern is with the number of birds frozen upon arrival at the facility and while being held at the facility prior to slaughter. This issue was discussed with Mr. Juan Cervantes (Plant Manager) at approximately 1130 hours 2/21/18, as I observed approximately half a trailer of frozen DOA birds presented for ante-mortem inspection. I asked Mr. Cervantes where Lot 3 birds were from and when they arrived at the establishment; he stated they were transported approximately 2 hours and arrived the day before at approximately 1300 hours (on 2/20/18). The slaughter of Lot 3 started on 2/21/18, at approximately 1150 hours and ended at approximately 1630 hours. Thus, the birds from Lot 3 were held on establishment premise for approximately 22 to 28 hours prior to being slaughtered; the temperature on the morning of 2/21/18 was in the single digits, (approximately 2F) and had risen to the teens (approximately 18 degrees) in the afternoon (Fahrenheit). A weather archive of average high/low temperatures in for</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>these dates in Butterfield, MN, can be found at www.accuweather.com At approximately 1230 hours, I observed the rest of Lot 3 trucks in the holding shed (Trucks 13, 19, and 15; a total of 4 trucks for Lot 3). While being held at the establishment prior to slaughter, the trailers of birds were kept paneled in a 3-sided non-temperature controlled building. Trucks 13, 19, and 15 were all completely paneled with every fourth panel pulled up at the top approximately 8 inches to allow for ventilation. At this time I could not visualize any of the birds. As the trucks entered the hanging room, I observed each one as it was unpaneled. Although these trucks did not exhibit the excessive percentage of dead, frozen birds as truck 12, there were consistently dead, frozen birds in the bottom 1 to 2 rows of each battery on every truck in this lot. Evaluation of the health status of the live birds on these trucks was consistent with truck 12, and passed for slaughter. I observed excessive DOA carcasses piled up in the hang room throughout the live hang process of Lot 3 and did not observe any live birds in the inedible white barrels/floor. All DOAs were denatured and rendered per regulatory requirements. The issue was further discussed with Mr. Cervantes at approximately 1600 hours on 2/21/18. He asked what the health status of the birds were on inspection, and I reported a high number of condemn rates due to septicemia/toxemia (approximately 7.5% due to all condemnable conditions except contamination and plant rejects, calculated on 2/22/18). I also pointed out that the cages are slatted, as I observed the majority of egg white/yolk and fecal/urinary excrement accumulating on the bottom caged birds which also contributes to the freezing process. I discussed that the birds were on the thinner side and not well feathered, but I was also</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>concerned that they had been in very cold temperatures on site for over 24 hours prior to slaughter. It was discussed that multiple factors may have contributed to these birds in particular being more affected by the cold, but the percentage of DOAs in Lot 3 was concerning. Mr. Cervantes stated that they are going to aim for loading trucks with (b) (4) birds or more to help maintain heat of the lot during cold conditions, as he had noted from his records that trucks with fewer birds than that had increased DOA percentages. Mr. Cervantes had recorded the total number of birds on truck 12 from Lot 3 from the daily kill schedule which was determined to be approximately (b) (4) birds. He also stated they were going to monitor each truck when they arrive on premise to assess the status of the birds going forward. (b) (6)) discussed in the weekly meeting on 2/22/18 that the trucking company was also contacted by plant management to discuss the issue regarding Lot 3 DOA numbers slaughtered on 2/21/18. After reviewing the daily totals on 2/22/18, the establishment reported 9,750 DOA birds out of a total count of (b) (4) birds (approximately (b) (4) DOA rate).</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M248B	Butterfield Foods Company	GXN31070 32309G	2018-03-09	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 8, 2018 at approximately 11:53 AM, while performing a Good Commercial Practices Verification Task I observed that the plant was experiencing a higher than normal amount of Dead on Arrival (DOAs) birds in the first load of Lot #2 (Truck #22). I requested (b) (6) accompany me to examine the truck and provide his impression of the condition of the birds on the trailer. Approximately 20 dead chickens were observed on the exterior two lower level cages of the trailer and on palpation approximately 12 were "hard" and "non-flexible". (b) (6) made the observation that here was what appeared to be a larger than "normal" quantity of eggs and waste on the bed of the truck indicating a possible longer amount of time in transit than usual accentuating the effects of the cold weather. While the plant staff went on beak and the truck was waiting to be unloaded, I requested (b) (6), and (b) (6), come to the unloading dock with me to examine the condition of the birds on the truck. Gross examination of these birds revealed no remarkable pathology indicating a flock disease. However, many birds had large unfeathered areas. The unfeathered areas revealed deeply reddened skin tissue suggestive of prolonged exposure to extreme temperatures. Many appeared to be dead, as they were not noticeably moving or breathing. Post-mortem pathology observed in live slaughtered birds from this lot was unremarkable. Cold weather protective panels on livestock haulers were in place during transport and holding until the birds were prepared for unloading. The plant ensured all dead birds were properly disposed of and the load was finished with no further incident. The plant subsequently reported that of the (b) (4) birds in lot #2, 330 were DOA. The DOA numbers from previously</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>unloaded trucks delivered prior to the unloading of Truck #22 ranged from 32 to 82 DOA per load. The establishment indicates they will fully employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product. Similar GCP observations were made by (b) (6) on 2/23/2018 in an MOI, Subject: Poultry Good Commercial Practices / GXN5608022123I. We will discuss this situation during the weekly meeting on March 9, 2018 with establishment management to determine any additional corrective actions and/or preventive measures could be adopted in the future to minimize the possibility of a similar (or worse) incident happening in the future, especially when birds are held overnight in extreme weather conditions.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M248B	Butterfield Foods Company	GXN21130 32023G	2018-03-23	04C05	Poultry Good Commercial Practices	Finalized	<p>On 3/23/18, at 1010 hours while performing routine poultry good commercial practices verification task by monitoring shackled birds in the immediate vicinity to the entrance of the scald tank, I observed the following: I observed a live, conscious shackled bird with no neck cut enter the scald tank; I verified consciousness as I observed it blinking and it reacted to physical stimuli by trying to avoid contact with my hand by arching its neck and body as I attempted to reach for its head. Approximately one minute later, I collected the cadaver after it emerged from the scald tank/pickers and was placed in a condemn barrel by the sorters. I immediately notified the (b) (6) informing him that I observed this cadaver enter the scald tank alive. He stated that his monitors must have missed one. I continued to monitor the shackled birds immediately prior to the scald tank until approximately 1015 hours and did not observe any more live birds. I then went to the neck cutter/stun area and observed an increase in un-stunned, vocalizing birds prior to the neck cutter (at a rate of approximately 1 bird every 10 seconds with a line sped of approximately (b) (4) birds per minute). I observed the two establishment neck cutter monitors actively trying to pull down necks multiple birds to assure adequate neck cuts and reroute un-stunned birds on the axillary blade. I also observed the monitor identify and cut the necks of three birds with a straight knife on the bleed chain that missed the primary and axillary neck cutter blades entirely. At approximately 1025 hours, I identified another cadaver on the shackle line after the scald tank/pickers that did not have a neck cut which was the second cadaver identified. I immediately notified the (b) (6), showing him both cadavers and informing him that there is an</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>increase in un-stunned birds prior to the neck cutter. I observed (b) (6) check out the situation and adjust the electric plate height. After this adjustment, I observed the shackled birds immediately after the electric stun plate and neck cutter. The majority of the birds were adequately stunned with better positioning into the neck cutter apparatus, and I did not observe any other birds that were conscious or without neck cuts after the neck cutter step. (b) (6) informed me also that he spoke to his monitors to take action sooner and notify him if they are unable to keep up with the conditions in the neck cutter room. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product. Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding. Stunning of poultry, when performed, is also expected to be done in a consistent and effective manner.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M248B	Butterfield Foods Company	GXN32170 42612G	2018-04-12	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4/12/18, at approximately 0918 hours, I observed the following while performing routine Poultry Good Commercial Practices verification task in the New York Room/Pinning Room, which is located after the feather picker machine: I observed a bright pink to red, de-feathered bird carcass on the shackle line immediately exiting the picker that was also showing generalized muscle fasciculation; no other birds on the line at this time exhibited these signs. I immediately pulled this particular bird off the line to examine it. I observed no neck cut with the bird exhibiting no sign of bleed out as it was engorged, red to pink, and involuntarily twitching in my hand; this bird was determined to have entered the scald tank alive and died other than by slaughter. At this time, the company was going to break and there were no more birds at the neck cutter or the scald tank area; there were no other cadavers seen in the condemn barrels in the pinning room at that time. I immediately called for the (b) (6), and showed him the cadaver with no neck cut. I informed him that the bird entered the scald tank alive. Poultry slaughter in accordance with GCPs requires that birds need to be slaughtered in a manner that results in thorough bleeding and ensures that breathing has stopped prior to entering the scald tank. (b) (6) came to talk to me at approximately 0955 hours and stated that he checked the stunner and the neck cutter when slaughter resumed and there were no issues noted. I observe the bleed chain from the neck cutter to the scald tank at approximately 1005 hours and did not observe any issues at that time. He also stated that he discussed the incident with his neck cutter monitors and that the monitors were changed out with a new rotation after break. On 4/13/18, at approximately 0850 hours, (b) (6) informed</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								me that they had officially wrote up the employee stationed at the neck cutter at the time of the incident for failing to appropriately monitor the birds for un-cut necks. An MOI was also issued on 3/23/18 for observing two live birds without neck cuts entering the scald tank.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M248B	Butterfield Foods Company	GXN53170 42318G	2018-04-18	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4/18/18, at approximately 1153 hours, I observed the following while performing routine Poultry Good Commercial Practices verification task in the New York Room/Pinning Room, which is located after the feather picker machine: I observed a bright pink to red, de-feathered bird carcass on the shackle line immediately exiting the picker; no other birds on the line at this time exhibited these signs. I immediately pulled this particular bird off the line to examine it. I observed no neck cut with the bird exhibiting no sign of bleed out, as it was engorged (especially of the head and neck) and was red to pink in color. This bird was determined to have entered the scald tank alive and died other than by slaughter. At this time, there were no other birds entering the scald tank and no supervisor in the area as it was just before lunch break. There were no other cadavers observed in the condemn barrels in the pinning room. I immediately tried to locate a supervisor but none was present in the hanging area, stun/neck cutter room, or pinning room. I went onto the evisceration floor and spoke to (b) (6)) and asked her to call a supervisor for the neck cutting area. She informed me that the leadmen and the supervisor were not here (either at lunch or gone). I then asked for her to call the evisceration supervisor, but he was also at lunch. I asked for her to contact the next supervisor in charge and she called (b) (6) . I showed them both the cadaver with no neck cut that I pulled off the line immediately after the picker machine and told them I would be following up with a supervisor who is more in charge of that area when they get back from lunch. At approximately 1310 hours, I spoke to (b) (6)) and showed him the cadaver, stating this was the second cadaver found within a week, identified just prior to</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>company break and/or lunch. I told him these are isolated incidents with no loss of overall process control. However, my concern was that there may be a trend in poor monitoring of neck cuts in poultry carcasses just prior to breaks, and that there was no immediate supervision in this area, as it was very hard for me to even locate an applicable supervisor at the time of identification. (b) (6) informed me that he spoke to (b) (6) during lunch at around 1230 hours, who briefed him on the situation. He followed up with all the monitors in that area and the (b) (6), reiterating that all birds need to be monitored for adequate neck cuts, especially before break time or lunch. He stated that the leadman usually leaves after the last bird goes through the neck cutter step. After our conversation, the cadaver was placed in an inedible bin. An MOI (#GXN3217042612G) was issued on 4/12/18 for observing a cadaver exit the picking machine with no neck cut right before company break. In addition, an MOI (#GXN2113032023G) was issued on 3/23/18 for observing two live birds without neck cuts entering the scald tank. Poultry slaughter in accordance with GCPs requires that birds need to be slaughtered in a manner that results in thorough bleeding and ensures that breathing has stopped prior to entering the scald tank.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M248B	Butterfield Foods Company	GXN34160 41327G	2018-04-27	04C05	Poultry Good Commercial Practices	Finalized	<p>At approx. 1802 hrs. on 4/26/18, following the completion of eviscerating operations, I went to the pinning room and unloading area to gather information on approx. how many birds would be carried over to the next day's production. When I entered the unloading (live hang) area I observed that there were two establishment hourly employees whom were gathering live fowl from the hoist pit area. As I observed the employees gathering the birds from the hoist pit, one of the establishment hourly employees, who had approx. 6 live birds in one had, took one of these birds, grabbed it by the head with his other hand, and began to spin the neck of the bird until the neck was broken. As the employee was doing this the bird was vocalizing excessively and violently flapping its wings. Before I could stop him, he had done this to two other live birds. I was finally able to get him to stop what he was doing, and relay to the other employee in the area that what he was doing was not allowed. I then watched as the employee began to shackle the live birds and use a knife to make a decapitation cut on the remaining live birds. I then returned to the USDA office, and informed (b) (6) of my observations. (b) (6) than accompanied me to (b) (6) office, where he was informed of my observations. We (b) (6) (b) (6), and myself) then went to the unloading area at approx. 1808 hrs. where I showed each of them several (6-8) carcasses in an inedible barrel which had no decapitation cut made, and evidence (hemmoraging in cranium/ cervical area(s) not expelled from the carcass) consistent with being killed by hand. (b) (6) then consulted with each of the employees and informed (b) (6) and myself that he would be correlating with the supervisor of the employees right away in the morning. (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								was then informed of the requirements of part 381.65(b) which clearly outline required handling practices for fowl at official establishments, specifically "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses..."

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M2580	IBR Group Inc	XWI50130 52103G	2018-05-03	04C02	Livestock Humane Handling	Open	<p>Humane handling meeting at M2580, Winona, MN May 2, 2018 2:30 PM Plant personnel attendees: Shanna Eichmann, Plant Manager USDA Personnel attendees: (b) (6)</p> <p>Reason for meeting: On April 30 at approximately 1630 hours a cow not destined for slaughter escaped from the trailer while other bovines were being unloaded at M2580. The trailer was a horse trailer owned by the farmer and the cow was able to squeeze past a divider. The cow was euthanized with a firearm in a lot (off-premise) in close proximity to the federal establishment. An FSIS employee did observe part of the event, though she did not have a direct line of sight. She heard a shot fired, looked out the window approximately 100 feet away and saw the cow standing. Another shot was fired. The cow went down. She picked her head up and a third shot rendered her immobile. FSIS personnel did not witness the entire event nor did we have a direct line of sight, during the incident. It appears that three firearm shots were fired. (b) (6): cow showed aggression coming off the trailer and scared establishment management. This was a safety concern for the humans involved. (b) (6) (b) (6) Animals for custom slaughter must be euthanized humanely. The same humane handling regulations apply to custom slaughter. The animals must be rendered insensible in one attempt, with minimal excitement. Regulatory control action will be taken if USDA personnel learn of inhumane custom slaughter. (b) (6)</p> <p>(b) (6): We understand. Safety of discharging firearm outside in city limits. (b) (6): This is a concern of ours as well. History of issues in unloading. A humane handling visit conducted by (b) (6) in August 2017 noted issues during unloading where employees struggled to separate animals and encourage them off the trailer.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Animals slipped during unloading. Also, (b) (6) has seen gaps in the trailer/chute which can be a humane handling issue. Animals need to be provided adequate footing to prevent slips and falls. Animal owners who come to unload animals are also responsible for humane handling. It is very important to step in if you see humane handling issues with owners. (b) (6): There was a metal plate would cover up the gap and wouldn't startle an animal. It has not been cleaned as often as it has been, which means that sometimes owners don't use it. (b) (6): we will look at this. Trend of vulnerabilities for an inappropriate trailer being used. This is not the first time an inappropriate trailer was used and an animal escaped. This is a very big concern. If vehicles and ramps are not properly positioned to unload animals, this may lead to regulatory control action being taken. (b) (6): We have purchased a removable gate to be used in these situations. We can bolt the trailer to keep animals from escaping with this temporary gate. MN law does forbid animals from being removed from a slaughter establishment without a specific permit. This definitely applies if all animals were destined for FSIS slaughter. Please inform USDA personnel if this occurs and we will notify the proper authorities. If a future humane handling incident occurs when slaughter is ongoing, we would put a retain tag on the knock box while we contact the district office. Again, if an animal were to escape during unloading, this could lead to regulatory control actions up to and including suspension (depending on circumstances). Nonambulatory animals are not eligible for the marks of inspection. MN law also forbids these animals for custom slaughter. Additionally once an establishment offers an animal for ante-mortem inspection, the establishment cannot change the animal status to "intended for</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								custom exemption. This is not related to yesterday's discussion, but it is important for the establishment to know. Establishment response: We will look at the end of the chute and the establishment to see what can be modified. Perhaps the plates can have better traction. We will also unload with two people. We will look at Temple Grandin's book on humane handling.
90	M27257	Central KY Custom Meats, Inc.	KIF330805 4407G	2018-05-07	04C02	Livestock Humane Handling	Finalized	While IPP (b) (6) was performing Antemortem inspection at approximately 7:35 AM on the USDA hogs this morning I observed that the custom hog did not have available water to drink in pen 4. I advised (b) (6) and (b) (6) that then needed available water at all times. This was a custom hog so an NR was not issued. This MOI is the means of informing plant management that agency policy was not being followed regarding Human Handling.
05	M27389	Pitman Farms	NCO19150 33915G	2018-03-15	04C05	Poultry Good Commercial Practices	Open	This MOI is being issued by (b) (6). On 03/13/18 at approximately 0634, while performing a routine tour of the receiving area, I observed two chickens on the ground under one of the trailers. Upon closer inspection I discovered an open cage on one of the modules of trailer (Lic. # 4LJ5260). There was a total of nine chickens out of their cage running around on top of the trailer and in between the modules. At 0643 (b) (6) and three other employee's arrived and recovered the chickens by 0705.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M32130	Dakota Provisions LLC	JEB350804 2111G	2018-04-11	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 04/11/18, 0545 hours. Meeting Attendance: (b) (6) and (b) (6). On 04/11/18 at approximately 0450 hours, while performing ante-mortem inspection, I observed a turkey that had his left wing caught between the framework and the fiberglass floor above him. The bird was discovered in trailer #27, back cage, middle tier under the trailer shed outside. The cages are designed with 3 compartments/levels per coop and the floors are comprised of green fiberglass material held to the cage framework with rivets. I immediately notified (b) (6), (b) (6) and (b) (6), of the injured bird. (b) (6) used two bars to leverage between the floor and framework which took pressure off the wing and allowed the wing to be dislodged. Evaluation of the turkey wing revealed excessive bruising approximately 6 inches in width and a laceration that was bleeding. I placed a US Reject Tag No. B42252448 on the cage so it could be evaluated and repaired. The fiberglass floors need to be installed appropriately to prevent injury. This was previously discussed in three other instances which were documented in MOI JEB 5009052618I on 5/18/17, MOI JEB2207055216L written on 5/16/17 and MOI JEB0206055711I written on 5/11/17. It was also discussed in the establishment weekly meeting on 5/11/17. A discussion was held with (b) (6) of my observations and concern for animal welfare at approximately 0545 hours. Allen stated that today production personnel would mark cages needing repair with a repair card. They have arranged for a crew to work on those cages needing repair on Saturday, 4/14/18.</p> <p>The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product.
80	M33831	Ayrshire Farm Management, LLC	PVD37060 23906G	2018-02-06	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 8:10 hours, I, (b) (6) met with (b) (6) to discuss the execution of Good Commercial Practices at the establishment. Earlier, while performing the Poultry GCP verification task, I had observed that, after being stunned and then given the kill cut, some of the very small chickens being slaughtered were not remaining inside of the cones being used for this process. When necessary, these birds were being pulled through the cones and reinserted but twice I observed birds fall through the cones and into the blood trough. These two birds were picked up out of the trough and then also reinserted into the cones for full bleed out. I informed (b) (6) of my observations and then noted the apparent need for better accommodations for the smaller birds during the slaughter process; especially as the demand for these birds increases. (b) (6) stated that he would order smaller cones to accommodate these birds and then said that he expected these cones to arrive in time for next week's slaughter. This meeting was then adjourned. (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M33940	Fauquier's Finest Custom Meat Processing, Inc.	DAG16150 15309G	2018-01-09	04C02	Livestock Humane Handling	Finalized	<p>The following incident occurred at establishment M33940 (Fauquier's Finest Custom Meat Processing) at 12:45pm on January 9, 2018: The slaughter floor personnel brought the last hog of the day into the chute. It was a large hog, in the 1000-1200 lb. range. As per their protocol, they applied the squeeze chute to immobilize it, then applied the electrical stunner to the brain at the voltage recommended for a 1200-lb. hog (580 V) until it went limp and dropped to the ground. At this point, the animal was unconscious. As per their protocol for swine, slaughter employee applied a secondary ("security") knock, in this case with the .22 rifle due to the size of the animal, and because of the size of the animal, applied a second rifle shot. Still following protocol, the slaughter employee stuck the animal, at which time it began paddling in a circle, but remained recumbent. Once it had circled about 120 degrees, it came to a stop, at which point the slaughter employee applied the full cut severing both carotid arteries. It was at this point that the animal came to its feet and began staggering. It eventually fell into sternal recumbency. The slaughter employee applied two more shots with the .22 rifle. In each case, the animal vocalized, paddled a bit, but did not get up. At this point, since the animal was still breathing intermittently, they elected to have their co-worker shoot it with his .357, which he did (twice). Shortly after this, the animal was fully unresponsive (clinically dead) and they were able to process it. The animal regained consciousness after the initial stunning event; therefore, this constitutes an egregious noncompliance with 9 CFR 313.30(a)(1). (b) (6) applied U.S. Rejected tag #B41301176 to the knock box at 2:35pm and informed both slaughter floor personnel of the regulatory control action (Plant Manager Michael Rodrigues was informed by</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								phone). The establishment does not currently have a robust systematic approach to the humane handling of livestock.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M3W	Swift Pork Company	GJC052105 2910G	2018-05-10	04C02	Livestock Humane Handling	Finalized	<p>At approximately 7:20pm, (b) (6) met with (b) (6); and at approximately 8:50pm, (b) (6) met with (b) (6) and (b) (6). The following concerns and observations were pointed out and discussed. 1. (b) (6) noted that stressed hogs are regularly brought into the area between the two chutes leading to the (b) (4). She noted that on occasion, these hogs are not immediately stunned and are left sitting in the area. (b) (6) stated that the employees are supposed to stun the hogs ASAP. She pointed out to (b) (6) a hog that was sitting in the area when she walked by, probably about 10 minutes earlier. Employees were not moving towards stunning the animal immediately. These hogs do not have access to water, and while this area is not a typical holding pen, FSIS expects animals that are held be provided access to water. Compliance with 9 CFR 313.2(e) is questionable in this area. (b) (6) agreed to provide these animals with water. The establishment will provide a pan of water in the area for now, and follow up with running a line and water nipples into this area for the future. 2. (b) (6) noted that in the central area between the (b) (4) chutes, hogs that are brought into that area occasionally get up and wander around. She observed that there are areas in this place that could lead to injury of hogs. For example, she observed a hog wander to the corner behind (b) (4) (b) (4) #1. The hog, if startled, could jump through the bars and fall and injure itself. The establishment will look at this area more closely. A cursory look through the establishment's written Systematic Approach to Humane Handling does not appear to specifically address this area.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M40041	Marksbury Farm Foods, LLC	NRW10130 25615G	2018-02-15	04C02	Livestock Humane Handling	Open	On 02/15/2018 at 1100 at Marksbury Farm Foods, LLC on the slaughter floor, (b) (6) heard activity at the knock box. She proceeded to the stair of the knock box and observed the stunner use a captive bolt gun to administer a stun to a beef. After the stun was administered the beef retained ability to stand and displayed conscious eye movement. Another stun was immediately applied; (b) (6) observed the beef continued to retain the ability to stand and display conscious eye movement. Another stun was immediately applied rendering the beef unable to stand and insensible. (b) (6) applied U.S. Rejected tag #B28142221 to the knock box and notified (b) (6).
90	M40041	Marksbury Farm Foods, LLC	NRW33120 35814G	2018-03-14	04C02	Livestock Humane Handling	Open	On 3/14/2018 1230 hours at Marksbury Farms Foods(M40041)on the livestock slaughter floor while observing activity at the knock box, (b) (6) observed a market lamb roll out of the knock box after being stunned. When it hit the floor landed on its belly, head was raised and displayed conscious eye movement. Immediate corrective action was applied however the stun proved to be ineffective since the lamb was able to rise on its front limbs and still had conscious eye movement .An additional stun was applied and proved effective. (b) (6) applied USDA Rejected Tag #B41495755 to the knock box and notified Plant Manager Leonard Harrison.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M44779	Faulkner Meats	VMV20060 51509G	2018-05-09	04C02	Livestock Humane Handling	Open	May 8, 2018 Today at approximately 1330 while performing the Livestock Humane Handling task at Faulkner Meats, Taylorsville, KY the following observation was made by the SVMO. A small holding pen of 20+ mature sheep was observed to be without water. There did not appear to be sufficient space in the pen for all animals to lie down, either. Granted, the animals had not been declared for Federal Inspection. However, according to Directive 5930.1 Rev 4, the HMSA (Humane Methods of Slaughter Act) requires that livestock be humanely handled in connection with slaughter, (21 U.S.C. 610(b)). The animals should have access to water and if held overnight the ability to lie down. A MOI dated May 1, 2018 was presented to the establishment for a similar incident involving the lack of water access.
80	M44791	Doublebrook Farm LLC	VUF44070 43006G	2018-04-06	04C02	Livestock Humane Handling	Finalized	When checking the livestock outside I noticed that the water containers were not filled with water. (b) (6) said that the swine had knocked the water over and so it was spilled. I asked him to refill the container.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45029	Vermont Packinghouse LLC	FUU20110 12823G	2018-01-23	04C02	Livestock Humane Handling	Finalized	<p>HAT Category VIII – Stunning On 1/22/2018, at approximately 10:00am, while on break in the observation room above the slaughter floor, the stunning employee informed (b) (6) he had double stunned a couple of lambs that morning because although they went down, he was unsure as to whether or not they were unconscious or not when he was dragging them in. (b) (6) immediately went to observe stunning activities following break. At approximately 10:20am that same morning, (b) (6) observed the following: The employee stunned a lamb. The lamb's head went down, but the lamb remained standing, and started to shake its head back and forth. The employee immediately grabbed the backup captive bolt and attempted to re-stun the lamb. The lamb fell to the ground, but when the employee went to grab the lamb's back leg, the lamb stood up and ran to the back corner of the weigh-in chute area where the animal had been restrained. The animal was observed by (b) (6) to have blood running out of one of the stun holes, and both eyes were open and blinking. The animal also demonstrated the following movements: standing, running, walking, and rhythmic breathing. The employee reloaded the captive bolt and re-caught the animal. The employee stunned the animal. There was a delay of approximately 2-3 minutes between the second and third stunning attempt. The third stunning attempt was successful and the animal remained unconscious throughout the bleeding process. Immediately (CSI) took a regulatory control action to the weigh-in chute area where the lambs are stunned. Regulatory tag#B43049629</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ071505 1007G	2018-05-07	04C05	Poultry Good Commercial Practices	Open	On 05/07/2018 at approximately 1545 hours, I was walking through the ante-mortem area and looked inside the DOA barrel and found a slaughtered bird that wasn't completely dead and still breathing and moving. I stopped the line and informed Mr. Urieta, Plant Manager and (b) (6). The bird was removed from the DOA barrel and put in the area specified for that situation until it completely died and stopped breathing, and then was moved to DOA barrel. It is not consistent with Good Commercial Practices to have breathing birds in a barrel specified for dead birds. (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M45856	Prime Pork LLC	ODB43120 41520G	2018-04-20	04C02	Livestock Humane Handling	Finalized	<p>On April 17, 2018, while performing routine Veterinary inspection at 1415 hours on the harvest floor, I was presented with a carcass (MPD65229431) for Veterinary disposition. This carcass had tattoo 70XX on the dorsal mid line. In addition, there were six additional tattoos one each on the shoulders, the flank, and the hams. I made an inquiry with (b) (6) as to the placing of the tattoos and if they were applied while the hog was still alive. I was informed that this was a "sub" (Slow or crippled) and that the tattoos were applied while the hog was still alive. I advised him that this may be excessive. On April 18, 2018, while performing ante-mortem with (b) (6) I described my findings from the previous day and again asked if the hog was alive when the tattoos were applied. Again I was informed that these tattoos were applied immediately after moving the hog to the "sub pen" and before the hog being stunned. I let (b) (6) know that this was an excessive number of tattoos to be applied. The "subs" are already at a higher level of stress and care should be taken not to increase their stress and excitement. On April 19, 2018, (b) (6) advised me that the procedure for handling the "subs" was modified to have the additional tattoos applied after the hog had been stunned.</p>
25	M45856	Prime Pork LLC	ODB54110 42824G	2018-04-24	04C02	Livestock Humane Handling	Finalized	<p>While performing Ante-mortem inspection with (b) (6) at pen 0954 hours I discovered the following issue. While inspecting the hogs in pen 22, there was a hog with his head under the gate in a manner that the corner of the gate appeared to be penetrating the left eye at the medial canthus (b) (6) gently opened the gate and on inspection both the eye and the icitating membrane were intact. This gate does pose a potential hazard.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M46185	Detweiler Meats N More	WPP09100 34121G	2018-03-21	04C02	Livestock Humane Handling	Finalized	At 7:15 this morning I witnessed (b) (6) attempt to stun a hog with a captive bolt. He shot twice with this not effectively stunning the hog. After two attempts the hog was still not effectly stunned. (b) (6) left the slaughter floor to retrieve a rifle in which he shot the hog and at that time the hog was effectively stunned.. I placed a tag on the knock box and called (b) (6) and then I called District Office. This establishment is Detweiler Meats M 46185.
80	M56	PILGRIMS PRIDE CORPORATION	MBJ01130 32726G	2018-03-26	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1007 hr. I, (b) (6) performed a Good Commercial Practice check in the Live Hang Department, along with (b) (6). We observed a live bird breathing in the outside dumper. I went to the Pinning Room to find (b) (6). We returned to the dumper where (b) (6) observed the live bird. He then took the bird to the live hang line. (b) (6) and I returned to the USDA office and informed (b) (6) of our findings. This incident is not in keeping with Good Commercial Practices, especially those practices related to handling of live poultry. This MOI serves as a written notice that future oversight of this nature may result in the taking of additional administrative actions. Please submit documentation of corrective and preventive measures relating to this incident. (b) (6) cc: (b) (6) Raleigh District (b) (6), (b) (6), Raleigh District (b) (6) (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF37210 12902G	2018-01-02	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/02/2018 at approximately 2130 hours (b) (6) was notified by the online inspector on Evisceration Line #1 stand #2 that he had identified and hung back for disposition a carcass with the head still attached and no identifiable neck cut (b) (6) notified me of the finding and upon inspection I noted that the carcass was cherry red to purple in color with no neck cut and no evidence of exsanguination. I confirmed that the carcass was a cadaver and showed it to (b) (6) and (b) (6). At this time one additional carcass that was cherry red to purple in color with the head attached and no evidence of exsanguination was observed in the condemn barrel at the Line #1 rehang area. Poultry carcasses which show evidence of having died other than by slaughter reflect poor commercial practices. 9 CFR 381.65(b) states that "poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding".</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF40190 15705G	2018-01-05	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1840 hours as I was walking through the live hang area I observed movement inside a condemn barrel located next to the end of Kill Line #1. The condemn barrel was almost completely filled with dead chicken carcasses. I notified (b) (6) and observed as he uncovered a live, bright alert chicken underneath approximately 6 carcasses. The live chicken was removed from the condemn barrel and placed on the kill line for slaughter. At 1900 hours I discussed my findings with (b) (6). We discussed the unlikely possibility of a live hang employee inadvertently placing an alert live chicken into the condemn barrel. (b) (6) suggested that the live bird could have jumped or been inadvertently pushed into the barrel because of the proximity of the barrel to the kill line. He stated that as a preventative the condemn barrels would be moved further away from the kill lines to reduce the chance of a live bird jumping/falling into the condemn barrels. A live bird being covered by dead chicken carcasses has a high risk of smothering. Death caused by smothering reflects poor commercial practices and is noncompliant with 9 CFR 381.65(b).</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF58130 43025G	2018-04-25	04C05	Poultry Good Commercial Practices	Finalized	<p>As described to me by (b) (6) on 4-23-2018: "April 23, 2018 at approximately 1313 hours, at the start of second shift as I entered the evisceration department I noticed that the evisceration line 1 was running empty. The live hang line one was stopped and maintenance personnel were making repairs on it at the rehang area. I proceeded to the live hang area and observed that birds were still hanging on the kill line 1. The birds between the stunner and the kill blade had a purplish color and were not moving and not breathing; I did not see a cut on the bird's necks. The birds showed evidence of dying other than normal slaughter process. Multiple birds that were hanging on the kill line prior to the stunner machines had swollen reddish purple heads and there was drool coming from their beaks. They were also vocalizing and flapping their wings excessively. I stood in front of the stunner machine for a few minutes and I did not see anyone attempting to retrieve these birds from the line. At approximately 1320 hours I walked out of the area to inform the SPHV of my observations. When I came back to the area the birds that were hanging prior to the blade had been removed (approximately 11 birds). (b) (6) was in the area at this time and I described my previous findings to him. I also showed him two of the birds that were left hanging near the neck cutter. I informed him that the other birds were in the same conditions as these birds prior to being removed." On April 24, 2018 I held a discussion with night shift Assistant Plant Manager Brad Massengale concerning the above issues. Mr. Massengale stated that he had interviewed employees in the area in order to gather information about the events. I expressed to Mr. Massengale my concerns about birds dying other than by slaughter and the condition of live birds that</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								remain hanging on the kill line during extended down time. He stated that he intends to correlate with plant management personnel in order to develop a program to address live birds that remain on the kill lines during extended down time to ensure that poultry good commercial practices are maintained.
05	M6012	U. C. Davis Meat Laboratory	BKO25170 20214G	2018-02-14	04C02	Livestock Humane Handling	Finalized	<p>I asked (b) (6) on 2/14/18 at approximately 1120 hours after our regular weekly meeting (Est. 6012, U.C. Davis Meat Laboratory, located at 1 Shields Avenue, Davis, CA 95616) if the animals (Market and Roaster hogs) that were harvested today had access to water during their brief stay in the ante-mortem pens alley way prior to the lead up chute. I was performing post-mortem duties inside of Harvest Room and could not go outside to verified that the animals had access to water. He explained that there is no access to water in the alley way and would be difficult to place water in area because animals (Cattle, Hogs for example) could knock off the water containers or similar units. Policy considers the alley way a holding pen and per 9 CFR 313.2(e) "Animals shall have access to water in all holding pens and,....". I returned to first assignment of my work day and informed (b) (6) of the discussion and decided to write the Memorandum of Interview (MOI) in regards to this issue. I informed (b) (6) via text message of the impending MOI. (b) (6) Badge (b) (6) Cc: (b) (6) file @ Est. 6012, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
05	M6137	Foster Farms	BXL331603 0202G	2018-03-02	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P6137 – Plant 2, Foster Farms, March 12, 2018 In attendance : (b) (6)</p> <p>This MOI is intended to document the discussion I had with (b) (6) about the Poultry Good Commercial Practices incident that occurred in Plant 2 - Line (b) (6) on Thursday, March 1, 2018. At Approximately 1450 hours on March 1, 2018 I noticed a carcass hanging on the rack adjacent to the pre-sorter station in line (b) (6) of plant number 2 that had the characteristic appearance of a cadaver. As I approached the pre-sorter station, I noticed a number of carcasses inside the condemn barrel placed near the pre sorter station that also have the characteristics appearance of a “Cadaver”. I verified that 5 out of 8 carcasses in the condemn barrel were Cadavers with the head intact and no visible cuts along the neck. In addition 1 out of the 8 carcasses had a cut on the neck area that had only penetrated the subcutaneous tissue of the neck. I called the attention of (b) (6) and showed her what I saw and she immediately called (b) (6). I showed (b) (6) the cadavers from the barrel. After a few minutes, the sorter on the pre-sorter station pulled another cadaver with the head intact and without any neck cut as well. (b) (6) informed me that they are addressing the problem as this was a result of moving kill line employees from plant 1 to plant 2. I also informed (b) (6) through the phone what my observations were. I reminded (b) (6) that the PPIA and Agency Regulations do require that live poultry be handles in a manner that is consistent with good commercial practices, and that they not die from other causes other than slaughter. Please review Federal Register Notice Vol. 70, No 187, published September</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								2005 (Docket No. 04-037N) for FSIS recommendations concerning treatment of live poultry before slaughter. (b) (6) was informed that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) - Livingston Circuit Establishment P6137 FSIS- USDA

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
05	M6137	Foster Farms	BXL340504 2724G	2018-04-24	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is intended to document the discussion I had with (b) (6) about the Poultry Good Commercial Practices incident that occurred on Monday, April 23, 2018. On 4/23/2018 at approximately 2320 hours while performing the Poultry Good Commercial Practice in plant 1, (b) (6) observed that the auto-kill machine for line 2 was not functioning correctly and groups of birds (approximately 3-6 birds at a time) were going through the machine without cuts or not adequately cut to bleed out. The backup cutter was struggling to keep up with the amount of miss-cuts and I observed one bird go through without a cut. I went to the pre-sorter station for line 2 and observed one cadaver removed from the line and hanging on the rack for further disposition. I later learned this was already the third cadaver that was found on the line. I informed (b) (6) of the problem with the auto-kill machine. (b) (6) response to me was that he would go investigate the issue. I discussed the issue with (b) (6) and was informed that the pre-sorter for line 2 notified (b) (6) for each cadaver found but there was no communication with (b) (6) to address the issue until I had brought it to his attention. At approximately 0710 hours I observed that three more cadavers were pulled from the line at the pre-sorter stations. When I went to discuss my findings with (b) (6), he informed me that one cadaver from line 1 was pulled but he was unaware that another two cadavers were pulled off line 2 at a later time. (b) (6) was called down to evisceration and he was not aware more cadavers were occurring. "I reminded (b) (6) that the PPIA and Agency Regulations do require that live poultry be</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								handles in a manner that is consistent with good commercial practices, and that they not die from other causes other than slaughter. Please review Federal Register Notice Vol. 70, No 187, published September 2005 (Docket No. 04-037N) for FSIS recommendations concerning treatment of live poultry before slaughter." "I informed (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended."

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M6541	Gunnoe Sausage Company, Inc.	SLD540904 0818G	2018-04-18	04C02	Livestock Humane Handling	Finalized	Held a meeting with plant manager, Craig Gunnoe, regarding the use of an electric prod in driving the animals and the set-up of the holding pen directly prior to the knock box. While observing humane handling and stunning today, the employee responsible for movement held just an electric prod and used it exclusively to move sows into the knock box. The employee was approached and notified that a rattle paddle is to be used unless the sows are being more difficult and an electric prod is required to get them to move. The employee proceeded to switch to only a rattle paddle and had a lot of difficulty moving the sows (at this time only four were left in the building). The employee needs to be more judicious in the use of the electric prod and was notified of this fact. During the meeting with Mr. Gunnoe, we discussed not only the use of the electric prod but the limitations in the design of the facility to help with movement of sows from the holding pen in the building directly into the knock box. We discussed ideas such as blocking vision on the narrow alley towards the box (slowly limit the sow's vision on one side and then both sides in the box), boarding off one side of the pen diagonally to create more of a funnel effect, when having trouble moving just 3-4 sows that are left (too much room is available for them to turn around and avoid the box) either run them back out to the pens to let them calm down, or routinely move additional animals into the building to limit the space available so the alley is the only option. We also discussed running two animals towards the knock box and letting one completely enter before removing the second.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M6590	Randolph Packing Co., Inc.	YBB261204 4812G	2018-04-12	04C02	Livestock Humane Handling	Finalized	<p>Attendees: (b) (6); Mr. Craig Hamlet, Vice President M6590 Meeting Time and Date: Approximately 11:30am on April 12, 2018 Location: Veterinarian USDA office of M6590 in Asheboro, NC I notified Mr. Hamlet of the following situation: On the morning of April 12, 2018 at approximately 9:00am, (b) (6) and I observed a concerning incident in the alleyway to the knocking box at M-6590. A Holstein dairy cow was refusing to go into the knock box from the alleyway. When we began observing the incident, the plant employee was using his boot to inappropriately push the cow into the knock box area. He and other employees also used the cattle electric "hot shot" prod about 10-12 times over the course of about 4 minutes. The animal kept backing up and still refused to enter. No breaks were taken in the attempts to coerce the animal into the knock box. Mr. Hamlet agreed that the above situation was not acceptable and that he would have a meeting with the barn manager to address the situation. He also stated that he would monitor the employee for conformance to the establishment's standards. I agreed that it is appropriate to address the issue immediately. The information provided in this MOI includes all of the topics discussed during the meeting.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M717	Smithfield Fresh Meats Corp.	TAE080702 4007G	2018-02-07	04C02	Livestock Humane Handling	Finalized	<p>While (b) (6) was performing the Livestock Humane Handling task on 02/05/2018 at Est. 717 in Denison, IA., she observed the following: While observing an establishment employee driving hogs to a pen, there was one hog that repeatedly would sit down, get back up and take a few steps, then sit back down and move with its front legs and drag its back legs. She informed the employee to not put that hog in the pen. The employee left that hog in the alley and proceeded to move the rest of the group into the pen. The employee then came back and using a rattle paddle to move the hog, drove it back approximately 30 feet to where the skid loader was waiting. At that point, another employee attempted to load the hog into the skid loader bucket but did not get the hog loaded completely before the employee driving the skid loader lifted the bucket. Another establishment employee and (b) (6) instructed the skid loader driver to stop because the hind legs of the hog were hanging over the edge of the bucket. The employee then proceeded to lower the bucket and the hind legs of the hog curled underneath. (b) (6) and the establishment employee again told her to stop, which she did, preventing the hog's hind legs from becoming stuck. After a discussion with (b) (6) and (b) (6), the following is a summary of the conversation I had with (b) (6) and (b) (6), procurement and humane handling management at Est. 717: There are a couple of concerns that were raised from this incident – how the hog was identified and moved as a non-ambulatory/disabled animal, and how it was loaded into the bucket. For the most part the employees are very conscious and follow both your voluntary segregation program and properly identify, protect, and transport non-ambulatory/disabled animals. From the</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>description it sounds like this hog was attempting to walk and went down repeatedly and then was still moving somewhat. From what I was told the hog was not vocalizing, but its inability to fully walk to the pen should have resulted in its identification as a non-ambulatory/disabled animal. At that point, the employees typically bring the skid loader to the disabled hog; I'm not sure what was different in this situation that caused them to drive the hog back to the skid loader, but it should have been brought to the hog. I know we have had conversations before about making sure the hog is fully in the bucket before raising it and you have addressed it with your employees. In this instance the hog didn't vocalize and wasn't injured, but in the future, the hogs should be completely loaded into the bucket before it is lifted. These concerns do not rise to the level of non-compliance; therefore this discussion will be documented in an MOI. Establishment management immediately held a meeting with the employees involved after notification from (b) (6) of the incident. After my discussion with them they planned to have a meeting with all employees in the barns to ensure that they were aware of FSIS' concerns and how to correct these issues in the future and stated that they would continue to monitor to ensure compliance.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M717CR	Smithfield Fresh Meats Corp.	RZG091601 5010G	2018-01-10	04C02	Livestock Humane Handling	Finalized	<p>At 1300 hours on January 10, 2018, I, USDA (b) (6) (b) (6), met with (b) (6) and (b) (6) to discuss humane handling concerns. Concerns are: - Creating excitement when moving hogs from holding pens to kill alley and stunning alleys. - Placing more hogs in holding areas then is stated in the establishment's animal welfare program. We discussed signs of excitement in hogs when being handled. National Pork Board Transport Quality Assurance Handbook, "Pig Behavior, Handling & Fitness" was used as a reference. This falls under 9CFR 313.2(a). (b) (6) stated that she will monitor the kill and stunning alley areas and talk to the supervisors responsible for the employees in that area. There were no other concerns or questions.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M7356	Harmon Brothers Meats, Inc.	IJK5810040 813G	2018-04-13	04C02	Livestock Humane Handling	Open	<p>April 13, 2018 HATS Category VIII-Stunning Effectiveness: At approximately 1045 EDT while performing the Livestock Humane Handling task at Harmon Bros. Meats, Warsaw, KY a stunning failure was observed on the kill floor. A market hog was placed in the knock box; plant personnel shot the hog with a rifle and vocalization was heard; plant personnel attempted a second shot with the rifle, again vocalization was heard. I looked in the knock box and observed the hog standing-conscious righting reflex. After a period of time a third shot was attempted with the rifle; the hog went into a sternal position. Plant personnel retrieved the captive bolt device; the side of the knock box rose and the hog was observed to have conscious eye tracking and a conscious righting reflex—it attempted to crawl out of the knock box. Plant personnel lowered the side of the knock box to prevent the hog from escaping and in doing so lowered the side onto the hog's neck causing it to vocalize. The fourth attempt to stun the hog was made with the captive bolt device and it did render the hog insensible. U. S. Rejected tag # B19860162 was placed on the knock box. Plant manager Roy Palmer was informed of this observation and the regulatory control action.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M7356	Harmon Brothers Meats, Inc.	IJK3711052 311G	2018-05-11	04C02	Livestock Humane Handling	Finalized	At 1028 Hours on 11 May 2018, (b) (6) and I observed a hog in the end hog pen with a large bloody abscess on left rear knee. The hog was lying down, and another hog was eating the abscess. I immediately informed a plant employee that the injured hog needed to be separated immediately from the others. There were a total of 19 hogs in the pen. The establishment employee moved the injured hog to a holding area, and (b) (6) discussed this incident with Karen Allen, Vice Manager, and the Plant Manager, Roy Palmer. These animals had not been declared for FSIS inspection. The plant has stated that they were not doing anymore USDA inspected hogs today. Based upon the fact that the affected animals were not declared for federally inspected slaughter, the guidance of FSIS Directive 5930.1, Revision 4, and as such this MOI was issued per that Directive's guidance.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M7470	Mountaire Farms Inc. - NC Division	YRA341204 1613G	2018-04-13	04C05	Poultry Good Commercial Practices	Finalized	<p>On 04/12/2018, at approximately 1337 hours evisceration line station 3 Food inspector ask for me to look at a bird that was pulled and hung back on the station's USDA/VET shackle for disposition. I observed that the bird had a swollen head: the skin on the head and neck area was dark purple in color and around the upper breast area the skin was a light reddish color. These are indications of bird dying from causes other than slaughter. No viscera was presented. I informed the (b) (6) that I did not see any cut along the neck/head that would allow the bird to bleed out properly. (b) (6) took the bird and stated the bird will be shown to the kill floor supervisor and condemned. At approximately 1344 hours I informed (b) (6) about the bird and MOI would be issued. (b) (6) stated that he had seen the bird and did notice a small nick on the back of the head. The PPIA (21 U.S.C. 453(g)(5)) as well as the Agency's regulation (9 CFR 381.90) require that live poultry be handled in a manner that is consistent with good commercial practice (GCP), and that they not die from causes other than slaughter.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751	Pitman Farms Inc. (Moroni Turkey Processing)	MMK2912 035614G	2018-03-14	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Birds Held in Shackles during a Line Breakdown Norbest Turkey / Est# P01049 Meeting Time: Tuesday, March 13, 2018 between 1402 and 1540 Attendees: USDA (b) (6) Establishment (b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>This memorandum was necessitated by observations and discussions made while performing a Good Commercial Practices task during a prolonged mechanical breakdown on March 13, 2018. On March 13, a chiller malfunction caused the evisceration line to be stopped from 1402 to approximately 1540. During that time, I visited with the five different supervisors listed above and asked each of them what their protocol was in regard to the live birds remaining in shackles in the hanging bay. All stated the birds are monitored for signs of discomfort and would then be either killed or removed from the line if signs of discomfort developed. After approximately one hour of downtime, (b) (6) and (b) (6) removed the birds in the hanging bay from the shackles which were within reach. I observed a couple which had already died but did not observe the actual removal of the rest as I was not in the area at that time. The shackle line travels up and around the ceiling before descending again to enter the stun and kill area so not all shackles were within reach. After they removed the birds which were within reach, I counted approximately 45 birds remaining in shackles around the ceiling and descending toward the entry to the stun and kill area. After the chiller was repaired and the line</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>was restarted, I was in the rehang area to observe the approximately 45 birds which had remained in the shackles. When they presented in the rehang area, I counted eight dead birds on line within the group. Seven were rehung to enter evisceration and were condemned by USDA inspectors in the evisceration department as cadavers. The establishment protocol concerning birds remaining in shackles during a breakdown of the line is documented in SOP #332 Line Breakdown. According to the SOP, birds in shackles are assessed for signs of discomfort. For birds hanging in elevated shackles where it is not possible to reach them, they will be left to hang if comfortable "but at the first signs of discomfort they will be bled." To reach the birds, "they will be accessed by the proper personnel with a lift." Lastly, "All animals will be treated in the most humane and sanitary manner possible." During the incident of March 13, no attempt was made to access the elevated birds with a lift. They remained in the shackles for the duration of the breakdown and yielded seven which had died prior to stunning and bleeding. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751	Pitman Farms Inc. (Moroni Turkey Processing)	MMK1516 030316G	2018-03-16	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Friday, March 16, 2018 at 0945 Attendees:</p> <p>USDA Establishment (b) (6) (b) (6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of March 11, 2018. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover due to a deviation such as a breakdown or shutdown and “is in conjunction with applicable best industry practices, notably National Turkey Federation (NTF) “Animal Care Best Management Practices, 2012.” Tuesday Holdover (approx. 2,700 toms) Three full trailer loads and a partial trailer load of toms were held over from Tuesday morning to Wednesday afternoon. According to (b) (6), the deviations in production causing the holdover were “due to the delayed start from sanitation and the breakdown experienced with the chiller.” Toms from this particular producer had a high incidence of airsacculitis, inflammatory process and synovitis which were associated with documented failures of an FPS check and a zero tolerance check as well as reduced line speeds on Tuesday. When unloaded on Wednesday for slaughter, company records show the three full trailers yielded 26, 23 and 24 dead birds in comparison to 5, 1, 6, 5, 3 and 3 for the other trailers which arrived from the same producer Wednesday and were slaughtered Wednesday. Line speed reductions occurred during the processing of those toms on Wednesday. Wednesday Holdover (approx. 1,000 toms) A</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>trailer load of toms (truck #74) from the same producer was held over from Wednesday morning to Thursday afternoon. According to (b) (6), "the holdover was necessitated by a picket breakdown and subsequent lower line speeds." Another FPS failure and reduced line speeds occurred during the processing of those toms on Thursday afternoon. During the weekly meeting on Thursday morning, the holdovers were discussed with Colby Mellor, the plant manager. A review of the matter included the condition of the toms coming from this particular producer, the dead counts on the holdover trailers Wednesday afternoon, and the failure of an FPS check and a ZT check and lower line speeds during the processing of these particular toms. Despite those findings, Thursday's slaughter schedule showed an increase from the planned (b) (4) toms to a scheduled (b) (4) toms plus the holdover trailer, all from the same producer. In addition, the hens planned and delivered for slaughter Thursday remained the same. Colby stated the scheduled numbers for Thursday's toms may have been an overestimation. On Thursday, all trailers of scheduled toms were delivered for slaughter. Colby later informed FSIS there would be an additional holdover of toms on Thursday evening, but the scheduled hens on Friday would be decreased to allow for the additional toms held over from Thursday. Thursday Holdover (approx. 1,800 toms) Three trailer loads of toms were held over from Thursday to Friday afternoon. According to (b) (6), the "birds are held due to slower than anticipated line speeds needed for the condition of the birds." Birds held over at this facility, including this week, are routinely held for more than 24 hours because production begins with hens and ends with the toms so the toms held over didn't get killed until the following afternoon even though they had arrived the</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>previous day. As documented in previous MOI, issues outside of mechanical breakdowns (a trend of lower line speeds due to quality of birds, zero tolerance failures, FPS failures, etc) may be historical and anticipated aspects of a particular poultry operation for a prudent establishment to consider when planning production. (b) (6) is going to review the matter further with Mr Mellor. According to (b) (6), production schedules are built for a roughly 5 week projection, and they can be modified long term or short term in response to holdovers; however, the short term modifications are more problematic to absorb thus contributing to the holdovers becoming a multiple day event. Also according to (b) (6) returning the birds to the farm may contribute to higher losses which compounds the problem. As was discussed previously, it is not a good practice nor is it in the establishment's interest to hold birds overnight. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751	Pitman Farms Inc. (Moroni Turkey Processing)	MMK4017 033423G	2018-03-23	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Friday, March 23, 2018 at 1245 Attendees:</p> <p>USDA Establishment (b) (6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of March 18, 2018. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover due to a deviation such as a breakdown or shutdown and "is in conjunction with applicable best industry practices, notably National Turkey Federation (NTF) "Animal Care Best Management Practices, 2012." Tuesday Holdover (approx. 500 toms) A partial trailer load of toms (truck #96) were held over from Tuesday morning to Wednesday afternoon. According to (b) (6), the holdover was determined appropriate due to the unscheduled deviation from a late start due to sanitation contractor performance and our inability to process all of the birds scheduled. Birds held over at this facility, including this week, are routinely held for more than 24 hours because production begins with hens and ends with the toms so the toms held over didn't get killed until the following afternoon even though they had arrived the previous day. As documented in previous MOI, issues outside of mechanical breakdowns may be historical and anticipated aspects of a particular poultry operation for a prudent establishment to consider when planning production. According to (b) (6), production schedules are built for a roughly 5 week projection, and they can be modified long</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								term or short term in response to holdovers; however, the short term modifications are more problematic to absorb thus contributing to the holdovers becoming a multiple day event. Also according to (b) (6) returning the birds to the farm may contribute to higher losses which compounds the problem. As was discussed previously, it is not a good practice nor is it in the establishment's interest to hold birds overnight. A previous complaint was filed with the district office by an observer that concerned holdover birds (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751	Pitman Farms Inc. (Moroni Turkey Processing)	MMK2417 044820G	2018-04-20	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Friday, April 20, 2018 at 1600 Attendees: USDA Establishment (b) (6) (b) (6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task on Friday, April 20, 2018. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover due to a deviation such as a breakdown or shutdown and (b) (4)</p> <p>Thursday Holdover (approx. 1,000 toms) A trailer and a partial trailer load of toms (trucks #78 and 59) were held over from Thursday morning to Friday morning. According to (b) (6), the deviation in production causing the holdover was “due to the late start experienced this morning in relation to Sanitation issues.” The start of operations in evisceration was delayed on Thursday morning due to deficiencies found during USDA preoperational inspection. It was observed that the partial trailer of toms was moved back to the storage area with many of the coops of birds remaining open. Live birds were observed on the ground under the trailer Thursday afternoon. Friday morning, when the trailer was brought into the facility, live birds were found outside where the trailer had been parked despite the supervisor’s affirmation that all birds had been collected and brought into production. The lead supervisor for the (b) (6) went back out and collected the loose</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>birds after I notified him not all had been gathered. Those birds would have remained loose in the trailer storage area until Monday's production at the earliest had they not been collected. As documented in previous MOI, issues outside of mechanical breakdowns (a trend of lower line speeds due to quality of birds, zero tolerance failures, preoperational deficiencies, FPS failures, etc) may be historical and anticipated aspects of a particular poultry operation for a prudent establishment to consider when planning production. As was discussed previously, it is not a good practice nor is it in the establishment's interest to hold birds overnight. A previous complaint was filed with the district office by an observer that concerned holdover birds. (b) (6) understood, therefore, that FSIS will continue to issue MOI for this matter. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M791C	Clemens Food Group, LLC	QCF55090 30128G	2018-03-28	04C02	Livestock Humane Handling	Finalized	<p>(b) (6) met with M791C (b) (6) from approximately 1000 to 1015 hours in the west alleyway of the barn today (03/28/2018). Also in attendance was (b) (6). Discussed during this meeting were observations (b) (6) has made concerning hog movement at the entrance of the serpentine. Of note were (b) (6) observations that the leading hogs in a group being moved fairly consistently balk at the vertical opening gate (with it's bottom consisting of an approximately 3 foot high black rubber flap) that separates the main central alleyway in the barn from the serpentine. When the vertical gate is in the full open position the opening through which the hogs must pass is approximately three feet high. Other than when exiting a trailer this is the first location in the barn where hogs are required to pass through a more "confined" opening. Usually two barn employees drive the hogs into the serpentine from the main alleyway but because of the balking, this movement is often done with at least some difficulty for the initial hogs as they approach this opening. Once a few hogs have traversed this opening, the remainder of the hogs, in most cases, seem to follow without much difficulty or hesitation. (b) (6) also discussed the inefficiency and often times inability to drive larger groups of hogs from the rear, especially at this location. As far as the opening is concerned, (b) (6) indicated that he is aware of this potential bottle neck location. (b) (6) indicated that he had previously tried cutting a few inches off the bottom of the flap to increase the opening height. (b) (6) indicated that this helped a little but not sufficiently so. He is planning as a next step to paint the rubber flap a grey color so that it blends in more with the overall grey surroundings. He is hoping that the grey will make the upper limit of the opening (now demarcated</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								by the black rubber flap) less noticeable to the hogs and thus hoping that they will have less of a tendency to balk at this location.
15	M9252	Bright Oak Meats, Inc.	GHD29170 43618G	2018-04-18	04C02	Livestock Humane Handling	Finalized	A customer attempted to unload a non-ambulatory cow and attempted to pull its tail. The CSI and plant personnel stopped the customer before the tail was touched or any other potentially harmful actions taken. The animal was humanely euthanized and discarded. Plant management immediately discussed the incident with the customer and informed the customer that this was unacceptable behavior. Plant management will follow-up with additional written information to this customer as well as provide general humane handling information to all customers to inform them of the expectations of appropriate animal handling at the establishment and in accordance with USDA regulations.

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M9289	Oregon Beef Co.	AKG16150 21601G	2018-02-01	04C02	Livestock Humane Handling	Finalized	<p>A lot of 6 longhorn bulls were slaughtered at M9289 Oregon Beef Company on the morning of 2/1/18. The bulls' horns were too wide to enter the normal chute, so the animals were unloaded from the owner's trailer directly into a chute specifically designed for longhorn cattle ("Joe's Longhorn Chute") that the owner had provided. The chute was placed flush with the trailer and adjacent to the side entrance of the kill floor. The first 5 bulls were unloaded and stunned uneventfully. The sixth bull was unloaded successfully into the chute. The bull was positioned in the chute with its head facing away from the building and its horns locked between two rails of the chute. The chute contains a small gate on the top that can be opened so the animal's head can be accessed. This gate is approximately 32 inches wide by 36 inches high and placed approximately 36 inches from the bottom of the chute. The animal's horns were approximately 62 inches wide. The gate was closed but unlatched as the employee performing stunning was about to shoot the animal. The bull made a sudden movement to butt open the gate, turned its head sideways, and leapt out of the opening. It then ran off premises and into the grassy hills around the plant. Plant employees immediately ran after the bull. Mr. Tom Jones, plant manager, retrieved a high-powered rifle equipped with a scope. When the bull was spotted after approximately 15-20 minutes, Mr. Jones was able to effectively shoot the bull with one shot. Appropriate facilities to unload, pen, and restrain livestock are required for humane handling. This incident was considered an aberration from typical handling that occurs at this plant and the bull exhibited very unique behavior. However, should the escape of animals from holding facilities become a routine occurrence or should an animal be injured upon</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								escape, the behavior could be considered non-compliant or even egregious and further enforcement action would be necessary.
35	P1009	Wayne Farms LLC	DSM39150 20527G	2018-02-27	04C05	Poultry Good Commercial Practices	Finalized	<p>While doing a good commercial practices task, I visited the live hang area and observed a live hang employee hurrying along from the incoming conveyor belt past the stunner with a live chicken in each hand. He then proceeded to hang a chicken by one leg just before the automatic kill machine and back up killer. It seemed he couldn't find another empty shackle to place the other bird in, so he walked back to the live hang conveyor area with the other bird. The hung bird was noticed by the back up killer and able to be bled out. The bird that was hung on the line, wasn't stunned prior to being slaughtered. There is some room for improvement in this case. I discussed the issue with (b) (6) and (b) (6) counseled the employee to not hang birds past the stunner and to hang the birds by both legs in a single shackle.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG280805 1604G	2018-05-04	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0903 hours while observing birds entering the scald tank as part of a routine DVMS GCP audit, (b) (6) observed the following. An old breeder turkey (hen) was observed to be breathing on the production line just before the scald tank. (b) (6) alerted (b) (6) of the finding, and (b) (6) hit the kill switch in the immediate area to stop the production line. She then left to retrieve a knife. When (b) (6) returned to the area, she was joined by an establishment employee, who re-cut the hen's neck and then removed the bird from the production line and carried her away. The line was then restarted. (b) (6) observed this area for an additional 12 minutes without further incident. The stunning and sticking area was then observed. No issues were identified. The observations were discussed during the exit meeting of the audit. Exit Meeting 1020 hours in attendance Establishment Management- (b) (6) (b) (6), FSIS- (b) (6) and (b) (6).</p>
50	P1209	Whitewater Processing Co.	FFG191305 4309G	2018-05-09	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1412 while observing live hang at the end of the kill last truck pulled out of the live hang dock. As the truck pulled out I noted a breeder Tom between the rear wheels he has still alive and moved briefly after the wheel passed over and crushing him. I also noted a breeder hen also alive who was sitting on the ground in the center of the dock area where the trailer had passed over her. I instructed a plant employee to retrieve the bird and he hung it on the kill shackle. I informed (b) (6) immediately following the incident and informed her I was issuing a GCP MOI.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ31150 14323G	2018-01-23	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment MOI At approximately 1455 hours, while performing a Poultry Good Commercial Practices task on the Live Receiving dock, I observed an establishment employee dump a coop of chickens onto the live hang belt. After he dumped the coop, I observed a live chicken that remained in the coop. The coop was then removed from the dump system and replaced back onto a trailer of empty coops. I informed the forklift driver that there was a live chicken still in the coop, and he retrieved the coop and removed the live chicken from it. I immediately informed (b) (6) and (b) (6) of my finding and of the impending MOI. This finding was not in accordance with Poultry Good Commercial Practices because the chicken would have remained in that coop for an extended period of time. At approximately 1710 hours, I met with (b) (6) and asked him what actions were taken to prevent a reoccurrence of this incident. (b) (6) informed me that (b) (6) was going to have a meeting with all of her live hang employees at the next scheduled break, and she was going to inform each of these employees to make a visual inspection of each coop after dumping it, to make sure that no live chickens remained in the coop. (b) (6),</p> <p>Est.1241-P Corydon, IN 47112</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ26210 15224G	2018-01-24	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment MOI At approximately 2215 hours on Wednesday, January 24th, while performing a Poultry Good Commercial Practices task on the Live Receiving dock, I observed an establishment employee dump a coop of chickens onto the live hang belt. After he dumped the coop, I observed a live chicken that remained in the coop. The coop was then removed from the dump system and replaced back onto a trailer of empty coops. As that same employee dumped the next coop of chickens onto the live hang belt, I again observed a live chicken that remained in that coop. I immediately informed the forklift driver and (b) (6) of my findings. The forklift driver removed the live chicken from the coop that had been placed back on the trailer, and (b) (6) instructed the employee working the dump system to remove the live chicken that remained in the second coop. Once I observed that the chickens had been removed from the coops, I then informed (b) (6), and (b) (6) of my findings and of the impending MOI. This finding was not in accordance with Poultry Good Commercial Practices because the chickens would have remained in those coops for an extended period of time. I had already issued a MOI for the same finding the night before this incident occurred. I also had just addressed this same issue in the weekly USDA/Establishment meeting earlier this afternoon. (b) (6) informed me that the establishment employee working the dump would receive a written reprimand for failing to ensure that all chickens were emptied from the coops at the time they were dumped. (b) (6) also informed me that additional measures would soon be implemented in an attempt to prevent this from happening again. One such measure will be the</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								installation of a mirror which will enable the employees working the dump system to see inside the coops after they are dumped. (b) (6) [REDACTED], Est. 1241-P Corydon, IN 47112
80	P1243	Perdue Foods, LLC.	XLB370804 1418G	2018-04-18	04C05	Poultry Good Commercial Practices	Finalized	<p>While performing the good commercial practice task at approximately 0649 hours on 04/18/2108, I observed a live bird in the DOA bin. It was on top of the pile and had denaturant on its feathers and body. I observed the bird blink its eyes and move its head. (b) (6) [REDACTED] was walking by at the time and I called out to him. As he approached, I asked him to look at this bird. He picked the bird up and saw that it was breathing, moving its head, and blinking. He agreed that it was alive. At this time, he had the bird humanely euthanized via cervical dislocation.</p> <p>I prepared this report on 04/18/2018 and I certify that this report has recorded in it a summary of all pertinent matters discussed. (b) (6) [REDACTED]</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1254	Koch Foods of Ashland, LLC	YFA442002 0111G	2018-02-11	04C05	Poultry Good Commercial Practices	Finalized	<p>On February 9, 2018 at approximately 2111 hours while performing the Good Commercial Practices and Ante Mortem task with (b) (6) the following was observed outside where the establishment disposes of DOAs. A long transfer belt is used to bring DOAs outside from live hang and drops them into a metal basket prior to them being disposed of in a final large metal dumpster. At the end of the belt in the basket there were approximately 15 birds, two of which were alive. One of the live birds was very weak. There were dead birds on top of the live birds in the basket. Upon finding the live birds intermingled with the DOAs and them being in imminent danger of becoming crushed/suffocating/death by means other than slaughter, I asked (b) (6) to notify a Supervisor since there was no one in the area. DOAs (approximately 7) continued to pile on top of the live birds while waiting for assistance. (b) (6) an establishment employee and (b) (6) arrived to the area and (b) (6) was informed of the issue. One of the live birds was returned to production and the other bird was humanely euthanized. The Supervisor was also notified that a GCP MOI would be issued. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on February 9, 2018 (b) (6)</p> <p>Cc: (b) (6)</p> <p>Dr. David Thompson, DDM (b) (6)</p>
85	P1272	Pilgrim's Pride Corporation	CCA420802 1108G	2018-02-08	04C05	Poultry Good Commercial Practices	Finalized	<p>Todd Shoemak, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Wednesday, February 7, 2018 at approximately 1718 hours while performing a Good Commercial Practices Task at P-1272 I, (b) (6)</p> <p>(b) (6) observed an issue with the implementation of Good Commercial Practices in the live hang/receiving area. I observed one live bird enter the scald vat on line number one alive. The bird was holding its head up and blinking. I notified (b) (6)</p> <p>(b) (6) of the observation. (b) (6) stated he would be switching out backup killers immediately as a corrective action. No other live birds were observed entering the scald vat alive. This issue was discussed with management at a small meeting in the USDA veterinarian's office shortly after the occurrence. (b) (6)</p> <p>(b) (6) and (b) (6) were present. (b) (6)</p> <p>(b) (6) stated the matter would be addressed immediately. Respectfully, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1272	Pilgrim's Pride Corporation	CCA420904 2218G	2018-04-18	04C05	Poultry Good Commercial Practices	Open	<p>Mark Dean, Plant Manager Pilgrim's Pride Corporation P-1272 113 McNeal Drive Douglas, GA 31533 On Monday, April 16, 2018 at approximately 0840 hours while performing a Good Commercial Practices Task at P-1272 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. After approximately 30 minutes of downtime in the pre-evis area on line number one, I observed the stunner filled with water. I immediately notified (b) (6) of my concern of the stunner being filled with water and birds still hanging on the line in the water. The water was drained from the stunner to reveal approximately 15 birds deceased. Once observed, I immediately notified (b) (6), and (b) (6) all of which observed this. All deceased carcasses (approximately 15) were removed from the line and verified as deceased. All previous mentioned establishment personnel observed these birds as being deceased. All deceased birds were placed in the DOA bin for condemnation. This issue was discussed with management at a small meeting in the USDA veterinarian's office shortly after the occurrence. (b) (6) and (b) (6) were present. (b) (6) stated that as a preventative in the future, stunners will be drained immediately and will not be refilled until instruction is given from himself or another supervisor in his absence. Also, it was stated that in future instances, a designee will be assigned to the area to ensure no one fills stunners before the correct time. These things as stated by (b) (6) were given as a preventative.</p> <p>Respectfully, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1284	Pilgrim's	GDA21200 44524G	2018-04-24	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-1284, Pilgrim's April 24, 2018, 0138 hours. (b) (6) At approximately 0138 hours, while verifying Good Commercial Practices in the live room, I (b) (6) observed a live chicken in the DOA trailer. The chicken was beneath several layers of DOA's. The chickens head and neck were visible and I could see the chicken slowly moving its neck. I immediately called (b) (6) to notify him of this finding, and he was accompanied by establishment (b) (6). (b) (6) informed me that the chickens often move their head and neck after cervical disarticulation. I requested the chicken be retrieved from the trailer. The chicken was removed with a catch wire. The chicken opened it eyes and was alive despite its thin and unkempt appearance. (b) (6) elected to euthanize the chicken by decapitation. I then notified (b) (6) of my findings. I reminded (b) (6) that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. Poultry are also to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Compliance with these requirements helps insure that poultry are treated humanely. I recommended that the Federal Register on Treatment of Live Poultry before Slaughter, published September 2005, be reviewed for FSIS recommendations concerning treatment of live poultry before slaughter. A copy has been provided to the establishment. The establishment will provide any planned actions with their written response. This MOI will be forwarded to the District Office and the District Veterinary</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Medical Specialist (DVMS) in the event additional follow-up is recommended. Respectfully, (b) (6) , P1284, Pilgrim's

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P1304	Farmers Pride Inc.	YVB500001 3405G	2018-01-05	04C05	Poultry Good Commercial Practices	Open	<p>On 01/05/18 (shift started on 01/04/2018), at approximately 0119 hours, a night shift meeting was held at establishment 1304P, Farmer's Pride, Inc., located at 154 West Main Street, Fredericksburg PA, 17026. (b) (6) attended the meeting for USDA. (b) (6) , attended the meeting for the establishment. At approximately 0119 hours on 01-05-2018, I (b) (6) was conducting a GCP audit in the live receiving/live hanging area. While observing operations on the live hanging area, I noticed that the birds taken out of the coops and dropped onto the walking stand by the live hanging establishment employees, were making a rock like thump when they hit the stand. I proceeded to further investigate and noticed that most all of the feathers were missing from the belly of the birds and the birds were hard to the touch. A total of five to seven birds appeared to be frozen birds. Furthermore, two and one quarter barrels containing birds identified by plant management as DOA birds were present at the time of the audit. Discussion during this meeting focused on these observations during the GCP audit and on the prolonged period of abnormally low temperatures. Night time temperatures in Fredericksburg, Pennsylvania during the week of December 31, 2017 thru January 6, 2018 were in the single digits with daytime highs in the teens. In addition, the birds originated from a truck intended to be processed during day shift beginning on January 4, 2018 but was held over because of production delays until night shift of January 4, 2018 (approximately 11 hours). Moreover, there was a marked increase in the total number of birds listed by the plant as DOA and plant rejects identified in the lot that included the birds from the truck that was held over. Lot</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								#1 (DOA) = 38-Birds (Plant Reject) =453-Birds Lot #2 (DOA) =32-Birds (Plant Reject) = 238-Birds Lot#3 (DOA) = 65-Birds (Plant Reject) = 70-Birds Lot #4(DOA) = 43-Birds (Plant Reject) = 956-Birds

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1307	Mar-Jac Poultry-AL	KIL241301 5718G	2018-01-18	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 07:15 on January 18, 2018, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed a large pile of DOA carcasses (approximately three feet tall and approximately two feet in diameter) on the floor at the end of live hang belt #2. At the time of my initial observation, no one was working to remove the DOA's from the area. I notified (b) (6) to stop the hanging process on line #2 because the process appeared to be out of control, and there could possibly be live, weak chickens trapped under the pile of DOAs. I also notified (b) (6) of the situation. As two live hang employees removed DOA chickens from the pile, I observed three live chickens being removed from the pile and placed back on the hanging belt. (b) (6) and (b) (6) also observed the finding of these live chickens. I notified (b) (6) that this is not consistent with good commercial practices because of the potential for the live chickens to be suffocated and die from causes other than slaughter. I further notified him that the findings would be documented on a GCP MOI. While the live employees on line #2 were completing the cervical dislocation of the pile of chickens, I observed that there was an accumulation of DOA's at the end of line #1 (approximately 2 feet high and approximately one foot in diameter). Three live chickens were removed from this pile and hung on the line. Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Before Slaughter" states that under the Poultry Products Inspections Act (PPIA) and Agency Regulations, all establishments engaged in the slaughter of poultry to make every effort to treat poultry</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								humanely and abide by Good Commercial Practices. cc: (b) (6)
90	P1317	Wayne Farms LLC	QUI121301 4826G	2018-01-26	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 10:01, on January 26, 2018, while performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I, along with Guntersville (b) (6), observed three live birds covered by and comingled with dead birds in a pile on the floor at the end of the live bird belt. (b) (6) was notified of the finding and implemented corrective action(s). As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response. Respectfully submitted, (b) (6) P-1317</p> <p>Cc: (b) (6) Dr. Lorraine Dozier, Acting DDM (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1317	Wayne Farms LLC	QUI221702 0702G	2018-02-02	04C05	Poultry Good Commercial Practices	Finalized	<p>TO: Mr. BRYAN ELROD, Plant Manager Wayne Farms LLC. 700 McDonald Ave. Albertville AL, 35950 FROM: (b) (6)</p> <p>Dear Mr. Elrod, At approximately 16:30 hours, on February 2, 2018, while performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I, observed one live bird covered by and comingled with dead birds in a pile on the floor at the end of the live bird belt (b) (6) and (b) (6) were notified of the finding and implemented corrective action(s). As per Federal Register Notice Docket No. 04-037N dated September 28,2005, 'Treatment of Live Poultry before Slaughter,' the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office (b) (6), Acting DDM (b) (6)</p> <p>Respectfully submitted, (b) (6)</p> <p>Albertville 02/02/2018</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1353	Pilgrims Pride Corporation	WUM3902 023005G	2018-02-05	04C05	Poultry Good Commercial Practices	Finalized	<p>On February 5, 2018 at approximately 0255 hours, while performing a Good Commercial Practice Check, I observed a pile of dead birds at the end of the live hang belt. The pile had reached the belt itself and was approximately 3 feet in height. I immediately notified (b) (6) and instructed that he cease hanging birds until the pile of birds was taken care of. Two live birds were on the top of the pile, but no additional live birds were uncovered when transferring to a DOA container. The inattentiveness of plant personnel put live birds at risk of dying of means other than by slaughter. Under my observation, the plant employees finished disposing of the dead birds at approximately 0300 hours and resumed hanging at that time. (b) (6) was notified that a MOI would be filed with the Jackson District Office. Per Federal Register Docket #04-37N, the establishment is to treat poultry in a manner consistent with good commercial practices and take steps to prevent the mistreatment, harm, distress and injury by means other than slaughter. Also such abuse of poultry and treatment in a manner not consistent with good commercial practices, and death by means other than slaughter, may render the poultry adulterated. Respectfully submitted, (b) (6) Cc: Dr. David Thompson, DDM; (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1480	Tip Top Poultry, Inc.	JBA091903 5108G	2018-03-08	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is for P-1480 Tip Top Poultry at approximately 1635 on 03/07/2018. Attendees at the meeting were (b) (6) and (b) (6).</p> <p>(b) (6) and (b) (6). At approximately 1730 (b) (6) asked me (b) (6) to come to the picking room. (b) (6) informed me that she had observed 5 birds that were entered the scalding alive. (b) (6) notified (b) (6). (b) (6) and I observed 500 birds. We both observed 3 birds that were vigorously moving when entering the scalding. I notified (b) (6) that I observed several birds moving vigorously when in the scalding. I mentioned to (b) (6) that I would give him five minutes due process. I returned to the picking room at approximately 1740 -1745 with (b) (6) and I observed several birds vigorously moving as they entered. We also observed several birds that did not have the neck cut enter the scalding moving violently and water being splashed on us. (b) (6) said that he would adjust the kill line speed. I again checked another 500 birds at 1750-1755 and observed several birds moving violently once into the scalding. (b) (6) said he would adjust the kill line speed again. I again checked from 1800 -1817 and observed 5 birds once into the scalding violently moving and observed a bird entering the scalding without the neck being cut. I mentioned to (b) (6) what I had observed. (b) (6) said he was going to check and explain to the backup cutter to cut the necks of the birds that miss the kill blade. I performed a 500 bird check at approximately 1830 and (b) (6) and I observed a bird enter the scalding without the neck being cut and observed the bird moving violently</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>in the scalders. I took regulatory control and said to (b) (6) to stop the live hang area. (b) (6) said he is stopping the live hang area and asked me if we could take an early lunch. We took an early lunch break. I mentioned to (b) (6) that production in the evisceration area would not resume until management could assure me that they could control this process. I met with (b) (6), (b) (6) and (b) (6). At approximately 1930 I performed a 500 bird count and did not observe any birds moving as they entered the scalders. At approximately 2145 I performed a 500 bird count and did not observe any birds moving when in the scalders. I performed a 500 bird check at 2300 hours and did observe any birds moving at all once entering the scalders.</p>
90	P164	Tyson Foods Inc	IJM261201 3515G	2018-01-15	04C05	Poultry Good Commercial Practices	Finalized	Excessive DOA, weather related 7.5% for the day's production. IPP did not observe any moribund birds that were handled contrary to Principles of Good Commercial Practices. All were euthanized in accordance with AVMA humane methodology.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P164	Tyson Foods Inc	IJM120802 5014G	2018-02-14	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6), On February 12, 2018 at approximately 0540, I, (b) (6), observed less than Good Commercial Practices (GCP). In the Picking Room while performing a Good Commercial Practice Task, I observed a live small chicken, prior to entering the Scalder, with its head lifted up, eyes wide open and then it entered into the Scalder on Line (b) (4). I immediately brought the matter to the attention of (b) (6). (b) (6) and I went back into the picking room and waited for the bird to exit the Scalder. (b) (6) and a Plant employee got the carcass in question off the Picking Line after the carcass exited the Scalder and the first Picker. Upon closer observation the carcass was red in appearance, with lots of blood under the skin in the neck area. No visible cut was present to the neck. This finding is consistent with a Cadaver, having died by means other than slaughter. (b) (6) was notified at approximately 0544. (b) (6) notified (b) (6) at 00164—P, of her findings while performing the GCP Task. At approximately 0640 Mr. Ricky Meyers, Assistant Plant Manager at P-164 was notified verbally of a GCP MOI that would be written. Allowing birds to enter the Scalder live is not consistent with Good Commercial Practices and bird(s) dying by means other than slaughter results in adulterated product. Every effort must be made by the Establishment to prevent live bird(s) from entering the Scalder, and measures to prevent mishandling of poultry must be adhered to by the Establishment to ensure unnecessary suffering by poultry under the Establishment's control. Refer to FSIS Docket No. 04-37N, Treatment of Live Poultry before Slaughter. (b) (6), 00164--P Forest, Ms CC. (b) (6), (b) (6)</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6)
40	P165H	OK FoodsProcessing Plant	DAF42070 25727G	2018-02-27	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0623 on 2/27/18, while performing a good commercial practice check, I observed a sensible bird (eye open) proceeding down the line and into the line 2 scalders. (b) (6)</p> <p>(b) (6) was notified of my observation. We traveled down the line and observed a cadaver exit the pickers. (b) (6) removed the cadaver from the line, examined it and notified me that there was no cut on the neck. Shortly thereafter, I performed a recheck and observed zero sensible birds prior to the scalders. During the discussion that followed, (b) (6) and (b) (6) notified me that both employees past the automatic knife would be retrained and be disciplined according to company policy.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK FoodsProcessing Plant	DAF02040 52216G	2018-05-16	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2036 hours, while performing ante mortem in the live shed, I noticed a bird that had its head caught in between the door and the cage cell side. The bird was not showing any signs of life at the time of my observations. The live side employee also saw this and immediately began trying to open the door to free the bird's head. Although he was able to free the bird's head, the bird was not alive due to the crushing of the throat in the extremely narrow space that exists between the door and the side wall of the cage cell. I immediately located (b) (6) who works for the live side department of OK Foods. I explained to (b) (6) my observations and concerns for the welfare of the chickens. (b) (6) stated that he would address this with the appropriate people on live side. I also informed (b) (6) of my observations. USDA's concerns are that the employees are not being watchful when the chickens are loaded into the cages, which has resulted in the strangulation type death as seen today. Last week, both live side and the establishment were notified 4 out of 5 nights for cage doors being open on cages loaded with birds. USDA is concerned that the continued situation with the doors may result in additional birds being seriously injured. The establishment is encouraged to reply to this MOI.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P165S	OK Foods, Inc.	LWA00060 15303G	2018-01-03	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, January 02, 2018, at approximately 0525 hours, while performing the Good Commercial Practices Task, I observed DOAs, too numerous to count. It was 17 degrees F. The trailers of birds had shield boards on the front end and back end of the end cages, and side shield boards on approximately 1/4 of each cage, leaving 3/4 of each cage exposed to the weather conditions. I met with (b) (6) about the conditions and my concern of numerous DOAs. I asked (b) (6) if there were additional ways to keep the birds warm. He stated that there wasn't. I met with (b) (6), to inquire of actual counts of DOAs. (b) (6) presented me with the record that indicated a high number of DOAs in the morning weather conditions, and quite a significant reduction as weather temperatures warmed. (b) (6) had also met with Plant Manager Amelia Lawhorn regarding this issue. He had requested information regarding the distance the birds were hauled and if the trailers were going to be tarped or if there were some other measures going to be implemented to protect the birds from the cold. She said that she would have to get with Live Haul for that information. She returned to the USDA office approximately 7AM Wednesday. She said that she was told that the birds had been hauled about 50 miles and that the trucks stopped for 15 minutes about half way to let the birds warm up. (b) (6) asked how stopping alongside the road would allow the birds to "warm up" when the temperature was in the mid teens. (b) (6) wasn't sure. She stated that she was relaying information that had been given to her. (b) (6) also asked about if/when measures were going to be taken to protect the birds from the cold. She said that they were going to begin adding boards to the outside of the cages. She said that they may have done some of</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								them. (b) (6) stated that as he was coming to work this morning (Wednesday, 1-3-18) he met two live haul trucks on their way out. He didn't see any protection on the cages of either trailer. However, they were empty.
90	P17766	Southern Hens, Inc	SSN441501 0031G	2018-01-31	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices MOI: On January 30, 2018 at approximately 1338 hours, (b) (6) and (b) (6) observed a less than good commercial practice while performing Ante-mortem inspection and a Good Commercial Practices check at Establishment P-17766. While performing a 500 bird count, a live, uncut bird was observed entering the scalders. The bird was lifting its head in an attempt to right itself as it approached and entered the first scalders.</p> <p>(b) (6) was immediately notified of this finding. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully,</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P17766	Southern Hens, Inc	SSN281502 1612G	2018-02-12	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices MOI: On February 9, 2018 at approximately 1020 hours, (b) (6) and (b) (6) and I observed less than Good Commercial Practices while performing a routine Ante-mortem and Good Commercial Practices audit at P-17766. On the back loading docks, the workers were aggressively tossing cages containing live hens onto the conveyer belt that feeds into the live hanging room. The cages were being tossed from stacks ~10ft high, as well as ~3.5ft from left to right. The metal unloading chutes were not in use at the time. We immediately informed (b) (6) and (b) (6) of this mistreatment; each manager was accompanying us as we were performing the GCP task. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Information will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P17766	Southern Hens, Inc	SSN171203 3416G	2018-03-16	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 15, 2018 at approximately 0750 hours, I observed less than Good Commercial Practices while performing a routine Ante-mortem and Good Commercial Practices task at P-17766. On the back loading docks, a worker was aggressively tossing cages containing live hens onto the conveyer belt that feeds into the live hanging room. He was working without any assistance from other back dock employees. The cages were being tossed from stacks ~10ft high, as well as ~3.5ft from left to right. The metal unloading chutes was not in use at the time. (b) (6)</p> <p>(b) (6) was immediately informed of this mistreatment. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Information will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully,</p> <p>(b) (6),</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P17766	Southern Hens, Inc	SSN341705 3314G	2018-05-14	04C05	Poultry Good Commercial Practices	Finalized	On 5/14/18 at ~1640 hours, while performing a routine Ante-mortem and Good Commercial Practices check, I observed less than Good Commercial Practices at establishment P-17766. In the live hang room, a live bird was submerged in water in the drain beneath the receiving conveyer belt. The bird was trapped between a grate and the floor of the drain. The bird was retrieved and evaluated until it was deemed eligible for slaughter; the breaths were mildly shallow. Immediately next to this area was a 2-3 ft. gap in the drain cover. This missing grate was eventually located against the wall of the live hang room. A few moments prior, a carcass was retrieved from standing water from another drain gap. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully, (b) (6) (b) (6) P-17766
60	P18414	MB Consultants LTD	JYI4807010 230G	2018-01-30	04C05	Poultry Good Commercial Practices	Finalized	At 0814 while performing antemortem inspection of young chickens on trailer #87210, IPP noted an empty plastic bottle of Welch's Orange Pineapple juice in a crate with the chickens on the right side of the truck, mid-truck, in the second row of crates from the bottom. What initially drew the attention of IPP to this crate was an amputated, decomposing foot that was spanning the space between this crate and an adjacent row of crates.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P18414	MB Consultants LTD	JYI4207025 901G	2018-02-01	04C05	Poultry Good Commercial Practices	Finalized	While performing ante-mortem inspection at 0828, IPP observed a blue rubber glove in a crate with chickens on truck #148 between the bottom crate and second crate on the right side of the trailer in the second column. The blue fingers of the glove were extending into the bottom crate.

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P18414	MB Consultants LTD	JYI5608032 928G	2018-03-28	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03/27/2018 at 14:55 I was conducting a routine Poultry Good Commercial Practices task. I observed the chickens entering the bleed-out loops from the kill room by looking through the small window in the hallway where the kill line shackles return to live hang from the bird transfer machine. I noticed that one chicken was still attempting to right itself near the end of the first loop although its neck had been cut and it was visibly bleeding. I continued to watch to confirm that the chicken had stopped trying to right itself, but the chicken was still attempting to right itself when it reached the end of the second loop. The third loop is not visible from the window in the hallway, so I ducked under the kill line to walk through to the rooms with the scalding vats in order to confirm that the chicken was dead before it entered the water. As the chicken entered through the doorway from the bleed out room, it was still attempting to right itself, and as it entered the cold water vat, it was struggling violently. On exiting the cold water vat, the chicken was coughing up water and shaking its head from side to side. At this point I chose not to continue to observe the chicken as it entered the first scalding vat still alive. No other chickens were observed to be attempting to right themselves after their necks were cut, and this was the first time that I have observed an animal entering the water vats while still alive. In accordance with 9 CFR 381.65(b), Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Furthermore, in accordance with 9 CFR 381.1(d)(v) a poultry carcass is considered adulterated if it has died other than by slaughter as would be the case with a chicken that died by drowning in the scalding. As a reminder, our</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								expectation is that all live poultry should be treated in a manner consistent with good commercial practices, which means they should be treated humanely.

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P18557	Sanderson Farms, Inc.	QNA31060 31229G	2018-03-29	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 29, 2018 at approximately 0615, (b) (6), observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices check at 18557 P in Summit, MS. While observing the kill machine of each picking line for proper function, I did not observe any abnormality in the equipment's operation. I did observe several of the birds on line 1 were only being hung by one leg and the employee was having some difficulty addressing the birds that were missed by the kill machine. I walked to the end of the blood trough to observe for any live birds entering the scalders. I observed a single, live bird at 0615 enter the scalders on picking line #1. The bird was hanging on the shackle with its eyes open, still breathing, and without a cut on its neck. This bird entered the scalders alive and still breathing. I did not take any regulatory action with this single-bird incident, since no evidence of a system failure existed. I notified (b) (6), of the observed nonconformance, during a brief meeting held in his office at approximately 0618. I presented the cadaver to him, explained my observation, informed him that a Memorandum of Information (MOI) was going to be documented, and relinquished the carcass into his control. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. A copy of this Memorandum of Information will be forwarded to</p>

Table: MOIs in Response to FOIA2018-328

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the appropriate personnel in the Jackson District Office. Respectfully, (b) (6)</p> <p>cc: (b) (6), and (b) (6)</p> <p>(b) (6) Jackson (b) (6)</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P19128	Case Farms of North Carolina, Inc.	FCA430901 4227G	2018-01-27	04C05	Poultry Good Commercial Practices	Open	<p>On Saturday 1/27/18 at approximately 1006 hours I was returning to the inspection office after performing ante-mortem evaluation of birds presented for slaughter. As I walked in front of one of the trailers staged under the live dock canopy I heard a loud "Bang" and then looked down and saw at least one loose chicken under the trailer. I walked back around the trailer and noticed an entire cage had dropped off the fork truck from the 2nd tier of the trailer and it was now sitting on its side next to the trailer. I observed that all 5 individual tiers of the cage had open doors with several loose chickens on the ground in front of it. There were many more chickens remaining in the tiers of the cage and they were sitting on top of one another at least 2 to 3 birds deep. I tried to communicate with the fork truck driver regarding what happened but due to a language barrier could not; however the driver pointed up to the cage next to where that one came from and I noticed the top right cage door was open with chickens poking their heads out. I went to the dumper operator to see if he had a radio but he did not so I entered the back end of live hang. I observed a maintenance employee and I asked him to notify a supervisor to come outside due to a cage falling. He did come out and radioed (b) (6) to come to the back dock. In the interim I requested that an empty cage be placed to begin unloading birds to reduce suffocation deaths. Several more people arrived and began to move birds however there was a lot of discussion amongst them on how to proceed including knocking the cage down for it to sit properly and load onto the dumper platform. However, I interceded more than once informing (b) (6) that while everyone was discussing what to do birds were suffocating, i.e. no one was trying to move birds during some of these</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>discussions. I had already noticed several chickens that displayed signs of recent death including agonal breathing or muscle fasciculation observable during the dying process. I also observed injuries such as broken and bleeding wings and cut skin. Associates did end up knocking the cage back down about half-way through the process of unloading chickens from one cage to another. Ultimately, all birds were removed to a new cage however at least 4 to 6 birds per tier, i.e. 20 to 30 birds, likely suffocated due to the pile up. I notified (b) (6) that I would document a MOI and that he needed to determine what happened and how he would ensure it didn't happen again. The incident was resolved around 1045 hours. At approximately 1100 hours (b) (6) entered the inspection office and informed me that a video from the dock showed that while the cage was being removed it caught on a partially opened cage door on the cage next to that one causing it to hang up and come off the forks. The door that caught was the one I had previously observed open. (b) (6) informed me both cages were removed from the process for repairs. I did discuss my concerns with (b) (6) that it was not clear of who was in charge of responding to the incident on the dock as I had to point out the suffocation issue on more than one instance. The continued discussions between establishment associates on how to deal with the cage on its side likely lost valuable time that may have reduced suffocation deaths. (b) (6) discussed his concerns regarding the event in which he believed the associates were not entirely sure what to do in this type of event as none of them had ever been involved in one. He also felt they responded in the manner they thought appropriate and there was a concern with safety of associates with the cage sitting on its side. (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) suggested that moving forward they would include training for the associates on how to address birds involved in a pile up situation after ensuring personnel safety was not at risk. I conceded this was a good practice and I informed (b) (6) about the Federal Register regarding treatment of live poultry before slaughter. Also, I informed him that the documentation of our discussion would be forwarded to my supervisor and the DVMS in case additional follow-up was necessary. Respectfully, (b) (6) P19128

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P192	Pilgrims Pride Corporation	OOB23190 22313G	2018-02-13	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P-912 Prigrim's Pride, February 13, 2018 @ ~1835 hr. At approximately 1835 hour, while observing conditions during Ante mortem inspection and Poultry Good Commercial practice task, I observed ~5 or more live birds lying underneath a pile of approximately 3 feet high full of dead birds and debris in the Live Hang area from off the floor. The amount of birds was ~ 50-75 that were on the floor, surrounding the entire area. I could walk the area for full inspection of the birds due to the pathway being blocked by the birds; one person started to work on removing the pile of birds from off the floor, but it wasn't sufficient enough to keep up with the constant moving of birds on the conveyor belt pushing more loose birds onto the floor and by birds not being picked up at a reasonable amount of time to make a significant difference. I took regulatory action by instructing all live hanging personnel to stop hanging immediately until the live birds were removed from the floor and DOA birds were cleared out enough to walk the passageway for more observation. I informed the (b) (6) and (b) (6) of finding live birds cluttered among dead birds, and that it was not acceptable due to discomfort and suffering of birds in such conditions. I also told them that I will document it as an MOI for failure of humane handling. (b) (6) discussed to me that the plant would be assigning additional personnel to the live hang area to prevent such high numbers of birds on the floor. He also mentioned that he was not aware of negligence concerning the high volume of birds on the floor, and that he will be sure it doesn't happen again during the remainder of shift.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P192	Pilgrims Pride Corporation	OOB32200 30315G	2018-03-15	04C05	Poultry Good Commercial Practices	Finalized	On March 12, 2018 at 1835, while performing a Good Commercial Practices (GCP) task, I observed a live bird underneath a pile of DOAs. The bird was moving his leg and breathing. I immediately notified live receiving clerk and she immediately removed the birds. I asked to speak with the live receiving supervisor, but was not able to because he was hanging birds in the hanging pen. The live receiving clerk immediately notified the supervisor of the noncompliance and informed him that they would be receiving an MOI. The establishment has failed to adhere to the Federal Register 04-037N, which encourages those involved in the slaughter of poultry to abide by Good Commercial Practices.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL112101 5424G	2018-01-24	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 24, 2018 at approximately 0003 hours while performing the Ante Mortem and Good Commercial Practices Verification Task, the following was observed in live hang at the distal end of the belt under the shackles that feeds evisceration line one. There was a pile of approximately 15-20 DOA birds with one live bird towards the bottom of the pile that was weak, moribund and in imminent danger of dying from becoming crushed or suffocating. When I first entered live hang I approached the belt that feeds evisceration line two first and used my flashlight to check for any live birds intermingled with DOA birds at the end of the belt as this has been a previous issue at this establishment. There were only two DOAs on this belt. I then approached the belt that feeds evisceration line one and discovered the large pile of DOAs. There was no floor person in the area working on the pile of birds. I started to look through the pile for several minutes prior to a line lead and (b) (6) arriving and removing the dead birds. As several layers of dead birds were removed I discovered the live bird by shining my light on it. I pointed this bird out to the supervisor and informed him that this would be documented in a GCP MOI and was unacceptable to have live birds intermingle with dead birds. In depth discussions have been had with Supervision / Management at this establishment about this issue in the past.</p> <p>The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices.</p> <p>Respectfully submitted on January 24, 2018 (b) (6)</p> <p>Cc: (b) (6)</p> <p>Dr. David Thompson, DDM Dr. Lorraine Dozier, acting DDM (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL120201 4424G	2018-01-24	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0135 hours on January 23, 2018 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank. A young chicken was seen entering the scald tank with an uplifted head, pupillary reflexes, rhythmic breathing, controlled movements and a superficial cut that only penetrated the skin (no vasculature was cut). This bird by-passed both of the establishments head pullers thus entering the scald tank alive. Just after the start of this evenings shift (approximately 2020 hour) I informed (b) (6) that I had seen numerous superficial cuts on the birds necks and many birds were by-passing the first head puller and it only would take one bird entering the scald tank live to result in documentation. An additional verification was started at approximately 0100 hour and the same conditions were present and again this information was relayed to plant supervision. When the bird went in alive at approximately 0135 an establishment maintenance worker with a radio was in the area. I had asked him to please radio (b) (6) for me and let him know a live bird just entered the scald vat. A brief meeting was held in the USDA office and (b) (6) was notified that a GCP MOI would be issued as well as live birds entering the scald vat was discussed. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on January 23, 2018 (b) (6)</p> <p>Cc: Dr. David Thompson, DDM Dr. Lorraine Dozier, acting DDM (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL420303 3902G	2018-03-02	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0130 hours on March 2, 2018 while performing the Good Commercial Practices and Ante Mortem task, the following was observed in live hang. At the end of the belt under the shackles that feeds evisceration line #1 there was a pile of 4 large/heavy birds. Two of the birds were dead, one of the birds on top of the pile was alive and more alert, and the bird on the bottom of the pile was barely breathing and could not be observed well due to the other birds on top of it. There were no supervisors in the immediate area or any "floor employees" to alert to the pile of birds. As part of the establishment's previous corrective actions to GCP MOI's written for live birds intermingled with DOAs they were to have a floor person present at all times. This has been the fourth incident this week where a floor person was not present and has been discussed with management. The bird on the bottom of the pile was pulled partially out for closer observation. This bird was breathing agonal, was weak and could not support its own neck in an upright position. An establishment employee was seen and I flashed my flashlight at him. Once he approached I asked for him to please get a supervisor for me. By the time (b) (6) arrived the weak bird now was breathing normally, sitting up and blinking now that it was no longer being crushed/suffocated. I informed Supervision of my observations and that a GCP MOI would be issued. At approximately 0136 (b) (6) and (b) (6) arrived at the USDA PHV office. The above information was relayed to them and it was also discussed again that live birds should not be comingled with DOAs due to imminent danger of birds becoming crushing and dying by means other than slaughter. The establishment is responsible for ensuring that birds under their control on the official premises</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on March 2, 2018 (b) (6)</p> <p>██████████ Cc: Dr. David Thompson, DDM (b) (6) ██████████ ██████████</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL022104 5011G	2018-04-11	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0126 hours on April 11, 2018 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank that feeds evisceration line two. A young chicken that was much smaller than the remainder of the lot was seen entering the scald tank with an uplifted head that was moving from side to side, rhythmic breathing, controlled movements with wing flapping, blinking and a superficial nick that only penetrated the skin (no vasculature was cut) to the very front of the neck. This bird by-passed both of the establishments head pullers thus entering the scald tank alive. Verification of a 500 bird sample set was done shortly after the incident was observed and no other live birds were observed entering the scald vat alive. A brief meeting was held with (b) (6) to discuss the above and he was notified that a GCP MOI would be issued. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on April 11, 2018 (b) (6) Cc: Dr. David Thompson,</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								DDM (b) (6)
15	P20251	Tecumseh Poultry, LLC	PBM18100 22609G	2018-02-09	04C05	Poultry Good Commercial Practices	Finalized	<p>On 02/09/2018, at approximately 0940 hours, (b) (6) and (b) (6) observed the following Good Commercial Practice (GCP) issue. In the dead-on-arrival (DOA) barrel in the CAS room, IPP observed a live bird (breathing, bright, alert, responsive, and blinking) in the barrel, sitting on top of dead birds. Live birds coming into contact with dead birds in the DOA barrel is not consistent with Good Commercial Practices. IPP immediately showed (b) (6) the GCP issue. She removed the live bird from the DOA barrel and placed the bird back on the belt prior to the CAS system. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). Compliance with GCPs increases the likelihood of producing unadulterated product. Poultry are to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter", 70 Fed. Reg. 56624 (September 28, 2005) for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>MPH, CPH</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P20251	Tecumseh Poultry, LLC	PBM58100 23809G	2018-02-09	04C05	Poultry Good Commercial Practices	Finalized	<p>On 02/06/2018, at 610 hours, while performing ante-mortem inspection and Good Commercial Practice task in the loafing shed for the “veggie” trailers, I, (b) (6), observed a Good Commercial Practice mistreatment of young chickens on trailer T325. The trailer had a module on the bottom row with a compartment that had damaged floor board. The floor board was bent downward on one end of the compartment creating a dip. This dip collected several birds that were piling on each other. When viewed on the side of the trailer, 3 birds can be seen in plain view layered on each other to create 3 layers of birds. The bird on the bottom, under 2 other birds, was stretching its neck and was open-mouth breathing. It was unable to move. Further back toward the middle of the compartment, there were also an unknown number of birds on top of each other. One of these birds attempted to unsuccessfully climb (flapped its wings and moved its legs) out of the dip onto the even surface of the floor board. At 639 hours, when I showed (b) (6) of the mistreatment, the bird on the bottom that was open-mouth breathing has died (stopped breathing and did not move its head when I manipulated its head and neck). (b) (6) stated that when the “veggie” lot is slaughtered, she would have Trailer T325 be one of the first trailers to be slaughtered. She also took a picture of the mistreated birds. At 930 hours, I met with (b) (6) and (b) (6) to discuss this mistreatment. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). Compliance with GCPs increases the likelihood of producing unadulterated product. Poultry are to be handled in a manner that</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								prevents needless injury and suffering in order to produce a commercially marketable product. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter", 70 Fed. Reg. 56624 (September 28, 2005) for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P20251	Tecumseh Poultry, LLC	PBM05140 45509G	2018-04-09	04C05	Poultry Good Commercial Practices	Finalized	<p>On 04/09/2018, at approximately 1003 hours, while performing a routine Poultry Good Commercial Practice Verification task, I, (b) (6) observed a live bird (bright, alert and flapping its wings) in an inedible barrel in the carousel room (where the hangers hang stunned birds). The bird had its neck bent toward the bottom of the barrel and laid in an almost vertical angle. This barrel in the carousel room is often used to hold birds that are dead-on-arrival (DOA) and disposed of by the establishment hangers.</p> <p>(b) (6) and (b) (6) were in the area and were notified of this live bird. (b) (6) agreed that this bird was alive, removed it from the barrel, and placed it onto the conveyor belt to be stunned again in the CAS machine. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). Compliance with GCPs increases the likelihood of producing unadulterated product. Poultry are to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter", 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Sincerely, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P20251	Tecumseh Poultry, LLC	PBM22090 40417G	2018-04-17	04C05	Poultry Good Commercial Practices	Finalized	<p>On 04/12/2018, at approximately 0600 hours, while performing a routine Poultry Good Commercial Practice Verification task, I, (b) (6) [REDACTED], observed three instances of bird mistreatment on two “veggie” trailers in the loafing shed. On trailer number 529, I observed a bird with its left antebrachium being trapped between a metal bar and the floor board of the compartment above. Due to the anatomical part being trapped, the bird was unable to lie down and its breast was slightly held above the floor board so that it appeared to be partially “hung” by its trapped wing. On trailer T-797, I observed two trapped birds. One of these birds had its left distal antebrachium trapped between the hinged door mechanism. The bird had attempted to unsuccessfully free itself and was resting in an abnormal position; the medial side (inner wing) of the stretched out left wing and the left side of its body were resting adjacent to the side of the compartment. The other bird had its left foot also trapped by the hinged door mechanism. I observed the bird struggle to free its leg and flap its left wing multiple times against the compartment’s side bars, leading to an abrasive injury on this wing. At 0630 hours, I met with (b) (6) [REDACTED] and (b) (6) [REDACTED] to show them the mistreatments. The birds were subsequently freed with only one showing signs of visible external injury. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). Compliance with GCPs increases the likelihood of producing unadulterated product. Poultry are to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Establishment management may review Federal Register notice</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>"Treatment of Live Poultry before Slaughter" 70 Fed. Reg. 56624 dated September 28, 2005, for FSIS recommendations concerning the treatment of live poultry before slaughter.</p> <p>This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b) (6)</p>
40	P206	Pilgrim's Pride Corporation	KCC131201 2102G	2018-01-02	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1000 hours after identifying three birds that appeared to be misbleeds, I observed a large number of DOAs piled on the floor in the Live Hang area. There were birds piled behind both hang lines (approximately 100 birds total) as well as birds piled approximately 2 feet high against the east wall. Upon closer observation, live birds (approximately 4-5) were observed interspersed in with the DOAs. Due to the loss of process control, regulatory control action was taken immediately by stopping both lines. (b) (6)</p> <p>(b) (6) and (b) (6) were notified. (b) (6) stated that he did not know if the birds had been transported for a long distance or had been at the complex for a long period of time. The area was experiencing cold temperatures. Regulatory control action was relinquished at approximately 1025 hours after all of the birds had been sorted and the area was cleaned.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P206	Pilgrim's Pride Corporation	KCC480805 4202G	2018-05-02	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1200 hours, on my way to re-inspect the offal trailer area, I immediately noticed a cage with major damage on a trailer that was waiting to be picked up and reloaded. I went back to the USDA office and requested Plant Manager Tonya Byers to walk with me so that I could show her the cage. As we approached the trailer, I showed Ms. Byers the damaged cage. One of the metal sides of the cage was bent outward leaving an approximate 4-5" gap between the metal and the cage floor. The metal was bent in an arc shape which would allow for a chicken to get caught in this gap and injure itself. Depending on the size of the chicken, a medium size chicken could fall out of the cage through this gap. I continued then to show her other cages with minor damage to them. I asked her if anyone was supposed to be identifying these cages so that they could be repaired. She told me that they did have someone that was supposed to be identifying these cages. As we were standing there discussing the issue, a semi backed up to the trailer and hooked up to it to take it to a farm and reload. Ms. Byers immediately spoke to the driver and told him that he could not take this trailer. I then showed her another trailer that had several of the wires broken on the metal frame. The broken ends of the wires were sharp and pointed. They were also angled inward which could cause injury to a bird. Approximately 4 weeks ago, I was covering for (b) (6) and noticed several damaged cages on trailers that were going to be reloaded with chickens. At that time, I informed and showed (b) (6) the damaged cages. Yesterday, 4/30/18, I also noticed numerous damaged cages on trailers that were waiting to be reloaded. I informed (b) (6) of my findings at that time. On both occasions, (b) (6) informed me that he had spoken to the necessary</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								employees to ensure that these cages were being identified and removed for repair. The observations that were made today indicated that the employees are continuing to fail in identifying cages with major damage. USDA's concerns are that cages with major damage in which a bird could be injured are not being removed from circulation for repair but instead are being refilled and putting more birds at risk of injury. The establishment has not been proactive in addressing this issue since it was discussed with them approximately 4 weeks ago and yesterday. USDA encourages the establishment to respond to this MOI.

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P206	Pilgrim's Pride Corporation	KCC241405 0404G	2018-05-04	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1350 hours, while performing ante mortem on Lot 3 at the back dock area, I observed a chicken with its head caught in an approximate 2" gap. The chicken had its eyes closed and the mouth was opening in a gasping motion. I immediately had the driver radio for a management team member (b) (6) arrived and I showed him the chicken that was caught in the gap. The wires on the cage were bent at an angle which allowed for this gap to be created. I requested that the cage be gently removed from the trailer and placed on the ground so that the birds head could be freed. (b) (6) had the employee gently place the cage on the ground and then gently freed the bird's head. I expressed my concern to (b) (6) about the cages having both major and minor damage that could injure birds on several occasions (week of 3-11-2018, Monday 4-30-18, and 5-1-2018). On Tuesday, 5-1-2018, a MOI was issued to the establishment for the failure to identify and repair cages with sufficient damage that would cause injury to a bird. At that time, I encouraged the establishment to respond to the MOI and implement a program that would identify these cages to prevent unnecessary injury to a bird. USDAs concerns are that the establishment is not being proactive in addressing these cages in which birds can become injured, which has resulted in this incident today. I strongly encourage the establishment to respond to this MOI and prevent any further incidents where birds could become injured or trapped.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208	George's Processing, Inc.	XIC592001 0804G	2018-01-04	04C05	Poultry Good Commercial Practices	Finalized	<p>January 04, 2018 at approximately 1940 hours, while observing the scalding and picking process on Kill Line #1 I observed a live, conscious bird enter the scalding. The bird did not appear stunned and there was no evidence of a cut on the neck or head. Due to the height and speed of the line I was unable to safely remove the bird from the kill line before it entered the scalding. I immediately observed the stun and kill operations for both lines and determined that the slaughter process was not out of control. I notified (b) (6) and (b) (6) of my findings. (b) (6) immediately investigated the incident. I monitored scalding and picking operations on both kill lines for an additional 10 minutes and did not observe any more live birds enter the scalding. Live poultry entering the scalding reflects poor commercial practices and is noncompliant with 9 CFR 381.65(b) which states that "poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding".</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208	George's Processing, Inc.	XIC461901 1615G	2018-01-15	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/15/2018 at approximately 1935 hours while observing operations in the live hang area I noticed a condemn barrel staged next to the condemn auger and filled to near capacity with carcasses. Upon closer observation I identified a live chicken in the condemn barrel partially covered by two of the carcasses. The live chicken was depressed and cool to the touch but was breathing and slightly responsive to being handled. I immediately removed the live chicken from the condemn barrel and notified (b) (6) of my findings. (b) (6) quickly directed a live hang employee to sort through the remaining carcasses in the condemn barrel for signs of other live chickens. No other live chickens were found in the condemn barrel. The stainless steel condemn auger located in the live hang area macerates chicken carcasses allowing them to be delivered to offal through a pipe system. A live chicken in a condemn barrel which is staged next to the condemn auger could potentially be placed in this auger. I discussed my findings with (b) (6) who told me that a meeting would be held with live hang personnel at the end of the shift to discuss proper bird handling in the live hang area.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208	George's Processing, Inc.	XIC181204 5423G	2018-04-23	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4/23/18 at approximately 0736 hours, I observed the line two pile of carcasses at the end of the live hang belt and observed there was a live carcass on the left side of the pile that had about 1/4 to 1/3 of the tail end of its body sticking out from the dead-on-arrival (DOA) carcasses on top of it. (b) (6), removed the bird and placed it back on the line. I started looking through the pile and identified another live bird that was completely covered and surrounded by DOA carcasses. (b) (6) removed this bird and placed it back on the line. I notified (b) (6) that this was not in accordance with good commercial practices and I would be issuing an MOI relating to this incident. I stated I would need to know the actions he was going to take to prevent this in the future. At about 1155 hours that same day, I met with (b) (6) and (b) (6) and (b) (6) stated that the event happened during their water breaks and they are going to pull the lead from the paw room to the area during the water breaks to ensure that there is someone offline at all times.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P2178	PERDUE FOODS LLC	MXM2910 023307G	2018-02-07	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0950 hours, one of the Food inspectors on Evisceration Line#2 identified a cadaver. She held that carcass for Veterinary disposition and immediately notified me. Upon arriving at her station I observed that head of the carcass was intact with no bleeding cut on neck. The facial area was swollen; skin around the neck area was purple in color while rest of the carcass was bright red in color. (b) (6) and (b) (6) were notified of USDA findings. I reminded (b) (6) that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. I recommended that (b) (6) review the Federal Register on Treatment of Live Poultry before Slaughter, published September 2005 for FSIS recommendations concerning treatment of live poultry before slaughter, and provided her a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) P-2178 Perdue Foods</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P2178	PERDUE FOODS LLC	MXM0208 033921G	2018-03-21	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 12:55 hours on Tuesday, March 20, 2018, while performing a routine Good Commercial Practice/ Ante Mortem task in the receiving area of P-2178, a live bird was found in the DOA bin. The bird was on top, head down, tail up and appeared to be struggling to breathe. I immediately notified (b) (6) of the finding. The bird was removed from the DOA tank; its head was bloody, was breathing and was not dead at the time of my finding. The bird was hung on the line for appropriate slaughter. I discussed the finding with (b) (6) at approximately 13:45 hours and stated that a MOI will be issued for this animal welfare concern. On Wednesday, March 21, 2018 at approximately 08:00 hours I discussed the finding and that an MOI will be issued with (b) (6) told me that corrective actions including immediate trainings, re-certification and evaluations of associates assigned to floor duty in receiving were already being implemented by Establishment Management. Thank you for this consideration in this important matter. (b) (6) at P-2178 CC: (b) (6) and (b) (6)</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P218	Pilgrim's Pride Corporation	WOD4216 013204G	2018-01-04	04C05	Poultry Good Commercial Practices	Finalized	<p>At about 1440 on 01/04/2018 while performing a Poultry Good Commercial Practices task USDA (b) (6) observed a yellow condemned barrel at the end of live hang belt number two that contained one DOA and one live bird. Upon further inspection, the live bird could be seen breathing buried underneath a pile of feathers and dirt. (b) (6) was notified and he removed the live bird from the barrel. He stated that the employee working with DOAs and the condemned barrels would be disciplined. The establishment is reminded it is important to treat poultry in a way that minimizes accidental injury to include proper sorting of live and dead birds at rehang as well handling prior to euthanasia. In addition, employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. (b) (6) was notified that although, non-regulatory, USDA expects the establishment to employ handling methods consistent with Good Commercial Practices. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. Documented by (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P218	Pilgrim's Pride Corporation	WOD5219 013910G	2018-01-10	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1640 while performing a Poultry Good Commercial Practice task USDA (b) (6) observed birds on line #1 not being properly bled out prior to entering the scalding. While observing birds entering the head remover just prior to the scalding for about one minute 15 birds could be seen flapping their wings, moving their heads up and down, and swallowing before their head was pulled off. (b) (6) was notified immediately. He stated that the cutting machine was making improper cuts and needed to be adjusted. (b) (6) was instructed to stop hanging birds. Maintenance was notified to replace the blade on the cutting machine and make the proper adjustments. Following the plant break around ~1720 (b) (6) observed the birds being properly bled out prior to going into the scalding. 9 CFR 381.65(b) states "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass" and thus the establishment was not operating in accordance with Good Commercial Practices for Poultry. Plant Management is asked to consider properly investigating the root causes contributing to the observations at P-218 regarding GCPs, particularly to the design/setup of the stunning/kill equipment. The establishment is asked to establish and implement effective preventive measures to avoid future occurrences. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is reminded that NRs for noncompliance with 381.65(b) and MOI for GCPs when finalized are posted for public review on the FSIS website and that the information associated with NRS and GCPs can be FOIA requested by individuals from the general</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								public. Documented by (b) (6)
40	P218	Pilgrim's Pride Corporation	WOD5016 051803G	2018-05-03	04C05	Poultry Good Commercial Practices	Finalized	<p>On May 3, 2018 at approximately 1430 (b) (6) observed a chicken in the middle of the road in route to the Pilgrim's Pride facility. (b) (6) informed (b) (6) as well as (b) (6) of the observation. (b) (6) performed a Poultry Good Commercial Practice task to observe the truck trailers and cages that the birds are transported in. On inspection of the trucks there were numerous damaged cages with holes variable in size with some big enough for chickens to fit through. There were also cages with wire bars bent inward with the ends of the rods pointed toward the chickens. The damaged cages were marked by establishment personnel with blue tape to be identified for repair. (b) (6) (b) (6) was notified of the findings. The establishment is reminded that it is important to treat poultry in a way that minimizes accidental injury and death prior to humane euthanasia. This includes the transportation, loading and unloading of chickens onto the truck trailers. The cages should be maintained in good repair so that the chickens remain safe during transportation, loading and unloading. It is the expectation that the establishment employ handling methods consistent with Good Commercial Practices. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P244	Hain Pure Protein Corporation - Plainville Farms LLC	GCN43150 13609G	2018-01-09	04C05	Poultry Good Commercial Practices	Finalized	<p>Attendees: (b) (6), FSIS USDA. On 1/9/18 at approximately 12:30 pm, while walking in the yard, I observed 2 trucks with multiple pointy wire grates that were bent inward into the cages creating a hazard. The cages that were in disrepair utilized a thinner more tightly spaced grate that appeared to be more malleable, and thus easier to bend. The trucks were # 832303 and # 220227. This is not consistent with Good Commercial Practices. Following Good Commercial Practices prevents mistreatment of poultry and decreases the production of adulterated carcasses. (b) (6) met with (b) (6), at approximately 3:30 pm to discuss the findings. And she will pass along the information to (b) (6). (b) (6) It was discussed that the pointy wires can injure the birds and result in mistreatment, adulterated product and production losses. (b) (6) understands and was in agreement. (b) (6) said the cages with the smaller metal mesh are probably the older cages, and they plant is probably trying to phase those out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P308	Koch Foods of Mississippi LLC	SPL421602 2706G	2018-02-06	04C05	Poultry Good Commercial Practices	Finalized	<p>P-308 Koch Foods of Mississippi LLC Dear (b) (6)</p> <p>Today at approximately 0642 hr, I observed a less than Good Commercial Practice. While performing portions of a routine Good Commercial Practice check in the live hang area, (b) (6) observed a pile of DOAs inside the DOA catch bin just past the DOA conveyor. Upon further observations, I observed a live bird commingled in with the DOAs. The bird was in eminent danger of smothering under the pile of others birds. The bird was breathing and the pile of birds was moving as the live bird was breathing. This occurred on the big bird side along the north side of the holding shed. I asked the (b) (6) to notify the supervisor for the area to come to the bin. However, the (b) (6) arrived, observed the live bird and removed the bird from the bin. (b) (6) was informed of the finding of the bird, but did not arrive in time to see the bird. My observation leads me to conclude that had I not observed, discovered, or otherwise intervened, it is reasonable to conclude that the bird would have been crushed or suffocated and as such died by means other than slaughter. (b) (6) as well as (b) (6) was notified of the good commercial practice issue. I was informed by (b) (6) that the lead person turned the DOA conveyor on but did not see the live bird. I informed Management for the establishment that preventing mistreatment of poultry decreases the production of adulterated carcasses. This MOI documents the discussion between myself, (b) (6) and the establishment management about this poultry mistreatment event. It has been discussed with Management previously about the concerns of the treatment and conditions relative to the establishment handling of birds.</p> <hr/>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P320	Sanderson Farms, Inc.	MRA39160 10517G	2018-01-17	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0942 hours on January 16, 2018 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank. One young chicken was seen entering the scald tank with an uplifted head, pupillary reflexes, rhythmic breathing, controlled movements and a superficial cut to the side of the neck that only removed the skin (did not penetrate any vasculature). At 0945, 0946 and 0948 additional live birds entered the scald tank that appeared physically the same as the one described above. The (b) (6) was present and shown the last two birds that entered the scald vat live and informed that as of that moment it would be documented as a GCP MOI but was approaching the point where they would have to stop hanging to take corrective actions prior to resuming production and would lead to a noncompliance being issued. (b) (6) elected to stop hanging and start lunch a couple minutes early to be proactive with corrective actions and avoid any further live birds entering the scald vat. Several minutes later (b) (6) entered the USDA office of inform USDA that the blade had been adjusted to make deeper cuts and he asked to be present at my next verification check. I informed him that I would do a 500 bird verification as soon as production resumed after lunch. During that time no additional live birds were seen entering the scald system. Verification was done approximately 1 ½ hours later with (b) (6) present as well and again no other live birds were seen entering the scald system. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on January 16, 2018 (b) (6)</p> <p>(b) (6) Cc: Dr. David Thompson, DDM</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P320	Sanderson Farms, Inc.	MRA36140 23615G	2018-02-15	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2105 hours on February 14, 2018, while verifying the PHIS Good Commercial Practices in Poultry (GCPIP) verification task at P320, Sanderson Farms, Laurel, MS, the following less than GCPIP incident was observed. One live young chicken from an approximately 500 bird sample subgroup entered the first scald tank exhibiting rhythmic breathing, pupillary reflexes, uplifted head, controlled movement of the head, and an approximately ½ inch cut to the neck. Establishment took immediate action according to their written welfare policy and made adjustments to machinery. A second verification prior to the scalding of an approximate 500 bird sample subgroup had three live birds exhibiting the same signs entering the scalding at approximately 2125 hours. The establishment took further action, added a second backup killer and readjusted the machinery. Slaughter process ended approximately 2135, so a third verification was not performed. This was determined to be an isolated incident and not a loss of process control. Birds entering the scalding while still breathing is not consistent with GCPIP and results in adulterated product. Establishments are responsible for birds entering the official premises and must employ GCPIP to prevent unnecessary suffering, injury and death. This will be discussed at the weekly meeting with establishment personnel on 2/15/2017. As per Federal Register Notice Docket 04-037N, dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6)</p> <p>(b) (6) Public Health Veterinarian USDA FSIS OFO Jackson District, Est. P-320, 2nd Shift Phone: (b) (6) Email:</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) @fsis.usda.gov Cc: Dr. David Thompson, DDM (b) (6) [REDACTED]

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P320	Sanderson Farms, Inc.	MRA02170 45124G	2018-04-24	04C05	Poultry Good Commercial Practices	Finalized	<p>To: (b) (6) (b) (6)</p> <p>Sanderson Farms, Inc., P320 At approximately 1426 hours on April 24, 2018, the following less than Good Commercial Practices in Poultry (GCIPI) incident was observed at P320 Sanderson Farms, Inc., Laurel, MS. A live bird was observed by (b) (6) sitting on a pile of decapitated carcasses inside the dead on arrival (DOA) bin. The (b) (6) was present at the time of discovery and immediately removed the live bird from the DOA bin. The live bird was not covered by any carcasses, and appeared to be sitting up with no obvious sign of morbidity. As there was no sign of morbidity and the bird had no denaturant on it, the live bird was returned to production. (b) (6) and (b) (6) were notified of the incident at approximately 1430 hours. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing live bird(s) to become entrapped under other live birds and DOAs is a less than GCIPI and can cause needless suffering and death from suffocation resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6), and (b) (6) met at the time of notification to discuss the less than GCIPI. No response to the incident was given at this time, other than they will investigate the incident and the employee responsible for removing the DOAs and live birds from the hanging pen floor would be disciplined. (b) (6) was advised a GCIPI Memorandum of Interview would be issued to management</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28,2005, treatment of Live Poultry Prior to Slaughter the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) USDA FSIS OFO Jackson District Sanderson Farms, Est. P-320, 2nd Shift cc: Dr. Larry Davis, DM Dr. Gregory Brookhauser, DDM (b) (6)

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P34308	Sanderson Farms, Inc.	PHY102103 3807G	2018-03-07	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 7, 2018 at approximately 1600 while conducting a Poultry Good Commercial Practice task, I was reviewing at the Animal Welfare records and found the following concerns with the broken wing section of the animal welfare record. The paper work states: All of the checks below are to be conducted on 500 birds per line. If the limits are exceeded on any item immediately notify Production and QC Supervisor A retest must be done following corrective action. The Limit for broken wings is 15 per line. On 2/21/2018 First shift at 0523 on line 1 had 22 broken wings. There was no corrective action recorded. A retest at 11:36 on line 2 resulted in 15. On 2/22/2018 Second shift at 1507 on line 1 had 24. There was no corrective action recorded. A retest on line 2 resulted in 14 2/26/2018 First shift at 0826 had 20 on line 1. There was no corrective action recorded. A retest on line 1 resulted in 15 Second shift at 1505 had 24 on line 1 There was no corrective action recorded. A retest on line 1 resulted in 15 2/27/2018 Second shift at 1510 had 18 on line 2. There was no corrective action recorded. A retest on line 2 resulted in 11 3/01/2018 First shift at 0523 had 17 on line 1 and 22 on line 2 Retest line 1 14 Line 2 15 There was no corrective action recorded. A retest on line 1 resulted in 14 A retest on line 2 resulted in 15</p> <p>Second Shift at 1502 had 17 on line 1 and 19 on line 2 There was no corrective action recorded. A retest on line 1 resulted in 14 A retest on line 2 resulted in 15 03/02/2018 Second shift at 1501 had 20 on line 1 and 23 on line 2 There was no corrective action recorded. A retest on line 1 resulted in 14 A retest on line 2 resulted in 15 03/05/2018 Second</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>shift at 1459 had Line 1 20 and line 2 20 There was no corrective action recorded. A retest on line 1 resulted in 14 A retest on line 2 resulted in 15 The monitoring form states a retest must be done following corrective action. There is no corrective action on the monitoring form. Documented by (b) (6)</p>
40	P34308	Sanderson Farms, Inc.	PHY071703 2721G	2018-03-21	04C05	Poultry Good Commercial Practices	Finalized	<p>Sanderson's Farm (est. #P34308) has developed a procedure which allows only 10 miscuts in a 500 bird inspection to prevent birds still breathing from entering the scalders. These machines are used to properly cut the necks of the birds prior to stunning. When the kill machine is properly working, the time that is allowed for proper bleeding of the birds will make inspection stations easier. On March 21, 2018 at approximately 1400 hours, various size birds were being slaughter on the evisceration floor. Upon further investigation in the picking room, TNTC (too numerous to count) miscuts were observed from both kill machines. At approximately 1530 hours, the kill machine on line #2 missed 30 cuts and the kill machine on line #1, 15 cuts was missed in a 3 minutes 10 seconds time. (b) (6) was verbally notified. A retest was conducted at 1645 hours, and kill line #2 and passed with 7 miss cuts and kill line #1 had 5 miss cuts. Due to the smaller bird size, the establishment adjusted the height of the kill machine and reduces the possibilities of a bird still breathing from entering the scalders. Documented By: (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P34668	Simply Essentials Poultry, LLC	SFJ461501 2605G	2018-01-05	04C05	Poultry Good Commercial Practices	Finalized	<p>While performing ante-mortem inspection in the Live Receiving area at approximately 0530 hours on 01/04/18, I observed the following Good Commercial Practice concern on Trailer #40. I observed a live chicken with both wings trapped between the corner of the floor above it and the metal frame of the cage. The chicken was exhibiting signs of extreme lethargy: shallow breathing, did not open its eyes to stimuli of flashlight and touch, and felt cold when I touched it. There was no available management personnel to show the affected chicken to at that time. I also observed in the Live Receiving area during this same time a cage move down the track after being dumped and going past the door closing machine with several drawers still full with chickens and all the doors to the cage open. One chicken fell out through an open door as the cage was lifted by the forklift from the track. I continued my observations with walking over to the dumping apparatus. There, I observed 4 live chickens under it and 2 dead chickens. One of the dead chickens appeared to have been smashed by a cage because its belly and chest were ripped open, exposing torn and strung-out viscera, and a leg and awing were separated from the body and laying strung-out on the floor between the dumping apparatus and the door closing machine. The other dead chicken's breast skin was partially removed, exposing muscle beneath. One of the live chickens appeared to have broken wings because they were not tucked in close to its body and it was reluctant to move. At approximately 0630 hours while in the Live Receiving area, I observed employees remove approximately 20 DOAs from a cage that had already been dumped and removed from the track. I observed 4 DOA hoppers full of chickens at this time, as well. I checked the number of DOAs recorded by that time and saw that out of</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>2.5 trucks, approximately 800 DOAs had been recorded. Usually there is approximately (b) (4) chickens per truck, indicating the establishment was at a (b) (4) DOA rate already for the day. This was addressed in the Weekly Meeting MOI from today (MOI #SFJ3911015504G) and at that time Management still did not know the cause of the large number of DOAs. At approximately 1530 hours I observed a cage removed from the trailer but the roof was not intact above one of the top drawers. It had partly fallen inside of the drawer on top of chickens. I did not see an employee remove any DOAs from the drawer prior to placing the roof back on top of it. I noticed the roof did not appear to be secured back into place, but rather resting on top. I watched the cage get dumped and saw the roof fall into the drawer blocking the door and chickens from getting dumped out of the cage. I was walking away from the dumper when I heard the alarm go off at the dumper. I saw that the roof from the cage I watched dump was under the next cage at the dumper. It must have fallen off when the cage moved away from the dumper and then jammed up the track for the next cage. The chickens in the top drawer that was now missing the roof appeared to be unharmed. This MOI is associated with weekly meeting MOI #SFJ3911015504G dated 01/04/18 and GCP MOI #SFJ4108121230G dated 12/30/17. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P34668	Simply Essentials Poultry, LLC	SFJ051101 2806G	2018-01-06	04C05	Poultry Good Commercial Practices	Finalized	<p>While performing ante-mortem inspection in the Live Receiving area at approximately 0415 hours on 01/05/18, I observed 4 live chickens sitting directly on the bed of Trailer #42 in the space between the 4-tier cages and the 5 tier cages. One of the chickens was lying on its back and struggling to correct itself onto its feet by kicking and trying to push itself up with the back of its wings. The other 3 chickens appeared to be uninjured. In the top 5-tier cage on one side of the space, I noted a larger-than-normal gap between the roof and the backside of one of the top drawers. A chicken from this drawer climbed onto the edge of the drawer in the mentioned gap and jumped down to the bed of the trailer with the other loose chickens. The chicken showed some difficulty walking at first, but was able to stand and appeared to be uninjured. There was no supervisor in the area at this time and at approximately 0430 I asked an employee to turn the chicken that was lying on its back over to its feet, and he did so. I also noted that the second drawer of the mentioned 5-tier cage was missing a door and half of its floor and the back corner of the other half of the floor was collapsing into the 3rd drawer. Neither the 2nd or 3rd drawer were holding any chickens. At approximately 0610 hours while in the Live Receiving area, I observed on Trailer #40 2 cages each with a chicken with its wing trapped between the floor above it and the frame of the cage. I also observed a cage with its plastic side and metal bar bent inward toward chickens. I showed (b) (6) my observations and he released the trapped wings. As I continued to make my observations, I observed 5 live birds under the dumping apparatus and one dead chicken with skin torn away from its body and muscle exposed. I observed a cage dump and from where I was standing I observed a smashed chicken on</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the arm that lifts the cage to dump it. After the cage dumped, I observed 5 more chickens fall to the floor under the dumping apparatus. One chicken had a broken wing where the humerus bone was protruding through the skin at the elbow joint, and another chicken appeared half-dead (purplish in color, hanging head, gasping for air) when it fell and died shortly after landing on its back on the floor. The other chickens that fell appeared unharmed. I watched the second cage dump without incident. As I was walking away from the dumping apparatus I observed a cage that had already been emptied and the doors closed, sitting up on the track second in line to be removed by the forklift. One drawer door was closed on a live chicken's neck with its head out the door. The chicken was struggling to breath/ gasping for air and its head was starting to turn purple in color. I asked an employee if there was any way he could open the door for that bird. He first shook his head, but then he ran and got a hook (used to snare a loose chicken by the leg) and pulled the door open with it. The chicken was still alive. The cage behind this one also had a chicken caught in a door in the same way, but it appeared to be dead. The employee opened this door too, and we were able to confirm the chicken was dead. At this time I observed one full DOA hopper and another that was a quarter of the way full. I saw that 900 DOAs had been recorded with the first trailer only half way through. At approximately 0800 hours I met with (b) (6) and told him of my observations. He informed me that the birds falling from the dumper was likely due to all the DOAs, and that he did not know at that time what could be the cause for the large number of DOAs. At approximately 1000 hours I met with (b) (6) to find out what he found out about the previous two</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>days (Wednesday 1/3/18 and Thursday 1/4/18) high numbers of DOAs, and to discuss the possible cause of this morning's high number of DOAs. I explained that I had not noticed anything on ante-mortem nor post-mortem inspection indicating that a disease process could have caused the high numbers of DOAs. He said that the previous two days is still unexplained because the holding shed checks were all okay. He explained that today's DOAs are very surprising because the chickens had a short travel time of about an hour. He said that the trailer were parked in the holding shed for approximately 3 hours prior to slaughter, which is about an hour longer than they usually like to hold them, but that it should not have caused an issue like this. This MOI is associated with GCP MOI #SFJ4615012605G for the discussion on the DOAs from productions day 1/3/18 and 1/4/18 and previously mention observations of injured and/or loose chickens due to poor cage conditions. The establishment must employ human methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P34668	Simply Essentials Poultry, LLC	SFJ131001 0410G	2018-01-10	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0900 hours, while I was performing a Good Commercial Practices Task in the Live Receiving area, I observed a cage on Trailer #44 (second trailer of lot 2) that the floor panel on the door-side of the cage was collapsed from the middle (where it meets with the other floor panel) in to the drawer below. It appeared that both drawers likely had been holding chickens prior to the collapse, based on the number of chickens affected. When the cage was removed from the trailer by the forklift, I could only observe two chickens that appeared to be dead. They were located on the bottom floor. The driver placed the cage on the track in the same condition as found on the trailer. I observed the cage as it approached the dumping apparatus. From where I was standing I could not see the affected drawers during dumping. When the cage was lowered back onto the track after dumping, it appeared to get "hung-up" on the dumping apparatus and did not move. Two employees came over to the dumper and tried to push it down the track and at first were unsuccessful. I could see there were still chickens in the bottom drawer affected by the collapsed floor. I walked over to the other side of the track to get a better view of the situation causing the hang-up of the cage. I could see several chicken still inside the bottom drawer/ behind the collapsed floor. I could also see the floor had slid forward through the second drawer door. The part of the floor sticking out the door got caught on one of the arms on the dumping apparatus that open the drawer doors. After approximately five to ten minutes the cage was freed. I observed approximately eight dead chickens removed from the affected drawer and approximately thirty live chickens. One of the live chickens had a broken wing where the humerus bone was protruding through the skin at the location of the elbow</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								joint. Almost immediately after my observations, I met with (b) (6) to share them with him and notify him of my intent to document an MOI. This MOI is associated with MOI #SFJ0511012806G for previously mentioned observations of loose and/or injured/dead chickens due to poor cage conditions. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.

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25	P34668	Simply Essentials Poultry, LLC	SFJ241001 4523G	2018-01-23	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1000 hours on 1/22/18, I was performing a Good Commercial Practices Task on the trailer that was parked inside the Live Receiving area. It was during the company break time and only one cage had been unloaded from the trailer. The cages are stacked two-high on the trailer, and therefore I cannot see inside every cage and every drawer of every cage. I first examined the cages from the driver's side of the trailer. The chickens on this side appeared to be of normal health. I continued my inspection to the passenger side of the trailer, starting from the back of the trailer. I first noted that the chickens on this side were wet and lethargic compared to the other side. As I continued to walk toward the front of the trailer I noticed all the chickens on this side of the trailer were wet and the DOAs per cage seemed to be increasing. I counted 141 dead chickens, which includes the DOAs that I observed in the cage that was unloaded from the trailer and waiting to be dumped. In this cage I also observed dry normal healthy appearing chickens on one side and wet, lethargic, and dead chickens on the other side just like the rest of the cages on the trailer. I summoned (b) (6) to show him my findings.</p> <p>He contacted (b) (6) by phone, who contacted the catch crew supervisor to investigate the findings. At approximately 0830 hours on 1/23/18, I met with (b) (6) to discuss their findings on the incident. He informed me that the trailer was already untarped at the holding shed before it was brought over to 1st Processing, and that the truck driver did not notify anyone of any abnormalities with the tarp or trailer at the time of parking and untarping the trailer. Through their investigations, they suspect that the tarp became unlatched somewhere toward the front of the trailer during transit, which caused the DOAs</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								and wet birds. A total of 166 DOAs were recorded from Trailer #36. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the likelihood of producing unadulterated product.
25	P34668	Simply Essentials Poultry, LLC	SFJ161402 0112G	2018-02-12	04C05	Poultry Good Commercial Practices	Finalized	There were a large number of DOAs on loads 1 and 2 for this lot. There were a total of 3,361 Dead on Arrival for the day, 2/9/18. The slaughter number was (b) (4). On 2/12/18 I spoke with (b) (6), and was told a cause and corrective action will be documented and provided to USDA.

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P419	Case Farms Processing, Inc.	VDB48090 20408G	2018-02-08	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment: 00419P Case Farms 121 Rand St. Morganton, NC 28655 At approximately 0612 hours on 2/8/2018, while observing maintenance working on line 2. I (b) (6) observed a cadaver with its head attached and no cut mark on the neck. It had obviously died by means other than slaughter. The cadaver was identified on line 1 rehang table in the evisceration department. (b) (6), was notified. Also notified was (b) (6)</p> <p>(b) (6) and Mr. Matthew Martin, plant manager. The carcass was condemned. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices, and that they not die from causes other than slaughter. I recommended that management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. A copy of this federal register notice can be provided on request. A copy of this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P425	Northern Pride, Inc.	MYG25120 44920G	2018-04-20	04C05	Poultry Good Commercial Practices	Finalized	<p>Attendees: (b) (6) (b) (6) Plant Manager Warren Leighton, (b) (6) (b) (6) (b) (6) On Friday April 20, 2018 at approximately 0700 hours a cadaver was hung back by IPP. The cadaver was a large tom. I observed a superficial laceration through the skin, however the jugular vein on the left side was intact and a large blood clot was present on the right side of the neck, over the right jugular vein. At 0723 hours and 0725 hours respectively two additional cadavers were hung back by IPP. Between 0735 hours and 0745 hours 6 additional cadavers were identified on the line and hung back by IPP. I confirmed that these additional 8 birds were cadavers, and all had ineffective neck cuts. At approximately 0745 hours I discussed the above observations with plant management. Plant management discussed that the auto killer is only able to cut an estimated 98% of the birds, and due to varying bird sizes this number can fluctuate. Establishment management determined the auto killer would be adjusted immediately to deliver a deeper cut this morning. Concerns about bird head loss due to a deep neck cut was discussed, and establishment management agreed the head loss needs to be kept at a level where presentation on the line is acceptable. It was discussed that the employee performing the back-up cutting is responsible for identifying those birds of abnormal size and those birds receiving ineffective cuts. Plant management discussed the visibility concerns of the back-up cutter caused by blood splashing that is exacerbated by the birds beating their wings. It was noted the employee has a face shield, but no way to maintain its cleanliness. Plant</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								management will provide material for the back-up cutter to maintain cleanliness of the face shield (wipes or towels), and a curtain will be hung to minimize the blood splashing onto the employee at his work station. The back-up cutter employee's station will be moved down the line to improve visibility. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6) to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)
25	P425	Northern Pride, Inc.	MYG00150 42223G	2018-04-23	04C05	Poultry Good Commercial Practices	Finalized	Attendees: (b) (6) On Monday April 23, 2018 at approximately 1410 two cadavers were identified on the line and hung back by IPP. Both birds did not have any cuts on the neck. At approximately 1425 hours I discussed the above observations with plant management. Plant management acknowledged the back-up cutter had missed these two birds. (b) (6) stated that she would discuss this incident with the back-up cutter. She stated the back-up cutters would be rotated (b) (4) to assist with maintaining attention to the job. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6), to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P425	Northern Pride, Inc.	MYG39160 43224G	2018-04-24	04C05	Poultry Good Commercial Practices	Finalized	<p>Attendees: (b) (6), (b) (6). On Tuesday April 24, 2018 at approximately 0950 hours two cadavers were identified on the line and hung back by IPP. Both birds had a cut on the distal neck. The cut was ineffective and lacerated only the skin. At approximately 1040 hours, while observing at the back-up cutting station, I observed 3 conscious birds in approximately 2 minutes. Observing the stunner operation I noted approximately 5 birds in several minutes that were not stunned. These birds were able to elevate their heads above the stunner. I discussed the above observations with (b) (6). (b) (6) stated that it is the back-up cutter's first day on the job, as the back-up cutter employees are rotating. We discussed the ineffective stuns, and (b) (6) contacted maintenance to adjust the stunner. (b) (6) stated she would talk to the back-up cutter and provide coaching. At approximately 1200 hours two additional cadavers were identified by IPP and were confirmed to have only a superficial cut on the distal neck. I observed the stunner, and found the equipment was appropriately adjusted and was effectively stunning the birds. These findings were discussed with (b) (6), who said she would provide additional training to the back-up cutter. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6), to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P425	Northern Pride, Inc.	MYG21170 45825G	2018-04-25	04C05	Poultry Good Commercial Practices	Finalized	<p>Attendees: (b) (6)</p> <p>On Wednesday April 25, 2018 at approximately 1330 hours I identified four cadavers in the condemn barrel located in the picking room. None of the birds had a cut on the neck. Observing the back-up cutter for several minutes I observed two birds that were not stunned. I noted the bird sizes were highly variable in this lot. I notified (b) (6) of the finding of the cadavers in the condemn barrel. (b) (6) stated that she wants cadavers hung on the line so that they are identified by IPP at inspection and the issue can be addressed immediately by plant management. (b) (6) also stated she would be meeting with the back-up cutters today to discuss the cadaver issue. She is evaluating the lighting to see if a second light would help the back-up killers identify uncut birds. (b) (6) stated the back-up killers will be rotating at lunch to improve variability in the day and thus attention span during the back-up cutting shift. (b) (6) contacted maintenance to check the stunner and auto killer. I proceeded to the stunner and auto killer where I observed for approximately 5 minutes. I noted two smaller birds that were not stunned, and I noted 2 stunned birds which missed the auto killer because their necks were not long enough to be caught in the guide to the auto killer. (b) (6) and I observed for approximately 5 additional minutes, and noted approximately 5 more birds that either were not stunned or not killed by the auto killer. (b) (6) adjusted the stunner upwards approximately 3"-4" and the auto killer upwards approximately 2". This adjustment was successful in stunning and killing more of the smaller birds in the lot, but it was discussed that this adjustment would not kill</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>100% of the birds. While observing at the auto killer, I noted that the birds which are stunned drag their head on the decline on the way to the blood tunnel, which is covered in blood. This makes the stunned birds harder to identify, as the head and proximal necks are covered in blood. This was brought to (b) (6) attention, and we discussed that just observation of a blood covered head is not synonymous with being cut, or an effective cut. We discussed that the visible appearance of good blood flow from the neck is a better indication of an effective cut. We discussed that it is a hindrance that the back-up killer cannot see the auto killer to visibly see what birds the auto killer misses. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) (b) (6) and (b) (6) to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)</p>

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25	P425	Northern Pride, Inc.	MYG28130 41827G	2018-04-27	04C05	Poultry Good Commercial Practices	Finalized	<p>Attendees: (b) (6), (b) (6) On Friday April 27, 2018 at approximately 0945 hours one cadaver was identified by online IPP and hung back for disposition. The bird was a large tom and had a superficial cut on the distal neck. The cut was ineffective and lacerated only the skin. At approximately 1230 hours a second cadaver with the same presentation (superficial but ineffective cut) was hung back for disposition. At approximately 1245 hours I discussed the above observations with (b) (6) stated that she knows which back-up cutter is occasionally missing birds. At the time of the meeting (b) (6) had already addressed the issue with the employee. Their discussion included the importance of checking all larger and smaller birds in a lot to ensure they are cut. (b) (6) stated that maintenance will be installing a second light in this area at a different angle to improve the visibility. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6), to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P425	Northern Pride, Inc.	MYG08060 52001G	2018-05-01	04C05	Poultry Good Commercial Practices	Finalized	<p>Attendees: (b) (6), (b) (6) On Monday April 30, 2018 at approximately 1420 hours I identified one cadaver in the condemn barrel located in the picking room. The bird did not have a cut on the neck. I notified (b) (6) of the finding of the cadaver in the condemn barrel. (b) (6) had previously stated that she wants cadavers hung on the line so that they are identified by IPP at inspection, and the issue can be addressed immediately by plant management. We discussed the installation of a second light at the back-up cutter station, which was the corrective action provided by establishment management on 4/27/18 in response to a cadaver identified on the line. I observed that a second light had been installed. (b) (6) stated the light was not installed at the correct location, and she requested that maintenance move the light closer to the back-up cutter station (currently it is located slightly to the south). (b) (6) stated she will be discussing the issue of missing birds with the back-up cutter. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6), to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P425	Northern Pride, Inc.	MYG14120 53002G	2018-05-02	04C05	Poultry Good Commercial Practices	Finalized	<p>Attendees: (b) (6)</p> <p>(b) (6) On Wednesday May 2, 2018 at approximately 0605 hours one cadaver was hung back by online IPP. The bird had a superficial cut on the mid neck, consistent with an insufficient cut by the auto killer. At 0700 hours a second cadaver was hung back. This cadaver had both a cut on mid-neck area consistent with a superficial auto killer cut, and a cut on the ventral proximal neck consistent with a back-up killer cut. Both cuts were ineffective in sufficiently lacerating the vessels in the neck. At 1130 hours a third cadaver was hung back, which had the same presentation as the second cadaver (ineffective auto killer cut, and ineffective back-up killer cut). I notified (b) (6) of the findings. We discussed the lighting at the back-up killer station. A third spotlight had been added last night and positioned correctly, just to the south of the back-up killer station. The purpose of the light was to effectively illuminate the area and help to eliminate shadows. I observed at the back-up cutting station at approximately 0730 hours for approximately 4 minutes and observed the back-up cutter palpating the neck of each bird to assist with determining efficacy of the auto killer cut. (b) (6) and I discussed this observation. We also discussed that a superficial cut on the ventral aspect of the neck may fail to lacerate the vessels in the neck, which sit more laterally. (b) (6) stated she will be discussing the issue immediately with both back-up cutters with a translator in Spanish, and she will meet with them for a longer meeting after the shift is complete. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6), to review and they will</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P425	Northern Pride, Inc.	MYG14120 53002G	2018-05-02	04C05	Poultry Good Commercial Practices	Finalized	<p>Attendees: District Office, Super Follow-up, Coded. Report fully back to WFO, DSW May 2, 2018 at approximately 0605 hours one cadaver was hung back by online IPP. The bird had a superficial cut on the mid neck, consistent with an insufficient cut by the auto killer. At 0700 hours a second cadaver was hung back. This cadaver had both a cut on mid-neck area consistent with a superficial auto killer cut, and a cut on the ventral proximal neck consistent with a back-up killer cut. Both cuts were ineffective in sufficiently lacerating the vessels in the neck. At 1130 hours a third cadaver was hung back, which had the same presentation as the second cadaver (ineffective auto killer cut, and ineffective back-up killer cut). I notified (b) (6) of the findings. We discussed the lighting at the back-up killer station. A third spotlight had been added last night and positioned correctly, just to the south of the back-up killer station. The purpose of the light was to effectively illuminate the area and help to eliminate shadows. I observed at the back-up cutting station at approximately 0730 hours for approximately 4 minutes and observed the back-up cutter palpating the neck of each bird to assist with determining efficacy of the auto killer cut. (b) (6) and I discussed this observation. We also discussed that a superficial cut on the ventral aspect of the neck may fail to lacerate the vessels in the neck, which sit more laterally (b) (6). (b) (6) stated she will be discussing the issue immediately with both back-up cutters with a translator in Spanish, and she will meet with them for a longer meeting after the shift is complete. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6), to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P425	Northern Pride, Inc.	MYG34150 51507G	2018-05-07	04C05	Poultry Good Commercial Practices	Finalized	<p>Previous MOIs Documented for Cadavers: 4/20/18 MYG2512044920G MOI / Poultry Good Commercial Practices: Cadavers / MYG2512042220I 4/23/18 MYG0015042223G MOI / Poultry Good Commercial Practices- Cadavers / MYG5914044623I 4/24/18 MYG3916043224G MOI / Poultry Good Commercial Practices- Cadavers / MYG3916040624I 4/25/18 MYG2117045825G MOI / Poultry Good Commercial Practices / MYG2117043225I 4/27/18 MYG2813041827G MOI / Poultry Good Commercial Practices / MYG4309040927I 5/1/18 MYG0806052001G MOI / Poultry Good Commercial Practices- Cadaver / MYG5013043630I 5/2/18 MYG1412053002G MOI / Poultry Good Commercial Practices- Cadavers / MYG1312052102I Attendees: (b) (6) (6) On Monday May 7, 2018 two cadavers were identified at P425. At approximately 1105 hours a cadaver was hung back at inspection, which had an ineffective cut made by the auto-killer. At approximately 1340 hours a cadaver was hung back with no cuts on the neck. At approximately 1345 hours I discussed the above observations with (b) (6) . (b) (6) stated that she would address this incident with the back-up cutter, and discuss with the employee the importance of paying attention on the job when at this station. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6) to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P425	Northern Pride, Inc.	MYG09110 54511G	2018-05-11	04C05	Poultry Good Commercial Practices	Finalized	<p>Previous MOIs Documented for Cadavers: 4/20/18 MYG2512044920G MOI / Poultry Good Commercial Practices: Cadavers / MYG2512042220I 4/23/18 MYG0015042223G MOI / Poultry Good Commercial Practices- Cadavers / MYG5914044623I 4/24/18 MYG3916043224G MOI / Poultry Good Commercial Practices- Cadavers / MYG3916040624I 4/25/18 MYG2117045825G MOI / Poultry Good Commercial Practices / MYG2117043225I 4/27/18 MYG2813041827G MOI / Poultry Good Commercial Practices / MYG4309040927I 5/1/18 MYG0806052001G MOI / Poultry Good Commercial Practices- Cadaver / MYG5013043630I 5/2/18 MYG1412053002G MOI / Poultry Good Commercial Practices- Cadavers / MYG1312052102I 5/7/18 MYG3415051507G MOI / Poultry Good Commercial Practices- Cadaver / MYG3207053207I Attendees: Plant Manager Warren Leighton, (b) (6)</p> <p>On Monday May 11, 2018 ten cadavers were identified at P425 between approximately 0620 hours and 0740 hours. All of the ten cadavers had an ineffective auto killer cut and an ineffective back-up killer cut. At approximately 0700 hours, after four cadavers had been identified, (b) (6) stated she had contacted maintenance to adjust the auto killer. I observed stunning, which was effective, and I observed for conscious birds on the line and found none. At approximately 0720 hours after two additional cadavers were identified, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b) (6) stated she had contacted maintenance to adjust the auto killer a second time. At approximately 0725 hours I observed the auto killer was not making effective cuts on a majority of the birds. The back-up cutter was struggling to identify those birds needing a second cut. I observed (b) (6) and (b) (6) remove approximately six conscious birds from the line. 0740 hours, after nine cadavers total had been identified, (b) (6) stated the auto killer was not operating properly and was "down." The back-up cutters would be assuming the job as primary killers for the remainder of the day. At approximately 0820 hours, plant management met with IPP to discuss the auto killer function and the identified cadavers. (b) (6) stated that the auto killer was checked first thing this morning. About 30 minutes after the initial check a maintenance team member noted loose screws on one of the rollers that secure the bird's neck for the auto cutter. The loose screws hollowed out the roller drive shaft, causing a jumping motion. (b) (6) stated that maintenance had secured the roller so that it would not move. Maintenance later raised up the blade in the auto killer. (b) (6) explained that when the auto killer is not working properly, the back-up cutters have a very challenging job to determine which birds need a second cut. (b) (6) stated that the auto killer is monitored for 10 min at the start of the shift. Plant management discussed that checking the auto killer a second time 30 minutes into the shift, to ensure that the initial adjustments were effective, would be beneficial. Plant management discussed that in the future, if the auto killer is not functioning properly, it should be taken out of the production line immediately due to the critical nature of this piece of equipment. The back-up killers should resume their position as the primary killer.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Maintenance will assess repairs and re-implement the auto killer once fixed after a plant break or lunch. The back-up killers need to communicate with (b) (6) if anything abnormal appears to be occurring with the stunner and auto killer, so that the issue can be addressed immediately. (b) (6) stated that parts have been ordered for the auto killer, and extra parts were also ordered to assist with rapid repairs in the future. I advised plant management that an MOI would be written and forwarded to the District Office for the (b) (6) and (b) (6) to review and they will contact us should additional follow-up be needed. Respectfully, (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P44826	Case Farms Processing, Inc	JOD010201 0708G	2018-01-08	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/06/2018 at approximately 0545 hours, while conducting a routine walkthrough of the live-hang department (b) (6) did note the following deviation from accepted good commercial practices (GCP's): While inspecting birds in the DOA barrels, (b) (6) noted that the plant was not performing cervical dislocation of DOA birds as is their normal procedure. Upon checking the DOA barrels, (b) (6) noted motion from inside the barrel. On investigation, (b) (6) pulled one bird that was still shallowly breathing from underneath two to three DOA birds. Checking the rest of the DOA barrels in live hang, a total of 6 birds that were shallowly breathing and covered to various degrees by other DOA cadavers were retrieved from the DOA barrels. (b) (6) explained that live-hang had been short staffed, and with the cold weather bringing an increase in DOA's they had been unable to keep up with the practice of cervical dislocation. I notified (b) (6) and Assistant Plant Manager Jeff Ragan of this deviation from accepted GCP's and that I would be documenting a memorandum of interview (MOI) (b) (6) stated that they would be returning to the practice of cervical dislocation for DOA's. On discussion with Assistant Plant Manager Jeff Ragan, he stated that as a further preventative measure the plant was looking into additional methods besides the plastic paneling currently in use on the trucks to keep the cold air off the birds during transit and decrease the number of DOA's the plant receives during cold weather.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P45910	SANDERSON FARMS, INC	GRI130603 4323G	2018-03-23	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is to document a meeting that was held at approximately 7:00AM in the USDA Office with (b) (6) and (b) (6).</p> <p>At approximately 6:55 AM, I had been monitoring the plant employees hanging live birds on the shackles when I notice that there were three birds lying on the floor at the end of the conveyer belt. Two birds were DOA and lying on top of one bird that was on its back and was seen struggling to breathe, and moving its legs. I immediately retrieved this bird and I observed it raise its head. After placing the bird on the floor it was able breathe, to remain in a sitting position and move its head and wings. Had this bird remained in the condition it was found in it would have been smothered to death and therefore died my means other than by slaughter. I tried to find a supervisor in the area but none was present until I was able to communicate my concerns to (b) (6) on the Evisceration Floor and I notified him that I would be issuing an MOI for failure to follow Good Commercial Practices.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P45910	SANDERSON FARMS, INC	GRI311204 0517G	2018-04-17	04C05	Poultry Good Commercial Practices	Finalized	<p>MOI for establishment P-45910, Sanderson Farms, Inc., April 17, 2018 at 08:36 hours. In attendance: (b) (6) and (b) (6).</p> <p>At approximately 08:06 hours, while observing conditions in the live hang area, I saw a bird that was still breathing and moving its wings in the DOA (dead on arrival) cart. I notified personnel in the live hang area about the live bird. While the bird was removed from the cart and checked, the supervisor had (b) (6) summoned to the area. I notified (b) (6) that live birds should not be in the DOA cart as they could be smothered by other birds. Shortly after this, he came to my office and gave corrective actions to prevent a repeat incident of poultry mistreatment. He stated that a mechanical neck breaker would be reattached to the wall in the live hang area (the neck breaker had been removed from the wall and was not being used at that time.) Birds would then have their necks broken (cervical dislocation) and heads removed before being placed in the DOA cart. Until all personnel could be trained, the live receiving supervisors on 1st and 2nd shift would be the only ones ensuring that birds were dead before putting the birds in the DOA cart. I verified that the bird was deceased when it was returned to the DOA cart. Later, at approximately 12:25 hours, I discussed this incident with Dane Beall, Plant Manager. A copy of this MOI will be sent to Raleigh District Office.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P46897	IHSAN FARMS, IIC	SVH11060 25728G	2018-02-28	04C05	Poultry Good Commercial Practices	Finalized	At 1000, while performing a poultry good commercial practices check in the slaughter area, the following was observed: The male employee who was transferring birds from the live hang belt to the moving cone line picked up two birds by their necks (not their feet/legs) and placed them into the cones. Mr. Fernando Wong was immediately notified and I observed him speaking with the employee who was mishandling the birds. Similar mishandling (though picking up birds by their wings, not necks) has been documented previously in MOIs.
80	P46897	IHSAN FARMS, IIC	SVH37120 44605G	2018-04-05	04C05	Poultry Good Commercial Practices	Finalized	At 1001, while performing a poultry good commercial practices check in the kill room / dressing department, the following poultry welfare concern was observed: There were 3 live birds on the ground beneath the feet of the workers in this area. The workers were transferring birds from the live hang belt to the slaughter cone line or transferring birds from the slaughter cones to the production line leading to the scalding. One male worker was observed to pick up a bird from the ground by grabbing its tail. The worker did not pick up a single leg, only the tail of the bird. The bird was placed into a slaughter cone. Immediately, I contacted Mr. Fernando Wong (plant manager) and told him about my observation and that handling birds by their tails was a poultry welfare concern. (b) (6) was also present during this conversation. Mr. Wong immediately went to speak with the workers involved in handling the birds. This is not the first time that workers at this plant have been observed handling birds by means other than by their legs. In the past, they have been documented (in MOIs) to pick up birds by their wing(s) and necks. My concern is that this trend continues to be a problem.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P476	Pilgrim's Pride	ODA39060 10922G	2018-01-22	04C05	Poultry Good Commercial Practices	Finalized	<p>To: Dan Shaw, Plant Manager From: (b) (6)</p> <p>Pilgrim's Pride Carrollton, GA P-476 Re: Good Commercial Practices Violation On 01/20/2018 at approximately 0530, I, (b) (6) (b) (6) while performing Poultry Good Commercial Practices (GCP) task observed the following: In the live hang area, birds were on the conveyor belt piled up close to the top of the rail and were so tightly compacted in the front (close to the fence) that there were several legs caught under the fence and moving. There was an employee pushing birds in several locations along the belt to try and spread the birds out. At approximately 0535 the hangers came in to start up and found several birds that were dead toward the front of the belt and removed. I observed and counted the birds. There were a dozen birds removed, 11 that were dead and one that was still breathing. I informed an employee of the issue and the live bird was placed on the line. The other birds were decapitated and placed in the DOA bin. The rest of the birds in the flock appeared in good condition. I informed (b) (6) (b) (6) and (b) (6) (b) (6) of the issue. I, (b) (6), met with (b) (6) and Plant Manager Dan Shaw to discuss the above event. (b) (6) said that he reviewed the plant footage and the person operating the cage dump tied the lever for the live hang belt to advance the birds continuously while he was dumping the cages. This person could be seen on the video running in to stop the belt when the birds advanced further than anticipated. This person then began to try and spread the birds out evenly across the table before they were hung at startup. I voiced with (b) (6) my concern that the birds were not spread out quickly or evenly enough to prevent some of the birds at the end of the belt from being smothered. Agency</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								regulations do require that live poultry be handled in a manner that is consistent with good commercial practices, and do not die from causes other than slaughter. This MOI has been forwarded to the District Office and the District Veterinary Specialist (DVMS) in case additional follow-up is recommended. Your response is requested. (b) (6)
85	P476	Pilgrim's Pride	ODA27190 21209G	2018-02-09	04C05	Poultry Good Commercial Practices	Finalized	On Thursday, February 8, 2017 at approximately 9:15 pm; while performing the Good Commercial Practice, I observed multiple birds exit the stunner on line 1 with large lacerations on the left side of the abdomen and flank. Not all birds were affected, the laceration appeared intermittently varying from thorax to abdomen and others from abdomen to thigh. I examined the birds entering the stunning tunnel and observed they were unaffected. I notified (b) (6). He stopped the hangers from hanging and called maintenance. Once all the birds cleared the stunning cabinet a wire grate was observed to be standing at a perpendicular angle to the floor of the stunner and in the path of the birds entering the stunner. This MOI will be forwarded to the DVMS (District Veterinary Medical Specialist) for further follow up as needed. I look forward to you response. (b) (6), second shift p 476

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P481	Tyson Foods, Inc.	VHF15040 20313G	2018-02-13	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/13/18 at approximately 0356 hours the night shift (b) (6), observed the following good commercial practice failure. The cull basket affixed to the end of the livehang belt was piled up with numerous small birds. The chickens in the basket were primarily small and or sick birds that were piled two to three deep. The basket was filled with culled birds and the mesh at the bottom was not visible. One plant employee was stationed at the basket to cervically dislocate birds, but was unable to keep up with the workload. During observation multiple gasping birds were seen pressed to the bottom of the pile. I notified (b) (6) of the issue. (b) (6) immediately started culling the birds via the cervical dislocation and placing their carcasses in the condemn barrels located at the end of the line, as is normal for this establishment. I observed multiple dyspneic birds, but none that appeared to have died by suffocation. FSIS observation continued until all the birds were euthanized and placed in condemn barrels. I then left the live hang area and spoke with (b) (6), and (b) (6). I explained the condition I observed and the corrective actions taken by (b) (6). It was stressed to the livehang employees by plant management if they observe a large volume of birds in the cull basket they are to drop a shackle and assist with cervical dislocation until the process is back in control. It is not within the standards of good commercial practice to let birds asphyxiate, as was the potential outcome of this incident, and as such is concerning to the USDA.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P509	Koch Foods LLC	IPG062101 0318G	2018-01-18	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2140, while performing my GCP task, I entered the live hang room. I found a pile of birds on the floor under the belt. This pile was very wide and it reached up to the belt. There was one associate trying to take care of the pile. There was one spot of the pile that moved. I shone my flashlight on it and the associate found a live bird under others and hung it on the line. There were several almost dead birds that he was euthanizing by disarticulating the head and neck. However, the pile was growing almost as quickly as he was removing carcasses from it. I went to the evis floor and had someone radio for the live hang supervisor to meet me in the live hang room. I returned to live hang and at that time the associate called for 2 more people to help him with the pile of birds on the floor. (b) (6) came in shortly after me and removed more associates from the line to help with the pile of birds. (b) (6) also came in. I informed (b) (6) and (b) (6) that a prudent establishment would know that their numbers of DOAs would be high with these freezing temperatures and would have more people available to sort through the birds coming off the end of the live hang belt. This would allow any live birds that made their way off the belt to be picked up before they were covered, and possibly smothered, by dead carcasses and any birds that needed euthanasia could be taken care of quickly and not covered with dead carcasses. The establishment failed to implement any interventions to prevent this situation and failed to implement any to quickly address the growing mound of carcasses allowing live birds and dying birds to be covered with dead carcasses. I informed (b) (6) that I would be writing a MOI.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB02080 43824G	2018-04-24	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 5:52am on 04/24/2018 while conducting a Good Commercial Practices Verification Task I observed a bird on the evisceration line with neck cuts that was breathing and headed toward the first scalding. I immediately stopped the line before the bird reached the scalding. (b) (6) removed the bird from the line. The bird was large, had visible cuts on its neck but was still breathing. I discussed the issue with (b) (6), and reminded him that good commercial practices require that birds must have stopped breathing before they enter the scalding, and that this bird would have entered the scalding still breathing if I had not observed it and stopped the line. The bird was decapitated with a knife. (b) (6) had maintenance working on the issue and it was mentioned that the stunner was thought to be involved. (b) (6) and I then both monitored the line. He indicated he was concerned about a bird farther up the line that had not yet reached the area where I was standing by the scalding. I stopped the line so he could remove the bird before it reached the scalding. It had neck cuts but it was breathing at the time. Cervical disarticulation was performed on the bird. A break was put in the line by the plant to allow maintenance to work on the issue (b) (6) reported they identified and resolved an issue with the neck cutter blade. I continued monitoring the birds on the line prior to the scalding and saw no further issues. I also discussed the issue later in the morning with (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P51179	Sanderson Farms, Inc.	RQE46050 34608G	2018-03-08	04C05	Poultry Good Commercial Practices	Finalized	<p>On 03-07-18 at approximately 0836 hours while performing GCP in the live hang area I, (b) (6) observed multiple Dead On Arrival (DOA) birds on the floor at the end of the live hang belt located on the north side of the room. I observed a production employee placing a live bird into a red inedible barrel, upon further observation I found four DOA birds on top of one live bird in the same red barrel labeled "inedible". I notified (b) (6) (b) (6) and shown him the noncompliance. (b) (6) pulled both live birds from the red (DOA) barrel and placed them back on the production line. The piling of DOA birds on top of live birds is an unacceptable practice as it could lead to the smothering of the live birds. The establishment has failed to handle the birds properly and dispose of DOA's according to GCP regulations.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO17000 12906G	2018-01-06	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Monroe, At approximately 2146 hours on January 3, 2018, the following less than Good Commercial Practices in Poultry (GCIPL) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver, exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 2150 hours. The cadaver entered the evisceration department and was removed at approximately 2151 hours by a plant employee on the rehang table at the request of (b) (6). The associated paws were rejected. (b) (6) was notified at approximately 2155 hours and was given an opportunity to examine the cadaver. A second verification check of an approximate 500 birds random subgroup sample on the north picking line at approximately 2156 hours had no live bird(s) entering the scald tank. A Dead on Arrival (DOA) bird was observed entering the scald tank during the second verification. The DOA was removed at the rehang table and the paws were rejected. (b) (6) was notified. This incident was determined to be isolated event and not a loss of process control or a systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCIPL and causes needless suffering and death resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. Mr. Jeff Monroe, Plant Manager and (b) (6) met in the USDA office at approximately 0600 hours on January 5, 2018 to discuss the less than GCPIP incident. No response to the less than GCPIP incident was given at this time. Mr. Monroe was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6) [REDACTED]. As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) [REDACTED] Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Loraine Dozier, acting DDM (b) (6) (b) (6) (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO39060 14224G	2018-01-24	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Jeff Monroe Plant Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Monroe, At approximately 2132 hours on January 22, 2018, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 2136 hours. The carcass, with feet attached, was removed from the evisceration line at approximately 2137 hours by (b) (6) [REDACTED] (b) (6) [REDACTED] was notified and given an opportunity to examine the cadaver. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 2138 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCPIP and causes needless suffering and death and resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) [REDACTED] and (b) (6) [REDACTED] met at approximately 0600 hours on January 24, 2018 to discuss the less than GCPIP. No response to the incident was given at</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>this time. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Loraine Dozier, acting DDM (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO18130 21202G	2018-02-02	04C05	Poultry Good Commercial Practices	Finalized	<p>On February 2, 2018 @ approximately 1212 hours, I observed a less than good commercial practice while performing an Ante-mortem and Good Commercial Practices (GCP) check at Mar-Jac Poultry (P-517). While performing the GCP, I noticed two moribund birds, one of which was partially covered with other DOAs, within a large number of birds piled in a large plastic vat of DOAs on the back dock. After freeing the partially covered bird for further examination, I observe a wing tip of third bird move that was buried underneath several DOAs in this pile of DOAs. The two of birds appeared to be in distress, being unable to ambulate and sparse breathing. The third bird was observed with rhythmic chest movements and open, alert, blinking eyes and uplifted head. The (b) (6) was notified and the birds were humanely euthanized by rapid cervical disarticulation which is a practice consistent with Good Commercial Practices. Comingling live bird(s) with DOAs can lead to suffocation and death by means other than normal slaughter methods. (b) (6), and (b) (6), were informed of this unacceptable practice. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully, (b) (6)</p> <p>CC: (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO38150 23713G	2018-02-13	04C05	Poultry Good Commercial Practices	Open	<p>Good Commercial Practices MOI: On February 13, 2018 @ approximately 1040 hours, I observed a less than good commercial practice while performing an Ante-mortem and Good Commercial Practices (GCP) check at Mar-Jac Poultry (P-517). While performing the GCP, I noticed one moribund bird in a grey vat of denatured DOA carcasses. The vat was located on the side of the unloading dock next to the staged live haul trailers. The carcass' head was buried within the pile of DOAs, as its red stained body exhibited shallow breathing. (b) (6)</p> <p>(b) (6) was immediately notified of this finding. He freed the head of the bird, which revealed the bird exhibiting shallow open-mouthed breathing. He then removed the bird from the vat and humanely euthanized it by rapid cervical disarticulation. (b) (6)</p> <p>(b) (6) was also informed of this unacceptable finding. Comingling live birds with DOAs can lead to suffocation and death by means other than normal slaughter methods. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully,</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO49120 21727G	2018-02-27	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices MOI: On February 26, 2018 @ approximately 0556 hours, I observed a less than good commercial practice while performing an Ante-mortem and Good Commercial Practices (GCP) check at Mar-Jac Poultry (P-517). While performing the GCP, I noticed a live bird in the fecal material/chicken feather collection vat at the end of the DOA conveyor. Rain water had collected in this vat resulting in this bird setting in approximately 8 inches of water up to its head. (b) (6) and (b) (6), were informed of this unacceptable practice. (b) (6) removed the bird from the vat. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. At approximately 1050 hours, a meeting was in the USDA office with (b) (6) and (b) (6). The incident was discussed regarding the treatment of a live bird in the debris vat and preventative measures for preventing future incidences. (b) (6), indicated that the conveyor opening will be modified to prevent live birds from entering the debris vat. Respectfully, (b) (6) I CC: (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO28050 23828G	2018-02-28	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At approximately 2205 hours on February 26, 2018, the following less than Good Commercial Practices in Poultry (GCPiP) incidences were observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 2209 hours. The carcass, with feet attached, was removed from the evisceration line at approximately 2210 by a plant employee. The plant employee rejected the paws at rehang. (b) (6)</p> <p>(b) (6) was notified at approximately 2212 hours and given an opportunity to examine the cadaver. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 2215 hours had one live bird with uplifted head, pupillary reflexes, rhythmic breathing, and no cut to the neck enter the scald tank. At the exit of the first picker 3 cadavers exited the picker prior to bird entering the scald tank at approximately 2215 hours. This bird observed on the second verification exited at approximately 2219 hours. No cadavers observed at the exit of the first picker entered the evisceration department. (b) (6) and (b) (6) were notified and advised of the cadavers observed during the second verification on the north picking line. A third verification on the north picking line of an approximate 500 bird random</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>sample was performed at approximately 2228 hours, and no live bird(s) entered the scald tank during this observation. These incidences were determined to be an isolated events and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCPIP and causes needless suffering and death and resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) and (b) (6) met in the Quality Assurance office at approximately 2220 hours. The second observation at the entrance of the scalding, the cadavers exiting the first picker, and no cadavers entering the evisceration department were discussed. All cadavers exiting the first picker were properly shackled. No response to the incident was given at this time. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO22090 30805G	2018-03-05	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices MOI: On March 5, 2018 at approximately 0755 hours, I observed a less than good commercial practice while performing an Ante-mortem and Good Commercial Practices (GCP) check at Mar-Jac Poultry (P-517). While performing the GCP, I noticed multiple birds had legs protruding through the sides of their cages, leaving them unable to ambulate. Just before 0600 hours, live haul trailer #377 was placed in an open area away from the holding shed. Once released from the hitch of the truck, trailer fell over on its side into a large puddle of mud. After the cages were removed from the trailer and placed upright onto the ground, several birds were left wedged in between dead birds due to their legs being stuck in the dried mud. (b) (6)</p> <p>(b) (6) was informed of this finding. Comingling live birds with DOAs can lead to suffocation and death by means other than normal slaughter methods. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully,</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO53040 35306G	2018-03-06	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At approximately 2055 hours on March 4, 2018, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. One (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A second verification of the north picking line from an approximate 500 bird random sample had 1 live bird enter the scald tank at approximately 2105 hours. The bird was observed with uplifted head, pupillary reflexes, rhythmic breathing, and no cut to the neck. A third verification of the north picking line at approximately 2110 hours from an approximate 500 bird random sample had no live bird(s) entering the scald tank. (b) (6) was notified of the less than GCPIP incidences at approximately 2115 hours. (b) (6) was notified shortly thereafter. These incidences were determined to be isolated events and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCPIP and causes needless suffering and death and resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) and (b) (6) met in the USDA office at approximately 0505 hours on March 6, 2018. The less than GCPIP incidences were discussed. No response to</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the incident was given at this time. (b) (6) was advised a GCIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO02090 40505G	2018-04-05	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0946 hours on March 30, 2018, while verifying Good Commercial Practices (GCP) at P517, Mar-Jac Poultry, MS, the following less than GCP was observed. (b) (6) and (b) (6) observed on the back dock in the live hang area one live bird with rhythmic breathing under a pile of Dead on Arrival (DOAs) located at the end of the conveyor for the South picking line. The bird was removed from the pile placed on the concrete floor of the live hang dock in preparation for decapitation before being placed in the DOA bin. (b) (6) observed this breathing bird and was informed of the pending GCP MOI. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial (GCPs) as described by industry guidelines. Respectfully, (b) (6) CC: (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO01150 42618G	2018-04-18	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6) At approximately 0600 hours on April 18, 2018, the following less than Good Commercial Practices in Poultry (GCIPL) incidences were observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. while performing ante mortem inspection and the PHIS Poultry Good Commercial Practices task. Trailer #395 and trailer #1161 has open compartments with live chickens sitting between the cages. A number of cages were observed with missing compartment doors or missing spring loaded hinges. Chickens were also observed in compartments with no doors. One live chicken was sitting on the ground between the 2 trailers. Three live chickens were observed loose under the cage dumper, and one live chicken was observed on the ground at live receiving with heavy equipment traffic in the area. At approximately 0627, one (1) live young chicken with uplifted head, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A carcass with head attached consistent with a cadaver, exhibiting ventral pooling of blood to the neck and head and a reddish hue exited the 1st picker on the north picking line at approximately 0632 hours. The cadaver carcass entered the evisceration department at approximately 0633 hours. (b) (6) requested the hot rehang employee to remove the bird from the table at approximately 0634 hours. The associated paws were dumped by the rehang employee. (b) (6) and (b) (6) were notified at approximately 0636 hours and given an opportunity to examine the cadaver. A second</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>verification check of an approximate 500 bird random subgroup sample on the north picking at approximately 0638 had no live birds entering the scalders. These incidences were determined to be isolated events and not a loss of process control or a systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCPIP and causes needless suffering and death and resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) and (b) (b) (6) (b) (6) met at approximately 0700 hours and surveyed the live holding area and the live receiving area. The loose birds on the trailers, the loose birds on the premises, the missing cage doors on the transport cages, the general disrepair of the cages, and the live bird entering the scalders were discussed. No corrective action was given at this time. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6) (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) (b) (6) Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM (b) (6) (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P519	Wayne Farms LLC	KMH02030 10708G	2018-01-08	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Wayne Farms LLC (b) (6) 525 Wayne Drive Laurel, MS 39440 (b) (6), At approximately 0340 hours on January 6, 2018, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at 00519-P, Wayne Farms LLC, Laurel, Ms. One cage in the repair set-off area by the fence adjacent to live unloading was found to contain six birds, four of which were expired; the remaining two were exhibiting signs of distress ie, labored breathing and an inability to remain upright. A discussion with (b) (6) who had been operating the forklift all night revealed he had not placed any cages in this area; this was evidenced by two cages setting at the corner of the hanging pen area with malfunctioning doors. This incident was determined to be an isolated event and not a loss of control or systemic event. Allowing birds to remain unprotected in frigid temperatures for extended period of time causes needless suffering and death. Poultry slaughter establishments should take every precaution to ensure poultry under their control on official premises are treated in a humane manner, subjected to minimal excitement, discomfort, injury, or death by means other than slaughter. (b) (6) and (b) (6) met in the USDA office at approximately 0430 hours on January 6, 2018 to discuss the less than GCPIP incident. (b) (6) did advise USDA that he would have the remaining birds euthanized by rapid cervical dearticulation. No response was given as to how or when the cage in this incident was placed in area. (b) (6) was notified that a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol 70, No. 187, Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry Prior to Slaughter", the Food</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices(GCPs) as described in industry guidelines. Respectfully, (b) (6)</p> <p>00519-P, Wayne Farms, Laurel, Ms. 39440 cc; Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Loraine Dozier, acting DDM (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P519	Wayne Farms LLC	KMH15060 12419G	2018-01-19	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1250 hours on January 18, 2018 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank. The first young chicken was seen entering the scald tank with an uplifted head, pupillary reflexes, rhythmic breathing, controlled movements and a cut across the base of the beak (did not penetrate any vasculature). (b) (6) was present at the scald tank as well and the bird was pointed out to him. He attempted to stop the line to remove the bird but was unsuccessful. Additional birds that appeared in the exact same manner as the one described above were unable to be removed from the line and entered the scald tank live at 1253 and 1254. During this time period (b) (6) had called for maintenance to come work on the equipment. Between 1254-1259 an additional six birds that all appeared the same physically as those previously described were pointed out by USDA to Supervision and two establishment employees just prior to entering the scald tank live. The establishment employees manually decapitated these six birds prior to them entering the scald system. At 1300 an additional live bird with an uplifted head, that was looking around, blinking, had pupillary reflexes, controlled movements, rhythmic breathing and a superficial abrasion that just removed the top layer of skin over the center of the throat was just about to enter the scald vat live. USDA pointed this bird out to the establishment workers and they manually decapitated this bird as well. (b) (6) was informed that this would be documented as a GCP MOI. He was also informed that the establishment had already gotten one GCP NR earlier this week and FSIS takes live birds entering the scald system very seriously. This cannot continue to occur, please provide USDA with more</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>effective corrective actions to prevent live birds from entering the scald system in the future. Past similar NR KMH5112010417N / 1 dated January 16, 2018 in which previous preventative measures either were not implemented or were ineffective. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on January 18, 2018 (b) (6)</p> <p>DDM (b) (6) Cc: Dr. David Thompson, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P519	Wayne Farms LLC	KMH26050 15720G	2018-01-20	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Wayne Farms, MS, LLC 525 Wayne Drive Laurel, MS 39440 (b) (6), At approximately 0301 hours on January 18, 2018, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at P519 Wayne Farms, MS, LLC, Laurel, MS. Five live birds were observed by (b) (6) sitting on a pile of birds at the end of the live hang conveyor belt in the live hang pen. A plant employee was requested to remove the live birds from the top of the pile. An additional 7 live birds were uncovered by the plant employee in the process along with 2 Dead on Arrival (DOA) s. The live birds were not able to be observed until the live birds on top of the pile were removed. The live birds were returned to production. (b) (6) was notified of the incident at approximately 0315 hours. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing live bird(s) to become entrapped under other live birds and DOAs is a less than GCPIP and can cause needless suffering and death from suffocation resulting in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) and (b) (6) met at approximately 0330 hours on January 18, 2018 to discuss the less than GCPIP. No response to the incident was given at this time, other than the employee responsible for removing the DOAs and live birds from the hanging pen floor would be disciplined. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Loraine Dozier, acting DDM (b) (6)

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P519	Wayne Farms LLC	KMH33220 15421G	2018-01-21	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0735 hours on January 20, 2018 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank. The first young chicken was seen entering the scald tank with an uplifted head, pupillary reflexes, rhythmic breathing, controlled movements and a cut towards the back of the head that did not penetrate any of the major vasculature effectively. This bird was hanging in the shackle by one leg. (b) (6) was in the area and immediately informed of my observations and that documentation would occur. Additional live birds entered the scald vat at 0736, 0737 and 0745. All appeared physically the same as the first bird described and were hanging in the shackle via one leg except the bird that entered the scald system at 0736. The only physical difference in this bird was that it was in the shackle hanging by two legs instead of one. Past similar NR KMH5112010417N / 1 dated January 16, 2018 in which previous preventative measures either were not implemented or were ineffective. Also, past similar GCP MOI KMH3816013518I dated January 18, 2018 for similar conditions in which live birds entered the scald vat. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on January 20, 2018 (b) (6) Cc: Dr. David Thompson, DDM (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB281804 4926G	2018-04-26	04C05	Poultry Good Commercial Practices	Finalized	<p>April 26th, 2018 To: (b) (6)</p> <p>(b) (6) Sanderson Farms, P-522 Today, April 26th, 2018, the following was observed by me, (b) (6)</p> <p>(b) (6) at P-522, Sanderson Farms, in Collins, Mississippi: At approximately 1400 hours, I was informed by USDA IPP that one of the picking lines (the “outside” picking line) was not running due to a mechanical issue. At approximately 1450 hours I proceeded to the live hang area to conduct a Good Commercial Practices task. In the live hang area I observed that the picking line in question was not running and there were no birds hanging in the shackles on this line in the live hang area. I proceeded to the stunner entrance and observed five (5) live birds hanging in shackles at the entrance to the stunner. The stunner was full of birds and appeared to be turned “off” and drained. I could not tell if the birds in the stunner were alive or not. The five birds at the stunner entrance were alive, and were breathing rhythmically, moving their bodies and heads, and opening and closing their eyes. I informed (b) (6) of my findings. (b) (6) removed four of the live birds from the line at 1452 hours. I stated that there was still one live bird hanging in the shackles at the stunner entrance. (b) (6) said that the bird could not be removed from the shackles. I asked how long the line had been stopped. (b) (6) stated that the line had been down for approximately one hour. I located (b) (6), and informed him of my findings and stated that this incident would be documented in a Good Commercial Practices MOI. (b) (6) proceeded to the stunner entrance and we observed the remaining live bird together. (b) (6) said that the bird could not be removed from the shackles. Mr. Barry Sparks, Plant</p>

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								<p>Manager, also observed the bird at this time. At approximately 1503 hours the picking line began to run and 8 live birds immediately emerged from the scalding exit. Establishment employees removed the birds from the line and euthanized them. The picking line was run further, and approximately 10 dead birds emerged from the stunner, followed by two more live birds. Establishment employees removed the dead birds from the line and disposed of them, and then removed the live birds from the line and euthanized them. At 1505 all of the affected birds had been removed from the line and disposed of. On April 25th, 2017, a similar incident occurred in which birds were left suspended in shackles in or near the stunner during a prolonged line stoppage. This was documented in GCP MOI #IKB5818050025I. On July 25th, 2017, a similar incident occurred in which birds were left suspended in shackles in or near the stunner during a prolonged line stoppage. This was documented in GCP noncompliance record #IKB3219072625N/1. The treatment of live birds before slaughter is an important animal welfare concern. Live birds left suspended upside down in the shackles for a prolonged period of time in the event of a line stoppage may suffer and/or die. A prudent establishment would operate equipment that permits removal of live birds from the production line in the event of a line stoppage. Stunning is not a regulatory requirement in poultry but is commonly used in poultry slaughter to render the birds immobile and insensitive to pain. If the stunner is left "on" during a line stoppage, birds left in the stunner may die of means other than slaughter (eg. drowning or electrocution), although a properly functioning stunner quickly renders the birds unconscious. If the stunner is turned "off", drained, and the birds are allowed to recover consciousness, the</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>subsequent welfare of these birds should be given consideration. The aforementioned incident and concerns were discussed today at 1600 hours at the Weekly Meeting with Establishment. (b) (6)</p> <p>(b) (6), stated that the establishment follows its written protocol in the event of a line stoppage. I am familiar with the establishment's written animal welfare protocol for line stoppages and I am of the opinion that it fails to adequately address the welfare of birds left in or near the stunner, as evidenced today by the fact that numerous live birds were left hanging in shackles for over an hour and the presence of approximately 10 dead birds in the stunner. Establishment management is encouraged to review Federal Register Notice Docket No. 04-037N (dated September 28, 2005) for FSIS recommendations concerning treatment of live poultry before slaughter. The establishment is strongly encouraged to abide by Good Commercial Practices. Respectfully, (b) (6)</p> <p>CC: (b) (6)</p> <p>(b) (6) Dr. Gregory Brookhouser, Deputy District Manager</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P529	Pilgrim's Pride Corporation	ODE19000 20009G	2018-02-09	04C05	Poultry Good Commercial Practices	Finalized	<p>On February 4, 2018 at approximately 9:30 PM, while performing a Good Commercial Practices Verification Task, (b) (6), asked (b) (6) to report to the Live Hang Area. (b) (6) reported that the plant was experiencing a higher than normal amount of Dead on Arrival (DOAs) birds in the first load of the shift (Table 1. Inspection results for lot 36A, Poultry Cadaver Summary for District 25(not attached)). The floor by the dead bird augur from the Live Transfer System was strewn with approximately 50 dead chickens and more were being delivered to the augur every minute. Approximately 5 establishment employees were disposing of the dead carcasses. Gross examination of these birds revealed no remarkable pathology indicating a flock disease. The dead chickens I examined were cold to the touch and stiff. The breast temperature of four dead chickens was taken with a calibrated thermometer and ranged from 38 to 67 degrees F. The live birds I observed in the crates were slow moving and their heads were tucked back. Many appeared to be dead, as they were not moving or breathing. Post-mortem pathology observed in live slaughtered birds from this lot was unremarkable. Rates of Sep/Tox, Air Sacculitis, and Inflammatory Process etc., did not indicate any abnormal flock disease(s) (Table 1. Inspection results for lot 36A). The outside temperature was less than 0 degrees F (reported by www.weather.com) in Arcadia, WI and the plant reported that the birds had come from a grower close to (b) (4). (b) (4) is approximately (b) (4) miles from Arcadia, WI (reported by www.googlemaps.com). The mean temperature for the day in (b) (4) (reported by www.weather.com) was -6 degrees F with a maximum high of 2 degrees F. The maximum cold weather protective panels on livestock haulers were in place during transport</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>and holding of the birds. The plant ensured all dead birds were properly disposed of and the load was finished with no further incident. The plant subsequently reported that of the (b) (4) birds in lot 36A, 6,093 were DOA, a rate of (b) (4) (Table 1. Inspection results for lot 36A). This is above their normal rate of (b) (4) over the last year and the (b) (4) from the month of January, 2018 (Poultry Cadaver summary for District 25(not attached)).</p> <p>(b) (6) discussed this situation during the weekly meeting on February 6, 2018 with establishment management, Mr. Bruce Ford, Plant Manager at 10:00 am. The plant informed him they were investigating the incident to ascertain the cause and prevent it from happening again. (b) (6) informed Mr. Ford that this incident was concerning to him and he asked Mr. Ford what corrective actions and/or preventive measures the plant would be taking (or had taken) to ensure that this incident wouldn't happen in the future. Mr. Ford explained that the plant was investigating the incident further but provided that they had brought birds over from (b) (4) in the past when the temperature was around 0 degrees F with no notable incident. He said that they were planning on bringing over another lot next week from (b) (4) but they decided to cancel this lot until they could investigate this situation more thoroughly. Finally, Mr. Ford said that the establishment documented the animal welfare incident in their animal welfare plan. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increases the</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>likelihood of producing unadulterated product.</p> <p>Table 1. Inspection results for lot 36A. 1. DATE INSPECTED 02/04/2018 2. PLANT NO. P-529V-529 3. CLASS OF POULTRY Young Chicken 4. NO. HEAD IN LOT* 43015 5. LOT NO(S) (As stated by plant management) 36A ANTE-MORTEM INSPECTION CONDEMNED ON ANTE-MORTEM INSPECTION DEAD ON ARRIVAL 6. NO. HEAD * (b) (4) 7. WEIGHT * lbs. 8. NO. HEAD * (b) (4) 9. WEIGHT * (b) (4) lbs. POST-MORTEM INSPECTION CONDEMNED ON POST-MORTEM INSPECTION 10. CARCASSES (NYD) * (b) (4) 11. PARTS * (b) (4) 12. TOTAL NO. HEAD CONDEMNED/DISPOSED OF ** 1030 CONDEMNATION CAUSE NO. HEAD CONDEMNED CONDEMNATION CAUSE NO. HEAD CONDEMNED CONDEMNATION CAUSE NO. HEAD CONDEMNED Tuberculosis 0 Bruises 0 Inflammatory Process (IP) 0 Leukosis 0 Cadavers 28 No Viscera (NV) 0 Septicaemia and Toxemia 37 Contamination 0 Plant Rejects 963 Synovitis 0 Overscald 0 Miscellaneous 0 Tumors 1 Airsacculitis 1</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB072002 3526G	2018-02-26	04C05	Poultry Good Commercial Practices	Finalized	<p>On February 19 at 0430 at P533 Hain Pure Protein Inc., the online inspector at inspection stand number 3 called me, (b) (6), to examine a suspected Cadaver that was removed from the evisceration line. When I arrived, the (b) (6), was present. Upon examination the carcass was diffusely hyperemic and congested, especially the head. In addition, the carcass was intact including the head and there was no evidence of a ventral cervical incision or exsanguination. The lack of exsanguination and condition of the carcass are evidence that the bird was not properly exsanguinated and entered the scalding alive. I condemned the carcass and proceeded to the kill area. I observed the back-up killer and noted that he was incising an increased number of birds. I examined the stunner and kill machine. Several birds exiting the stunner lacked an arched neck and tucked wings and gave the appearance of an ineffective stun. (b) (6) was present in the kill area and stated that he had checked the water level and salt concentration in the stunner. He also stated that he had verified the height of the blade in the kill machine. I asked him to check and verify the proper voltage supplying the stunner. As I was leaving the kill area a plant employee was removing a grey inedible barrel from the hot rehang area that contained additional cadavers. At the time of my inspection the kill machine and back up killer appeared to be resulting in birds exiting the blood tunnel that appeared to be appropriately exsanguinated and not breathing so regulatory control action was not taken. Birds dying by means other than slaughter is evidence of a process out of control and represents noncompliance with 9 CFR 381.65(b).</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB502105 4301G	2018-05-01	04C05	Poultry Good Commercial Practices	Finalized	<p>On 5/1/18 at establishment P533 Hain Pure Protein at approximately 2015 hours, I, (b) (6) went to live receiving to investigate after one of the food inspectors found a DOA on the line. I noticed that the DOA table was full and there were approximately 10 DOAs that had fallen onto the floor. (b) (6) went out to the holding area to look at the trucks and informed me that the side panels were still in place, despite the warm temperature of approximately 75 degrees. The fans were also on in the holding area. I went out to inspect the trucks and (b) (6) and I saw that many of the birds were panting or lying on their backs, and we could see a larger than normal number that were dead. At 2030 hours we spoke with Tom Cazee, Assistant Plant Manager, about why the panels were still on the trucks, and we were told that the panels are not put on and taken off in response to fluctuations in temperature, but instead are put on in the fall and taken off in the spring. Tom said that because the weather forecast for this week shows the temperature increasing to mid-80s, they would begin the process of removing the side panels from the cages. (b) (6) requested that a plant employee add up the DOA numbers for lot #1, which totaled 317. At approximately 0330 hours, I went to live receiving to do a Good Commercial Practices check and found that a single live bird had been placed in the auger. I immediately notified (b) (6) and he removed the bird from the auger. I also notified Tom Cazee that I would be documenting this incident; he later stated that the employees working in the live hang area had been re-trained.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544	Jennie-O Turkey Store Sales	KXJ220401 3904G	2018-01-04	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 4:00 AM on the night of January 3, 2018 I was observing the live hang operation, verifying Good Commercial Practices and observed a live hang employee toss a DOA carcass down the stairs toward the "USDA Condemned" barrel for condemnation. Upon closer observation of that carcass I saw that the skin had been peeled off the entire back of the bird. I showed (b) (6) and said that it looked like that bird had been abused. I then went upstairs and summoned (b) (6) who also wanted to see the carcass. He met me downstairs and I showed him the carcass. He took some photographs of it to send to the live hang foreman. He explained that he thought it looked like a loader issue. I asked if a loader machine can snag the skin of a bird, and he replied that it probably could. He told me that he would call the loading crew's management and discuss this finding with him to launch an investigation and develop a plan for preventive action. The investigation at the loading crew's level yielded the following. The loader head had jolted and gotten stuck in a cage on the truck. Maintenance personnel were called out to the farm to remove the loader head from the cage, and upon its removal there were two damaged turkey carcasses discovered and removed from the cage. It is believed that the one that arrived at the plant as a DOA was a third one that also was damaged in the incident, but was not discovered out at the farm. This incident appears to be the result of an isolated, mechanical malfunction.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544	Jennie-O Turkey Store Sales	KXJ520301 5711G	2018-01-11	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 23:00 on the night of January 7, 2018 I was called to the inside inspection line, where (b) (6) had retained two birds for my examination. He had retained them in order to alert me that they both were seriously bruised. Each of them was bruised on one entire side of its body. Concerned about the possibility that the loading crew may have been abusing birds, I summoned (b) (6) to look at them as well. He did so and took some photographs. He also said that he would contact the loading crew's management to initiate an investigation. During follow up conversation with him, (b) (6) informed me that the loading crew management reported that their loader machine's head belt was not functioning properly for two nights. This problem did not get reported until the second night, and when it did get reported, the head belt was replaced. I asked how such a malfunction could create the evidence that we were seeing in the birds and was told that a malfunctioning head belt could create a pinch point that may have affected the two birds we saw. It was further reported to me that the loading crew's management briefed the loader operator regarding the procedure he is to follow. That is, when something is malfunctioning in any way it is to be written up for correction right away.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544	Jennie-O Turkey Store Sales	KXJ580701 0317G	2018-01-17	04C05	Poultry Good Commercial Practices	Finalized	<p>P544-Jennie-O Turkey Store, Melrose, MN Good Commercial Practice (GCP) Poultry Mistreatment Memorandum of Interview (MOI): The following is a documentation of observations and discussions with 00544P/Jennie-O Turkey Store, Melrose, MN establishment personnel regarding the observation of a live bird run over by a trailer in the live haul area, and the carcass allowed into part of the processing flow: During GCP verification on the 17th of January around 07:00am, I observed in the live hang area the live haul lead checking under trailer 0706M and collecting a live bird picked up underneath. As the trailer left the bay, I observed a live bird on the trailer lift flopping around on the ground, unable to right itself, with blood stained feathers along its neck. The neck skin was ruptured and the skull abnormally shaped. I was unable to assess the bird, as (b) (6) retrieved the bird and handed it to a live hang employee, who hung it on the shackle line. The bird demonstrated an agonal flapping pattern when hung on the shackle line and the wings went flaccid. The bird did not move going around the shackle line turns or hold up its head, and appeared unresponsive going through the water stunner. The bird was observed flaccid going through the cut machine and was manually decapitated after the neck cut machine. (b) (6) informed me that he would remove the carcass from the shackles after going through the scalding and pickers and check the carcass for bruising. I advised that a bird being run over by a trailer was not part of the slaughter process; a carcass that didn't die by means of slaughter should not be knowingly allowed into the slaughter process. The identified carcass came through the pickers at 7:13am, was removed and condemned by (b) (6). Correlation with (b) (6) on the 18th of January included review of corporate</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>policy regarding humane handling and slaughter of injured birds. (b) (6) discussed the practice of hanging injured birds on the shackle line to be electrically stunned then slaughter cut to be humanely slaughtered. I asked if there was any policy regarding moribund and birds hung on the shackles that die before they can be electrically stunned and slaughter cut, as observed yesterday. I also asked about corporate policy definition for injured birds eligible for this style of slaughter or assessment for consciousness to identify injuries rendering birds who died by means other than slaughter. The corporate policy includes other approved methods for humane slaughter, and does not include definitions or parameters for injured birds entering the shackle process for humane slaughter. With respect, (b) (6)</p> <p>P544</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P548	JCG Foods of Alabama, LLC	WYI431702 4623G	2018-02-23	04C05	Poultry Good Commercial Practices	Finalized	<p>On the date of February 23, 2018 at approximately 1728 hours, I observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices verification task at P-548, a NPIS poultry establishment. I observed a live, uncut bird at approximately 1728 hours as it was approximately 8 inches from entering the scald vat on Line 2. The bird was holding its head up vertically against its body, exhibiting normal eye movements, and displaying an increased breathing pattern. After observing the bird I employed the available stop button after all other plant interventions had been surpassed, and it is reasonable to conclude that had I not intervened, the bird's entrance into the scald vat was imminent. (b) (6)</p> <p>(b) (6) walked over to address the issue, and then I restarted the line after corrective action had been taken and the bird was removed from the line. I examined the bird closely and a cut had not been made on the bird. I also notified Plant Manager, Amy Patterson and (b) (6), of the observed deficiency, and the establishment immediately initiated further corrective actions. It is pertinent to add, as of May, 2013, JCG Foods of Alabama provided the additional process forethought to provide a process for personnel to intervene and prevent birds entering the scald vat alive and dying by means other than slaughter. Line stoppage devices were installed on both lines to accommodate these circumstances. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations (9 CFR 381.65 (b)), live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. Additionally, the Poultry and Poultry Product Inspection Act states within (21 USC 10 453 (g) (5)), "For purposes of this chapter... The term "adulterated" shall apply to any poultry under one or more of the following circumstances (5) if it is, in whole or in part, the product of any poultry which has died otherwise than by slaughter." A copy of this Memorandum of Interview will be forwarded to the appropriate personnel in the District Office. Respectfully submitted on February 23, 2018. (b) (6) [REDACTED]

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO072002 4206G	2018-02-06	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1830 hours in the Evisceration Department I observed large gaps of empty shackles, and I discovered the cause to be a breakdown in the live-hang area. I observed two carcasses in the blood tunnel area with signs of ante mortem injury, including torn skin, hemorrhage and muscle mutilation. One turkey's skin was torn to reveal the entirety of both underlying breasts, both of which were superficially mutilated. Another turkey was missing a 4 x 6 inch patch of skin over its left breast with bright red blood staining the surrounding feathers. The underlying exposed muscle tissue in both turkeys was moist. After speaking with (b) (6), I learned that the injuries were caused by a faulty conveyor belt in the CO2 stunning system that caused a blockage and pile-up of birds within the tunnel. I spoke with (b) (6) who informed me that this was not the same belt that broke on 2/2/2018 as is documented in GCP MOI UIO3819022406G. He said that an establishment employee noticed the break and was able to shut the system off relatively quickly. The conveyor belts on the affected side of the system were left off for the remainder of the shift; after the shift was complete, (b) (6) had the maintenance crews examine every aspect of the rest of the system. I did not observe any additional injuries.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO381902 2406G	2018-02-06	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600 while performing a Good Commercial Practices Task in the live hang area, I observed a number of carcasses with signs of ante mortem injury. I observed the carcasses as they passed through the blood tunnel area. There were 12 carcasses over an approximately 15 minute observation window with varying degrees of injury, which included freshly torn skin, hemorrhage, and muscle mutilation. All 12 had freshly torn skin. The less-affected carcasses had patches of torn skin, primarily on the backside of the carcass, which covered an area approximately 4 x 4 inches. The underlying exposed tissue was moist with varying amounts of bright red blood staining the surrounding feathers. One carcass had an approximately 4 x 4 inch skin tear over its left breast. One carcass had torn skin from the entire dorsal surface of the tail and extending cranially up the lower back approximately 6-8 inches. Two carcasses had torn skin from the dorsal tail extending laterally to include the lateral surface of the proximal halves of both thighs, and extending cranially up the lower back; in addition to the torn skin on these two carcasses, the exposed underlying muscle tissue of the thighs and back was mutilated. After speaking with (b) (6) and (b) (6), I learned that the injuries were likely caused by a faulty conveyor belt in the CO2 stunning system which caused a blockage and pile-up of birds within the tunnel. This belt had been broken down for much of 1st shift and the beginning of second shift. (b) (6) said he would have maintenance adjust the belt as soon as possible. (b) (6) said he would ensure that all employees are reminded that if a blockage occurs, they are to shut the conveyors down immediately. I did not observe any further injuries outside of that approximately 15 minute window at 1600.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO511502 0921G	2018-02-21	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/19/2018 while performing a Good Commercial Practices task in the blood tunnel area, I observed 12 turkeys with torn-skin injuries between approximately 16:46 hours and 17:08 hours. These injuries ranged in size from approximately 1 x 2 inches up to approximately 8 x 6 inches, with most somewhere in between. For most of the injuries, the exposed tissues were moist, and the surrounding feathers were blood-stained. There was clotted blood present adhered to some of the injuries, and some of the exposed tissue in at least two injuries was beginning to dry. These injuries were all located on the turkeys' backsides and included the dorsal surface of the tail, over the hips and over the shoulders. One turkey had a large tear over its hips and a separate tear over its shoulders. I observed one additional turkey with a 1 x 2 inch skin tear over the dorsal surface of the tail at approximately 18:26 hours. (b) (6) and (b) (6) inspected conveyor belts of the CO2 stunning system and did not find any probable cause for the injuries. Most of these turkeys came from the same trailer, #5186, and (b) (6) and (b) (6) did not find any probable cause for the injuries there either. As part of his investigation, (b) (6) instructed the establishment employees who were unloading the turkeys from the trucks to set aside any turkeys with skin-tear injuries; none were found.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO192102 0926G	2018-02-26	04C05	Poultry Good Commercial Practices	Finalized	<p>On 02/21/2018, during the second shift at P579, I observed three issues relating to Poultry Good Commercial Practices. Four turkeys were observed in the blood tunnel with recent injuries, the packing densities in multiple coops of one trailer were such that turkeys were standing over top of each other, and there were many turkeys that were dead-on-arrival (DOA). All turkeys run on this shift were from the same grower and lot. At approximately 14:06, I observed three turkeys with torn-skin injuries on their backsides. Two of the injured turkeys had torn skin of approximately 4 x 4 inches on their mid-back over the cranial hip. The third turkey's torn skin extended from the dorsal aspect of the tail to the mid-back, with a total area of exposed underlying tissue approximately 6 x 8 inches. The exposed tissue on all three turkeys was moist, and the surrounding feathers were stained with blood. At 14:14, I observed one turkey with an approximately 6 inch long laceration of skin and underlying tissues running parallel and just lateral to the spine over the right hip. The wound was moist and the surrounding tissues were stained with blood. I documented similar injuries in GCP MOI UIO4114020519I from 02/19/2018. I observed trailer #5578 as it was parked in the staging shed outside. I observed three coops in the trailer that were so densely packed that the turkeys were essentially in two layers, standing over top of each other. The back half of this trailer was empty. (b) (6) said that with the cold weather and with many of the old breeder hens missing so many feathers, it is important to pack them into the coops so they are tight enough to keep each other warm. (b) (6) and (b) (6) will discuss packing densities with the crew responsible for loading the trailers. While observing in the live-hang area, I noticed that the</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>DOA bin was already full very early in the shift. Following up on this observation, I found a percent DOA for that lot was 2.76%. There was a lot run earlier on first shift from the same grower, and the percent DOA for this lot was 3.21%. Treating the two lots as one population, the percent DOA was 2.86%. To put this percentage in context, I analyzed PHIS slaughter data from the past year. From 02/01/2017 through 02/21/2018 there were 273 slaughter days. During this period, there were 14 days in which the percent DOA exceeded 1%. Of these 14 days, there were 9 days in which the percent DOA also exceeded 2%, and 3 days in which the percent DOA also exceeded 3%. As on 02/21/2018, "old breeder turkeys" represent thirteen of the fourteen >1% DOA days, eight of the nine >2% DOA days, and two of the three >3% DOA days. While the age of these turkeys may have contributed to the high DOA rate seen on 02/21/2018, of the 64 days in which old breeder turkeys were run between 02/01/2017 and 02/21/2018, there were 51 days in which the DOA rate was less than 1%. I am concerned that packing density also contributed to the high percent DOA and the observed injuries.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO081902 5428G	2018-02-28	04C05	Poultry Good Commercial Practices	Finalized	<p>Between approximately 14:35 and 14:42, I observed 5 turkeys in the blood tunnel area with various injuries including torn skin and muscle mutilation. All injuries appeared to be relatively fresh. After 14:42 I did not observe any additional injuries. The first turkey had an approximately 2 x 6 inch patch of exposed muscle on the lateral aspect of the right drum, extending from the hock to the knee. There was blood around the margins of this injury and the exposed muscle tissue was moist. The second turkey had an approximately 6 x 6 inch patch of exposed muscle on the right thigh that was also moist and ringed by a small amount of blood. In addition, this second turkey was missing skin and muscle tissue from the entire medial aspect of the left drum; the bone of the drum was exposed on this medial surface for its entire length. The third turkey had an approximately 6 x 6 inch patch of exposed muscle tissue on the right thigh with additional muscle mutilation and associated hemorrhage. The fourth turkey had an approximately 4 x 6 inch patch of torn skin and exposed tissue extending from its mid-back to its shoulders; some of the underlying muscle near the shoulders was mutilated with associated hemorrhage. The fifth turkey had an approximately 4 x 5 inch patch of exposed muscle of its left thigh with muscle mutilation and associated hemorrhage. (b) (6)</p> <p>reported that a group of turkeys became plugged in the CO2 stunning conveyor system at approximately 14:25. It is possible that the injuries I observed resulted from this incident, as all the injuries appeared to have occurred relatively recently, and the torn skin and mutilated muscle tissue would be expected if turkeys were pinned down against a moving conveyor belt. (b) (6)</p> <p>will review surveillance footage from around this time.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO072003 2216G	2018-03-16	04C05	Poultry Good Commercial Practices	Finalized	<p>Between approximately 16:05 and 16:40, I observed 11 turkeys in the blood tunnel area with torn skin in various locations. One turkey had three separate tears on its backside extending from the dorsal surface of its tail up to the base of the neck. The injury that included the tail extended cranially approximately 8 inches and was approximately 5 inches wide. There was another discrete, approximately 4 x 3 inch patch of torn skin just cranial to the previously mentioned injury, and a third approximately 1 x 2 inch patch of torn skin near the base of the neck on the dorsal midline. I observed three turkeys with skin torn from the dorsal surface of their tails, and four turkeys with torn skin from over their dorsal vertebrae and/or synsacrum on their dorsal midline. The sizes of these injuries ranged from approximately 3 x 3 inches to approximately 4 x 5 inches. There were three turkeys with skin torn from a breast. One of these injuries was approximately 3 x 3 inches, and the other two left nearly the entire underlying breast muscle exposed, and one of these was mutilated. The exposed tissues on all injuries described above were still moist, so the injuries were relatively fresh. (b) (6) and (b) (6) were notified, and they observed some of the injuries with me. I later spoke with (b) (6) about the CO2 stunning system because I wondered if it was playing a role in the observed injuries. There was a component of the delivery system that was not functioning properly, so to ensure that the turkeys came out of the system unconscious, the concentration of CO2 being pumped into the system was held at a higher level than normal. We observed turkeys through windows into the CO2 system: all were unconscious and still. The readout of CO2 levels over time showed that the concentration had not dipped below effective</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								stunning concentrations. Therefore, It is unlikely that the CO2 delivery system played a role in the observed injuries. I observed turkeys in the blood tunnel with (b) (6) and (b) (6) around 19:30 and did not observe any fresh injuries like those observed at 16:05.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO312104 5103G	2018-04-03	04C05	Poultry Good Commercial Practices	Finalized	<p>On 04/03/2018 beginning at approximately 2:00pm while performing a Poultry Good Commercial Practices Task in the blood tunnel area, I observed 4 turkeys with torn-skin injuries on their backsides. Two of these turkeys had small patches of torn skin, approximately 1 x 2 inches, on the dorsal aspects of their tails. The exposed tissue was moist, and the feathers bordering the torn skin were stained with blood. One turkey had an approximately 12 x 12 inch patch of torn skin over its mid-back; an approximately 2 x 2 inch patch of exposed muscle was mutilated; all exposed tissues were moist, and the surrounding feathers were stained with blood. The fourth turkey had 2 discrete torn-skin injuries: an approximately 2 x 3 inch patch over the right hip, and an approximately 6 x 4 inch patch over its mid-back to the left of midline; the exposed underlying tissue was moist and the surrounding feathers were blood-stained. The total observation time was approximately 20 minutes. I removed the turkey with the 12 x 12 inch injury from the line for the establishment to inspect. I spoke about this bird and observed for others with (b) (6) and (b) (6) explained that he thought the injuries were the result of old injuries or scabs that were made worse somewhere in the process. I examined the margins of the injury on the bird I pulled off the line, and I could not find any evidence of an old injury; the margins were fresh without scabs, and it did not appear that any part of the skin flap was missing or dried out. I have observed the kinds of old injuries described by (b) (6), and oftentimes a portion of the scab is freshly missing, and sometimes there is a tear in the skin extending from the scab. However, none of the injuries reported in this MOI or in previous GCP MOIs I have written would fit into that category.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								My primary concern and focus is with fresh injuries. Plant Manager Jody Long reported that an investigative team would be observing the load-out operations at a barn tomorrow, and they will also observe unloading and hanging here at the establishment. The producer will be the same source of turkeys as today's birds.
15	P6164A	Foster Poultry Farms	OIJ152004 0923G	2018-04-23	04C05	Poultry Good Commercial Practices	Finalized	<p>This establishment utilizes both a "back-up cutter (live person)" and a "head-puller (machine) as back up methods to prevent live birds from entering the scalding. On 4/5/18 at approximately 1658 hours while performing the daily GCP task, I observed a live, conscious bird which had not been stunned or cut, approaching the head-puller, after being missed by the back-up cutter. I observed that the bird was very small, and was holding its head too high to be reached by the head puller apparatus. I motioned to the back-up cutter, and pointed to the live bird. He walked over and removed it just after it had passed over the head-puller without consequence. Without FSIS intervention, it is reasonable to conclude this bird would have entered the scalding alive. I immediately addressed the concern with (b) (6)</p> <p>This was topic discussed during the weekly meeting with establishment management which took place on 4/19/18.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6616	Peco Foods of Mississippi	IRE041302 5020G	2018-02-20	04C05	Poultry Good Commercial Practices	Finalized	On February 20, 2018 at 1250 hours while verifying the Plant's Good Commercial Practices in Picking Room # 2 I, (b) (6) observed one of the five hundred birds enter the scalding while conscious. The Plant otherwise exercised good control over their slaughter process. I notified (b) (6) of the issue. FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act and Agency regulations, live poultry must be handled in a manner consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner consistent with good commercial practices, poultry should be treated in a way as to minimize excitement, discomfort, and accidental injury throughout the process. A copy of this memorandum of interview will be forwarded to the appropriate personnel in the Jackson District Office.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6638	Pilgrims Pride Corporation	UDG04210 13703G	2018-01-03	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P6638, Pilgrim's Pride, January 2, 2018 at ~11:50am At approximately 11:50am, while observing conditions during Ante mortem inspection and Poultry Good Commercial practice task, my supervisor and I observed ~10 or more birds live and weakened lying under a pile of approximately 1 to 2 feet of debris and dead birds in the Live Hang area. Upon inspection of the birds, there was one plant person clearing out the pile of birds inside the holding bin, but it wasn't sufficient enough to keep up with the constant moving of birds on the conveyor belt pushing more loose birds into the holding bin/hopper. I took regulatory action by instructing all live hanging personnel to stop hanging immediately until the live birds were removed from the holding bin/hopper located at the end of the conveyor belt. I informed the (b) (6) and told him that the incident of finding live birds cluttered and suffering in discomfort with such conditions was not acceptable and the area should be monitored frequently to prevent birds from dying by any means other than slaughter; I informed him that this will be documented in a MOI. (b) (6) indicated to us that Pilgrim's Pride would be assigning additional personnel to the live hang area to address high numbers of DOAs whenever there is an expectancy of higher numbers of DOAs. (b) (6) also said that he thought the high number of DOAs was related to the extreme cold weather. Later in the day, plant management and I discussed protocols of animal welfare and procedures of what can or cannot be allowed when handling poultry animals from the time the birds arrive from live receiving on toward the live hang room.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6638	Pilgrims Pride Corporation	UDG19180 15110G	2018-01-10	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 10, 2018, at approximately 1642 hours I observed Less Than Good Commercial Practice at establishment P-6638 Pilgrim's in Enterprise, AL. While performing a Good Commercial Practice verification task, I observed two trailers loads of live birds open mouth breathing. The trailer numbers were 220893 and 294 located under the live holding shed. The birds had their necks stretched and were rapidly breathing with their mouths open which are symptoms consistent with heat stress. The trailers had sides present on the cages which had been installed due to cooler temperatures in December 2017. The sides on these cages restrict air flow during transport and holding. There was minimal wind movement and the fans installed in the holding shed were not turned on. The air temperature at the time of my observation was 68 degrees. The stocking density to the cages based on lot information provided by the establishment was ^{(b) (4)} birds per cage. I informed ^{(b) (6)} of my findings as he approached me in the outdoor holding shed while I was performing my verification task. At the time, I asked ^{(b) (6)} what actions would be taken for the birds in distress and he stated they would turn the fans on to increase air movement. I informed ^{(b) (6)} and ^{(b) (6)} of the documentation of this Memorandum of Information (MOI) due to my findings. I reminded both members of management that the PPIA and Agency guidelines require live poultry to be handled in a manner consistent with Good Commercial Practices (GCPs) by making every effort to treat poultry humanely. I strongly encourage the establishment to review Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter" for recommendations</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>concerning treatment of live poultry before slaughter. A copy of this MOI will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully submitted, (b) (6) cc. (b) (6); (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6638	Pilgrims Pride Corporation	UDG54220 30002G	2018-03-02	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2225 hour, I entered the picking room to monitor the head puller at line 2 as part of a random Good Commercial Practices check. After monitoring for approximately 1 minute, I saw a live bird bypass the head puller. The bird was hung by one leg, eyes were blinking, the chest area was moving up and down and blood was visible. When I stopped the line, I immediately notified (b) (6) who was around the corner from where I was standing. (b) (6) came immediately looked at the bird and left. (b) (6) did not remove the bird from the line so I did and when he returned I handed the live bird to him. The bird was cut across the dorsal surface of the neck, not the ventral surface. Had the bird been cut on the ventral surface, the carotid arteries and jugular veins would have been severed, leading to the bird bleeding out prior to entering the scalders. The line was stopped after the head puller but prior to the bird entering the scald tank that was filled with water. The first scald tank is no longer maintained at scalding temperatures but is filled with water which would have led to the bird dying by means other than slaughter causing the bird to be a cadaver. I informed (b) (6) and (b) (6) of the documentation of the Less than Good Commercial Practice Memorandum of Information (MOI). FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>injury throughout processing. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Respectfully Submitted, (b) (6)</p> <p>CC: Jackson District Office, (b) (6)</p> <p>Local file</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6666	Koch Foods of Gadsden, LLC	GQH18220 10208G	2018-01-08	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 8, 2018 at approximately 2028 hours while performing the Good Commercial Practices and Ante Mortem task, the following was observed in live hang. At the end of the belt that feeds evisceration line three on the ground there was a pile of approximately 60 DOAs with feathers and filth. I used my flashlight to observe the pile closer due to movement seen within the pile. At least ten live birds were observed throughout the pile of DOAs. I asked an establishment employee if he could please get a supervisor for me. (b) (6) arrived to see the pile of birds and was notified that live birds were amongst the DOAs and that these findings would be documented in a GCP MOI. Some of the birds were placed back into production and the weaker ones were humanely euthanized. At approximately 2033 I arrived at the belt in live hang that feeds evisceration lines one and two. At the end of this belt there were approximately 40 DOAs with 4 live birds intermingled in the pile. The same establishment employee that was present and working with (b) (6) arrived to retrieve the live birds once they were notified and place them back into production. These birds were in imminent danger of becoming crushed/suffocating/death by means other than slaughter. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on January 8, 2018 (b) (6)) Cc: (b) (6) Dr. David Thompson, DDM (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6666	Koch Foods of Gadsden, LLC	GQH05040 12911G	2018-01-11	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 10, 2018 shortly after production resumed following the official USDA dinner break at approximately 0240 seven cadavers were observed hanging off to the side of the rehang belt that feeds evisceration line (b) (4). Due to these observations I went to the entrance of the scald vat that feeds that evisceration line. At approximately 0249 the first live bird entered the scald vat. This bird was much smaller than the other birds in the lot (approximately ½ the size), it had no cut to the neck, was blinking, had an uplifted head, pupillary reflexes, rhythmic breathing and controlled movements. I asked an establishment employee in live hang if he could please get a supervisor for me as I could not locate one in the area. Once (b) (6) arrived he was informed of my observations and that documentation would occur. Verification of a 500 bird sample set was started immediately following notification and at approximately 0252 a second live bird entered the scald vat. This bird had a superficial abrasion to the side of the neck that did not penetrate any major vasculature; otherwise it appeared the same as the first bird described above. The third and fourth live birds entered the scald vat at approximately 0257 and 0259. These birds appeared physically just as the second live bird did. The fifth live bird entered the scald vat at approximately 0304. This bird was average size compared to the remainder of the birds in the lot, but had been hung by one leg in the shackle. The side of its neck had a superficial piece of skin missing, no vasculature was penetrated, it was blinking, breathing rhythmically and had controlled movements. After this bird entered the scald vat verification of 500 birds was completed with no additional birds entering alive. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on January 10, 2018 (b) (6)</p> <p>(b) (6) Cc: Dr. David Thompson, DDM</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6666	Koch Foods of Gadsden, LLC	GQH55080 14831G	2018-01-31	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 31, 2018 at approximately 0656 hours while performing the Good Commercial Practices and Ante Mortem task, the following was observed in live hang. At the end of the belt that feeds evisceration line (b) (4) there was a pile of approximately 20 DOAs with feathers and filth. I used my flashlight to observe the pile closer due to movement seen within the pile. There were two live birds observed throughout the pile of DOAs. I remained in the area for several minutes with my light on the pile looking for an establishment employee to come to the area to separate the birds, there were also approximately 15 loose birds on the floor, up the stairs and three other live birds sitting on top of a pile of dead birds in another area of the belt. After approximately three minutes an employee came to the area and began separating the birds and returned the live birds to production. No Supervisor could be found anywhere in live hang. I went to an office where Supervisors are often at and found an establishment employee in there and asked him to please get the Live Receiving / Live Hang Supervisor for me. At approximately 0705 (b) (6) arrived and was notified of the issues observed in live hang and that a Good Commercial Practice MOI would be issued due to the live birds comingling with DOAs and those birds were in imminent danger of becoming crushed/suffocating/death by means other than slaughter. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on January 31, 2018 (b) (6)</p> <p>(b) (6) Cc: (b) (6)</p> <p>Dr. David Thompson, DDM Dr. Lorraine Dozier, acting DDM (b) (6)</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6666	Koch Foods of Gadsden, LLC	GQH55000 23706G	2018-02-06	04C05	Poultry Good Commercial Practices	Finalized	<p>On February 5, 2018 at approximately 2353 while performing the Good Commercial Practice Task the following was observed at the entrance to the scald vat that feeds evisceration line (b) (4). A live bird was seen entering the scald vat that was hung by one leg, had an abrasion only penetrating the skin to the right side of the neck. The bird was blinking, had an uplifted head, pupillary reflexes, rhythmic breathing and controlled movements. Verification of a 500 bird sample set was started immediately following this observation with no additional birds entering alive. (b) (6) and (b) (6) were notified of the above findings and that they would be documented in a GCP MOI. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than Good Commercial Practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on February 6, 2018 (b) (6)</p> <p>Cc: Dr. David Thompson, DDM Dr. Loraine Dozier, acting DDM (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P687	House of Raeford	XRA511302 0328G	2018-02-28	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 12 PM on 2/20/18, I met with Plant Manager – Randy Crapps regarding recent, recurrent GCP concerns. I discussed the fact that kill cuts were being seen occasionally through the head rather than the neck and that some birds were entering Evisceration with heads completely attached. There were associated times when birds were seen that did not bleed out properly. Some of the birds had macerations of the heads to no kill cuts. Later, at approximately 15:15 hour, I observed a bird that had not been properly bled out on the Evisceration Line at the (b) (4) (evisceration) machine before the sorters. During further system check, I observed 10 birds that had not been properly bled out in the picking room after the pickers, head puller, and before entering Evisceration. There was an employee standing in the picking room at the entry into evisceration removing birds that had not been properly bled out and throwing them into the open drain underneath the head puller instead of placing them in condemn barrels to be counted per customary practice. I followed the line backwards towards live hang and kill area. It was in that area I notified (b) (6) and (b) (6). They immediately went to the backup cutting/blood tunnel area. I resumed my system check in the picking room, where I found six (6) more birds that had not bled out properly. My examination of the six birds revealed the cuts were variable in locations and depth: from no neck cut to poor or superficial neck cuts to macerations. I observed other birds that had not bled out properly with heads attached past the head puller. I observed one larger size than usual bird that was a very dark red to purple bird that had not bled out properly and it had superficial maceration to the (dorsum) back of attached head and did not have a neck cut. This one was shown</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								to (b) (6) In total, I observed 15 to 16 birds that had not bled out properly within 15 minutes time. Subsequently I conveyed to Plant Manager – Randy Crapps the findings would be documented and forwarded to the Atlanta District Office and the District Veterinary Specialist (DVMS) in case additional follow-up is recommended. Additionally, on 2/21/2018 at approximately 12:30, the plant was stopping and starting the picking line due to re-hanger issues. When production resumed as usual at approximately 13:00, I observed several birds that had not bled out properly in a condemn barrel. The birds had no neck cuts to poor or superficial neck cuts to macerations. I physically showed my findings to Plant Manager – Randy Crapps. The corrective actions and preventative measures of plant management are not preventing reoccurrence of the GCP findings.
35	P7101	Tyson Foods, Inc.	LUC532201 2631G	2018-01-31	04C05	Poultry Good Commercial Practices	Open	Birds are being slaughtered in accordance with good commercial practices. Although no birds were observed being harmed unintentionally or dying from means other than slaughter at this time, the current system setup would allow that to occur. Approximately 15-20 live birds were on the floor in the live hang area under the conveyer belt that moves the birds into the live hang area. These birds are left here during plant breaks as well and not gathered and hung until the end of the shift to kill out. Given the amount of birds on the floor, there is the possibility of stepping on the birds, injuring or killing them. Albeit small, there is also the possibility for the birds to wander back into the other area of the live hang and outside to where the conveyor belt enters the building. I discussed this with the (b) (6) and he stated that he would begin working on a solution. (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7487	Koch Foods, LLC	SPG470704 3111G	2018-04-11	04C05	Poultry Good Commercial Practices	Open	<p>On Tuesday, April 10, 2018, (b) (6) Jackson District, and (b) (6) visited the P-7487 Koch Foods of Chattanooga facility. At approximately 11:55 A.M., I (b) (6) accompanied (b) (6) and (b) (6) as we performed the good commercial practices check and observed the following in the live hanging area: There were an estimated amount of more than one hundred birds piled up on the floor between 140 picking line carousel and wall. We observed three live birds in and around the pile up. For several minutes, we observed as the number of live and dead birds accumulating on the floor continued to increase, with no establishment personnel visibly observed addressing the deficiencies. When the live (b) (6) entered into live hanging area, he started picking the DOAs off the floor. We asked the (b) (6) (b) (6) to stop hanging the birds. They Quit hanging the birds at 12:02 P.M., to 12:10 P.M., and resume hanging the birds after the process got under control. We had an exit meeting with the plant manager Mr. Gary Tallent, (b) (6), and (b) (6), and explained to them about the finding. As per Federal Register Notice docket No 04-037N, dated September 28, 2005, "Treatment of live poultry before slaughter" the USDA food safety inspection service strongly encourages all establishments engaged in slaughter of poultry to make every effort to treat poultry humanely abide by good commercial practices. Sincerely, (b) (6) P7487 Koch Foods of Chattanooga cc: (b) (6), Jackson District (b) (6), Jackson District Dr. Thompson David, DDM, Jackson District</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA08130 14706G	2018-01-06	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1228 hours, while touring the receiving department and live hang area, I observed an enormous pile of chickens, both dead and alive, at the DOA sorting tank for kill line number two. The pile of carcasses was so high that the birds could no longer fall off of the end of the five-foot-high conveyor. The stack of birds numbered in the hundreds and estimated to be around five-hundred or so. There were live birds observed gasping for breath and attempting to free themselves from the pile of dead birds on top of them. The slaughter operations were halted until the live birds could be freed from pile the dead birds. I immediately informed and showed (b) (6) of these conditions. I reminded (b) (6) that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs), and that they not die from causes other than slaughter. I spoke to (b) (6) concerning this issue. He indicated that the conditions that existed were unacceptable and that the persons responsible would be counseled and disciplined, as per company policy. I printed a copy of the Federal Register entry on Treatment of Live Poultry Before Slaughter, published September 2005, and attached it to this MOI. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully,</p> <p>(b) (6) P-764, Salisbury, MD</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA53120 13431G	2018-01-31	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1329, while performing a poultry good commercial practices check in the receiving area, there was a flapping and kicking bird observed on top of the bird pile in the DOA dumpster bin. The bin was 90% full of birds (approximately 200 birds) and they were all denatured with blue dye, including the bird exhibiting signs of life. (b) (6)</p> <p>_____ was immediately notified (since she had been accompanying me during the check) and addressed the live bird immediately. (b) (6)</p> <p>_____ was also notified shortly thereafter.</p>
80	P764	Perdue Foods, LLC	CUA30060 20907G	2018-02-07	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0643, while conducting a poultry good commercial practices check in the receiving area, the following observations were made: While inspecting the large metal dumpster of DOA birds, there were some birds which were denatured and others which had yet to be denatured (b) (6)</p> <p>_____, was in the process of transferring dead birds from the sorting bins to the dumpster and would denature upon finishing the transfer). Amidst the birds in the dumpster which were not denatured was a small bird that was observed to be moving on occasion. Its leg would move, observed multiple times within a minute or two. (b) (6), who was accompanying me during the inspection, removed the bird from the bin and we observed it separately on a flat surface. Slow breathing could be observed in the flank region, and its leg would move from time to time. This bird was obviously still alive. The bird was observed for several minutes, and I had to request it be euthanized. The bird's wings were flapping after the euthanasia (cervical dislocation method). (b) (6)</p> <p>_____ was also notified of this finding, about 10 minutes later when I found him on the production floor.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA031203 0427G	2018-03-27	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 0905 hours, one of the Food inspectors on Evisceration Line#1 identified a cadaver. She held that carcass for Veterinary disposition and immediately notified me. Upon arriving at her station I observed that head of the carcass was intact with no bleeding cut on neck. The facial area was swollen; skin around the neck area was purple in color while rest of the carcass was bright red in color. (b) (6)</p> <p>(b) (6) and (b) (6) were notified of USDA findings. I reminded (b) (6) that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. I recommended that (b) (6) review the Federal Register on Treatment of Live Poultry before Slaughter, published September 2005 for FSIS recommendations concerning treatment of live poultry before slaughter, and provided her a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>(b) (6) P-935 Allen Harim Foods, LLC</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA361803 3930G	2018-03-30	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1723 hours while performing ante-mortem and Good Commercial Practice verification I observed a bird's neck caught between the side edge of the closed cage door and the cage frame. Upon further investigation, the bird's head was limp and hanging with saliva hanging from its mouth. (b) (6)</p> <p>(b) (6) was notified of the observation of a bird dying other by slaughter. (b) (6) and (b) (6) stated that a picture was taken and was forwarded to (b) (6) and that live haul would be notified of the observation. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) and (b) (6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6)</p> <p>Allen Harem Foods, LLC. P-935 Harbeson, DE. 19951</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA261804 1906G	2018-04-06	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1630 hours as I was traveling between Evisceration Lines 2 and (b) (6) and inspector called for me and had 2 carcasses hanging on the Veterinary disposition shackles behind line (b) (6), station 4. Both carcass bodies and necks were red in color, and the viscera were blood engorged. At approximately 1710 hours I was notified and observed a cadaver hung on the Veterinary disposition shackle behind line (b) (6) station 1. This carcass's head and neck were dark red to purple and had not received a cut to the neck. At approximately 1715 hours I observed line (b) (6) station 2 inspector hang a carcass on the Veterinary disposition shackle. This carcass body and neck were red in color and the viscera were blood engorged. At each occurrence (b) (6) (b) (6) was notified of the cadavers and he contacted the live hang supervisor of each observation of cadavers on line (b) (6) I then performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) (b) (6) was notified of the observation of bird dying other than by slaughter. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2018-328

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA141704 4926G	2018-04-26	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1734 hours, while verifying Good Commercial Practice verification I observed both establishment back-up kill personnel on the same side of the medium bird line just past the kill blade. I then walked around to the area where a second back-up kill employee is usually stationed and observed 1 bird with its head up, looking around and breathing. I then traveled to the entrance end of the scalding and observe 1 live bird with its head up, looking around enter the scalding. This bird had a small nick to the left side of the neck. (b) (6)</p> <p>(b) (6) and Evisceration Supervisor were notified of the observation of a bird dying other than by slaughter. (b) (6) stated that the employee would receive disciplinary action. I then observed 200 carcasses enter the scalding, and 200 hundred carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. It is recommended that the establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) and (b) (6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA221804 3727G	2018-04-27	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1703 hours while traveling between Evisceration lines 2 and (b) (6) an inspector called for me and had 1 carcass hanging on the Veterinary disposition shackle behind line (b) (6) station 1. The carcass had the head intact which was red to purple in color and had not received a cut to the neck. (b) (6)</p> <p>(b) (6) was notified of the cadaver (b) (6) notified (b) (6)</p> <p>(b) (6) of the observation of a bird dying other than by slaughter. I then performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) was notified of the observation of a bird dying other than by slaughter. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and The District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>(b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2018-328

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA401804 3030G	2018-04-30	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1509 hours on April 27, 2018 while performing antemortem and GCP verification I observed 1 loose live bird on trailer #62 located in the cooling shed. At approximately 1521 hours I observed 1 loose live bird on trailer #6886 and 1 loose live bird on trailer #5780 (3 cage doors were open). These trailers were located just outside the dumping area in a high traffic area for trucks and forklifts. As I was waiting for the live hang supervisor I observed a forklift come around the 2 trailers at a very high speed. As he rounded the trailers a cage door flew open and 2 live birds were thrown to the concrete approximately 6 feet below. (b) (6)</p> <p>(b) (6) and (b) (6) were notified the observation in which poultry may have experienced excitement, discomfort or accidental injury while being handled in connection with slaughter. (b) (6)</p> <p>(b) (6) addressed driving speed with the fork lift drivers especially when making sharp turns. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>(b) (6) Allen Harim Foods, LLC P-935 Harbeson, DE. 19951</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA352105 4601G	2018-05-01	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600 hours while traveling between Evisceration lines 2 and (b) (6) I observed 1 carcass hanging on the Veterinary disposition shackle behind line (b) (6) station 3. The carcass had the head intact which was red to purple in color and had not received a cut to the neck. I also observed 3 carcasses hanging on the Veterinary disposition shackles behind line (b) (6) station 4. The necks of these carcasses were bright red, the viscera were blood engorged and was petichiation was observed on the breast meat. I was informed by the inspector that, at approximately 1507 hours, he had hung back a bird with the head intact, red to purple in color and had not received a cut to the neck. (b) (6)</p> <p>(b) (6) confirmed this observation and stated that he had taken the bird to the Live Hang Supervisor so that action could be taken. At approximately 1655 hours, I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6)</p> <p>(b) (6) was notified of the observation of birds dying other than by slaughter. (b) (6) stated that as a preventive he placed a second back-up killer on line (b) (6) for the rest of the week. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and The District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>(b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA122105 0514G	2018-05-14	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2136 hours while performing Good Commercial Practice verification I observed the back up killer for medium birds miss a cut to the neck of a bird that was not cut by the kill blade. The establishment employee then attempted to pull the stunned bird's head off which failed. He then removed the bird from the line and threw it into a condemn barrel used to put heads into. Upon further investigation, I observed two live birds in this condemn barrel that was approximately one quarter full of heads.</p> <p>(b) (6) and (b) (6) were notified of the observation in which poultry may have experienced excitement, discomfort or accidental injury while being handled in connection with slaughter. (b) (6) stated that the employee will be coached and the condemn barrel will be removed from the area. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M482	St. Croix Abattoir	NAA08 130435 26N-1	04/25/2018	04C02	Livestock Humane Handling	313.15(a)(1)	On April 25, 2018, at approximately 1:50pm, while performing a humane handling verification task (b) (6) observed the following noncompliance: The first stun with a hand held captive bolt (HHCB) was ineffective and did not render a steer unconscious. The steer remained standing. The plant employee immediately and effectively stunned the steer with a back-up HHCB rendering it unconscious. On post mortem examination 2 there were two separate knocking holes observed in the skull. (b) (6) and (b) (6) were informed of the noncompliance and that a NR would be issued.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M482	St. Croix Abattoir	NAA25 140531 01N-1	05/01/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(b)(1) (iii)	<p>At approximately 1:20 p.m. on May 1, 2018, the establishment brought in 2 market pigs for Slaughter. The firm was using the captive bolt to stun pigs, as the electrical stunner is down for repairs. The (b) (6), attempted to knock the pig, but it moved its head and the first shot entered the skull above its right eye. The pig was upright, moving around and squealing. When the knocking employee went for the backup captive bolt gun, he knocked it off the ledge and it fired. Therefore, the knocking employee had to reload the first captive bolt to administer the second shot. This took approximately 2 minutes. This second shot was effective and knocked the pig down. I stopped slaughter activities at approximately 1:25pm and contacted (b) (6) for guidance. The firm failed to meet 9 CFR 315.15 (a) (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. The firm failed to meet 9 CFR 315.15 (b) (1) (iii): 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

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M482	St. Croix Abattoir	NAA25 140531 01N-2	05/01/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(b)(1) (iii)	<p>At approximately 1:20 p.m. on May 1, 2018, the establishment brought in 2 market pigs for Slaughter. The firm was using the captive bolt device to stun pigs, as the electrical stunner is down for repairs. The (b) (6) [REDACTED], attempted to knock the pig, but it moved its head and the first shot entered the skull above its right eye. The pig was upright, moving around and squealing. When the knocking employee went for the backup captive bolt gun, he knocked it off the ledge and it fired. Therefore, the knocking employee had to reload the first captive bolt to administer the second shot. This took approximately 2 minutes. This second shot was in the center of the skull and was effective in stunning the animal. (b) (6) [REDACTED] stopped slaughter activities at approximately 1:25pm and contacted (b) (6) [REDACTED]. USDA Retain Tag # B19323315 was applied to the knocking box. The firm failed to meet 9 CFR 313.15 (a) (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. The firm failed to meet 9 CFR 313.15 (b) (1) (iii): 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. After discussion with the Atlanta District Office, Director Rodney Parris and (b) (6) [REDACTED] were notified that a NR would be issued for this noncompliance.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1480	Tip Top Poultry, Inc.	JBA370 903342 2N-1	03/22/2018	04C05	Poultry Good Commercial Practices	381.65(b)	On 03/21/2018, at approximately 1922 hours, (b) (6) observed live birds entering the scalders. Based on these observations, (b) (6) determined that the establishment's slaughter process was out of control, and a regulatory control action was taken by stopping live birds from being hung on the Slaughter Line. (b) (6) was notified of this noncompliance with regulatory requirements.	OPEN
M6678+P6 678	Ganaderia Santiago Inc.	NBA490 601562 6N-1	01/26/2018	04C02	Livestock Humane Handling	313.2	HATS category III: Water/Feed Availability; 9 CFR 313.2 (e). On Friday January 26, 2018 at approximately 08:10 hours; while performing routine Humane Handling inspection and evaluating records at establishment #M6678, Ganaderia Santiago. The following non-compliance was identified by USDA inspection program personnel: There is no evidence that food was provided or available in a 2 day period for 12 cattle that arrived at Establishment on Wednesday January 24, 2018. (b) (6) and (b) (6)	CLOSED
M7883+P7 883	Sucesion Jorge Morales Cruz	NCB210 501572 5N-1	01/25/2018	04C02	Livestock Humane Handling	313.1, 313.2	During verification of pens and animals at 0700 hours on 01/25/2018 the following was observe Pens # 4n, 5n 6,7,8 and where the bob veals are, do not have access to water, water reservoirs were empty. Also pens (Zinc) ceiling missing on several of the pens. this don't comply with regs. 9 CFR 313.1 and 313.2.	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M11116	Osteen Meat Service Inc.	TOA241 204432 3N-1	04/23/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	HATS category VIII: Stunning Effectiveness 9 CFR 313.15(a)(1) and 313.15 (a)(3) At approximately 1244 hours while I, (b) (6), was performing a humane handling verification for HATS Category VIII at M11116 the following noncompliance was observed: An establishment employee was observed to deliver an ineffective captive bolt stun to a market hog. The stun was ineffective as it made contact with the animal but failed to render it unconscious. The hog remained standing and was vocalizing after the captive bolt was applied. The employee then immediately delivered a second captive bolt blow that effectively rendered the hog unconscious. The head of the animal was inspected after the animal was bled and hoisted. Two circular captive bolt holes were observed to be present. Mr. Steve Osteen (plant owner) was notified of the noncompliance. The above noncompliance fails to meet the regulatory requirements of 9 CFR 313.15(a)(1) and 313. 15(a)(3). This noncompliance was not considered egregious as the plant took immediate and effective corrective actions. This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M413	Smithfield Fresh Meats Corp.	NCA171 304493 0N-1	04/30/2018	04C02	Livestock Humane Handling	313.1, 313.2	Livestock Area: After completion of export verification check at the casing facility, at approximately 1105 hours as walked around the south side of the barn I observed that 2 hogs had fallen from the top section of the live haul carrier. I inquired asking (b) (6), (b) (6) what cause the animal to fall. It was stated that when the unload plant associate raised the gate to place the ramp flap inside the trailer 2 hogs fell out onto the concrete and frame of chute. The metal flap on the end of the ramp is utilized to close the gap between the back of carrier trailer and ramp. One animal sustained injury/non-ambulatory was euthanized immediately. The ambulatory animal was guided to the holding pen. I informed (b) (6) of a noncompliance due to the establishment failure to meet HATS Category II - Truck Unloading regulatory requirement 9CFR 313.1 and 313.2.	CLOSED
P622	Tyson Foods	NLB341 903352 3N-1	03/22/2018	04C05	Poultry Good Commercial Practices	381.65(b)	On March 22, 2018 at about 1753, I (b) (6) while performing a Good Commercial Practice Task, I observed the following noncompliance. After an employee dumped a cage of birds onto the belt, one bird was left on the cage when the cage was pulled back. The employee removed the bird from the cage and he threw it onto the belt but he missed and hit the bird's head on the steel bar before the belt. The bird died from the injury it sustained. In accordance to CFR 381.65(b) poultry must be slaughtered with Good Commercial Practices in a manner that will result in thorough bleeding... but this bird died from the cause of the injury other than slaughter. (b) (6) and (b) (6) were notified of the noncompliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10757	Select Meats, Inc.	IMB441 101031 2N-1	01/08/2018	04C02	Livestock Humane Handling	313.1, 313.2	While performing slaughter inspection duties at Select Meats(TA10757) at approximately 8:30am the following non-compliances were observed. While on the kill floor observing stunning activities one pig escaped onto the slaughter floor. In an attempt to remove the pig, plant employee grabbed the pig by its ears and attempted to transport the pig back into the holding pen. Upon observation inspection personnel intervened and plant employee suddenly stopped. The pig did not vocalize and seem to be unharmed. Upon observation of the holding facility the sliding door, between kill floor and holding pen, has metal protruding from the side as well as metal rolled up at the bottom, creating potential for injury to livestock. No regulatory control action was taken due to immediate response from establishment personnel to prevent harm to livestock. Plant owner Gerald Wood was notified of the non-compliances and the plants failure to comply with regulatory requirements of 313.1 & 313.2.	CLOSED
M10757	Select Meats, Inc.	IMB142 203102 8N-1	03/28/2018	04C02	Livestock Humane Handling	313.2	On 03/28/18 at approximately 0740 while performing antemortem inspection in the holding pens with an Establishment employee, it was noticed that the plant's automatic water nipples for the swine were not delivering water. The employee stated that another plant employee had hung his personal equipment on a water valve on the kill floor and had accidentally turned off the water to the system. The swine did not show any signs of dehydration or stress. At 0825, I went back out to the holding pens and found that the watering system was still not working. (b) (6) was notified, and he located the proper valve to restore water to the system. Later in the kill floor shift (b) (6) secured the water valve handle with a zip-tie as a preventative measure (b) (6) was notified of noncompliance with 9 CFR Part 313.2(e).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M18079+P 27232	Smithfield Fresh Meats Corp.	VFB482 302320 1N-1	02/01/2018	04C02	Livestock Humane Handling	313.1	<p>On 02/01/2018 at approximately 17:05 I was notified by (b) (6) that while verifying Category IV "Handling During Ante-mortem Inspection" she observed concerns regarding the facilities in the livestock holding area. (b) (6) stated that she was inspecting hogs in motion from pen A-12 and she noticed a potential safety hazard for the hogs. She then instructed establishment employees to relocate the hogs in pen A-12 to another pen, and she then notified USDA Supervision of her concerns. Upon arriving to pen A-12, I observed that the bolt on the right side of a drain shield was missing, causing the shield to fall to the ground at an approximately 45 degree angle. As a result of this positioning, the metal edges of the drain shield were oriented in a way that could potentially cut a moving hog. Additionally, an approximately 4 inch diameter drain hole was exposed on the pen floor which posed, in my opinion, a real risk for entrapment and injury of a limb. I took regulatory control of pen A-12 by applying USDA Retained tag NO. B42 301452 at approximately 17:15. I notified both (b) (6), and (b) (6), of the regulatory control action and the noncompliance with regulation 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. Maintenance repaired the drain shield by securely fastening it into proper position. (b) (6) stated that retraining will occur on the following: Pens should be checked for exposed drains prior to penning animals. Do not place animals in a pen with a missing or loose drain cover. Regulatory control of pen A-12 was</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							relinquished after the necessary corrective actions and preventive measures were confirmed at 19:06. No animals were directly observed to be injured from this facilities deficiency.	
M19697+P 19697+V19 697	Chaudhry Meat Company, Inc.	ZCA081 402450 8N-1	02/08/2018	04C02	Livestock Humane Handling	313.15(a)(2), 313.15(b)(1) (iii)	At 1302 hours the FI summoned me to the slaughter floor. At that time he (FI) told me a bovine had been brought to the knock box, head restrained, and eventually knocked. He said once the door from holding was opened the animal immediately tried to leap through the head restraint opening. Left front foot became lodged between cross support and concrete wall of the head restraint. The animal began struggling to get free and vocalizing. Struggling resulted in animal losing footing and rear portion of the bovine ended up on the floor, similar to a sitting position with foot still wedged in knocking box. Head was not positioned in head restraint. Employee utilized a metal pipe (approximately 4 feet long) to pry the foot up out of its wedged position. The animal began a higher pitched vocalization during this process. The animal became extremely agitated, rose to its feet, plant applied nose restraint, and successfully knocked the animal. These activities/ design of knockbox resulted in undue stress, excitement and apparent pain to the animal. This is noncompliance with 9 CFR 313.15(a)(2) and 313.15(b)(1)(iii). Meeting was held with (b) (6) concerning this noncompliance and he promised immediate corrective actions. (b) (6) was notified of forthcoming noncompliance report.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19825+P 19825	Halal International Processing	JDA001 301000 2N-1	01/02/2018	04C02	Livestock Humane Handling	313.2	HATS activity II Water and Feed availability HATS activity III Antemortem handling On Jan 2, 2018, I arrived at the facility at about 8:30 a.m. Animals were still in the back of the plant. (b) (6) and I walked into the pen and field area to perform an antemortem check of the goats and lambs. The water trough in the small pen was frozen solid, I observed one lamb licking the top surface of the ice. The other water supply trough in the back was empty of water. There were at least 60 animals in the back area without water overnight (b) (6) instructed the employees to fill a container with water and carry it out to the animals. Another water container was placed in the indoor holding pen when some animals were herded into there. Plant personnel were reminded that animals must have water available, even during this week's cold spell.	CLOSED
M20478+P 20478	Snow Creek Meat Processing, Inc.	VAB451 302052 8N-1	02/28/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(2), 313.15(a)(3)	On February 28, 2018 at Snow Creek Meat Processing, Est.20478 at 8:15 a.m. the following observation was made. The establishment was using a captive bolt. The stun was not effective rendering the animal immediately unconscious. The stunner took immediate corrective action using a .22 caliber rifle. The stun was effective rendering the animal unconscious. This constitutes a regulatory noncompliance with USDA Regulation 313.16a1-3.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4265+P4 265+V4265	Locust Grove Farm	XBA460 703141 3N-1	03/13/2018	04C02	Livestock Humane Handling	313.2	HATS CATEGORY III At approximately 0830 hours on March 13, 2018 while performing a routine humane handling task, the following noncompliance was observed. I, (b) (6) , observed two out of three pens of swine in which water was not accessible. In one pen there was a tub but no water was present in the tub ,the other pen there was no tub or any source of water. Establishment Kill floor employees were immediately notified verbally and in writing of this noncompliance. Plant employees immediately performed corrective actions by providing accessible water. This is noncompliant with 9 CFR 313.2(e).	CLOSED
M4265+P4 265+V4265	Locust Grove Farm	XBA310 903342 7N-1	03/27/2018	04C02	Livestock Humane Handling	313.2	HATS Category III While performing an Odd Hour Humane Handling Inspection on Tuesday, 3/27/2018, at approximately 0730 hours at Locust Grove Smoke House (Est. M4265) the following noncompliance was observed: Upon entering the establishment holding pens there were five market swine present. In pen one there was one market swine. Two water troughs were present in pen one; both water troughs in pen one were empty and dry. Pen two there was one market swine with no water trough present. Pen three there was one market swine with no water trough present. Pen four there were two market swine present. There was a water trough present in pen four. The water trough in pen four was empty and dry. The establishment manager was immediately notified verbally and in writing of the noncompliance. The establishment manager took immediate corrective action by providing the swine with water. This is noncompliant with 9 CFR 313.2(e).	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4486+P4 486	N S Brandon Packing Inc.	ZWE03 090134 03N-1	01/03/2018	04C02	Livestock Humane Handling	313.2	HATS category III Water and Feed Availability 9CFR 313.2 1/3/ 2018 I performed ante-mortem inspection on 6 Beef Cattle in pen 7. I observed pen 7 to not have water accessible as required for the livestock present. I notified (b) (6) that the water bucket was empty he provided water immediately. Notified (b) (6) of the non compliance. This is non compliant with 9CFR 313.2(e).	CLOSED
M17776	Trenton Halal Packing Company	BBE410 903532 1N-1	03/21/2018	04C02	Livestock Humane Handling	313.2	On 3/21/18 at 0710 while performing the Livestock Humane Handling task at Trenton Halal to verify the conditions of the pen. The IIC observed that the ante-mortem pen was completely filled with goats. In addition, the pen that is used if there is a suspect animal was also completely filled with goats. The animals did not have room to sit down or turn around. On the ante-mortem card it was listed that 120 goats were inside the pens. In different areas you could see that there were spaces where water buckets were located. These animals were unloaded after hours with no FSIS personnel present. IPP were not able to verify the humane handling of the goats during truck unloading on 3/20/18. IIP personnel watched the plant employees handle the goats after the plant started working. This does not meet regulation 313.2(a). Both Mr. Malik, owner of Trenton Halal, and (b) (6) at Trenton Halal, were informed of this noncompliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17776	Trenton Halal Packing Company	BBE4010040919N-1	04/19/2018	04C02	Livestock Humane Handling	313.2	<p>At 0910 on 4/19/18 at Trenton Halal the IIC observed from the kill floor that the animals in the holding pen did not have access to water. These animals were of another species, and the establishment still was not finishing the first species, beef. The animals would have been kept without access to water until they finish with the beef and did a mid-operational clean up. (b) (6)</p> <p>(b) (6) at Trenton Halal, was notified of these animals not having access to water. (b) (6)</p> <p>(b) (6) had an employee meeting on the kill floor to inform his employees to make sure that the animals have access to water, and that the only time that the animals did not need to have access to water was when they are going to be hanged for slaughter.</p>	CLOSED
M17776	Trenton Halal Packing Company	BBE0207053002N-1	05/02/2018	04C02	Livestock Humane Handling	313.2	<p>On 5/2/18 at 0710 while performing the Livestock Humane Handling task at Trenton Halal to verify the conditions of the pen the IIC and (b) (6)</p> <p>(b) (6) observed that the ante-mortem pen was completely filled with goats. In addition, the pen that is used if there is a suspect animal was also completely filled with goats. The goats were off loaded on 5/1/18 around 2000 with no FSIS personnel present. The animals did not have room to sit down or turn around. (b) (6)</p> <p>(b) (6) at Trenton Halal, informed the IIC and (b) (6) that approximately 120 goats were inside the pens. In different areas you could see that there were spaces where water buckets were located. IPP were not able to verify the humane handling of the goats during truck unloading on 5/2/18. This does not meet regulation 313.2(a). (b) (6) was informed of this noncompliance. The same situation regarding overcrowding the pens took place on 3/21/18, and a noncompliance was given. On 3/21/18 the pens were filled after hours with no FSIS personnel present.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17965	Gold Medal Packing Inc.	JRF031 401260 5N-1	01/05/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>313.1: Livestock pens, driveways and ramps</p> <p>313.2: Handling of livestock On January 5, 2018 at about 0530am while performing ant mortem task, (b) (6) observed that the veal bobs in pen 12 A/B were crowded into the pens such that the bobs had no room to freely move. The bobs were walking on top of each and most of them had no space to lie down or walk to the end of the pen where the water barrel was located. The pens contained a total of 167 bobs according to the plants chart for pen stocking, there should only be 50 bobs in 12A and max of 55bobs in pen 12B. I then inspected the other pens and observed the same instances. There were 83 bobs in Pen 5 which the max capacity is 46 bobs, there were 60 bobs in pen 6 which the max capacity is 46. There were 52 bobs in pen 3A the max capacity is 42. All the pens were over crowded causing discomfort to the animals. I informed the (b) (6) in the pens that the pens were overcrowded. This is a violation of 9CFR 313.2(a). Upon inspecting the veal bobs located in the alleyway, I observed the gate to the side of the ramp was open, and there were bobs in that area. That area of the ramp is not utilized because there is a trench like gap between the side of the ramp and the gate. I observed the legs of three veal bobs fall into the open space between the ramp and the gate and watched them struggle to get free of it. The ramp area is not maintained in good repair which is a violation of 9CFR.313.1(a). I also Informed (b) (6) of this noncompliance.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17965	Gold Medal Packing Inc.	JRF371 001101 ON-1	01/10/2018	04C02	Livestock Humane Handling	313.2	<p>Category III-Water and Feed Available On January 9, 2018 at about 1440 while checking water and feed for the held over bob veals. I (b) (6), observed that there was only water available for the bob veals. I made (b) (6) aware that the pen employees were gone but the bobs had no feed. (b) (6) advised me that there is a night worker that will be able to feed the animals. On January 10, 2018 at about 0500 while doing my ante mortem task, I observed that the bobs leftover from the previous day in pens 1A and 2AB still did not have feed. I spoke to (b) (6) and he informed me that the bob veils arrived either 10pm on the 8th or 1 Am on the 9th, .upon checking the plants receiving sheet I observed that the veal bobs in 1Ab arrived at 11:30 pm on January 8th and the veal bobs in 2AB arrived at 2am on January 9th. (b) (6) was made aware that not having feed available is a noncompliance, Not having feed available for arriving animals within a 24 hour period after they enter the premises is a violation of 9CFR 313.2(e)</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17965	Gold Medal Packing Inc.	JRF361 001532 3N-1	01/23/2018	04C02	Livestock Humane Handling	313.2	<p>313.2(a) handling of livestock On January 23, 2018 at about 0730am while performing ante mortem task, I (b) (6) observed that the veal bobs in pen 12 A/B were crowded pens such that the bobs had no room to freely move. The bobs were walking on top of each other and most of them had no space to lie down or walk to the end of the pen where the water barrel was located. Pen 12A contained a total of 110 bobs veal, according to the plants chart for pen stocking, there should only be 50 bobs, 12B contained 95 bob veal and max for that pen are 55 bobs. I inspected the other pens and observed the same instances. There were a total of 189 bob veal in Pens 5,6,7 and according to the plants chart for pen stocking, Pen 5 max is 46 bob veal, pen 6 max is 46 bob veal and pen 7 max is 46 bob veal which would total 138. I informed (b) (6) in the pens that the pens were overcrowded. I also informed (b) (6) the .This is a violation of 9CFR 313.2(a). Overcrowding of the pens causes discomfort to the animals and creates a situation in which they are unable to access water or feed.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17965	Gold Medal Packing Inc.	JRF501 102350 6N-1	02/06/2018	04C02	Livestock Humane Handling	313.2	<p>313.2(a) handling of livestock 313.2(e) Category III-Water and Feed Available On February 6, 2018 at about 8:00am while performing ante mortem task, I (b) (6) observed that the veal bobs in pen 1A were overcrowded. The count in the Pen was 52 and according to the plant chart for pen stocking, there should only be 45 veal bobs. Pen 12A was also crowded such that the bobs had no room to freely move. The bobs were walking on top of each other and most of them had no space to lie down or walk to the end of the pen where the water barrel was located. Pen 12A contained a total of 114 bobs veal, according to the plants chart for pen stocking, there should only be 50 bobs. I also noticed that there were numerous hoses for the water barrel strewn about on the floor around the pen areas. Upon further inspection I observed that there were several water barrel that did not have hoses attached to the nipples or only one or two hoses attached. In the alleyway the FF Veals had a water barrel with nipples available but the water level was too low for them to access it from the top of the barrel. This creates a situation where water or feed is not available for the animals. I informed (b) (6) in the pens that the pens were overcrowded and water and feed was not available or accessible to most of the animals. I also informed (b) (6). These are violations of 9CFR 313.2(a) and 9CFR313.2(e) Overcrowding of the pens causes discomfort to the animals and creates a situation in which they are unable to access water or feed.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17965	Gold Medal Packing Inc.	JRF261 002022 8N-1	02/28/2018	04C02	Livestock Humane Handling	313.16(a)(1)	HATS CATEGORY VIII Stunning Effectiveness At approximately 0950 on February 28, 2018, while verifying the stunning procedures in the pen area, I (b) (6), observed the following; a plant employee attempted to stun the thirteenth large market swine by gunshot (using a .22 magnum) on the conveyor. A bullet penetrated the head but did not render the animal unconscious on the first attempt. The swine remained upright, on all 4 and alert, but with no vocalization. The employee immediately stunned the swine with the electric stunner; this stun was effective in rendering the swine unconscious and insensible to pain. It was then insensible to pain before being shackled and bled. I notified the employee of the noncompliance with 9 CFR 313.16(a)(1).	CLOSED
M20403	American Halal Meat Inc.	PID311 103270 7N-1	03/07/2018	04C02	Livestock Humane Handling	313.2	While performing HATS Category III (Water and Feed Availability) during the Livestock Humane Handling task on March 7, 2018 at 10:45am, I observed 5 heifers lined up in the chute waiting to be slaughtered, without access to water, no room to lay down, and no room to turn around. The establishment was currently slaughtering sheep, and had approximately 20 sheep remaining, with the intent of returning to slaughter the cattle after the 12 pm lunch break. I spoke with (b) (6), and he confirmed that the heifers had been there for about 30 minutes. I notified him that this is in violation of 9 CFR 313.2(e). (b) (6) instructed the employees to return the cattle to the holding pens, which was done immediately.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20403	American Halal Meat Inc.	PID201 105540 1N-1	05/01/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>Today May 1st, 2018 at about 7:30 AM I, (b) (6) followed the (b) (6) to observe the unloading of animals in Establishment # 20403-M. I observed the plant Manager Mr. Cahit Commit was trying to separate about 5-6 sheep and 4 heavy calves from pen # 5 to pen # 10 and 4. Two of the heavy calves slipped and fell down but stood unhurt due to slippery, not well maintained for sound footing, and not properly covered by sand or wood chips floor of pen # 5. Immediate corrective action was taken and pen # 5 was rejected by applying USDA reject tag #B35688029. Both plant manager Mr. Cahit and plant (b) (6) were notified of intending Humane Handling non-compliance. Plant has failed to follow regulations 9CFR 313.1(b), 9CFR312 (a), and their own written procedures for Humane Handling.</p>	CLOSED
M5300	Rhode Island Beef & Veal Inc.	VEL011 401083 1N-1	01/31/2018	04C02	Livestock Humane Handling	313.2	<p>HATS category III: Feed and Water Availability</p> <p>While performing a humane handling task in the holding pens at approximately 2:30pm on 1/31/18, the following noncompliance was observed: Seven goats and three sheep were housed in the alleyway adjacent to the pens. None of the animals in the alleyway had access to water. A slaughter floor employee was notified and the animals were immediately provided water. This is in noncompliance with 9CFR313.2(e). (b) (6) was notified of the noncompliance verbally and also informed that a noncompliance record would be generated to reflect this finding.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M5497+V5497	Adams Farm Slaughterhouse LLC	FWJ1614032328N-1	03/28/2018	04C02	Livestock Humane Handling	313.2	Category III: Water and Feed Availability At approximately 1430 hours (b) (6) went out to the holding area to perform antemortem inspection and to check the availability of water in the pens. He observed no water available in pens #3 and #6, which held cattle and lamb and goats. The barn manager was notified and immediately put water in the pens. (b) (6) informed kill floor manager of the findings verbally. (b) (6) was notified verbally and with this notice. No recent similar NR's have been issued.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45790	3282 Beaver Meadow Road LLC	BJL191 405511 4N-1	05/14/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	<p>HATS Category VIII: Stunning Effectiveness At 8:18AM Monday 5-14-18 while conducting Humane Handling Verification at plant 45790 Royaltan Meats the following Non-Compliance was noted during the start of ovine slaughter. The second ovine into the day was loaded in to the stun box and was ready to be stunned. The plant had an ineffective stun on the first attempt with an immediate follow up effective stun on the second attempt. IIC noted the missed stun as the animal fell as if it was stunned properly but then rose to its feet prior to the sticking. The plant employee took an immediate follow up stun and rendered the animal completely unconscious and then the sticking and shackling began. This is a Non-Compliance with 9CFR 313.15 IIC then took action and tagged the box (US Rejected Tag NO.B42089130) to consult with the PHV as to the next steps because the plant was still in the process of responding to an NOIE issued on 05-03-2018. After speaking with the PHV, the tag was removed @ 8:45am and the plant was verbally informed that they could resume slaughter and that they would be receiving an MOI and a Non-Compliance record for the incident that transpired. The plant is using for sheep/Goat and Pig slaughter a cash special hand held penetrating captive bolt gun. They use the prescribed rod and load for the size and type of species as the stunner and boxed shot loads state to, as to get proper penetration. It is unknown if it was mechanical or personnel related at this time. IIC has watched 14 consecutive stuns since the ineffective stun this am and has found the plant to be as of now (11:20am) compliant.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8868	PT Farm LLC	RDB530 601090 9N-1	01/08/2018	04C02	Livestock Humane Handling	313.2	On 1/8/18 at approximately 0700 hrs. , while preforming Ante Mortem I (b) (6) observed the following . The water was frozen in each pen. I notified plant manager Peter Beaupre . He instructed an employee to bring buckets of water to the animals until he could get it fixed. This is a violation of CFR 313.2(e) ,that states animals shall have access to water in all holding pens	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9428+P9 428	East Conway Beef & Pork Processing	XML43 110153 25N-1	01/25/2018	04C02	Livestock Humane Handling	313.15 (b)(1)(i), 313.15(a)(1), 313.15(a)(3)	<p>HATS Category VIII – Stunning Effectiveness</p> <p>Thursday, January 25, 2018: Shortly after antemortem inspection had been completed at 8:47AM, Plant management at EST. 9428 elected to stun a market swine using a captive bolt gun rather than performing their usual electrical stunning procedures for swine slaughter. While the swine was secured within the kill box, I observed Mr. Darrell Robinson, plant owner stand on the side of the kill box and reach down over the side with the stunning device in hand. Mr. Darrell Robinson positioned the captive bolt gun onto the head of the animal. A shot was fired and the animal simultaneously let out a loud, drawn out vocalization. The animal remained standing upright and took a few steps forwards and then back. I observed fresh blood trickling from the captive bolt entrance wound. The swine continued to vocalize and rapidly shake its head from side to side. (b) (6) then handed the back up rifle to his father so he could administer another shot. Mr. Darrell Robinson immediately administered a second stun once the animal presented a clear shot. That shot was effective as the animal immediately dropped and no longer exhibited signs of consciousness such as the tracking of eyes or vocalization. The animal did not regain consciousness at any point after the .22 magnum shot was fired. I then applied U.S. Rejected tag no. B30849482 to the kill box and informed plant management the further stunning of animals may not continue at this time. I proceeded to contact my supervisor to report my observations and receive further instructions.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9428+P9 428	East Conway Beef & Pork Processing	XML56 090111 30N-1	01/30/2018	04C02	Livestock Humane Handling	313.1	<p>HATS Category II - Truck Unloading (9CFR 313.1 and 313.2): Tuesday, January 30, 2018: At approximately 9:45AM while performing antemortem inspection, prior to the start of slaughter operations, I observed a damaged section of a holding pen wall. A section of metal with sharp edges, approximately 1 ½ feet in length, was bent outwards and protruding into the pen. I informed (b) (6) of the requirements for 9 CFR 313.1(a) and voiced my concern regarding the potential for injury of livestock within the holding pen. 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. I verbally issued a noncompliance to (b) (6) pending my written report.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9558	Vermont Livestock Slaughter & Processing Co. LLC	FDN400 602020 9N-1	02/09/2018	04C02	Livestock Humane Handling	313.2	<p>Water and Feed Availability HATS Category III On 02/09/2018 at approximately 0720 while performing the review and observation component of the PHIS task Humane Handling I observed the following non-compliance. I was informed by (b) (6) that the establishment was ready for ante-mortem inspection. (b) (6) and I proceeded to the holding pens one with seven beef and another with a single beef. We began by comparing affidavits with the corresponding animal tags then (b) (6) moved the animals to complete the inspection. At this time I observed a water container in both pens in the proper upright position. Both containers appeared to be frozen solid. I asked (b) (6) if he could verify there was water available in the containers. (b) (6) grabbed a nearby push broom and repeatedly struck the surface of the container with the solid side of the broom. These actions confirmed that the containers were frozen and the animals had no access to water. This is a failure of 9CFR 313.2(e). (b) (6) was notified of the non-compliance. This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action. As always you have the right to appeal.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20321+V 20321	Luce's Maine Grown Meats	NKI571 203571 9N-1	03/19/2018	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII – Stunning Effectiveness 9 CFR 313.15 (a)(1) Monday, March 19, 2018: At approximately 10:30AM I observed the following noncompliance while on the slaughter floor: I watched as a large bull, over 30 months of age, was secured in the knock box. (b) (6), the designated stunner applied a shot to the bull's head using a captive bolt gun. The first stun attempt was ineffective as the bull did not drop and remained fully conscious. (b) (6) immediately and effectively applied a second shot with a .410 firearm. I verbally notified (b) (6) and Mr. Arnold Luce, plant owner of the noncompliance pending my written report.	CLOSED
M20321+V 20321	Luce's Maine Grown Meats	NKI541 104171 6N-1	04/16/2018	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII-Stunning Effectiveness 9 CFR 313/15(a)(1) At 9:40 am while observing the stunning of a Beef Cow I saw that the shot from a captive bolt gun was ineffective in rendering the animal unconscious. An immediate second shot was applied to the animal which rendered the animal unconscious (b) (6) and Plant Manager Arnold Luce were informed that a record of non-compliance would be issued. A review in PHIS indicates a similar non-compliance NKI5712035719 was issued on March 19 2018.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M818+V81 8	J. H. Routh Packing Co.	FYC450 402502 ON-1	02/19/2018	04C02	Livestock Humane Handling	313.2	On Monday night 02-19-18 at 10:39 pm (b) (4) arrived at Routh Packing Co. to unload 190 hogs. There was a bill of lading on the counter top ,also K.E.E. Trucking Co. which had the date of the 19th. I asked the (b) (6) what time he was here earlier today to drop off the split load of 123 hogs and 67 hogs. (b) (6) stated that he had delivered the split load on the 18th about 8 or 9 pm,which were placed in pens 8-9. I went to pens 8-9-and 10 to observe how much feed was left, only to not find any feed at all. It appeared as if there had not been any feed in quite a while from the dust in the bottoms of the feeders in these pens. At 11:30pm (b) (6) arrived at the Establishment and fed pens 8 and 9. Then filed out the paperwork which stated that the hogs were in fact delivered to the Establishment on the 18th. This is a noncompliance 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.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M818+V81 8	J. H. Routh Packing Co.	FYC151 304562 6N-1	04/26/2018	04C02	Livestock Humane Handling	313.2	At approximately 0637 hours on Thursday April 26, 2018 while performing the ante-mortem task in the barn at Pen L, (b) (6) had observed that the waterer was not fully functional and inadequate. Additionally, the pen was overstocked and would not allow for access to any animal in that pen even if it was fully functional. The pen was tagged with a US Rejected tag No.B41225213. The fact that water was inaccessible to pigs represents a noncompliance according to 9CFR 313.2(e) which states that animals shall have access to water in all holding pens and if held longer than 24 hours, access to feed. All animals that are on the premises of the establishment, on vehicles that are on the premises, or animals being handled in connection with slaughter are to be handled humanely. Establishment employees are to handle these animals in accordance with the requirements for the humane handling of livestock (9 CFR 313.2).	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4593	Greenbrier Meat Company, Inc.	XQC4707015304N-1	01/03/2018	04C02	Livestock Humane Handling	313.2	<p>Category III – Water and Feed Availability --9CFR 313.2 While a Humane Handling task was being performed, the following non-compliances were noticed. One pen had one hog in it, with one water container that was tipped over and no other available water. A second pen contained 5 cattle. In the pen with the cattle, there was one water bucket that was overturned and one container of water that was frozen solid, with no other water available. (b) (6) stated he was on his way to replace fresh water in the buckets as we approached him to discuss the deficiency. (b) (6) asked if all of these animals had been brought in the night before, and (b) (6) replied that they had. The plant was not in compliance with 9 CFR 313.2(e), animals shall have access to water in all holding pens. This same issue was also documented in Nr. XQC2008125821N written during the Humane Handling review with (b) (6) and (b) (6) on 12/19/17. Corrective actions were either not effective, or not implemented. This NR will be linked to NR XQC2008125821N from 12/19/2017, and the linkage will be discussed in the next HACCP meeting.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4593	Greenbrier Meat Company, Inc.	XQC411 104100 3N-1	04/03/2018	04C02	Livestock Humane Handling	313.16(a)(1)	On /3/2018 at approximately 0825 while observing slaughter and verifying HATS category VIII-stunning effectiveness, the following noncompliance was observed. (b) (6) fired the first stunning shot to a market hog. The hog made a quick squeal and remained standing. Both (b) (6) and I noted that when the bullet fired it sounded much quieter than normal. (b) (6) immediately reloaded the gun and fired a second shot which was successful in rendering the hog unconscious. I then examined the head and there was a powder burn area on the skin of the forehead approximately one inch in diameter, along with the entrance wound from the bullet of the second shot. Since the animal was not rendered unconscious with the first shot, this is not in compliance with 9 CFR 313.16(a). (b) (6) was notified of the noncompliance.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6785	Bob Evans Farms Inc.	NRL141 601481 1N-1	01/11/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>Humane Handling Activity Tracking System (HATS) Noncompliance, Category VIII: Stunning Effectiveness At approximately 2:30pm on Thursday, January 11, 2018, Bob Evans Farms personnel notified (b) (6) of a gilt that was unwilling to rise. The gilt in question was bright, alert, and responsive, but was not able to rise in the hindlimbs, possibly due to a joint injury. Because the gilt could not walk to the electrical stunner to be slaughtered, Bob Evans Farms personnel elected to use the handheld captive bolt stunner to render the gilt insensible. Bob Evans Farms personnel gathered around the gilt at the back of Pen 7. The gilt was restrained with the fence of Pen 7 to her left, one employee holding a sort board at her rear, and a second employee holding a sort board at her right side. After marking the gilt's forehead for proper captive bolt placement, a third employee placed the handheld captive bolt stunner on the gilt's forehead and fired. The shot was unsuccessful in rendering the gilt insensible. (b) (6) determined that the shot was unsuccessful in rendering the gilt insensible because the gilt vocalized several times, fell to the ground but attempted to rise in the forelimbs, and had a strong voluntary blink reflex. Bob Evans Farms personnel assessed the gilt and recognized that the gilt remained conscious. Bob Evans Farms personnel quickly restrained the gilt again. A pre-loaded backup captive bolt stunner was presented to the employee to stun the gilt a second time. Within a matter of approximately 15 seconds the second captive bolt stunner was applied to the gilt's forehead and discharged. After the shot was fired the gilt collapsed and was determined to be successfully rendered insensible. Bob Evans Farms personnel stuck the gilt to bleed. After the gilt was insensible, (b) (6) notified (b) (6), that an NR would be issued. Failure to</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							successfully render an animal insensible with the first application of a captive bolt stunner is noncompliant with 9 CFR 313.15(a)(1). This NR is not linked.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6785	Bob Evans Farms Inc.	NRL161 602271 4N-1	02/14/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>Humane Handling Activity Tracking System (HATS) Noncompliance, Category VIII: Stunning Effectiveness At approximately 4:10pm on Wednesday, February 14, 2018, Bob Evans Farms personnel notified (b) (6) of a sow that was unwilling to rise in the shower room. The sow in question was alert and responsive, but was not able to rise in the hindlimbs. Because the sow could not walk to the electrical stunner to be slaughtered, Bob Evans Farms personnel elected to use the handheld captive bolt stunner to render the sow insensible. Bob Evans Farms personnel gathered around the sow in the shower room. The sow was restrained by a concrete wall on her left, an employee holding a sort board at her rear, and a second employee holding a sort board at her right side. After marking the sow's forehead for correct captive bolt placement, a third employee placed the handheld captive bolt stunner on the sow's forehead and fired. The shot was unsuccessful in rendering the sow insensible. (b) (6) determined that the shot was unsuccessful in rendering the sow insensible because the sow vocalized twice, remained standing, and took a few steps with her forelimbs. Bob Evans Farms personnel quickly assessed the sow and recognized that she remained conscious. Bob Evans Farms personnel restrained the sow again and a pre-loaded backup captive bolt stunner was presented to the employee to stun the sow a second time. The second captive bolt stunner was applied to the sow's forehead and discharged. After the shot was fired the sow collapsed to the ground and was determined to be successfully rendered insensible. Bob Evans Farms personnel stuck the sow to bleed. After the sow was insensible, (b) (6) notified (b) (6), that an NR would be issued. Failure to successfully render an animal insensible with the first application of a captive bolt stunner is noncompliant with 9 CFR</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							313.15(a)(1). This NR is linked to noncompliance record NRL1416014811N/1 dated January 11, 2018. The further planned actions of "The operators involved were all experienced at captive bolt and are aware of the procedures for an effective stun. Plant feels that this was an isolated incident but will remain attentive to differing circumstances and animal behaviors associated with the use of captive bolt" were either not implemented or were ineffective in preventing continued noncompliance. Continued failure to meet regulatory requirements may result in further regulatory or administrative actions as described in 9 CFR 500.	
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK4210 015904 N-1	01/04/2018	04C02	Livestock Humane Handling	313.2	January 4, 2018 While performing the Livestock Humane Handling task at approximately 1030, non-compliance was observed at Harmon Bros. Meats, Warsaw, KY. Specifically, Humane Handling Activities Tracking System (HATS) category III, water and feed availability was found to be in violation. Two holding pens full of sheep were observed to have frozen solid water troughs. One pen had a dead baby lamb lying on top of the frozen water and a section of garden hose extending into the ice. This observation was brought to the attention of plant management and advised of this forthcoming non-compliance record.	OPEN
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK1006 015105 N-1	01/05/2018	04C02	Livestock Humane Handling	313.2	On January 5, 2018, at approximately 7:00 am, I (b) (6) went to the pen area to do the verification on the animals and to view that the animals had the proper bedding and water for the weather that this area is having. I observed that the cattle that was in the cattle pen had no water it was frozen completely, one of the sheep pens had some water. With the cattle pens water frozen I am writing the non-compliance for 313.2(e), which states that all animals must have access to water at all times.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK4512 025222 N-1	02/22/2018	04C02	Livestock Humane Handling	313.15(a)(1)	February 22, 2018 HATS CATEGORY VIII (8)-STUNNING EFFECTIVENESS- At approximately 1000 EST a crossbred steer was placed in the knock box at Harmon Bros. Meats, Warsaw, KY. While performing the HATS task I observed plant personnel administer a shot with the captive bolt device. The steer was observed to be standing and moving in the knock box (conscious righting reflex, conscious eye tracking). The captive bolt device was reloaded and a second shot fired which did render the animal insensible. IPP placed U.S. Rejected tag #B42200582 on the knock box at approximately 1015 EST and informed plant personnel the Jackson District Office would be contacted as to how to proceed with the day's operation in light of the recent verification plan for an egregious humane handling incident.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK0512 043612 N-1	04/12/2018	04C02	Livestock Humane Handling	313.2	April 12, 2018 HATS Category III-Water and Feed Availability. While performing the Livestock Humane Handling task at Harmon Bros. Meats, Warsaw, KY, non-compliance was observed in the holding pens. At approximately 1030 a holding pen containing roughly 14 cattle of various sizes was found to have a low profile 25 gallon water trough with approximately two inches of chocolate brown water (fecal contamination). The condition of the water is such that the cattle are unlikely to consume, and thus making water availability non-existent. HATS Category V-Suspect and Disabled. Again, while performing The Task, a large holding pen with TNTC (too numerous to count) swine of various sizes was observed to have at least three animals showing respiratory symptoms. The pigs specifically exhibited labored open mouth breathing. In an adjacent holding pen another showed similar symptoms. The establishment does not have a designated "U.S. Suspect" pen and has no available pens for segregating these animals from the normal population. Some of these pigs have been in the holding pens for at least two weeks. As of today, 12 pigs have died in the holding pens this week. Plant manager Roy Palmer was notified of these observations and the impending non-compliance record.	OPEN
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK1013 045418 N-1	04/18/2018	04C02	Livestock Humane Handling	313.2	At 11:06 this morning the arrival of animals, caused the establishment not to have a "Suspect" pen area to hold the animals that might be sick or for other reasons. This was brought up and talked about in and NR last week. This is important to have a place to put sick animals and ones that have a disability. The pens are full, there isn't even a USDA suspect pen to do the ante mortem at the beginning of the next work day. There has to be one pen made available for these animals.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK2907 044520 N-1	04/20/2018	04C02	Livestock Humane Handling	313.1	On observation at 7:00am this morning; April 20, 2018; of pen # 2 the watering trough had fecal floating on the top of the water. On observation the watering trough was dirty and the water was not considered drinkable water. The water was contaminated with fecal and was contaminated water. On observation to the pen # 6, at 7:00am on April 20, 2018, I observed that the pen was overcrowded with animals. Yesterday April 19, 2018 the establishment had a shipment of animals to be unloaded into pen 6, at the end of the shift, the animals needed to be separated to make more room for them. This morning the animals had not been separated and the pen was overcrowded with animals and the animals could not lie down. The animals are to be able to room to lie down in the pen area. Also the overcrowding of animals makes the animals not accessible to water; all animals are to be accessible to water at any time.	OPEN
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK3006 043224 N-1	04/24/2018	04C02	Livestock Humane Handling	313.1	At approximately 7:01am this morning while doing the ante mortem check to start the day at Harmon Brothers, I observed that the animals that were in pen 6 had still not been separated for the overcrowding of these animals. The animals are overcrowded and need to be separated so that they can lie down and rest if need be. Also this morning there is a dead sheep that was found yesterday afternoon at the feeding time or this morning from this same pen. There isn't any pens open to be able to move or separate these animals, because all the pens are full of animals.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK5706 040224 N-1	04/24/2018	04C02	Livestock Humane Handling	313.2	At approximately 7:10 am this morning, while doing the ante mortem inspection, I found a hog down and sick in the pens, the animal had separated itself from all the other animals that were in that pen. It was breathing hard non responsive. I retrieved a suspect tag from the office and had it placed in it ear. At this time there wasn't a pen to place this animal in, (all the pen are full of animals), so the establishment employee was able to move this animal to the hallway, away from all the other animals that were in the pen with this one.	OPEN
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK4312 040325 N-1	04/25/2018	04C02	Livestock Humane Handling	313.1, 313.2	At approximately 1:05pm today, I observed two hogs in pen 4, that was lying in the same place as they were in the morning, when the animals were approached they didn't get up and move. I had suspect tags placed in their ears at this time. Some of the hogs from this pen were presented today for ante mortem and moved from this pen. At this time there wasn't an ante mortem pen to place these animals in, to us as a "Suspect" pen. There were two more hogs from pen 5 that were placed in the hallway at the same time due to the none movement and animals weren't up eating, just laying breathing hard and seem to be sick. They to were placed in the hallway since there wasn't a "Suspect" pen available. Due to the regulations there is to be a "Suspect" pen available to place animals in if the tag is used. Pen 2, has several calves in it and the animals water is dirty and contaminated with fecal again, the pen hasn't been cleaned in days, the animals are lying in their own fecal, the fecal matter is about 1" deep and the animals are lying down and it is contaminating the animals coats. The condition of this pen needs to be address, it is unsanitary for the animals to be lying in that environment.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK2009 052901 N-1	05/01/2018	04C02	Livestock Humane Handling	313.2	At approximately 10:10am this morning, when I went to the pen area, there were 5 hogs in pen 1, they have been here for in the pen for 24 hours; without water and they were held overnight without food also. Any animal that is held overnight is to have access to water and food. The water that is in the pen is not accessible to these hog, they were placed in the cow pen; the watering trough that is in this pen is a 50 gallon watering trough and isn't accessible for these hog.	OPEN
M7356+P7 356+V7356	Harmon Brothers Meats, Inc.	IJK2110 052207 N-1	05/07/2018	04C02	Livestock Humane Handling	313.15(a)(1)	May 7, 2018 HATS category VIII-Stunning Effectiveness: At approximately 1000 EDT while performing the Livestock Humane Handling task at Harmon Bros. Meats (M7356) Warsaw, KY I observed non-compliance. A beef animal was placed in the knock box and the captive bolt device applied to the forehead; the animal was observed to have a conscious righting reflex (sitting upright) after the firing of the device. Immediate corrective action was taken with the second firing of the captive bolt device which did render the animal insensible. Plant Manager Roy Palmer and owner Dave Harmon were notified of the non-compliance.	OPEN
M7429+P7 429	Hampton Meat Processing Co., Inc.	IPE5707 040705 N-1	04/05/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	HATS Category VIII- Stunning Effectiveness: At approximately 0710 hours on April 5, 2018 while performing the Humane Handling task on the slaughter floor, I observed an incident which a single shot of a steer with a captive bolt did not produce immediate unconsciousness. The steer remained standing with tracking eye movement and a small amount of blood on his forehead. A second shot was administered with an effective stun rendering the animal unconscious. The stunning area was immediately Rejected using U.S. Retain Tag #B19322020 and (b) (6) and co-owner Justin Hampton were notified.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7464+P7 464	F.B. Purnell Sausage Co., Inc.	CMN59 120414 19N-1	04/19/2018	04C02	Livestock Humane Handling	313.1	<p>April 19, 2018 HATS (Humane Handling Animal Tracking System) Category IV: Ante-mortem Inspection. At approximately 0615 EDT while performing the Livestock Humane Handling task at Purnell Sausage Company, Simpsonville, KY, non-compliance was observed. The establishment has the practice of washing the sows with a pressurized water hose prior to entering the chute system leading to the restrainer on the kill floor; this process occurs in pen #10. While observing this process and the ensuing commotion created amongst the sows (excitement and vocalization), I noted that the back gate to the pen was being held closed by a chain draped across the top of the gate and the post; the latch on the gate was not closed. This arrangement created a gap of approximately 10- 12 inches between the gate and the post. In the excitement created with the washing process, I observed a sow attempting to exit the pen through the gap created; this resulted in the sow trapping her head in the gap, unable to remove her head. I brought this observation to the attention of (b) (6), who promptly entered the pen, and after some effort, was able to free the sow's head. He latched the gate and once again secured the chain. As (b) (6) left the area, he observed on the adjacent pen, pen #11, the device used to secure the latch was missing from the post; this gate was apparently being secured by plant personnel with the chain alone. He immediately had maintenance repair the broken latch. I informed (b) (6) of this non-compliance.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8078+P8 078+V8078	Boone's Abattoir, Inc.	APM05 120229 12N-1	02/12/2018	04C02	Livestock Humane Handling	313.2	At approximately 7:55 AM on Monday, February 12, 2018, I observed the following non-compliance while conducting HATS Category 3 (Water and Feed Availability) verification: there were three (3) beef being held in the barn and there was no available drinking water in the holding pens. The plant utilizes a hose-fed, angle iron trough that runs along the back of the beef pens to provide drinking water. However, the water supply was turned off and the trough was dry. I notified a plant employee of the non-compliance and the water supply was immediately turned on filling the trough in a manner of seconds. I did not initiate a regulatory control action as the non-compliance was immediately corrected in my presence following notification. This represents non-compliance with 9 CFR 313.2(e) which states in part that "animals shall have access to water in all holding pens and, if held longer than 24 hours, access to feed." (b) (6)	CLOSED
M8082	Kirby & Poe Slaughterhouse	EXA261 203211 4N-1	03/14/2018	04C02	Livestock Humane Handling	313.16(a)(1)	HATS Category VIII - Stunning Effectiveness On March 14, 2018, at approximately 7:05 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 large market swine did not produce immediate unconsciousness as required by 9 CFR 313.16(a)(1). The animal vocalized and remained in an alternating standing and semi-standing position, alert and eyes blinking with blood exiting both nostrils. A second gunshot was delivered as soon as possible from the same rifle and effectively rendered the animal unconscious. The stunning area was immediately rejected with US Reject Tag B40 173856 and Owner/Operator Kelly Poe was notified of the humane handling noncompliance and corrective action(s) were implemented.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P15724	Case Farms of Ohio, Inc	EVC271 205340 1N-1	05/01/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 1135 hours while performing the review and observation component of the routine daily Poultry Good Commercial Practices task, (b) (6) made the observations described below. The hourly establishment employee operating the (b) (4) was observed to have completed the dumping of a cage of live birds. Upon completion of the dumping process the coop was backed off the dumping mechanism and two birds were observed to be resting on the open door of one of the compartments of the dumped cage. The employee operating the dump system was then observed to pick the birds up by the wings and throw them forcefully onto the transfer belt. The birds were thrown a distance of approximately 5-7 feet prior to them landing on the transfer belt. A third bird was observed to be sitting on the lip where the dump system connects to the transfer belt. The employee operating the dump system was observed to lift his right boot in the vicinity of the bird and upon noticing (b) (6); he immediately placed his foot back on the floor. The actions described above are non compliant with 9CFR381.65 (b) which requires all poultry to be handled in accordance with good commercial practices. (b) (6) and (b) (6) and were summonsed with to the area and the event was discussed with them and the both were informed of the pending non compliance record.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4271+P4 271+V4271	GREISE BROTHERS PACKING INC.	CZF080 905520 3N-1	05/03/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>HATS Category III: Water/Feed Availability; 9CFR313.2(e), On May 3, 2018 at approx. 0900 hours, while performing antemortem inspection at Establishment #04271, Greise Brothers Packing, I, (b) (6), observed the following non-compliance. The 4 water barrels in the outside pen were all empty and there was no other supply of water available. The outside pen was holding 4 beef. I immediately notified the manager of the pens (b) (6). He moved all the beef from the outside pen into pen #7. HATS Category IV: Handling During Antemortem Inspection; 9CFR313.1(a), On May 3, 2018 at approx. 0910 hours, I inspected the outside pen and observed wire bent inward and metal sheeting, both with sharp edges, against the fence that may injure livestock if livestock were inside the pen. I notified the pen manager and the kill floor manager of my findings. I took regulatory control action by placing U.S. Retained/Rejected tag No. B37604609 on the entrance to the outside pen. This pen is rejected from use until all regulatory requirements are met.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4271+P4 271+V4271	GREISE BROTHERS PACKING INC.	CZF301 205510 9N-1	05/09/2018	04C02	Livestock Humane Handling	313.1	<p>HATS Category IV: Antemortem Inspection On May 9, 2018, at approximately 1030 hours, while I (b) (6) was performing routine inspection in the barn area, the following noncompliance was noted: While waiting to observe cattle being moved toward the knock box, I observed a goat with it's head stuck through the fence. As I approached the goat, it began to struggle, and I realized that it could not get it's head back through the fencing. As no one else was in the area, I assisted the goat in getting free. The goat was not injured from being stuck or while getting it free from the fence. I then examined the fencing and saw that some of the horizontal wires were broken away from the vertical wires, creating sharp points, and one horizontal piece was completely missing which created a hole large enough for the goat to stick it's head through the hole but not pull it's head back out due to it's horns. A kill floor manager was not available today, so I initially notified a (b) (6), and informed him that the fence needed to be repaired immediately or the animals moved to another pen. Shortly after this, Frank Greise, plant owner/manager arrived in the area to assist in moving two beef from the holding pen into the alleyway to the knock box. I also informed him of the problem, and he instructed (b) (6) to repair the fence immediately. I verified that the repair had been completed. This NR is linked to the above-mentioned NR which was written on a different pen in the barn. The establishment's corrective actions of repairing the fence in that pen were effective for that particular pen, but the establishment did not address other pens in the barn due to this noncompliance being written.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M5931	G.G. RUPPERSBERG ER & SONS INC	WHD17 060144 25N-1	01/25/2018	04C02	Livestock Humane Handling	313.2	HATS Category III: Water/Feed Availability; 9 CFR 312.2(e), On January 25, 2018 at approximately 0630 hours, while performing antemortem inspection at Establishment #5931M, G. G. Ruppertsberger & Sons, I observed the following noncompliance. The water buckets for pens 3 and 6 were both overturned and were empty. There was no other water available in the pens. The plant manager was notified and immediately sent an employee to fill all water containers to restore water. Mr. Eb Nuttle, Plant Manager, was notified of the plant's failure to meet the regulatory requirements of 9 CFR 312.2(e). The establishment is being notified through this noncompliance record as written notification that further failure to meet the regulatory requirements could result in additional regulatory or administrative actions.	CLOSED
M5931	G.G. RUPPERSBERG ER & SONS INC	WHD25 070343 27N-1	03/27/2018	04C02	Livestock Humane Handling	313.2	HATS Category III: Water & Feed Availability and HATS Category IV Handling of Livestock During Ante Mortem Inspection: 9 CFR 313.2. On March, 27/19, at approximately 0740 while performing the humane handling task at Establishment 5931M, GG Ruppertsberger Inc. & Sons, I observed the following non-compliances in the outside animal holding pens: 1. Water was not accessible to all livestock in pens I notified (b) (6) immediately. I took regulatory control action and applied Retain/Reject Tag Number B37529212 outside holding pen. (b) (6) was immediately notified of the failure to meet the regulatory requirements of 9 CFR Regulations 313.2. I reinspected the pens and verified that the water was made available to the livestock and I removed the tag. The establishment is being notified through this non-compliance record as written notification that further failure to meet the regulatory requirement could result in additional regulatory or administrative actions.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M5931	G.G. RUPPERSBERG ER & SONS INC	WHD53 070445 26N-1	04/26/2018	04C02	Livestock Humane Handling	313.1, 313.2	HATS Category III: Water & Feed Availability and HATS Category IV: Handling of Livestock During Ante Mortem Inspection: 9 CFR 313.1 and 313.2. April, 26, 18 at approximately 0720 hours, while performing the Humane handling task at Establishment 5931M, G. G. Ruppensberger Inc. & Sons, I observed the following non-compliance in the outside animal holding pens: 1) Water was not accessible to livestock in pens 1. I notified (b) (6) immediately notified. I took regulatory control action and applied Retain/Reject Tag Number B37529253. The water troughs and containers were filled and made available to all livestock. I reinspected the pens and verified that the water was made available to the livestock and removed the Retain/Reject Tag. (b) (6) was notified of the failure to meet the regulatory requirement of 9 CFR 313.1 and 313.2. The establishment is being notified through this non-compliance record as written notification that further failure to meet the regulatory requirements could result in additional regulatory or administrative actions.	CLOSED
M7415+P7 415+V7415	HOFFMAN'S QUALITY MEATS	YUN570 603370 6N-1	03/06/2018	04C02	Livestock Humane Handling	313.2	Category III - Water and Feed Availability At approximately 0500 hours while performing livestock ante-mortem inspection, prior to the beginning of the day's slaughter operation, I observed two swine in livestock pen number five with no access to water. The animals were asleep and showed no signs of stress. The affected animals were immediately supplied with water by an employee in the barn area and no regulatory control action was taken. I informed Mr. Gene Rhodes, plant manager, of the establishment's failure to meet 9CFR regulations.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P7927	AMICK FARMS, LLC	YGC331 805281 5N-1	05/15/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 5/15/18, while performing a Good Commercial Practice Verification Task, I observed an establishment employee in the live hang area pick up a live bird and throw it approximately three feet down the length of the belt to another employee, who then hung the bird on the kill line. I immediately told the employee to stop and asked for a supervisor. While waiting for the supervisor, I observed a second employee pick up a live bird from a cart and throw the bird from the cart approximately 2-3 feet onto the live hang belt. (b) (6)</p> <p>(b) (6), was notified of the observed poultry mistreatment. (b) (6) addressed the issue with the employees and the remaining birds were appropriately placed onto the belt in a humane manner. I then proceeded to the receiving area and, at approximately 1428 hours, I observed what appeared to be a pile of live birds on the belt leading away from the dumper. I notified Chris Southern, Plant Manager, of the observation and that there were no establishment employees addressing the piled birds. I proceeded to the other side of the dumper in order to better visualize the situation. At that angle I was able to see a pile of poultry carcasses, up to approximately 6-8 birds high in areas, that contained a combination of live birds and birds that appeared to be dead. At that time there were two establishment employees on the belt moving birds from the pile, down the belt, and into live hang. The two employees that were transferring the birds were observed picking both live and apparently dead birds up by the wings and then tossing them in the air a few feet further down the length of the belt. Plant Manager Chris Southern was notified of the poultry mistreatment and the establishment employees immediately began appropriately handling the birds in a manner that would not cause unnecessary harm. I then went to live hang again to observe the birds that were</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>being brought into the establishment and observed that approximately 6 birds on the belt were dead. The birds were still warm to the touch and multiple birds' heads appeared swollen and dark red to purple in color. While standing there, the live hang belt began moving and the remainder of the piled birds entered the live hang area. Over 50% of the birds that entered live hang were observed to be dead. I immediately notified Plant Manager, Chris Southern, as well as (b) (6) of the establishment's lack of process control resulting in poultry carcasses that had died by a means other than slaughter and failure to comply with the regulatory requirements of 9 CFR 381.65(b). Regulatory control was taken and U.S. Rejected Tag #B38471417 was applied to the dumper by (b) (6) at approximately 1436 hours and was relinquished at approximately 1439 hours following removal of all dead birds from the live hang area. A total head count of 318 dead birds was reported by (b) (6). At approximately 1631 hours, the QA manager called to confirm that video surveillance supported the aforementioned observations and that corrective actions were being documented.</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P39	Pine Manor Inc.	ULL531 201192 2N-1	01/22/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Monday, January 22, 2018, at approximately 1315 hours, I, (b) (6), observed the following noncompliance of regulation 381.65(b). While performing a Good Commercial Practices verification, eight (8) cadaver birds were observed at the leukosis inspection area on evisceration line #2 prior to the sorter, between 1315 and 1317 hours. The cadaver birds were removed from the evisceration line, and none of the birds had a bleeding cut on the neck. The birds were immediately presented to (b) (6) and (b) (6) notified maintenance and the 1st shift Live Hang Supervisor to assess the situation. The 1st shift Live Hang Supervisor, maintenance and I proceeded up the kill line, and found that some stunned birds were passing through the automatic knife on line #2 without the neck being cut. The issues were found to be from line# 2 and therefore the plant stopped the kill on Line #2 for the rest of the day around 1330 hours. In addition, on the evening of January 22, 2018, the maintenance supervisor replaced the bearings for the lower roller and the rotation of the blade, and upper and lower roller were checked for proper rotation. On the morning of Tuesday, January 23, 2018, I inspected the auto-knife on Line # 2 and all the birds were precisely passing through the auto-knives with all the necks being cut at the time of my observation. Furthermore, the back-up cutters after the automatic knives were retrained and closely monitored for the rest of the day. The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

09:14 Tuesday, May 29, 2018 50

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244I	Tyson Fresh Meats, Inc	GEH102 101531 6N-1	01/16/2018	04C02	Livestock Humane Handling	313.15 (b)(1)(i), 313.15(a)(1)	<p>At 1757 hours, on January 16th, 2018, the following noncompliance was observed by (b) (6) was observing the stunning of hogs that were in pen 3; a segregation pen for slow hogs adjacent to the drive alley. The first and second shooter had a sort board each and loaded captive bolt stunners. The two shooters used sort boards to restrain a market hog against a gate. The first shooter placed his loaded captive bolt stunner at the hogs head in an appropriate position. He then discharged the captive bolt. The hog remained standing and fought the restraint, which indicated that unconsciousness was not achieved. While the hog was still restrained, the second shooter took his captive bolt stunner off of safety and stunned the hog effectively. Further examination of captive bolt stunner #2 showed that the penetrating rod was not able to be extended or withdrawn into the body of the stunner. It was stuck at the depth of approximately 2.5cm. It is assumed that the penetrating rod had not fully extended to reach the brain stem. The captive bolt stunner was taken out of service and evaluated by maintenance personnel. (b) (6) was informed verbally of the noncompliance. Plant manager Don Brophy was then called to the barn and informed verbally of the noncompliance. This is written notification of regulatory noncompliance.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244I	Tyson Fresh Meats, Inc	GEH171 602000 2N-1	02/02/2018	04C02	Livestock Humane Handling	313.1	<p>On February 2, 2018 at approximately 1400 hours (b) (6) observed the following noncompliance while observing the conditions of the pens 18 and 19 in the barns. Upon walking through the pens to verify corrective actions were effective to correct the sharp edges of the water brackets and shielding over the nipple water drinkers that were already identified (b) (6) observed that some of the water brackets and shields still had sharp points that posed a risk of cutting the snouts of pigs as they attempt to manipulate the nipple drinkers for water. At this time the pens had been loaded with hogs awaiting ante mortem for slaughter. (b) (6) and (b) (6) accompanied (b) (6) on the walk through the pens. (b) (6) immediately instructed his employees to begin hand filing the most critical sharp points/corners while the hogs were still in the pens. It was determined that the finishing touches would be completed over the weekend utilizing the electric grinder. (b) (6) stated that he would place QA hold tags on the pens after the hogs went to slaughter and that the pens would not be released until reinspected on Monday. (b) (6) had been asked by (b) (6) earlier in the week to look at the new pens prior to use to verify that all welds and sharp points/corners had been corrected. On Wednesday morning (January 31, 2018) at approximately 0900 hours (b) (6) and (b) (6) walked the pens and observed the welds and sharp points/corners. It was observed that approximately 95% of the water brackets and 10% of the shielding still had sharp corners that posed a risk to cutting the snouts of the pigs. (b) (6) at that time called (b) (6) and (b) (6) to address the areas of concern. (b) (6) was informed by (b) (6) that she wanted to be notified when</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>the work was completed in order to verify. Friday, February 2, 2018 at approximately 0830 (b) (6) notified (b) (6) that it was going to be approximately two more hours until the pens would be finished and ready to verify and that he would notify her when completed. (b) (6) received no notification of the completion of the work, but rather at approximately noon received notification that hogs were penned in both Pen 18 and 19. (b) (6) immediately contacted (b) (6) (6) and inquired about Pens 18 and 19 being loaded with hogs after the pens being refused Wednesday for sharp points/corners on the water brackets and the shielding over the nipple water drinkers. (b) (6) stated that he was told to fill the pens with hogs and asked why there was an issue if the hogs do not get cut. (b) (6) explained that the regulations do not require that an animal be injured but rather there be a potential for a sharp object to injure them to be noncompliant. (b) (6) then spoke to (b) (6) and informed him that hogs had been placed in Pens 18 and 19 prior to her being notified to verify the sharp points had been corrected (b) (6) at that time was notified of the potential noncompliance if after observing the pens there were still sharp points found. (b) (6) and (b) (6) were notified both verbally and now in writing of this NR for the establishment's failure to comply with the regulatory requirements of 9 CFR 313.1(a).</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244I	Tyson Fresh Meats, Inc	GEH271 302140 7N-1	02/07/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII-Stunning Effectiveness</p> <p>On February 7, 2018 at approximately 1020 hours while observing stunning effectiveness in the suspect pen (b) (6) observed the following noncompliance. After completing ante mortem inspection (b) (6) started to captive bolt stun the hogs in the suspect pen with a management support team member as the back up shooter. A hog was restrained properly and upon firing of the captive gun the gun had an odd sound and the bolt penetrated the skull of the hog but the hog remained standing fully conscious. While still being restrained the hog lunged forward toward the corner necessitating the restraint be corrected, which was done immediately. The management support team member immediately using the pre-loaded back up captive bolt gun effectively stunned the hog on the second attempt. At that time captive bolt gun #2 was immediately taken out of service to be evaluated by maintenance. (b) (6) observed the team members present assess the hog for an effective stun and then immediately stop the stunning process as per the establishment's systematic approach and notify (b) (6) of the incident. The CARE monitor also notified (b) (6) and in turn (b) (6). The incident was immediately discussed and all three members of management then observed the captive bolt stunning of the remaining hogs in the suspect pens as well as pen 3. The establishment also went into category intensified of their CARE monitoring program as part of their systematic approach. (b) (6) and (b) (6) were notified both verbally and now in writing with this NR of the establishment's failure to comply with the regulatory requirements of 9 CFR 313.15(a)(1). A similar NR GEH1021015316N/1 was documented</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							on January 17, 2018 for the same regulatory noncompliance.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244I	Tyson Fresh Meats, Inc	GEH101 402471 6N-1	02/16/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII-Stunning Effectiveness On February 16, 2018 at approximately 1010 hours while observing stunning effectiveness in the suspect pen (b) (6) observed the following noncompliance. After completing ante mortem inspection (b) (6) started to captive bolt stun the hogs in the suspect pen with a management support team member as the back up shooter. A hog was restrained properly in a recumbent position. Upon firing of the captive gun the gun had an odd "popping" sound and the bolt partially penetrated the skull of the hog but the hog remained fully conscious in a recumbent position. While the hog was still restrained properly the management support team member immediately used the pre-loaded back up captive bolt gun and effectively stunned the hog on the second attempt. At that time captive bolt gun #3 was immediately taken out of service to be evaluated by maintenance. (b) (6) observed the team members present assess the hog for an effective stun and then immediately stop the stunning process as per the establishment's systematic approach and notify (b) (6) of the incident. The CARE monitor and (b) (6) were present at the suspect pen at the time of the incident. (b) (6) and subsequently (b) (6) came to the pen to monitor the stunning of the remaining hogs. The establishment also went into an intensified monitoring of captive bolt stunning as part of their systematic approach. (b) (6) was notified both verbally and now in writing with this NR of the establishment's failure to comply with the regulatory requirements of 9 CFR 313.15(a)(1). A similar NR GEH2713021407N/1 was documented on February 7, 2018 for the same regulatory noncompliance.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244I	Tyson Fresh Meats, Inc	GEH330 903521 0N-1	03/09/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category II-Truck Unloading On March 9, 2018 at approximately 1630 hours (b) (6) while preparing to perform ante mortem inspection observed the following noncompliance. After gathering the ante mortem cards (b) (6) observed through the scale office window a large draft of hog on the scale that were beginning to pile on each other. A team member opened the front gate causing the hogs to move away toward the back of the scale. The team member then walked away from the scale to pen 2 and as the hogs were vocalizing loudly and piling 2-3 hogs high all in the back half of the scale. He did not attempt to alleviate the piling and move the hogs off of the scale. (b) (6) walked out of the office to the scale and found there to be no other team members present to move the hogs and relieve the piling. As the loud vocalization continued a Tyson Yards Management member came walking toward the back of the scale from unloading alley 7. When the team member who had opened the front gate was asked by (b) (6) about the situation he remained at pen 2 making no attempt to assist with the situation on the scale. The management member was able to move the hogs off of the scale leaving 2 hogs that were down on the scale. One of the hogs was in the center of the scale along the east wall unable to rise with its hind legs extended behind it. Attempts were made by the hog to move away from the management member, but it was unsuccessful in getting its hind legs under it causing it to crawl on its front legs a few feet while vocalizing. The other hog was "dog-sitting" at the rear gate of the scale clearly exhibiting signs of distress. It was open-mouth breathing and its skin was blotchy purple. (b) (6) immediately asked that the hogs be left laying where they were and summoned (b) (6) (b) (6) and (b) (6) to the barn as (b) (6) (b) (6)</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>(b) (6) was not present yet. (b) (6) arrived in the barn shortly after (b) (6) arrived. (b) (6) discussed the incident with them initially as (b) (6) had not yet arrived. Both (b) (6) and (b) (6) asked if there was a person at the back gate of the scale when the team member opened the front gate to which (b) (6) explained that there was not. (b) (6) explained the seriousness of the incident and the two down hogs, which increased both the excitement of the group of hogs along with the discomfort the down hogs experienced while at the bottom/back of the pile of hogs on the scale. (b) (6) arrived shortly after this and upon his arrival (b) (6) explained the incident again. Immediate corrective actions were to attempt to get the two hogs to rise since approximately 25 minutes had elapsed. The hog in the center of the scale was calm, bright, and alert and was able to get its hind feet under it and did stand. This hog was ambulatory but at a clearly obvious weakened state (weak in rear) so the hog was placed in the suspect pen. (b) (6) then tried to get the hog at the back of the scale up, which was still showing signs of distress. The hog vocalized when prompted to rise and would not rise. (b) (6) explained to (b) (6) that the hog was showing signs of injury and/or distress from the incident even after 25 minutes. (b) (6) elected to euthanize the hog in question. (b) (6), and (b) (6) were all notified verbally and now in writing with this NR of the establishment's failure to comply with the regulatory requirements of 9 CFR 313.2(a).</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244I	Tyson Fresh Meats, Inc	GEH520 903360 9N-1	03/09/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(b)(1) (iii)	<p>HATS Category: VIII Stunning Effectiveness On March 9, 2018 at approximately 0915 hours while observing captive stunning of hogs in the suspect pen, (b) (6) observed the following noncompliance. Two employees properly restrained a hog with 2 sort boards. The primary shooter placed the captive bolt gun to the skull of the hog. The hog abruptly threw its head back which caused the gun to fire the bolt through the snout. The hog immediately began to vocalize and began fighting to be restrained; however the team members never lost restraint. Both shooters immediately noticed that the hog was not effectively stunned. Once appropriate placement was able to be maintained the secondary shooter using the preloaded backup gun he was holding delivered an effective second stun, which rendered the hog unconscious. A shift (b) (6) was notified verbally and now in writing with this NR of the establishment's failure to comply with the regulatory requirements of 9 CFR 313.15(a)1 and 9 CFR 313.15(b)(1)(iii). At that time the barn was placed into an intensified monitoring status, which requires 100% monitoring of the captive bolt stunning process. A similar noncompliance GEH1014024716N/1 that was documented on 02/16/2018 has been associated with this noncompliance record.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244I	Tyson Fresh Meats, Inc	GEH100 105170 9N-1	05/08/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On May 8th, 2018, at approximately 1912hrs, (b) (6), while observing the stunning of suspect hogs, observed the following noncompliance. The 9th hog of the pen of 16, tattoo# 0104, was restrained by the two shooters using sort boards against the northwest corner of the subpen. Both shooters had loaded captive bolt stunners. The hog raised its head up to look over the sort board. Shooter #1 placed the captive bolt stunner at the hog's forehead and discharged it. The hog dropped and lay in lateral recumbency. It then began to squeal and rolled toward the corner. It appeared to be trying to right itself. The second shooter immediately placed his stunner and discharged it. The hog was unconscious at that time. The captive bolt wounds were evaluated. There was one hole appropriate for unconsciousness and a second hole higher on the head, which may have communicated with the frontal sinus and not the brain. (b) (6) called for (b) (6) and informed him of what occurred. He was verbally informed of the noncompliance. (b) (6) called Plant Manager Don Brophy, and (b) (6) to the barn, and they were also informed verbally of the noncompliance. Shooter one's captive bolt, #3, was taken out of service to be evaluated. The shooters were instructed to use the U board and sort boards, instead of just the sort boards. The barn went into intensified monitoring status. Any further corrective actions will be noted in the response to this NR. This is written notice of the noncompliance.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244I	Tyson Fresh Meats, Inc	GEH581 905151 ON-1	05/10/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On May 10th, 2018, at approximately 1913hrs, (b) (6), observed the following noncompliance. (b) (6) was watching the stunning of slow hogs in pen# 3. The two shooters had loaded captive bolt stunners, a U board and one sort board used to restrain and stun the hogs. The two shooters moved the U board across the ground to restrain a female market hog, approximately 275#, against the wall of the pen. The first shooter placed the captive bolt against the hogs forehead and discharge it. The hog squealed and did not go down. While the hog was still in the U board, the second shooter immediately placed his captive bolt stunner over the circular impression and rendered the hog unconscious. Prior to the second shot, the hog raised its head over the U board enough to see the impression of a circle on the forehead without any blood coming from it. The first shooter's captive bolt, #3, was stuck with the bolt protruding from the muzzle approximately 0.5 cm. It is assumed that the first shot did not penetrate the skin fully. Captive bolt #3 was taken out of service to be evaluated by maintenance personnel. (b) (6) spoke to (b) (6). It was noted that the same captive bolt stunner was involved in a noncompliance record two days prior. (b) (6) arrived at pen # 3 and was informed of the noncompliance along with (b) (6). (b) (6) as called to the barn. (b) (6) informed him of the noncompliance, as well. (b) (6) arrived at the barn and was given captive bolt#3. He stated that it would be tested and taken apart. The plant is continuing with intensive monitoring. Any further corrective actions will be noted in the response to this noncompliance record. This is written notice of noncompliance.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M788	Aurora Packing Company, Inc.	GLK310 801431 7N-1	01/17/2018	04C02	Livestock Humane Handling	313.1	I was performing ante-mortem inspection at about 8:35AM in the livestock yards, when I observed one head of cattle slipped and fell on the floor. The location of this incident was in the alley in front of the pen # 6. Ice was built up in this area of about 7x5 feet. I didn't see any salt in this area. Outside temperature was below freezing on this day. I saw four more head of cattle slipped in this area and two of them fell on the ground. The company put salt in this area before using the alley again. The three head of cattle which fell on the floor, got up without any assistance and walked away in the pen # 6. This incident was a violation to the 9CFR 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 or maintenance".	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1241	Tyson Foods, Inc.	MGI07 230402 25N-1	04/25/2018	04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 1452 hours on Wednesday, April 25, while verifying compliance with Poultry Good Commercial Practices in the New York Room, (b) (6) observed, within a 5 minute period, 3 chickens enter the scald tank while still breathing and with no visible cut on the neck. Due to the fact that multiple chickens were entering the scalding tank while still breathing and that these same chickens showed no visible cut on the neck, this demonstrates that the process was out of control and was in noncompliance with 9CFR 381.65(b). This finding also resulted in the adulteration of product because the chickens died by means other than slaughter. (b) (6) immediately notified Anthony Carter, Plant Manager, and (b) (6), of his finding and of the impending noncompliance report. (b) (6) removed the back up killer and replaced him with a more experienced employee. It was determined by members of the maintenance crew that the kill machine was not functioning properly, which resulted in several chickens not getting properly cut and bled out prior to entering the scald tank. The maintenance crew made the necessary adjustments to the kill machine and the process was brought back under control. (NR# 96)	CLOSED
M5659+P5 659+V5659	Schubert's Smokehouse Packing Co., Inc.	IBD351 401551 ON-1	01/10/2018	04C02	Livestock Humane Handling	313.2	HATS III Water and Feed Availability On 1/10/18 at approximately 0915, while performing verification for water availability (HATS III, it was observed that water was not available to the cattle in the holding pens in an accessible manner. The cattle are not able to use the nipple waterers (b) (6) (b) (6) was immediately notified of the non-compliance with 9CFR 313.2(e) which states that animals shall have access to water in holding pens at all times (b) (6) immediately went to provide water in buckets to the cattle.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17564	Indiana Packers Corporation	MLO08 110213 09N-1	02/08/2018	04C02	Livestock Humane Handling	313.1	<p>HATS Category IV Handling During Ante Mortem Inspection On 02/08/2018 at approximately 0910 (b) (6) observed the following non compliance while performing ante mortem inspection. While observing the hogs in pen I (b) (6) observed that the hog panel lining the entrance gate had a section of approximately 3" by 15" partially broken loose from the rest of the panel. This section was pulled down from the main piece of panel and was protruding into the pen approximately 12" and had multiple wire points sticking out of it. (b) (6) was shown the non compliance and the entrance gate was rejected with tag B22935285. The hogs were examined and passed ante mortem inspection and were then moved out of the pen and to the stunner. At approximately 1150 (b) (6) reinspected the gate following repair to the panel. The gate was still found to be defective due to a heavy duty fence staple. The staple was anchored into the wooden gate on one end and the other end of the staple was sticking straight out approximately 1 1/2 to 2". (b) (6) was again shown the non compliance. At approximately 1210 the gate was again reinspected and the reject tag was removed. (b) (6) was notified verbally and now in writing with this NR of the failure to comply with regulatory requirement 9CFR 313.1. Immediate corrective actions were to remove the hogs from the pen and to have the panel replaced. Upon the second rejection, the fence staple was removed. Preventative measures will be outlined in the establishments written response to this NR. This document serves as written notification that your failure to comply with regulatory requirements could result in additional regulatory or administrative action.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19185	Spectrum Preferred Meats, Inc	ASE110 703022 3N-1	03/20/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII-Stunning Effectiveness At approximately 0823, on 03/20/2018 at establishment M19185 while passing through the barn, a moribund gilt was observed in the suspect pen area. A nearby establishment employee was immediately alerted that this animal is ante-mortem condemned. An establishment employee retrieved the captive bolt gun and delivered one shot to the head of the gilt. The animal was then observed to lift its head off the ground and look around, it was still breathing and conscious. The establishment employee immediately loaded another shell and attempted a second shot. The gun did not go off. He reset and tried again. He changed shells, and shot the animal, this time rendering the gilt unconscious. Closer examination of the gilt's head after the successful blow found 2 separate holes in the forehead. This is noncompliant with 9 CFR 313.15(a)(1) in that the establishment failed to apply the captive bolt to the gilt so as to produce immediate unconsciousness. (b) (6)</p> <p>(b) (6) and (b) (6) were notified of the noncompliance and that a noncompliance record would be issued.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19185	Spectrum Preferred Meats, Inc	ASE321 204220 2N-1	04/02/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII-Stunning Effectiveness At approximately 0711, on 04/02/2018 at establishment M19185 while conducting ante-mortem inspection in the barn, a hog was observed in the kill pen that rose to its feet with difficulty, immediately falling over onto its side, it had moderate diffuse dermal erythema, and ears that were dark red to purple in color. This hog was immediately USDA ante-mortem condemned. An establishment employee retrieved the captive bolt gun and delivered one shot to the head of this hog. The animal was then observed to lift its head and sit up into a dog sitting position. The establishment employee immediately reloaded. As the employee moved the captive bolt gun toward the hog's head for a second shot, the hog was observed to consciously move its head away. A second shot was delivered, rendering the hog unconscious. Closer examination of this hog's head after the successful blow found 2 separate holes in the forehead. This is noncompliant with 9 CFR 313.15(a)(1) in that the establishment failed to apply the captive bolt to the hog so as to produce immediate unconsciousness. (b) (6)</p> <p>██████████ was notified of the noncompliance and that a noncompliance record would be issued. A similar noncompliance was documented in Noncompliance Record #ASE1107030223N dated 03/20/2018.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19185	Spectrum Preferred Meats, Inc	ASE121 204402 ON-1	04/19/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category IV-Ante-mortem Inspection At approximately 1049 on 04/19/2018 at establishment M19185 while conducting ante-mortem inspection in the barn, a hog was observed to be down and moribund. This hog had already been identified by the establishment to be condemned. The hog was conscious in right lateral recumbency. The Barn Manager grabbed the right ear of the hog and was observed to lift the animal's head a few inches off the ground, using the ear as a handle. Pulling on the ear in this manner to lift the hog's head, puts unnecessary and excessive force on the ear of this animal. USDA immediately got the attention of the barn manager, instructing him to stop immediately. Another establishment employee was instructed by USDA to euthanize the hog. This is noncompliant with 9 CFR 313.2 in that the establishment failed to handle this hog with minimum discomfort to the animal. (b) (6) [REDACTED] and Plant Manager Jeremy Castle were notified of the noncompliance and that a noncompliance record would be issued.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20263	Halal Farms U.S.A. Inc.	MWN5 210011 003N-1	01/03/2018	04C02	Livestock Humane Handling	313.2	<p>HATS CATAGORY III Water and Feed Availability</p> <p>At approximately 1040 hrs. at your establishment 20263 in Shannon IL I observed the following noncompliance while doing ante mortem on livestock in the barns. Pen zero that is behind pen one contained 10 goats. I entered the pen to check for water availability. There was a 5 gallon bucket frozen solid. The goats did not have water available. I informed (b) (6) of my observation. He checked the bucket and moved the livestock to pen one which was empty and had water available. I informed Talib that an NR would be forthcoming. Your establishment has failed to comply with Regulation 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.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17D+P76 13+V17D	Smithfield Packaged Meats Corp.	WLJ221 701290 5N-1	01/04/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII – Stunning Effectiveness On 01/05/2018 at 0026 hours (late in the shift starting on 01/04/2018) while performing the humane handling verification task in the barns, I observed a humane handling noncompliance due to an ineffective stun with a captive bolt gun. I was observing (b) (6) and a barn employee perform captive bolt stunning on a hog in the south “cripple” pen. The hog was in lateral recumbency and was unwilling to change positions after the employees carefully attempted to reposition the hog. The establishment employees chose to shoot the hog with it lying on its side. After the first captive bolt shot, the hog remained laterally recumbent. I observed a spontaneous blink with the eye fully closing and re-opening. I also observed the hog take a breath with chest movement and steam coming from the mouth on exhalation. (b) (6) instantly noticed that the hog was still conscious and instructed the captive bolt gun operator to re-stun the hog. A loaded captive bolt gun was ready and within reach and was used instantly to re-stun the hog. The second attempt rendered the hog insensible immediately. On the second attempt, the hog began kicking reflexively which often happens after an effective captive bolt stun. Its eyes were wide open with a blank stare and its tongue loosely hanging out of its mouth, both signs of insensibility. I would estimate the time between the first and second stun to be 5-7 seconds. In this time, while the employees were preparing for the second shot, I observed the hog have 3 spontaneous blinks and take 2 breaths. I informed (b) (6) that I would be issuing a noncompliance report for the ineffective stun. I examined the dead hog and confirmed 2 separate captive bolt holes approximately 1 inch apart on the hog’s forehead, both on the midline. Prior to performing additional stunning of cripples, the</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							establishment provided verbal preventive measures. 9CFR 313.15(a)(1) requires that an animal be rendered immediately unconscious through the application of a captive bolt device with a minimum of excitement and discomfort.	
M17D+P76 13+V17D	Smithfield Packaged Meats Corp.	WLJ170 101301 1N-1	01/11/2018	04C02	Livestock Humane Handling	313.1	HATS Category IV – Handling during ante-mortem inspection On 01/10/2018 at 1550 while performing the humane handling verification task in the barns, I observed a humane handling noncompliance due to a hog getting its mouth caught on a hook on a chain on the gate for the pen. I observed a hog standing on 4 legs by the gate for pen 307 vocalizing. A barn employee was standing beside the hog keeping other hogs away. He was calling for another barn employee to assist him to unhook the chain from the pig's mouth. They freed the hog, which stopped the vocalizing instantly. The employees kept the hog in the alleyway, not allowing it to enter the pen with the other hogs. I observed blood dripping from the right side of the hog's mouth. Barn personnel immediately brought two stun guns and a metal cage to restrain the hog. Then the hog was rendered insensible with one shot. This is noncompliant with 9 CFR 313.1(a) which states livestock pens and driveways shall be free of protruding objects which may cause injury or pain to the animals. (b) (6) was informed that a noncompliance report would be issued.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17D+P76 13+V17D	Smithfield Packaged Meats Corp.	WLJ320 301541 4N-1	01/13/2018	04C02	Livestock Humane Handling		<p>HATS Category VIII Stunning Effectiveness On 01/14/2018 at 0255 hours (late in the shift starting on 01/13/2018) while performing the humane handling verification task in the barns, I observed a humane handling noncompliance due to an ineffective stun with a captive bolt gun. I was walking past the cripple pens. (b) (6) and a barn employee were performing captive bolt stunning on a hog in the north cripple pen. From where I was standing, I could not see the hog. I heard a captive bolt shot followed by a quick vocalization from the hog. I peered over the wall and observed the hog "dog sitting" (sitting on its hind quarters and standing on its forequarters) and breathing with chest movement. The employees instantly noticed the hog was still sensible. An additional, loaded captive bolt gun was within reach and was used to take a second shot which rendered the hog insensible immediately. I followed the unconscious hog all the way through the process until the stick pen, and it remained unconscious. I informed (b) (6) that I would be issuing a noncompliance report for the ineffective stun. Prior to performing additional stunning of cripples, the establishment provided verbal preventive measures. This is being associated with noncompliance WLJ2217012905N/1 from 01/05/2018 when an ineffective stun with a captive bolt gun was also observed. The previous corrective action of retraining was ineffective in preventing this noncompliance from occurring. 9CFR 313.15(a)(1) requires that an animal be rendered immediately unconscious through the application of a captive bolt device with a minimum of excitement and discomfort.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17D+P76 13+V17D	Smithfield Packaged Meats Corp.	WLJ320 301541 4N-2	01/13/2018	04C02	Livestock Humane Handling	313.2	HATS Category V - Handling of Suspect and Disabled On 01/14/2018 at 0300 hours (late in the shift starting on 01/13/2018) while performing the humane handling verification task in the barns, I observed a humane handling noncompliance due to a barn employee inappropriately moving a non-ambulatory hog. I was observing barn employees handle hogs in the sorting pen just prior to the push gate alleyways. I observed a fatigued hog stop walking and drop to the ground. It ended up in sternal recumbency with its legs underneath it. I observed an employee try to get the hog up by patting the hog on its back with his hands. The hog did not get up. I then observed the employee push the hog with his hands, dragging its butt along the ground. The hog did not vocalize during this process. They got it close to the wall and placed a semi-circular metal protector around it to protect it from the next group of hogs that was entering the pen. I informed Manager Troy Knutson I would be issuing a noncompliance report for inappropriately moving a fatigued hog. 9CFR 313.5 requires that conscious disabled animals be moved on equipment suitable for such purposes.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17D+P76 13+V17D	Smithfield Packaged Meats Corp.	WLJ310 102132 1N-1	02/20/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>HATS Category IV – Handling during ante-mortem inspection On 2/20/2018 at 1823 hours while performing ante-mortem inspection of market hogs for slaughter, I observed the following humane handling non-compliance for a hog having the hook end of a chain caught in its mouth. While inspecting hogs in pen 621, I observed a center pen dividing gate moving freely amongst the hogs with a hog vocalizing as it walked with the moving free end of the gate. As a barn employee attempted to move hogs away from the gate as to properly secure it to the perimeter wall, a hog was observed to be caught by the hook on the end of the chain at the right oral commissure. This chain and hook apparatus is located at the free end of the gate and is used to secure the gate to the perimeter wall and secure the gate into position to divide the pen. The employee prevented the gate from moving and restrained the hog to remove the hook from its mouth. Once the hook was removed from the hog's mouth, the hog immediately stopped vocalizing and walked calmly with the other hogs. Upon exam, no blood was seen dripping from the mouth. The hog, along with the remainder of the hogs in the pen, was ante-mortem inspection passed. The hook was temporarily removed from the end of the chain until a permanent repair was performed. This is non-compliant with 9 CFR 313.1(a) which states, in part, livestock pens and driveways "shall be free from sharp or protruding objects which may, in the opinion of the inspector, cause injury or pain to the animals" and 9 CFR 313.2(a) which states, in part, handling of livestock shall be done with "a minimum of excitement and discomfort to the animals." I informed (b) (6) of the forthcoming non-compliance record. This non-compliance record is being associated with NR WLJ1701013011N/1 from 1/10/2018 for a similar incident. The company failed to address</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							this issue in which a hog became caught on a gate's hook and chain.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17D+P76 13+V17D	Smithfield Packaged Meats Corp.	WLJ272 204172 0N-1	04/20/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category III – Water and Feed Availability</p> <p>On 4/20/2018 at approximately 2130 hours while performing humane handling verification activities in the butina room fatigue pen, the following non-compliance was observed. Upon entering the butina room fatigue pen to perform ante-mortem inspection on fatigue/non-ambulatory hogs, two hogs were present within the pen. With non-physical encouragement, both hogs comfortably rose to a sitting/standing position from a sternal position. Hogs are placed in this pen when they become fatigued or non-ambulatory upon entering the alley/chute system leading up to the butina/CO2 stunners and are reserved for further PHV ante-mortem disposition prior to slaughter. It was then noticed that the metal C-gate used for restraining single hogs or protecting non-ambulatory hogs from others being driven around them was placed around the nipple waterer system of the fatigue pen and up flush against the North wall of the pen as so that there was no access to the watering system. There was no secondary watering system present in the pen, i.e. the plastic self-waterer utilized in the winter months. (b) (6) was notified of the non-compliance. Immediate corrective actions were to remove the C-gate from the pen and to show all barn employees responsible for this area why the gate cannot be placed in such a manner. Both hogs were ante-mortem inspected and passed for slaughter. This is non-compliant with 9 CFR 313.2(e), which states animals shall have access to water in all holding pens. This concern was previously discussed on 4/19/2018 for the monthly evaluation of a robust systematic approach to humane handling as documented in Establishment Awareness Meeting MOI WLJ5503041920E.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M17D+P76 13+V17D	Smithfield Packaged Meats Corp.	WLJ180 404472 2N-1	04/21/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VII – Stunning Effectiveness At approximately 0141 hours (end of 2nd shift starting on 4/21/2018) while performing Humane Handling Verification Activities – HATS Category VII Stunning Effectiveness in the butina room fatigue hog pen, the following non-compliance was observed. A fatigued hog was restrained with the metal C-gate against the closed gate at the South entrance to the pen. Establishment employees placed the hog into a sitting position. Two establishment employees were present to captive bolt stun the hog. Each employee had a loaded captive bolt gun. The captive bolt gun was placed perpendicular to the plane of the forehead along direct midline approximately five inches rostral from the poll. At the same time as the employee dispatched the gun, the hog moved its head left lateral and ventral. This caused the captive bolt to enter at the cranial aspect of the right ear base leaving the hog fully conscious. The hog remained sitting, shook its head, and vocalized. The hog blinked several times, visually tracked the movement of the establishment employees around it, and attempted to rise on four limbs and back up to avoid the second captive bolt gun. After the establishment employees successfully restrained the hog, an effective captive bolt stun was administered rendering the hog immediately unconscious. The hog dropped to the ground in a lateral recumbent position and began reflexively kicking (b) (6) [REDACTED] was informed of the forthcoming non-compliance. The hog was retained on the kill floor with USDA Retain tag B37081084. Upon examination of the head, the first captive bolt stun entered at the cranial aspect of the base of the right ear. The tract of stun traveled lateral, rostral, and ventral extending through only the soft tissue of the temporal mandibular joint. This stun did not penetrate the calvarium of the skull. The retain tag was removed</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>and the carcass was released into production. The head and viscera were sent to inedible rendering. As the incident occurred at the same time as the last hogs for the days production were entering the butina system, no regulatory control action to suspend slaughter operations was taken. After discussions of the incident with night shift (b) (6) verbal corrective actions were received. This is non-compliant with 9 CFR 313.15(a)(1) "The captive bolt stunners shall be applied to the livestock in accordance with this section so as to produce immediate unconsciousness" and as "animals shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort."</p>	
M1620	Quality Pork Processors	QMO20 230141 19N-1	01/19/2018	04C02	Livestock Humane Handling	313.2, 313.5	<p>HATS Category VIII: Stunning Effectiveness At approximately 9:07 pm, as I was walking through the bleeding and sticking area, I observed a hog lying on the floor at the end of the west shackle conveyor. The shackle conveyor is approximately two feet above the floor. The hog was laterally recumbent and had no visible signs of injury. The hog was conscious as noted by: its eyes were tracking and blinking, it was lifting its nose and head, and was rhythmically breathing. I notified an employee and the employee immediately captive bolt stunned the hog, rendering it unconscious. I stopped the CO2 stunning operation with U.S. Reject Tags B38175114 and B38175115. I notified (b) (6) and (b) (6) After the establishment proffered verbal corrective actions, I removed my US Reject Tags and slaughter operations resumed.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M2439+P2 439+V2439	Ranchland Packing Co.	WHN11 090119 03N-1	01/03/2018	04C02	Livestock Humane Handling		<p>Category III Water and Feed Availability On January 3, 2018 at 0610 hours, (b) (6) observed the water tanks that serve pen #2 frozen over with ice. Water was not available to 3 cattle in pen #2. The ice was approximately ¾ of an inch in thickness. This is in violation of 9 CFR 313.2(e) which states, "Animals shall have access to water in all holding pens. " A regulatory control action was taken by FSIS IPP with the placing of U.S. Rejected tag number B10717847 to pen #2. The designated (b) (6) was verbally notified of the noncompliance at the time of the observation. The immediate corrective action was to move all livestock to different pens that had available water, replace the water tank heater and break the ice exposing the water beneath. Plant Manager, Justin Fisher, was notified in writing with the issuance of this noncompliance record. Please note that is noncompliance record is associated with noncompliance number WHN4109122806 dated December 06, 2017 for a similar instance.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M2460+P2 460	Cimpl's, Inc.	PMB30 110332 24N-1	03/24/2018	04C02	Livestock Humane Handling	313.2	<p>At approximately 6:15 a.m., while performing HATS Category IV Ante-Mortem Inspection and verifying HATS Category III Water Availability, I (b) (6) observed that animals in Pen 15 appeared to be overcrowded. Upon further observation, I noted that Pen 15 contained 32 mature Holstein cows that had been held overnight. The cows were packed tightly together while standing. No open space was observed in the pen nor did I observe any cows lying down from my vantage point at the front of the pen. Based on the stocking density of the pen and the apparent overcrowding, the animals were not freely able to move around the pen to gain access to water. Upon noting my concern to (b) (6), the cows were removed from Pen 15 and placed in Pen 17 which allowed the cows to move freely and have access to water. In addition, within approximately 5 minutes of the animals being placed in Pen 17, I observed 9 of the cows laying down. At approximately 6:30 a.m., (b) (6) and I observed that animals in Pen 3 appeared to be overcrowded. Upon further observation, we noted that Pen 3 contained 25 cows (a mix of mature beef cows and mature Holstein cows) that had been held overnight. There were 4 cows observed laying down in the pen. The cows in the remainder of the pen were packed tightly together while standing. No open space was observed in the pen. Again, based on the stocking density of the pen and the apparent overcrowding, the animals were not freely able to move around the pen to gain access to water. I notified (b) (6). Upon moving the cows to a larger pen (Pen 16) with readily available access to water, it was observed that one of the cows that was laying down in Pen 3 would not rise. This animal was identified as non-ambulatory disabled and was condemned on ante-mortem inspection.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M2460+P2 460	Cimpl's, Inc.	PMB20 160430 13N-1	04/13/2018	04C02	Livestock Humane Handling	313.15(a)(2), 313.15(b)(1) (iii), 313.2	<p>HATS Category VII, HATS Category VIII At approximately 3:25 p.m., while performing veterinary dispositions on the harvest floor, I (b) (6)) heard a cow vocalizing in the stunning area. After approximately 1 minute of hearing almost continuous vocalizing, I proceeded to stunning area and arrived approximately 1 minute later. Upon further observation and verification of HATS Category VII, I noted that the right rear leg of a conscious adult beef cow was entrapped in the head catch component of the restrainer (no stunning attempts had been made). At that time, (b) (6) also arrived to the stunning area and noted that he was performing ante-mortem inspection in the barn but that he heard a cow vocalizing for an extended period of time in the stunning area so came to observe the situation. The right rear leg of the cow was twisted and caught in the chin restraint which is approximately 3 feet off the floor. The remainder of the cow was on the floor caught in between a metal bar and a concrete wall. The cow was struggling to get it's front feet underneath it but was unsuccessful. The cow continued vocalizing and struggling to move until it was euthanized approximately 3 minutes later. Following verification of HATS Category VIII, (b) (6) and I observed that that hair had been completely rubbed off the hide on the leg where it was caught in the restraint. I notified (b) (6) of the non-compliance and applied U.S. Reject Tag B38173215 to the restraining device. (b) (6) noted that he arrived shortly before I did but that he was told that the cow had jumped through the head restraint. After verbal preventative measures were provided, I removed the U.S. reject tag from the restraining device and production resumed.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7138+P7 138	Valley Meat Supply	LOD411 402101 3N-1	02/13/2018	04C02	Livestock Humane Handling	313.1, 313.2	On February 13, 2018 at approximately 0820 hours, while performing HATS Category IV – Handling during Ante-mortem Inspection and observing HATS Category II – Truck Unloading, I observed one of the three cattle that were being unloaded slip its right hind leg through a gap, slightly wider than the leg, between the trailer and the unloading ramp. The animal obtained a 2 inch cut to the front of the leg between the hock and the pastern that bled readily even as the heifer was fully ambulatory. The animal pulled free quickly. Neither of the other two animals was affected. Since the other animals were unharmed during unloading and no other animals were present, no regulatory control was taken. Plant Owner, Mr. Rod Haugtvedt, observed the incident and I informed him of the forthcoming noncompliance with 9 CFR 313.1(b) and 313.2(a).	CLOSED
M7785+V7 785	Huettl's Locker & Dressing Plant	FPI5613 015515 N-1	01/12/2018	04C02	Livestock Humane Handling	313.1	At approximately 0715 hours, an equipment failure occurred outside of the building in the livestock loading area. A trailer being unloaded with 3 beef was unable to open the sliding door to the trailer. The recent cold and snow had frozen the door shut. The driver decided to open the main door to unload the beef. The establishment's area makes this difficult to achieve. The door was attached by chain to the angled chute, but not tight enough. A beef escaped and ran down the road. The animal was not harmed during the unloading. A chase ensued and the animal was "knocked" off property, rendering the animal not eligible for USDA inspected slaughter. The driver returned with the remaining 2 beef and was able to open the sliding door with a screwdriver. No other issues occurred with the remaining animals. (b) (6) was informed a NR would be documented.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8916+P8 916	St. Joseph Meat Market	LZC281 404192 3N-1	04/23/2018	04C02	Livestock Humane Handling	313.1	<p>At approximately 0715 hours while performing a humane handling verification task, HATS VIII Stunming Effectiveness, I witnessed the following non-compliance: In the paneled chute adjacent to the knock box, a Holstein steer kicked his right rear limb out unprovoked through two horizontal metal bars. Consequently, the steer's right rear foot became trapped in between the bars of the panel. There is also a latching mechanism located at this particular point. Working to minimize stress to the animal, an establishment employee opened the gate between the chute and the knock box. The establishment employee then helped free the steer's foot and the steer walked into the knock box. While in the knock box the steer shifted his weight back and forth to avoid putting pressure on the right rear limb. I examined the latching mechanism on the chute panel; on the inside of the mechanism I noted hair and blood on a sharp edge of the metal latch. The sharp metal edge is not usually exposed to livestock that stand in the chute, but when the steer kicked out the metal edge was exposed. On post mortem examination I appreciated an approximately 4 inch long, partial thickness laceration on the medial (inside) portion of the right rear limb consistent with where the limb was trapped. I discussed my findings with (b) (6) notified him of the forthcoming non-compliance record. (b) (6) stated that the establishment will use a grinder and remove the metal edge before the next slaughter day.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8961+P8 961	New Munich Meats Inc	VQB581 003502 6N-1	03/26/2018	04C02	Livestock Humane Handling	313.1	While performing a Humane Slaughter, HATS Category II Truck Unloading, task at approximately 0845, the following non-compliance was observed: the steel door leading into the ante-mortem pen had two screws and a piece of protruding metal hanging loose (area of approximately 2 ft. X 4 ft.) that could injure an animal's foot or body as it passed by the door entering into the ante-mortem pens. Garry Kuhlmann, Plant Owner, was immediately informed. A US Reject tag #B34332320 was placed on the door until the door is fixed. The requirements of 9CFR 313.1 (a) has not been adequately maintained.	CLOSED
M8961+P8 961	New Munich Meats Inc	VQB341 104023 0N-1	04/30/2018	04C02	Livestock Humane Handling	313.16(a)(1)	At approximately 0855 hours while I was observing the HATS category VIII – stunning effectiveness task, by plant management performing this using a 22 caliber rifle, on the third black Angus Beef for the day. I observed after the initial shot to stun it, that it was still standing, conscious, aware of its surroundings, but not vocalizing or thrashing about. Plant management's immediate corrective action was to immediately shoot the animal a second time, which was effective to render it unconscious and insensible. Plant management (Garry Kuhlmann – Plant Owner) was verbally informed of the non-compliance with regulation 313.16(a) (1), to which they had not rendered unconsciousness and insensibility immediately with their first shot. Plant Management gave a verbal further planned action and stunning was allowed to resume.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8979+P8 979	New Geneva Meats & Processing Inc.	BAM38 130126 09N-1	01/09/2018	04C02	Livestock Humane Handling	313.2	HATS Category III: Water and Feed Availability (9 CFR 313.2). At approximately 1255 hours, I was walking across the street to perform a Fully-Cooked, Not Shelf Stable, verification task at Dean's Smoke Shack when I observed an animal trailer parked next to the old car wash (an edifice owned by Geneva Meats to store equipment). With the knowledge that the kill-floor was expecting 20-30 more animals to slaughter, I took a look inside the trailer. I observed approximately 25 goats at rest and noted that there was no water available. I notified the kill-floor attendants of my observations to which a plant team member left to take immediate corrective action. I then notified (b) (6) that I will be documenting my observations in a non-compliance report.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8979+P8 979	New Geneva Meats & Processing Inc.	BAM14 140347 13N-1	03/13/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On 03/13/18 at approximately 1050 hours while performing Humane Handling Verification Tasks to verify HATS Category VIII (Stunning Effectiveness) and IX (Consciousness on the Rail); I observed the following noncompliance during the stunning of a goat. In the knocking pen, a plant employee restrained a goat with his left forearm underneath its head and attempted to stun the animal with a hand-held captive bolt device on the goat's forehead. The first stun was ineffective as the goat did not drop to the floor, the goat vocalized and jumped vertically approximately two times. The (b) (6),</p> <p>utilized the back-up hand-held captive bolt device immediately and effectively rendered the goat unconscious with a stun to the poll area. Upon examination of the skinned head there were two distinct wounds. Slaughter operations were verbally discontinued. I discussed the stunning incident with (b) (6) and he called Plant Manager Mr. Paul Smith by phone to notify him of the incident and my intent to issue this noncompliance report. Slaughter operations were allowed to continue after corrective actions and preventative measures were discussed and implemented. The establishment is noncompliant with the regulatory requirements set out in 9 CFR 313.15(a)(1).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M850+P17 775+V850	Swift Pork Company	HEM21 150558 02N-1	05/01/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(2)	<p>On 5/1/18 around 1020 hours I was observing company employees, (b) (6) and (b) (6) stun the 5 slow hogs that were in pen 43. (HATS category VIII – stunning effectiveness and category V – Handling of suspect and disabled). On the fourth hog stunned, I saw (b) (6) get the hog isolated and calmed down, he then lined up his shot, engaged the hand-held captive bolt device and I heard the gun go off; I then saw that the bolt from the gun was out about 2 inches. The hog was still conscious, vocalized and was able to move away from (b) (6) about six feet before the employees got the hog calmed down. (b) (6) handed (b) (6) another loaded hand-held captive bolt device and then (b) (6) stunned the hog effectively rendering it unconscious. A security knock was administered to the unconscious hog. I examined the hog and observed one wound, approximately 1.3cm in diameter in the center of the forehead and the security knock behind the ear. Both of the employees mentioned that there was a small wound from the first shot and that the second stun attempt was almost perfectly lined up with the wound from the first stun attempt. I then had (b) (6) call for (b) (6) to come to the pen and when he arrived I explained what I saw and that it was a noncompliant with 9 CFR 313.15a1 and 9 CFR 313.15a2 for the ineffective stun and for producing excessive excitement in the hog. (b) (6) and I also discussed some potential issues that might have caused this incident.</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244P+V2 44P	Tyson Fresh Meats, Inc	FJJ4715 045319 N-1	04/17/2018	04C02	Livestock Humane Handling	313.2	At approximately 2:45Pm, Monday, April 16, 2018, while performing Ante-Mortem duties in the barn (HATS Category IV - Handling During Ante-mortem Inspection), I witnessed a distressed hog with its head wedged between a gate and a wall. This is a violation of 9 CFR 313.1(a). The gate and the wall created a V-formation in which the hog had entered the V at its wide end, wedging its body in the V. The hog had entered up to its neck but could not move further forward and was unable to back itself out. The hog had collapsed onto its hocks on its front end, and upright on the back end, was panting, and its face was reddened and injected. I immediately pointed the situation out to the establishment employee. The gate could not be pulled wider as the hog had gone down which extended the space to the full extent of the chain which held it. Also, for this reason, the chain was unable to be pulled off the gate to release it, due to the pressure placed on the chain from the wedged hog, making it impossible to move the chain up the post to release it. The employee then reached in between the gate and began tapping the hog on the forehead. After several attempts, the hog leaned itself backward, away from the tapping hand, enough to relieve pressure on the gate and the gate was released by sliding the chain. The hog then stood up, walked away, and did not appear to have any injuries from being trapped by the gate. Upon my return to the office, I informed (b) (6) of the incident and of the pending NR.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M3S+V3S	Swift Pork Company	PUN41 060341 27N-1	03/26/2018	04C02	Livestock Humane Handling	313.2	<p>Today 3/26/18 at approximately 1046 hours I, (b) (6) was performing a directed humane handling task, truck unloading HATS category II. I positioned myself at the end of the north most unloading pen where I had a clear, straight on view inside the trailer and the unloading ramp. While performing my review and observation I observed a non-ambulatory hog, in a dog sitting position, at the top of the trailer on the ramp with his back left leg splayed out. The trucker was in the truck at the top of the ramp and the hog was facing down the ramp (towards unloading). The trucker stepped in front of the hog and used his sort board to turn the hog around so that the hog was now facing into the trailer. After he turned the hog to face into the trailer, the trucker then stepped around and got in front of the hog again (the trucker was now in the truck facing down the ramp and the hog was still dog sitting facing into the trailer near the top). The trucker then angled the sort board and placed the base of the board underneath the hog's chest area and neck. The trucker then pushed the board in an upwards motion causing the non-ambulatory hog to flip end over end approximately 2 ½ times backwards down the ramp and land at the base of the ramp stretched out on his belly. I took an immediate regulatory control by halting any further unloading from the trailer and informed (b) (6) of my observations. The (b) (4) truck unloading humane handling monitor was eventually able to coax the hog to rise and to walk from the base of the ramp. The hog showed neurological symptoms, was very weak, and had little control of his hind end. I did not observe any additional injuries to the hog. (b) (6) elected to euthanize the hog which was performed under my direct observation and rendered unconscious. The remaining hogs on the truck were unloaded by trained (b) (4)</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							employees without incident. I informed (b) (6) that an NR would be issued. This represents non-compliance with 9 CFR 313.2(a) and 9 CFR 313.2 (b) for failure to minimize excitement and discomfort while driving an animal from the unloading ramp to the holding pen.	
M244W	Tyson Fresh Meats, Inc.	BTD450 901391 7N-1	01/16/2018	04C02	Livestock Humane Handling	313.1	At approximately 1010 hours on Tuesday 01/16/18, I (b) (6) was verifying HATS category III, Water Availability in Pen 14, found all four waterers failed to produce water to Pens 13 & 14. I determined this by pressing on multiple nipples on each side of all waterer units that supply water to both pens. This fails to meet the requirements of 9CFR 313.2(e), stating animals shall have access to water in holding pens. No other pens were affected. At this time, Pen 13 was being driven to kill and Pen 14 had just been emptied. I immediately notified (b) (6) of the issue and he immediately checked the water line supply to these pens and found it had been shut off. He then turned the valve to turn on the water supply to the pens and verified that each waterer was effectively supplying water by testing multiple nipples of each waterer unit. Records indicate the first tattooed hogs were filled into Pen 14 at 04:7 hours and Pen 13 was filled immediately afterward. When I began ante-mortem inspection at 0608 hours, both pens were full and Pen 12 was being filled. (b) (6) was notified that a NR would be issued.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244W	Tyson Fresh Meats, Inc.	BTD341 402201 6N-1	02/16/2018	04C02	Livestock Humane Handling	313.2	<p>At approximately 1025 hours on 2-16-18, I, (b) (6) observed a noncompliance while performing HATS task category II, truck unloading. In local chute 1, the truck driver was unloading the top level of the trailer with a rattle paddle. Outside, a neighboring truck driver would switch back and forth from sticking the handle of his rattle paddle into the truck which was unloading, or banging his rattle on the outside of the trailer, creating excessive noise. A group of approximately 12 pigs were squeezing together as they attempted to go down the ramp. One hog was pressed against the right wall at the top of the ramp and the force of the other hogs squeezing through the group to get down the ramp, spun her around. As the group thinned out, the hog on the right fell down and one of the last hogs of that group ran over the down hog. The down hog stood up immediately, appearing uninjured, turned around and walked down the ramp by herself. I notified the dock monitor next to me of the situation immediately after it occurred. The dock monitor walked up to the trailer and made multiple attempts to talk to the truck driver. The truck driver continued to unload hogs, driving another large group of hogs toward the ramp. At this time, I notified (b) (6) of the observed noncompliance with 9CFR 313.2(a). (b) (6), was notified that the establishment's failure to protect a down hog from being run over would be documented on a noncompliance record.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M244W	Tyson Fresh Meats, Inc.	BTD520 904371 6N-1	04/16/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>On April 14, 2018 at 12:17 in the barn at Est 244W I, (b) (6), observed the following noncompliance: As I was in the barn finishing ante mortem inspection (HATS Category IV) and monitoring for slips and falls (HATS Category VII), I came upon (b) (6) and two team members searching the trench drain at the west end of pens 21/22 for a resale hog. As a group of hogs was being driven to the trailer this hog had fallen into the drain through an area that is typically covered by an approximately 12 X 18in rectangle of plastic decking; the drain depth at this location is approximately 2 ½ feet. The hog was quickly located in the drain approximately half way up Pen 22. A team member pulled off the metal grate that overlies this section of drain and stood in the drain to block the pig from going any farther. Team members were prepared to humanely euthanize the hog, but after the grate was removed, it scrambled out of the drain with minimal assistance; it appeared excited but not injured. The rest of the resale hogs had already been moved to another gated alleyway or loaded onto a trailer. The piece of decking was picked up out of the drain and set back in place. It snugly covered the opening, but underneath one corner the drain margin was uneven, allowing the cover to pop out of place when force was applied to the unsupported corner. Originally this section of drain was covered with two pieces of decking, the small loose one and a larger piece that was secured down. The immediate corrective action was to replace the two pieces with one piece, which would be secured down. Initially the newly cut piece did not sit flush with the ground and there was a divot in the cement along one side that needed to be filled, so I rejected the affected half of Pen 21 with tags NO.B41933419 and NO.B41932070. The pen was released at approximately 6:10 on April 16, after the repair</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							was finished. This fails to meet the requirements of 313.1 (a) and 313.2 (a). Livestock pens and driveways are to be maintained in good repair, and driving of the animals shall be done with a minimum of excitement and discomfort. I informed (b) (6) and (b) (6) that this event would be documented on an NR.	
M244W	Tyson Fresh Meats, Inc.	BTD271 905280 4N-1	05/04/2018	04C02	Livestock Humane Handling	313.2	III Water and Feed Availability, IV Handling During Ante-mortem Inspection On May 3, 2018 at 1836 hours, I, (b) (6), observed the following noncompliance with HATS Category III Water Availability. As I was finishing the first half of ante-mortem inspection (HATS Category IV) and leaving the south end of the west drive alley, I noticed three hogs resting outside of pens 21 and 22 without access to water. The three hogs appeared to be meant for resale and were located in a square pen made by the gates of pens 21 and 22, a roll-up garage door to the unloading docks, and the west wall of the barn. This fails to meet the requirements of 9 CFR 313.2(e) - water is to be accessible to livestock at all times. I informed (b) (6) and (b) (6) that this event would be documented on a noncompliance. The three hogs were euthanized immediately afterwards.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M245L+P2 45L	Tyson Fresh Meats, Inc	LEI0216 022716 N-1	02/16/2018	04C02	Livestock Humane Handling	313.1	<p>HATS Category IV- Handling During Ante Mortem Inspection Today at approximately 1200 hours when performing ante-mortem inspection (HATS category IV) on pens 13/14 (double pen) the following was noted. This pen had recently had a new style water tank installed. Around all tanks at this establishment, the company uses a piece of metal approximately 4 inches wide by 1 inch thick wrapped around the entire tank in an effort to protect the pipes which supply them and to keep the tank from being moved by the cattle. This rectangular piece of metal is welded to the fence at each end of the tank. Typically this metal "skirting" is either tight against the tank or may have a ½ inch or so gap. When this new tank was installed the contractor left a gap between this metal and the tank of approximately 4 inches on one end. A steer had put a front foot through the gap and was trapped, unable to get his leg back out. The steer had fallen on his side with his leg now bent above and to the side. The steer was bellowing loudly. I had one of the employees helping with ante-mortem run to the office and get someone to tranquilize and stun the animal. The steer was subsequently injected with xylazine intramuscularly and humanely stunned after the xylazine took effect. (b) (6) showed up approximately ten minutes after the animal was initially discovered and I informed him I would be issuing a humane handling noncompliance for the event. Pens 13 and 14 were tagged with U.S. Rejected Tag #B40093610 until such time the gap can be corrected. This is a failure to comply with 9 CFR 313.1(a).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M245L+P2 45L	Tyson Fresh Meats, Inc	LEI3915 023026 N-1	02/26/2018	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII - Stunning Effectiveness At 1218 hours today I was performing HATS Category VIII- stunning effectiveness from the overhead. The fourth heifer I observed was stunned ineffectively on the first stun. The heifer raised her head and was aware of her surroundings after the initial stun and was effectively stunned approximately 1.5 seconds later. The heifer did not bellow or exhibit any other sign other than raising its head after the initial mis-stun. The stunner did not stop stunning as per the establishments written CARE program, which is the establishments robust humane handling program. (b) (6) and Slaughter Superintendent were advised of the noncompliance. (b) (6) had the head skinned out and it was noted that the first stunning attempt hit the heifer above the right eye at an angle towards the ear, missing the brain entirely.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M889A+V8 89	J.F. O'Neill Packing Co. Inc.	DSC281 204120 6N-1	04/06/2018	04C02	Livestock Humane Handling	313.2	<p>HAT Category III - Water and Feed Availability On April 6, 2018 at approximately 06:25, I (b) (6) observed cattle penned in pens 5 and 6 while performing antemortem inspection. Approximately 22 horned animals weighing approximately 1400-1800 pounds were penned in pen 6, which is approximately 15'x24' (360 square feet). The animals were not able to move throughout the pen,. Thus, animals in the back of the pen did not have access to the water trough located at the front of the pen. Immediate corrective actions included having yard personnel release the bovines in pen 6 into the combined pen space of pens 5 and 6. Yard personnel had a difficult time unlatching the gate due to the pressure placed on it from the crowded animals. When the animals were released, they did not immediately seek out the water trough. The ambient temperature was approximately 30 degrees F. I informed (b) (6) (b) (6) and (b) (6) of the noncompliance and the issuance of this noncompliance report. (b) (6) gave the preventative measure of counseling the cattle receiver.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M969G	Swift Beef Company	NDH00 150248 16N-1	02/16/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category III - Water and Feed Availability; Category IV - Ante-mortem Inspection At approximately 0530 on February 16th, 2018, while performing ante mortem inspection, I observed the following non-compliance: I could not visualize any water in the water tank that is shared between pen 23 and 24. At this time, there were 40 head of cattle in pen 24 and 76 head in pen 23. I asked the pens employees to move these cattle to different pens with access to water. Upon examining the water tank, there was ¼ to ½ inch of ice in the bottom of the tank. There was a small stream of water flowing into the tank from a water pipe, but the water flowing into the tank immediately flowed out through a 2 inch crack in the bottom of the tank. I placed retain tags B38595305 and B38595306 on pens 23 and 24. A shift (b) (6) and (b) (6) were shown the empty water tank, notified that a non-compliance report would be issued, and informed regulatory control of the pens will not be released until corrective and preventative measures are in place.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M969G	Swift Beef Company	NDH21 230537 01N-1	05/01/2018	04C02	Livestock Humane Handling	313.1	<p>While doing humane handling and ante-mortem task for PHIS I noticed the following non-compliance: Cattle were being placed into pen 45. As the cattle started to fill the pen, I noticed on the south side of the pen that the fence was moving and not secured. After further observation, the fence between pens #45 and SF 3 was broken and the use of corral panels were installed to correct the problem. The corral panels were attached by the use of rope being wrapped around them at several locations and then tied off. Because of this the fence moved 2 feet in either direction and was of unsound construction.</p> <p>(b) (6) [REDACTED] were notified that I had tagged pen #45 with U.S. Rejected tag #B37077611 and SF-3 pen was U.S. Rejected tag #B37077612. Pens supervisor also tagged up and locked out the same pens. Regulatory control action along with plant control action were taken at approximately 2300 hours to prevent a possible humane handling issue.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M5511	Gibbon Packing, LLC	JYA311 503441 9N-1	03/17/2018	04C02	Livestock Humane Handling	313.15(b)(1)(iii)	<p>Today, 03/17/2018 at approximately 1215 (b) (6) notified me that she was seeing small lacerations on the heel bulb of cattle while observing knocking at the restrainer but could not tell if they were antemortem or postmortem findings. At approximately 1250 hours I went to watch knocking and to observe to see if I could identify the lacerations that (b) (6) was talking about. Within about 10 minutes I noted 3 head that had very fresh 1 to 2 inch long lacerations on their heel bulbs. During my observations I did not witness any animal vocalizing or showing signs of pain or distress. I subsequently began looking for sharp objects in the restrainer. I located a potential area at the back of the restrainer where the cattle enter. I notified the (b) (6) of my findings and I recommended that he should stop knocking to investigate the situation. Upon inspecting the area in question, establishment personnel confirmed that there was a sharp piece of metal present and had located a piece of hide approximately half dollar in size. The establishment requested to grind the sharp edges down and stated that they would replace the sheet metal over the weekend. I agreed to this proposal provided that the lacerations did not continue and stated that I would have to document the incident on a noncompliance record. The metal was ground down so it was no longer sharp and a piece of angle iron was inserted underneath it to further prevent cattle from coming in contact with the edge of the metal. At approximately 1330 hours the establishment resumed operations and I monitored the cattle for approximately 10 minutes and found no additional lacerations. This noncompliance is in direct violation of regulations 9 CFR 313.15(b)(1)(iii).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19336	Nebraska Beef Ltd.	RVF071 005081 6N-1	05/16/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>Humane Handling HATS Category VIII Stunning Effectiveness</p> <p>On May 16, 2018, at approximately 0722, while observing handling during ante mortem inspection, (b) (6) and I (b) (6) observed the following noncompliance. The yards personnel were moving cattle for viewing from pen 9 to pen 28. When pen 9 was emptied of cattle for slaughter a new born calf was left in the pen. The yards personnel brought a hand held captive bolt device out to render the calf unconscious. The yards personnel administered the first knock at approximately 0725. The first knock was ineffective and the calf remained conscious, still standing, vocalized once, and took two-three steps then laid down. A noticeable penetrating hole approximately three to four inches below the crown was observed on the head. Blood was observed coming from both nostrils after the first stun. The yards personnel that delivered the first knock promptly went and retrieved another cartridge for the hand held captive bolt from the yards office. The second knock was administered which rendered the calf unconscious. It took approximately 30 seconds from the first stun to the second stun. I visually showed (b) (6) the noncompliance and verbally informed him of the issuance of this noncompliance report. (b) (6) verbally proffered preventative measures.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M278+V278	Tyson Fresh Meats, Inc.	JKJ1223 015319 N-1	01/19/2018	04C02	Livestock Humane Handling	313.2	<p>On January 19, 2018, at approximately 6:20pm I, (b) (6), observed a team member at Tyson Fresh Meats, Inc. Establishment M278, Holcomb, KS point and spray a fire hose and adjustable nozzle into a group of cattle while cleaning the alley that was holding the said cattle. The establishment was unsuccessful in meeting the requirements of 9 CFR 313.2(a), 313.2(b), and 313.2(c) of the Meat and Poultry Inspection Regulations and of HATS Category VI: Electric Prod/Alternative Object Use. I received a call from the yards that there were cattle needing ante-mortem inspection and proceeded outside. While I was walking along the outside of the drover alley, I noticed two team members were cleaning with hoses. One was cleaning in an empty pen around pen 21 and the other was cleaning the kill alley on the adjacent catwalk side of the kill alley in the vicinity of pen 23 or 24. There were cattle positioned in the kill alley while the offending team member was cleaning it. The cattle were split into two groups with approximately half located to the north of the team member near the entrance to the snake alley and the remainder to the south of the team member. As the team member was spraying the kill alley surface with a firehose and nozzle set to a concentrated stream, one and then another animal from the southern group of cattle moved past him single-file along the opposite fence line from where he was standing and towards the cattle standing to the north of the team member. It was at this point that I observed him redirect the nozzle and stream, from a downward trajectory, up and into the nearest group of three to four cattle directly to his left and south of him that were trying to follow the cattle that had just passed. I saw the stream of water from the hose hit the animal closest to the catwalk side of the alley and the strength of the stream was such that I could see the splatter of water appearing above</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							the shoulder line of the cattle. The group of three to four cattle closest to the team member made startled movements backwards when the team member redirected the stream of water towards them. When I observed the noncompliance, I took immediate action and called in the team member's direction to get his attention and told him to quit spraying the hose into the cattle. The noncompliance did not fit the definition of egregiousness. I informed (b) (6) and (b) (6) of the noncompliance and that I would execute an NR of the incident.	
M2316+P2 316+V2316	Whisnant Meat Packing LLC	FSF411 203120 7N-1	03/05/2018	04C02	Livestock Humane Handling	313.2	On 3-5-18 at 0730 hours, while performing a humane handling task, no feed was present in the open plastic feeding tubs, or on the ground, of the pen containing 41 market hogs (on the premises since 2-24-18). At 1250 hours the Daily Swine Feeding Log was checked. The last recorded feeding time was on 3-4-18 at 10:30 (no AM or PM was marked but the previous three days of feeding had been in the AM). When notified, plant manager Brett Powell immediately called for an employee to feed the hogs. At 1330 hours, the feed status of the hogs was checked again and there was still no feed present. Mr. Powell was asked why the hogs had not been fed and he replied that there was no feed available on the premises and the employee went to get some. On 3-6-18 the Daily Swine Feeding Log had 1:58 pm (1358) recorded as the time of feeding the 41 hogs on 3-5-18. Plant manager Brett Powell was notified of the noncompliance with the regulatory requirements of 9 CFR 313.2 (e).	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M2936+P2 936+V2936	Winter Meat, Incorporated	XOB321 404501 2N-1	04/11/2018	04C02	Livestock Humane Handling	313.2	HATS Category III Water and Feed Availability At approximately 0705, while performing the humane handling task, I, (b) (6) found that there was no water available to the animals in holding pen #3. I informed (b) (6) of this issue and he immediately moved to the animals to pen #2 where the water troughs were filled with water. This establishment has a robust systematic humane handling program, and has a good history of having water available in the holding pens. A review of the previous 90 days records showed no documentation of a like noncompliance. Plant management was notified, both verbally and in writing, of the establishments failure to meet the requirements of the Meat and Poultry Regulations in 9 CFR 313.2.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M5766+P5 766+V5766	Alewel's Country Meats	NTG251 002161 4N-1	02/14/2018	04C02	Livestock Humane Handling	313.30(a)(1), 313.30(a)(3)	<p>At approximately 0830 hours while performing a Livestock Humane Handling verification task and accompanied by (b) (6), I observed the following noncompliance. On the third hog slaughtered while performing Humane Handling audit, the appointed establishment plant employee failed to stun a hog on the first attempt while using a (b) (4) electrical hog stunner. After the plant employee applied the stunner to the head of the animal, the animal jumped and vocalized and the establishment employee jumped back and the animal was not rendered unconscious. The plant employee did apply an immediate and effective stun on the second attempt. Because this was considered a non-egregious incident with immediate and effective corrective action, there was no regulatory control action taken. I immediately notified (b) (6) who was on the kill floor of this stun failure and then went to the office and notified Plant owner, Randy Alewel of what had been observed. Mr. Alewel proceeded to the kill floor and instructed and observed the immediate retraining of the plant employee. The next animal that was stunned by (b) (6) resulted in immediate unconsciousness with the first stun. The next animal stunned by the appointed plant employee was also successful and resulted in immediate unconsciousness with the first stun. I notified Mr. Alewel that a NR would be written to document the failure to meet the regulatory requirements of 9 CFR 313.30(a)(1) and 9 CFR 313.30(a)(3). A review of recent NR's did not reveal any similar cause NR's that will be linked to this NR.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8703	Warner Locker Inc.	NEG380 903172 6N-1	03/26/2018	04C02	Livestock Humane Handling	313.16(a)(1)	<p>On 03/26/2018 at 0730 hrs at est. M8703, I (b) (6) with the company of (b) (6) and (b) (6) conducted an Annual Humane Handling Assessment. The plant had two beef for inspection. At 0730 hrs I watched as Plant Manager Tim Whisler attempted to shoot a heifer. The first shot was ineffective in delivering immediate unconsciousness to the animal. A second shot was successful in rendering the animal with immediate unconsciousness. A security shot immediately followed the second shot, however the animal was successfully rendered unconsciousness after the second shot. I discussed with Plant Manager Tim Whisler that an NR would be written due to noncompliance with 9 CFR 313.16(a)(1): The firearms shall be employed in the delivery of a bullet or projectile into the animal in accordance with this section 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

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M13575+P 13575+V13 575	Ridgeway Freezer Inc	DPF511 401450 4N-1	01/04/2018	04C02	Livestock Humane Handling	313.1	<p>On January 4, 2018 I was going out to the pens to preform ante mortem on the last 2 beef animals. As I walked out the door I noticed one of the cattle with its head between the bars of the pen and it had fallen down. I checked to see if the animal was breathing but it was dead in the pen. I then informed the owner, Dave Polley that they had a dead beef out in pen 3. I then put U.S. Retained Tag #B39956602 on the knock box until the plant corrected the issue so the situation did not happen again with the remaining animal or in the future. I then put Red Ear Tag #Z-1058497 in the beef's ear until the carcass was removed, slashed, and properly denatured. The establishment was noncompliant 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>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P550	Simmons Prepared Foods, Inc.	XWN58 120218 07N-1	02/07/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Wednesday, February 7, 2018 at approximately 1225 hours while performing a Good Commercial Practices Check in the kill area, I observed the back up killer on kill line 2 miss a bird that had not had its neck cut by the kill machine. I continued to observe the back up killer and approximately 30 to 45 seconds later observed him miss a second bird that had not had its neck cut by the kill machine. I then stopped the kill line. (b) (6) and (b) (6) came to the area and I informed them of the noncompliance. The second bird that had been missed was located and killed. A second back up killer was added to the line. The line was restarted after the corrective actions were taken. I then went to the evisceration area to ascertain if there had been more birds missed by the back up killer. I checked the condemn sheets and red shackles of the food inspectors on evisceration lines ⁹ and ⁹, which are the evisceration lines fed by that kill line. I did not see any cadavers marked on the condemn sheets or hung for veterinary disposition on the red shackles. I then went to the rehang table. I observed three carcasses which had been placed in the corner of the rehang table which appeared to be cadavers. Before I could reach the rehang table, (b) (6) picked up the three carcasses from the corner of the rehang table. I caught up with (b) (6) (b) (6) and requested to examine the carcasses. I determined that all three of them were cadavers (birds which entered the scalders alive, resulting in bright red skin and failure to bleed out). The above described events reflect a lack of process control in the killing area. The establishment failed to meet the requirements of 9 CFR 381.65(b) which requires poultry to be slaughtered with good commercial practices that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P5787	Pilgrim's Pride Corporation	DEB121 401261 2N-1	01/12/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>#08 On January 12, 2018 shortly after the beginning of dayshift at 0600, a large increase in the number of Dead on Arrival (DOA) birds was noted. Massive amounts of DOAs continued throughout the day until the end of the shift. The day was cold and there was a brisk wind. At 0615 the temperature was 31 degrees F with a NW 18 MPH wind and a wind chill factor of 19 degrees F. It was also noted that some of the birds and the bottoms of the coups were wet. There was a reported total of 34,050 DOAs out of the (b) (4) birds brought into the plant; this represents a (b) (4) incidence of DOAs. These birds died by means other than slaughter before entering the live hang area. This is a noncompliance of 9 CFR 381.65(b). USDA expects birds to be properly protected from the elements such as severe cold and windy conditions so that they do not die in route to the establishment and/or while sitting on the parked trucks at the establishment. The occurrence of large numbers of DOAs is a noncompliance issue regarding good commercial practices. USDA did note that at the beginning of the shift the establishment showed due diligence in sorting through and separating the live birds from the DOAs once they had entered the live hang area. However, during a check at approximately 4:10 PM, I observed the plant emptying a coup of birds directly into an offal truck. I asked what they were doing and they assured me that the birds had been sorted through for any live birds and only DOA birds would be placed directly into the offal truck. There was a coup loaded up on a forklift that was next to be emptied into the offal truck. I stopped this coup and pointed out two live birds that were still inside the "sorted" coup. If these birds had been dumped into the offal truck they would have smothered thereby dying by means other than slaughter. The establishment resumed properly sorting through the remaining coups and ceased dumping them</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							directly into the offal truck. (b) (6)	
P325	Tyson Foods, Inc.	YDM06 150402 10N-1	04/09/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On April 09, 2018 at approximately 1500 hours (b) (6) observed the following loss of process control in the live hang area while conducting a GCP task. Upon entrance to the hanging pen there were at least ten live birds running around on the floor with one caught underneath a footstool that a plant employee was standing on to hang birds. The live hang table was completely packed with birds extending at least two layers deep. The DOA bin was three quarters of the way full, and several live birds could be seen breathing underneath the pile of DOAs, feathers and dirt. The area was determined to be out of process control and regulatory control action was taken in accordance with 9CFR 381.65(a). (b) (6) was on the line hanging birds and was immediately notified to stop the hanging of live birds. While showing (b) (6) the birds in the DOA bin, a plant employee picked up a live bird and threw it onto the belt. (b) (6) and (b) (6) immediately instructed the employee to stop what he was doing. Plant manager Mr. Boyd was called to the area and notified of the situation. The establishment was notified that the USDA expects the establishment to employ handling methods consistent with Good Commercial Practices and that throwing birds is not acceptable. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this noncompliance will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is also reminded that NRs and MOIs documented for GCP issues can be FOIA requested and made available for viewing by FSIS. Documented by (b) (6)</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M3D	Swift Beef Company	MXE50 060433 09N-1	04/07/2018	04C02	Livestock Humane Handling	313.2	HATS category III: Water/Feed availability; 9 CFR 313.2 (e). On 04/07/2018 at approximately 8:20 am while performing ante mortem inspection at establishment M3D, JBS Swift & Co, Cactus TX I, (b) (6) observed the following noncompliance. I observed that the water tank shared by pen # 3 and pen # 4 is completely frozen. I observed heifers coming to the front of water tank for water licking side of pen and going back. I showed my finding to (b) (6) and (b) (6) who confirmed by finding. I directed the pen (b) (6) to move the cows to a different pen with water access and rejected the pens with tags B39364155 and B39364154 and informed both the company employees that a non compliance would be issued for this deficiency.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P206+V206	Pilgrim's Pride Corporation	KCC551 901560 8N-1	01/08/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 1600 hours, while walking through the establishment with (b) (6), I observed a cadaver on the east picking line. The carcasses' s head was attached and the cut from the kill machine was high and located on the right side of the neck. I requested for the foreman to call for the evisceration supervisor or the back dock supervisor. The cadaver was removed from the line by the pinner/sorter and placed in a bin. While the foreman was looking for either of the supervisors I observed 2 more cadavers on the east picking line. Regulatory control action taken and the east picking line was stopped. I informed (b) (6), about the cadavers. He went to the back to assess the kill machine. (b) (6), reported that the kill machine had been moved to the side, maintenance was going to move it back at break, and in the meantime, a second backup killer had been placed on this line. (b) (6) stated that he had placed a skip on the line at the time the 2nd backup killer was put in place. Regulatory control action was relinquished and the picking line was started back up. A total of 8 more cadavers were observed until the skip. The picking line was observed for 5 more minutes after the skip, ensuring that a 2nd backup killer was an appropriate remedy to the problem until the kill machine could be adjusted. No more cadavers were observed. All of the cadavers were bright red carcasses. Several still had their heads attached and all were cut on high on the right side of their neck, not killing them properly and not allowing them to be bled out completely. The establishment has failed to comply with 9 CFR 381.65(b) as poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses. The number of cadavers observed indicates a loss of process for handling birds and</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>therefore the establishment is not operating in accordance with Good Commercial Practices, allowing poultry to enter the scald tanks alive. Poultry that are not slaughtered in accordance with GCPs are considered adulterated and must be condemned according to the Poultry Products Inspection Act (PPIA). (b) (6) was notified of the noncompliance. This noncompliance will be forwarded to the Front Line Supervisor, District Office, and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. This document serves as written notice that continued failure to meet regulatory requirements can lead to enforcement actions described in 9 CFR 500.4. (b) (6) P206</p>	
P218	Pilgrim's Pride Corporation	WOD33 210112 09N-1	01/09/2018	04C05	Poultry Good Commercial Practices			OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P218	Pilgrim's Pride Corporation	WOD3100045012N-1	04/11/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On April 11, 2018 (b) (6) observed the following GCP noncompliance. At 2140 both evisceration lines were stopped due to a maintenance issue. (b) (6) immediately went to the live hang room to verify live birds were being handled appropriately. The employees in the live hang room had stopped hanging birds and (b) (6) instructed the lead personnel to remove all the remaining birds that were hung prior to the stunner. At approximately 2250 (b) (6) reentered the live hang area to verify the birds were properly removed and observed approximately 10 dead birds in each of the stunners. (b) (6) was called to the area and shown the noncompliance. The dead birds appeared to have drowned in the stunner and were pulled off the line to be properly disposed of. Failure to implement procedures for preventing accidental injury and/or death inconsistent with 9CFR 381.65(b) in regards to birds presented for slaughter, resulted in a lack of response to a known GCP failure, and birds were allowed to die by a means other than slaughter. The establishment was notified that the USDA expects the establishment to employ handling methods consistent with Good Commercial Practices. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this noncompliance will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is also reminded that NRs and MOIs documented for GCP issues can be FOIA requested and made available for viewing by FSIS. Documented by (b) (6)</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M337+V33 7	Sam Kane Beef Processors, LLC.	UNG58 110150 09N-1	01/09/2018	04C02	Livestock Humane Handling	313.2	On Tuesday January 9 , 2018 at approximately 07:45 hours , (b) (6) was performing ante-mortem inspection in the cattle pens. (b) (6) observed the cattle in pens 7 & 8 there was no water in the Troughs (b) (6) had the cattle Immediately removed from the pens to other pens with water available. Maintenance was Immediately call to repair a broken float valve on the water trough. Maintenance was repairing the broken water valve at approximately 12:00 hours . This is in violation of the above regulation.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M337+V33 7	Sam Kane Beef Processors, LLC.	UNG59 070157 11N-1	01/10/2018	04C02	Livestock Humane Handling	313.2	<p>Egregious Humane Handling Act - On 10 January 2018, (b) (6) reported to the undersigned, (b) (6), that he witnessed what he believed to be an "Egregious Act" toward livestock while conducting ante-mortem/ stunning/ consciousness inspection at Sam Kane Beef Processors, Corpus Christi, TX, 78409. USDA Reject tag # B40-628 045, was used to identify this issue. At approximately 0750hours on 10 January 2018, (b) (6) was conducting ante-mortem inspection of cattle prior to the beginning of stunning. On his way back to the USDA Office, (b) (6) witnessed on of the serpentine chute plant employees using a battery operated hotshot to an animals face. (b) (6) immediately stopped the egregious act and informed the handler to "Not to use it on the face". (b) (6) informed (b) (6), and (b) (6), and Mr. Junior Urias, VP of Slaughter Operations, of the incident. Afterward (b) (6) came into the USDA office and informed (b) (6) of the incident and what he did to control the incident. (b) (6) then headed out to the chute area where he was met by Mr. Junior Urias and (b) (6) who were walking to the rail trolley shop with a hotshot. Mr. Urias informed (b) (6) that he was taking care of an incident reported to him by (b) (6). (b) (6) confirmed the action and came back to the USDA office to attempt to contact (b) (6) Dallas District Office, and (b) (6) Corpus Christi Circuit. After no response from either party, (b) (6) headed out to the chutes and met with Mr. Urias. Mr. Urias informed (b) (6) he was working with Human Resources to conduct a counseling session in their office of the employee and ensure disciplinary actions would occur. During the conversation, (b) (6) arrived and Mr. Urias</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>explained the issue to him and what the plan was to deal with it. (b) (6) exited the impromptu meeting and walked to the knocking chute where we watched the movement of cattle and stunning. While leaving the chute area, (b) (6) received a return call from (b) (6). Upon the discussion, (b) (6) recommended that since the facility has a "Robust Humane Handling program", a good track record of performance, plant management was proactive in dealing with the report and this egregious act was with herding livestock and not with the knocking process, that only a NR should be issued and the stunning operation did not necessarily need to be stopped and agreed with the actions conducted by (b) (6) up to this point. At approximately 0900hrs, 10 Jan 2018, Mr. Junior Urias came to the USDA office and informed (b) (6) that the employee who conducted the egregious act had been terminated. Additionally, Mr. Urias informed the undersigned that "All employees who deal with livestock will undergo a refresher handling class tomorrow morning at 0600hrs".</p>	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P584	Pilgrim's Pride Corporation	QLM22 140131 23N-1	01/12/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Friday January 12, 2018 establishment 00584P documented 9,879 Dead on Arrival chickens. On a typical day the number of DOA birds at this plant averages around 100. FSIS inspection personnel observed establishment personnel properly managing the incoming DOA's. (b) (6) and (b) (6) were both observed at the live hang and cage dumper area overseeing the condemnation of D.O.A.'s. At that time (b) (6) stated that the trucks with the high number of D.O.A.'s had been from a grower in Arkansas and had come in the previous night. It was determined later that the grower was (b) (4) in Arkansas. The local temperature at P584 Thursday night was below freezing and the high on Friday was in the mid 30's. During ante-mortem inspection of one truck load, very little movement was observed in the chickens and many of the visibly living appeared to be alive but unresponsive. The cages had half of their exposed outward facing ends covered with wooden panels and the other half of the outward facing end of each cage was open, aside from the wire cage itself. The D.O.A.'s were observed being culled and placed in 1500 lb. cardboard combos with charcoal denaturant applied. The carcasses showed no signs of dehydration or malnutrition or disease and appeared to be of the average size for young chickens. No D.O.A.'s were observed in evisceration this day by FSIS employees. Poultry that die by means other than slaughter are not being handled in a manner consistent with good commercial practices and fail to comply with 9 CFR 381.65(b). A similar instance that included almost 900 Dead on Arrival birds in cold weather occurred at this establishment on 01/03/2018 and was documented on 01/04/2018 with MOI number QLM4412010804g. Documented by (b) (6)</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7041B+P 7041+V704 1B	Beltex Corporation	UWH59 150116 31N-1	01/31/2018	04C02	Livestock Humane Handling	313.2	<p>CATEGORY III WATER AND FEED AVAILABILITY 9 CFR 313.2 313.2 Livestock pens, driveways and ramps. On January 30, 2018, at approximately 0600 hours, I, (b) (6), was performing ante mortem on cattle for Est. 7041B. While reviewing cattle for ante mortem inspection, I observed sixty - eight head of cattle penned in corrals numbered 11, 13, 14 and 16. These cattle had arrived on site sometime before 0600 hours and were penned with water. I did not perform ante mortem on these animals, and the plant elected to hold the cattle until the next day for slaughter. I reviewed the corrals late in the day and no animals had any hay or feed provided at that time. On January 31, 2018, at approximately 0600 hours, I performed ante mortem on the sixty-eight head of cattle held in the same four corrals numbered 11, 13, 14 and 16. The cattle had access to water in all corrals. None of the cattle held for over 24 hours had any feed provided in the pens. I noted the number of hay bales stored for cattle feed was the same number of bales on the premise on January 30, 2018. I reviewed all the pens and did not observe any hay remnants in any of the pens. Plant management failed to provide access to feed to animals held longer than 24 hours and this is noncompliant with 9 CFR 313.2. I informed (b) (6) of the noncompliance.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7041B+P 7041+V704 1B	Beltex Corporation	UWH32 160553 11N-1	05/11/2018	04C02	Livestock Humane Handling	313.2	<p>Category IV Handling during ante mortem 9 CFR 313.2 At approximately 0600 hours, I, (b) (6), observed cattle during ante mortem inspection. In Pen 11, I observed 2 recumbent steers with 20 head of standing cattle. The plant employee entered the pen and tapped one downed steer with the rattle paddle. I observed this steer slip twice while planting the hind feet to stand. The steer made several attempts to put weight on the right foreleg before standing. I noted the steer did not continue to use the right foreleg after standing. I noted the pen floor was clean and adequate to prevent slips and falls for routine use. The 20 head of standing cattle were crowded in the pen around the second recumbent steer. This steer was laying with its head on the pen floor. When the plant employee moved the cattle for ante mortem inspection, a steer stepped on the abdomen and neck of the recumbent steer, and stood over the downed animal's head. The plant employee moved the cattle away from the downed steer. The downed steer stood and walked with difficulty and appeared lame. I asked the employee move cattle from Pen 11 to avoid further injury, stress and excitement to the disabled steers. The employee moved 16 head of cattle to another pen. I observed that 6 head of cattle remained in pen 11. When the disabled animals were segregated from the other cattle, I rejected Pen 11 with US Reject tag B37350959 and informed Plant Manager Lou Cruz of the noncompliance to move animals calmly and minimum of excitement and prevent injury during handling practices .</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P7044	Tyson Foods, Inc.	GJJ520 805520 9N-1	05/09/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>This morning (5/9/18) there was a delay in startup of evisceration due to preoperational sanitation. Entering the picking room to perform ante-mortem inspection at about 0530 the birds on picking line 2 were just exiting the post scald dip tank. Over 95% of the birds were bright red cadavers that drowned in the scald tank and about 10% still had the heads attached (there are multiple head pullers along the process). Two employees began removing the birds from the picking line and discarding them in the drain. Quickly several additional employees and (b) (6) also began removing the birds such that all cadavers were being removed. A count was not performed, but based on piles of birds on the floor there were appeared to be in excess of 200 cadavers. (b) (6) indicated there had been an issue with the stunner at startup, but it had been resolved. I proceeded to the backup kill position. The backup kill employee was in place and the birds on line 2 were observed for 1 minute. All birds had the proper post stun appearance and no birds passed by the backup kill employee that required and additional cut. Since the immediate cause had been addressed (b) (6) and (b) (6) were notified of the Good Commercial practice noncompliance. The requirements of 381.65(b) were not met due to an initial loss of process control that resulted in the birds entering the scald tank still breathing. After an initial investigation (b) (6) explained that the supervisor did not follow standard procedures and walk the line to ensure all equipment was operating and all employees were in place. The stunner apparently had tripped out. From the initial investigation it was unclear whether the back up kill employee had been in place and failed to stop the line, or whether the line started without a back up in place.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							Subsequently (b) (6) and (b) (6) stated that the supervisor had been suspended, and the complex and area animal welfare managers had been contacted. The animal welfare managers will perform an investigation and complete a record/form, which will be provided to USDA.	
M7050+P7050	Dalhart Processing	SVK5113025513N-1	02/13/2018	04C02	Livestock Humane Handling	313.2	HATS Category 3 : Water/Feed Availability: 9CFR 313.2(e) On 02/13/2018 at about 8:15 am, While Performing Anti-Mortem Inspection at Est, 7050 Dalhart Processing I observed the following non-compliance, 1 animal in pen (Steer), no water was available for this animal. I notified (b) (6) about non-compliance This is a violation of Directive 313.2(e)	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M13054+P 13054	H & B Packing Co. Inc.	YUF470 904341 2N-1	04/12/2018	04C02	Livestock Humane Handling	313.15(a)(2)	<p>On 04/12/2018 at approximately 0840 hours while observing the driving of the animals to the knock box, I observed the following noncompliance. A smaller steer that had reached the area of the incline to the knock box had turned around in the chute and fallen down. The employee handling the cattle tried to drive the 4 animals that were lined up behind this steer backwards to prevent them from walking on the fallen steer. His attempts were unsuccessful and two of these animals pushed forward and passed over the fallen steer. The other 2 animals were successfully driven back beyond the area of the previous gate and closed off from access to this area. The gate between the chute and the outside area was opened to allow the fallen steer to have room to get up. However, this steer was not able to right itself and was condemned as non ambulatory. The employee who knocks the animals then used a hand held captive bolt gun to stun this steer, bled him out and he was removed from the area while I watched to insure no return to consciousness. This is a violation of 313.15(a)(2). Animals in the runway to the knock box should be handled to prevent them from injuring one another (b) (6) assembled (b) (6) (b) (6) and all the employees that handle the live cattle and discussed the issue. Management decided to replace the employee that handles the cattle in the runway. They also said they would limit the number of animals in each section of the runway and try to separate the smaller, weaker animals from the larger ones. (b) (6) said he would get a gate installed at the area just before the incline to the knock box and adjacent to the gate to the outside.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19478	ABF Packing, Inc.	AMH26 170246 17N-1	02/17/2018	04C02	Livestock Humane Handling	313.1	<p>HATS Category IV-Handling during Ante-Mortem Inspection On February 17, 2018, due to concerns with repair and maintenance of the establishment's cattle handling system and alley by (b) (6), a directed Humane Handling Task was performed on the entire handling system. The entire system was reviewed by (b) (6) and (b) (6). After the review at approximately 10:30 hours, US Reject Tag B39872467 was placed on the tub crowding gate to stop operations until the following concerns and noncompliances could be addressed. First, the tub crowding gate was in very poor condition and could easily cause harm to the hide of an animal as evidenced by the many long sharp edges on the exposed side of the gate. The thin flat metal on the gate was rusted through just above where it was welded to the pipe support structure. The rusted sections were sharp and protruding. There was in excess of six places that were approximately six inches or greater in length. Continuing through the pens, the sides of the tub had similar issues and where the flat metal would come together, in several spots the flat metal was sharp and protruding. These areas were anywhere from six inches to excess of one foot in length. In the alley, leading to the knocking chute similar issues were identified that caused great concern. Specifically, the alley is a pipe structure and flat metal on the sides. Similar to above, the flat metal was sharp, protruding and could easily damage the hide of the animals when simply walk through the alley. This was evident by the sharpness of the metal and the metal that did protrude out from the rusted out areas. Additionally, in the initial ante mortem and holding pen areas, there were two pipes that were extremely rusted and were sharp at two locations. One damaged pipe was in each of the pens. Furthermore, an inspection of the US Suspect pen was also conducted. First, there was</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>a cattle panel welded to the pipe structure, but three or four of the welds have come loose and the wire was protruding out. This was about 24 inches off the concrete. Additionally, the flat metal on the gate was rusted, protruding slightly and sharp. There is a gate providing access to a compressor or pump. The pump has exposed wires and could result in issues if an animal was allowed around it. We tried to close the gate, but the gate was stuck and couldn't be closed. These observances could result in injury or harm to the animals if not immediately remedied. Therefore, the area was rejected and these findings are in noncompliance with 9 CFR 313.1(a). (b) (6) and (b) (6) were notified and shown the issues. They immediately began working on the issues. The reject tag was moved to reject only the alley and suspect pen at 13:00 hours. The remaining areas were released. Production resumed through a modified working pen and alley.</p>	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P517	Mar-Jac Poultry-MS	QOO57 160231 06N-1	02/06/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 1020 hours on 02/06/18, while performing a routine Good Commercial Practices audit at the live hang area of (b) (6) and (b) (6), observed the following. Five live birds entered the south scalding tanks; one live bird entered the north scalding tank. The birds had not been cut and exhibited voluntary head and conscious eye movement, attempted righting reflexes. One bird was observed to have open mouth breathing. Having surpassed all points of intervention post shackling and no observable backup killers, the process had questionable control. In addition, four live birds were also observed out of their cages at the live haul shed. Production was stopped and tagged at live hang until process control could be restored. The establishment has the responsibility to ensure poultry is slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. This regulatory noncompliance resulted in the establishment's failure to meet the regulatory requirements of 9 CFR 381.65(b). Regulatory control action was taken as described in 9 CFR 500.2 when production was stopped and U. S. Rejected tag # B34609887 applied to live hang area. (b) (6) and (b) (6) were notified of these findings. After verifying that the establishment implemented the appropriate corrective actions the regulatory control action was removed at approximately 1225. Mar-Jac Poultry is hereby advised of their right to appeal this decision. Continued failure to meet these regulatory requirements could result in additional regulatory or administrative action as described in 9 CFR 500.4.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P519	Wayne Farms LLC	KMH51 120104 17N-1	01/16/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On January 16, 2018 at approximately 1425 while performing the Good Commercial Practice and Ante-Mortem task the following was observed at the entrance of the scald vat. Numerous (approximately 80%) of the young chickens had only superficial abrasions to their necks that did not penetrate any major vasculature needed to cause proper death by slaughter and exsanguination. (b) (6) was spraying down the picking room floor in the area and I immediately waved her to come over and showed her the chicken's necks as they were entering the scald vat and informed her that they will very likely end up with a large amount of live birds entering the scald vat unless the issue is remedied immediately. She said she understood, acknowledged the superficial cuts to the necks/risk of live birds and walked away to correct the issue. I continued my verification check at the entrance to the scald vat and the following noncompliance was observed beginning at 1430 when the first live bird entered the scald system. This bird had a superficial abrasion to the neck; no major vasculature was penetrated, rhythmic breathing, blinking, pupillary reflexes and controlled movements were all present. Additional live birds entered the scald vat that appeared physically the same as the one described above at 1431, 1431:34seconds, 1431:55seconds. At approximately 1432 an additional live bird entered the scald vat. This bird physically was much smaller than the previous birds that entered live. This chicken had a very small (difficult to even visualize) 2-3 millimeter superficial abrasion over the center of the throat, which did not penetrate any vasculature. The bird was alert, rhythmically breathing, had controlled movements, blinking and pupillary reflexes present. At approximately 1433 (b) (6) was asked to please stop hanging that multiple live birds had gone into the scald vat in a</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>short amount of time and their process appeared to be out of control at this time. She agreed, and I informed her that a GCP noncompliance would be issued, and once I was able to verify that production had ceased I requested a meeting in the USDA PHV office prior to resuming operations. I stopped in live hang and informed the Supervisor present and (b) (6) that the area has been verbally rejected by USDA and to not start hanging until it is released directly from USDA. Meeting attendees consisted of (b) (6) (b) (6) (b) (6) briefly (b) (6) and representing the USDA were (b) (6) and (b) (6). During the meeting held in the USDA office the establishment decided that they were not going to run any longer on first shift for the day and just end the day. I informed them that it's completely their decision, but USDA still needs to be given corrective actions prior to them resuming production on any shift. (b) (6) stated that he would have maintenance raise the blade.</p> <p>This is a violation of 9 CFR 381.65(b) which states in part, "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter.</p>	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6555+P3 4794	Fayette Packing Company, Inc.	WSO50 080116 31N-1	01/31/2018	04C02	Livestock Humane Handling	313.2	At approximately 07:35 hours, while performing Humane Handling verification activities, I observed that there were three goats in pen three without access to water. This is in noncompliance with 9 CFR 313.2(e). I notified (b) (6) of this noncompliance.	OPEN
M7455+P7 455+V7455	Williams Sausage Co Inc	UQD40 110442 24N-1	04/23/2018	04C02	Livestock Humane Handling	313.2	HAT Category III (Water and Feed Availability) On 02/23/2018 at approximately 1415 hours while performing a HAT verification task (Category III: Water and Feed Availability), I (b) (6) observed the following noncompliance. Specifically, I observed that the 106 sows in livestock holding pen 2 did not have access to water. Upon further inspection, I noted that the main water supply to the pen's water trough, as well as an alternative water supply to the trough, which had been jury-rigged by running a piece of plastic conduit from the adjacent waste water building into the ceiling of livestock holding pen 2 to supply water to the underlying trough, were non-functional. I immediately notified maintenance personnel regarding the issue and they, along with the establishment's Assistant Plant Manager, Mr. Brian Jones, immediately corrected the aforementioned deficiency (1432 hours) under my direct supervision by turning on the alternative water source in the waste water building and adjusting the flow in such a manner so as to fill the underlying water trough (water was left on continuously to overflow the trough since it was not equipped with a float operated ball valve to control water level in the trough). (b) (6) was also notified (verbally at 1438 hours) of the aforementioned noncompliance and the establishment's failure to comply with the regulatory requirements prescribed in 9 CFR 313.2(e).	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8314+V8 314	Swaggerty Sausage Company, Inc.	SHO051 403341 2N-1	03/12/2018	04C02	Livestock Humane Handling	313.30(a)(4)	HAT Category IX-Conscious Animals on the Rail. At approximately 1420 hours while monitoring that animal identification was being collected I observed a noncompliance. I observed a conscious hog on the line. As I cannot assert whether the hog was effectively stunned or not, and being that the establishment took an immediate and effective corrective action, a decision to issue a non-compliance record, in lieu of an enforcement action was elected. The hog was performing a righting reflex and paddling it's front feet. I pointed at the animal for (b) (6) (b) (6) (b) (6)). He recognized the animal also and was trying to get the attention of the employee collecting animal ID. I walked toward the animal and saw that it was tracking with it's eyes and looking around. The animal was stunned with a captive bolt. I took a regulatory control action and had the line inspector stop the line. I notified Wayne Romines, Assistant Plant Manager, of the occurrence and I placed reject tag #B43268870 on the knock box at approximately 1430 hours. I spoke with (b) (6) (b) (6) and the Jackson District Office. After discussing the immediate corrective action with (b) (6) (b) (6), I removed my reject tag at approximately 1503 hours.	CLOSED
M8327+V8 327	Southeastern Provision LLC	UOF050 702130 5N-1	02/04/2018	04C02	Livestock Humane Handling	313.2	HAT Category III-Water and Feed Availability. At approximately 4:30 PM while performing an odd-hour ante-mortem inspection, (b) (6) (b) (6) observed two cows which were not in the pens, but in the chute leading to the knock box. (b) (6) saw no signs that these two animals had been fed and their location in the knock box chute prevented them from having access to water. This is a noncompliance according to 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. Mr. Carl Kinser(Plant Manager) was notified of the noncompliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8327+V8 327	Southeastern Provision LLC	UOF520 605270 4N-1	05/04/2018	04C02	Livestock Humane Handling	313.2	HAT Category III-Water and Feed Availability. At approximately 7:30 AM while performing ante-mortem inspection, at Southeastern Provision in Bean Station, TN, (b) (6) observed that the cows in the front pen did not have access to water. There was a water trough in the pen, but the trough was dry. This is a noncompliance according to 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 (b) (6) was notified of the noncompliance and corrective action was immediately taken by the plant to provide access to water.	CLOSED
M8330+P8 330+V8330	C&F Meats	GBH460 701332 4N-1	01/24/2018	04C02	Livestock Humane Handling	313.2	Humane Handling Activities Tracking System (HATS) Category IV Water and Feed Availability At approximately 0700 hours on January 23, 2018, while performing Livestock Humane Handling task the following noncompliance was observed. Five large beef were crowded into the USDA suspect pen with no room to move around or lay down. The pen is approximately 5ft x15 ft. This is a violation of 9CFR 313.2(e) which states "There shall be sufficient room in the holding pen for animals held over night to lay down". (b) (6) was notified verbally and establishment administrator was notified in writing with this noncompliance report.	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8330+P8 330+V8330	C&F Meats	GBH101 301553 ON-1	01/30/2018	04C02	Livestock Humane Handling	313.1	Humane Handling Activities Tracking System (HATS) Category VII: Observation for Slips and Falls At approximately 1030 hours while performing a livestock Humane Handling task, the following noncompliance was observed. One beef located in pen # 3 was observed slipping and falling multiple times as the animal was being moved to the stun box. Upon further investigation it was discovered that the pen was saturated with urine and feces A regulatory control action was implemented and the pen was tagged with U.S. Rejected tag #B35898844. (b) (6) was notified in writing with this noncompliance record.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9085+V9 085	Snapps Ferry Packing Company	QSF291 601510 3N-1	01/02/2018	04C02	Livestock Humane Handling	313.2	HAT Category III-Water and Feed Availability. At approximately 8:20 AM on 1/2/2018 while performing ante-mortem inspection at Snapps Ferry Packing Co. in Afton, TN, (b) (6) observed that the water bowl in pen #1 was completely frozen resulting in no water available to the hogs in the pen. The temperature at the time of this observation was 8 degrees F. This is a noncompliance according to 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. Jason Southerland (Plant Owner) was notified of the noncompliance and corrective action was immediately taken by the plant to provide fresh water. (b) (6) stressed to Mr. Southerland the importance of staying vigilant on the status of the water bowls in the pens during below freezing conditions.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9085+V9 085	Snapps Ferry Packing Company	QSF230 901051 ON-1	01/10/2018	04C02	Livestock Humane Handling	313.1	<p>HAT Category IV - Ante-Mortem Inspection. At approximately 8:51 AM on 1/10/2018 while performing ante-mortem inspection at Snapps Ferry Packing Co. in Afton, TN, (b) (6) and (b) (6) observed that a sheet of metal in the knock box had come loose and was presenting a sharp edge in the direction of the knock box entrance. There was also a tuft of black hair caught on the edge of the metal sheet confirming that an animal had run into it. The loose metal sheet presented a high likelihood of animal injury and is a noncompliance according to 9 CFR 313.1(a) which says "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." Jason Southerland (Plant Owner) was notified of the noncompliance and the knock box was tagged with USDA Reject Tag No: B36193109. Corrective action was taken by the plant to repair the knock box. At 10:05 AM the knock box was found to be back in compliance and was released by (b) (6).</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9085+V9085	Snapps Ferry Packing Company	QSF4909012011N-1	01/11/2018	04C02	Livestock Humane Handling	313.1	<p>HAT Category IV - Ante-Mortem Inspection. At approximately 9:10 AM on 1/11/2018 while performing ante-mortem inspection at Snapps Ferry Packing Co. in Afton, TN, (b) (6) observed that the same sheet of metal in the knock box that was documented in NR#: QSF2309010510N/1 yesterday, had again detached. The metal sheet was again presenting a sharp edge toward the entrance to the knock box and posing a high likelihood of animal injury and is a noncompliance according to 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." Jeremy Southerland (Plant Owner) was notified of the noncompliance and the knock box was tagged with USDA Reject Tag No: B36193110. Corrective action was taken by the plant to repair the knock box. At 10:20 AM the knock box was found to be back in compliance and was released by (b) (6). This NR is linked to NR#: QSF2309010510N/1.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9085+V9 085	Snapps Ferry Packing Company	QSF411 301382 9N-1	01/29/2018	04C02	Livestock Humane Handling	313.16(a)(1)	At approximately 1055, I observed plant management personnel Jason Southerland attempt to stun a long horn, bovine animal in the slaughter floor area. As I observed, the animal's head was in a lowered position; Mr. Southerland shot the animal in a downward motion. The animal immediately jumped back, then thrashed. The animal's legs did not go limp, but remained standing. The animal was moving its head in a manner to move away from the shooter. Mr. Southerland immediately shot the animal in the head for the second time. The second shot was effective in stunning the animal. The animal's legs went limp, and the animal fell to the floor of the knock box. The animal did not regain consciousness. I applied USDA Rejected Tag# B41496893 to the knock box. Upon further observation of the bovine head, the entry hole of the bullet is higher than the appropriate 'X' pattern. The entry hole was located at the base of the horns, with a trajectory in a downward pattern. The instrument used to stun bovine animals at this establishment is a Smith & Wesson 40VE. The ammunition used is 165 Grain. At approximately 1119, after plant management personnel provided SPHV personnel with corrective actions, the knock box was released to plant management personnel.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9085+V9 085	Snapps Ferry Packing Company	QSF091 302532 6N-1	02/26/2018	04C02	Livestock Humane Handling	313.16(a)(3)	<p>HATS Category VIII Stunning Effectiveness - At approximately 0930, while performing HATS verification activities in the slaughter processing area, I observed plant management personnel Jason Southerland attempt to stun a sheep. Mr. Southerland physically restrained the animal with one hand, and his body, then shot the animal with a .22 caliber pistol revolver with the other hand. The animal's legs dropped from beneath the animal, and the animal fell to the floor. The stunning of the animal appeared to be effective. Mr. Southerland then exited the slaughter processing area to an adjacent room. A slaughter processing floor employee grabbed the animal by the ear, then drug the animal approximately 4 feet to the blood pit- to attempt to stick and bleed the animal. Upon arriving at the blood pit, the employee released his grip, and the animal dropped to the floor. The animal immediately jumped up, and walked in a calm manner, at a normal pace across the slaughter processing room, then lowered its head; remaining calm. The animal appeared to be coherent. Mr. Southerland immediately walked over to the animal, and effectively stunned the animal. I applied USDA Rejected tag # B43268869 to the knock box. Upon further inspection of the shot holes in the animal's head, it appears the first shot was too low, and at a probable wrong angle. At approximately 0955, after corrective actions had been provided to USDA management, I released the knock box to plant management personnel. Plant management (Jason Southerland and Jeremy Southerland) stated that that Jason Southerland would be retrained and that the animals would be bled in a more immediate fashion to limit the time between stun and bleeding. The pistol used was a (b) (4) .22 magnum. The ammunition used is: Maxi- Mag 22 WMR Total Metal Jacket 40 grain, Target-Plinking.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19716+V 19716	Hampton Meat Processing	CIO430 705230 3N-1	05/03/2018	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(a)(3)	At approximately 0735 ET on May 3, 2018, the establishment (b) (6) attempted to stun a lamb with a pistol using a "cci stinger" bullet. The shot was fired and I entered the kill floor to see the lamb still standing and not appearing in distress. (b) (6) had entered the kill floor from outside after the shot was fired. As I entered, I heard (b) (6) tell the employee to stun it again immediately. The employee got a rifle and effectively stunned the lamb. I took a RCA and notified the owner, Connie O'Daniel, and the District Office.	OPEN
M4975+P4 975	Dale T. Smith and Sons Meat Packing Company Inc	IYC0117 024514 N-1	02/14/2018	04C02	Livestock Humane Handling	313.15(a)(1)	Category VIII – Stunning Effectiveness On 2/14/18, at approximately 1423 hours, I observed the following noncompliance at the knocking box on the Kill Floor. An establishment employee made an attempt to stun a dairy cow with a hand-held captive bolt stunner. The first stunning attempt struck the cow's head, but did not produce immediate unconsciousness. The cow remained standing, but did not vocalize or appear to be in a heightened state of discomfort. An immediate corrective action was implemented and a second stunning attempt was made behind the poll to the back of the head, within approximately 25 seconds, using a backup stun gun. The second stunning attempt was successful at producing immediate unconsciousness. Upon closer inspection of the cow's head, #175, I observed a hole in the forehead and an additional hole behind the poll. I verbally notified (b) (6) of this noncompliance. A review of the last 90 days of noncompliances revealed none issued for the same cause.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4975+P4 975	Dale T. Smith and Sons Meat Packing Company Inc	IYC2315 022921 N-1	02/21/2018	04C02	Livestock Humane Handling	313.2	<p>Category I – Inclement Weather & Category III – Water and Feed Availability On 2/21/18, at approximately 0530 hours, I observed the following noncompliance while verifying water availability in Pen #1 in the outside yard area. The water trough in this pen had a solid layer of ice on top of it. I pointed this out to (b) (6) and told him this trough was not providing cattle with access to water due to the thickness of the ice on it. As an immediate corrective action, (b) (6) broke ice out to allow cattle access to water. Later, I measured the thickness of ice to be ½ inch. (b) (6) and I both went around verifying the rest of the troughs were also providing cattle with access to water. Some of the troughs had a solid layer of ice, although thinner than the trough from Pen #1. Ice was broken and removed from all troughs to provide cattle unimpeded access to water. A review of the last 90 days of noncompliances revealed none issued for the same cause.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4975+P4 975	Dale T. Smith and Sons Meat Packing Company Inc	IYC0817 032914 N-1	03/14/2018	04C02	Livestock Humane Handling	313.15(a)(1)	Category VIII – Stunning Effectiveness On 3/14/18, at approximately 1045 hours, I observed the following noncompliance at the knocking box on the Kill Floor. An establishment employee made an attempt to stun an angus heifer with a hand-held captive bolt stunner. I heard the stunner fire on the first attempt and then observed that the animal remained standing. The employee told me he didn't even hit the animal. There was a backup stun gun available, although the employee elected to reload the stunner he attempted the first shot with. The animal was moving its head up, down and around and it was unclear to me if the first attempt had contacted the animal or not. The animal was not vocalizing and simply seemed a bit confused. After approximately two minutes had passed until the opportunity presented itself, the employee was able to accurately deliver a second stunning attempt which produced immediate unconsciousness. After the head was removed from this particular animal, #107, I observed a knock hole near the top center of the poll and one behind the poll on the back of the head, confirming that both stunning attempts contacted the animal. I notified Plant Manager Matthew Smith of this noncompliance. This NR is linked to NR IYC0117024514N / 1, dated 2/14/18.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4975+P4 975	Dale T. Smith and Sons Meat Packing Company Inc	IYC5714 042024 N-1	04/24/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>Category VIII – Stunning Effectiveness On 4/24/18 at approximately 0551 hours, I, (b) (6), observed the following noncompliance at the knocking box on the Kill Floor. Because of safety concerns and in order to stay out of the animal's line of sight, when observing in this area I step back against the wall when the employee is attempting to stun an animal. After moving a dairy cow into the knocking box, the first stunning attempt by the establishment employee (aka knocker) using a hand-held captive-bolt (HHCB) stun gun was ineffective. I heard the HHCB stun gun fire but did not hear the animal drop to the floor of the box; I confirmed this by stepping forward and observing that the cow was still standing although she was not vocalizing nor did she seem to be overly excited (note: her head was moving around but no jumping or other signs of excitement were seen). At this point I stepped back since the knocker had already picked up the back-up HHCB stun gun in order to perform a second knock which he applied approximately 10 – 15 seconds after the first attempt; the second knock was effective – the cow dropped to the floor and no signs of returning consciousness were observed through the roll-out, shackling/hoisting and stick/bleed-out processes. At approximately 0558 hours I notified (b) (6) on the Kill Floor, that what I had observed was a noncompliance under the humane handling regulations. Since Est. 4975 has a Robust Humane Handling Plan in place which the involved employee implemented correctly for the situation and since there were no observable signs of animal pain or distress, no FSIS tag was placed. There have been two similar Noncompliance Records issued for ineffective first stuns in the past 90 days; both have been linked to today's Noncompliance Record.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6454+P4 896+V6454	Elizabeth Locker Plant, Inc.	OAF321 502390 2N-1	02/02/2018	04C02	Livestock Humane Handling	313.2	HATS CATEGORY III - Water and Feed Availability 9 CFR 313.2 (e) On 2/2/18 at approximately 8:00 am while conducting ante-mortem inspection I observed 3 beef animals held in pens 5 and suspect pen that had no access to water. Both small white tubs that are used to hold water in those pens were empty. (b) (6) and Justin Hundley were notified of the non compliance . As I was getting ready to affix US retained tag #B 23947638 to the pens (b) (6) was in the process of supplying the animals with water. NR# OAF4115110914N issued on 11/14/17 will be linked to this NR for same root cause .	CLOSED
M6454+P4 896+V6454	Elizabeth Locker Plant, Inc.	OAF061 604392 7N-1	04/27/2018	04C02	Livestock Humane Handling	313.1, 313.2	Hats Category III - Water and Feed Availability Hats Category VII - Slips and Falls At approximately 8:00am while conducting ante mortem inspection I observed 9 beef animals in holding pen #4 that had no access to water as the plastic white water tub in that pen was empty. Justin Hundley was notified of the noncompliance and made water accessible to the animals. I also observed 3 beef animals in holding pen #2. One animal was down and not able to stand. Every time the animal would try to get up it would fall back down because it's feet would slip and slide out from under it. Plant owner Justin Hundley was notified. Wood shavings were added to the pen floor and the animal eventually got to it's feet. The flooring in the holding pen areas is not sufficient to insure adequate footing for animals held in the holding pens . The holding pen flooring has had numerous MOI documented discussion's on the issue. The following are the most recent OAF2215042917G, OAF4312045905G, OAF5009034207G, OAF5510125606G. An NR review for the past 90 days showed one similar NR issued for same root cause and is linked to this non compliance report.	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7748+P7 748+V7748	Colorado Homestead Ranches, Inc.	WOI25 140502 08N-1	05/08/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	<p>At approximately 1050 hours on 5/8/2018, (b) (6) was performing a HATS Category VIII Stunning Effectiveness Humane Handling observation from across the room. A heifer beef was in the knocking box being in preparation for being knocked with the captive bolt knocking device. (b) (6) noticed that the heifer was jumping around inside the knocking box. (b) (6) was trying to get the animal to hold still as best as possible. (b) (6) lined up for a knock, and just as (b) (6) pulled the trigger on the captive bolt knocking device the animal threw her head causing a misplaced knock. The heifer remained standing but did not vocalize. (b) (6) then immediately, in less than 5 seconds, picked up the readied .357 caliber pistol and gave (b) (6) a warning of fire-in-the hole. (b) (6) immediately stepped through the adjacent doorway off of the kill floor, and (b) (6) fired the pistol effectively completing the knocking process. The heifer was placed on the rail and bled out. When the head was skinned out, the stunning device wound was noted to be left of the midline and approximately 2 inches below the optimal knocking zone. The .357 wound was perfectly centered over the brain on the midline. A US Rejected tag was not placed on the knocking box because this heifer was the final beef before lunch break and also the final beef on today's slaughter agenda.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7749+V7 749	Royal Gorge Packing	IBK001 203360 1N-1	03/01/2018	04C02	Livestock Humane Handling	313.2	<p>While conducting ante-mortem livestock inspection at Royal Gorge Packing (est. M7749) on Thursday March 1, 2018 @ 0700 hours (b) (6) observed an alleyway that contained 6 market hogs presented for USDA inspected slaughter. There was one tub in the pen (presumably to be used for water) but this tub was completely dry and had dirt caked on the inside walls. In an adjacent alleyway was a narrow trough that contained water which was frozen but the gates to this alleyway were closed and so the swine could not gain access to this water trough at all. Failure to provide access to potable water 24 hours per day is a violation of 9CFR313.2 (e). A review of non-compliances showed no similar occurrences previously. (b) (6) verbally informed (b) (6) and (b) (6) of the non-compliance and that a written non-compliance record would be issued. Verbally (b) (6) informed me that he would provide the hogs water. The owner/manager of the facility was on vacation and would be informed of the incident upon his return. (b) (6) verified that immediate corrective action was taken as water was provided to the swine.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M301+V30 1	Yosemite Valley Beef Packing Co., Inc.	TOH591 101141 6N-1	01/16/2018	04C02	Livestock Humane Handling	313.2	<p>On 1/16/2018, at approximately 6:45 hours, (b) (6) observed noncompliance while performing a scheduled PHIS Livestock Humane Handling procedure HATS: Category III-Water and Feed Availability. The water tanks for holding pens number 5, 6, 7 and 8 where around 40 cattle were present did not have water available. The two water tanks that make the water available for the above pens had just few inches of water because their drain plugs were unplugged. (b) (6) took immediate regulatory control action (RCA) as per 9CFR 500.2(a) (4) and tagged the area by using U.S. Rejected tag # B41950165. (b) (6) that was present in the area was notified about the RCA. Immediate corrective action was taken by fixing the water tanks and making water available to all the above holding pens. The animals did not start to drink water as soon as it was made available (water tanks full with water). RCA was lifted around 6:55 hours. This is noncompliance with 9 CFR 313.2(e) and (b) (6) was verbally informed that a noncompliance report will be documented for failure to meet the above regulatory requirement.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M325	Clausen Meat Company Inc.	FBJ120 602042 1N-1	02/20/2018	04C02	Livestock Humane Handling	313.1	<p>On February 20, 2018, while performing antemortem and inspection of the swine pens at 0451 hours, I observed the following noncompliance. I observed multiple broken and protruding wires from a fence barrier separating 2 swine pens. In pen #11, a thick wire protruded upwardly approximately 12 inches out of the ground. There were no animals present in the pen at the time. In adjacent pen #12, the wire fencing was damaged and curled inwardly at the base containing several sharp edges and exposed wire ends. In addition, there was a loose wire also protruding from the ground to a height of approximately 8 inches. In this pen (#12), there was 1 live roaster pig as well as 2 Dead-In-Pens (DIPs). The location of the protruding wires could cause injury to the contained animals. I informed Plant Manager Jeff Morgado of the noncompliance at approximately 0505 hours and he had the pen emptied of the live roaster pig. A regulatory control action was taken and U.S. Reject tags were applied to each pen gate (B40615637 and B40615638) to prevent their use as an animal holding pen until corrective measures were taken to render the pens safe to use. As of the issuance of this noncompliance record, corrective actions had not yet been taken and thus the pens remain under Regulatory Control action. The Establishment's written Humane Handling program, last updated 2/9/15, states that 'Holding Pens' will be maintained 'free from protruding objects', 'free from sharp metal of any kind' and will be maintained in 'good repair'.</p> <p>I informed (b) (6) of the forthcoming issuance of a noncompliance record for not maintaining pens in good repair and that this is a noncompliance of the regulatory requirements of 9CFR 313.1(a).</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M325	Clausen Meat Company Inc.	FBJ491 202152 3N-1	02/23/2018	04C02	Livestock Humane Handling	313.1	<p>On February 23, 2018, while performing antemortem and inspection of the swine pens at 0645 hours, (b) (6) and I, (b) (6), observed the following noncompliance. We observed one broken wire from a fence barrier protruding into the alleyway. A thick wire protruded upwardly approximately 6 inches out of the fence. There were multiple animals present in the alleyway at the time. The wire fencing was damaged and curled, and contained some sharp edges and exposed wire ends. In addition, there was a loose metal sheet from the holding pen's door. In this holding pen there were multiple live market hogs as well. The location of the protruding wires could cause injury to the contained animals. A regulatory control action was taken and U.S. Reject tag #B38098567 was applied to the alleyway gate. I informed (b) (6) of the noncompliance and he had the pen emptied of the live market hogs. (b) (6) had a plant employee trim the wire and tighten the metal sheet from the pen door. The alleyway and gate were released at 0718 hours. This is a noncompliance of the regulatory requirements of 9CFR 313.1(a). This non-compliance is linked to a similar non-compliance (Humane Handling) which was observed and documented on 2/20/18. NR #FBJ1206070421N.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M325	Clausen Meat Company Inc.	FBJ100 905090 8N-1	05/08/2018	04C02	Livestock Humane Handling	313.2	<p>On 5/8/18 at approximately 0345 hours, while performing ante mortem inspection I found the following non-compliance. HAT Category III I observed that in pen #11 which had 138 roster hogs the water trough was completely dry, I asked the plant employee to check the other pens and he noticed that the main valve was shut off and no water was available for any animal that were in the pens. (b) (6) was in the pens at that moment and I notified him of my findings. Pen 2-5 had approximately 500 market hogs and pen 8 and 9 had approximately 150 market hogs, none of those animals had water available over night. At 0350 hours plant employee turned the water back on. (b) (6) told regarding our observation to plant manager Jeff Morgado, and informed him that a non-compliance will be issued. FSIS Directive 6900.2</p> <p>Revision2 Category111 with the regulatory requirements of 9CFR 313.2(e) states that water is to be accessible to livestock in all holding pens, and that animals held longer than 24 hours have access to feed .</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4928+P4 928	Islamic Meat & Poultry Co.	DTD010 901382 2N-1	01/18/2018	04C02	Livestock Humane Handling	313.1	<p>On 1/18/2018, at approximately 1100 hours, while performing a livestock humane handling verification task (HAT Category IV, Antemortem Inspection), I, (b) (6), inspected the animal holding pens. The gate of pen 11 has a metal wire mesh fence panel welded to the gate's metal framework, and a piece of wire appeared to have been broken from a weld that previously was an attachment point to the gate. That wire was protruding outward into the alleyway space approximately 4 inches, creating a protruding object hazard that had significant potential to harm animals. The end of the protruding wire was also sharp enough to be a sharp object hazard for animals. The presence of the protruding sharp object hazard was a noncompliance with title 9 CFR 313.1(a). I applied U.S. Reject tag BB42126637 to the gate of pen 11. There were no animals in pen 11, no animals in the alleyway, no animals could gain access to the hazardous area, and no animals appeared to have been harmed by the protruding sharp wire. I also observed three protruding nail heads in a piece of 2-foot by 8-foot piece of plywood, attached to the north fence of the small ruminant pen located just north of the beef ramp. The nail heads were protruding out of the plywood approximately one-half to three-quarters of an inch, and created protruding object hazards for animals, if animals were placed in the pen. The protruding nail heads were a noncompliance with title 9 CFR 313.1(a). No animals were in the pen or in the vicinity of the nail heads during my observation. I applied U.S. Reject tag B42126758 to a closed gate to prevent any animals from entering the pen. I did not observe any animals that appeared to have been harmed by a protruding object.</p> <p>(b) (6), was notified of my findings. After notifying (b) (6) the protruding object hazards were removed a short time later. I verified</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							the removal of the protruding/sharp object hazards, an then removed the U.S. Reject tags.	
M4928+P4 928	Islamic Meat & Poultry Co.	DTD571 502281 3N-1	02/12/2018	04C02	Livestock Humane Handling	313.1	<p>On 02/12/2018 at approximately 1215 hours while performing a livestock humane handling verification task (HATS Category IV, Ante-Mortem Inspection), (b) (6), and I, (b) (6), inspected the establishment pens and alleyways. We observed a loose and protruding wire panel attached to the east fence of pen 11. The top south corner part of the wire fence panel was loose and protruded into the pen space approximately 4 to 6 inches, creating a loose and protruding object hazard for animals. This was a noncompliance with Title 9 CFR 313.1(a). There were two heavy calves in the pen; the animals did not appear to be injured by the protruding wire panel. Plant management was quickly notified and the animals were promptly removed from the pen. I placed U.S. Reject tag B42126621 to the gate of pen 11 and closed the gate so that no other animals could enter the pen. Also, we observed a loose and protruding wire fence panel in pen 5 on the north fence near the right side of the gate opening. The wire fence panel was separated from the underlying fence structure and protruded approximately 4 inches into the pen space. This created a loose and protruding object hazard if animals were in the pen and was a noncompliance with Title 9 CFR 313.1(a). No animals were observed in the pen during this inspection. I applied U.S. reject tag B42126622 to the gate of pen 5 and closed the gate. No other animals in all the pens appeared to have been injured by any protruding objects.</p> <p>(b) (6) was notified of the noncompliance.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4928+P4 928	Islamic Meat & Poultry Co.	DTD202 002442 3N-1	02/23/2018	04C02	Livestock Humane Handling	313.1	<p>On 02/23/2018 at approximately 1720 hours, I performed an odd hour inspection of the establishment's animals and holding pens (HATS category IV, Ante-mortem Inspection), on a day when the establishment was not operating. I observed two nails protruding out of a sheet of plywood attached to the south fence of the small ruminant pen that is north of the beef lead-up chute. The sharp ends of the nails, located near the small ruminant water container within the pen, were protruding approximately 1.5 inches out from the plywood and in the direction of the pen space, which created a sharp and protruding object hazard for any animals that would be placed in the pen. This was a noncompliance with Title 9 CFR 313.1(a). I applied U.S. Reject tag B42126616 to the gate of the holding pen, and ensured the gate was closed to prevent any animals from being led into the pen. No animals were in the pen during my finding, and no animals had access to the pen where the protruding nails were found. I also observed two small wire fence panels, constructed of wire bars in a 4-inch by 4-inch pattern, that were lying nearly flat on the ground in the northeast corner of the pen. The fence panels were approximately 1.5 feet by 1.5 feet in size, and one end was approximately 3 inches off the ground, resting against the pen fence structure. These fence panels lying on the floor of the pen had significant potential to cause small ruminant feet or leg entrapment if the animal stepped through the space between the thin bars in the panel. This was a significant hazard of entrapment especially if two feet of a goat or lamb stepped into the same 4-inch space between fence panels bars at the same time. The fence panel material lying on the pen floor also presented a trip hazard for any animals if placed in the pen, and demonstrated that the pen was not maintained in good repair. This was a noncompliance with Title 9 CFR 313.1(a). I placed</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							U.S. Reject tag B42126617 to the gate of pen 4, and ensured that the gate to pen 4 was closed so that no animals could be led into the pen. Pen 4 is frequently used for holding small ruminants; however, during this inspection no animals were in the pen. (b) (6) was notified of the noncompliance.	

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4928+P4 928	Islamic Meat & Poultry Co.	DTD311 805301 6N-1	05/15/2018	04C02	Livestock Humane Handling	313.1	<p>On 05/15/2018 at approximately 0400 hours while performing an odd hours inspection (HATS category IV, Ante-mortem Inspection), I inspected the establishment's live animals and holding pens. I observed two nails protruding out of plywood attached to the north fence of the small ruminant pen that is adjacent to the beef lead up chute; this is the pen used for staging animals prior to moving them into the facility. The head ends of the nails were protruding approximately 1 inch out from the plywood surface and in the direction of the pen space; both nails were approximately 12 inches above the pen floor. The protruding nails created a protruding object hazard for any animals that would be placed in the pen. This was a noncompliance with Title 9 CFR 313.1(a). I applied U.S. Reject tag B42126577 to the entrance of the holding pen. No animals were in the pen during my finding, no animals appeared to have been previously injured by the nails, and no animals had access to the area where the protruding nails were found. I also observed a 2-foot by 8-foot fence panel, constructed of crisscrossing metal bars, that was attached to the bottom portion of the gate of pen 10. The west end of this wire fence panel was completely loose, and was bending at that end, causing it to protrude approximately 6 to 8 inches into the pen space. There were no animals in Pen 10. This loose fence panel had significant potential to cause small ruminant head entrapment if any animals were held in the pen. This demonstrated that the pen was not maintained in good repair. This was a noncompliance with Title 9 CFR 313.1(a). I placed U.S. Reject tag B42126578 to the gate of pen 10, and ensured that the gate to pen 10 was closed so that no animals could be led into the pen. There was no evidence that an animal had previously been trapped or injured by the loose fence panel.</p> <p>(b) (6) [REDACTED], was notified of the noncompliance.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4969+P4 969	J J Meat Co.	JCO241 203020 1N-1	02/28/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.16 (b)(1)(ii)	<p>At approximately 1230 hours while performing HAT activities outside near the knocking area, the following noncompliance was observed. At the time of my observation, there were two bob veal calves that appeared non ambulatory therefore the (b) (6) took action by attempting to promptly knock the two calves. The employee grabbed the portable captive bolt stunner gun and attempted to stun the first calf. The captive bolt gun misfired causing a failed attempt. He attempted two more times and was again unsuccessful. After three misfires, the captive bolt stunner properly fired and the calf was successfully euthanized. The calves were not injured during these failed attempts. Please note that these were not forms of egregious acts. The establishment employee continued to the second calf and attempted to stun it with the same portable captive bolt gun. The first attempt was unsuccessful. He properly stunned the calf on the second attempt. I immediately informed Mr. Javier Juarez Jr. (Plant Manager) of the forthcoming noncompliance record being documented for this deviation. The establishment failed to comply with 9CFR 313.15(b)(ii). Stunning instruments must be maintained in good repair.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL051 403362 ON-1	03/19/2018	04C05	Poultry Good Commercial Practices		<p>On March 19, 2018 at approximately 1505 hours, (b) (6) informed me that she observed numerous cadavers without a neck cut at the pre-sorter station of Line 107 in Plant 2. After (b) (6) informed me of the cadavers, she immediately called live hang in plant 2 and informed (b) (6) about the numerous cadavers she observed. According to (b) (6) responded that he would take a look at the problem. Upon (b) (6) return to the pre-sorter station, (b) (6) arrived at the pre-sorter station and looked at the carcasses in the condemned barrel, removed one of the cadavers from the barrel with an uncut neck, and took it with him as he left the pre-sorter area. Upon my arrival at the pre-sorter area, I, (b) (6), looked at the barrel and saw numerous birds with a characteristic appearance of a cadaver, and confirmed that the birds were cadavers as evidenced by the uncut neck area. I immediately went to the kill room where the auto killer was and saw (b) (6) checking the situation and giving instructions to two employees in the kill room. There were two back-up neck cutters in the kill room but one of them appeared inexperienced, as evidenced by the way he handles the knife and the way he makes the cut. (b) (6) confirmed my suspicion. I also observed that there were a significant amount of birds that were being missed by the automatic kill machine. Additionally, numerous birds that were missed by the kill machine were conscious as they approach the area of the back-up neck cutter as evidenced by the birds lifting and positioning their heads behind their body. Due to the establishment's failure to take corrective actions and address the situation as evidenced by the auto kill machine missing a significant amount of birds and the</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>appearance of consciousness on numerous missed birds, at approximately 1517 hours, I took a regulatory control action and instructed the live hang (b) (6) to stop hanging birds in line 4. I asked (b) (6) to call the (b) (6) or Plant 2 (b) (6). When (b) (6) arrived in the slaughter floor I informed him that I stopped live hang because of IPP's observation of numerous cadavers at the pre-sorter station and my observations in the kill room. After confirming that hanging had stopped and birds have passed by the kill room, I immediately went back to the pre-sorter area and (b) (6) informed me that since I left the pre-sorter person pulled out additional 10 to 15 birds more with the characteristic appearance of a cadaver without evidence of neck cuts. Plant 2 (b) (6) and I (b) (6) went to the pre-sorter area to look at the counters to determine the number of cadavers recorded by the pre-sorter person assigned which showed 28 recorded cadavers. I informed (b) (6) (b) (6) that I will not allow them to start the line until the establishment provided acceptable corrective actions. He then informed me that they will shift and continue the slaughter of the remaining birds to line number (b) (6) which during that time had ceased operation at lunch time, and which was not having any issues. This incidence is a Non Compliance of 9CFR 381.65 which states that "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result to thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding" PPIA and Agency Regulations do require that live poultry be handles in a manner that is consistent with good commercial practices, and that they not die from other causes other than slaughter. Please review Federal Register Notice Vol. 70, No 187, published September</p>	

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							2005 (Docket No. 04-037N) for FSIS recommendations concerning treatment of live poultry before slaughter.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL051 403362 ON-2	03/19/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On March 19, 2018 at approximately 1505 hours, (b) (6) informed me that she observed numerous cadavers without a neck cut at the pre-sorter station of Line ^(b) in Plant 2. After (b) (6) informed me of the cadavers, she immediately called live hang in plant 2 and informed (b) (6) about the numerous cadavers she observed. According to (b) (6) responded that he would take a look at the problem. Upon (b) (6) return to the pre-sorter station, (b) (6) arrived at the pre-sorter station and looked at the carcasses in the condemned barrel, removed one of the cadavers from the barrel with an uncut neck, and took it with him as he left the pre-sorter area. Upon my arrival at the pre-sorter area, I, (b) (6), looked at the barrel and saw numerous birds with a characteristic appearance of a cadaver, and confirmed that the birds were cadavers as evidenced by the uncut neck area. I immediately went to the kill room where the auto killer was and saw (b) (6) checking the situation and giving instructions to two employees in the kill room. There were two back-up neck cutters in the kill room but one of them appeared inexperienced, as evidenced by the way he handles the knife and the way he makes the cut. (b) (6) confirmed my suspicion. I also observed that there were a significant amount of birds that were being missed by the automatic kill machine. Additionally, numerous birds that were missed by the kill machine were conscious as they approach the area of the back-up neck cutter as evidenced by the birds lifting and positioning their heads behind their body. Due to the establishment's failure to take corrective actions and address the situation as evidenced by the auto kill machine missing a significant amount of birds and the</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>appearance of consciousness on numerous missed birds, at approximately 1517 hours, I took a regulatory control action and instructed the live hang (b) (6) to stop hanging birds in line 4. I asked (b) (6) to call the (b) (6) or Plant 2 (b) (6). When (b) (6) arrived in the slaughter floor I informed him that I stopped live hang because of IPP's observation of numerous cadavers at the pre-sorter station and my observations in the kill room. After confirming that hanging had stopped and birds have passed by the kill room, I immediately went back to the pre-sorter area and (b) (6) informed me that since I left the pre-sorter person pulled out additional 10 to 15 birds more with the characteristic appearance of a cadaver without evidence of neck cuts. Plant 2 (b) (6) and I, (b) (6) went to the pre-sorter area to look at the counters to determine the number of cadavers recorded by the pre-sorter person assigned which showed 28 recorded cadavers. I informed (b) (6) that I will not allow them to start the line until the establishment provided acceptable corrective actions. He then informed me that they will shift and continue the slaughter of the remaining birds to line number (b) (6) which during that time had ceased operation at lunch time, and which was not having any issues. This incidence is a Non Compliance of 9CFR 381.65 which states that "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result to thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding" PPIA and Agency Regulations do require that live poultry be handles in a manner that is consistent with good commercial practices, and that they not die from other causes other than slaughter. Please review Federal Register Notice Vol. 70, No 187, published September</p>	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							2005 (Docket No. 04-037N) for FSIS recommendations concerning treatment of live poultry before slaughter.	
M9008+P9008	Johansen's Quality Meats	FBE4615053715N-1	05/15/2018	04C02	Livestock Humane Handling	313.1	On 05-15-2018 at approximately 1250 hours, a non-compliance was observed with the traction planks, which are affixed to the ramp, in which livestock travel, leading to the slaughter floor. The planks in question had several wood screws protruding the surface, some broken and missing and it was deemed potentially harmful to livestock which may trip and fall, due to the protruding screws, when being moved up to the slaughter floor. U.S. Rejected tag# B43368913 was placed on the pen door leading to the ramp. Mr. Darren Rosen(Plant Manager) was notified of the non-compliance at approximately 1300 hours.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M454+P49 88+V454	Owyhee Meat Company	HKD031 202382 1N-1	02/20/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3), 313.2, 313.2(f)	<p>On 21 February 2018, I (b) (6) was on the kill floor at Est. M454 at approximately 0948 hours by the head was station observing the knocking box while performing a . An angus steer was stunned, went down, the knocker had a second captive bolt in his hand but did not use it. (appears was not sure animal was unconscious), The Knocker put the 2nd bolt in the holder and began to be busy with chains not watching the steer 's head which was still actively moving. The steer bellowed and when hit with water blinked his eye twice. The knocker did not respond until (b) (6) had to yell at knocker to knock him again. Seconds passed by before that could be accomplished. This scenario was witnessed by (b) (6) also on the kill floor from a different angle. A second knock was performed successfully and the animal was rendered fully unconscious. The HH prerequisite program of this plant requires employees to observe for eye movement and unconsciousness and not hoisted until unconscious. Directive 6900.2 also under Mechanical; Captive Bolt 2) p.30 states: "Captive blot stunners shall be applied to livestock so as to produce immediate unconsciousness in the animals BEFORE they are shackled, hoisted, thrown, cast or cut. Their program does provide for a security knock. The employees involved have been reportedly trained on humane handling confirmed by (b) (6) in the weekly meeting last week. Implementation of the program is a recurring issue. (b) (6) was notified that this is an implementation and perhaps a training issue. There is concern that this establishment does not consistently and effectively implement their animal handling program over time.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M454+P49 88+V454	Owyhee Meat Company	HKD031 202382 1N-2	02/20/2018	04C02	Livestock Humane Handling	313.2	<p>On February 21, 2018, I, (b) (6) was on the kill floor at approximately 0900 hours washing my hands on the sink behind the head wash station, when I observed that plant employee was having trouble bringing the animal into the knock box. I opened the door leading to the outside of the knock box to see what the holdup was. I observed an employee poking the animal on the side with the inactivated hot shot several times to try to get it to move; another employee was using the paddle on the rump then started hitting the animal on the head repeatedly with the side the paddle with excessive force. I informed (b) (6) that this was not an acceptable practice. (b) (6) verbally stated to me that this employee would not be placed in this position anymore. 9CFR 313.2 (b) states in part that Electric pods, canvas slappers or other implements employed to drive animals shall be used as little as possible in order to minimize excitement and injury as well as stated in FSIS Directive 6900.2 Revision 2.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M454+P49 88+V454	Owyhee Meat Company	HKD121 702012 3N-1	02/21/2018	04C02	Livestock Humane Handling	313.2	<p>Hats Task Category VI Electric Prodding/Alternative Object Use On February 21, 2018, I, (b) (6) was on the kill floor at approximately 0900 hours washing my hands on the sink behind the head wash station, when I observed that plant employee was having trouble bringing the animal into the knock box. I opened the door leading to the outside of the knock box to see what the holdup was. I observed an employee poking the animal on the side with the inactivated hot shot several times to try to get it to move; another employee was using the paddle on the rump then started hitting the animal on the head repeatedly with the side the paddle with excessive force. I informed (b) (6), (b) (6) that this was not an acceptable practice. (b) (6) verbally stated to me that this employee would not be placed in this position anymore. This is noncompliance with 9CFR 313.2 (b) Handling of livestock which states in part that Electric pods, canvas slappers or other implements employed to drive animals shall be used as little as possible in order to minimize excitement and injury as well as stated in FSIS Directive 6900.2 Revision 2.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7722+P7 722+V7722	Jones Meat & Food Services, Inc.	SAN331 201300 9N-1	01/09/2018	04C02	Livestock Humane Handling	313.16(a)(1)	<p>At approximately 9:50 am while performing HATS VIII task I, (b) (6), approved the use of the chute for knocking a large Holstein with limited mobility that would have been unduly difficult to coerce into the knocking box. The size of the chute was the approximate space of the knocking box. The first attempt to stun the animal with the .22 mag was ineffective. The cow staggered momentarily, knuckling on its front feet. The cow did not vocalize but was still visually conscious based on the eye movement and response to the environment. The cow then stood fully upright, looked side to side and tried to back out of the chute. The (b) (6) retrieved a second round for the .22 mag from approximately 5 ft away, reloaded the rifle and applied a second shot. The second shot was a poll knock which was effective at rendering the animal unconscious. The time between the first and second knock was approximately 1 min. I tagged the chute with U.S. Rejected NO.B41003550. Brent Jones was informed that no more cows would enter the chute for slaughter until the tag was pulled. Examination of the skull showed 2 bullet holes. The first, ineffective, hole was placed high and to the left. The second was an effective poll knock. This is a non-compliance with 313.6 (a)(1) which requires the animal to be rendered unconscious on the first attempt. This non-compliance is linked with the previous non-compliance SAN4909125321N.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7722+P7 722+V7722	Jones Meat & Food Services, Inc.	SAN221 301161 7N-1	01/16/2018	04C02	Livestock Humane Handling	313.1	At approximately 8:30 am while performing HATS II task, I (b) (6), observed the unloading of 15 Jersey Dairy Cows. 1 out of the 15 cows was facing the front of the trailer and fell off the back of the trailer when the other cows pushed forward. The fall was approximately 1 foot. The cow struck its left hip/ lumbar region on the ground. The cow was able to raise unharmed and walk normally to the pen after the fall. Then at approximately 12:40 pm while observing unloading of 10 Jersey Dairy Cows 1 cow jumped off the trailer, about 1 foot from trailer to ground, on landing it fell to its right hip. The cow was again able to rise unharmed and proceed to the chute. This meets the FSIS definition of a fall: When an animal loses an upright position suddenly, in which a part of the body other than the limbs touches the ground or floor. Brent Jones, establishment owner, was notified that this is a non-compliance with 9 CFR 313.1(b); which required pens, driveways and ramps to be maintained so as to provide good footing for livestock.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7722+P7 722+V7722	Jones Meat & Food Services, Inc.	SAN341 401061 7N-1	01/17/2018	04C02	Livestock Humane Handling	313.1, 313.2	At approximately 12:40pm while performing HATS VII task, I (b) (6), observed the establishment owner, Brent Jones, and (b) (6), moving cows. This was a group of dairy cows. While trying to separate a Holstein from the group Jersey Cow next to it was startled and lost its footing. The floor of the coral was slick and manure covered at the time. The Jersey cow fell to its right side. The Jersey was allowed to rest for a few minutes then an attempt was made to get the cow to rise using the hot shot. The Jersey was able to move onto its left side but was unable to rise. After a second attempt to get the cow to rise failed the cow was condemned on ante-mortem re-inspection and shot in the pen. Establishment owner, Brent Jones was informed that this is a non-compliance with 313.1(b); which requires pens, driveways and ramps to be maintained so as to provide good footing for livestock, and 313.2(a); which requires driving of livestock to be done with a minimum of excitement and discomfort.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7722+P7 722+V7722	Jones Meat & Food Services, Inc.	SAN101 501022 5N-1	01/25/2018	04C02	Livestock Humane Handling	313.1	<p>At 1:30 pm while performing HATS II task I, (b) (6) observed the unloading of 2 Holstein Dairy Cows. The first cow was non-weight bearing on it's right front foot. When it stepped the approximately 1 to 2 ft off the back of the trailer it slipped on the left front but did not fall. It then ambulated approximately 10 ft to the start of the chute to the knocking box. The second cow unloaded right behind it. As plant employee, (b) (6) attempted to move the first cow forward the second cow turned and headed back onto the trailer. In the act of jumping back onto the trailer the second cow's rear legs were unable to get good traction in the trailer and it fell to its left hip and laid down in the trailer. The first cow then started to advance in the chute. It was unable to find good footing for its left front foot and the cow fell onto it's sternum. (b) (6) attempted to get the cow to rise with electric prod. On the first attempt the cow vocalized and was unable to rise. I condemned the first cow as non-ambulatory, Z8353306. The first cow was shot in the chute and disposed of. The second cow on the trailer was allowed to rest for approximately 10 min, then was able to rise on its own and walk into the knock box. (b) (6) and plant owner, Brent Jones, were informed that this is a non-compliance with 9 CFR 313.1 (b); which required pens, driveways and ramps to be maintained so as to provide good footing for livestock.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8120+P8 120+V8120	Wood's Meat Processing, Inc.	ETI5216 051709 N-1	05/09/2018	04C02	Livestock Humane Handling	313.2	On May 9, 2018 at approximately 08:00 hours, (b) (6) observed the following non-compliance while performing the PHIS Livestock Humane Handling task. Pens four and five each had two beef in them and the automatic waterer between the pens was empty. Pen one had four hogs and they had no water. I asked Mr. Angus Travers, plant manager, to accompany me to the pens and showed him there was no water in pens one, four, and five. Mr. Travers immediately provided water to the livestock therefore no USDA Retained tag was put in place. The establishment has failed to meet the regulatory requirements of 9 CFR 313.2(e) which states in part "animals shall have water in all holding pens". Mr. Travers was notified verbally and Mrs. Louise Wood, owner, in writing with this non-compliance report. No similar NRs have been written in the preceding 90 days.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9228+P9 228+V9228	Carlton Packing Company	YQB331 702162 1N-1	02/21/2018	04C02	Livestock Humane Handling	313.30 (a)(2)	<p>At 1354 hrs on 2/21/2018 I (b) (6)) observed the establishment fail to minimize the excitement and discomfort of two market hogs in the knockbox while verifying HATS Category VIII. I observed the establishment employee effectively stun a market hog and during the process of hanging and sticking the stunned animal, I heard loud squealing coming from the approximately 6 market hogs remaining in the knockbox. One hog was squealing loudly while the other animals were moving around the knockbox in an excited manner and I observed that it was unable to stand on its rear limbs while trying to move with the rest of the excited hogs in knockbox. The plant employee completed sticking the hanging carcass and then came back to the knocking area at which time I instructed him to turn off the electrical stunner. At this time I observed one hog on the ground flailing its limbs and the plant employee delivered an immediate effective stun with a hand held captive bolt gun. The plant employee then retrieved a second hand held captive bolt gun from outside the knockbox and delivered an effective stun to the market hog that was unable to stand on its rear limbs. (b) (6) was observing this incident from inside the slaughter floor and I informed him at 1400 hrs that I was taking a Regulatory Control Action by rejecting the knockbox with U.S. Tag B42124931. (b) (6) volunteered to review the video monitoring of the knockbox with me in his office at 1420 hrs. Based on the video footage, the two affected market hogs came into contact with the hanging electric wand and reacted excitedly. The first hog backed into the wand at 1354:00 and immediately went into lateral recumbancy displaying signs of tonic-clonic seizure. This animal was effectively stunned by hand held captive bolt at 1354:30. The second hog made contact with the wand at 1354:05 and immediately displayed hind limb paresis as it</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							excitedly moved away from the stunning wand. The second hog was effectively stunned by hand held captive bolt at 1354:50.	
M9230+P9 230	Dayton Natural Meats, LLC	KDD271 802040 6N-1	02/06/2018	04C02	Livestock Humane Handling	313.2	While performing Humane Handling Activities Tracking System (HATS) Category II Trailer Unloading on 2/06/2018 at approximately 1400 hrs I (b) (6) observed two goats escape from the facility during unloading from the side door of a gooseneck livestock trailer. The two goats escaped through a gap between the trailer and unloading dock and ran into the wooded area North of the establishment's antemortem pens. In conversation, (b) (6) informed me that a goat had escaped during unloading after official inspection hours on 01/30/2018. The establishment has failed to drive goats from the unloading ramps to the holding pens with a minimum of excitement to the animals.	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9246+P9 246+V9246	Crystal Creek Meats	IIA0617 010025 N-1	01/25/2018	04C02	Livestock Humane Handling	313.15(a)(1)	At approximately 1245 while performing the livestock humane handling task HATS category VIII, (b) (6) observed the stunning of a market hog by plant manager Kyle Barklow with a handheld captive bolt stunner. Mr. Barklow administered one blow to the hog. The animal failed to be rendered unconscious and began squealing loudly. Within 5-10 seconds, Mr. Barklow had administered a second stun with a captive bolt stunner and the animal was fully unconscious. (b) (6) verified that the animal was unconscious prior to it being removed from the stunning area and being hung and bled. (b) (6), was walking towards the stunning area at this time and heard the pig begin squealing. She confirmed that the second stun was administered immediately upon the pig beginning to squeal, but was unable to see the first stun. The slaughter line was immediately halted. The head of the pig was skinned and two holes were present. One hole was on midline caudodorsal to the eyes and one hole was approximately 1 cm left of midline. Brain material was oozing out of both holes. Mr. Jacob Shepherd, plant owner, was then informed that failing to render an animal unconscious on the first stunning attempt is a non-compliance with 9 CFR 313.15(a)1.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9252+P9 252+V9252	Bright Oak Meats, Inc.	GHD39 100355 09N-1	03/09/2018	04C02	Livestock Humane Handling	313.2	<p>After performing livestock humane handling task, category III water and feed availability at 0740, (b) (6) informed me (b) (6) that the 10 cattle in the pen #2 have no access to water. The water container was completely empty. I immediately informed (b) (6) of the failure to meet CFR regulation 313.2(e) Handling of livestock. Water was provided for the animals at about 0750. The requirements of 9 CFR 313.2 (e) read: Animals shall have access to water in all holding pens at all times and if held longer than 24 hours access to feed. There shall be sufficient room in the holding pens for animals held overnight to lie down. This documentation serve as written notice of noncompliance that plant failed to meet Animal Humane Handling regulations 313.2(e) on this day. No similar noncompliance in the last 90 days. You are hereby advised of your right to appeal this decision as delineated by 306.5 and/or 381.35 of 9 CFR.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9264+P9 264+V9264	Malco's Buxton Meat Co	QSH011 604351 2N-1	04/12/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(b)(1) (iii)	<p>HATS Category VIII Stunning effectiveness. At 0810 while observing (b) (6), knock the only beef animal to be slaughtered today I, (b) (6), witness the knock to be ineffective as the animal moved just as (b) (6) pulled the trigger. During the knocking, the animal was skittish inside the knock box, I observed (b) (6) taking his time prior to knocking it. It dropped, then immediately rose to a standing position, rhythmic breathing was observed. (b) (6) immediately reloaded the hand-held captive bolt knocking gun without any problems and stunned the animal a second time successfully. This is in violation of 9 CFR 313.15 (a) which states: "(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." The lag time between the two stuns was approximately 30 seconds. The animal was not in a head restraint, though a head restraint is connected to the knock box. The animal was rolled onto the slaughter floor, the eye was checked for reflex then determined to be stunned insensible. The animal was then shackled, hoisted and bled out without any signs of consciousness. After the successful stun, I inspected the head restraint which appears designed for small animals and animals without horns. I had a conversation with (b) (6) regarding the head restraint; he explained that the restraint mechanism does not work properly and is too small for most of the animals that are slaughter here. Per instructions the slaughter was halted. U.S. Reject tag #B30 449484 was placed on the knock box at approximately 0845 hours. After consultation with SPHV the tag was removed</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							allowing slaughter to resume at 1100 hours. (b) (6) and Plant Manager, Eddie Malkovsky were verbally informed of the noncompliance and that a NR would be issued. This establishment is under a Verification Plan triggered from a Suspension of Slaughter that is Held in Abeyance dated 04/05/18. This NR is written notice that continued failure to meet regulatory requirements could lead to additional regulatory action.	
M9265+P9 265	Marks Meat, Inc.	CFJ590 901123 1N-1	01/31/2018	04C02	Livestock Humane Handling	313.2	On Tuesday, January 30, 2018, at approximately 1400 hours, (b) (6) observed 5 hogs in pen 11 that did not have access to water. A plant employee was notified and asked to correct the deficiency. Shortly after this notification inspection personnel verified that a bucket of water was made available to the hogs. Plant management was also notified by (b) (6). This incident is in non compliance with 9 CFR 313.2(e). There have not been any similar non compliance reports written in the last 90 days.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9265+P9 265	Marks Meat, Inc.	CFJ221 102352 6N-1	02/26/2018	04C02	Livestock Humane Handling	313.2	<p>On February 26, 2018 at approximately 8:45am while observing truck unloading at Est 9265. (b) (6) and (b) (6) observed the following non-compliance. A customer arrived to drop off sheep. The sheep were in the bed of a pickup inside of a crate. The customer lowered the tailgate of the truck and pulled the animals off the back of the pickup over a drop of approximately 3 feet. Using a halter on the first animal the customer pulled the animal into the holding pens. The second animal did not have a halter and the customer pulled the animal into the holding area using a front limb. The animals remained on their feet during the entire process; conscious animals were not being drug they were being pulled rather than driven into the holding pens. The animals didn't appear to be in any pain or discomfort; rather, the animals appeared confused and disoriented. This is non-compliant with 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. Establishment owner James Serlin was immediately notified of the issue and he spoke to the customer to address the issues. When unloading animals at the establishment clients of the establishment are considered to be operating on behalf of the establishment, therefore, any issues that arise regarding humane treatment of animals are the responsibility of the establishment. Ensuring anyone dropping off animals at the establishment is properly trained and understands the regulations regarding humane handling of livestock is necessary to ensure that animals are treated humanely and injury to the animals is prevented.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9265+P9 265	Marks Meat, Inc.	CFJ151 003320 6N-1	03/06/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category II and VI At approximately 1415 hours on Monday, March 05, 2018, I, (b) (6) observe the unloading of sheep from a 24 foot animal hauler arriving at Marks Meats in Canby, Oregon. As the driver attempts to open the rear doors to the trailer I observe the driver swinging a plastic paddle over the heads of the sheep and making contact. As the sheep react and move away from the immediate area 2 to 4 sheep are observed laying on their sides beneath the 3 or 4 which departed that zone. A scan of the entirety of the trailer shows that it is packed with sheep and no open space is available. I ask the individual unloading the trailer to stop hitting the animals over the head and allow the sheep which are lying down to get up. He states that is what he is trying to accomplish. I then ask if, in his opinion, the trailer is large enough to handle this many sheep. He states he does not know, he is just a driver. He states that the rancher or his staff loads the trailer and he just unloads it. I ask him how many sheep are in the trailer and he states 57. I immediately go to the establishment front office to notify plant owner James Serlin of the issue and ask him to come out and discuss this matter with the driver. I explain my concerns of overcrowding in the trailer and the actions of the driver hitting the animals over the head with the plastic wand. Mr. Serlin has a short talk with the driver and then states to me that he explained the establishment's animal handling protocols and the ones specific to USDA's humane handling regulations. Mr. Serlin states that he and the driver will convey to the animal owner the issues of overcrowding in the trailer and that the establishment will not accept animals in this condition the next time a trailer arrives in such condition. Subsequent inspection of unloaded animals in pens shows that all are walking or upright. Mr. Serlin confirms the sheep count at 57. (b) (6) notifies agency supervision at</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							approximately 1440 hours. This non-compliance report is being linked to NR#2211023526 and is indicative of a trend of non-compliance at this establishment. Previous corrective actions were either not effectively implemented, or not effective at preventing further non-compliance on behalf of the establishment. Please provide further corrective actions that will be taken in order to prevent these occurrences and ensure that animals are treated humanely and according to federal regulations. Continued non-compliance will result in further regulatory control action begin taken on behalf of the agency in accordance with 9 CFR part 500.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9265+P9 265	Marks Meat, Inc.	CFJ121 504522 7N-1	04/27/2018	04C02	Livestock Humane Handling	313.1	<p>On Friday, April 27, 2018, I, (b) (6) had just finished a Livestock Ante Mortem inspection of three beef housed in three separate pens of the establishments barn. While walking back to the inspection office I heard a thump in the barn and turned to notice one of the beef in pen #23 on all fours with its chin on the ground. The animal righted itself and was able to maintain its balance and weight. Inspection of the pen floor showed accumulation of various species/forms of feces, dirt, mud and water. After confirming with an (b) (6) that the animal did slip and go down I asked if there were plans to clean the pens soon. He stated he would ask management. After confirmation that the animal was mobile and free of severe pain (no vocalization or limping) I notified James Serlin and (b) (6) of the occurrence. James stated that the pens have not been cleaned recently due to the septic tank being full and any runoff would increase water load and cause problems. He also stated that those pens have not been washed down in years and are only scrapped, shoveled and swept. (b) (6) asked if it was not acceptable for animals to slip and fall down when on plant premises. I responded that FSIS expects pens, driveways and loading ramps to be constructed in a manner that helps reduce slips and falls. Although slips and falls do happen occasionally, it is the establishments responsibility to take actions that will prevent and eliminate such occurrences. Sand and straw have been utilized in the past to help prevent these occurrences but as of late no such actions have taken place despite verbal notifications by IPP that the pens were becoming slippery. This issuance of this report is notification of non-compliance with 9 CFR 313.1(b). Review of records show no similar cause NR's in the last 90 days.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9270+P9 270+V9270	Mt. Angel Meat Co.	QYB480 904091 8N-1	04/17/2018	04C02	Livestock Humane Handling	313.16(a)(1)	HATS category VIII stunning effectiveness On 04/17/2018 at establishment #M9270 at approximately 1326 (b) (6) heard a gunshot that was for stunning a large sow. Immediately afterwards (b) (6) heard the sow vocalize loudly. When (b) (6) arrived at the location he noticed that the sow was lying on its side and had stopped vocalizing, but was showing signs of rhythmic breathing. The establishment employee who conducts the stunning asked (b) (6) if he should administer another stun attempt. (b) (6) answered in the affirmative. Another stun attempt was administered, successfully rendering the sow insensible. The estimated time between stunning attempts was approximately 1 minute. (b) (6) applied U.S. Reject Tag #B37852075 to the Stunning Area after conferring with (b) (6) via phone. A review of the establishment's compliance history failed to reveal an associated noncompliance documented within the last 90 days.	CLOSED
M12426+V 12426	Andrade Slaughterhouse	ECK380 305180 7N-1	05/02/2018	04C02	Livestock Humane Handling	313.2	Andrade Slaughterhouse: At approximately 0258 hours, while I was performing PHIS task, Humane Handling-Good Commercial Practice, Livestock Humane Handling, I observed two of the holding pens did not have water access for the animals. This issue had been discussed with Kevin Blackstad, General Manager, during Establishment Awareness Meeting, on 4/11/2018 and 4/18/2018. In accordance with 9 Code of Federal Regulations, Part 313.2(e), Revised as of January 1, 2018, states: (e) Animals shall have access to water in all the holding pens and, if held longer than 24 hours, access to feed. Further planned corrective action is addressed in response to this NR by the establishment.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P533	Hain Pure Protein Corporation - FreeBird East	AKB280 901392 4N-1	01/24/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At P533 Hain Pure Protein on 1/24/2018 at approximately 0600 hours (b) (6) informed me, (b) (6), that he noted empty shackles while on the evisceration floor; we went immediately to live receiving where we found that a total of 83 birds had died on the transfer belt from the unloading area to the shackling area. By the time we arrived to live receiving most of the dead birds had been removed from the transfer belt and condemned. (b) (6) informed (b) (6), and Tom Cazee, Assistant Plant Manager, of our observations; a mechanical failure was cited as the cause of the issue. Tom Cazee showed me a video illustrating how the chain that runs the belt was getting stuck, with the result that birds were being packed together on the belt and suffocating. After gathering information about the incident and viewing the camera footage from earlier that morning, Tom Cazee and (b) (6) were notified of my intention to write a noncompliance report. Previous preventive measures for this issue included verbal warnings to employees, re-training of employees, repairs to the transfer belts and brake system, and the installation of a camera system. These have failed in preventing the occurrence of similar circumstances as documented in a previous noncompliance report on 12/15/2017 (NR #AKB4810120815N). This is the fifth instance where the establishment lost control of its process resulting in the deaths of a large number of birds by means other than slaughter; this indicates that the establishment is unable to prevent these problems from occurring which represents noncompliance with 381.65(b). At approximately 0630 hours (b) (6) and I returned to live receiving and found (b) (6), removing birds whose necks were not cut from the line between</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>the neck cutter and the scalding. I noted that there was a greater than normal number of birds flapping their wings and that some had not had their necks cut at all. At this point (b) (6) requested that the plant stop hanging live birds until the issue was resolved. I was informed by (b) (6) and (b) (6) that a newly trained employee had been acting as a back-up neck cutter and that they had replaced him with a more experienced employee. Once I verified this, live hanging was allowed to continue. A total of 15 carcasses were taken off the line after the scalding by plant employees, indicating that live birds were entering the scalding and dying by means other than slaughter. I notified (b) (6) and Tom Cazee of my intention to write a noncompliance report. In both cases, the large number of birds that died by means other than slaughter is evidence of a process out of control and represents noncompliance with 9 CFR 381.65(b). The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.</p>	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P533	Hain Pure Protein Corporation - FreeBird East	AKB0912014526N-1	01/26/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At P533 Hain Pure Protein on 1/26/2018 at approximately 0845 hours, (b) (6) noted empty shackles while on the evisceration floor giving breaks to the food inspectors. After finishing breaks at 0920 (b) (6) was informed by Tom Cazee, Assistant Plant Manager, that a total of 20 birds had died on the transfer belt from the unloading area to the shackling area. After going to the live receiving area, (b) (6) spoke to (b) (6), and (b) (6), who were unaware of the cause of the problem at that time. (b) (6) informed Tom Cazee that he was going to contact the SPHV. I traveled from another establishment (P1304 Farmer's Pride) and by the time I arrived to live receiving at P533 all dead birds had been removed and condemned and operations were proceeding normally. After gathering information about the incident and viewing the camera footage from earlier that morning, Tom Cazee was notified of my intention to write a noncompliance report. Plant management cited a mechanical issue with the bearings, which were replaced. Maintenance management also stated that they would increase the speed of the transfer belt. The large number of birds that died by means other than slaughter is evidence of a process out of control and represents noncompliance with 9 CFR 381.65(b). Previous preventive measures included verbal warnings to employees, re-training of employees, installation of a camera system, and repairs to the transfer belts, brake system, and chain that runs the belt. These have failed in preventing the occurrence of similar circumstances as documented in a previous noncompliance report on 1/24/2018 (NR AKB2809013924N). The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M791+P791+V791	Clemens Food Group, LLC	MXL1314015904N-1	01/04/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII - Stunning Effectiveness On January 4, 2018, at approximately 0530 hours, while performing humane handling verification activities in the suspect pen at Est. 791 I (b) (6) observed the following Noncompliance. The establishment employee applied a captive bolt stunning device to the head of a market hog. As the stunner made the first stunning attempt with the captive bolt, the hog moved its head up. The stunning attempt hit the head as evidenced by the hog's sudden movement away from the stunner and a penetrating hole on the top of the head where the captive bolt hit, however the hog remained in sternal recumbency and vocalized. The stunner took immediate corrective action by re-loading the captive bolt and delivering a second stun, which made the hog insensible. (b) (6) 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

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton Inc.	KID441 001400 4N-1	01/02/2018	04C02	Livestock Humane Handling	313.2	<p>HATS CATEGORIES FOR VERIFICATION Category I-Inclement Weather Category III- Water and Feed Availability On Tuesday, 01/02/18, at approximately 0800 hours, IPP informed me of the following noncompliance. Specifically, IPP observed that the large water troughs in pens (42, 43, 44), (60, 61, 62) and (63, 64, 65) were empty, due to the severe cold and that the water pipes running to these troughs were frozen and clogged. Each of the aforementioned respected pens contained cattle that were unable to drink water due to this condition. Immediate regulatory control was taken and the aforementioned pens were rejected, utilizing U.S. Rejected/Retained tags B38147520, B38147426, and B38147676. The cattle were then removed from these pens, under my direct supervision and placed in pens with functioning water troughs. Repairs were made to the water troughs and the regulatory control action was relinquished when appropriate conditions were restored. (b) (6) was informed of the noncompliance and the establishment's failure to follow the regulatory requirements prescribed in 9CFR 313.2(e).</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton Inc.	KID561 501440 4N-1	01/04/2018	04C02	Livestock Humane Handling	313.2	<p>HATS CATEGORIES FOR VERIFICATION Category III-Water and Feed Availability On Thursday, 01/04/18, at approximately 0840 hours I (b) (6) observed the following noncompliance: the smaller water trough utilized by pens 21 and 22 was devoid of water and had a thin layer of moist debris. The larger water trough running the back length of the pens was also devoid of water. Pen 21 had 28 steer and pen 22 had 33 cows that were unable to drink water. After I informed first (b) (6), and then (b) (6), of the lack of water the establishment took immediate corrective actions and refilled the smaller water trough therefore no US Reject/Retain tag was needed. (b) (6), is informed in writing of the aforementioned noncompliance and of the establishment's failure to follow the regulatory requirements prescribed in 9CFR 313.2(e). This noncompliance is linked to a previous noncompliance record KID4410014004N with the same root cause.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton Inc.	KID380 401171 1N-1	01/06/2018	04C02	Livestock Humane Handling	313.2	<p>HATS CATEGORIES FOR VERIFICATION CATEGORY III-WATER & FEED AVAILABILITY The following noncompliance was noted at 0750 hrs by (b) (6) on Saturday 06 January 2018 and I received notification of the noncompliance as the acting SPHV at Est 1311 on this date: Frozen watering troughs in Pens #41 and #44 which contained cows within at the time of noncompliance and no alternative unfrozen water source available within these pens. (b) (6) took immediate regulatory control action by affixing US Rejected/US Retained tags B38147776 (Pen 44) and B38147780 (Pen 41). (b) (6) was notified of the noncompliance. The establishment immediately rectified the situation by removing the cows from these pens. The pen remained under control by FSIS until tags were removed by (b) (6) on Monday. This is linked to noncompliance number KID5615014404N with the same root cause. The establishment is not in compliance with the following regulation: 9 CFR 313.2(e).</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton Inc.	KID460 501351 1N-1	01/10/2018	04C02	Livestock Humane Handling	313.2	<p>Category III- Water and Feed Availability On Wednesday morning, January 10, 2018 I, (b) (6) was performing a walk-through inspection of the barn pens when I observed that the blue plastic water trough jointly serving pens 35 and 38 had no water in it. Both pens were being used to hold small groups of cattle at the time, and no other water was available to these animals. I immediately alerted (b) (6) and observed as he promptly moved the affected cattle to pens that had working water troughs. No Reject tags were issued since barn personnel immediately took control of the situation and removed animals to appropriate holding pens. I informed (b) (6) and (b) (6), that an NR would be issued for holding animals without providing access to water. Failing to provide access to water for animals in lairage is a non-compliance to 9 CFR § 313.2(e) Animals shall have access to water in all holding pens.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton Inc.	KID541 501271 6N-1	01/16/2018	04C02	Livestock Humane Handling	313.2	<p>HAT Category II: Truck Unloading On Tuesday December 16th at approximately 9:30 am while performing the humane handling verification of truck unloading I, relief SPHV, observed the following noncompliance: A truck driver was unloading the first group of dairy cattle from a truck when the last cow in the group went down in the alley inside the Establishment between the unloading dock and the scale and did not rise. The dairy cow's body was positioned diagonally on the floor of the alley blocking the alley except for approximately one foot on one end of the cow so it would not be possible for other animals to be unloaded at the same time without stepping on, over, or around the down animal. The truck driver attempted to make the dairy cow rise using a paddle but the cow did not rise. The driver then walked to the scale to secure the cows from the first group and then walked back to the non-ambulatory cow and tried again to get the cow to rise using a paddle but the cow did not rise. Then he walked around the cow to the truck and released and began driving the remaining cows from the truck into the alley where the dairy cow was lying. I observed several cattle step over and around the non-ambulatory cow at which point I went to the nearby unloading office to inform the barn supervisor of the situation. In the meantime, multiple cattle were moved off the truck and up the alley from the truck, around or over the aforementioned down animal, which was blocking the alley. The barn supervisor immediately stopped truck unloading and herded the ambulatory cattle away from the non-ambulatory dairy cow. A final attempt was made by the barn supervisor and a barn employee to get the non-ambulatory cow to rise using their hands and paddles but was unsuccessful. The non-ambulatory cow was then euthanized humanely and removed from the alley before the remaining cattle were unloaded and driven to the</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							scale. This is a noncompliance with federal regulation 313.2(d)1 which states that disabled animals and other animals unable to move shall be separated from normal ambulatory animals.	
M1311	JBS Souderton Inc.	KID570 702101 3N-1	02/13/2018	04C02	Livestock Humane Handling	313.2	HATS Category I - Water and Feed Availability On Tuesday, February 13, 2018 at 6:06am I (b) (6) was performing antemortem when I noted that pen 17C's plastic blue water trough was empty. The pen at the time was holding four dairy cows. I pointed this out to the barn employee assisting me, who immediately turned the water line on, filling the trough filled which then began to overflow. The employee then turned the water off, leaving the pen with a temporary water supply. I informed the employee in charge of the pens at that time that an NR for water availability would be issued and placed a retain tag on the pen to prevent its further use. Failure to provide access to water for animals in lairage is a non-compliance of 9 CFR § 313.2(e).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton Inc.	KID171 502341 4N-1	02/14/2018	04C02	Livestock Humane Handling	313.2	While walking through center alley of the empty barn at the end of kill on Wednesday, February 14, 2018, I (b) (6) felt my boot snag while walking past Pen 21. I discovered that a flat metal support between the bottom rail of the gate and next rail up had been bent outwards and torn, leaving a sharp edge protruding about a quarter of an inch outwards into the center alley. I alerted (b) (6), to the situation and he immediately had QA tags affixed to pen 21 as well as to Pen 22, where another metal support had been cut and pushed slightly into the pen. As this was taking place, an employee from maintenance came out to assess the damaged areas, and began preparations to immediately repair the two areas where sharp metal was present. I informed (b) (6) and (b) (6) who also was present at the scene that an NR would be issued due the presence of sharp edges in the pens and alleyways, per 9 CFR § 313.1(a) Livestock pens, driveways and ramps.	CLOSED
M1311	JBS Souderton Inc.	KID111 402542 7N-1	02/27/2018	04C02	Livestock Humane Handling	313.1	Today at approximately 12 noon I (b) (6) was told by the barn IPP that a pen gate had fallen and pinned a cow to the ground. I immediately went down to the barn and found a black dairy cow standing in Pen 17D with the gate leaning against one side of the pen. I entered the pen to ascertain the status of the animal, which was not in distress, had no obvious injuries and was ambulatory. The Establishment's immediate response was to free the cow and then after I had examined it move it to an adjoining pen. Establishment QA had placed their own orange tags to both entrances to the pen to prevent further use. I placed reject/retain tags on both entrances as well. The Barn Supervisor was informed that the Establishment would receive an NR for CFR Title 9 § 313.1 (a) failure to keep livestock pens in good repair.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton Inc.	KID251 303072 2N-1	03/16/2018	04C02	Livestock Humane Handling	313.1	<p>On March 16, 2018, at approximately 1600 hours, I (b) (6) observed the following noncompliance in the barn area. Specifically, while crossing the catwalk on my way to conduct ante mortem inspection, I observed a Holstein Steer, in pen 23, with its head stuck in the crossbars of the water trough. The animal attempted to free itself from the bars, but was incapable of doing so and establishment personnel were required to euthanize the animal, utilizing a handheld captive bolt. After the animal was euthanized, establishment personnel safely transferred the remaining animals that were still in pen 23, to another pen. Regulatory control was then taken and pen 23 and the water trough were rejected, utilizing US Rejected/Retained tags #B38147056 and B38147060. Upon further inspection of the crossbars at the water trough, it was observed that the gap between the middle and bottom crossbar (where the animal's head was stuck) was significantly wider than the gap between the top and middle crossbar. Regulatory control of pen 23 was relinquished the following day, after repairs were made to the water trough. (b) (6), was notified of the noncompliance and the establishment's failure to comply with the regulatory requirements of 9CFR 313.1 (a).</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1311	JBS Souderton Inc.	KID551 403041 9N-1	03/19/2018	04C02	Livestock Humane Handling	313.1	On April 19,2018 at approximately 07:11 hours I (b) (6) observed the following non compliance in the barn. I observed the metal divider on pen # 16, broken exposing sharp metal edges at the bottom. I immediately took regulatory action and I placed USA Retained/Rejected tag # B38144581 and B38144577 to the pen gates. A similar non compliance(KID2513030722) was issue to the establishment on 3/16/2018 (b) (6) was informed of the establishment failure to comply with the regulatory requirement of 9 CFR 313.1(a).	CLOSED
M4465	Nicholas Meat LLC	KYM50 150232 26N-1	02/26/2018	04C02	Livestock Humane Handling	313.1	HATS Category VII Observation for Slips & Falls On Monday, February 26, 2018 at approximately 1348 hours I was conducting monitoring for Human Handling on the catwalk in the barn and observed the following non-compliance. While watching a truck of dairy cattle be unloaded into Pen 5, I observed multiple cattle (at least 3) have small slips (the meta carpus, the area below the knee, touched the ground) while first entering the pen. These cattle did not fall all the way to ground and their chest did not make contact with the floor. In addition, there was one dairy cattle that was pacing around the pen that had multiple small slips. Afterwards, the group of cattle was moved to pen 2 and at this point I observed one cow have a major slip and fall which resulted in its abdomen/brisket contacting the floor of the barn in the alleyway. All four feet were seen splayed out after the fall. The cow got up shortly afterwards. This is a violation of 9 CFR 313.1 (b). (b) (6), and (b) (6) were alerted to the situation and non-compliance. No RCA was taken because plant employees responded by placing barn-dry/wood shavings on the floor in order to improve traction.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4999+P4 999	Pudliner Packing	CGN28 110207 21N-1	02/21/2018	04C02	Livestock Humane Handling	313.1	Category II Truck Unloading On 2/21/18 at 1135 hours while performing the review and observation component of the Humane Handling slaughter task the following noncompliance was observed. A hole was observed on the top platform of the unloading ramp in an area approximately 20 inches by 12 inches. Mr. Andrew Pudliner Sr. and Mr. George Blasko were immediately notified verbally. This ramp was rejected using US reject tag no. A4070580. No animals appeared hurt or injured due to this noncompliance. This is noncompliance with 9 CFR 313.1(a). A search of PHIS did not show any recent similar noncompliance.	CLOSED
M4999+P4 999	Pudliner Packing	CGN45 100302 22N-1	03/22/2018	04C02	Livestock Humane Handling	313.2	Category III - Water and Feed Availability On 3/22/18 at approximately 0958 hours while performing the Water and Feed availability component of the Humane Handling task the following noncompliance was observed. Cattle in the largest pen outside did not have access to water. Mr. George Blasko and Mr. Andrew Pudliner Sr. were notified and the animals were immediately given water. No regulatory control action was taken at this time. A search of PHIS did not show any recent similar noncompliances. This is noncompliance with 9 CFR 313.2 (e) states "Animals shall have access to water in all holding pens and, if longer than 24 hours, access to feed. There shall be sufficient room in the holding pen for animals held overnight to lie down."	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4999+P4 999	Pudliner Packing	CGN20 090318 28N-1	03/28/2018	04C02	Livestock Humane Handling	313.16(a)(1)	<p>HATS Category VIII Stunning Effectiveness On 3/28/18 at approximately 0900 hours while performing the humane handling verification activities at Est. 4999, (b) (6) observed the following noncompliance and reported it to (b) (6). The Establishment moved a boar into the stunning area directly outside of the slaughter floor for stunning with a shotgun. (b) (6) stayed inside the slaughter floor record keeping area to listen from an adjacent room. He heard the first shot but instead of hearing the animal fall to the ground, as is customary after shooting, he instead heard sounds of vocalization (squealing) and not the rhythmic movement of reflexes that are typically heard after a successful stun. He then heard a second gunshot and the "All Clear" from the Stunner, signaling that stunning was complete. He then confirmed that the animal was insensible. I (b) (6) completed the examination of the skull. This examination revealed two full-thickness holes in the forehead of the animal. This observation, combined with what (b) (6) heard after the first shot, confirmed that the first stunning attempt did not immediately or effectively render the animal unconscious. Mr. Andrew Pudliner Sr., 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)."</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M4999+P4 999	Pudliner Packing	CGN59 090511 01N-1	05/01/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII - Stunning Effectiveness</p> <p>On May 1, 2018, at approximately 0830 hours while performing humane handling verification activities at Establishment 4999M, (b) (6) observed the following Noncompliance and alerted the (b) (6). The Establishment moved a market swine into the stunning area for stunning with a hand held captive bolt. As the Stunner made the first stunning attempt with the captive bolt, the market swine moved its head. The stunning attempt hit the head as evidenced by a spot on the head where the captive bolt hit, but the market swine vocalized and remained standing as observed by (b) (6). The stunner took immediate corrective action by re-loading the captive bolt and delivering a second stun, which made the market swine insensible. (b) (6) observed two holes from the captive bolt in the swine's forehead region. Mr. Andrew Pudliner Sr., 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). A search of PHIS did not show any recent similar noncompliances involving the captive bolt.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M7857	Marcho Farms Inc.	OLG491 203500 6N-1	03/06/2018	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII - Stunning Effectiveness On March 6, 2018, at approximately 1015 hours, while performing humane handling verification activities in the barn at Est. 7857 I (b) (6) observed a plant employee attempted to stun the formula fed calf with a pneumatic non penetrating stunning device in the stunning box. The stunning attempt hit the head as evidenced by the calf sudden movement away from the stunner and a spot on the head where the stunning device connected with the head, however calf remained in upright position and alert, its eyes were open and following the movement. The stunner took immediate corrective action by using the hand held captive bolt and delivering a second stun, which made the calf insensible. (b) (6) was notified of the Noncompliance and the Establishment's failure to adhere to the regulatory requirements of 9 CFR 313.15(a)(1).	CLOSED
M7857	Marcho Farms Inc.	OLG471 303150 8N-1	03/08/2018	04C02	Livestock Humane Handling	313.30(b)(3)	HATS Category VIII - Stunning Effectiveness On 3/8/18 around 0225 hours, while I was performing Humane Handling tasks in the barn, I observed the following noncompliance. While I was walking up the left side on the runway towards the stunning area, I noticed a lamb being stunned with an electrical stunning device and placed on the conveyor table to be prepared for the bleeding process. While the table was in motion, the lamb began to struggle and started to rise to an upright position. The plant employee responsible for stunning, noticed this right away and took immediate corrective action by stunning the lamb with a hand held captive bolt. After observing a few more lambs being stunned, I did not notice any further issues. (b) (6) and (b) (6) were informed that this was a noncompliance of 9 CFR 313.30(b)(3)	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9369+P9 369	Alex Froehlich Packing Company	SOJ091 104242 4N-1	04/24/2018	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII - Stunning Effectiveness On April 24, 2018, at approximately 1145 hours while performing humane handling verification activities at Establishment 9369M, Inspection Program Personnel (b) (6) and (b) (6) observed the following Noncompliance. The Establishment moved a sow into the stun box for stunning with a hand held captive bolt. The sow was standing freely in the stun box. The first stunning attempt was ineffective in rendering the animal unconscious. The stunning attempt hit the head as evidenced by the sow's vocalization and a hole 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 made the sow insensible. Mr. David Froehlich II, 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)." A search of PHIS did not show any recent similar noncompliances.	CLOSED
M9400+P9 400	Cargill Meat Solutions	WIL241 302120 8N-1	02/08/2018	04C02	Livestock Humane Handling	313.2	On 2/8/2018, at approximately 1310 hours, while performing ante-mortem inspection in the Pens Area. I observed that the water trough between pens 9 and 10 was completely empty and the animals in these pens were not able to access water. This is a non-compliance of 313.2(e) (b) (6), observed this non-compliance. Both (b) (6) and (b) (6), were both notified of this non-compliance. Immediate corrective action was taken. The water trough was filled and the animals were then able to access water.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9442+P9 442	Groff Meats Inc.	UTC450 903320 5N-1	03/05/2018	04C02	Livestock Humane Handling	313.2	<p>At approximately 1000 hours while observing the livestock pens I observed the following noncompliance: There were two pigs in the walkway along the truck unloading area. There was a board across the pen, confining the pigs to the short left side near the brown door.</p> <p>Discussion with (b) (6) confirmed no water is available in that pen. In addition, the far pen, approximately 3 ft. wide by 15 ft. long had approximately 13-14 pigs in it. There was a long water trough with minimal water and a shorter trough approximate 2 ft. long that was empty. The pigs in the pen near the empty water trough were piled 3-4 pigs deep. The pigs did not appear cold as the pigs in the next pen, 7-8 pigs, were not huddled or piled. The piled pigs would squeal and fight when one tried to get out of the pile. The piled pigs did not have accessibility to the water. I notified (b) (6) and Plant Owner Mr. Frank Groff of the noncompliance. No reject tag was applied to the pens as (b) (6) took immediate corrective action and moved the two pigs to an area with water. Mr. Groff addressed the area of the other pigs. You are noncompliant with 9 CFR 313.2 for water availability.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9442+P9 442	Groff Meats Inc.	UTC211 404590 6N-1	04/06/2018	04C02	Livestock Humane Handling	313.30(a)(1), 313.30(a)(3)	HATS Category VIII - Stunning Effectiveness On April 6, 2018, at approximately 0913 hours while performing humane handling verification activities at Establishment 9442, I, (b) (6) observed the following Noncompliance. A market hog was moved to the stun box for stunning with an electrical stun device. The hog was standing freely in the stun box. Stunning is performed as a head then heart stun. When the stunner made the first stunning attempt in a rapid movement, the stun device landed folding the right ear back and pinning the ear between the head and the device. The hog immediately dropped to its left side and began squealing loudly. No regulatory control action was taken as the stunner took immediate corrective action by re-stunning the hog on the head with the stun device, which made hog insensible. He then proceeded with the heart stun. Mr. Frank Groff, Plant Owner, was notified of the Noncompliance and the Establishment's failure to adhere to the regulatory requirements of 9 CFR 313.30(a)(1) and 313.30(a)(3).	CLOSED
M9442+P9 442	Groff Meats Inc.	UTC551 205581 6N-1	05/16/2018	04C02	Livestock Humane Handling	313.2	HAT Category V: Handling of Livestock At approximately 1202 hours while observing animal handling, I observed an employee trying to drive a roaster pig to the stun box. The pig was approximately 15-20 pounds and as soon as the employee got it to drive forward a little it turned around and went back the other way. The employee then picked the pig up by the hind left leg and while its front feet were still on the ground he proceeded to drag the pig to the stun box. The pig squealed when picked up and on the way to the stun box; it stopped squealing when it was released. No regulatory control action was taken as I immediately notified Mr. Frank Groff and corrective actions were taken. You are in noncompliance with 9 CFR 313.2(d)(2).	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9443+P9 443+V9443	LaRue Meat Processing	GGE551 101280 2N-1	01/02/2018	04C02	Livestock Humane Handling	313.2	HATS Category I Adequate Measures for Inclement Weather HATS Category III Water and Feed Availability At 0725 hours while performing the Humane Handling Verification task the following noncompliance was observed. Two cattle and one swine was observed in the pens to the left of the entrance to the barn if entering from the slaughter floor area. The water troughs in these pens were frozen. There was no access to water for these animals at the time of this observation. (b) (6) was notified verbally. (b) (6) then placed containers of water into the pens for these animals. No regulatory control action was taken at this time. A search of PHIS did not show any recent similar noncompliances. 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."	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9520+P9 520	Leidys, Inc.	UGA35 070114 05N-1	01/05/2018	04C02	Livestock Humane Handling	313.5	<p>On 1/5/18 around 0815 hours, while I was going downstairs to the barn to perform Humane Handling tasks, I observed the following noncompliance. I entered the barn area and as I walked down the steps, I noticed a hog standing up on the floor near the Stainless steel table, where the hogs are released after coming from the Carbon Dioxide chamber. I also noticed 2 plant employees standing near the hog so I walked over toward them to inquire about the hog. When I got closer, I noticed the hog was breathing very heavy. Then, I turned to my left near the stainless steel table and noticed another load of hogs coming up from the Carbon Dioxide chamber on the elevator to be released onto the stainless steel table. After the hogs were released from the elevator, I observed two hogs vocalizing while struggling to stand in an upright position. I immediately took regulatory control action by stopping the slaughter line, due to conscious hogs exiting the carbon dioxide chamber. The establishment took immediate corrective action by stunning the two hogs with a hand held captive bolt. At this time, I went to inform acting (b) (6) about the situation. After consulting with (b) (6) about the situation, we relinquished regulatory control of the slaughter line due to the immediate corrective actions implemented. The hog that I noticed earlier was sent down with the next load of hogs on the elevator to the gas chamber for stunning. I observed the next load of hogs exited the carbon dioxide chamber and did not notice any further issues. Both (b) (6) and (b) (6) were informed that this was a noncompliance of 9 CFR.313.5</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9520+P9 520	Leidys, Inc.	UGA18 050313 28N-1	03/27/2018	04C02	Livestock Humane Handling	313.2	Category IV Pens to stunning area During the morning humane handling checks the following was observed: on two occasions when the hogs were being pushed into the CO2 elevator the hogs had their heads up on the backs of the hogs against the pusher and when they came to the opening to the elevator their head was caught between the top of the opening and the hogs back and they vocalized. On a third occasion one hog was up with its front legs on the hog against the pusher it became trapped in the shoulder area against the top of the opening and the hog against the pusher for about 2 seconds, the pusher was reversed and the animal wiggled itself down to a standing position. I examined the third animal after CO stunning no injury was observed. The hogs getting caught caused excitement, failure to move animals with a minimum of excitement and discomfort is a non compliance with 9 CFR 313.2 (a). (b) (6) was informed of this non compliance.	CLOSED
M9704+V9 704	Springfield Meat Company	QGE360 601481 1N-1	01/11/2018	04C02	Livestock Humane Handling	313.1	HATS Category VII – Slips and Falls On January 10, 2018 at approximately 1052 hours, I (b) (6) was performing humane handling verification when I observed the following noncompliance: A black and white beef heifer was being unloaded from the trailer onto the ground in the antemortem bay (with a gap of approximately one foot between the trailer and the ground). As she stepped down, all four legs slid out sideways so that the animal fell and landed directly on her abdomen. Another animal was still in the trailer but I directed establishment personnel to cease unloading until the heifer recovered. Within a minute, the heifer regained her footing and continued walking with no apparent injury. I immediately informed (b) (6), of the aforementioned noncompliance and the establishment's failure to adhere to the regulatory requirements of 9 CFR 313.1(b).	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9704+V9 704	Springfield Meat Company	QGE071 101062 3N-1	01/23/2018	04C02	Livestock Humane Handling	313.1	<p>HATS Category VII Slips and Falls On January 23, 2018 at approximately 1200 hours, I (b) (6) was performing humane handling verification, accompanied by Richard Baringer(Owner) when I observed the following noncompliance: A brown and white heifer was being unloaded from the trailer onto the ground in the antemortem bay (with a gap of approximately one foot between the trailer and the ground). As she stepped down, her front two legs slid out sideways so that the animal fell and landed directly on her abdomen. Another animal was still in the trailer but she regained her footing immediately and continued walking with no apparent injury. The second cow walked off immediately after the first one regained her footing. The establishment immediately applied grit prior to any more unloading of livestock, therefor no regulatory control action was needed.</p> <p>I immediately informed (b) (6), of the aforementioned noncompliance and the establishment's failure to adhere to the regulatory requirements of 9 CFR 313.1(b). A similar noncompliance was observed 1/10/18.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9706	Baringer Brothers	CTF030 902470 6N-1	02/06/2018	04C02	Livestock Humane Handling	313.16(a)(1)	<p>HATS Category VIII - Stunning Effectiveness On February 6th, 2018 at approximately 0820 hours while performing humane handling verification activities, I (b) (6) was with (b) (6) when the following noncompliance occurred: This establishment uses a rifle to stun cattle. For safety reasons, (b) (6) and I were behind a wall during stunning but still listening to the stunning process. While a steer was in the knock box, (b) (6) and I heard the first shot. Then we heard a second shot. We looked around the wall as we thought stunning had finished. The steer was still standing and backing away from the establishment employee with the rifle. We then went back behind the wall as it was clear stunning was not finished and a third and final shot was heard at which point (b) (6) and I confirmed the animal was rendered unconscious. Examination of the skull revealed two full thickness defects in the skull of the animal one of which was on midline and the other off to the left of midline on the animal's forehead. This observation, combined with what we saw after the second shot confirmed that immediate unconsciousness was not effected with one shot. Mr. Jon Baringer, 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).</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9784+P9 784+V9784	Leona Meat Plant Inc	OMK19 080111 10N-1	01/10/2018	04C02	Livestock Humane Handling	313.2	<p>On January 10, 2018 at approximately 0745 hours I observed the following noncompliance: At 0645 hours, (b) (6) performed a Pre Operational inspection on the pens area of Leona Meat Plant, est. M9784. At this time (b) (6) observed 2 pens, which were holding animals, had no water available. Also the beef holding pen has 2 parts, the front and the back. Each area has one location where the cattle can consume water. The back part of pen #1's watering location was frozen. At 0745 hours (b) (6) arrived at establishment M9784 and immediately followed (b) (6) to the pen area. At this time, an hour after the original Pre Operational inspection by (b) (6) I observed the same 2 holding pens without water and the back beef pen with frozen water. At this time I informed owner Charles Debach of this noncompliance and this violation of 9CFR 313.2(e). Mr. Debach took immediate corrective action. After Mr. Debach was through, the pens were re-inspected and released.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M9814+P9 814	Twin Pine Farms Inc.	ALA391 104501 1N-1	04/11/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII - Stunning Effectiveness On April 11, 2018, at approximately 0705 hours while performing humane handling verification task at Est. M9814, (b) (6) and I (b) (6) observed the following noncompliance. Establishment moved a beef heifer into the stun box. The heifer was standing freely in the stun box. The stunner made the first stunning attempt on the heifer with a hand held captive bolt. The stunning attempt made contact with the heifer as evidenced by it dropping to the ground. The heifer was not rendered completely insensible as evidenced by being in a sternal position, having her head and neck up, appearing to be looking around, and starting to scramble as in trying to stand or escape. The stunner immediately took corrective action by reloading the captive bolt and delivering a second stun, which made the heifer insensible. Mr. Denny Ilyes, the Plant Owner, was notified of the noncompliance and the establishment's failure to comply with the regulatory requirements of 9 CFR 313.15(a)(1).</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20760	USA Pork Packers Inc	YKM49 130107 08N-1	01/08/2018	04C02	Livestock Humane Handling	313.30(a)(3), 313.30(b)(3)	Electrical; stunning or slaughtering with electric current. 9 CFR 313.30 (a)(3), 9 CFR 313.30 (b)(3) On Monday January 8, 2018 approximately at 0845 hours after I finished ante-mortem inspection and when I was waiting at the barn area to watch the stunning of one suspect non ambulatory disabled market hog I saw the following non- compliance: The plant separated one suspect non ambulatory disabled market hog(approximately 240 Lb.) at the barn front area (unloading area) next to the scale and while I was watching the electric stunning procedure of that hog I saw the plant employee applying the first stun on the back of the head which did not render the hog unconscious where I saw the hog vocalizing loudly after the application of the first stun, the plant employee failed to render the animal unconscious. The plant employee took an immediate corrective action after one second by applying a second stun which was successful where I saw the hog was unconscious after the second application of the electric stun. I informed (b) (6) and (b) (6) with the non -compliance. The plant was not compliant with 9 CFR 313.30 (a)(3) and 9 CFR 313.30 (b)(3).	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M562	JBS Green Bay, Inc.	QSM10 060129 03N-1	01/02/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On January 2, 2018, at approximately 4:00 pm while performing HATS category VIII stunning effectiveness, (b) (6) observed the secondary knocker take the hand held captive bolt device and attempt to stun a steer. The steer was conscious as the steer's head did not drop and was blinking and looking around. The stunner immediately took a secondary hand held captive bolt device and effectively stunned the steer. (b) (6) took regulatory control and tagged the knocking restrainer with U.S. Rejected tag #B38149130 and notified (b) (6) of the noncompliance. The head was skinned and showed an angled hole 3" directly dorsal of the medial commissure of the left eye with penetration through the skull. The second knock hole was in the center of the head; central frontal bone. After the establishment gave verbal corrective actions to (b) (6) released the knocking restrainer. This noncompliance is associated with NR QSM 4711120204 dated 12/01/17 as the preventative measures proffered by the establishment in response to the previous NR were either not implemented or were not effective.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M562M	JBS Plainwell, Inc.	CFO561 201251 9N-1	01/19/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>At approximately 1:45 PM, (b) (6) was observing stunning procedures (HATS Category VIII) at JBS Plainwell (M562). (b) (6) observed the stunner attempt to stun a Holstein steer with the pneumatic captive bolt. The animal was moving its head at the time the stunner discharged the device; resulting in the steer being struck in the right temple and not rendered unconscious with the initial stunning attempt. (b) (6) observed that the animal then moved its head around in a very controlled manner and was blinking naturally. The stunner grabbed the pre-loaded handheld captive bolt device and successfully rendered the steer unconscious with the second attempt. (b) (6) was notified of the stunning non-compliance. 9 CFR 313.15(a)(1) states 'The captive bolt stunners shall be applied to livestock in accordance with this section so as to produce immediate unconsciousness in the animals' 9 CFR 313.15(b)(1) states 'The stunning are shall be designed and constructed as to limit the free movements of the animals sufficiently to all the operator to locate the stunning blow with a high degree of accuracy.'</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M562M	JBS Plainwell, Inc.	CFO200 801212 3N-1	01/23/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category IV Handling during AM On January 22 2018 at approximately 9:30 am (b) (6) was called to the knocking area by (b) (6). A steer had fallen in the lead up to the knocking box just after the brisket rail begins but before the decline to the knock box. In the process of falling the steer had gotten its head stuck between the brisket rail and the side wall in such a way that there was no possible access to stun the animal. The plant asked (b) (6) to approve using a chain on the front leg to move the steer just enough to be able to stun the animal. (b) (6) gave permission to pull the animal forward. The steer was pulled about 1 foot forward but the head started to tuck under the body instead of come out so (b) (6) had the plant stop pulling. The plant was then going to try to pull the steer backwards to gain access, so the remaining steers in the lead up chute that had been separated by a portable black mat hung between them and the down steer were being pushed back out in the serpentine area. The front most steer in line pushed past the hanging black rubber and knocked it into the chute at that point. Then three steers in a row crawled over the down steer to enter the knock box. Four or five plant employees were trying to prevent the steers from moving forward with rattle paddles but were not successful. During this the down steer had back up enough to allow for access to the head. (b) (6) told the plant to stun the three steers that had entered the knocking box to allow for safe access to the down steer. The down steer was then knocked once to render it unconscious followed by two security knocks. The down steer was then dragged out of the chute to be disposed of at the end of the day as a non-ambulatory animal not for processing. These events concluded at approximately 9:50 am on January 22. The plant followed their robust humane handling program during this incident. (b) (6)</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							(b) (6) was informed that an NR would be issued for this incident. 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.	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M562M	JBS Plainwell, Inc.	CFO021 103023 ON-1	03/30/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>At approximately 8:30 AM, (b) (6) was observing stunning procedures (HATS Category VIII) at JBS Plainwell (M562). (b) (6) observed the stunner attempt to stun a Holstein cow with the pneumatic captive bolt. The animal was at the end of the restrainer and was moving its head at the time the stunner discharged the device; resulting in the cow not being rendered unconscious with the initial stunning attempt. There was no blood visible after the initial stunning attempt. (b) (6) observed that the animal then moved its head around in a very controlled manner and was blinking naturally. The stunner grabbed the pre-loaded handheld captive bolt device and successfully rendered the cow unconscious with the second attempt. (b) (6) then followed the animal around to the bleed pit and got the house tag number 8381. (b) (6) tagged the cow on the head line and he and (b) (6) confirmed that there were two separate knocking attempts on the head. One hole was off midline towards the right eye and the other hole was in the correct location. At 9:05 AM Mr. (b) (6) and (b) (6), were notified of the stunning non-compliance. 9 CFR 313.15(a)(1) states 'The captive bolt stunners shall be applied to livestock in accordance with this section so as to produce immediate unconsciousness in the animals' 9 CFR 313.15(b)(1) states 'The stunning are shall be designed and constructed as to limit the free movements of the animals sufficiently to all the operator to locate the stunning blow with a high degree of accuracy.'</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M562M	JBS Plainwell, Inc.	CFO031 405521 ON-1	05/10/2018	04C02	Livestock Humane Handling	313.15(a)(1)	At 2:46 PM, (b) (6) was observing stunning procedures (HATS Category VIII) at JBS Plainwell (M562) at the knocking box. (b) (6) observed the stunner attempt to stun a beef cow with the pneumatic captive bolt. The animal was moving its head when the stunner was trying to place the captive bolt so the stunner used the restrainer to back the cow into the chute to reduce movement. The animal became much more still but still jerked its head when the captive bolt was discharged causing the cow to not be rendered unconscious with the initial stunning attempt. A wound was present from the stunning attempt. (b) (6) observed that the animal then moved its head around in a very controlled manner and vocalized. The stunner grabbed the pre-loaded handheld captive bolt device and successfully rendered the cow unconscious with the second attempt. At 2:48 PM (b) (6) was notified of the stunning non-compliance. CFR 313.15(a)(1)	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M952	BEF Foods, Inc.	YUC211 402540 8N-1	02/08/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category V: Handling of Suspect and Disabled At approximately 0805hr I observed the following noncompliance. While performing antemortem inspection on a pen of 90 sows I witnessed a sow laying on the ground in lateral recumbency with several sows crowding the immediate area, one sow standing on top of and another standing across the downed sow, and another sow stepping on the downed sow as it was moved near to the downed sow. A barn employee was notified and between that time and when he came back to move the downed sow out of the pen several other animals walked over or on the downed sow. When the employee attempted to get the sow to rise by striking it on the side several times with an open hand the sow flailed and tried to throw herself into sternal recumbency repeatedly without success, settling back into lateral recumbency when not provoked. When the sow was propped into sternal recumbency she was able to rise and walk with difficulty out of the pen to an isolated aisle. I observed immediate corrective action so no tag was used. (b) (6) was notified that an NR would be issued. The establishment is in violation of 313.2(d)(1)- Disabled animlas and other animals unable to move shall be separated from normal ambulatory animals... No similar NRs have been issued in the last 90 days.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1816+V1 816	West Michigan Beef Co. LLC	TMB10 060222 09N-1	02/09/2018	04C02	Livestock Humane Handling	313.1	<p>HATS Category IV: At approximately 6:30 am on 9 February 2018, while performing ante-mortem inspection on the first lot of cattle, the CSI observed a steer with backtag 32SH 1798 with its head stuck in the guardrail of the alley between the barn and the kill floor. The steer was unable to back its head out from between the guardrails, so it slid its head horizontally along the fence to free itself. Upon examination of the steer, a deep laceration several inches long was found on its neck on its right side. Upon examining the guardrail, two sharp points were found. The sharp point on the upper guard rail had hair surrounding it, and the sharp point on the lower guard rail had blood on it. The kill floor supervisor was informed of the steer's injury and the upcoming noncompliance record. The kill floor supervisor had maintenance personnel repair the guardrail before any more cattle were brought through the alley. At approximately 8:00 am, the PHV was called over to the knocking area by the online CSI to observe an entrapped animal. The PHV observed a young heifer with its head and left front leg entrapped between the bottom two guard rails of the chute immediately before the knock box. While the animal was attempting to free itself, the PHV observed a laceration on the distal hind right leg just above the hoof that was actively bleeding and appeared to be from contact with a diagonal piece of guard rail on the chute's gate where it opens into the shower pen. After several minutes of attempting to unsuccessfully free the animal, the establishment elected to euthanize the animal while it was standing. The establishment successfully stunned the animal with a single shot rendering it unconscious. The establishment was then able to remove it from being entrapped. The PHV discussed with the kill floor supervisor that this incident would also be added to this noncompliance record. The requirements of 9 CFR 313.1 were not met.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1816+V1 816	West Michigan Beef Co. LLC	TMB23 140345 15N-1	03/15/2018	04C02	Livestock Humane Handling	313.15(a)(1)	HATS VIII At approximately 13:45 while conducting HATS verification at the knock box. I noticed a plant employee attempting to stun a Charolais cow with her head in the restrainer. The captive bolt gun discharged and the cow remained standing conscious with blood coming from the nose. The plant employee then discharged a second shot from the captive bolt gun and rendered the cow unconscious. (b) (6) was present and informed. At the head inspection area I observed two holes in the same head consistent with two captive bolt shots. The requirements of 9CFR 313.15 (a)(1) were not met.	CLOSED
M1816+V1 816	West Michigan Beef Co. LLC	TMB16 090346 29N-1	03/29/2018	04C02	Livestock Humane Handling	313.15(a)(1)	HATS VIII On Thursday, March 29, 2018 at approximately 0943 hours, during operations in the Slaughter Production area, while conducting the Humane handling verification task the following non-compliance was observed. The plant employee attempted to stun the cow with the captive bolt device in the knock box; however, it was unclear if the stun was ineffective due to the inability to confirm the shot contacted the animal. The second time the employee did stun the animal; however, the animal remained standing fully conscious and there was blood dripping from the animal's forehead. The plant employee immediately stun the animal and the third stun was effective. I immediately alerted the quality assurance personnel (b) (6) and allowed them to view my finding. (b) (6) was immediately notified. (b) (6) informed plant personnel that a non-compliance will be documented. A similar incident occurred on March 15, 2018 and the incident was documented on NR # TMB2314034515N.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M1816+V1 816	West Michigan Beef Co. LLC	TMB23 120413 30N-1	04/30/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS VIII On Monday, April 30, 2018 at approximately 1035 hours, the following noncompliance was observed while providing a relief break for the CSI at the post-mortem inspection area. Vocalization was heard while the establishment employee was handling a bull in the knock box. A shot from the captive bolt gun was heard and the animal was still standing in the knock box. (b) (6) stopped performing post-mortem inspection duties and went to further investigate at the knock box. The initial observation at the knock box was a fully conscious standing bull in the head restraint with a hole that appeared a little high up on the head. The establishment employee was already in the process of applying a second corrective action shot which immediately rendered the bull unconscious as it collapsed to the floor. Two holes were verified in the head prior to releasing the animal from the head restraint; the first hole appeared to be high and to the left of midline on the forehead with placement of the shot likely the reason for being ineffective. At this time (b) (6) notified (b) (6) of the ineffective stun with observations of two distinct holes, and informed him of the forthcoming NR. Shortly after, Don Vander Boon (Owner) was on the slaughter floor and (b) (6) showed him the respective head (House Tag 59) at the head inspection rail which clearly showed the initial shot's hole was high and to the left on the forehead. The requirements of 9CFR 313.15(a)(1) were not met. These requirements were previously not met following an ineffective stun that occurred on March 29, 2018 and the incident was documented on NR TMB1609034629N/1.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10038+P 10038+V10 038	Scotts Hook & Cleaver Inc.	RSH100 701041 8N-1	01/18/2018	04C02	Livestock Humane Handling	313.2	<p>HATS CATEGORY III—WATER AND FEED AVAILABILITY At approximately 0705 hour on 1/18/2018 while verifying availability of drinking water to livestock on the premises, I found Humane Slaughter of Livestock Handling noncompliance. Pens 9 and 10, in the livestock holding area, share a covered, communicating automated hog watering trough. There is a separate lid in each pen which the hogs can lift in order to drink water from the trough. Since there were 6 hogs held overnight in pens 9 and 8 hogs held overnight in pen 10, I lifted the lid on the hog watering trough in each pen to verify these hogs had access to water. When I lifted the lid in pen 9, I found a very small amount (approximately 1 cup) of water in the bottom of the pen 9 side of the water trough. When I lifted the lid in pen 10, I found the pen 10 side of the water trough damp with no visible drinking water. The small amount of water on the pen 9 side of the trough was not accessible to the hogs in pen 10. This finding illustrates noncompliance with 9 CFR 313.2 (e), because the livestock in holding pen 10 did not have access to water. I notified (b) (6) that the above finding would be documented on a noncompliance record, as soon as I discovered it. In response, (b) (6) immediately dumped two five gallon pails of water in the water trough between pens 9 and 10. Upon receiving access to water, three hogs in pen 10 immediately began to drink.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10114+P 10114+V10 114	C. Roy, Inc.	FEI2707 010712 N-1	01/11/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category III - Water and Feed Availability</p> <p>At approximately 0715 hours, on January 11, 2018, the following noncompliances were observed by (b) (6) while walking in the barn performing Ante-Mortem inspection. I noticed that no water was provided to pen number three, four, five, and six. There were 2 hogs in pen number three with no water available, pen number four there were 2 lambs with no water available, pen number five 10 hogs were observed with no water available and without sufficient room for the animals to lie down, and pen number six 2 hogs were observed with no water available or container. All of the above mentioned pens contained containers with no water available except the animals in pen number six were observed without a container and no water available. Pen number one and two were observed with water availability. There were 7 beef in pen one and 4 beef in pen two. While I was in the barn a plant employee immediately provided water to all of the above mentioned pens therefore no US rejected tag was used. This noncompliance is in violation of 9 CFR 313.2(e). Jen Lossing (Plant Manager) was notified that a noncompliance report will be issued. There have been no similar NRs issued in the past 90 days.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10147+P 10147+V10 147	Countryside Quality Meats, L.L.C.	PVG490 703482 8N-1	03/27/2018	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(b)(1) (iii)	<p>CATEGORY VIII—STUNNING EFFECTIVENESS At approximately 1445 hour on 3/27/2018, while performing a routine livestock humane handling verification task, I observed Humane Slaughter, Mechanical; Gunshot stunning noncompliance. I observed establishment personnel bring a large sow into the cattle restraint box for stunning. Because the sow would not move into the restraint box walking forward, establishment personnel backed the sow into the restraint box. An employee then proceeded with attempting to stun the sow using a 0.22 caliber magnum rifle containing a 1875 feet /second hollow point bullet. However, the position of the sow in the restraint box, did not allow the firearm operator a shot angle perpendicular to the plane of the skull forehead and also parallel with the axis of the spine. While I waited in a safe place for the sow to be stunned, I heard a shot from the firearm. Immediately afterword, the sow vocalized with a prolonged squeal that sounded like the sow was in pain. In addition, I heard some rustling noises that sounded like the sow was moving around in the restraint box. Without delay, and before I has an opportunity to visualize what had happened, as second shot was fired from the firearm. I then observed the sow lying on the slaughter room floor, unconscious. Next, establishment personnel bled out the sow without the sow returning to consciousness. After establishment personnel were done dressing the sow, I observed two projectile holes in the sow's skull. Both holes were in the center of the sow's forehead, about 1 inch above a line drawn between the eyes. A bullet was lodged in the first hole and the hole clearly did not extend to the depth of the brain. The second hole appeared to have fully penetrated the skull through the brain case to the depth of the brain. This finding illustrate noncompliance with 9 CFR 313.16 (a) (1), because</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>immediate unconsciousness was not produced in the sow with a single shot from the firearm. Further, the sow was not rendered unconscious with a minimum of excitement and discomfort. This finding also illustrates noncompliance with 9 CFR 313.16 (b) (1) (iii) because the design of the stunning area did not allow the firearm operator to locate the stunning blow with a high degree of accuracy. I notified (b) (6) that the above finding would be documented on a noncompliance record around 1515 hour, as soon as I had a complete understanding of the events that transpired. No regulatory action was taken in response to this finding because establishment personnel took immediate action to ensure the sow was rendered unconscious before proceeding with shackling and hoisting the sow and because the sow was the last animal slaughtered for the day.</p>	

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10176+P 10176	Jones Butchering and Meat Processing, LLC	ZMF02 080138 18N-1	01/18/2018	04C02	Livestock Humane Handling	313.15(a)(1)	On January 18, 2018 (b) (6) (I) was observing knocking (HATS Category VIII) during slaughter operations at Jones Butchering (M10176). The establishment utilizes a chute that does not provide any means of head restraint. An establishment employee attempted to stun a beef steer at approximately 0740 with a handheld captive bolt gun. The first attempt at stunning resulted in discharge of the captive bolt gun and penetration of the skull but the animal remained conscious and standing. The plant employee immediately reloaded the captive bolt gun and rendered the animal unconscious with his second attempt. Examination of the skinned beef head showed two adjacent points of entry on the front of the skull and a steel was used to track the penetration angles. Both holes were located appropriately but the hole from the first shot had an angle that tracked laterally. Plant owner, Karl Jones, was notified of the noncompliance. 9 CFR 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"	CLOSED
M10176+P 10176	Jones Butchering and Meat Processing, LLC	ZMF01 080145 19N-1	01/19/2018	04C02	Livestock Humane Handling	313.2	This afternoon at approx. 15:15 while observing the live animals on premises, it was observed that even though a means to supply water to all pens and live animals was available, no water was provided at this time. All bowls/buckets etc. in all pens had no water available in them for the livestock. (b) (6) was advised of IPP's findings. (b) (6) had another employee take immediate action supplying water to all livestock on premises. At the time of this observation, approx. 6 beef and 4 lamb were on premises. None of the livestock present seemed to be in any distress and appeared relaxed/comfortable as well as protected from the weather elements on this day. The aforementioned is noncompliant with 9 CFR 313.2(e) for not having water available to livestock at all times.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M10195+P 10195	Bernthal Packing Inc.	TJO371 102542 8N-1	02/28/2018	04C02	Livestock Humane Handling	313.30(a)(1), 313.30(a)(3)	Category VIII – Stunning Effectiveness At approximately 1030 hours on February 28, 2018, the following noncompliance was observed by (b) (6) at Bernthal Packing. The electrical prongs were placed behind each ear of a market swine and electricity was applied. The swine did not vocalize and the animal stiffened and began to drop to the floor. While the animal was still dropping to the floor the prongs lost the direct contact with the head, but the establishment employee still kept the prongs in close proximity with the swine (following the swine down as it was falling to the floor). When the prongs came in direct contact again with the swine, the swine loudly vocalized. The establishment employee continued the direct contact with the prongs as the swine completely fell to the floor and the animal was rendered unconscious. This second stunning application was immediate and effective in rendering the swine unconscious. US Rejected Tag # B21416689 was applied to the knock box, in order to discuss what had been observed with the stunner and establishment owner. The rejected tag was removed shortly thereafter due to the effective corrective actions taken by the establishment employee after the vocalization. The above noncompliance is in violation of 9 CFR 313.30(a)(1)(3). Mr. Phil Bernthal (Owner) was notified of this observation and told that a noncompliance report would be issued. There have been no recent similar noncompliances.	CLOSED
M10226	DeVries Meats Inc.	HJB250 904420 6N-1	04/05/2018	04C02	Livestock Humane Handling	313.2	At approximately 06:15, on Thursday April 5, while performing ante mortem inspection in the barn I found that the water lines to all pens were shut off and no water was available to the animals. This is in violation of 313.2 (e) which states that animals shall have access to water in all holding pens. The employee in the barn was notified and the water was turned on.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20594+P 20594	Tooele Valley Meat	REG291 303051 2N-1	03/12/2018	04C02	Livestock Humane Handling	313.1	On March 12, 2018 at approximately 1030 hours at Tooele Valley Meats (M20594), (b) (6) observed the following noncompliance. An alleyway in the establishment corral has metal siding exposed along the east side of the alleyway leading up to the knock box, the siding has sharp edges showing which could cause harm or discomfort to the livestock. Establishment owner Eddie Roberts was shown the noncompliance and informed a U.S. rejected tag number B42069022 was placed on the knock box. Eddie was informed that there will not be any slaughter procedures till the noncompliance is corrected. The Establishment failed to comply with 9CFR 313.1. After reviewing the establishments plant history no noncompliance can be associated at this time.	CLOSED
M20608+P 20608	The Pork Company	KVC441 303400 2N-1	03/02/2018	04C02	Livestock Humane Handling	313.2	At approximately 1:30pm while performing ante-mortem inspection in the barn, the following noncompliance was observed: While inspecting pigs that had been presented for ante-mortem, I noticed a pig in a pen that had 6 tattoo ink marks across its back. There was a barn employee walking with me and I pointed the pig out to him. He also counted 6 tattoo ink marks on the pig. I asked him who had been tattooing the pigs and he gave me the name of the employee and stated that he had been the only person tattooing the pigs all day. I then got the barn supervisor and showed him the pig. I informed him that the pigs are only to be tattooed once and that I would be documenting a noncompliance for inhumane handling of that pig. He then stated he would be talking to that employee. The plant's failure to ensure that pigs are handled humanely has led to noncompliance with 9 CFR 313.2.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20608+P 20608	The Pork Company	KVC240 705571 6N-1	05/16/2018	04C02	Livestock Humane Handling	313.2, 313.30 (a)(2)	<p>At approximately 8:03am while performing the humane handling task, the following noncompliance was observed: I was at the drive chute that leads to the stunner and I was observing how the pigs were being handled as they were driven to the stunner. There were two employees moving the pigs through the chute. One employee was at the front of the chute moving the pigs into the v-restrainer and the other employee was at the back of the chute moving pigs as they entered from the barn. As I was watching the pigs move, the employee operating the stunner motioned for them to stop moving the pigs. The employee at the front of the chute stopped but the employee at the back of the chute continued to move pigs into the chute from the barn. The employee at the front of the shoot walked to the employee at the back of the chute and told him to stop moving pigs in. He then stopped and all three employees left the area to tend to another matter. I looked over the pigs that had been left in the chute and saw that two sets of pigs were wedged side by side. One of the pigs vocalized as the pig next to it tried to move forward. It then stopped trying to move. There were too many pigs in the chute and no room for any of the pigs to move forwards or backwards. I immediately went to find a supervisor and saw (b) (6), who was walking towards the kill area. I told her what I saw as we walked to the chute and she called for (b) (6). Ever had just got to the kill area and came up to the chute. When he saw the pigs wedged together he started the line back up allowing two pigs to move into the v-restrainer. This made room in the chute and he along with one of the employees were able to move the pigs apart. The plant's failure to ensure that pigs are handled and moved with a minimum of discomfort has led to noncompliance with 9 CFR 313.2 and 313.30(a)(2).</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M21572+P 21572+V21 572	Robert Winner Sons, Inc.	ELD490 703132 3N-1	03/23/2018	04C02	Livestock Humane Handling	313.15(a)(1)	Humane Handling HATS activity Category 8, Stunning Effectiveness. At approximately 0740 hours, during the humane handling verification observation, (b) (6) and (b) (6) observed the following noncompliance. We observed (b) (6) attempted to stun a Bull in the forehead via captive bolt. The first attempt, (b) (6) missed the bull's moving head and the captive bolt went into the bull's head off center not rendering the bull unconscious and bull remained standing with no vocalization, (b) (6) immediately grabbed the second loaded captive bolt gun that was right beside him and proceeded to render the bull unconscious with the second attempt with a forehead shot. Due to the immediate preventive measure, the knock box was not rejected. (b) (6) was informed of the noncompliance. This represents a noncompliance with 9 CFR 313.15(a) (1) the animals shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort.	CLOSED
M19549A	Elkhorn Valley Packing LLC	KEE391 502261 2N-1	02/12/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(3)	At approximately 1530 today while observing cattle being knocked, I observed (b) (6) deliver an ineffective knock to a cow. He immediately grabbed a second gun from it's holder on the wall nearby and delivered a second knock that rendered the animal unconscious. He then administered a safety knock to ensure the cow did not regain consciousness. I tagged the knocking box and told them to cease knocking until I could contact the district DVMS. I called (b) (6) and we discussed the events and agreed that an NR was needed. After this conversation I discussed this with Jeff Venn, plant manager, and told him of the NR. We discussed what I had seen and I told him that the sound from the guns sounded muted and I wondered if the blanks may have gotten damp. I removed my tag and they resumed knocking.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M21595+P 21595	Mayar's Halal Meat Processing	KPD401 605130 9N-1	05/09/2018	04C02	Livestock Humane Handling	313.2	On 05/09/2018, at approximately 1030 hours, while performing Antemortem at the sheep pens, I observed the following noncompliance I observed 2 mature sheep penned up in an outdoor and uncovered corridor without access to water. The corridor is a long walkway that has access to 3 waterers along its entire length but is capable of being partitioned into smaller sections using gates. The 2 sheep had been separated from the rest of the sheep on either side by the use of these gates and in that particular section of corridor, there was no water access. At the time of my observation, there were no employees present. I immediately informed (b) (6) of my observations and he proceeded to open the gate allowing the sheep to move freely to the other section of the corridor which contained a functioning waterer. After being released I observed that the 2 sheep did not immediately partake of the available water which lead to the conclusion that they had not been separated from water access for an extended period of time. The ambient temperature was approximately 75 degrees Fahrenheit. I reminded (b) (6) that animals are to have access to water at all times and that a noncompliance record would be documented. My findings indicate a noncompliance to the regulatory requirements of 9CFR 313.2(e)	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M21595+P 21595	Mayar's Halal Meat Processing	KPD411 705061 ON-1	05/10/2018	04C02	Livestock Humane Handling	313.2	<p>On 05/10/2018, at approximately 1423 hours, while performing Antemortem at the sheep pen area, I observed the following noncompliance I observed a corridor of approximately 29 lambs staged for slaughter with access to a single automatic waterer which was completely dry. This particular waterer also serviced the adjacent pen which contained an additional 14 lambs. There was no access to any other water sources. At the time of my observation, there were no employees present. I immediately informed (b) (6) [REDACTED] of my observations and he proceeded to instruct an employee to repair the waterer which had recently malfunctioned due to a sticking float device. Immediately the water began filling the waterer at approximately 1426 hours. Immediately after the waterer was filled, 2 lambs in the adjacent pen walked to the waterer to drink. The rest of the lambs appeared alert and seemed uninterested in the water at the time of my observation. The ambient temperature was approximately 72 degrees Fahrenheit. I informed (b) (6) [REDACTED] that animals are to have access to water at all times and that a noncompliance record would be documented. My findings indicate a noncompliance to the regulatory requirements of 9CFR 310.2(e)</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M21780+P 21780+V21 780	Burt's Meat & Poultry	QTD211 103322 9N-1	03/29/2018	04C02	Livestock Humane Handling	313.16(a)(1)	At approximately 0855 while performing a Humane Handling Verification Task to verify HATS Category VIII (stunning effectiveness); I observed the following noncompliance during the stunning of a bovine. A Holstein steer was restrained in the knocking box via the head restraint. Mr. Kermit Burt (Plant manager) attempted a forehead stun with a firearm. The first stun was ineffective as the beef remained conscious in a standing position, no vocalization was heard. An immediate second stun attempt was effective, rendering the beef unconscious. I took a regulatory control action by applying U.S. Retained tag NO.B38037217 to the knocking box. After skinning the forehead portion of the skull 2 holes approximately 1 inch apart were observed. I discussed with Mr. Burt the noncompliance and informed him that I would be documenting this on a Noncompliance Record. After verbally receiving corrective actions and preventative measures from Mr. Burt I removed the regulatory control action, slaughter operations resumed. The establishment is noncompliant with the regulatory requirements set out in 9 CFR 313.16(a)(1).	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M21898+V 21898	Farmers Union Industries, LLC	OXG25 100249 14N-1	02/14/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>At 0657 while performing HATS Category IV (antemortem) at establishment M21898, I (b) (6) (b) (6) observed the following noncompliance: A hog was found to be stuck, at its right hip, under the south side waterer of pen 11. It was vocalizing and flailing around trying to get out from under it. The hog handler assisting with 100% in motion inspection within pen 11 had to free the hog from under the waterer. The hog then walked away from the waterer normally, leaving a linear indent approximately 8 inches in length along its right side. I soon after examined the waterer in question, as well as did establishment maintenance, and concluded there were no sharp edges along the lip. I did not consider the remaining hogs at risk and therefore did not take a regulatory control action on pen 11. Operations were allowed to continue as normal. (b) (6) was first notified, and later also (b) (6) of my issuing a noncompliance report. This is noncompliant with 9CFR313.1(a) where pens shall be free of protruding objects which may cause injury or pain to animals and 313.2(a) where animals shall maintain minimal excitement and discomfort when driven from holding pen to the stunning area.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M22095+P 22095+V22 095	Creston Valley Meats	QOI351 504301 6N-1	04/16/2018	04C02	Livestock Humane Handling	313.16(a)(1)	<p>At 9:40 am I stepped outside the establishment, since they had brought in a shotgun and were going to kill a boar. I heard the (b) (6) yell "fire in the hole" and then I heard a gunshot. Immediately following the gunshot I heard high pitched squealing from inside the establishment. Approximately 30 seconds later I heard a second gunshot and the squealing ceased. I went inside and spoke to (b) (6). He said he thought he got the first shot placed correctly, but he said it must have been a little low. After the blood drained, a different employee disarticulated the head, and skinned it so we could check the placement of the holes. I confirmed that there are two gunshot holes in the skull. This is a noncompliance with regulation 313.16 (a)1 that states "The firearms shall be employed in the delivery of a bullet or projectile into the animal in accordance with this section 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> <p>Following the noncompliance, the establishment decided that plant manager Ryan Beyler would kill the remaining pigs.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M27300	LRN Processors, Inc.	MXN23 090450 06N-1	04/06/2018	04C02	Livestock Humane Handling	313.15 (b)(1)(ii)	<p>On April 4, 2018, at approximately 1510 hours while performing HATs VIII Stunning Effectiveness at the holding pens, the following noncompliance was observed. At the time of my observation, there were several bob veal calves that appeared non ambulatory therefore the plant employee walked to the knocking area and summons the person knocking the bob veal to the holding pens. The employee grabbed the portable captive bolt stunner gun and attempted to stun the first calf. The captive bolt gun misfired, and the bolt did not come out of the gun (clicking sound). He fired two more times and again, the bolt did not come out of the gun. After three fires where the captive bolt malfunctioned, the captive bolt stunner properly fired and the calf was successfully euthanized. The calf was not injured during these misfire events. I immediately called for Victor Vera (Plant Manager) and informed him of the forthcoming noncompliance record being documented for this deviation. The establishment employee returned approximately thirty minutes later to stun an additional nonambulatory calf with the same portable captive bolt gun. Again, the gun misfired, and on the first and second attempts, the bolt did not come out of the captive bolt gun. The calf was stunned effectively on the third firing. The establishment failed to comply with 9CFR 313.15(b)(ii): Stunning instruments must be maintained in good repair.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M31559	Rantoul Foods, LLC	DRJ181 101573 ON-1	01/30/2018	04C02	Livestock Humane Handling	313.1	<p>On January 30, 2018, at approximately 0745 hours, while I was in the establishment barn performing a Humane Handling Task, I observed the following noncompliance. In the empty holding pen No. 22, I observed that the interior side of the entrance gate had a loose metal panel due to the welding coming apart. The loose paneling exposed the sharp edges of the welding. The sharp edge in question was approximately 15 inches from the top of the gate and 3 feet, 7 inches from the left interior side of the gate. I immediately notified one of the barn employees to get the barn supervisor. The supervisor was absent for the day, but (b) (6) came in his place. I informed (b) (6) of the noncompliance and told him an NR would be written. I attached two US Rejected/Retained tags to pen No. 22. One U.S. Rejected/Retained tag No. B42106534 was applied to the entrance gate of the pen and the other tag No. B42106537 was applied to the exit gate. (b) (6) immediately informed (b) (6) about the disrepair of the gate. (b) (6) observed the gate and informed me that as soon as it had been repaired that he would let me know. I also informed (b) (6) and (b) (6) of the noncompliance and that an NR would be written. At approximately 0855 hours, the barn office called the USDA office, and asked me to inspect pen No. 22. I checked the re-welded gate and confirmed the sharp edges were gone. I then removed both of the U.S. Rejected/Retained tags and told the barn they could now use holding pen No. 22. The establishment was in noncompliance with 9 CFR 313.1(a).</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M31559	Rantoul Foods, LLC	DRJ220 704583 ON-1	04/30/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category III-Water and Feed Availability On April 30th, 2018, at approximately 0600 hours, while (b) (6) was performing ante-mortem inspection he observed that there was no water coming from the waterers in the barn. He informed me, (b) (6) that he believed there was no water available to the hogs and I immediately went to the barn and confirmed his observation. I tested 4 waterers in the front alleyway holding pens and observed that no water was available from any of the spouts. Spouts in all other pens were observed to not be dripping water. The hogs were not observed to be crowded around the waterers or showing signs of stress. I asked (b) (6) to not sign any pen cards or finish performing ante-mortem until we addressed the issue, as the establishment had not yet begun production. I immediately notified the (b) (6), of the non-compliance and asked for the barn supervisor. (b) (6) notified me that the barn supervisor was absent for the week and that he would address the issue. He immediately got the main water turned back on, and I observed overhead sprinklers turn on, as well as tested 2 of the waterers which were observed to be working. There was also a large leak observed near the barn office that started when the water was turned back on. (b) (6) then informed maintenance of the issue, and they came to address it. At approximately 0610 hours, I informed (b) (6) that he could finish performing ante-mortem so that the establishment could start production. (b) (6) could not tell me how long the water had been turned off, but informed me that it was likely turned off on 3rd shift because of the large leak near the office that was observed when the water was turned back on. I also informed (b) (6) of the noncompliance and that an NR would be documented. The</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							establishment was in noncompliance with 9CFR 313.2(e).	
M21265+P 21265+V21 265	Smucker's Meats	RYI1013 054603 N-1	05/03/2018	04C02	Livestock Humane Handling	313.2	<p>HATS Category III – Water and Feed Availability</p> <p>On May 3, 2018 at approximately 1000 hours the following Humane Handling noncompliance was observed. While performing a HAT procedure in the live pen area, it was observed that 6 cattle were in the middle alley and did not have access to water. I checked the anti-mortem paper and noticed that the cattle in question had been delivered and received anti-mortem inspection at 0729 hours. These cattle did not have access to water for approximately 2 1/2 hours. No Regulatory Control Action was taken because (b) (6) [REDACTED] was immediately notified and he moved the cattle up into the stun chute so they were next in line to be slaughtered. The plant is noncompliant with 9CFR 313.2(e).</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M18988A+ P18988A+ V18988A	Ebels Family Center, Inc.	BXK501 403240 9N-1	03/08/2018	04C02	Livestock Humane Handling	313.2	HATS Category III: Feed and Water Availability At approximately 1440 on Thursday 03/08/2018 during ante-mortem inspection, the following humane handling noncompliant condition was observed: A group of hogs, approximately 15 animals, were contained in an area of the barn without access to water. The area where the animals were held is not an area normally used as a pen. The hogs were penned near the rear animal unloading door with the gates leading into the actual holding pens chained shut; therefore not allowing the animals to reach any of the watering systems that the establishment uses. The hogs had been unloaded from the company trailer even though all the holding pens were full. The establishment employee who had unloaded the hogs had turned on a water valve to spray on the floor approximately six feet from where the hogs were located presumably to give the hogs water; however the water was not reaching the hogs at all. The pen card associated with the group of hogs (27 animals, split between two areas of the barn) had the time of establishment inspection as 1240, meaning the hogs had been penned without water for approximately two hours. After the hogs were observed without water, they were moved into one of the pens that had been emptied, giving them access to water. The barn employees as well as the kill floor supervisor were informed that a noncompliance record would be issued. The above condition is a violation of 9 CFR 313.2(e) which states that animals must have access to water in all holding pens. No similar noncompliant conditions have been observed in the past ninety days. Continued failure to meet regulatory requirements may result in enforcement actions as described in 9 CFR 500.4.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M31865+P 31865+V31 865	Paradise Locker Meats	NNI291 104070 9N-1	04/06/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>313.15(a) (1) Noncompliance Description. On 04/6/2018 at 1300 hours at Est. 31865, I (b) (6) conducted the monthly verification of the robust systematic approach to humane handling task. During my assessment I observed noncompliance with HATS Category VIII for stunning effectiveness. I observed the (b) (6), render a captive bolt stun to the Jersey cow restrained in the knocking box and it was ineffective in delivering immediate unconsciousness to the animal. I observed the animal remain standing in the knock box and blinking her eyes normally with a small amount of blood present on her forehead. A second captive bolt stun was immediately applied and produced immediate unconsciousness. 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 9 CFR 313.15(a) (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."</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M32158+P 32158+V32 158	The Royal Butcher LLC	BXF161 402232 8N-1	02/28/2018	04C02	Livestock Humane Handling	313.16(a)(1)	HATS Category VIII: Stunning Effectiveness 9 CFR 313.16 (a)(1) On February 28, 2018 at approximately 8:50 am, while observing stunning as part of a routine HATS Task IPP observed the following non-compliance: A big Beef Bull was properly restrained in the stunning area. The employee used the rifle 410 to stun, and the first stunning attempt failed. The animal fell to the floor, but showed multiple signs of consciousness, including spontaneous blinking, visual tracking (eyes moving side to side), and rhythmic breathing. The establishment employee immediately took corrective actions with a second stun. The second stun was effective with no signs of consciousness observed thereafter. The establishment owner Mr. Royal Larocque was notified verbally and writing of this noncompliance. This fails to meet the regulatory requirement for 9 CFR 313.16(a)(1) . If you want to appeal this noncompliance; please do so in accordance with 9 CFR 306.5.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M32158+P 32158+V32 158	The Royal Butcher LLC	BXF101 405230 9N-1	05/08/2018	04C02	Livestock Humane Handling	313.16(a)(1)	HATS Category VIII: Stunning Effectiveness 9 CFR 313.16 (a)(1) On May 08th, 2018 at approximately 11:45 am, while observing stunning as part of a routine HATS Task IPP observed the following non-compliance: A calf was properly restrained in the stunning area. One of the employees that usually does not slaughter stun used the captive bolt to stun, and the first stunning attempt failed. The animal showed multiple signs of consciousness, was standing on four legs, visual tracking (eyes moving side to side), vocalizing, and rhythmic breathing. The establishment employee immediately took corrective actions with a second stun. The second stun was effective with no signs of consciousness observed thereafter. The previously corrective action was ineffective or not implemented. This non-compliance is linked to NR # BXF1614022328N on 2/28/2018 for the same root cause. The establishment owner Mr. Royal Larocque was notified verbally and writing of this noncompliance. This fails to meet the regulatory requirement for 9 CFR 313.16(a)(1) . If you want to appeal this noncompliance; please do so in accordance with 9 CFR 306.5.	OPEN
M33843+P 33843	Center Road Enterprises	ZIG150 602032 7N-1	02/27/2018	04C02	Livestock Humane Handling	313.2	HATS Category 2 Truck Unloading (9 CFR 313.2 Handling of livestock). At approximately 0652 on 2/27/18 ICC Devendorf observed a trailer of market hogs being unloaded and brought into pen 2 for presentation by plant employees, at that time 1 hog managed to escape from the loading area between the gate and the trailer. It became very excited and ran up the back hill behind the establishment. Plant employees were able to corral and catch the swine and lead the animal back to the pens at approximately 0700 without further incidence.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M31965+V 31965	Triumph Foods	NMO15 220347 19N-1	03/19/2018	04C02	Livestock Humane Handling	313.2	<p>On 03/19/2018 at approximately 2000 hours while performing humane handling inspection under HATS Category IV-Antemortem Inspection, the following noncompliance was observed. A skid steer loader was being used in the west load ally to move a nonambulatory hog. The hog fell or jumped from the bucket. The skid steer bucket failed to keep the animal controlled. The operator then got out of the skid steer to attempt to move the hog into the bucket. I requested that establishment supervision come to area immediately. I took regulatory control by instructing the operator to stop attempting to load the hog. (b) (6) and (b) (6) came to the area and were notified of my observations. The hog was in sternal recumbancy and gasping slowly with its mouth open. It was agreed that the hog would be euthanized. A captive bolt device was used to euthanize the hog, rendering the animal insensible with a single blow. Regulatory control of the area was released by verbally informing (b) (6). The establishment failed to meet the requirements of 313.2(d)(3). In this case, the use of the skid steer loader did not result in humane handling of the nonambulatory hog. (b) (6) was notified that these findings would be documented in a noncompliance record.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M33916+P 33916	Loris Cold Storage and Retail	BZI0108 043006 N-1	04/06/2018	04C02	Livestock Humane Handling	313.1	HATS Category IV-“Handling during Ante-Mortem Inspection”: Pens, floors, and driveway, including entrances and exits are to be maintained in good repair (9CFR 313.1). On April 6, 2018 at 9:17 A.M. I observed at the entrance gate #5 at the middle of the gate some metal wire was broken on the gate with some sharp points that could injure the livestock also on entrance gate # 7 bottom right side metal wire broken that could also injure livestock. I immediately contacted Mr. Tim Rogers: Plant Manager, told him of the noncompliance. He said he would start at once on repairing the gates. 9CFR 313.1 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. The Establishment is currently responding to the noncompliance and is taking immediate corrective action to bring the subject pens back into good repair. No animals were injured due to this noncompliance.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M33940	Fauquier's Finest Custom Meat Processing, Inc.	DAG59 110107 26N-1	01/24/2018	04C02	Livestock Humane Handling	313.1	<p>On Wednesday January 24, 2018 at 06:05am while performing Human Handling Verification Task at M33490, I observed the following Non-compliance inside Pen#2&3; IIC noticed the steel guard for Pen#2 is missing and the one for Pen#3 is on the floor. I also, noticed a beef is trying to move from Pen 2 to Pen 3 by sticking its head between the broken bars. The bars have sharp ending and could lead to injure livestock, therefore M33490 decided to use steel guards to cover the bars or the broken ones between pens. I immediately took a regulatory control action by applying US Reject tags to pens 2&3 (B42108077 & B41301170) and notified (b) (6)) with the violation and Non-compliance report will be generated. (b) (6) took corrective actions by having the animals moved to different pens till the issue is fixed. At 2:15pm (b) (6) asked IIC to check the tagged pens where new steel guards been installed to cover the broken bars. Tags were removed at that time and M33490 was able to reuse the referenced pens above. Mr. Michael Rodrigues Plant Manager will be notified with the violation verbally and or by email. A review of previous NR reports revealed similar violations. M33490 was found in direct violation with 9CFR 313.1. This document serves as written notification that you failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M34056+P 34056+V34 056	Olsen Farms Meats LLC	XIC011 401022 4N-1	01/22/2018	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(b)(1) (i)	<p>Hats Category VIII: Stunning Effectiveness 9 CFR 313.15 US Rejected Tag # B 38177009 Product Affected – None On January 22, 2018 at approximately 0900 hours, I, (b) (6) observed a humane handling incident at Est. 34056 Olsen Farm Meats. The (b) (6), (using all adequate restraints), loaded the first market hog of the day into a squeeze panel located inside the knocking chute at 0850 hours. At 0900 hours (b) (6) shot the market hog using a 6 round revolver .327 caliber pistol at a distance of about 12 inches from the hogs head. The market hog remained standing and looked at the shooter and grunted. Immediately, (within 10 seconds), (b) (6) shot the .327 caliber revolver pistol again at the market hog at a distance of 12 inches from the hog's head. Again, the market hog remained standing, looked at the shooter and grunted. At 0901 hours (b) (6) turned to his assistant who was holding a readied/loaded 6 round revolver .357 caliber pistol, (b) (6) aimed the pistol and shot the market hog with the 357 caliber pistol. The hog dropped and was immediately observed to be insensible and quiet. I took immediate Regulatory Control Action and tagged the knocking box with US Retain tag #B 38177009 and called (b) (6) and (b) (6) for advisement. Upon inspecting the market hog head I found all 3 bullet entry holes were in the same 1 large hole at the target center of the hog's head. The firm performed the following corrective actions for the humane handling event today. Olsen Farm Meats used the .357 caliber revolver pistol for the rest of the day. Owner Mrs. Kira Olsen stated she would place an order for an electrical stunning unit today for further hog kills.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M33927+V 33927	Nelson's Meat Processing, LLC	BUX240 803422 8N-1	03/27/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>While performing slaughter inspection and verification of HATS category VIII-stunning effectiveness at the kill floor at 1500 HRS on 3/27/18, I (b) (6), observed the following Humane Handling non-compliance. (b) (6) was stunning a roaster hog using the captive bolt (b) (6) stunned the animal one time. After approximately four seconds the animal started vocalizing and recovering consciousness. The second employee at the (b) (6), was ready with the 22 caliber rifle and shot the animal immediately a second time. The rifle shot was effective and the animal was rendered completely unconscious. I proceeded and applied US Rejected Tag # B16 874680 to the knock box and notified (b) (6) CFR313.15(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 animal shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort." The establishment failed to meet the regulation stated above. This is a recurrence of a similar non-compliance. See NR #BUX3307032228N.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M33927+V 33927	Nelson's Meat Processing, LLC	BUX330 703222 8N-1	03/27/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>While performing slaughter inspection at the kill floor and verifying HATS category VIII-stunning effectiveness at 1410 HRS on 3/27/18, I (b) (6) observed the following Humane Handling non-compliance. (b) (6) was stunning a roaster hog using a captive bolt. (b) (6) stunned the animal one time. After approximately four seconds the animal started vocalizing and recovering consciousness. The second employee at the (b) (6) ran to the table, recharged the captive bolt, handled the captive bolt to (b) (6) and (b) (6) stunned the animal a second time. The second stun was effective and the animal was rendered completely unconscious. I proceeded and applied US Rejected Tag # B 16 874680 to the knock box and notified (b) (6). The US Rejected Tag was removed at 1450 HRS after the establishment came with the corrective action, to have a 22 caliber rifle as a back- up. If needed, will be ready and available to do a second shot immediately by the second employee on the kill floor. CFR313.15(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 animal shall be stunned in such a manner that they will be rendered unconscious with a minimum of excitement and discomfort." The establishment failed to meet the regulation stated above. This is a recurrence of a similar non-compliance. See NR #BUX5212033527N.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M33927+V 33927	Nelson's Meat Processing, LLC	BUX521 203352 7N-1	03/27/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(b)(1) (iii)	<p>On March 27th,2018 at approximately 1325 while observing slaughter operations and verifying HATS category VIII-stunning effectiveness at Nelson's meats Est. 33927, the following noncompliance was observed. As the (b) (6) activated the captive bolt to stun the fifth hog of the day, the hog moved it's head simultaneously and consequently was not stunned. This is not compliant with 9 CFR 313.15(b)(1)(iii) which states that the stunning area is to be designed to limit free movements of the animal so the blow may be delivered accurately. When I went over to the knock box to examine the animal, the hog remained standing, and it did not vocalize or show any appearance of distress. I could not visualize any obvious wound as the hog was walking around the knock box. After the captive bolt gun was reloaded, the second shot resulted in a properly stunned hog. However, due to the necessity of the second shot, this is not compliant with 9 CFR 313.15(a)(1) which states that the captive bolt shall be applied in accordance with this section so as to produce immediate unconsciousness. Once the animal was hoisted, I observed the head and saw a burn mark behind the left ear as well as what appeared to be a superficial flesh wound approximately 1/4 inch in size behind the left ear that did not appear to be bleeding at the time. I immediately informed (b) (6) of the noncompliance.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M33927+V 33927	Nelson's Meat Processing, LLC	BUX071 205220 1N-1	05/01/2018	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(b)(1) (iii)	On 5/1/2018 at approximately 1240 while observing slaughter operations, (b) (6) and I witnessed the following noncompliance. (b) (6) used a 22 magnum to stun a market hog. The hog went down, however (b) (6) and I both observed that the hog was breathing rhythmically, eyes were blinking and there was some grunting vocalization. The gun clip was ready with multiple rounds, so (b) (6) applied a second stunning shot which was fully effective. I immediately notified (b) (6) of the noncompliance. A similar noncompliance was documented on 3/27/2018 #BUX2408034228. The preventive actions either were not implemented or are not effective.	OPEN
M33927+V 33927	Nelson's Meat Processing, LLC	BUX180 605481 7N-1	05/14/2018	04C02	Livestock Humane Handling	313.2	On 5/14/18 at approximately 0915 while performing a HATS category III verification, (b) (6) and I noted that there was one beef in pen number three. This pen did not have water available in it. (b) (6) was notified of the noncompliance and water was provided immediately. This is not in compliance with 9 CFR 313.2(e).	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M20780A	Elysian Fields, LLC	VYA051 103330 7N-1	03/07/2018	04C02	Livestock Humane Handling	313.1	March 07, 2018, at approximately 1150 hours while checking HATS category I (Inclement Weather), I observed the following noncompliance in the holding pen: The wire cage surrounding one of the water containers is damaged. Two pieces of wire are protruding up and out of the top of the cage. Each piece of wire is approximately 6 inches in length. No animals were present in the affected holding pen at the time of this observation. 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) was notified of the noncompliance.	CLOSED
M34181	Hemingway Locker & Refrig.	ZEO451 201133 0N-1	01/23/2018	04C02	Livestock Humane Handling	313.1	HATS Category IV – “Handling During Ante-Mortem Inspection”: Pens, floors, and driveways, including entrances and exits, are to be maintained in good repair (9 CFR 313.1). On January 23, 2018 at approximately 8:45 am, (b) (6) and (b) (6) area vet observed that pen 1 and 5 are in disrepair. The door to the knock box is door hinges are loose. The animals were run out of pens and Tag Reject B39258670 and B39258671. IAW 9 CFR 313.1, 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. The subject pen will remain “Rejected” for use until good repairs are made. (b) (6) stated that he would repair the pen as soon as possible. No animals were injured due to this noncompliance.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P33833+V3 3833	Water Valley Poultry, LLC	XRG010 901520 4N-1	01/04/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On January 4, 2018 at approximately 0712 the following Good Commercial Practice noncompliance was observed by (b) (6) [REDACTED]. At the entrance to the scald vat the first live bird was observed entering alive. There was no cut to the neck, the bird was blinking, had pupillary reflexes, was lifting its head, flapping its wings and breathing rhythmically. Two additional live birds entered the scald tank that appeared the same as the one described above at 0712 and 46 seconds. A fourth live bird entered the scald tank with a superficial cut to the left eye only, not penetrating any vasculature, at 0714 and a fifth live bird entered with no cut to the neck at 0715. There was no back up killer present at the start of the shift during this time period and no supervisor present in the area. At approximately 0716 (b) (6) [REDACTED] was located and asked to stop hanging due to multiple live birds entering the scald vat, no back up killer and to come to the USDA office to discuss corrective actions to regain process control. Once getting to the USDA office the incident was discussed and notification was given that a GCP noncompliance would be issued. Corrective actions were given that two additional back up killers would be put in place and line speeds would be reduced. (b) (6) [REDACTED] was informed that production could resume and that additional verification checks would be done as well. The meeting concluded at approximately 0720. A verification check was done at approximately 0726 and no live birds were seen entering the scald vat at this time. At approximately 1235 while performing a verification check, the following was observed at the entrance to the scald tank. One light fowl was seen entering the scald tank with an uplifted head, pupillary reflexes, rhythmic breathing, movements and no cut to the neck. This bird by-passed the initial back-up killer, which appeared to not be engaged/monitoring birds</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>passing him at the time, the second back-up had been removed at this point and the final back-up prior to the scald tank was busy correcting the numerous birds hung in shackles by one leg and missed this live bird. The three back-up killers were part of the Establishment's corrective actions given to USDA earlier in the shift when the initial GCP noncompliance occurred and live birds were observed entering the scald tank. However these corrective actions were not still being implemented at the time the additional live bird was observed entering the scald tank. (b) (6) was immediately notified and informed that further documentation would occur. An additional verification was done immediately. An additional live bird was removed from the line by (b) (6) after by-passing the initial back-up killer prior to entering the scald tank. No additional live birds were seen entering the scald tank. This is a violation of 9 CFR 381.65(b) which states in part, "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter.</p>	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P33833+V3 3833	Water Valley Poultry, LLC	XRG241 101560 5N-1	01/05/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On January 5, 2018 at approximately 0952 the following Good Commercial Practice noncompliance was observed by (b) (6) [REDACTED]. At the entrance to the scald vat approximately 30 light fowl were observed entering the scald vat alive. Some of the birds had superficial cuts penetrating only the skin, no vasculature, to the side of the neck, some had superficial cuts to the comb, some to the back of the head and three of the birds had no cuts at all. All birds were rhythmically breathing, some were still stunned, and others were alert, with uplifted heads, looking around, blinking and flapping their wings. After the 30th bird entered the scald vat I left the entrance to the scald vat to find (b) (6) [REDACTED]. I informed him of my observations and told him the area was verbally rejected, to stop hanging and do not resume production until informed otherwise and that I was going to go have a meeting with the Plant Manager Stacey Kesler. A meeting was held in the USDA office with the Plant Manager and he was informed of my observations, that a GCP NR would be issued and asked for corrective actions. Mr. Kesler returned to the USDA office a short time later and informed me that the kill blade had been changed (it was extremely dull) and asked if they could run a 20 bird test sample under direct observation to determine if this would correct the issue. I agreed and went with him to the kill area. Upon arrival with Mr. Kesler at 1004 we observed that production had already resumed without the area being released. Mr. Kesler went to live hang and halted production himself. Upon return, he asked if the corrective actions could be that they hung one bird every three shackles so they could observe more closely to determine if they were cut properly. I agreed and properly released the area at approximately 1011. Verification was immediately done at this time and all birds were cut properly and no live birds were seen entering</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>the scald vat. Mr. Kesler informed me that the establishment would not increase the number of birds hung until he felt like the process could be properly maintained under control and he could directly observe that it was done properly. Mr. Kesler also said that he would inform USDA prior to increasing the number of birds that were hung. At approximately 1539 verification was done at the entrance to the scald tank and the following was observed. The first live bird entered at 1539 with a superficial cut nicking the skin at the back of the head, the bird was blinking, had pupillary reflexes, flapping and looking from side to side. Two additional live birds entered the scald vat at 1542 that appeared exactly as the one described above. The fourth live bird entered with a nick to the skin at the side of the neck at 1543 that was blinking, rhythmically breathing, had pupillary reflexes, flapping and looking from side to side. At this time (b) (6) was again asked to stop hanging as the establishment had failed to maintain process control hanging birds in every shackle. An additional meeting was held with Plant Manager Mr. Kesler to inform him of the observations and to ask for additional corrective actions prior to resuming operations. At 1604 Mr. Kesler returned to the USDA office and said that he was stopping operations for the day, would hold a meeting with his employees in the morning to establish a new action plan. This is a violation of 9 CFR 381.65(b) which states in part, "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement,</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							discomfort, injury and/or death by means other than slaughter. Past similar NR XRG0109015204N dated January 4, 2018 in which previous preventative measures either were not implemented or were ineffective.	
M34569+V 34569	Ohio Farms Packing Co. Ltd.	DTY070 501271 2N-1	01/11/2018	04C02	Livestock Humane Handling	313.2	On 1/11/18 at approximately 5:15 am (b) (6) was conducting an odd hour inspection for Humane Handling. Pen 5 had two tubs of water and two nipple barrels. Neither of the nipple barrels had water of a sufficient level that could be accessed by the hoses for the nipples, as they had less than ½ inch of water accumulated in the corner of the barrel that did not come in contact with a hose. (b) (6) alerted establishment personnel of the empty barrels in Pen 5 and requested them to be refilled with water. (b) (6) returned to the area approximately 20 minutes later and could see that the nipples barrels in Pen 5 were now ¼ full of water. Accessible water must be made available in a manner that the particular type of livestock held are accustomed to or capable of utilizing. Therefore, this finding of the empty water nipple barrel represents a non compliance to 9CFR313.2, HATS category III, which states that water must be available and accessible to livestock in all holding pens.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M34713+V 34713	Innovative Foods, LLC	VOL590 803340 1N-1	02/28/2018	04C02	Livestock Humane Handling	313.15(a)(3)	On 2/28/2018 at approximately 1430 while while performing the HATS verification task the stunning procedure immediate unconscious and remain unconscious, I (b) (6) observed the following noncompliance. The Establishment employee using a captive bolt instrument stunned the animal and it went down an appeared to be rendered unconscious immediately but as the shackles were being applied the animal started to vocalize, the animal did not remain unconscious. The employee immediately stunned the animal a second time and the second stun was effective in rendering the animal unconscious and it remained unconscious throughout the shackling, hoisting, sticking and bleeding process. I notified (b) (6) (b) (6) that this was a noncompliance and that an NR would be issued.	CLOSED
M34660	Tran Meat Corporation	XVC451 005051 6N-1	05/16/2018	04C02	Livestock Humane Handling	313.15(a)(3), 313.16(a)(3)	H. Category VIII - Stunning Effectiveness (9 CFR 313.5, 313.15, 313.16, and 313.30): Ineffective Stun: A stunning attempt that contacts the animal, but does not render the animal into unconscious. At 11:00 a.m. on Tuesday, 5/15/2018, during slaughter activity, I observed the designated plant employee stunning a one year old bull or steer calf using a rifle., He completely missed the proper area on the animal head by one inch which did not render the animal unconscious. The animal still standing and started moving his head from side to side. The plant employee immediately reload the rifle, waiting for the animal's head position to be correct then he applied the second shot which rendered the animal unconscious. Your stunning attempt was not successful on the first attempt which caused unnecessary excitement and discomfort to the animal. You are not in compliance with CFR. 313.16 which requires that Livestock are rendered unconscious with a single application of a bullet or projectile. Thank you for your help, if the above NR. Is acceptable, I will go ahead put it on the proper format on PHIS.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M34543	Brewer Meats	DFN411 201373 1N-1	01/30/2018	04C02	Livestock Humane Handling	313.2	<p>On January 30, 2018 at approximately 0930 hours, while performing HATS category (III) verifications, (b) (6) observed the following Humane Handling noncompliance. Several holding pens housing animals were found to be without water. (b) (6) inspected pens #6 through 15 which are adjacent to the scale and sorting area. Pens 8, 9, 11, 12, and 13 were found to have empty water troughs. The 50 gallon troughs in three of these pens were completely dry of any moisture while the remaining troughs showed some moisture on the bottom but no accessible water. All pens contained lambs, sheep or goats with numbers ranging from approximately 10 to 30 head per pen. Most of these animals would have been housed in the same pens overnight. On inspection of the barn connected to this area, (b) (6) observed three of five pens, containing mostly lambs and sheep, to have their water troughs turned upside down with animals standing on top of them. All pens had feed available. (b) (6) informed Mr. Donnie Brewer, plant owner, of the noncompliance and that the establishment failed to meet the regulatory requirements prescribed in 9 CFR 313.2(e). Mr. Brewer went to the barn to discuss the situation with employees. He reported that the water hose had been left connected to an outdoor hydrant and had frozen. The employees had thawed the hydrant but were still attempting to thaw out the hose itself. Mr. Brewer instructed employees to transport water via wheelbarrow to affected pens until such time the water hose was functional.</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M31578	Trenton Processing Center, Inc.	LKK4307055216N-1	05/16/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(b)(1)(iii)	This morning during slaughter I observed Gary (Trenton Processing Owner) using a captive bolt on a lamb to render it unconscious. The first attempt failed, the lamb was still standing, Gary then quickly dropped the lamb with a second shot. A close look at the lamb's skull showed two holes, one just over the eye and the other in the center of the top of the forehead.	CLOSED
M39968+P39968	Donald's Meat Processing, LLC	PIF4913034123N-1	03/23/2018	04C02	Livestock Humane Handling	313.15(a)(1)	At approximately 9:35am, (b) (6) observed the following Humane Handling noncompliance: an establishment employee attempted to stun a sheep using a .25 Magnum hand-held captive bolt stunning device (HHCB). Following the initial stun attempt, the sheep remained standing, had tracking eye movement, and had blood dripping down its nose. The employee immediately grabbed the backup .22 Magnum rifle and applied an effective stun to the sheep. No regulatory action was taken as the employee opted to use the .22 Magnum rifle for the remainder of the sheep to be processed. The establishment does not have a documented systematic approach for humane handling. (b) (6) was informed of (b) (6) findings. The above findings are in noncompliance with 9CFR 313.15(a)(1)	CLOSED
M39968+P39968	Donald's Meat Processing, LLC	PIF4909042324N-1	04/24/2018	04C02	Livestock Humane Handling	313.16(a)(1), 313.2(f), 313.30(a)(3)	At 10:40am while watching the stunning of a large Holstein heifer in the stunning area of the kill floor, I observed the first stunning attempt was not fully effective. The animals hind end went down however her front feet remained upright and she vocalized and was trying to get up. (b) (6) had a back up weapon available and immediately applied a second effective shot. (b) (6) was notified immediately via text message and in writing with this non compliance report. This is a non compliance under 9CFR 313.2(f) , 313.16(a)(1), and 313.30(a)(3)	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M40106	Cherry Meat Company	JFQ240 901140 2N-1	01/02/2018	04C02	Livestock Humane Handling			OPEN
M40041+P 40041	Marksbury Farm Foods, LLC	NRW02 120224 14N-1	02/14/2018	04C02	Livestock Humane Handling	313.15(a)(1)	On 02/14/2018 at approximately 1100 on the livestock slaughter floor at Marksbury Farm Foods, LLC (b) (6) observed an ineffective stun on a market lamb. After the first stun the knock box was opened and the lamb was rolled out onto the slaughter room floor. On the floor the lamb showed a weak righting reflex, head raise, and eye tracking. At this time a second effective stun was applied. (b) (6) notified the (b) (6) of the ineffective stun and tagged the knock box with U.S. rejected Tag # B28142216. This is non-compliance with 9 CFR 313.15 (a)(1) and HATS category #8; first stun must render the lamb unconscious and insensible to pain.	CLOSED
M40041+P 40041	Marksbury Farm Foods, LLC	NRW15 080454 05N-1	04/05/2018	04C02	Livestock Humane Handling	313.15(a)(2), 313.15(b)(1) (iii)	Hats Category 8 - On/04/05/2018 at Marksbury Farm Foods .LLC M40041. Approximately 815 while on the slaughter floor the following noncompliance was observed, (b) (6) heard a commotion at the knock box and observed a cow going through the knock box and onto the slaughter floor. The knock box was tagged at approximately 845 with U.S Reject tag B41495587. The plant failed to control, restrain, and deliver a calm animal to the knocking environment, and was non-compliant with 9CFR 313.15(a)(2) and 9CFR 313.15(b)(1)(iii). (b) (6) and (b) (6) were notified of this noncompliance	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P40183	Sanderson Farms, Inc.	PEH391 405230 3N-1	04/30/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On April 30, 2018, at approximately 1730 hours in the Live Hang room, I observed approximately 5 piles of dead birds. Upon further investigation, I counted about 95 dead birds in the pile of dead bird located next to the door leading to the Picking Room. There were 4 other piles of birds, similar in size and dimensions as the pile of 95 dead birds. The dead birds in the aisle closest to the exit door (leading to the dumper) covered the floor below making it difficult for several establishment employees to pass by without stepping on the dead birds located below. I asked (b) (6), why there are so many dead birds and he stated he had a problem with the belt speed. As (b) (6) was telling me this, he was transporting dead birds from one pile to another location to discard them. In the pile closest to the door, I observed several live birds mixed in the pile of dead ones. One bird was resting comfortably on top the pile while two alert live birds were found beneath the dead ones. I also observed the employees responsible for hanging the birds on the shackle continue to hang birds and continue to place additional dead birds off the belt into the piles. At no point while I was present did (b) (6) intervene to regain control of the process. I spoke with (b) (6) and stated that the process was out of control and that I was taking regulatory control and stopping them from hanging additional birds. I also informed him that I needed to speak with a Plant Manager. Shortly after (b) (6) and (b) (6) arrived. I notified (b) (6) of my concerns and proceeded to place US Reject Tag #B37106775 on the power switch at the dumper station. I continued to inspect the area and observed additional birds that had suffocated and birds that were still being suffocated or at risk of being suffocated on the Live Hang conveyor belt. I</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>alerted (b) (6) and he immediately proceeded to remove birds that were on the bottom of the pile on the belt and place them in an area of that was less crowded. (b) (6) along with (b) (6) met me in the USDA office to discuss the issue. (b) (6) stated that according to the Supervisor in the Hanging Room, the belts were not working properly causing the belt not to run fast enough. I brought up a concern that the process was out of control and that the supervisor failed to react appropriately. The establishment continued to dump and hang birds without bringing the process back into control and that failure to react led to other birds being placed in a situation where they suffocated due to smothering. (b) (6) and (b) (6) decided to remove the current supervisor from the Live Hang area and replace him with one that would monitor the belt for overcrowding. (b) (6) also stated that this supervisor would be instructed to stop hanging if they identified any problems. At approximately 1850 hours, after receiving the establishment's corrective actions and preventative measures, I verified that the process was brought back into compliance. I observed that the remaining live birds were no longer at risk of being smothered and that all the dead birds had been properly discarded. I released regulatory control at approximately 1900 hours by removing the USDA Reject tag from the dumper station control box.</p>	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M40359+P 40359+V40 359	Trinity Meat Company LLC	XQQ45 070556 03N-1	05/03/2018	04C02	Livestock Humane Handling	313.16(a)(1)	Humane Handling Category #8 Stunning Effectiveness On this date at approximately 0800 hours, the following non-compliance was observed: A steer was moved into the knock box, the head was placed in the restraint, and a harness placed on the head secured through the eyebolt by the lead rope which was held tight by a plant employee. The animal appeared to be calm. The employee performing the stunning positioned the rifle, a 410 caliber with hollow- point shells, and shot attempting to stun the animal. The steer moved its head slightly at that precise moment and remained standing with normal eye movement and no vocalization. Within seconds, the employee took a second shot rendering the steer unconscious. No regulatory control action was taken since this was the last animal for slaughter today. The establishment does have an active Robust Humane Handling Plan. Firearms must produce immediate unconsciousness in an animal with a single shot. I notified (b) (6) verbally, and Doug Thompson, owner electronically and with this written notice.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M40268A+ P40268A+ V40268A	J & R Natural Meat and Sausage - Mobile Harvest Unit	JNE491 403452 9N-1	03/29/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>Today, March 29, 2018, at approximately 0955 hours the following noncompliance was noted. CSI was performing a Humane Handling task, HATS category for Stunning Effectiveness. CSI was observing as (b) (6) attempted to stun a steer with the Blitz captive bolt with a very heavy load. The steer was calm in the knock box but as he put the captive bolt to the animals head it abruptly moved causing (b) (6) to knock the steer between the eye and nose area. The steer seemed to be only slightly startled but did not appear to be in any distress. (b) (6) immediately grabbed the backup weapon (Cash Heavy Mag with a very heavy load) and knocked the steer successfully causing it to be adequately stunned and insensible within approximately 10 seconds. The steer was then stuck and bled. CSI tagged the knock box with US Rejected tag B38581909 while discussing the incident with (b) (6). CSI determined the appropriate corrective action was taken and (b) (6) followed the MHU's SOP for Humane Handling. The tag was removed and the harvest proceeded without incident. Upon returning to the plant CSI reread the plants humane handling SOP and the records generated from the harvest. (b) (6) performed all procedures listed and correctly noted the incident on the records. The plant does not currently have a robust systematic approach to humane handling. This is a violation of 9 CFR 313.15(a)(1).</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M40432	Callicrate Cattle Co.	XQR150 704071 9N-1	04/17/2018	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(a)(3)	At approximately 1238 hours on 4/17/18 (b) (6) and (b) (6) observed the following non-compliance during slaughter operations. A plant employee used a 357 magnum to stun a cow. The firearm discharged but the cow remained standing; her head was erect and her eyes were focused. The plant employee immediately took a second shot; the cow then collapsed, the head was now relaxed, the tongue was hanging out and flaccid; the eyes now held a blank unfocused stare. After the second stun attempt, the operator released the collapsed carcass from the chute and performed consciousness tests and determined the animal was now unconscious and insensible to pain. We notified (b) (6) of the stun failure violation immediately after it was determined the cow was unconscious and insensitive to pain. A post-mortem examination of the skull indicated the first stun attempt stun-failure was mitigated by improper shot placement. The above described event is non-compliant with 9 CFR 313.16 (a) (1) & (3). We notified (b) (6) that a NR would be issued.	CLOSED
M40432	Callicrate Cattle Co.	XQR260 704141 9N-1	04/18/2018	04C02	Livestock Humane Handling	313.2	At approximately 0804 hours on 4/18/18 I (b) (6) observed the following non-compliance while performing ante-mortem inspection on 2 steers inside a pen. I did not observe any buckets of water available to the steers and nor did they have any access to water by any means at this moment. I notified (b) (6) of the non-compliance and that a NR would be issued. (b) (6) made water available to the steers. The above described event is non-compliant of 9 CFR 313.2(e).	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M901+P901+V901	Eklund Processing Inc.	BUU0712010922N-1	01/22/2018	04C02	Livestock Humane Handling	313.2	HATS III Category Water Availability On January 22, 2018 at approximately 11:00 a.m. I was conducting the Humane Handling task when I witnessed the following noncompliance. 1 pen with 3 pigs did not have water. The water bucket was empty. The establishment was notified immediately and the bucket was filled with water. This is a noncompliance of 9CFR 313.2(e). Management was notified of this noncompliance verbally and in written form with this document.	CLOSED
M38552+P38552	B&M Processing	HJY2711034415N-1	03/15/2018	04C02	Livestock Humane Handling	313.1	On 03/15/2018 at approximately 9:00 AM, (b) (6) was observing the slaughter of market swine at the establishment. While watching the slaughter (b) (6) saw the third, fourth and sixth pig that went into the knock box trip, slip, and fall as they entered. This is noncompliant with 9 CFR 313.1(b).	CLOSED
M38552+P38552	B&M Processing	HJY5409030220N-1	03/20/2018	04C02	Livestock Humane Handling	313.1	On 03/20/2018 at approximately 8:30 AM, (b) (6) and (b) (6) were observing the beef slaughter at the establishment and observed the following Humane Handling noncompliance. In the pen closest to the knock box an approximately one and a half foot piece of the vertical support bar of the metal gate was broken loose. The broken end was sticking down and touching the side of a market swine laying in the pen. The swine was not injured by the metal but if it had stood up it could have been stabbed by the broken end. This is a noncompliance of 9 CFR 313.1(a). Immediately after plant management was notified they removed the broken piece from the gate in the pen.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M932+P93 2	West Georgia Processing	LPK281 404481 9N-1	04/19/2018	04C02	Livestock Humane Handling	313.15(a)(2), 313.2	<p>On April 19, 2018 at approximately 0952 at West Georgia Processing, est. 932, while performing a routine Humane Handling verification, (b) (6) and (b) (6), observed the following Humane Handling noncompliance. Handling of Livestock 9 CFR 313.2, Driving of the animals 9 CFR 313.15(a)(2) During a Halal kill at West Georgia Processing, Est. 932, an employee grabbed a sheep by the scuff of the neck and the rump, and lifted the sheep off the ground, about 3-4 feet, and proceeded to toss the animal into the knock box (b) (6) notified the employee to stop the action. Then, IIC checked the animal's welfare. It was not injured and was able to continue on its own to the knock box. The Kill resumed. It is determined that this is a non-egregious Humane Handling violation. (b) (6) notified (b) (6) of this a non-egregious Humane Handling violation. Establishments Corrective Actions: Establishment has stated that they will retrain employees and designate only certain employees to drive animals.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M40147+P 40147+V40 147	This Old Farm, Inc.	LDY290 702441 4N-1	02/14/2018	04C02	Livestock Humane Handling	313.1	Hats Category IV-Ante-Mortem Inspection On February 14, 2018 at approximately 08:05 while performing ante-mortem the following non-compliance was observed. A livestock trailer was being used as a holding pen for a beef because it's horns could not fit through the holding pen gate. The trailer had multiple areas of rusted sheet metal. The beef had kicked holes in the sheet metal leading to sharp jagged rusty edges protruding into the holding area. The largest of the rusted out areas was approximately four feet wide, at approximately six inches above the flooring. This rusted area caused the wall to flex and separate when the beef pushed against it. At no time did the beef exhibit signs of distress. Upon further examination of the beef there was no evidence of injury. (b) (6) was notified verbally of this non-compliance. Immediate corrective and preventative measures by the establishment were to humanely euthanize the beef and stop using the trailer for a holding pen.	CLOSED
M44779	Faulkner Meats	VMV51 120158 26N-1	01/26/2018	04C02	Livestock Humane Handling	313.2	January 26, 2018 While performing the Livestock Humane Handling task at Faulkner Meats, Taylorsville, KY, specifically Humane Handling Activities Tracking System (HATS) category III—water and feed availability, non-compliance was observed at approximately 1330. Two hogs were observed in a holding pen; the bottom portion of a plastic drum was present and was found to be completely dry. There were no indications of it recently holding water. Plant personnel were informed of this observation and the impending non-compliance record.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44779	Faulkner Meats	VMV29 130259 06N-1	02/06/2018	04C02	Livestock Humane Handling	313.2	February 6, 2018 At approximately 1430 while performing the Livestock Humane Handling task at Faulkner Meats, Taylorsville, KY, non-compliance was observed, specifically HATS category III--water and feed availability. A large holding pen containing numerous small ruminants was found to have a bottom portion of a plastic drum being used as a water trough; the trough was completely dry and had dry feedstuff on the inside bottom. Plant personnel (b) (6) was informed of this observation and of the impending non-compliance record. This observation continues a recent trend in water availability; NR# VMV5613114921N-1 dated 11.21.2017 and NR# VMV5112015826N-1 dated 01.26.2018 are recent events. It would appear corrective actions are ineffective or are not being implemented to prevent reoccurrence.	OPEN
M44779	Faulkner Meats	VMV04 140318 13N-1	03/13/2018	04C02	Livestock Humane Handling	313.1	March 13, 2018 While performing the Livestock Humane Handling task, specifically HATS Category IV-Ante-mortem inspection, non-compliance was observed at Faulkner's Meats, Taylorsville, KY. At approximately 1400 a small holding pen was observed to contain 5 lambs, as well as a wheel barrow and a garden hose lying on the floor. The lambs were observed huddled in a corner behind the wheelbarrow. The lambs could have easily become entangled in the obstacles present in the pen. The observation was brought to the attention of (b) (6), who was informed of this non-compliance and the impending record. He removed the wheelbarrow and hose from the pen.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44910+P 44910+V44 910	Abattoir Associates Inc.	JCH301 103351 4N-1	03/14/2018	04C02	Livestock Humane Handling	313.2	HAT Category-III – Water, 9 CFR 313.2(e) At approximately 0900, while observing livestock presented for anti-mortem inspection at establishment 44910, it was found that no water was available for three market hogs being held for slaughter. In the pen adjacent to the three market hogs was found two empty rubber water containers. Ms. Helen McArthur, Plant Manager, was notified of the humane handling noncompliance, 9 CFR 313.2(e).	CLOSED
M44922	Prime Fresh Foods, LLC	HXV190 901521 2N-1	01/12/2018	04C02	Livestock Humane Handling	313.1	grate on ramp needs repairing, bottom of panel on tub requires repairing	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44932+P 44932+V44 932	BelCampo Butchery	THC051 801590 5N-1	01/05/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>At approximately 0658 hours on Friday, January 05, 2018, (b) (6) came to the inspection office and notified me (b) (6) assigned to cover the CSI-9 position at Est. 44932, BelCampo Butchery in Yreka, CA) the needed a Reject Tag due to an ineffective knock of an Angus beef animal. His observations were as follows: He was on the slaughter floor standing by the sink in the viscera inspection area approximately 35 feet from the knocking box. An Angus had been moved into the knocking box, the head restraint engaged and the chin lift activated. The FI observed the knocking from his location at the sink; he had an unobstructed view from his location. The plant employee doing the knocking administered the first knock which was ineffective; the animal vocalized. The plant employee then unloaded and reloaded the hand-held captive-bolt (HHCB) knocking gun and administered an effective second knock. The FI estimates less than 30 seconds elapsed between the two knocks. A Regulatory Control Action was initiated by placing Reject Tag # B35731790)on the knocking box. The Plant Manager, Shawn Sparks, was notified at 0700hours that the knocking box had been tagged and no more animals could be slaughtered until the Reject Tag was removed. Per the plant's Humane Handling Plan a second HHCB knocking gun is to be available at the knocking box in the event a second knock is needed. The second HHCP knocking gun was available but the plant employee did not follow the plant's procedure. At 0720(b) (6) provided the following Corrective Actions: The involved employee has been suspended pending an investigation. (b) (6) acknowledged the plant's procedure for a second knock had not been followed. He will verify the involved employee received the proper HH training. All animals in the kill alley have been backed out of the kill alley and are in a pen</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							with water. At 0815 hours I removed the Reject Tag from the knocking box; (b) (6) was informed that slaughter could resume and that an NR would be issued.	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44932+P 44932+V44 932	BelCampo Butchery	THC141 301511 ON-1	01/10/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>Humane Handling: On 01/10/2018 at approximately 0620 hours USDA (b) (6) observed Establishment 44932 employees attempt to drive a market swine from the alley to the knock box. It was observed by (b) (6) that an establishment employee grasp the swine by the tail and attempt to release the swine been hurt from the foot been entrapped. During the attempt the foot of the market swine became entrapped in a gap between a vertical end pole of the alleyway and the frame of the knock box. The pig vocalized and struggled vigorously to free itself from the entrapment. It was concluded by the inspector that the pig was in distress and harmed. The inspector took regulatory control action and placed USDA Reject Tag Number B30663544 on the knock box. She then spoke to her immediate supervisor who then contacted his Front Line Supervisor. After speaking to Front Line Supervisor the reject tags are to remain, stop moving pigs into alley way and cease slaughter until further notice. Establishment 44932 (b) (6), and (b) (6), was informed of the regulatory control action. Establishment's Correction Actions: Maintenance performed a temporary fix by placing 2 pieces of Plexiglas in the gap that was from the Alleyway to the Knock box. This allowed the animals to move freely into the Knock box without the hazard of falling into the gap. FSIS personnel observed the corrective actions and were found acceptable. Regulatory control was released at approximately 0850 hours by removing USDA Reject Tag #B30663544 and production was resumed. Preventive Measure was given by Establishment's Management: Maintenance will move the Knock box closer to the Alleyway and fill in any remaining space. The following Regulation of but, not limited too 9CFR 313.1(a) and 313.2 (a) were not met. 9CFR</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							313.1(a) Livestock pens, driveways and ramps. 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. 9CFR 313.2 (a) Handling of Livestock. Driving of livestock from the un-loading 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.	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44932+P 44932+V44 932	BelCampo Butchery	THC041 702262 8N-1	02/28/2018	04C02	Livestock Humane Handling	313.15 (b)(1)(ii), 313.15(a)(1)	<p>2/28/2018 0905 Humane Handling Est. M44932</p> <p>At approximately 0905 hours on 2/28/18, (b) (6), observed an establishment employee performing a routine knock on a beef. (b) (6) observed the captive bolt knocking gun miss fire in which the bolt didn't fully penetrate the beef skull. As observed by (b) (6) the beef in question showed all the signs of being fully alert such as still breathing, struggling to get its head out of the head catch as if nothing had happened. The establishment employee immediately administered a second knock with a second captive bolt knocking gun rendering the beef unconscious. (b) (6) immediately spoke to the (b) (6). His immediate verbal response was the captive bolt gun was not working properly. Post-mortem examination of the skinned head found 2 knock holes where one did not completely enter the brain cavity but the other hole did enter brain cavity. (b) (6) was informed that a noncompliance record would be issued citing §313.15 (a) (1) and 313.15 (b) (1) for ineffective unconsciousness after first knock and for failing to maintain stunning instruments in proper working order respectively. (b) (6) then stated their corrective actions were to use a brand new captive bolt knocking gun and replace the older ammunition with new ammunition to ensure that the captive bolt knocking gun would work and the remaining cattle would be knocked properly. The HATS category: stunning effectiveness</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44932+P 44932+V44 932	BelCampo Butchery	THC201 702112 8N-1	02/28/2018	04C02	Livestock Humane Handling	313.15 (b)(1)(ii), 313.15(a)(1)	<p>2/28/2018 Humane Handling Est. M44932 At approximately 1015 hours on 2/28/2018, (b) (6) observed a wild, nervous, agitated beef enter the knocking box. After the beef was properly restrained the plant employee attempted to knock the beef twice in which the firing mechanism failed to work causing the beef to react with increasing resistance to restraint, vocalization and repeatedly hitting back of head, jaw and neck against head catch. The plant employee then retrieved the backup knocking device and administered a desensitizing knock to the beef in question. (b) (6) was verbally informed by (b) (6) that the captive bolt knocking gun was not working properly and minor adjustments were made to the knocking gun and dry fired to ensure it was working properly returning it to production for use. (b) (6) verbal corrective actions included having maintenance inspect the captive bolt guns to ensure their proper functionality (b) (6) also stated that the firm was looking into a new type of knocking gun/device (b) (6) was informed by (b) (6) that a noncompliance record would be issued citing §313.15 (a) (1) for the firm failing to maintain minimum excitement and discomfort for the animal and 313.15 (b) (1) (ii) for not keeping the stunning device in proper working condition. This NR is linked to NR THC0417022628N. The firms previous verbal corrective actions were either ineffective or were not implemented. The HATS category: stunning effectiveness</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44932+P 44932+V44 932	BelCampo Butchery	THC581 004383 ON-1	04/30/2018	04C02	Livestock Humane Handling		<p>At about 7:30 am on 4/30/2018 while verifying knocking procedures as proffered by establishment in response to humane handling issues, I found that the establishment failed to follow the procedure that they presented on the first beef slaughtered. The beef was rendered unconscious with an effective initial knock that was applied but employee in charge of knocking released the animal from the restraint without application of a "security knock" as required by establishment's written procedures presented as corrective action for their suspension. Establishment was issued a Notice of Return of Suspension Held in Abeyance after submission of written procedures to be followed. One of those procedures is to apply a second (security) knock after an initial effective knock. The fact that the establishment failed to follow the SOP that was submitted is violation 9CFR 500.3 (a)(5). I discussed the issue with (b) (6) and informed him that a noncompliance would be issued. He explained that there had been a miscommunication with (b) (6) responsible for knocking the animals. He also said that he would note the incident and counsel the employee. The matter was referred to FLS for correlation and it was decided that a noncompliance should be issued as a result of the incident. No regulatory control was taken as slaughter did proceed "humanely" as animal was rendered unconscious with the initial knock.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M44932+P 44932+V44 932	BelCampo Butchery	THC201 005550 8N-1	05/08/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>On Tuesday May 8 2018, at approximately 0605 hours (b) (6) did a routine check of the holding pens at Belcampo. (b) (6), observed one of the holding pen with approximately 8 Cattles and no water access. The condition of the Cattles looked to be normal behavior there was no visual signs of heat exhaustion and the breathing looked to be normal. The position of the holding pen was on the South West corner of Belcampo's holding pens; however there was plenty of shade and air flow. I (b) (6) informed (b) (6) that one of their holding pens with cattle's present had no access to water. (b) (6) quickly grabbed the water hose and a placed water trough and placed it into the holding pen. (b) (6) said they had water last time he checks but maybe the cattle knock over the water trough. I (b) (6) confirmed all the water troughs had water. (b) (6) said he would watch the water troughs throughout the day. I (b) (6) verbally informed (b) (6) that a noncompliance would be issued for 9CFR313.2 (e) Animals shall have access to water in all holding pens. This NR will be linked for the same cause.</p>	OPEN
M44993+P 44993	Musa Halal Slaughter House, LLC	JAQ560 903111 2N-1	03/12/2018	04C02	Livestock Humane Handling	313.1	<p>While observing pen conditions during movement of animals after antemortem. I noted that the squeeze chute/stunning pen used to position animals for ritual slaughter was damaged. A closer examination of the metal bars on the pen showed one area on the left side of the bar used to hold the animals head in place where it joins the main framework of the pen to be rusted through and have sharp edges. These edges extend out about a 1/2" in various locations around the bar. As the edges could cause injury or harm to the animal I rejected the piece of equipment with USDA tag # B43233744. (b) (6) was notified of this rejection.</p>	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45029+P 45029	Vermont Packinghouse LLC	FUU591 201500 2N-1	01/02/2018	04C02	Livestock Humane Handling	313.2	HAT Category III – Water Availability On 1/2/2018, at approximately 13:10hrs, while conducting a humane handling task, (b) (6) observed the following non-compliance: Pen #2 holding 20 swine did not have suitable access to water. The top access point of the automatic waterer was not frozen, however the bottom access point of the automatic waterer was frozen solid. The swine are unable to access the top waterer. I immediately notified slaughter floor employee of my findings. The establishment did not meet the regulatory requirement of 9 CFR 313.2(e), which requires that water be available to livestock in all holding pens. By reviewing PHIS there has been a similar noncompliance written within the 90 days.	CLOSED
M45029+P 45029	Vermont Packinghouse LLC	FUU191 302502 6N-1	02/26/2018	04C02	Livestock Humane Handling	313.1	Category IV On February 26th, 2018 at approximately 8:30am this occurred at Vermont Packing House: The barn supervisor had placed a heavy calf (about 500 pounds) into the knock box. He then closed the door behind the animal. He went to the front of the knock box to secure the animal into the head gate. After opening the head gate the employee tried to get the animals head secured however he saw that the animal was wild and tried to push it back into the knock box. The head gate was opened wide enough to allow the animal to get through and escape the kill chute after putting his front legs through. The animal, once out of the knock box, pushed the employee into the exit door which was to the right of the employee. The door then opened and the animal escaped.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45029+P 45029	Vermont Packinghouse LLC	FUU481 203230 6N-1	03/06/2018	04C02	Livestock Humane Handling	313.2	<p>Category II Truck Unloading. On March 6th, 2018 while a performing Humane Handling Task, I observed the following noncompliance. The farmer had the truck backed-up to into the unloading area. The back of the truck where the swine were being unloaded from was approximately 1.5-2 feet off the ground. The farmer was guiding the swine to the back door of the truck using a board. I witnessed one swine fall off the truck backwards onto its back, where it rolled and vocalized. A second swine off -loaded facing forward, but lost its footing as it unloaded buckling forward onto its front limbs. Immediately I informed the farmer he was not allowed to unload the swine without using the ramp, as the truck bed was too high off the ground. I informed the kill floor supervisor and he went to the trailer and had the farmer wait until he put the ramp down so the remaining swine could unload off the truck using the ramp. No regulatory control action was taken as the supervisor took immediate corrective action. I Informed the kill floor supervisor and the HACCP Coordinator this is a noncompliance. This is a violation of the humane handling regulation, 9CFR 313.2(a).</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45029+P 45029	Vermont Packinghouse LLC	FUU430 803042 9N-1	03/29/2018	04C02	Livestock Humane Handling	313.1	<p>HATS Category VII Slips and Falls: On Thursday March 29, 2018 at approximately 9:00 am while performing humane handling verification procedures, the following noncompliance was observed by (b) (6) and (b) (6).</p> <p>A bovine animal entered into the stun box and head gate area. Before the locking head gate mechanism could be initiated, the animal thrust itself against the head gate and slipped, falling in her back two legs. While trying to regain her footing, one of her back legs slipped between the stun box side door and floor, becoming entrapped. While trying to free her leg, the medial aspect of her lower hock sustained a wound from the scraping movements against the floor edge. Establishment employees took immediate corrective actions and freed her leg, allowing her to regain footing after a few attempts. The animal was then successfully stunned on the first attempt using captive bolt, and did not regain consciousness throughout shackling, sticking, or bleeding. This is in noncompliance with 9 CFR 313.1(b).</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45099+P 45099+V45 099	Responsible Transportation LLC	VOT570 802482 ON-1	02/20/2018	04C02	Livestock Humane Handling	313.2	This morning, February 20, 2018, at approximately 0715 hours, I, (b) (6), while performing HATS Category III-Water and Feed Availability, verification during HATS Category IV Handling during Ante-Mortem Inspection at Establishment 45099, observed the following noncompliance: The cattle in pens 1, 2a, and 2b did not have access to water. I reviewed the cattle unloading records maintained by the establishment and saw that the unloading of these animals occurred at 1843 hours on 2/19/18. There were 4 head of cattle in pen 1 and 20 head of cattle in pen2a/b at the start of ante-mortem on 2/20/18. The establishment did not meet the regulatory requirements of 9 CFR 313.2 (e). I verbally notified (b) (6) of the noncompliance and informed him that an NR would be forthcoming. The establishment immediately resolved the issue and supplied both pens with water.	CLOSED
M8+V8	Iowa Premium, LLC	VSH180 805371 ON-1	05/10/2018	04C02	Livestock Humane Handling	313.2	On May 10th at approximately 7:20 AM, I, (b) (6), was in the barn of M8 performing antemortem inspection, HATS Task Category IV, when I observed a noncompliance. While watching a pen of cattle go past me as I was standing in the inspection stand on the north side of the building, across the barn I noticed a group of cattle run down the south alleyway towards the knocking area. Behind them was a plant employee chasing them while waving his arms, resulting in the cattle moving at an increased level of excitement & a running pace. This is in violation of 9 CFR 313.2 (a). I informed (b) (6) of the problem, she spoke with the employee and instructed him that he was not to do this again. I informed her a noncompliance would be forthcoming.	OPEN

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M8+V8	Iowa Premium, LLC	VSH551 505131 0N-1	05/10/2018	04C02	Livestock Humane Handling	313.15 (b)(1)(i), 313.15(a)(1)	<p>On May 10th, 2018 at approximately 2:45 PM, I, (b) (6) was performing a HATS Category VIII task, stunning effectiveness, in the barn of M8 when I observed a noncompliance. I observed the designated knocker reach down with the pneumatic captive bolt gun and attempt to deliver a knock to the forehead of the bovine in the knock box. The animal moved its head laterally at the moment the gun went off and caused an abrasion on the forehead of the bovine and did not render the animal insensible. The animal remained conscious and was still standing, breathing, and tried to avoid further contact by moving its head away from the knocker. The knocker then grabbed the backup cartridge driven captive bolt stunning device and attempted a second stun, but the captive bolt gun was not loaded and nothing happened. After a short delay, he picked up the nearby second preloaded backup handheld captive bolt device and rendered the animal unconscious. I informed (b) (6) of the noncompliance and after verbal preventive measures were provided the remaining ten animals were slaughtered. I informed (b) (6) and plant manager Jim Reed of the issue and informed them a noncompliance would be forthcoming. This is noncompliant with 9CFR 313.15 (a)(1) and 313.15 (b)(1)(i)</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P46826	SHENANDOAH VALLEY ORGANIC	BOK491 401543 ON-1	01/30/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 01/30/2018 at approximately 07:15 hours, while starting to give online inspection breaks, I, (b) (6) along with (b) (6) were informed by online (b) (6) (b) (6) and (b) (6), they had seen clusters of cadavers. While giving breaks, (b) (6) and I were also presented with three cadavers. After breaks, I looked and confirmed eleven more cadaver in the condemn barrels. I then started to go to back to the live hang Department and stopped and observed the birds on the rehang belt in Evisceration. I found two more birds with the same characteristics, dark red, had their heads still attached with no neck cut and had extensive hemorrhages in the breast. All sixteen birds had entered the scalding alive. The establishment was not following good commercial practices and not complying with 9 CFR 381.65(b). Poultry that are still breathing on entering the scalding die from drowning and not from slaughter and are considered adulterated and unfit for human food. I showed the two birds from the re-hang table to (b) (6) and informed her of the noncompliance. At approximately 08:15, the establishment was back in compliance after adjustments from maintenance and no more cadavers were observed by myself or the online inspection team.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46910+P 46910+V46 910	B & R Meat Processing	XXC581 105291 6N-1	05/16/2018	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(a)(3)	<p>Non-compliant citation for violation of 9 CFR 313.16(a)(1) & (3) stunning effectiveness (HATS task VIII). On May 16, 2018, at B&R Meat Processing, establishment M46910, at approximately 1105 hours, I, (b) (6) as well as (b) (6), observed a stunning failure on a market hog presented for slaughter. This hog was confined in the knock box and the first stun attempt with a .22 Cal. rifle failed. The hog was still standing and alert after the first shot but was not vocalizing or moving about in the knock box. The employee immediately reloaded the rifle, and successfully performed the stun procedure. I visually inspected the prone carcass after the second stun attempt for any signs of consciousness; none were observed. This hog was now laying on its side in a convulsive seizure; it was not breathing and its eyes were fixed in a blank stare. I continued to monitor this hog for any signs of conscious during shackling, the stick procedure and bleed-out. I informed Mr. Scott Ridenoure, President & Plant Manager, of the stun failure and that a noncompliance record would be documented for the failed stun. A post-mortem inspection of the hog's head indicated the first shot was off target (less than ¾" to the right). A regulatory control of the stun process was not taken for this event because the immediate corrective measure (the second stun attempt) was determined to be effective. This document serves as notification that continued failure to comply with regulatory requirements could result in further administrative actions.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45371+P 45371	Wilson Processing Company, Inc.	HL180 703372 7N-1	03/27/2018	04C02	Livestock Humane Handling	313.16(a)(3)	On March 27, 2018, at Wilson Processing Company, Est 45371 at 0720 the following observation was made. The establishment was using a .22 caliber rifle to render market hogs unconscious. On the 11th and last hog slaughtered that day, the hog turned its head at the time the .22 caliber rifle was fired resulting in the animal not being immediately rendered unconscious. The stunner immediately took corrective action by taking a second shot which was effective in rendering the animal unconscious. This constitutes a regulatory noncompliance with USDA Regulation 313.16(a)(3).	CLOSED
M45371+P 45371	Wilson Processing Company, Inc.	HL180 705350 8N-1	05/08/2018	04C02	Livestock Humane Handling	313.16(a)(1)	On May 8, 2018, at Wilson Processing Company, Est 45371 at 0710 the following observation was made. The establishment was using a .22 caliber rifle to render market hogs unconscious. On the 12th and last hog slaughtered that day, the shot fired was not effective in rendering the animal unconscious. The stunner took immediate corrective action by using the captive bolt which was effective in rendering the animal unconscious. This constitutes a regulatory noncompliance with USDA Regulation 313.16(a)(1).	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M48087+P 48087+V48 087	Marin Sun Farms, Inc.	RAP061 002471 5N-1	02/15/2018	04C02	Livestock Humane Handling	313.15(a)(3)	On 2/15/2018 at approximately 0640 hours, I, (b) (6) observed the HATS category of stunning effectiveness for the Livestock Humane Handling task. I observed a beef cow that required a second stun with a handheld captive bolt device to properly stun the animal, after the first knock didn't produce full unconsciousness. Once the cow was rolled out of the knock box it began rhythmically breathing and blinking/eye rolling. This is in violation of 9 CFR 313.15 (a) (3). The stunning employee took immediate corrective action to properly stun the animal with a second knock using a back-up device, as is the establishment's protocol, which was administered within 20 seconds. I notified (b) (6) of the incident and noncompliance. The establishment took immediate corrective action to re-train the stunning employee to be more precise with placement of the captive bolt device, and to take more time to ensure the first knock is effective, as well as utilize a safety knock.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45377+P 45377+V45 377	3D Meats, LLC	VSB490 601421 8N-1	01/16/2018	04C02	Livestock Humane Handling	313.1	At approximately 1000 hours, (b) (6), observed that the metal trim in the hog knock box was bent up along the doorway into the barn and the wall inside the knock box. This created sharp protruding places where it might cause pain or injury to the hog. (b) (6) instructed (b) (6) to place a USDA reject tag on the knock box and not allow any hog slaughter until this was repaired. Tag # B41938373 was applied to the knock box door. (b) (6) then went to notify General manager/owner Leon Hilty of the situation. A similar NR was issued on Nov 29, 2017 (NR# VSB5612114530N) during (b) (6) audit of the plant. A written response was not received from the establishment to address that NR, but the metal edges had been pounded in to remove any sharp edges. This restored the knock box to acceptable conditions. This document serves as written notification that failure to comply with written regulations may result in further administrative action as described in 9 CFR 500.	CLOSED
M45377+P 45377+V45 377	3D Meats, LLC	VSB330 802460 6N-1	02/06/2018	04C02	Livestock Humane Handling	313.2	At approximately 900 hours, I went to the barn for ante mortem inspection. There were 5 cattle in 2 pens remaining from the previous slaughter day. These animals had no access to water. Establishment owner Leon Hilty was immediately notified of the situation. This is a violation of 313.2(e). This document serves as official notification that failure to comply with written regulations may result in further administrative actions as described in 9 CFR 500.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M19290+P 19290	Working H Meats, LLC	NAW01 110240 23N-1	02/23/2018	04C02	Livestock Humane Handling	313.16(a)(1)	At approximately 0845 hours, at the beginning of the slaughter operations, the first hog was a sow. The following noncompliance was noted: (b) (6) and I observed the stunning of the sow. The first shot did not stun the sow, and after the shot, the sow came toward the stunner and jumped up. The stunner took immediate corrective actions and shot again, with the same firearm, a .22 magnum, rendering the sow unconscious, and then shot a security shot before they hoisted the sow in the air. After the sow was bled out and skinned, the head was removed. The skull was examined; and it was found that the first shot had not penetrated completely through the skull. This is a noncompliance of 9 CFR 313.16(a)(1). The establishment was notified immediately and in writing of the noncompliance.	OPEN
M45413+V 45413	Blankenship Farms Meat Processing	BUD480 701483 1N-1	01/31/2018	04C02	Livestock Humane Handling	313.1	On 1-30-2018 at 0730 upon performing the days Ante-Mortem inspection, there was not any water available for the animals in the holding pens. Both pens containing Custom Animals and Inspected had no water. I (b) (6) notified (b) (6) and employees of the issues and water was placed inside the pens immediately. Regulation 9 CFR 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, was not met and resulted in a non-compliance. The animals were not held at the establishment for more than 24 hours so food was not needed.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45413+V 45413	Blankenship Farms Meat Processing	BUD410 702261 4N-1	02/14/2018	04C02	Livestock Humane Handling	313.2	<p>Category III - Water and Feed Availability: During ante-mortem inspection of animals designated for slaughter this morning I observed that the 2 hogs destined for inspected slaughter had pushed their water container out of the holding pen where they were staged thus preventing their access to water as required by 9 CFR 313.2(e). 9 CFR 313.2(e) requires that water be available at all times and that animals held longer than 24 hours have access to feed. This non compliance was illustrated to (b) (6) at the time it was observed at which time the water container was moved back in to the pen with the hogs. Also the water which was initially in the container was dirty so it was swapped out for clean water. Similar condition were observed on 1-31-18 and documented on Non compliance record BUD4807014831N/1 – There was no actual down time due to this non compliance. (b) (6) was notified of the non-compliance, the plants failure to meet regulatory requirements and the actions to be taken by FSIS which was to document the non-compliance here-in.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45413+V 45413	Blankenship Farms Meat Processing	BUD130 803521 4N-1	03/14/2018	04C02	Livestock Humane Handling	313.2	<p>Category III - Water and Feed Availability: Upon my arrival at the establishment for odd hour humane handling inspection I observed the following non compliance. I observed that the hogs being held overnight in the alleyway had no access to water. I observed that there were 5 hogs staged in the alleyway with an empty water container. There was evidence that there may have been water in the container at some time earlier (the floor was wet) but the container was empty upon my inspection at 0530 am. There was also a single hog in the front portion of this area with no water or even a container for water in the area. The empty container mentioned above is the container which had been secured to the fence to keep it from being turned over in response to NR# BUD4107022614N/1 dated 2/14/18. This container was no longer secure. Similar noncompliance was documented on NR # BUD4807014831N/1 dated 1-31-18, and NR # BUD4107022614N/1 dated 2/14/18. Water was placed in the pens for the hogs upon arrival of establishment personnel. The above stated noncompliance is in violation of 9 CFR 313.2(e) which requires that water be available at all times and that animals held longer than 24 hours have access to feed. It is also in violation of the establishments initial assessment for its systematic approach to Humane Handling which indicates under category 3 "Water and Feed availability" bullet #4 "If practices/facilities require improvement or maintenance they will be implemented ASAP in order to minimize excitement, discomfort, and accidental injury to livestock and recorded on proper forms."</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45422+V 45422	Messina Meats	BEJ461 603192 ON-1	03/20/2018	04C02	Livestock Humane Handling	313.2	On March 18, 2018, while performing antemortem and inspection of the animal pens at approximately 1320 hours, I observed the following noncompliance. I observed a large live hog in a small fenced pen in the area where animals are staged for slaughter. This pen contained a single water nipple designed to provide water for hogs, however the nipple was not functional and there was no other source of water for the contained hog. I showed Plant Owner Femino of the noncompliance at approximately 1330 hours and he had the pen emptied of the live roaster pig. A regulatory control action was taken and U.S. Reject tags were applied to each pen gate (B40615637 and B40615638) to prevent their use as an animal holding pen until corrective measures were taken to render the pens safe to use. As of the issuance of this noncompliance record, corrective actions had not yet been taken and thus the pen remains under Regulatory Control action. The Establishment has a Robust Systematic Approach on file. I informed Mr. Femino of the forthcoming issuance of a noncompliance record for not providing access to water in the holding pens and that this is a noncompliance of the regulatory requirements of 9CFR 313.2(e).	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46856+P 46856	Safa Halal Meat's	LHJ060 601560 5N-1	01/05/2018	04C02	Livestock Humane Handling	313.2	At 0630 while inside the barn, while performing Livestock Humane Handling Verification - Category III(Water and Feed availability), I observed that the water trough for the Beef Holding Pen Number 1 was frozen. Approximately 7 beef were present in the holding pen at this time. Upon further investigation, I observed that all water troughs outside (approximately 3 which I could observe since it was dark in the Main Yard) were also frozen. Approximately 3 goats and 2 lambs were present. I notified (b) (6) of this noncompliance. At 0700, I verified all water troughs were unfrozen and heaters were added to ensure the water would stay unfrozen. On Dec 29 2017, due to the upcoming weather reports about freezing temperatures, an awareness meeting was held with plant management advising them that the animals in all Pen had to have access to unfrozen water. This is a violation of 9 CFR 313.2(e). This document serves as written notification that your failure to comply with regulatory requirement(s) could result in additional regulatory or administrative action.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45471+P 45471	New Angus, LLC	VUE360 801441 7N-1	01/17/2018	04C02	Livestock Humane Handling	313.15(a)(1), 313.15(a)(2), 313.15(a)(3)	<p>On 1/15/18 at about 12:15 I, (b) (6) walked into the knock box area and observed the following HATS Category VIII non-compliance. There were several establishment employees standing at the blood pit fence looking at a live heifer. She had no signs of injury and was not vocalizing. She made four trips from under the knock box and around the front of the moving table. There is about a three foot fall onto the moving table and one foot to the floor of the pit. The table is approximately six feet wide by twelve feet long and the animal was able to walk around two sides of it. At one point, she unsuccessfully tried to lunge the ten feet out of the pit, scraping the right side of her face on the bars of the fence. An establishment employee was under the belly chain and attempted a knock with a hand held captive bolt device. He was reaching through steel bars to barely reach her head as she moved by him. There was the captive bolt sound, but the animal remained conscious. I observed the animal turn and walk back to the front of the moving table. The heifer made that trip two more times and after a short delay, a blue hat from skinning line was standing on the moving table with another hand-held captive bolt device and was able to get an effective stun resulting in unconsciousness. Another establishment employee then delivered a security knock with the reloaded captive bolt device used for the initial (ineffective) stun attempt. At this time, I informed (b) (6) of the noncompliance with regulation 9CFR313.15(a). I tagged the knock box with US Rejected Tag B22023652 and called my FLS for further guidance. I was able to examine the head of this animal. There was one knock hole at about the two o'clock position, three inches from the center of the forehead. There was also a ¼ inch long knock hole in the center of the forehead. After receiving written corrective actions from</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							establishment management, I removed the US Rejected tag from the knock box and harvest resumed.	

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45471+P 45471	New Angus, LLC	VUE501 503350 1N-1	02/28/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>At approximately 0945 on February 28, 2018, while performing Humane Handling task, observing HATS category VIII (Stunning effectiveness) on a cow, I observed the following noncompliance: As I approached the restrainer, I noticed that the establishment was having trouble with a cow balking in the chute, just before the restrainer. Two employees and the supervisor in that area were trying to move the animal with paddles, with no success. At that time the supervisor called the stunning employee over to knock the animal with a handheld captive bolt device. This employee went to place the device on the animal's head and fire the captive bolt, but the bolt device did not make contact with the animal on the first attempt. The employee immediately made a second attempt and I heard the device fire normally, but I was not in a position to have a clear line of sight to observe the placement of the captive bolt stunning attempt. The animal remained conscious, there were no vocalizations, but it was standing in the chute moving its head around and tracking with its eyes. Immediately after the second attempt, the animal moved forward into the restrainer, and an establishment employee stunned the animal effectively with a pneumatic captive bolt device. I then called the supervisor over to the sticking area to examine the head of the bovine. I observed the animal's head and found a small hole(1/4" in diameter) in the hide near the pole (top of the head), that was the size/shape of the hand held captive bolt. I had the head of that animal pulled off the line, after head inspection, so the SPHV could take a look at the head. The effective stun hole was located mid-forehead.</p> <p>Upon further investigation, the SPHV used a government issued pen and found that the head did have a hole near the pole that was approximately 3" deep and 1/4" wide. This hole was in the same area I found the initial wound on</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							the head in the sticking area, after the animal had been stunned. I notified Food Safety and Quality Assurance Vice President Lisa Hernandez of the noncompliance with 9 CFR 313.15(a)(1). The corrective actions implemented in a previous noncompliance (VUE3608014417N-1, January 15, 2018) were to retrain all of the animal handling employees on proper procedures for restraint and stunning. This noncompliance is being associated as the training was not adequate in preventing further noncompliance.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P46869	Carrol Poultry, LLC	DLA540 904060 4N-1	04/03/2018	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 4/03/2018 around 15:20 while performing a Good Commercial Practice task, (b) (6) and I observed an alive (controlled movements, blinking eye and rhythmic breathing) at the end of the line before the scalding. The bird was removed from the line. Three more alive birds were observed and removed from the line before entering the scalding. A rack with 10 live birds hanging and 4 more alive birds piled in the sink adjacent to the blood tank. In less than a minute 2 more live birds were observed on the line just prior to entering the scalding. Regulatory action was taken by stopping the line to prevent live birds from going into the scalding. I notified (b) (6) and (b) (6) of the systematic failure of the plant's Good Commercial Practice 381.65 (b) and the regulatory action taken. 9 CFR 381.65 (b) states "The regulations also required that poultry be slaughtered in accordance with Good Commercial Practices, in a manner that results in thorough bleeding of the poultry carcass and ensures that breathing has stopped before scalding so that the birds do not drown." I also noticed several conscience birds in the blood tank that did not have a sufficient cut to the neck to allow proper bleeding. There was not an employee present to ensure the necks were at the end blood tank. 7 cadaver birds were recorded on the USDA lot shift on the same production day. As part of the Plant's initial preventive measurement on a noncompliance 11/02/2017, the Plant was to place an employee at the end blood tank to ensure the necks are sufficiently cut to allow proper bleeding before entering the scalding and another employee at the opposite end of the line to ensure birds are not breathing and properly bleed out. At the time of my observation today, there was no backup at either end of blood tank. The establishment informed IPP, the employee assigned to ensure proper slaughter of birds at the exit of the blood tank was not</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							completely trained. The establishment preventive measure is to verify kill staffing before each start up and if they have one killer they will hang every third shackle, if two killers every other shackle and if they are full staffed every shackle. They will have a meeting to train employees on the Establishment's Animal Welfare Program. Operations resumed once the plant had given and implemented their preventative measures.	

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45629+V 45629	Andy's Meats Inc.	DJP511 503080 1N-1	03/01/2018	04C02	Livestock Humane Handling	313.2	<p>On 2/28/18 at approximately 1400 hours while performing a Humane Handling Task HATS Category II and VI, Truck Unloading and Electric Prod/Alternative Object Use, I, (b) (6), observed a truck driver unloading five steers. While the truck driver was unloading the steers, I observed him yelling at the steers while poking and hitting them with a wooden cane, including raising the cane above his shoulder and forcefully striking one of the steers in the muzzle area of the face. The steer balked and turned away from the trucker, causing another steer to slip. The steers then grouped into a ball in the unloading area and ran back onto the trailer. The truck driver continued to yell at the steers and switched to using an electric prod to move the steers off the trailer. The truck driver repeatedly prodded the steers in the body (between the shoulders and withers), and I heard corresponding snapping sounds from the use of the electric prod. The truck driver then prodded a steer on the bridge of the nose. At no point did the steers vocalize. I informed the truck driver that excessively striking and prodding the steers is not acceptable, especially in the face. The truck driver claimed that he did not shock the steers in the face, but that he used the electric prod as a poking device. An establishment barn worker was also present; however, he stood behind a gate and did not participate in the truck unloading. Subsequently, I informed Plant Manager, Mr. Andzej Zubek, of the noncompliance and the issuance of the noncompliance record and tagged the knock box with U.S. Reject tag NO. B37601457. After Mr. Zubek proffered a verbal corrective action, I removed the U.S Reject tag, releasing the knock box. This is a noncompliance with 9 CFR 313.2(b) for the establishment's failure to move livestock with minimal excitement.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45629+V 45629	Andy's Meats Inc.	DJP341 303501 2N-1	03/12/2018	04C02	Livestock Humane Handling	313.2	On 3/12/18 at approximately 0645 hours while performing a HATS Category IV – Ante-mortem Inspection task, I, (b) (6) observed an establishment employee move 328 pigs for ante-mortem inspections. While the establishment employee was moving 57 pigs in Pen O, I performed a HATS Category III – Water and Feed Availability task and asked the establishment employee to test the 4 nipple waterers in Pen O for functionality and no water came out of them. The pigs appeared to not be in any distress and were not vocalizing from lack of water availability. I informed Plant Manager Andrzej Zubek of the noncompliance and the issuance of the noncompliance and he immediately fixed the nipple waterers for Pen O, making water available to the 57 pigs; thus no U.S. Rejected tags were used and the pigs did not need to be moved to another pen. This is a noncompliance with 9 CFR 313.2(e) because of the establishment's failure to provide animals with water in all holding pens.	CLOSED
M45629+V 45629	Andy's Meats Inc.	DJP301 004500 4N-1	04/04/2018	04C02	Livestock Humane Handling	313.2	On 4/4/18 at approximately 0710 hours while performing a HATS Category IV (Handling During Antemortem Inspection) Humane Handling task, I, (b) (6), along with (b) (6) observed the water valve leading to the nipple waterers turned to the off position for pens 3 and 5 (HATS Category III - Water and Feed Availability non-compliance). These pens held 99 and 40 pigs, respectively. The affected pigs did not have access to water overnight. The pigs appeared comfortable. An establishment employee immediately turned on the water valve to pen 3 and provided the pigs in pen 5 with a tub of water. Thus, I did not place a U.S. Rejected tag on each pen. This is a noncompliance with 9 CFR 313.2(e) because of the establishment's failure to provide animals with water in all holding pens.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45629+V 45629	Andy's Meats Inc.	DJP450 804502 ON-1	04/20/2018	04C02	Livestock Humane Handling	313.2	On 4-20-2018 at about 7:40 A. M, I, (b) (6) observed the following noncompliance. While conducting the Humane Handling of Livestock Task Category III, Water and Feed availability, I observed a non-ambulatory/disabled (NAD) market hog in the unloading dock area. The establishment indicated it had been unloaded the night before and was NAD because of a broken left rear leg. Although it was separated from other hogs it did not have access to water overnight. It was treated as a US suspect hog with tag #M-2706923 and immediately and humanely stunned by the establishment with a captive bolt gun. A broken left rear leg was confirmed on post mortem. The hog carcass was passed without restriction after trimming of the affected leg. Mr. Andy Zubek, plant manager, was notified of the noncompliance. He immediately counseled barn personnel about the lack of water for the animal. He further counseled them ,reiterating to them that NAD hogs with broken legs should be humanely stunned at the time of unloading especially when unloaded in the PM preceding the day of slaughter.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45629+V 45629	Andy's Meats Inc.	DJP471 404402 4N-1	04/24/2018	04C02	Livestock Humane Handling	313.2	<p>On 4/24/18 at 0710 hours, I, (b) (6) observed the following noncompliance while conducting a Humane Handling of Livestock Category III Task (Water and Feed Availability). I observed a non-ambulatory/disabled (NAD) market hog segregated in the walkway between pens that did not have access to water overnight. The hog did not appear to be in distress. The barn personnel said that it was unloaded the night before and was NAD because of an injured rear leg. It was treated as a U.S. Suspect hog with tag #M-2706924. Establishment personnel immediately and humanely stunned the hog with a captive bolt device. A broken left rear leg was confirmed on post mortem inspection. Mr. Andrzej Zubek, establishment manager, was notified of the noncompliance. He immediately counseled barn personnel about the lack of water for the animal. This is a noncompliance with 313.2(e) for failure to provide access to water. A similar noncompliance was documented on 4/20/18 on NR #DJP4508045020N/1. These noncompliances are associated due to the establishment's failure to provide access to a segregated, NAD hog overnight. The establishment has not yet provided a written response to the noncompliance from 4/20/18. The establishment's further planned actions were not implemented or were inadequate to prevent this noncompliance from recurring.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45629+V 45629	Andy's Meats Inc.	DJP551 005101 4N-1	05/10/2018	04C02	Livestock Humane Handling	313.2	<p>On Thursday, May 10 at approximately 9:45 a.m. while performing a HATS Category VI Humane Handling Task – Electric Prodding/Alternative Object Use, I, (b) (6), observed the following noncompliance (HATS Category VII – Observation for Slips & Falls). The chute leading up to the stunning conveyor was filled with a single-file line of market hogs. The hog at the end of the chute adjacent to the conveyor did not want to walk onto the conveyor. The barn personnel prodded the hog on the right ham with the hand held battery operated electric prod to encourage it to walk forward onto the conveyor. The hog squealed, moved forward to the conveyor and subsequently ran backward about five feet. The barn personnel prodded the hog again to encourage it to move forward. Again, the hog squealed, ran forward toward the conveyor and then ran backward about six feet causing the hog behind it to sit down on its haunches. The hog behind was forced to sit because the gate behind the chute was latched so the line of hogs had no space to backup. The hog was prodded a third time. It squealed, ran forward and then ran back about ten feet with enough force to cause the hog behind to topple from a sitting position onto its back. The hog closest to the conveyor continued to backup over the downed hog and then stepped on the hog as it walked forward. The downed hog fell to its side. All four limbs thrashed back and forth, as it gasped repeatedly. I observed blood on the floor below its snout. I notified the establishment manager of the incident. He was nearby and quickly grabbed the captive bolt device that is located by the automatic, electric stunner and stunned the down hog, rendering it unconscious. Subsequently, I tagged the knock box with U.S. Reject Tag No. B37601454. I removed the tag after verbal corrective actions were proffered by CEO, Jack Zak. This is a noncompliance with 313.2(a) & (b) for failure to</p>	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							minimize discomfort while driving animals to the stunning area, and for failure to minimize injury while using a driving implement (electric prod). I notified Establishment Manager, Andy Zubek, and CEO, Jack Zak, of the noncompliance and the issuance of the noncompliance record.	
M45705+P 45705+V45 705	Meat Processing Career Center	IGR011 102130 6N-1	02/05/2018	04C02	Livestock Humane Handling	313.1	On 2/5/2018 at approximately 1312 hours while performing Humane Handling verification task HATS category II (truck unloading), I observed the following non-compliance: When the trailer was initially backed up, the unloading ramp was positioned flush with the trailer with no appreciable gap. As cattle were unloaded a gap formed, and I observed that the second to the last steer stepped both front limbs in the gap. After a few seconds of standing the animal stepped onto the ramp and continued into the barn with no signs of harm or distress. The last steer stepped off the trailer onto the ramp into the barn with no incident before any corrective actions could be performed. I notified (b) (6), of the non-compliance with 9 CFR 313.1(a).	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45705+P 45705+V45 705	Meat Processing Career Center	IGR431 204161 0N-1	04/10/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>On Tuesday April 10, 2018 at approximately 0753 hours, while verifying the establishment's stunning effectiveness during pneumatic captive bolt stunning of beef cattle. The designated pneumatic captive bolt operator discharged the captive bolt into the top of the head of the animal, which resulted in an Ineffective Stunning Attempt, in which the animal was not rendered insensible by a single blow. The animal was observed to remain conscious, remained standing after the stunning attempt with eyes tracking and reacting to surroundings. The designated pneumatic captive bolt operator and the establishment Penal Workshop Specialist overseeing the establishments stunning effectiveness, effectively determined the Ineffective Stunning Attempt and instantly without hesitation made the ineffectively stunned animal unconscious before the animal was shackled, hoisted or stuck. The establishments' Ineffective Stunning Attempt was discussed with (b) (6). He was advised to cease stunning operations, with U.S. Rejected Tag B31999946 applied to the knock box, until additional information was gathered from the onsite (b) (6), and telephone correlation with the USDA-FSIS (b) (6), and (b) (6). Upon gathering additional information, U.S. Regulatory Control was relinquished and establishment stunning operations were allowed to commence. The establishments' ineffective stunning attempt, in which an animal was not rendered insensible by a single blow to produce immediate unconsciousness, is noncompliance with the regulation requirements identified within 9 CFR 313.15(a)(1).</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45729+P 45729+V45 729	Westcliffe Meats LLC	UGM13 100119 05N-1	01/05/2018	04C02	Livestock Humane Handling	313.2	On 1-5-18 at 07:19 while performing ante mortem activities I (b) (6) observed the following: There were 4 hogs in the North holding pen with no access to water as the water was frozen. There were 9 hogs in the South holding pen with no water at all located in the pen. When proceeding back to the building to inform the owner of my findings one of the slaughter employees was carrying water out to the holding pens at which time I observed him place water in both holding pens. Good human handling practices require animals to have access to water at all times. The establishment's current system for water access appears to be inadequate. Plant owner Mr. Hank Miller was notified verbally and in writing in the form of this Non compliance report. No tag used. Review of the establishments previous 90 days of records shows one NR #UGM4110103825N/1 dated 10-24-17 for same root cause.	CLOSED
M45564A	Central Maine Meats, LLC	KRJ290 701500 9N-1	01/09/2018	04C02	Livestock Humane Handling	313.1	HATS Category I – Inclement Weather At 0701 hours, during the performance of HATS category I, Inclement Weather verification task, the following non-compliance was observed. I observed 3 beef that were being housed in holding pen number 1 and during my observation I saw 2 white plastic 5 gallon water pails filled with frozen water I personally informed (b) (6) that was on site, to the frozen water pails. A record review revealed no recent similar noncompliance documented in the past 90 days. According to 9 CFR 313.2(e) Animals shall have access to water in all holding pens.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45564A	Central Maine Meats, LLC	KRJ480 801461 ON-1	01/10/2018	04C02	Livestock Humane Handling	313.1, 313.2	Category III Water and Feed Availability: At 8:00 am on Monday January 8th I observed three beef animals delivered to the slaughter facility. Due to equipment failure issues, the beef were not slaughtered. At 8:00 am on Tuesday January 9th I observed that the same three beef animals did not have access to feed. This is non-compliance with 9 CFR 316.2(e). A further review of record did not indicate that the plant had not documented they had provided feed. (b) (6) and Plant Manager Bill Lovely were notified that there was no feed and that a non-compliance record would be issued. A review in PHIS indicates a similar non-compliance, KRJ2409102925 was documented on October 25th, 2017 for the same cause.	CLOSED
M45564A	Central Maine Meats, LLC	KRJ581 105050 7N-1	05/07/2018	04C02	Livestock Humane Handling	313.2	Category VI – Electric Prod/Alternative Object Use On May 7, 2018 at 0945 hours, while performing a routine Livestock Humane Handling Task, the following non-egregious noncompliance was observed. A heifer was in the stunning chute and the rear door was closed. Establishment employees placed a halter rope around the neck of the heifer and pulled the rope to pull the head forward through the squeeze gate. The halter rope was not being applied as it was designed to in order to minimize discomfort of livestock in the stunning area. The establishment employees were immediately notified to discontinue the noncompliant activity. (b) (6) was notified verbally and visually of the noncompliance. The establishment is further notified of this noncompliance by virtue of this noncompliance record. Review of the PHIS database does not reveal any similar noncompliance records in the past 90 days.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45741	Down Home Processing, Inc.	GVQ34 130255 14N-1	02/14/2018	04C02	Livestock Humane Handling	313.16(a)(1)	<p>HATS CATEGORY VIII - At approximately 1035, while performing humane handling verification procedures, (b) (6) and I observed a mis-stun of a bovine animal. The first stun attempt failed to render the animal insensible to pain which is a violation of 9 CFR 313.16(a)(1). The animal moved during the act of shooting and immediately jumped in a backward motion after being shot. The animal raised his head in a fast, upward direction and thrashed his head once against the side of the knock box, then lowered it to a mid-position. The animal then stood with his eyes facing forward in a coherent manner (trailing movements in the vicinity). The animal's breathing had increased, yet still remained in a rhythmic pattern. The animal was in a standing position, and did not fall to the floor. The slaughter employee had lined up for an immediate 2nd stun attempt. The employee then allowed for the animal to stabilize its position, prior to the 2nd stun attempt. The 2nd stun attempt was successful. The firearm used during the stun attempts is a 357 magnum. The ammunition used is 158 grain, hollow point. I applied USDA Rejected tag# B43268867 to the knock box. Plant Manager, Alex England stated that he would conduct a staff meeting with his employees to discuss what happened and to retrain them. After notifying the supervisory chain of command and receiving corrective actions from plant management, the knock box was released to plant management personnel at approximately 1053.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45843+P 45843+V45 843	Conger Meat Market, LLC	GNS331 302301 3N-1	02/13/2018	04C02	Livestock Humane Handling	313.15(b)(1) (iii), 313.2	<p>On 2/13/18 at approximately 1215 hours while performing a Humane Handling Task, observing HATS Category VIII (Stunning Effectiveness) on a Holstein Steer, I observed the following noncompliance in HATS Category VII – Slips and Falls. The steer walked into the knock box and an establishment employee closed the metal chute door behind him. Inside the knock box there was a wooden box with the dimensions 36” tall in the front X 50” tall in the back X 29” wide, that was located at the front of the knock box to help assist with head placement. This wooden block has been a temporary fix in use since 01/31/18 to help limit mobility of the animal’s head for more accurate stun placement. Prior to any stunning attempts, I observed the steer jump up with its front two legs on top of this wooden box and back down to the cement below approximately 2-3 times. On the last jump down from the box, the steer slipped on thin layer of ice approximately 2ft. X 3ft. in size that had formed on the cement underneath and towards the back of the knock box near the metal chute door. The knock box is directly connected to the outside temperatures which were at 26 degrees F (www.localconditions.com). The steer landed with force in a sternal recumbent position with a loud audible sound, landing on its front wrists. The steer was pinned between the metal chute gate behind him and the wooden box. After the steer went down on all fours, I noticed it had bloody abrasions approximately 2” X 2” in size on each of its wrists from when it fell down. The animal struggled to get up for approximately 25 minutes while establishment employees tried to nudge the steer to rise with their hands. Establishment employees used metal hooks to pull the wooden box up and out of the knock box to give the steer more space to stand up; they also placed ice melt on the cement surrounding the steer to try and melt the ice buildup. At 1256 hours, with a couple taps from a rattle paddle, the</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							steer stood up and was stunned effectively with a captive bolt device. I notified Plant Manager, Mr. Jeremy Johnson (who was present) of my observations and my intent to issue this NR. This was the last animal to be slaughtered for the day, thus no further regulatory control actions were deemed necessary. The establishment is noncompliant with the regulatory requirements of 9 CFR 313.2(a) and 313.15(b)(iii) for not having a stunning area designed, constructed, and maintained as to limit the free movements of animals which allowed the steer to slip and fall causing the animal excess excitement and discomfort.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45843+P 45843+V45 843	Conger Meat Market, LLC	GNS451 002301 6N-1	02/14/2018	04C02	Livestock Humane Handling	313.2, 313.30 (a)(2)	<p>On 02/14/18 at approximately 1000 hours while performing a Humane Handling Verification Task to verify HATS Category VIII (Stunning Effectiveness) and IX (Consciousness on the Rail), I observed the following noncompliance during the stunning of a hog. While in the restraining pen before slaughter, the hog knocked the pin out from the gate that secured the gate to the wall. The two (b) (6) and (b) (6) tried unsuccessfully for about one minute to get the pin back in the wall. However, they chose to proceed with head stunning while (b) (6) held the gate close to the wall. This allowed the animal more range of motion than is typical. The establishment typically uses an electric wand to perform a head stun first and then a heart stun immediately afterwards to achieve unconsciousness of swine animals. As the establishment employee began stunning the pig, I heard a loud squeal as the v shaped prong touched the animal behind the ears, the employee continued to make contact with the animal and the animal dropped to the ground while the stunner was in contact. (b) (6) then performed the chest stun to finish the stun. While I could not view the animal's head from where I was standing, I did not hear any more squealing following the initial squeal nor did I see any righting reflexes. The animal did grunt and exhibit non-coordinated muscle movements during this period, but no specific signs of consciousness were seen. The grunts heard were soft, expiratory grunts and did not appear to be made consciously (b) (6) and (b) (6) shackled and raised the chain approximately a half foot off the ground, but lowered the hog immediately as it continued to grunt and exhibit non-coordinated muscle movements. The employee re-stunned the animal behind the ears at which point the movements and grunting ceased, raised the animal, and cut the throat. I discussed the stunning incident with (b) (6) and he provided verbal corrective actions. Slaughter</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							operations resumed and the four remaining hogs were all stunned effectively on the first stunning attempt. I later notified Plant Manager Mr. Jeremy Johnson of my findings and my intent to issue this NR. Due to the fact that the animal was not rendered unconscious with a minimum of excitement and discomfort, the establishment is noncompliant with the regulatory requirements set out in 9 CFR313.2(a) and 313.30(a)(2) which emphasize the importance of minimizing excitement and discomfort to the animal.	
M45843+P 45843+V45 843	Conger Meat Market, LLC	GNS161 604261 9N-1	04/19/2018	04C02	Livestock Humane Handling	313.15(a)(1)	At approximately 1235 hours while performing Humane Handling Verification to verify HATS Categories VIII (Stunning Effectiveness) and IX (Consciousness on the Rail), I observed the following noncompliance during the stunning of a goat. In the knocking pen, a plant employee restrained a goat while the slaughter floor supervisor and (b) (6), attempted to stun the animal with a hand-held captive bolt device on the goat's forehead. The first stun was ineffective as the goat remained conscious and did not drop to the floor, and vocalized twice. (b) (6) took immediate corrective actions using the back-up hand-held captive bolt device making a second stunning attempt, effectively rendering the goat unconscious with a stun to the forehead. Upon examination of the skinned and split head there were two distinct wounds; one stun wound tract located rostral to the brain, missed the brain by approximately ½" and a second went directly into the brain. I immediately placed U.S. Reject tag #B30317546 on the knocking pen and notified Plant Owner Mr. Jeremy Johnson of my observances and my intent to issue this noncompliance report. Slaughter operations were allowed to continue after (b) (6) provided me with verbal preventative measures. The establishment is noncompliant with the regulatory requirements set out in 9 CFR 313.15(a)(1).	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-32809:14 Tuesday, May 29, 2018 **308**

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45853+P 45853	Hemlock Hill Farm	EGQ381 302162 8N-1	02/28/2018	04C02	Livestock Humane Handling	313.2(f)	HATS VIII, Stunning effectiveness During the DVMS humane handling verification visit the following noncompliance was observed: on the third swine being stunned with the electrical stunner the animal was ineffectively stunned as evidenced by vocalization, voluntary movement, and rhythmic breathing. The plant immediately stunned the animal with the back up hand held captive bolt device. This is non-compliant with Title 9 CFR 313.30 (a)(1).	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45856+V 45856	Prime Pork LLC	ODB02 110224 15N-1	02/08/2018	04C02	Livestock Humane Handling	313.2	<p>On February 8, 2018 at approximately 0625 hours, while performing a HATS Category IV Task (Handling During Ante-mortem Inspection) with a Hats Category III Task (Water and Feed Availability), the following noncompliance was observed in the barn: Pen 10 was divided by a gate, with hogs on each side. In the half of the pen closest to the center alley, the hogs were all laying down. No obvious floor space was visible, and approximately 3 hogs were lying partially on top of other hogs. There was no room in this half of the pen for hogs to lie single file. For hogs to access the available water they would have had to walk on top of other hogs to do so. The pen card for pen 10 documented a scale time of 1344 hours (1:44PM) indicating the hogs had been held overnight at the establishment. On the other side of the gate of pen 10, the hogs had visibly more square footage per hog, and there was obvious visible free floor space. Ante-mortem examination was withheld until the establishment addressed the overcrowding in the above mentioned portion of pen 10. This observation is noncompliant with 9 CFR 313.2 (e). (b) (6)</p> <p>was notified of the forthcoming noncompliance record. At the same time, additional pens of hogs in the barn were noted to have no additional space. Pens 8, 16, 18, 19, and 20 were divided by a center gate. The portion of the pens closest to the center alley had no obvious amount of sizeable, visible floor space when all the hogs were lying down. While this observation does not constitute a noncompliance, the lack of visible floor space present in pens demonstrates a trend toward overcrowding. IPP have previously discussed overcrowding and pen capacities with the establishment management and these discussions are documented in the weekly meeting minutes on 12/06/17 (MOI ODB3907123707E) and on 02/07/18 (MOI ODB1912023509G).</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M34554	Wilson Farm Meats, Inc.	ORQ10 080140 25N-1	01/24/2018	04C02	Livestock Humane Handling	313.15(a)(2), 313.2	On 1/24/18, at approximately 8:30 am, while observing HATS Category VI (Electric Prod/Alternative Object Use), I observed the following noncompliance. A beef was brought into the knock box. The animal was balking at the head gate, refusing to step forward. An establishment employee was using a "hot shot" electric prod to drive the beef into the head gate. With several taps of the electric prod, the beef was almost to the head gate. The employee then held the electric prod on the beef's rump for several seconds, causing the beef to squish itself up into the head gate and bellow in discomfort. The beef was immediately stunned. (b) (6) applied US Reject tag # B36774627 to the knock box. This is noncompliance with 9 CFR 313.2(a), 313.2(b), and 313.15(a)(2). The (b) (6) and (b) (6) were notified of the noncompliance.	CLOSED
M34554	Wilson Farm Meats, Inc.	ORQ10 080140 25N-2	01/24/2018	04C02	Livestock Humane Handling	313.30(a)(1)	On 1/24/18, at approximately 10:45am, while observing HATS category VIII (Stunning Effectiveness); (b) (6) observed the following noncompliance. The stunner operator, utilizing a scissors-type electrical stunning wand, placed the electrodes on the head of a market hog. Immediately upon placement, the hog exhibited rigor and began falling over. The electrodes slipped off the head of the hog and the hog immediately began to squeal. The stunner operator immediately replaced the electrodes on the hog's head, and effectively rendered the hog insensible. (b) (6) tagged the knock box with US Reject Tag # B36774629. This is noncompliance with 9 CFR 313.30(a)(1). (b) (6) was notified of the noncompliance.	CLOSED

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M51252	LaCoe's Custom Butchering LLC - Carey Plant	UYF451 302440 1N-1	02/01/2018	04C02	Livestock Humane Handling	313.2	On February 1, 2018, at approximately 1400 hours while performing humane handling verification activities at Est. 51252, I observed the following noncompliance. In the outside holding pen, on the establishment's official premises, a bull was noted inside the holding pen with two turned over and empty white buckets (approximately 5 gallon capacity sized). This is noncompliant with 9CFR313.2(e) which states in part that "animals shall have access to water in all holding pens". Plant owner, Mr. Scott LaCoe and (b) (6), were notified of this noncompliance.	CLOSED
M45919+P 45919	Circle C Farm Abattoir & Butcher Shop, LLC	QWL33 060457 10N-1	04/10/2018	04C02	Livestock Humane Handling	313.16(a)(1)	Category VIII Stunning Effectiveness On 4/10/18 at approximately 0715 hours after performing antemortem inspection I observed a mis-stun on a market hog. The animal was being stunned by gun shot where it moved it's head just as the stun was being applied resulting in the animal not being rendered unconscious. The person performing the stun by gunshot immediately applied a second shot where the animal was then made to be insensible. I notified establishment owner Mr. Manny Cruz about the non-compliance. 9 CFR 313.16(a)(1) states in part: 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.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45928+P 45928	Central Missouri Meat & Sausage	CRN381 902560 1N-1	02/01/2018	04C02	Livestock Humane Handling	313.2	HATS Category III – Water Availability On February 1, 2018 at approximately 1845 hours while performing the Livestock Humane Handling Task for water availability, I (b) (6) observed a pen of cattle did not have access to water. I observed the two water containers that were in the pens to be empty. I immediately verbally notified a plant employee of the noncompliance and at that time, he replenished the water for the cattle. Mr. Cory Hawkins (Owner/Operator) was notified of the noncompliance and that a Noncompliance Record (NR) would be issued. This shows a failure to meet regulatory requirement 9 CFR 313.2(e). A review of recent NR's does not show any similar noncompliances.	CLOSED
M45928+P 45928	Central Missouri Meat & Sausage	CRN180 902481 5N-1	02/14/2018	04C02	Livestock Humane Handling	313.30(a)(1), 313.30(a)(3)	HATS VIII—Stunning Effectiveness On 02/14/2018, at approximately 1300 hours, I (b) (6) observed a stun failure on a hog in the establishment's slaughter area. After an establishment employee applied the initial stun with an electrical stunner, which appeared to be effective until the electrical wand was removed the hog vocalized and started to crawl. The establishment employee immediately applied a captive bolt effectively rendering the animal unconscious with the second stunning attempt. This noncompliance is a failure to meet the regulatory requirements of 9 CFR313.30(a)(1) & (3). (b) (6) informed (b) (6) Cory Hawkins, Plant Owner, that a noncompliance record would be issued.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45948	Ida-Beef LLC	AKL471 302272 2N-1	02/20/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>HATS Task Category VII (Slips and Falls). On February 20, 2018 at approximately 1130 hours I, (b) (6), was performing ante-mortem inspection with establishment owner, Larry Ward, when the following noncompliance was observed. Mr. Ward initially presented four dairy cows from (b) (4) for ante-mortem inspection. He slowly moved the cattle from the holding pen into the alleyway. The first Holstein to exit the pen slipped and fell in the alleyway on the ice on all four legs with hind legs splayed and struggled to rise while the third Holstein cow in line slipped and fell on the ice in the alleyway on her hind legs. Both cows were able to rise and were further moved into the round crowd pen. Mr. Ward next presented five dairy cows from Oak Valley Dairy for ante-mortem inspection. He slowly moved the cattle around within the holding pen to present both sides with no incidences. Mr. Ward then presented eleven dairy cows from Dry Creek Dairy for ante-mortem inspection. He slowly moved the cattle from the holding pen into the alleyway. One of the Holstein cows within the middle of the group slipped and fell on the ice upon entrance into the alleyway on her hind legs. She was able to rise and continue to move up the alleyway. The establishment did not implement any preventive measures to help eliminate the ice hazard in the pens and alleyways. I verbally informed Mr. Ward (establishment owner) that a humane handling noncompliance would be documented. A review of the establishment's compliance history failed to reveal any associated noncompliance.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45948	Ida-Beef LLC	AKL141 704251 9N-1	04/19/2018	04C02	Livestock Humane Handling	313.2	On Thursday, April 19, 2018 at approximately 3:09pm, I, (b) (6), while performing routine ante-mortem inspection, observed the following noncompliance: Four (4) cull dairy cows presented for ante-mortem in Pen #2 did not have any water. There was a water barrel present which contained some moisture in the bottom, but was otherwise completely void of liquid. I immediately notified the responsible Establishment pen personnel. About the same time, the Slaughter Supervisor came out to the ante mortem pens. I showed him the empty water container and informed him that an NR would be issued. I then notified (b) (6) of the non-compliance who took immediate action and filled the water container in Pen #2. A review of previous noncompliance show no other NRs with the same root cause in the last 90 days.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45948	Ida-Beef LLC	AKL231 004503 ON-1	04/27/2018	04C02	Livestock Humane Handling	313.2	On Friday, April 27, 2018 at approximately 1450 hours, I, (b) (6), was covering the online slaughter inspection duties when I was asked to perform ante-mortem inspection on cattle outside in the holding pens. I proceeded to the holding pens and observed the following noncompliance. There were three dairy cows in pen number three and two water barrels present, but no water in either barrel. There were three dairy cows in pen number four and two water barrels present, although one of the barrels contained some moisture in the bottom, but both barrels were otherwise dry. I immediately notified the establishment pen personnel who was by my side that a noncompliance would be issued for no water provided to the cattle. Another establishment person began filling the barrels with water, therefore I did not apply a U.S. Reject tag. A supervisor was not readily available, so I proceeded back to the slaughter floor and informed QC personnel that a humane handling noncompliance would be issued for not providing water to the cattle in the holding pens. A review of previous noncompliance records reveals a noncompliance of same root cause issued on April 19, 2018 (NR# AKL1417042519N) indicating further establishment preventative measures were poorly implemented or ineffective.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M48226	American Halal Meat	MEN3213011317N-1	01/17/2018	04C02	Livestock Humane Handling	313.16(a)(1), 313.16(a)(3)	<p>Category VIII "Stunning Effectiveness" On January 16, 2018 at approximately 14:00 hours, while conducting a routine Livestock Humane Handling Verification Task HATS category "Stunning Effectiveness", (b) (6) observed the following noncompliance. Establishment Owner Muhammad Qayyum shot a veal with a 9mm pistol, after the initial shot the beef remained standing. Mr. Qayyum immediately delivered a second shot that effectively rendered the animal unconscious. At that time (b) (6) notified his supervisor of the incident. After investigation of the incident by plant management it was determined that both shots had penetrated the skull and the initial shot was approximately 1inch below, and 1 inch to the right of the center of the skull. At this time (b) (6) informed Establishment Owner Muhammad Qayyum verbally and this record serves as written notice of the establishments inability to meet the regulatory requirements of 9 CFR 313.16(a)(1) &(3). After reviewing the records for the previous 90 days, no associations can be made at this time.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M791C	Clemens Food Group, LLC	QCF191 301480 2N-1	01/02/2018	04C02	Livestock Humane Handling	313.2	<p>HATS CATEGORY II—TRUCK UNLOADING At approximately 1250 hour on 1/2/2017 after performing ante-mortem inspection on a pen on the west side of the barn, I observed noncompliance with Humane Slaughter of Livestock, Handling regulatory requirements. After completing ante-mortem inspection, I looked north down the west barn alley toward swine unloading bay one. I observed an establishment employee gently push a standing hog down a trailer ramp from the top deck of the trailer. The employee moved the hog to the point where the back half of the hog was on the trailer and the front half of the hog was on the unloading bay dock. The employee then moved to the front of the hog, grabbed both ears of the standing hog, and gave one big yank to pull the hog the rest of the way off the trailer. This finding illustrates noncompliance with 9 CFR 313.2 (a) because a hog was not driven from an unloading ramp to a holding pen with a minimum of excitement and discomfort. In response to this finding, I immediately took regulatory control action and rejected the drop gate at the alley leading to stunning area with reject tag 36787183, per 9 CFR 313.50 (b). I then immediately notified (b) (6) of this action and my findings. By approximately 1300 hour, establishment management provided me with verbal corrective actions, which included suspension of the employee involved until an investigation was complete and additional training of animal handling employees. I then released the regulatory control action.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M791C	Clemens Food Group, LLC	QCF531 002431 3N-1	02/13/2018	04C02	Livestock Humane Handling	313.2	<p>HATS category IV While en route to perform a HATS category V verification task at approximately 0755 hours I observed a struggling hog on top of another hog, at the entry from the alleyway (2nd/last section of the serpentine) to the staging area just outside the gondola, with its snout caught in an approximately 4-5" opening between the wall at the end of the alleyway and the partially closed gate. (b) (6), who was with me at the time but at a different vantage point, observed the gate close upon this hog's snout. This hog did back up and free itself after an operator coaxed it back with a rattle paddle, at which time the gate fully closed. The gate was never observed to retract after hitting this hog's snout. I immediately placed a US Reject tag (No. B37602013) upon the control box for the west CO2 stunner until an initial assessment of the situation could be accomplished (the total time the US Reject tag was applied was approximately 2 minutes). This incident demonstrates non-compliance with 9 CFR 313.2(a) which states, in part, that the "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." (b) (6) was notified that an NR would be issued.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M51283	Dean & Peeler Meatworks LLC	YWH43 120556 09N-1	05/08/2018	04C02	Livestock Humane Handling	313.1	At approximately 7:15 AM, while conducting a Livestock Humane Handling Task, I noticed there was no water in the water trough. I immediately notified Plant Owner Dustin Dean and informed him that there must be water at all times provided while animals are in the holding pens as well as throughout slaughter. He proceeded to take corrective actions and fill up the water trough. The above issues were not in compliance with the following regulations from 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."	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M630	CS Beef Packers, LLC	KJN590 903342 9N-1	03/29/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>HATS Category VIII: Stunning Effectiveness At approximately 0715, while observing (b) (6) knock a non-ambulatory beef cow in the pens at CS Beef, Est. 630, I, (b) (6), observed the following non-compliance. (b) (6) failed to effectively stun the non-ambulatory beef cow with the first stunning attempt. The ineffective first stunning attempt was properly placed, however it did not render the beef cow unconscious. The beef cow did not exhibit signs of distress and did not vocalize. (b) (6) was patient and used the available back-up loaded captive bolt device to effectively stun the beef cow on the second attempt within approximately 30 seconds. (b) (6) followed the establishment's written robust humane handling program. (b) (6) was immediately informed that this incident was a non-compliance and would be documented as a non-egregious non-compliance. (b) (6) and (b) (6) were both informed as well. (b) (6) immediately retrained (b) (6). The establishment is currently operating with a written robust systematic approach to humane handling. Upon review of non-compliances over the last 90 days, association is not required.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M51300+P 51300	Phillips Processing Plant	CRT251 002540 9N-1	02/09/2018	04C02	Livestock Humane Handling	313.2	On 2/9/2018 at approximately 1027 hours while performing Humane Handling verification task HATS category II (Truck unloading), I observed the following non-compliance: A trailer containing two pigs was unloaded over an estimated one foot step down. The first pig unloaded with no slips or falls. The second pig balked at the entrance to the trailer. The owner entered the trailer to assist in unloading. I observed the sow manipulated so that she was perpendicular with the ground, head towards the ground and hind limbs in the air, with the owners hand on the tail. I observed the sow fall out of the trailer onto her side where she stood up and quietly walked to the pens with no limping or other signs of injury. I took regulatory action and placed US Reject tag #B41951315 on the knock box. I informed the Plant owner, Mr. Dale Phillips, of the non-compliance with 9 CFR 313.2(a). I removed regulatory action after receiving immediate corrective actions.	CLOSED
M46085+P 46085	Stevens Abattoir Inc.	CXM08 110132 22N-1	01/22/2018	04C02	Livestock Humane Handling	313.2	**Category III- Water and Feed Availability (9 CFR 313.2)** On 1/22/2016, at approximately 930 AM, while conducting official inspection duties at Steven's Abattoir, the following Livestock Humane Handling violation was observed: ** In the holding pens, there were 3 cows and 6 hogs being held without any water. In the far right pen, there were 5 hogs with an empty water trough. In the middle holding pen, there was one hog without a trough and in the left holding pen, there were 3 cows with an empty trough; thus, leaving the animals with no access to water. All animals must have access to water at all times while in the holding pens. No regulatory action was taken on the facility due to the management's immediate response in providing water to the animals. Darren Stevens, Plant Owner was notified of this finding and of the establishment's failure to comply with 9 CFR 313.2	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46085+P 46085	Stevens Abattoir Inc.	CXM38 140450 09N-1	04/09/2018	04C02	Livestock Humane Handling	313.15(a)(1)	At approximately 11:15 AM on 04/09/2018 at Steven Abattoir (TA46085). While identifying humane handling category 8, stunning effectiveness, IIC and (b) (6) observed a missed stun on a steer . Both IIC and (b) (6) were standing in an adjacent room (gut room) while Darren Stevens (owner) used a captive bolt on a steer in the knock box. As soon as Plant owner turned around a worker notified Mr. Stevens that the animal was still standing. Hunter entered the room and noticed the animal was blinking and looking around the room. The animal was conscious. Darren Stevens quickly re-loaded the charge on the captive bolt and “knocked” the animal a second time. This stun was successful. A regulatory control action was taken in the form of an U.S. Rejected tag placed on the Knocking Box (Tag Number: B37241505). Darren Stevens (Plant Owner) was notified of the non- compliance and Failure to comply with 9 CFR 313.15(a)(1). Plant owner took verbal corrective action prior to the U.S. rejected tag (B37241505) being removed.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M51309+V 51309	Texas Packing Co.	OLR401 005160 2N-1	05/01/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>On May 1, 2018 during a plant visit at Texas Packing Establishment M51309, I found the following noncompliance with the code of federal regulations: At 10:00 am I discovered cattle in pens with no access to water. I rejected pens 42, 40, 36, 34, 32, 28, and 26 with US Reject tags B39030782 and B39030783. Title 9 CFR part 313 requires animals have access to water in all holding pens. Plant Manager Jorge Correa was notified of this noncompliance with federal regulations. 313.2 Handling of livestock. (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. At 12:20 pm I observed a cow that had become stuck in a man escape gap in the alleyway next to pen 4. The cow was stunned and bleed out by the establishment. The pipe fence was cut to allow remove of the animal. The alley way next to pen 4 was rejected with US Reject tag B39030784 until the gap in the pipe fence could be repaired. Plant Manager Jorge Correa was notified of the noncompliance with federal regulations. 313.1 Livestock pens, driveways and ramps. (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. At approximately 12:45 I observed 7 head of cattle that had been driven into a triangular area leading to the drive chute to the knocking box. There were five plant employees in all directions on the fencing around the cattle. These plant employees were all yelling loudly and hitting the cattle with plastic paddles. There was not enough room for the cattle to turn around in the area so they could enter the chute in a head-first</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>direction. I stopped the activity and rejected the drive chute to the knock box with US Reject tag B39030785 until the establishment could proffer corrective actions. (b) (6)</p> <p>was notified of the noncompliance with federal regulations. Title 9 CFR 313.2 Handling of livestock states: (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. (b) 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.</p>	
M51309+V 51309	Texas Packing Co.	OLR371 605240 9N-1	05/09/2018	04C02	Livestock Humane Handling	313.1	<p>On May 8, 2018 at approximately 1000 hours, I observed 45 head of cows come off the truck and penned at Texas Packing. The cattle were slaughtered beginning at approximately 1345 hours on May 9, 2018. These cattle were not given any feed during this period which exceeded 24 hours.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46139	Cypress Valley Meat Company 1, LLC	UIV1313035120N-1	03/20/2018	04C02	Livestock Humane Handling	313.1	On 3/20/18 at approximately 0810 while performing ante mortem inspection in the pen area from the alleyway, the following noncompliance was observed: There are metal slats bolted down to the concrete in the pens and alleyways to help provide good footing, however between pens 3 and 4 is a small dip in the flooring that has allowed the slatting to rise approximately an inch. This area could easily allow smaller or longer hooves to slip underneath it thereby creating an opening where the feet of animals may be caught causing trips or injuries. This was brought to the attention of Mr. Keith Crow and Mr. Bennie Jones, Co-Plant Managers. They were verbally informed a US Reject tag was being applied to the pens and they proceeded to the pen area. US Reject Tag #B42001485 was being authenticated as they tried to bend the metal into place with a hammer, which failed, and the establishment realized they could utilize the first entry door to pens 3 and 4 to unload all animals into and then bring them back into the alley by the opposite door, which allows animals to bypass this location. This was found acceptable for to prevent animals from passing over this opening. Additionally, the establishment is retrieving a drill bit and additional bolts to allow them to drill the slats and secure it to the flooring. They will use the bypass method until this repair can be made. A review of records reveals no recent NRs to be associated with this noncompliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46139	Cypress Valley Meat Company 1, LLC	UIV5909035030N-1	03/30/2018	04C02	Livestock Humane Handling	313.1, 313.2	<p>On 3/30/18 at approximately 0810 hours, while performing ante mortem inspection in the livestock pen area, the following noncompliance was observed: In pen 1, which was empty, the metal floor grating which is used to prevent slipping and falling, was broken and sticking up approximately one inch above the surface of the floor. There was no indication that the establishment was aware of this issue, since there was no identification on the pen that it should not be used. US Reject Tag # B42001486 was applied to the pen doors as we were expecting delivery of additional animals today. Also, Pen 5 contained two cattle which were delivered prior to end of operations 3/29/18. The water tub for the animals was empty and the bottom of the tub was actually dry. (b) (6) [REDACTED], was shown these noncompliances and took immediate action to provide water to the two cattle in Pen 5. Mr. Benny Jones, Co-Plant Manager, was also shown these noncompliance. At approximately 0900, Mr. Jones informed IPP that he had addressed the grating issue. This was verified and the US Reject tag was removed at approximately 0908. Mr. Chris Shaw, Co-Plant Manager, was verbally notified the tag was removed. A review of records reveals a similar noncompliance was documented on 3/20/18 in NR #UIV1313035120N/1 which stated the floor grating was raised and needed repair. The establishment's corrective actions were inadequate to prevent this noncompliance from recurring.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46139	Cypress Valley Meat Company 1, LLC	UIV0915042910N-1	04/10/2018	04C02	Livestock Humane Handling	313.16(a)(1)	On 4/10/18 at 1314 hours while performing a Routine Livestock Humane Handling Verification Task, the following noncompliance was observed: A young bull was loaded into the knocking box and a .410 ga firearm was used as the stunning method. A shot was fired and the animal was observed still in the standing position with its head moving about. The employee was observed immediately preparing for a second stun. The time was noted and approximately forty-five seconds passed before the second shot was fired. The second shot appeared effective as the animal was observed to have dropped in the knocking box with eyes fixed, mouth open and tongue slightly out. Mr. Bennie Jones and Mr. Keith Crow, Co-Plant Managers, as well as (b) (6) were verbally notified of this noncompliance.	OPEN
M48277	WJ Wainwright and Son, Inc	YAQ1212015430N-1	01/30/2018	04C02	Livestock Humane Handling	313.15(b)(1)(iii)	At approximately 8 AM (b) (6) was performing a humane handling check and observed on the swing gate of the knock box an area of approximately two feet in length at the very bottom bar to be broken and damaged /completely missing, on the outer edge. Plant management was notified both verbally and with this written N/R. There were no animals injured from this noncompliance.	CLOSED

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46170+V 46170	Quapaw Food Services Authority	IMQ461 405160 8N-1	05/08/2018	04C02	Livestock Humane Handling	313.15(a)(1)	HATS Category VIII-Stunning Effectiveness On May 8, 2018, I, (b) (6) was verifying effectiveness of market hog stunning on the slaughter floor. I observed on the last hog of the day, the stun operator administered a captive bolt knock. I heard the knock and observed the hog did not go down and I could observe a mark on the hog's forehead where the first knock occurred. The stun operator had another backup captive bolt gun ready and on hand and immediately administered a second blow which was effective. I verbally informed Mr. Wade Payne, plant manager I would issue a noncompliance record for the failure to render the hog insensible with a single blow. A review of previous noncompliance records does not indicate a trend is developing.	OPEN

Table: Noncompliance Reports in Response to FOIA2018-328

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M46235+P 46235+V46 235	Hewitt's Meat Processing, Inc.	UEP381 103172 1N-1	03/21/2018	04C02	Livestock Humane Handling	313.15(a)(1)	<p>At approximately 0740 hours, while observing HATS Category VIII, Stunning Effectiveness, (b) (6), and (b) (6) observed the following non-compliance: We observed an establishment employee use a hand-held captive bolt device to stun a beef cow in the restrainer. The cow was still conscious after the first stun attempt as it remained standing and looking around. The stunner immediately reloaded the hand-held captive bolt device with readily available ammunition and immediately and effectively rendered the animal unconscious on the second stun. The stunner then immediately reloaded the hand-held captive bolt device with readily available ammunition and applied a poll security stun to the unconscious animal. Stunning was verbally discontinued until an establishment employee skinned and split the head to determine why the initial stun was ineffective. Once the head was skinned there were two distinct stun wounds visible on the frontal bone. One wound was approximately 1 to 2 cm above an intersection if lines were drawn from the medial canthus of the eye to the base of the opposite ear. The second stun wound was approximately 2 cm to the left of the first wound. When the head was split to expose the brain, the first wound tract angle indicated the bolt came into contact with the rostral portion of the brain. The second stun wound tract angle was approximately 2 cm rostral to the brain. The establishment employee discussed preventive measures and stunning was allowed to resume. Mr. John Franseen, Establishment Owner, and (b) (6), were verbally notified of the forthcoming non-compliance with the regulation 9 CFR 313.15(a)(1).</p>	CLOSED



Food Safety and
Inspection Service

August 31, 2018

Alameda District
800 Buchanan St.
Albany, CA 94710

Phone: (510) 769-5712
Fax: (510) 337-5081

(b)(6)
Perdue Foods, LLC
Establishment 2882P
2700 Lakeview Highway
Petaluma, CA 94955

Hand Delivered

NOTICE OF INTENDED ENFORCEMENT

Dear (b)(6):

This serves as an official notification by the Food Safety and Inspection Service (FSIS) of our intent to withhold the marks of inspection and suspend the assignment of inspectors for the Slaughter and Raw Intact processes at your establishment, in accordance with Title 9 Code of Federal Regulations (CFR) Parts 500.4(a), 500.4 (b), and 500.4 (c). This action is based on your establishment's failure to effectively implement and appropriately maintain the required Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Points (HACCP) programs, in accordance with Title 9 CFR Parts 416 and 417. Furthermore, your establishment failed to implement and maintain the required Sanitation Performance Standards (SPS) in accordance with Title 9 CFR Part 416.

You are required to respond to this notice adequately, in writing, addressing all regulatory noncompliances in this notice. Failure to respond adequately within three (3) business days from the day of receipt of this notice may result in the suspension of the assignment of inspectors at your establishment. FSIS will evaluate your response and will determine if any further administrative enforcement action will be necessary.

Background/Authority

The Poultry Products Inspection Act (PPIA) (21 U.S.C. 451 et seq.) provides that it is essential in the public interest that the health and welfare of consumers be protected, by assuring that poultry and poultry products distributed to them are wholesome, not adulterated, properly marked, labeled and packaged. This Act gives FSIS the authority, as designated by the Secretary of the Department of Agriculture, to issue rules and regulations describing sanitation requirements for inspected establishments. This Act also provides FSIS program personnel the authority to refuse to allow poultry or poultry products to be labeled, marked, stamped, or tagged as "*inspected and passed*" and to prevent the entry of products into commerce when the sanitary conditions of any such establishment are such that products are adulterated and provides definitions for the term "*adulterated*." Furthermore, this Act provides FSIS the authority to appoint inspectors from time to time to examine and inspect products, including the sanitary conditions of facilities. This Act also gives FSIS program personnel the right to examine and inspect all carcasses and parts of carcasses that are further treated and prepared and the right to access and examine

establishment records. When the sanitary conditions of a facility are not properly maintained, FSIS can refuse inspection and indefinitely withdraw inspection from an establishment, provided the establishment is afforded the right to an administrative hearing.

Under the authorities of this Act, FSIS has prescribed rules and regulations required for establishments producing meat and poultry products including the requirements pertaining to Sanitation Standard Operating Procedures (SSOP) and Sanitation Performance Standards (SPS) (Title 9 CFR Part 416) and other matters. FSIS has also developed Rules of Practice regarding enforcement (Title 9 CFR Part 500). The Rules of Practice describe the types of enforcement action that FSIS may take and include procedures for taking a withholding action and suspension, with or without prior notification, and for filing a complaint to withdraw a grant of Federal Inspection.

Findings/Basis for Action

From August 14, 2018, through August 23, 2018, Enforcement Investigations and Analysis Officers (EIAOs) conducted a Food Safety Assessment (FSA) at your establishment. The purpose and scope of this assessment was to review the food safety systems for regulatory compliance and to determine if the systems were scientifically sound and supported. During the FSA, the EIAOs reviewed your establishment's HACCP plans, SSOP program, prerequisite programs supporting your hazard analyses, supporting documentation, as well as corresponding records. In review of your establishment's documentation, the EIAOs found your HACCP system to be inadequate. In addition, you failed to maintain sanitary conditions in accordance with the SSOP and SPS regulatory requirements.

On March 30, 2018, FSIS personnel notified your establishment that you failed to meet the *Salmonella* performance standards for Chicken Parts for the sampling period of February 26, 2018, to May 19, 2018. Your establishment exceeded the maximum acceptable percent positive of 15.4%, as defined in the Federal Register Vol. 81 No. 28 "New Performance Standards for *Salmonella* and *Campylobacter* in Not-Ready-to-Eat Comminuted Chicken and Turkey Products and Raw Chicken Parts and Changes to Related Agency Verification Procedures."

From February 1, 2018, through August 13, 2018, FSIS Inspection Program Personnel have issued 126 Noncompliance Records (NRs) for your establishment's continued failure to effectively maintain and implement the required SSOP, SPS, and HACCP programs, in accordance with Title 9 CFR Parts 416 and 417. These recurring NRs indicate your failure to operate and maintain your establishment in a manner to prevent the creation of insanitary conditions and to ensure product is not contaminated or adulterated.

The following are the regulatory noncompliances documented by FSIS Enforcement, Investigation, and Analysis Officers (EIAOs) during the Food Safety Assessment (FSA) at your establishment for the period from August 14, 2018, through August 23, 2018.

Sanitation Standard Operating Procedures and Sanitation Performance Standards – Title 9 CFR 416

1. Your establishment failed to implement pre-operational sanitation procedures to prevent insanitary conditions. Your SSOP pre-operational sanitation procedures state, (b)(4)
(b)(4)
(b)(4) On August 17, 2018, at approximately 0050 hours, in the dark meat room after your establishment Quality Assurance (QA) personnel completed his pre-operational inspection, the EIAO observed product residues in multiple locations inside the thigh hopper. The inside of the hopper is a food contact surface (FCS). Residues such as this can provide an excellent growth medium for many micro-organisms, including pathogens. Your establishment is not implementing your pre-operational sanitation procedures as written to ensure sanitary conditions are maintained. This is a regulatory noncompliance with Title 9 CFR 416.13(a).

In addition, on August 16, 2018, at approximately 2150 hours, in the air chill room, the EIAO observed your establishment employee conduct pre-operational inspection. After your QA personnel completed his pre-operational inspection, the EIAO observed product residue on the floor. Your establishment failed to ensure sanitary conditions prior to the start of operations.

Since February 1, 2018, FSIS Inspection Personnel have issued 14 NRs for your establishment's failure to implement pre-operational sanitation procedures to prevent insanitary conditions as required by Title 9 CFR 416.13(a). FSIS has concerns regarding your establishment's ability to maintain sanitary conditions as evidenced by the ongoing and recurring noncompliance records issued to your establishment.

2. Your establishment failed to implement your written SSOP procedures for your air chill room. Your establishment management indicated that the ceiling in the air chill room is considered a FCS in case condensation occurs and that the air chill room ceiling is cleaned nightly. However, your establishment is not documenting in the "*Preoperational Sanitation Inspection Report*" records that the ceilings are being cleaned and monitored. Furthermore, your SSOP program does not include any procedures for the cleaning of the ceiling, which you have identified as a FCS. Your SSOP do not describe all procedures your establishment is conducting daily, before and during operations, to prevent direct contamination. This is a regulatory noncompliance with Title 9 CFR 416.12(a).

Furthermore, your establishment's SSOP indicate your QA (b)(4)
(b)(4)
(b)(4)
(b)(4) In review of the Adenosine Triphosphate (ATP) testing results provided, your establishment was unable to demonstrate that you are performing any ATP swab tests on the air chill room ceiling. This is a regulatory noncompliance with

Title 9 CFR 416.13(a), 416.13(c), and 416.16(a).

3. Your establishment failed to develop and implement SSOP procedures that your establishment will conduct daily, before and during operations to prevent direct contamination. On August 15, 2018, at approximately 0530 hours, the EIAO observed a combo bin of salvage product near the salvage stations. The EIAO observed yellow hoses touching the inside of the FCS plastic liner of the combo bin. The EIAO notified Director of Food Safety and Quality Assurance, Terry Evans, who indicated that the yellow hoses are considered FCS. However, your establishment is not documenting in pre-operational SSOP records that the yellow hoses are being cleaned and being monitored as a FCS. Furthermore, your SSOP program does not include any procedures for the cleaning of the yellow hoses. Your SSOP do not describe all procedures your establishment is conducting daily, before and during operations, to prevent direct contamination. This is a regulatory noncompliance with Title 9 CFR 416.4(a), 416.11, 416.12(a), 416.13(c), and 416.16(a).
4. Your establishment failed to implement your SSOP "*Salvage Procedure for Carcasses, Parts on the Floor or in Drip Pans*" as written.

- a. Your establishment's SSOP "*Salvage Procedure for Carcasses, Parts on the Floor or in Drip Pans*" states the following: (b)(4)

(b)(4)

(b)(4)

On August 20, 2018, at approximately 1130 hours, the EIAO observed half carcass in a drip pan under the "elevator" front-half conveyor in the cone line/white deboning department. The EIAO notified (b)(6) (b)(6), of this finding. However, subsequently, on August 20, 2018, at approximately 1400 hours, after (b)(6) (b)(6) was finished conducting his operational SSOP monitoring check, the EIAO observed that the same product was still in the drip pan under the "elevator" front-half conveyor in the cone line/white deboning department. Your establishment failed to pick up product in the drip pan in a timely manner ("(b)(4) (b)(4)"), in accordance with your establishment's written SSOP "*Salvage Procedure for Carcasses, Parts on the Floor or in Drip Pans*". This is a regulatory noncompliance with Title 9 CFR 416.13(c) and 416.4(d).

- b. On August 23, 2018, at approximately 0900 hours, the EIAO observed a front-half chicken on the motor, which is not a product contact surface, behind the front-halves rehang table in the cone line room. Your establishment employees picked up this front-half for reconditioning at 0918 hours. Your establishment failed to pick up product in a timely manner ("(b)(4) (b)(4)"), in accordance with your establishment's written SSOP "*Salvage Procedure for Carcasses, Parts on the Floor or in Drip Pans*." This is a regulatory noncompliance with

Title 9 CFR 416.13(c) and 416.4(d).

- c. On August 23, 2018, at approximately 0940 hours, in the Cut-up Department, the EIAO observed establishment's employee reconditioning a whole body carcass using the ozone line hose. However, your establishment's written reconditioning procedure states, "(b)(4)"
"(b)(4)"
"(b)(4)" "Your establishment failed to implement the reconditioning procedures in your SSOP as written. This is a regulatory noncompliance with Title 9 CFR 416.13(c) and 416.4(d).

Throughout the FSA, EIAOs observed product on the floor near drains in second processing and on standing platforms and rubber mats, and that the product were there for more than 15 minutes. Your plant management indicated that this product would be condemned. However, it is unclear how your establishment distinguishes between product for reconditioning and product to be condemned. Furthermore, EIAOs observed that your establishment did not pick up product to be condemned in a "timely manner", to ensure that product would not be picked up and reconditioned. In addition, your Salvage procedures do not include any procedures for when products have not been picked up within 15 minutes. Your establishment failed to prevent the creation of insanitary conditions. This is a regulatory noncompliance with Title 9 CFR 416.4(d).

Since February 1, 2018, FSIS Inspection Personnel have issued eight (8) NRs for your establishment's failure to effectively implement your salvage and reconditioning procedures to prevent insanitary conditions. These multiple regulatory noncompliances documented by FSIS personnel and observed during the FSA demonstrate that your establishment has not taken effective corrective actions to prevent insanitary conditions.

5. Your establishment failed to operate in such a way to prevent the creation of insanitary conditions, as required by the Sanitation Performance Standard (SPS) regulations of Title 9 CFR 416. During the FSA, the EIAOs identified the following regulatory noncompliances:
- a. On August 21, 2018, at approximately 0845 hours, in the tub washroom, EIAO observed your establishment employee putting FCS hand tools, such as knives with white handles and knife sharpeners, on the floor. Your employee used his boot to hold down those hand tools, and sprayed the utensils laying on the floor with chlorinated water. The EIAO notified "(b)(6)"
"(b)(6)" of these findings.
"(b)(6)" indicated that the cleaning method was not "ideal" and that your establishment stores these hand utensils overnight in peroxyacetic acid (PAA) sanitizer. There was no follow-up or corrective action taken to restore sanitary conditions. EIAO reviewed your establishment's cleaning procedures, which do not cover the cleaning of hand tools. Procedures in the SSOP that are to be conducted prior to operations shall be identified as such, and shall address, at a minimum, the cleaning of FCS of facilities, equipment, and utensils. Your establishment failed to provide a cleaning procedure for the FCS hand tools to demonstrate that your establishment is maintaining

sanitary conditions to prevent the contamination of product. This is a regulatory noncompliance with Title 9 CFR 416.12(c), 416.3(a) and 416.4(d).

- b. On August 16, 2018, at approximately 0930 hours, EIAO observed beaded condensation on the ceiling above the transfer conveyor of the front-halves, which transfers chicken front-halves from the cut-up department to the boneless/skinless breast department. Your establishment failed to maintain adequate ventilation to control condensation and prevent insanitary conditions. This is a regulatory noncompliance with Title 9 CFR 416.2(d).

Since February 1, 2018, FSIS Inspection Personnel have issued 10 NRs for similar findings of condensation in your establishment. Your establishment has failed to implement adequate controls to prevent condensation in your facility.

- c. On August 15, 2018, at approximately 0315 hours, the EIAO observed chicken residue and blood on the hand dryer and on the soap dispenser at the hand wash station entering the slaughter floor. Your establishment employees use this hand wash station to wash their hands prior to returning to the slaughter and production floor. EIAO notified plant management of these findings on August 15, 2018. On August 16, 2018, at approximately 1125 hours, the EIAO observed that the hand dryer and soap dispenser still had residue and blood that was observed from the previous day. Your establishment failed to maintain sanitary conditions. This is a regulatory noncompliance with Title 9 CFR 416.4(b).
- d. On August 20, 2018, at approximately 1110 hours, the EIAO observed that your establishment employee was hanging a clear plastic bag near the conveyor where your establishment is packaging product in the cone line department. EIAO observed an establishment employee putting pieces of chicken fat and trim in the plastic bag. Because the plastic bag had no identification or label, the EIAO asked Plant Manager, Daniel Morales, what the raw chicken material in the plastic bag was for. Mr. Morales indicated that the employee was removing trim that would be thrown away. Similarly, on August 21, 2018, at approximately 0732 hours, the EIAO observed that your establishment was hanging a clear plastic bag with no identification on a hook where your establishment employee was standing on the evisceration line. EIAO observed that the plastic bag contained other plastic bags and paper towels. Your establishment indicated that it was trash and that it would go into the trash can after the shift change/break. For both of these instances, your establishment failed to identify the bag with conspicuous and distinctive marking to identify the contents. This is a regulatory noncompliance with Title 9 CFR 416.3(c).
- e. On August 15, 2018, at approximately 0330 hours, while your establishment employees had gone on lunch break during Shift A (Night Shift) and no birds were on the shackles, the EIAO observed a dirty yellow hose, with black unidentifiable foreign material (UFM) hanging above, coming into direct

contact with the FCS shackles (prior to the Inside-Outside Bird Wash (IOBW)). This is a regulatory noncompliance with Title 9 CFR 416.4(a).

- f. FSIS inspection personnel have documented multiple NRs for your establishment's failure to maintain sanitary conditions of equipment used during production. Since February 1, 2018, FSIS inspection personnel have documented nine (9) NRs, for observations of your establishment employees grabbing unclean totes for use in production.

Furthermore, on August 20, 2018, at approximately 1050 hours, EIAO observed FCS tubs turned over on a wooden pallet. (b)(6) indicated that those tubs were designated to go to the tub wash room. On that same day, at approximately 1100 hours, in the dark meat deboning room, the EIAO observed upright FCS tubs on a cardboard slip on a wooden pallet. As there was no label or identification indicating whether the tubs were clean, EIAO asked (b)(6) if the tubs were clean, and (b)(6) indicated that they are usually clean if the tubs are standing upright and not flipped over. (b)(6) indicated that the "assumption" can be made that these tubs are clean since they are right-side-up and that the employees would know if they are clean or dirty. As evidenced by the multiple NRs documented by FSIS personnel, your establishment employees have repeatedly pulled unclean totes for use in production, demonstrating that your establishment does not have effective procedures in place to ensure equipment is maintained in a sanitary condition so as not to adulterate product. This is a regulatory noncompliance with Title 9 CFR 416.3(a).

Since February 1, 2018, FSIS inspection personnel have issued 93 NRs for failure to maintain sanitary conditions. Your establishment has received multiple NRs for unidentified foreign material (UFM) including black specks on product and FCS, product residue on non-FCS, and poor employee hygiene practices that led to direct product contamination. Additionally, FSIS has documented your establishment's failure to maintain your facility in good repair, including findings of mold in the facility and failure to maintain an adequate pest management program to prevent pests in your establishment. These observations indicate your failure to implement your SSOPs to prevent direct contamination or adulteration of products, and your failure to implement the SPS to maintain sanitary conditions in your facility. Your SSOP program and associated records indicate that your establishment has not re-evaluated and revised your SSOP program as needed since 2016, even after your establishment received multiple, repetitive, and recurring sanitation noncompliance records. These findings are regulatory noncompliance with Title 9 CFR 416.14.

Hazard Analysis and Critical Control Points (HACCP) - Title 9 CFR 417

6. Your establishment failed to support the decisions in the Raw Intact hazard analyses that *Salmonella* and *Campylobacter* are not reasonably likely to occur.

Your establishment added PAA sprays as part of your establishment's corrective actions in response to the Performance Standard failure for *Salmonella*. Your establishment provided two studies to support this antimicrobial intervention in second processing. The first study, *"DATA SUMMARY For Beef and Chicken Exposed To PAA Under Various Use Conditions,"* dated October 13, 2015, only provides a summary of the results and does not provide details on how the study was conducted. Furthermore, the document indicates *"Average % Reduction."* However, it is unclear what is being reduced. Therefore, it is unclear how your establishment is using this document to demonstrate that the PAA spray application in your poultry process is effective to address *Salmonella* and *Campylobacter*.

The second study provided is titled *"A study to determine strategies for increasing the antimicrobial efficacy of Peroxyacetic Acid (PAA) and Acidified Sodium Chlorite (ASC) against Salmonella Infantis on chicken,"* dated December 13, 2017. This study was conducted using a PAA dip at various contact times; however, your establishment is using a PAA spray in (b)(4) processing. Your establishment was unable to provide any decision-making document or other support to demonstrate how this study on a PAA dip will support the PAA spray application in your process. In addition, your establishment does not have a designated contact time for your PAA application. During the FSA, the EIAOs observed that your PAA spray does not provide complete coverage of parts as it only sprays the top of the products on the Raw Intact lines of Tray Pack, Repack, and Dark Meat Deboning. Without adequate application of your antimicrobial intervention, it is unclear if your PAA application is effective to address the pathogens of concern. Your establishment failed to provide supporting documentation for your *"Anti-microbial Interventions Prerequisite Program"* to demonstrate that your PAA antimicrobial intervention in second processing is effective and to support the decisions in the Raw Intact hazard analyses that *Salmonella* and *Campylobacter* are not reasonably likely to occur. This is a regulatory noncompliance with Title 9 CFR 417.5(a)(1).

7. Your establishment failed to maintain and implement a HACCP Plan that meets regulatory requirements set forth by Title 9 CFR 417. Your establishment failed to implement CCP 3B for necks at the *"Bulk Packing: Necks and Giblets"* step. Your establishment's *"Slaughter, Giblets & Necks"* hazard analysis references *"CCP 3B: Giblet and Neck Temps $\leq 55F$ "* at the *"Giblet & Neck Wrapping," "Giblet Cups or Trays," "Bulk Packaging: Necks and Giblets,"* and *"Weigh & Price."* The HACCP plan for CCP 3B states that your establishment will monitor the product internal temperatures of (b)(4) randomly selected carcasses or parts on (b)(4) packaging line with the *"highest monitoring temperature is documented"* *"randomly (b)(4) times per (b)(4) hour shift (approximately every (b)(4) hours)."* During the FSA, your plant management indicated that your establishment is only monitoring the product temperatures when the necks are used for your Mechanically Separated Chicken (MSC) process and when the necks are packed in whole body birds. Your establishment is currently not monitoring the work in progress (WIP) temperatures of necks at the bulk packaging step. Your establishment therefore failed to monitor necks under the CCP 3B at bulk packaging and failed to monitor each packaging line as indicated in your HACCP plan. This is a regulatory noncompliance with Title 9 CFR 417.2(b)(1) and

417.2(c)(4).

Your establishment failed to support the critical limit in your HACCP plan for CCP 2B. Your establishment's "CCP 2B Master Plan" for "Carcass, Salvage Parts and Feet Water Chilling, Air Chilling, WB Tank Chilling" lists the following critical limit for the "Water Chill Process": "Poultry carcasses, salvage parts and feet shall be chilled to (b)(4) or below within the time allotted by safe harbor rule." The "CCP 2B Master Plan" for the "Air Chill Process" lists the following critical limit: "(b)(4)" (b)(4) "Your establishment management provided FSIS Compliance Guide: Modernization of Poultry Slaughter Inspection: Chilling Requirements, 2014," which indicates that FSIS considers "the former regulatory time and temperature provisions" to be "safe harbors" (page 4) to meet the new chilling regulatory requirement of 9 CFR 381.66(b). Your plant management indicated that your establishment is using the former regulations Title 9 CFR 381.65(a) and 381.65(h) to support these critical limits. However, the temperature parameter (44.6F) of the critical limit of CCP 2B does not match the temperature parameter described in the former provisions, which state:

- "All poultry that is slaughtered and eviscerated in the official establishment shall be chilled immediately after processing so that the internal temperature of poultry carcasses and major portions weighing under 4 pounds was reduced to 40 °F or below within 4 hours of processing; carcasses weighing 4 to 8 pounds, within 6 hours of processing; and those weighing over 8 pounds, within 8 hours of processing unless such poultry is to be frozen or cooked immediately at the official establishment. Once chilled, poultry to be packaged and shipped is to be stored at 40 °F or less."
- "Giblets should be chilled to 40° F or lower within two hours of the time that they are removed from the inedible viscera, except that when the giblets are cooled with the carcass from which they were drawn, the giblets should be subject to the same time and temperatures for carcasses above in paragraphs A and B. Any of the acceptable methods of chilling the poultry carcass may be followed in cooling giblets."
- "In air chilled, ready-to-cook poultry, the internal temperature of the carcasses shall be reduced to 40° F or less within 16 hours."

Your establishment indicated you are using the (b)(4) which states that the minimum growth temperature of *Salmonella* is 44.6F. Therefore, it is unclear what your establishment is using to support both the product temperature and time parameters of your CCP 2B critical limit.

The FSIS compliance guideline you provided as support indicates that "establishments producing ready-to-cook (RTC) poultry can meet the new

chilling requirements by implementing former regulatory time and temperature provisions that the final rule on modernization of poultry inspection removed from 9 CFR 381.66 (b) or by following the time and temperature chilling procedures that FSIS approved under the Salmonella Initiative Program (SIP)."

Your establishment was unable to provide a SIP waiver with time and temperature chilling procedures to support the (b)(4) °F temperature parameter. Your establishment failed to provide adequate supporting documentation for your critical limit stated in your CCP 2B chilling HACCP plan. This is a regulatory noncompliance with Title 9 CFR 417.5(a)(2) and 417.2(c)(3).

8. Your establishment failed to document a direct observation for an actual monitoring activity. On HACCP record dated June 28, 2018, for CCP 2B Giblet Chilling, your establishment documented from 8:27am to 2:30pm entries indicating that there was no product available. An establishment employee documented a direct observation at 3:21pm on June 28, 2018, on that HACCP record with the result of "compliant." Your establishment documented a direct observation for a monitoring event that never occurred. This is a regulatory noncompliance with Title 9 CFR 417.5(a)(3) and 417.4(a)(2)(ii).
9. Your establishment failed to support the selection of your verification procedure "physical verification" listed in the HACCP plan slaughter CCP 1B for zero tolerance for whole body carcasses, salvage parts, and feet. The HACCP plan for the slaughter CCP 1B lists "physical verification" as a verification procedure in the HACCP plan. The HACCP plan lists the following description for "(b)(4)"
(b)(4)
(b)(4) "In review of your HACCP records, EIAOs observed that your establishment did not document the implementation of this verification procedure. In addition, EIAO's review of your establishment's supporting documentation for your HACCP plan, including decision-making documents, indicate that your establishment did not provide any documentation to support the adequacy of this verification procedure and frequency, including any explanation or definition of "physical verification." This is a regulatory noncompliance with Title 9 CFR 417.5(a)(2), 417.2(b)(1), 417.5(a)(3), and 417.2(c)(7).
10. Your establishment failed to support the decisions in your hazard analyses and failed to consider potential food safety hazards at multiple steps in the Slaughter, Raw Intact, and Raw Non-Intact hazard analyses that can occur before, during, and after entry into the establishment and that can potentially occur in raw poultry products in the absence of any controls. This is a regulatory noncompliance with Title 9 CFR 417.2(a)(1) and 417.5(a)(1).
 - a. Your establishment failed to support the decisions in your Slaughter and Raw Intact hazard analyses. At multiple process steps, your establishment refers to a prerequisite program and/or procedure; however, your establishment failed to identify the hazard you are addressing with the prerequisite program referenced. For example, at the "Inside/Outside Bird Washers (IOBW's)" step in the "Slaughter" hazard analysis. At this step in the hazard analysis, your establishment identifies no hazards and

references "CP 4B: Downstream control point for Sanitary Dressing" as a "Control Point." Your establishment also references "Monitor and Control IOBW Pressures (a, b, c) and Spray Nozzles" as a measure "to prevent, reduce, or eliminate hazard to an acceptable level." However, you have not identified the hazard you are addressing at this step.

This same "CP 4B" is referenced at process steps where the hazard analysis does identify fecal contamination as a biological hazard not reasonably likely to occur, such as the "Venter" step, "Body Opener" step, "Backup Venter/Body Opener" step, and "Eviscerator" step. During the FSA, Mr. Evans indicated that there are no hazards at the IOBW step because the IOBW equipment does not contain any hazards "in and of itself." However, your establishment was unable to provide any documentation to support there are no hazards associated with this step when you have a prerequisite program referenced. This similar observation is identified at multiple steps throughout your Slaughter and Raw Intact hazard analyses.

- b. Similarly, at multiple process steps, your establishment references "PR: AMI Step 4"; however, there are no hazards identified to demonstrate what the prerequisite program is addressing. For example, at the "Post-Chiller SANOVA Cabinet" step in the "Slaughter" hazard analysis and at the "SANOVA OLR" step in the "Reprocessing: On-Line, Carcass – Off-Line, Salvage Parts" hazard analysis, your establishment identifies no hazards at these steps and references "PR: AMI Step 4." However, your establishment references this same "Antimicrobial Intervention System Prerequisite" at the "Receiving Live Poultry" step in the hazard analysis where your establishment identifies *Salmonella* and *Campylobacter* as biological hazards not reasonably likely to occur on the "basis" that "inherent pathogen risk associated with processing poultry mitigated to acceptable level via Antimicrobial Intervention System Prerequisite." Your establishment is referencing this same prerequisite program at the "Post-Chiller SANOVA Cabinet" and "SANOVA OLR" steps. However, your establishment was unable to provide any documentation to support there are no hazards associated with this step when you have a prerequisite program referenced. This similar observation is identified at multiple steps throughout your Slaughter and Raw Intact hazard analyses.
- c. Similarly, at the "Refrigeration" and "Cut-up Parts from Rework/ Outside Product" steps in this hazard analysis, your establishment identified no hazards and referenced "PR: Temp Control Maintain WIP temperatures < (b)(4) and product stored overnight temperatures < (b)(4)" and "PR: Incoming Materials Prerequisite Program for Outside Product - CCP 3B - WIP temps ≤ (b)(4)" as a "Control Point." However, your establishment was unable to provide any documentation to support why there are no potential biological hazards of concern at these steps in the "Cut-Up Bulk" hazard analysis. This similar observation is identified at multiple steps throughout your Slaughter and Raw Intact hazard analyses.

Your establishment failed to identify all applicable food safety hazards and did not provide documentation to support the decisions in your hazard analysis. This is a regulatory noncompliance with Title 9 CFR 417.2(a)(1) and 417.5(a)(1).

11. Your establishment failed to support the design of your Control Point (CP) 1B for Venter, CP 2B for Body Opener, CP 3B for Eviscerator, and CP 4B for IOBW performance monitoring evaluations. Your establishment references these performance monitoring evaluations to support the decisions at the "*Venter*," "*Body Opener*," "*Backup Venter/Body Opener*," and "*Eviscerator*" steps in the "*Slaughter*" hazard analysis that the biological hazard "*Fecal Contamination*" is not reasonably likely to occur. Your establishment does not maintain a written program for these control points. Mr. Evans indicated that the columns in the records identifying CP 1B, CP 2B, and CP 3B are what demonstrate that your establishment is implementing these CPs. EIAO identified that there is no column for CP 4B, but that your establishment is documenting the monitoring of the IOBW. In your CP records, your establishment documents a checkmark. However, it is unclear what you are checking and what the checkmark indicates. Your plant management indicated that these columns for CP 1B, 2B, and 3B are for documenting whether "*bird presentation [is] good*." Your establishment provided no documentation to indicate what "*bird presentation good*" means and how this monitoring check is addressing fecal contamination to support the decision that fecal contamination is not reasonably likely to occur at the "*Venter*," "*Body Opener*," "*Backup Venter/Body Opener*," and "*Eviscerator*" steps in the "*Slaughter*" hazard analysis. This is a regulatory noncompliance with Title 9 CFR 417.5(a)(1).
12. Your establishment failed to implement the test kit instructions for the "*Anti-microbial Interventions Prerequisite Program*" as written to demonstrate that the results of the PAA titration are accurate and valid and to support the hazard analysis decisions in the Slaughter and Raw Intact hazard analyses where this antimicrobial interventions (AMI) prerequisite program is referenced. On August 15, 2018, at approximately 0545 hours, EIAO observed your QA Technician conduct the monitoring of the antimicrobial, which includes titration of PAA to ensure that the chemical is at the target concentration. EIAO reviewed the "*Peracetic Acid Test Kit*," which instructs to "*swirl 5 seconds to mix*" after a new chemical is added. EIAO observed that your QA Technician did not "*swirl*" for 5 seconds to mix. Your establishment personnel failed to follow your titration procedures as written. Without adequate implementation of your monitoring procedures, your establishment is unable to support the decisions in your hazard analysis. This is a regulatory noncompliance with Title 9 CFR 417.5(a)(1).
13. Your establishment failed to provide an accurate product flow diagram and failed to conduct a hazard analysis on all process steps. In reviewing your establishment's flow chart, and hazard analyses, EIAOs identified the following noncompliances.
 - a. Your establishment's flow chart for "*Reprocessing: Off-Line Reprocessing: Whole Body's with gross contamination, ingesta, kidney pathology and/or broken viscera (feet remain attached)*" includes a "*Hang Back on Evisceration Line After IOBW*" step that is not addressed in the "*Reprocessing: On-Line, Carcass – Off-Line, Salvage Parts*" hazard analysis. This is a regulatory noncompliance with Title 9 CFR

417.2(a)(1).

- b. Your establishment's flow chart for the "*Slaughter Process: Evisceration, OLR And Chilling*" and "*On-Line Reprocessing: Minor contamination, ingesta, digestive tract remnant, etc.*" indicate that the product goes from "*SANOVA OLR Cabinet*" to "*NELS Inspection Station*." Your plant management indicated that the "*NELS Inspection Station*" is the area where your establishment conducts your CCP 1B zero tolerance checks. However, the EIAO observed that your establishment collects the carcass samples for the zero tolerance checks after the birds go through IOBW and before the birds enter the OLR Sanova pre-chill dip tank antimicrobial intervention. The flow charts your establishment provided are not up-to-date and do not accurately reflect the product flow. This is a regulatory noncompliance with Title 9 CFR 417.2(a)(2).
- c. Your "*Whole Body*" flow chart includes the step "*To Cut-Up Process*" that is not addressed in the "*Whole Body*" hazard analysis. This is a regulatory noncompliance with Title 9 CFR 417.2(a)(1).
- d. Your "*Tray Pack*" flow chart includes the step "*Condemn*" that is not addressed in the in the "*Tray Packs*" hazard analysis. This is a regulatory noncompliance with Title 9 CFR 417.2(a)(1).

Your HACCP plans in operation do not meet the regulatory requirements of Title 9 CFR 417.2(a)(1), 417.2(a)(2), 417.2(b)(1), 417.2(c)(3), 417.2(c)(4), 417.2(c)(7), 417.4(a)(2)(ii), 417.5(a)(1), 417.5(a)(2), and 417.5(a)(3). You also failed to meet the sanitation regulatory requirements of Title 9 CFR 416.2(d), 416.3(a), 416.3(c), 416.4(a), 416.4(b), 416.4(d), 416.11, 416.12(a), 416.12(c), 416.13(a), 416.13(c), 416.14, and 416.16(a).

For the reasons stated above and in accordance with Title 9 CFR 417.6(a), 417.6(b), and 417.6(d), FSIS has determined your HACCP system is inadequate. Your establishment failed to support the decisions in your hazard analyses and you failed to adequately implement your HACCP plans and maintain adequate records. FSIS is unable to determine that your establishment's HACCP system is safe, scientifically supported and sound.

Pathogens such as *Salmonella* and *Campylobacter* are of serious public health concern that can cause a variety of serious illnesses. The organisms can cause a serious infection which can lead to illnesses, including death. Without adequate implementation and supportable design of your HACCP program that would support the control of *Salmonella* and *Campylobacter* in your process, FSIS cannot determine that you have adequately addressed the hazards of concern to ensure you are producing safe and wholesome product.

Supporting documentation is an important recordkeeping component necessary to show that the implemented HACCP plan will ensure the production of safe food. Without documentation that adequately supports the HACCP plans, FSIS cannot determine that

the selection and development of the CCPs and critical limits would result in safe and wholesome products.

Poorly maintained facilities and equipment can and do harbor foodborne pathogens, which can then multiply and be dispersed throughout the food processing environment increasing the chances of product contamination rendering the product unsafe. Furthermore, dripping condensation can be a source of direct product contamination which can render product adulterated.

The Poultry Products Inspection Act, 21 U.S.C. 456, states "*the Secretary shall refuse to render inspection to any establishment whose premises, facilities, or equipment, or the operation thereof, fail to meet the requirements of this section.*" Perdue Foods, LLC, Est. 2882, failed to maintain sanitary conditions at your establishment, creating insanitary conditions that could result in the production of products, which may have been rendered injurious to health.

The Poultry Products Inspection Act, 21 U.S.C. 463 states that "*the Secretary shall promulgate such other rules and regulations as are necessary to carry out the provisions of this Act.*" Perdue Foods, LLC, Est. 2882, failed to abide by the rules and regulations of the Poultry Products Inspection Act.

Establishment process controls are essential to product safety and wholesomeness and all meat and poultry producing establishments must have written HACCP and SSOP programs that address all food safety hazards that are reasonably likely to occur in the process. FSIS affirms that proper process controls are an important and integral part of every food process and fundamental requirement of the inspections laws that FSIS administers and enforces.

In accordance with FSIS' Rules of Practice, Title 9 CFR Part 500, we are notifying you of our intent to withhold the marks of inspection and suspend the assignment of inspectors at your facility. Please provide this office with a written response within three (3) business days from the date of your receipt of this letter. We will determine if we will take any further administrative enforcement action based on your response. You may submit your response by facsimile to (844) 622-0081, or by electronic mail (e-mail).

In accordance with Title 9 CFR 500.5(b)(4), you may contest the basis for the proposed action by contacting:

Dr. Keith Gilmore
Executive Associate for Regulatory Operations
210 Walnut St
Room 923
Des Moines, IA 50309
Phone: 515-727-8970

If you have any questions, please call the Alameda District Office at (510) 769-5712.

Sincerely,

*/s/ Virginia Felix, DDM
(for)*

Yudhbir Sharma, DVM
District Manager

cc:

V. Felix, DDM
S. Beckett, DDM
A. Amin, DDM
F. Gillis, DDM
L. Wang, DCS

(b)(6)

(b)(6)

K. Gilmore, EARO

(b)(6)

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P1480	Tip Top Poultry, Inc.	JBA362 109060 4N-1	09/04/2018	04C05	381.65(b)	<p>On 08/17/2018 after a review of trailers on the yard it was found that a trailer and a half would be left over the weekend to be slaughtered on Monday 08/20/2018. One trailer had a total of approximately (b)(4) birds and the second trailer contained approximately (b)(4) birds. I, (b)(6) (b)(6) conducted a GCP Saturday 08/18/2018 to assess the condition of the birds that had been left over the weekend. I observed 4-5 coops at the top of the rigs where birds in each coop were dead. I observed other coops where some of the birds were dead, not moving around or making any noise. I observed other coops with the birds hunkered down and heads hanging low. I observed other birds making noises. On Monday Morning 08/20/2018 there was a 21.5% death rate on the load of 3,456 which is approximately 743 birds. Based on the DOA's rate, the establishment lost process control and the birds died by other means rather than slaughter. This is a failure to meet the requirements of 381.65 (b). Continued failure to meet the requirements of 381.65 (b) may lead to further regulatory requirements.</p>
P4734	New Lee's Live Poultry Market Inc.	XKD360 909230 5N-1	08/28/2018	04C05	381.65(b)	<p>On Tuesday 08/28/2018, at approximately 11:15am, while performing an unscheduled Good Commercial Practice PHIS task in order to verify the establishment was conducting daily inspections and meeting with regulatory requirements of CFR 9(416), the following incompliance was observed. In the live holding /killing floor area, six geese slaughter and bleeding out inside shipping crate, twenty geese bleeding out in required designated equipment. (b)(6) the establishment's Person in charge was notified of these incompliance both verbally and in writing with this NR the establishment was in violation of regulations indicated on section (#6) of this document , and reoccurrences of this malpractice can lead to agency disciplinary action.</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P18414	MB Consultants LTD	JYI0513 063426 N-1	06/26/2018	04C05	381.65(b)	At approximately 1345, while inspecting the live poultry hang area, I observed the following noncompliance. The turntable past the shackling station where the empty crates enter the water bath had a crate with live birds in it still. The employee who pushes the crates into the water bath removed three chickens and threw them over to the shackler employees. One of the chickens that he threw hit a crate before falling onto the floor and the other two landed in the shackling area. It is about seven feet in distance from where the chickens were thrown. Throwing chickens as I observed is inhumane and contrary to good commercial practices. I notified (b)(6) of the noncompliance.

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P7669	Turkey Valley Farms LLC	RZB171 407540 5N-1	07/04/2018	04C05	381.65(b)	<p>At approximately 1240 hours while performing a routine Good Commercial Practices task on heavy toms the following noncompliance was observed. When entering the picking room, I observed 13 cadaver carcasses, with a cherry-red appearance of the skin, no cut present on the neck, and significant blood pooling in the neck region, lying on the floor of the picking room, near the hock cutter. I then proceeded to observe birds entering the scalding and observed 1 bird showing signs of consciousness (blinking eyes, open mouth breathing, and raised head) proceed into the scalding. During this time I also observed 3 out of 100 birds hanging by one leg in the shackle. I immediately notified (b)(6) (b)(6) of my findings. He informed me that he was aware that there was an issue with too many cadavers and that he would replace the back-up cutter immediately. I took a regulatory control action to reduce the line speed from (b)(6) birds per minute down to (b)(6) birds per minute. At approximately 1300 hours I performed a recheck and I observed 4 additional cadaver carcasses that had a cherry-red appearance of the skin, no cut present on the neck, and significant blood pooling in the neck region lying on the floor of the picking room, near the hock cutter. I also observed 3 out of 100 birds hanging by one leg in the shackle. Again, I immediately notified (b)(6) (b)(6) of my findings and he informed me that he had not removed the back-up cutter as previously stated. I took a regulatory control action to reduce the line speed from (b)(6) birds per minute down to (b)(6) birds per minute. At approximately 1315 hours I went to perform a recheck but the establishment had changed lots to a different class of birds (breeder toms). (b)(6) (b)(6) and (b)(6) were notified of the noncompliance. The establishment's corrective actions taken to ensure carcasses were slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding were either ineffective or not implemented. Therefore, the establishment is not in compliance with 9 CFR 381.65(b).</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P5787	Pilgrim's Pride Corporation	DEB190 807202 7N-1	07/26/2018	04C05	381.65(b)	<p>#154 On July 26, 2018 at approximately 0950 hours, I observed 5 cadavers in a yellow condemn can by the Meyn line 1 rehang table in the picking room. All of the cadavers had the heads on the carcasses with no evidence of any cut having been made. All the carcasses were bright red to purple in color. The appearance of such birds is indicative that they had entered the scald vat and drowned. (b)(6) was notified of the presence of these cadavers on Meyn line 1. The previous week on July 19, 2018 while performing a Poultry Good Commercial Practices task during observation of the steps of stunning, kill blade and back up on Meyn line 1, I noted that the back-up missed a bird as it went past him. I alerted (b)(6) and he was able to remove the bird from the line before it entered the scald tank. The presence of the 5 carcasses that entered the scald tank alive indicated a loss of process control at that time. Poultry must be slaughtered in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Carcasses of poultry that die from drowning in the scald vat result in an unwholesome/adulterated carcass. Birds that die by means other than slaughter represent a failure of the establishment to comply with 9 CFR 381.90 and 381.65(b). (b)(6)</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P5787	Pilgrim's Pride Corporation	DEB0904094222N-1	09/21/2018	04C05	381.65(b)	<p>#210 On September 22, 2018 at approximately 0310 hours, I observed 9 cadavers in a yellow condemn can by the Meyn line 1 rehang table in the picking room. All of the cadavers had the heads on the carcasses with no evidence of any cut having been made. The carcasses were bright red to purple in color. All of these cadavers were removed from the top part of the barrel and were still warm to the touch. The plant had just returned from break and had resumed operations at approximately 0305. The appearance of such birds is indicative that they had entered the scald vat and drowned. (b)(6)</p> <p>(b)(6) was notified and shown these cadavers on Meyn line 1. The presence of these 9 cadavers that entered the scald tank alive indicated a loss of process control at that time. Poultry must be slaughtered in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Carcasses of poultry that die from drowning in the scald vat result in an unwholesome/adulterated carcass. Birds that die by means other than slaughter represent a failure of the establishment to comply with 9 CFR 381.90 and 381.65(b). Please refer to NR issued on 7/26/18 #DEB1908072027N/1 for a similar noncompliance. (b)(6)</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P7156+V7156	Tyson Foods, Inc.	JTF5818083617N-1	08/17/2018	04C05	381.65(b)	<p>On 08/17/2018 at approximately 1540 hours SCSI was notified by (b)(6) who was performing postmortem inspection in line (b)(4) station (b)(4) that she identified 12 cadavers. Five of them were hung on the rack behind the inspector station. When verified the hung carcasses, their necks were red uncut, and their heads were engorged. The viscera parts related to the carcasses appeared congested more than the other passed carcasses. SCSI asked food inspectors (b)(6) on station (b)(4) and (b)(6) Young on station 1 and found that they identified a total of 3 cadavers. The line was stopped for 3 minutes to notify (b)(6) (b)(6) of the noncompliance. (b)(6) (b)(6) notified SCSI that they experienced equipment default in the kill area. While was walking toward the kill machine SCSI observed that other carcasses that had red, uncut necks, engorged red heads which were coming down stream in line (b)(4) SCSI found that kill machine was not operating and 2 back up team members were bleeding birds. Two birds were passed back up kill persons without being properly bled, SCSI applied control action and ensured birds were properly bled before the line allowed to operate back. SCSI was notified by Maintenance personnel that birds hanging was stopped to fix the kill machine. SCSI verified no birds were hung until Kill machine was fixed. Total of 25 cadaver were reported on tally sheets on inspection stations of line (b)(4) before kill machine back to operation. FSIS Directive 6110.1 states that repeated occurrence of birds that dying otherwise than by slaughter or not being appropriately bled represents a noncompliance of Good Commercial Practices. Kill machine was verified at 2018 hours and was found working properly.</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P7156+V7156	Tyson Foods, Inc.	JTF5818083617N-2	08/17/2018	04C05		<p>On 08/17/2018 at approximately 1540hours SCSi was notified by (b)(6) who was performing postmortem inspection in line (b)(4) station (b)(6) that she identified 12 cadavers. Five of them were hung on the rack behind the inspector station. When verified the hung carcasses were their necks uncut, red very engorged heads. Viscera parts related to the carcasses appeared congested more than the other passed carcasses. SCSi asked (b)(6); (b)(7)(C) on station (b)(6) and (b)(6) on station 1 and found that they identified a total of 3 cadavers. The line was stopped for 3 minutes to notify (b)(6) (b)(6) of the noncompliance. While was walking toward the kill machine SCSi observed that other carcasses that were with red, uncut necks, engorged red heads coming down stream in line (b)(6). SCSi found that kill machine was not operating and 2 back up team members were bleeding birds. Two birds were passed back up kill persons without being properly bled, and SCSi applied control action and ensured birds were properly bled before the line allowed to operate back. SCSi was notified by Maintenance personnel that birds hanging was stopped to fix the kill machine. SCSi verified no birds were hung until Kill machine was fixed. Total of 25 cadaver were reported on tally sheets on inspection stations of line 2 before kill machine back to operation. FSIS Directive 6110.1 states that repeated occurrence of birds that dying otherwise than by slaughter or not being appropriately bled represents a noncompliance of Good Commercial Practices. Kill machine was verified at 2018 hours and was found working properly.</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P206+V206	Pilgrim's Pride Corporation	KCC491 306460 6N-1	06/06/2018	04C05	381.65(b)	<p>On June 6, 2018 (b)(6) observed the following GCP noncompliance. At approximately 1400 hours the east evisceration line was stopped due to a maintenance issue. At 1435 (b)(4) went to the live hang room to verify live birds were being handled appropriately. The employees in the live hang room had stopped hanging birds and the birds prior to the stunner had been removed from the line. Upon inspection of the stunning and kill equipment there were approximately 20 dead birds inside of the stunner. (b)(6) was called to the area and shown the noncompliance. The dead birds had drowned in the stunner and (b)(6) (b)(6) was instructed to remove the dead birds from the line to be properly disposed of. Failure to implement procedures for preventing accidental injury and/or death inconsistent with 9CFR 381.65(b) in regards to birds presented for slaughter, resulted in a lack of response to a known GCP failure, and birds were allowed to die by a means other than slaughter. The establishment was notified that the USDA expects the establishment to employ handling methods consistent with Good Commercial Practices. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this noncompliance will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is also reminded that NRs and MOIs documented for GCP issues can be FOIA requested and made available for viewing by FSIS. Documented by (b)(6)</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P206+V206	Pilgrim's Pride Corporation	KCC070 906461 4N-1	06/14/2018	04C05	381.65(b)	<p>At approximately 0630 hours, I observed a cadaver at the Pinner/Sorting station on the East line. The carcass was bright cherry red with no bleeding cut on the neck. Within 2 minutes, I observed another cadaver arrive at the Pinner/Sorting station, also with no bleeding cut on the neck. At that time, I saw (b)(6) and showed him the 2 cadavers. He informed his Back Dock Supervisor. On her way to the Pinner/Sorting area, the Back Dock Supervisor removed another cadaver from the line. I then took regulatory control action and I instructed (b)(6) to decrease the line speed from (b)(4) birds per minute to (b)(4) bpm. The plant had increased the linespeed on the East line because the West line was having mechanical issues and was not operating at the time. I went to the Kill Machine and observed that there were 2 employees backing up the Kill Machine. These 2 employees were not effective in backing up the machine to prevent live birds from entering the scalders. While at the Kill Machine area, I also observed that paws that were not being unloaded properly at the Paw equipment were not being removed before hanging chickens on the same shackle, possibly causing stunning issues. I pointed this out to (b)(6). I then proceeded back to the Pinner/ Sorting area where 2 more cadavers were removed from the East line. I then notified Tonya Byers, Plant Manager of the numerous cadavers found at sorting (8 total in an approximately 20 minute period) and that the finding would be documented on a noncompliance record. The establishment did not meet 9 CFR 381.65(b) which states: "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." The PPIA (21 U.S.C. 453(g)(5)) and 9 CFR 381.90 provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P206+V206	Pilgrim's Pride Corporation	KCC071 306182 2N-1	06/22/2018	04C05	381.65(b)	<p>On June 22, 2018, (b)(6) observed the following GCP noncompliance. At approximately 0816 hours, I was going to live hang just before break and noticed that the West line had stopped. I arrived at the stunner about 0819 hours and the stunner was full of birds with about 10 birds in shackles behind the stunner. The East line continued to run and the back-up killer left the East line. The West line back-up killer finally cut the necks of the birds between the stunner and kill equipment about the time the line restarted. The line stopped again with one bird still in the stunner. I walked to the back of the stunner and the bird was struggling to get its head out of the water. (b)(6)</p> <p>(b)(6) walked by me and I told him he had a bird drowning in the stunner. I watched the bird drown from behind the stunner before the line started back up. I went to the back-up killer and had him remove the bird from the line and watched him dispose of the cadaver carcass. Failure to implement procedures to prevent the accidental drowning of birds in the stunner is a violation of 9 CFR 381.65(b) and a GCP failure. On Tuesday, there were multiple stoppages due to equipment problems and I mentioned to (b)(6) and Plant Manager Tonya Byers that plant employees were not taking care of birds in the stunner when the lines were stopped. Corrective actions and preventative measures given for a similar incident on June 6, 2018, states that the plants standard procedure is to turn off the stunner and lower the stunner water to allow the birds to breathe when the line stops for more than two minutes. On Tuesday I was monitoring multiple stoppages of one or both lines and the lines might be stopped for more than two minutes, including several close to three minutes. There was not any plant employee activity to turn off the stunner and lower the stunner water. Plus the back-up killers did not always cut the necks of the birds between the stunner and kill equipment after the two minutes. USDA expects the establishment to implement handling procedures consistent with Good Commercial Practices. I urge the establishment to consider a program that prevents birds from drowning in the stunner before slaughter. Copies of this noncompliance will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is also reminded that NRs and MOIs documenting GCP issues can be FOIA requested</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
						and made available for viewing by FSIS. Documented by (b)(6)

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P7044	Tyson Foods, Inc.	GJJ172 005262 2N-1	05/22/2018	04C05	381.65(b)	<p>At approximately 2150-2200 hours, while leaving the chiller area (b)(6) observed a head-on cadaver on the floor under the evisceration equipment for Line 1. This area is closest to the rehang line for Line 1. (b)(6) pointed out the cadaver to (b)(6) and proceeded to (b)(4) the Live Hang area to conduct a GCP task. On approach to the Live Hang area she observed a live chicken standing in-between the Line 1 and Line 1 scald tanks in the Picker Room. On entry to the Live Hang area, the Live Hang Supervisor was observed to be leaning on a fan watching the hangers. (b)(6) motioned for him to come over and showed him a pile of paws/litter at the door, the live birds on the floor and the live bird in the Picker Room. (b)(6) stated that someone was coming to clean the area. (b)(6) went to find (b)(6) to notify (b)(6) of (b)(6) concerns. During conduction of the GCP task, other conditions were observed that describe failure of the establishment to comply with Good Commercial Practices. These items were shown to establishment management: (b)(6)</p> <p>(b)(6)</p> <p>(b)(6)</p> <p>(b)(6) proceeded to complete the remainder of the GCP task. At 2210 hours, (b)(6) observed two additional head-on cadavers on Line 1 in the Picker Room. (b)(6) followed the cadavers to the evisceration rehang table and had them removed. At that time (b)(6) notified the Evisceration lead to slow the line speed on Line 1 to 126 BPM to allow the Live Hang/Picker Room Supervisor to regain process control in his area. The establishment stated that the root cause of the cadavers was due to the Line 1 kill machine lowering when the line was stopped; the establishment did not state at what time it lowered. The backup cutter was unable to catch all of the birds before they entered the scald tanks. (b)(6) asked that the establishment encourage the backup cutters to stop the line or notify management before birds are allowed to enter the scalders breathing. Establishment management stated the employee issue would be addressed at the end of the shift. The backup cutter was observed to be ensuring all birds missed by the autoknife had a cut applied to severe the major arteries of the neck before they entered the scald tanks. No additional cadavers were observed after monitoring the line (in the Picker Room) for approximately 5 minutes. Regulatory control action was released to the establishment at 2138 hours, when sanitary operations were regained in the Live Hang and</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
						<p>Picker Room areas. A similar noncompliance was documented on May 9, 2018 (NR GJJ5208055209N-1). The root cause of that incident was also determined to be failure to maintain equipment in a manner that resulted in the proper bleed out of poultry slaughtered at the establishment, as well as failure of supervision to maintain control of the area. The requirements of 9CFR 381.65(a) and 9CFR 381.65(b) were not met. Documented by (b)(6) Nacogdoches Circuit 4029</p>
P517	Mar-Jac Poultry-MS	QOO32 160815 21N-1	06/22/2018	04C05	381.65(b)	<p>approximately 0906 hours on June 22, 2018, while verifying Good Commercial Practices in Poultry (GCIPI) verification task at 00517P (Mar Jac), in Hattiesburg, MS, the following less than GCIPI incident was observed at the cage dumper for live birds. An employee was observed grabbing several (approximately three in each hand) birds, that had not fallen onto the conveyor, out of the cages and throwing them onto both the North and South conveyors leading to the hanging pens. A similar incident was written (QOO4209050524G) on May 24, 2018 with the respect of mishandling live birds at the dumper. Throwing birds is not consistent with GCIPI. Establishments are responsible for birds entering the official premises and must employ GCIPI to prevent unnecessary suffering, injury or death. This issue was discussed with (b)(6) (b)(6) on June 22, 2018 at 0920. As per Federal Register Notice Docket 04-037N, dated September 28, 2005, "Treatment of Live poultry Prior to Slaughter", the4 Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to abide by Good Commercial Practices (GCP's) as described in industry guidelines.</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P509	Koch Foods LLC	IPG230 208173 ON-1	08/29/2018	04C05	381.65(b)	<p>The following occurred on the shift beginning 08/29/2018 while performing Good Commercial Practices. At approximately 0132 hours, I observed less than good commercial practices. While I was performing a 500 bird count after the back-up killer, I had observed eight (8) birds travelling to the first scalding, each one unwounded and retaining consciousness (blinking, attempting to right themselves), some of which were hung overlapping another bird or with two legs in one half of the shackle. Birds that drown in the scalding have not been slaughtered in accordance to the GCP, per 9 CFR 381.65(b). Before performing the count, I had observed the picking line speed at (b)(4) birds per minute. During the count, I observed the back-up killer trying to keep up with the number of birds that the kill machine had missed. No one else was present, as it was later told to me that the maintenance personnel assigned to the Kill Room/Picking Area was at lunch. Production was halted, and (b)(6)</p> <p>(b)(6)</p> <p>(b)(6)</p> <p>(b)(6) were immediately summoned to the Kill Room. The Halal representative also came to the Kill Room. Adjustments were made to the kill machine, and the picking line was slowed to (b)(4) birds per minute. Another 500 bird count was performed, with no live birds entering the scalding. The area was back in compliance at approximately 0146 hours. A copy of Federal Register / Vol. 70, No. 187 Docket No. 04-037N titled "Treatment of Live Poultry Before Slaughter" can be made available to the Establishment.</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P1307	Mar-Jac Poultry-AL	KIL0215 090914 N-1	09/14/2018	04C05	381.65(b)	<p>At approximately 13:45 while monitoring operations in the rehang area of the evisceration department, I observed 8-10 cadavers in the drip pan near the line auto-rehanger. As I continued to observe, I saw the back-up employee remove 6 more cadavers from the line and dispose of them in the condemn barrel within a short time span. At 13:47, I proceeded to the scalding area to observe birds entering the scalders. I observed for one minute, and within that time, I observed four birds enter the scalders with their eyes blinking and their necks arched, which is an indication that the birds were alive. I concluded that the establishment's process was out of control. At 13:49, I immediately went to the live hang room, and took regulatory control action by instructing the employees to stop hanging chickens on line . As I looked around in the live hang area, I observed approximately 20-25 live chickens which were loose on the floor of the hanging pen. There were piles of chicken litter, feathers and fecal material mixed with piles of dead and dying birds at the end of each of the live conveyor belts. The piles were approximately 2 feet in diameter and approximately 2 feet high on each line. As the plant employees dug through the piles of debris, there were 2 or 3 live chickens found on each line. The live chickens were euthanized by cervical dislocation.</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P6164A	Foster Poultry Farms	OIJ1815 094313 N-1	09/13/2018	04C05	381.65(b)	<p>On September 13, 2018, at approximately 0950 hrs, I, (b)(6) of P6164A, was performing inspections of the scalding tank areas as part of a routine Good Commercial Practices (GCP) verification task. When I approached the pre-re-hang sorter station, I observed the establishment sorter remove a bird from the line and toss it into a red establishment condemn barrel without logging the disposition. Noticing that the condemned bird was brightly red-tinged with a purple-colored head, I searched the condemn barrel. Inside the barrel on top of approximately fifteen birds, I found the bird and observed its head fully intact without cuts. Examining the remaining birds, I found three other birds similarly with head and necks engorged with blood and no sign of slaughter. Two of the four birds had two minor nicks about the head which, in addition to the eyes and mouth were congealed with blood, but nevertheless were also insufficiently bled out. The signs of death by means other than slaughter defined the four birds as cadavers. I notified (b)(6) of the finding who promptly segregated the birds for examination and began to attend the issue. (b)(6) (b)(6) stated to (b)(6) that the barrel was last emptied at the 1st break at approximately 0820; therefore, the period over which the four cadaver birds had occurred was bracketed between approximately 0820 hrs and my inspection at 0950 hrs. That resulted in a rate of a cadaver occurring approximately every twenty two minutes for at least an hour and a half. Additionally, an ongoing pattern of birds dying otherwise than slaughter had been documented by five recent GCP MOIs (9/11/18, 8/3/18, 5/3/18, 4/23/18, 4/20/18) written by four different inspection personnel each observing live birds approaching or entering the scalding tanks. I informed (b)(6) that that current rate of cadavers coupled with the history of ongoing pattern of live birds entering the scalders indicated that the process was out of control and a noncompliance would be documented. No indication of deliberate mistreatment of poultry by establishment personnel was observed. As all the adulterated product was appropriately removed from the process, no product was tagged/retained, and therefore no adulterated product entered commerce.</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P44947	Two Brothers for Wholesale Chicken, Inc.	TRR360 807461 7N-1	07/17/2018	04C05	381.65(b)	While performing a routine GCP task at 920 on 7-17-18, and walking over the kill floor, I saw that one of the barrels used to wheel the bled-out birds from the killing area to the scalding was covered by an empty chicken crate. I removed the crate, and then observed that several chickens were breathing and flapping their wings inside the barrel, and were trying to escape. I pointed this out to one of the kill floor employees, who immediately removed the live birds from the barrel and dropped them back into the cones so that they could be thoroughly and properly bled out. Production was not halted, because the est. had already finished killing before its 930 break. Because the floor manager was not in the building, I notified one of the kill floor employees that, because this was the third instance in the last month in which I had observed birds being dropped inside the barrels before they had been thoroughly bled, and then left in the barrels either to finish bleeding out or to die by suffocation, I would be writing a noncompliance report. The est. is noncompliant with 9 CFR 381.65(b), which states that poultry must be slaughtered 'in a manner that will result in thorough bleeding of the carcasses and that will ensure that breathing has stopped prior to scalding.'
P45045	Bee Bee Farms, LLC	BGI501 306072 2N-1	06/20/2018	04C05	381.65(b)	On 6/20/2018 at approximately 1020 hours, I, (b)(6), conducted an Poultry Good Commercial Practice task. While observing birds hanging on the chill rack, several birds had fecal material on them. I, (b)(6), immediately notified (b)(6) of the deficiency. (b)(6) inquired about the issue. I, (b)(6), explained that there is fecal on the birds. Upon further inspection of the chill rack, (b)(6) observed fecal material on the birds. The chiller was washed out and refilled. All birds since the beginning of production were reworked. (b)(6) lowered the line speed to 25. I informed (b)(6) that an noncompliance report would be generated for violation of 9 CFR 381.65(B).

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P46869	Carrol Poultry, LLC	DLA161 805252 9N-1	05/29/2018	04C05	381.65(b)	<p>On 5/29/2018 approximately 17:23 while performing a Good Commercial Practice task I observed an alive (controlled movements, blinking eye and rhythmic breathing) at the entrance to the scalding and proceeded into the scalding. I noticed a second alive bird on the line and the bird was removed from the line. Six more alive birds were observed and removed from the line before entering the scalding. I also observed seven more alive birds piled in the sink adjacent to the blood tank. In less than a minute three more live birds were observed on the line just prior to entering the scalding. Regulatory action was taken by stopping the line to prevent live birds from going into the scalding. I notified (b)(6) of the systematic failure of the plant's Good Commercial Practice 381.65 (b) and the regulatory action taken. 9 CFR 381.65(b) states the regulations also required that poultry be slaughtered in accordance with Good Commercial Practices, in a manner that results in thorough bleeding of the poultry carcass and ensures that breathing has stopped before scalding so that the birds do not drown. . Further investigation I observed a full barrel of cadaver birds at the rehang table exit, two on the rehang hang table, and one on the line after the pickers on the same production day. The preventive measure is to conduct training prior to the start of production on May 30, 2018. The establishment reviewed their procedure and found it to be not detailed on specific on the knife cut. The procedure will be updated to be more detailed. Training will be signed off on and QA will verify and audit against the effectiveness. Any employee found not following the procedures will be disqualified and not allowed to perform the job until they can requalify and retested. Employees will be trained on the new updated procedure prior to start of shift on May 30th. Operations resumed once the plant had given and implemented their preventative measures.</p>

Table: Noncompliance Reports in Response to FOIA_2019_18

EstNbr	EstName	NR#	Date	Task	Regs	Description
P46869	Carrol Poultry, LLC	DLA021 706390 7N-1	06/07/2018	04C05	381.65(b)	<p>On 6/07/18 while performing a GCP, I observed at the end of the blood tunnel before the scalding a live bird (controlled movements, blinking eye and rhythmic breathing). The bird was removed from the line. I also observed seven more alive birds removed from the line. There was a large gap in the line (no birds were on shackles), line was not stopped no birds were hung. I notified (b)(6) of the non-compliance 9 CFR 381.65(b). I observed the preventive measure described in the GCP noncompliance on 5/28/2018 was not being implemented. Further investigation I observed a half full barrel of cadaver birds at the rehang table in EVIS. All the birds in the barrel did not have a cut on the throat to allow proper bleeding before entering the scalding. I observed, while giving breaks, a cadaver bird at the inspection stand and 3 more cadaver birds were documented on the USDA lot sheet. I also observed eight cadavers being removed from the line after pickers before the hock cutters. The establishment's preventive measure is to enforce the preventive measure described in the last noncompliance on 5/28/2018 and to monitor the cutters throughout the shift. They also placed skilled cutters toward the beginning to decrease the amount of birds needing a backup cut from the back up killers. Establishment preventive measure was given before hanging more birds on to the line.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015	Empire Kosher Poultry, Inc.	ARE520510 3116G	16OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-1015, Empire Kosher, October 15, 2018 at approximately 1030 hours. In attendance: (b) (6) and (b) (6). At approximately 1020 hours, while performing Poultry Good Commercial Practices task, I observed two live turkeys hanging by the wall, with their necks curved and eyes open. Running lines of cones and shackled turkeys obscure my clear view of what is going on. After a couple of minutes, the neck of one of the aforementioned turkeys became limp. One more minute passed by, a third live turkey is hanged by the wall, with its neck curved and eyes wide open. For two more minutes, I kept watching the three turkeys hanging by the wall. One apparently died already with its neck limp and immobile. The other two are alive with their curved necks, eyes wide open. Then, I noticed their beaks are closing and opening apparently gasping for breath. Realizing what was going on, I tagged (b) (6) and checked the three turkeys hanging by the wall together (b) (6). (b) (6) immediately ordered the rabbi helper to dislocate the necks of the two turkeys that are still alive and gave instruction to dislocate the neck before hanging it by the wall. At approximately 1030 hours, I met 1st processing (b) (6). I recalled my observations to (b) (6) and he explained that those turkeys being hanged by the wall are "mis-cuts" and can no longer be considered "kosher-killed". He further explained that before hanging them by the wall, the necks of those "mis-cuts" are supposedly dislocated, rendering them dead humanely. I recommended (b) (6) to review the treatment of live poultry before and after slaughter by reading the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N). I also notified (b) (6) that this MOI will be forwarded to the</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended. After several minutes, (b) (6) dropped by my office and said, he met with the concerned supervisors and rabbis and discussed the incident and humane handling of poultry. He assured me that such incident will no longer happen again. NOTE: MOI ARE21150908121 was issued last September 12, 2018 in relation to two turkey cadavers found by FSIS food inspector on the line. Respectfully, (b) (6) of Est. P-1015: Empire Kosher.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015	Empire Kosher Poultry, Inc.	ARE191410 1531G	31OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1015, Empire Kosher, October 31, 2018, at approximately 09:20 hours. In attendance: (b) (6), (b) (6), (b) (6) and (b) (6). At approximately 0345 hours, while performing Good Poultry Commercial Practices, in the live room, (b) (6) observed three (3) live, apparently healthy, young chickens in a condemned barrel being sprayed with water from an adjacent water hose. (b) (6) summoned (b) (6) to notify him of this finding. (b) (6) immediately went through the condemned barrel and removed the live birds which he elected to euthanize by cervical dislocation. (b) (6) thinks those birds were found by overnight clean-up crew and put them in the condemned barrel. (b) (6) reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that prevents needless suffering. (b) (6) recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I later notified 1st Processing (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) emphasized that Empire Kosher team aim for the highest standard of animal welfare. He added that all the concerned personnel are accordingly notified of appropriate preventive and corrective action. Respectfully, (b) (6) P1015, Empire Kosher.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015	Empire Kosher Poultry, Inc.	ARE101111 5606G	06NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-1015, Empire Kosher, in November 06, 2018, at 1150 hours. In attendance: (b) (6) and (b) (6). At approximately 1100 hours, (b) (6) summoned me to her USDA inspection station and showed me a young turkey with cherry red skin on neck and carcass. The viscera is apparently normal except for slight congestion of intestine and grape-size clump of blood clot in the thoracic cavity. I observed that the cut in the neck completely severed the trachea and esophagus. However, the cut in the ventral right side of the neck did not extend all the way across the ventral left side. (b) (6) and a Rabbi concurred that it is a cadaver. Recently, I recommended to the 1st (b) (6) and (b) (6) to review the treatment of live poultry before slaughter. I also provided a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N). I notified Plant Manager Chad Panebaker that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended.</p> <p>NOTES: MOI ARE2215090212G is issued last 9/12/2018 for 2 young turkey cadavers. Another related MOI (ARE5205103116G) is issued last 10/16/2018 for 3 kosher-miscut young turkeys shackled to bleed without dislocating the neck. Then, on 10/23/18, another related MOI (ARE5603103023G) is issued for one young turkey cadaver. On 10/24/2018 another MOI (ARE2411102924G) is issued for one young turkey miscut. Respectfully, (b) (6) of Est. P-1015: Empire Kosher.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M1015	Empire Kosher Poultry, Inc.	ARE001211 5008G	08NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1015, Empire Kosher, November 07, 2018, at approximately 1220 hours. In attendance: (b) (6), Plant Manager Chad Panebaker, (b) (6), (b) (6). (b) (6) reported that at approximately 0700 hours, in 7th of November 2018, while he is performing good poultry commercial practices, he observed one young turkey entered the first picker apparently still alive. Its beak is opening and closing, gasping for breath; arched head and neck; and both eyes open. (b) (6) recalled the following: (1) October 31, 2018 meeting and ocular observation with (b) (6) regarding poultry mistreatments. (b) (6) observed 3 young turkeys apparently still alive entering the first picker. (b) (6) recommended slowing down the turkey line for 15 seconds to allow young turkeys complete bleed out before entering the first picker; (2) November 5, 2018 MOI on one young turkey cadaver found by (b) (6); (3) November 5, 2018 (b) (6) observed two young turkeys entered the first picker apparently still alive. MOI is not written because corrective action is on-going. The turkey line is further slowed down to 25 seconds. Plant Manager Panabaker and (b) (6) expressed concerns on the issue at hand. Both said they never had any poultry mistreatment issues before my tenure as IIC at their establishment. (b) (6) said he will consult with the top (b) (6) about the matter. Manager Panebaker said he is actively engaged on the issue and hopes to come up with the appropriate solution soon (b) (6). (b) (6) recommended that Plant Manager Panebaker and (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								copy of this document. I notified Plant Manager Panebaker that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. NOTES: Related MOIs are as follows: ARE2215090212G (9/12/2018) for 2 young turkey cadavers; ARE5205103116G (10/16/2018) for 3 kosher-mis-cut young turkeys shackled to bleed unnecessarily without dislocating the neck; ARE5603103023G (10/23/2018) for one young turkey cadaver; ARE2411102924G (10/24/2018) for 1 mis-cut young turkey shackled to bleed unnecessarily without dislocating the neck; ARE1914101531G (10/31/2018) for 3 live young chickens on condemn barrel; and ARE1011115606g (11/06/2018) for 1 young turkey cadaver. Respectfully, (b) (6) P1015, Empire Kosher.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M13556	Tyson Foods Inc	TDB472211 0406G	06NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>Est. P13556, Tyson Foods Inc., November 5, 2018, 2230 hours. In attendance: (b) (6).</p> <p>At approximately 2140 hours, during observation of good commercial practices throughout the killing procedure with (b) (6), I observed a live bird on line two exiting the kill tunnel, prior to the scalding. This bird was also observed by (b) (6).</p> <p>Approximately one minute elapsed and an additional live bird on line two was observed, I took regulatory control and stopped the kill lines, as (b) (6) had left the area to attend to the first bird. (b) (6) immediately removed the bird from the line and I restarted the lines.</p> <p>Approximately thirty seconds later a third live bird on line two exiting the kill tunnel was observed about to enter the scalding. (b) (6) immediately removed this bird, and as he was doing so a fourth live bird was observed on the same line, line two. I took regulatory control and stopped the kill line to allow (b) (6) to remove the bird. (b) (6) removed the fourth live bird and I immediately restarted the kill line. (b) (6), was present as I observed operations for approximately five minutes and no other live birds were observed to be entering the scalding.</p> <p>The above described four live birds were observed over approximately six minutes. I spoke to (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b) (6) review Federal Register Notice Vol. 70, No 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b) (6) that this</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) P13556 Tyson Foods Inc.
35	M13556	Tyson Foods Inc	TDB281012 1306G	06DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>Est. P13556, Tyson Foods, Inc., December 5th, 2018, 1020 hours. In attendance: (b) (6), (b) (6), (b) (6).</p> <p>. On 12/05/2018 at 1000 hours, while performing the Good Commercial Practices task, I, (b) (6) observed two live birds in the DOA trailer. I climbed the ladder and looked into the DOA trailer and observed the first live bird. The bird was lying on its back, with its head tucked to the side and breathing. I then notified (b) (6) of the situation and he instructed the Live Hang Lead to euthanize the bird. He euthanized the bird and I looked in the trailer again and noticed another bird that was also on its back and breathing. I then notified the Live Hang Lead and he euthanized the second bird as well. I then looked into the DOA trailer again and didn't observe any more live birds. There were no other live birds observed in the DOA trailer the remainder of the shift. I then went to the evisceration office and at approximately 1020 hours, I discussed my findings with (b) (6) as well as (b) (6) and discussed that a Good Commercial Practice MOI would be documented. (b) (6) acknowledged that it should not have happened and that it would be addressed with the team members. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully (b) (6) P13556 Tyson Foods, Inc.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
05	M27389	Pitman Farms	NCO04091 21118G	18DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On December 14, 2018 at approximately 1410 hours I, (b) (6) and Inspector-In-Charge performed a Good Commercial Practice in Live Hang Area. I observed chicken carcasses leaving the scalders on Line 1 and Line 2. While observing the chicken carcasses leaving Line 2 scalders I noticed a carcass without the neck being severed. I informed (b) (6) who observed the chicken carcass. Approximately 2 minutes later, I observed a second carcass without it's neck being severed. I informed (b) (6) who also observed the second carcass. She then radioed (b) (6) at approximately 1415 hours. I informed him of my concerns and we observed for more carcasses that had not had the neck cut. Upon our observation of carcasses leaving the scalders we observed a total of 8 carcasses. All carcasses exhibited swollen red to purplish heads and were removed and disposed of. I informed (b) (6) that a MOI would be documented. As per written in the Federal Register Notice Docket No. 04-037N, Treatment of Live Poultry Before Slaughter, "The Food Safety and Inspection Service (FSIS) is reminding all poultry slaughter establishments that, under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices, which means they should be treated humanely. Although there is no specific federal humane handling and slaughter statute for poultry, under the PPIA, poultry products are more likely to be adulterated if, among other circumstances, they are produced from birds that have not been treated humanely, because such birds are more likely to be bruised or to die other than by slaughter." This MOI will be forwarded through</p>

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13:03 Tuesday, February 12, 2019 10

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the appropriate channels in the Alameda District office. cc: (b) (6) cc: Sheryl Beckett, DDM cc: (b) (6) (b) (6)</p> <p>P-27389</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M32130	Dakota Provisions LLC	JEB371510 1302G	02OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 10/02/18, 1530 hours. Meeting Attendance: (b) (6) and (b) (6) On 10/02/2018 at 1518 hours, while monitoring conditions in pick and hang, (b) (6) and I noticed a bird on the line before the scalding that was blinking, arching his neck and trying to escape the shackles. I immediately stopped the line and notified (b) (6), of the conscious bird about to enter the scalding. Production personnel grabbed a portable ladder and pulled the bird off the line. The bird had a superficial skin cut only. No major vessels were severed. The bird was then immediately relocated back on the line before the neck cutter to start the process over. The incident that took place is a concern due to the neck cut miss and its path straight to the scalding to drown, as it was still breathing and fully conscious. I immediately notified (b) (6) of the incident. (b) (6) was to further investigate. Production had ceased for the day. He concluded that the back-up stunning device needed to be available, especially at the end of the day when birds do not have the option to be re-stunned. He also stated he would have maintenance evaluate the neck cutter to ensure it is functioning properly. QA would also do extra monitoring the next day. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product. Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding. Stunning of poultry, when performed, is also expected to be done in a consistent and effective manner.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M32130	Dakota Provisions LLC	JEB290910 4109G	09OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 10/09/18 0910 hours. (b) (6) and (b) (6)</p> <p>(b) (6) At 0835 hours while performing ante-mortem inspection on lot 2, I observed a turkey on the concrete outside that had fallen out of trailer #9. This trailer was located outside, under the shed, on the south side of the establishment grounds. There was an open cage door was on the passenger side, second to the back cage, middle tier. The turkey fell approximately 9.5 feet to the concrete below. There was another bird on the verge of falling out. I immediately notified (b) (6).</p> <p>(b) (6). He closed the open cage door and locked it in position. The cage door was fully functional. I did not see any apparent injuries to the bird due to the fall. This bird was then placed back into a cage. I then held a meeting with (b) (6), about the open cage door and bird that had fallen out. He stated he would further investigate. (b) (6) correlated with (b) (6).</p> <p>(b) (6). (b) (6) stated there needs to be a group effort with everyone, including growers, loaders and drivers to ensure that all cage doors are closed, latched and strapped so the birds stay secure in their cages. He also addressed that this is both a safety issue as well as an animal welfare issue. (b) (6) would contact all individuals involved with the process to explain this. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ421211 0526G	26NOV2018	04C05	Poultry Good Commercial Practices	Open	While I was walking at killing department, I observed two slaughtered birds that were still alive and moving their wings and extending their necks. I kept observing them for about two minutes and they were still moving.. the birds were shown to (b) (6) [REDACTED], and to the Rabbi . The regulations, 9 CFR 381.65(b), require that poultry be slaughtered in accordance with GCP and in a manner that ensures a thorough bleeding of the poultry carcass and that breathing has stopped before proceeding with the next step; the next step in this case was placement into an inedible barrel. Slaughter must result in thorough bleeding of the poultry carcass (9 CFR 381.65). Compliance with these requirements helps ensure that poultry are treated humanely. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.
60	M45134	Birdsboro Kosher Farms Corp.	FKJ341111 0627G	27NOV2018	04C05	Poultry Good Commercial Practices	Open	At approximately 1220 hours, I walked to killing department to perform my routine Good Commercial practice task. While looking inside the condemn barrel I observed an alive chicken that was not slaughtered. I took a regulatory control action by stopping the killing process. I notified (b) (6) [REDACTED] and the chicken was shown to him and to Mr. Carlos Urieta, Plant Manager. I clarified to them that presence of alive bird in condemn barrel could expose the bird to suffocation by other dead birds, which doesn't comply with Good Commercial Practice and 9CFR 381.65(b). The corrective action was taken by removing the bird from the barrel. I notified (b) (6) [REDACTED] that this MOI will be forwarded to the District Veterinary Medical specialist (DVMS) and FLS, in case additional follow-up is recommended.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ391111 1028G	28NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>through month of November from November 1st to November 29 we have around 35 cadaver (bird that die with cause other than slaughter as following: 11/01 (1 cadaver) 11/05 (12 cadaver) 11/06 (1 cadaver) 11/07 (2 cadaver) 11/08 (5 cadaver) 11/12 (1 cadaver) 11/13 (2cadaver) 11/14 (4 cadaver) 11/15 (2 cadaver) 11/19 (5 cadaver). According to regulation 380.90 Cadaver is a Carcass of poultry showing evidence of having died from causes other than slaughter shall be condemned". It is considered an adulterated product and shouldn't enter the production process. After further inspection I found that mostly the cause is inappropriate cut for both jugular veins. This is considered as a Good Commercial Practice issue. (b) (6) was informed with this issue. Under the Poultry Products Inspection Act (PPIA) and Agency requirements, live poultry must be handled in a manner that is consistent with good commercial practices, which means they should be treated and slaughtered humanely.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ331112 3704G	04DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>On 12/03/2018 and At approximately 1605 hours, I walked to killing department to perform my routine Good Commercial practice task. I looked inside the condemn barrel and found a slaughtered chicken was alive and still breathing and moving. I took a regulatory control action by stopping the killing process. I notified (b) (6) and the chicken was shown to him and to Mr. Carlos Urieta, Plant Manager, and (b) (6). I clarified to them that presence of alive bird in a condemn barrel doesn't comply with Good Commercial Practice and 9CFR 381.65(b). Also there was 2 cadaver carcasses were found in the inspection line. the 2 carcasses were shown to Mr. Carlos Urieta, plant manager then condemned. The corrective action was taken by removing the bird from the barrel. I notified (b) (6) that this MOI will be forwarded to the District Veterinary Medical specialist (DVMS) and FLS, in case additional follow-up is recommended.</p>
60	M45134	Birdsboro Kosher Farms Corp.	FKJ150812 5606G	06DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>On 12/05/2018 during the inspection we found 3 cadavers. The carcasses were shown to (b) (6) then condemned. According to regulation 380.90 Cadaver is a Carcass of poultry showing evidence of having died from causes other than slaughter shall be condemned because It is considered an adulterated product and shouldn't enter the production process. After further inspection I found that mostly the cause is inappropriate cut for both jugular veins. This is considered as a Good Commercial Practice issue. (b) (6) was informed with this issue. Under the Poultry Products Inspection Act (PPIA) and Agency requirements, live poultry must be handled in a manner that is consistent with good commercial practices, which means they should be treated and slaughtered humanely.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ310912 5610G	10DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>On 12/10/2018 line inspectors hanged a carcass for further inspection. I inspected it and found that it is a cadaver with red neck and dark bloody liver, and red muscle. The carcass was shown to (b) (6) and condemned. The birds could have been processed as non-Kosher product but Birdsboro is a strictly Kosher establishment and it cannot process non-Kosher product. The rejected birds were put into an inedible barrel as soon as the rabbi determined that they were non-Kosher; they went into the barrel prior to bleeding out and while they were still alive. Many birds were piled on top of each other in a single barrel. The regulations, 9 CFR 381.65(b), require that poultry be slaughtered in accordance with GCP and in a manner that ensures a thorough bleeding of the poultry carcass and that breathing has stopped before proceeding with the next step; the next step in this case was placement into an inedible barrel. Slaughter must result in thorough bleeding of the poultry carcass (9 CFR 381.65). Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ081512 4226G	26DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Today 12/26/2018 Inspection team found 14 cadavers that were shown to plant management. According to regulation 380.90 Cadaver is a Carcass of poultry showing evidence of having died from causes other than slaughter shall be condemnedIt is considered an adulterated product and shouldn't enter the production process. After further inspection I found that mostly the cause is inappropriate cut for both jugular veins. This is considered as a Good Commercial Practice issue: (b) (6) was informed with this issue. Under the Poultry Products Inspection Act (PPIA) and Agency requirements, live poultry must be handled in a manner that is consistent with good commercial practices, which means they should be treated and slaughtered humanely.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M4653A	Agri Star Meat and Poultry, LLC	HRJ080911 1420G	20NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/19/18 at approximately 10:45 I met with (b) (6) and relayed to him the following observations regarding poultry handling issues from yesterday and today. Both days there have been an increased number of DOAs on loads and a higher than normal number of birds coming in on the kill belt in agonal condition. While inspecting piles of dead birds and observing plant employees removing dead birds from the kill belt and throwing them on the ground near the deads barrels, I observed four times a live (agonal) bird on or being thrown on the ground in or near piles of dead birds. I also observed birds piling up at the end of the kill belt, and birds being flipped or forced on top of others by the moving belt against the barrier at the end of the belt. At the end of kill yesterday I walked through the kill room and saw a live bird on its back being soaked with hot water from employees cleaning their gear. Today at lunch I walked into the kill room and saw an employee pick three agonal birds up off the ground from a group of deads and place them back on the belt. There were also birds crowded at the end of the kill belt. Neither day have I observed live birds in the barrels with dead birds. I had previously pointed out my findings to area foremen (including (b) (6) and (b) (6)), (b) (6) said he would make sure kill room employees were checking to make sure birds were dead before placing them with deads.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF38061 03022G	22OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP MOI Day, Date and Time of Meeting: Friday 10/19/2018 from approximately 1343 to 1349 Place Meeting Held: Est. M5842 Live Hang Room Persons Attending: FSIS Attendees - (b) (6) . Tyson Foods Attendees - (b) (6) & (b) (6) . Author(s) of this Meeting Report: (b) (6) . Date this Meeting Report was Written: Saturday Monday 10/22/2018. Subject: GCP Poultry Mistreatment MOI - Live Bird About to Enter Scalders Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Friday 10/19/2018 from 1255 to 1307 CST (b) (6) performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 located in the picker room at Est. M5842. At 1303 during this check (b) (6) observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward looking around, panting and alert. (b) (6) removed this live bird from kill line 2 at 1303, immediately before the bird would have entered the first scald tank on kill line 2, and placed this live bird on the picker room floor. The bird stood up on the floor with its neck extended, head up, eyes open breathing rapidly. (b) (6) then continued the station 1 check. This check was completed at 1307 with no more live birds observed. (b) (6) showed this bird to the (b) (6) at approximately 1308 at the station 1 kill line 2 check site. (b) (6) Then went to the USDA office to get more station 1 check forms then return to the picker room to perform follow up checks. (b) (6) then performed a GCP Station 1 follow up check #1 on kill line 2 from 1319 to 1328 with no more live birds observed. After meeting with Corry Ledbetter at the check site at 1328 (b) (6) performed follow up</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>check #2 on kill line 1 from 1329 to 1337 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant Evisceration GPM on Friday 10/19/2018 from 1343 to 1349 concerning this GCP poultry mistreatment incident (b) (6) met with the establishment QA Manager and HACCP Coordinator in the HACCP Coordinator's office from 1343 to 1349 on Friday 10/19/2018. During this meeting (b) (6) described his observations concerning this incident as outlined above. (b) (6) told the establishment management personnel at this meeting that due to the results of the 2 follow up checks on 10/19/2018 performed from 1319 to 1337 the 1 live bird he'd observed and removed from kill line 2 at 1303 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF18091 12628G	28NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Wednesday 11/28/2018 from approximately 0856 to 0901 Place Meeting Held: Est. M5842 Live Hang Room Persons Attending: FSIS Attendees - (b) (6) . Tyson Foods Attendees - (b) (6) . Author(s) of this Meeting Report: (b) (6) . Date this Meeting Report was Written: Wednesday 11/28/2018. Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Wednesday 11/28/2018 from 0746 to 0802 (b) (6) performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 located in the picker room at Est. M5842. At 0748 during this check (b) (6) observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward looking around, panting and alert. This was a smaller young chicken and also had a pendulous crop. (b) (6) removed this live bird from kill line 2 at 0748, immediately before the bird would have entered the first scald tank on kill line 2, and placed this live bird on the picker room floor. The bird stood up on the floor with its neck extended, head up, eyes open breathing rapidly. Plant personnel (b) (6); (b) (6) Live Receiving Supervisor and (b) (6), shift 1 Evis. GPM arrived on the scene at approximately 0752 and were shown this 1 live young chicken. They then took this live young chicken back to the live hang room. (b) (6) then continued the station 1 check. This check was completed at 0802 with no more live birds observed. (b) (6) then performed a GCP Station 1 follow up check #1 on kill line 1 from 0811 to 0820 with no more live birds observed. After meeting with (b) (6)</p>

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								<p>at the check site at 0820 (b) (6) performed follow up check #2 on kill line 2 from 0821 to 0830 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant management on Wednesday 11/28/2018 from 0856 to 0901 concerning this GCP poultry mistreatment incident: (b) (6) met with the (b) (6) in his office from 0856 to 0901 on Wednesday 11/28/2018. (b) (6) had already been informed of this incident and told (b) (6) he was already working on it. During this meeting (b) (6) described his observations concerning this incident as outlined above. (b) (6) told (b) (6) that due to the results of the 2 follow up checks on 11/28/2018 (see above) the 1 live bird he'd observed and removed from kill line 2 at 0748 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. A similar incident occurred on 10/19/2018 when 1 uncut young chicken was removed from kill line 2 by IPP performing a station 1 check from 1255 to 1307 CST. Subsequent follow up checks lead IPP to determine that this also had been an isolated incident and not a loss of plant killing process control.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF36191 20907G	07DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>?Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Friday, 12/6/2018 from 1610 to 1620 CST, (b) (6) performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 located in the picker room at Est. M5842. At 1612 during this check (b) (6) observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward looking around, blinking and alert. This was appeared to be an average sized bird compared to the rest on the kill line at the time. (b) (6) removed this live bird from kill line 2 at 1612, immediately before the bird would have entered the first scald tank on kill line 2, and carried this bird toward the live hang room. The bird would flap its wings occasionally and kept its neck curled upward, and its eyes were open and it was breathing rapidly. (b) (6) arrived on the scene at approximately 1614 and was shown this 1 live young chicken. He then took this live young chicken back to the live hang room and immediately spoke with the backup killer. (b) (6) then continued the station 1 check. This check was completed at 1620 with no more live birds observed. (b) (6) then met with (b) (6) in the Supervisor's bullpen to discuss the issue. (b) (6) met briefly with (b) (6) in his office at approximately 1640 to notify him of the issue and the forthcoming GCP MOI. (b) (6) then performed a GCP Station 1 follow up check #1 on kill line 2 from 01715 to 1721 with no more live birds observed. After break, (b) (6) performed a GCP station follow up check on kill line 1 from 1815 to 1825 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Discussion notes for the meeting with Plant management on Friday 12/7/2018 from 1838 to 1900 concerning this GCP poultry mistreatment incident: (b) (6) met with the establishment (b) (6) (b) (6) was gone for the day and (b) (6) was on leave) in the SPHV office from 1838 to 1900 on Friday, December 7, 2018. (b) (6) had already been informed of this incident prior to his leaving for the day. (b) (6) told (b) (6) the incident had already been investigated and a plan of action was already under way working on it. During this meeting (b) (6) described his observations concerning this incident again and repeated that in this incident, the bird that was found was not undersized for the lot. (b) (6) told (b) (6) that due to the results of the 2 follow up checks on 12/7/2018 (see above) the 1 live bird he'd observed and removed from kill line 2 at 1612 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. A similar incident occurred on 11/28/2018 when 1 uncut young chicken was removed from kill line 2 by IPP performing a station 1 check from 0746 to 0802 CST. Subsequent follow up checks lead IPP to determine that this also had been an isolated incident and not a loss of plant killing process control.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF04171 21817G	17DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Monday, December 17, 2018 from approximately Place Meeting Held: Est. M5842 Live Hang Room Persons Attending: FSIS Attendees - (b) (6). Tyson Foods Attendees –Hunter Wray, plant manager; (b) (6); (b) (6)</p> <p>Author(s) of this Meeting Report: (b) (6)</p> <p>Date this Meeting Report was Written: Monday, December 17, 2018 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Monday, December 17, 2018 from 1448 to 1457 CST, SPHV (b) (6) performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 located in the picker room at Est. M5842. At 1457 during this check (b) (6) observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward looking around, panting and alert. This was a slightly smaller than average for the lot, young chicken. (b) (6) removed this live bird from kill line 2 at 1457, immediately before the bird would have entered the first scald tank, and carried this bird toward a team member who was cleaning the picking room (b) (6) asked the team member to get a supervisor to the area and continued the station 1 check. This check was completed at 1500 with no more live birds observed. The bird was flapping intermittently with its neck extended, head up, eyes open breathing rapidly. (b) (6) arrived on the scene at approximately 1501 and was shown this 1 live young chicken. He then took this live young chicken back to the live hang room. At this time, (b) (6) informed (b) (6) that the backup killer had stopped the line to cut the neck</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>of a bird he had missed. (b) (6) found the live bird after the line was stopped but was unable to determine if the live bird he found was related to the line being stopped or not. (b) (6) then performed a GCP Station 1 follow up check #1 on kill line 1 from 1551 to 1601 with no more live birds observed. (b) (6) performed follow up check #2 on kill line 2 from 1603 to 1613 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant management on Monday, December 17, 2018 from 1615 to 1635 concerning this GCP poultry mistreatment incident:</p> <p>(b) (6) met with the establishment Manager Hunter Wray, (b) (6), and (b) (6) in the live hang room from 1615 to 1635 on Monday, December 17. Mr. Wray and (b) (6) had already been informed of this incident and were looking into the root cause of the issue with maintenance team members. During this meeting (b) (6) described his observations concerning this incident as outlined above. (b) (6) told Mr. Wray that due to the results of the 2 follow up checks on Monday, December 17, 2018, (see above) the 1 live bird he'd observed and removed from kill line 2 at 0748 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. Similar incidents occurred on 10/19/2018, 11/28/2018, and 12/7/2018 when 1 uncut young chicken was removed from kill line 2 in each instance by IPP performing a station 1 check. Subsequent follow</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								up checks lead IPP to determine that these also had been isolated incidents and not a loss of plant killing process control.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M7100	Tyson Foods, Inc.	ZHB491711 3409G	09NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, November 6, 2018, I arranged to meet with the plant manager, Nick Britt, and the (b) (6), on Wednesday, November 7, 2018 at approximately 15:30 to document a Memorandum of Interview to discuss the concerns that I had about the inefficient and lengthened bleed out/exsanguination time, the broken necks (internal decapitation) that might contribute to less than thorough bleed out, and the blood from the killing operation being allowed in a larger area found during a GCP task. National Chicken Council - GCP guidelines calls for rapid and thorough bleed out induced by effective cut of the automatic knife and CFR 381.65(b) requires that slaughter be done in accordance with GCP and that blood from the killing operation be confined to a small area. I asked Mr. Britt how the Slaughter HACCP plan and supporting documentation state (b) (4). Mr. Britt stated that the birds could not enter the scalding while still bleeding out; he clarified that the birds must be thoroughly bled out. I asked how the birds were meant to die. Mr. Britt stated that they are supposed to die by bleeding out. I then asked how the equipment is monitored for proper operation. Mr. Britt stated that the operation of the equipment is monitored through evaluation of number of cadavers at the sorting stations and CI stations. I asked how adjustments or corrective actions are assessed. Mr. Britt stated that any adjustments would be evaluated visually. I asked why the adjustments first performed after the finding did not produced any visible change in results. Mr. Britt stated that he had not been present. I asked if the results of the automatic knife kill machine, such as I observed during the incident, constituted a malfunction of the equipment. Mr. Britt stated that lack of cadavers did not indicate malfunction. I asked if all</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>cadavers are recorded. Mr. Britt stated that they were. I clarified my question by asking if carcasses removed at the rehang station were recorded, and if so, how, because there is not a way to record them at the rehang station. Mr. Britt stated that cadavers are not removed at the rehang station. I stated that I have witnessed many removals at the rehang station, or many reasons, cadavers included, before the carcasses have been placed in the round barrels kept at that location for that very purpose. Mr. Britt stated that training material states that if a cadaver is removed at rehang, the personnel are to notify a supervisor. I replied that I have never witnessed this occur when cadavers have been removed while I was observing. Mr. Britt stated that only one cadaver was documented that night. I asked if the rehang plant condemned/sorted barrels had been checked for cadavers. He stated that no cadavers should be removed at that location and the records (of only one cadaver) did not indicate equipment malfunction. I stated that historically rapid exsanguination and death by hypovolemia occurs before the first head puller and asked if the kill machine was functioning properly during the incident. Mr. Britt stated that the kill machine could have been making a better cut, but that the birds were bleeding out and not becoming cadavers. I asked if the birds should be bleeding out rapidly in the blood tunnel rather than after the first head puller. Mr. Britt stated that the bleeding out process starts at the kill machine and continues into the scalders and pickers and beyond. I reminded him that there is a difference between rapid bleed out/exsanguination that leads to hypovolemic death, and slow, continued draining (pooling) of blood from a hanging carcass. Mr. Britt stated that birds need to be bled out and dead before entering the scalders so that they would not be a cadaver. I stated that there</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								would be no visual difference between a carcass produced from a bird entering the scalding while breathing and one that had had its neck broken manually before entering the scalding—both would be visual cadavers because they had not bled out prior to entering the scalders. However, birds bled out because their heads were pulled off do not appear any different than those that bleed out through a cut, but they do not meet the NCC GCP guideline. So are there any routine checks to ensure the equipment is operating properly other than checking for cadavers, other than USDA reporting something wrong with the equipment to the supervisors? Mr. Britt stated that the lack of multiple cadavers did not indicate a need for equipment adjustment. NOTE: Establishment expressed a disagreement with the MOI.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA04091 01025G	25OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464: This MOI is being issued to document the observation of a live bird entering the scalding on 10/24/18. At approximately 0929 while performing Good Commercial Practice task, I observed a live bird entering the scalding. The bird at the time of my observation the bird had normal rhythmic breathing, controlled head movement and eyes blinking. After further observations there was no evidence showing that the bird's neck had been cut after going through the stunner. I immediately stopped the line when the bird mentioned had reached the e-stop button which is located at the entrance of the scalding. Mr. Cowan Johnson, Plant Manager, was in the picking department at the time of my findings and removed the live bird from the line and took it back to live hang to be rehung. Also during the time that the line was stopped, I noticed two more live birds on the line that Mr. Johnson removed one of them himself and an employee removed the other with the assistance of a ladder. My findings were confirmed by Mr. Cowan Johnson after the three mentioned birds had been removed from the line that two of the birds had not been cut and the third bird had a cut but not sufficient enough for it to have been considered slaughtered. Mr. Johnson notified maintenance who determined that the kill blade was not functioning properly and adjusted the kill blade. Mr. Johnson was notified of the establishments failure to comply with 9 CFR 381.65 (b). "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding". If you have any questions please review PPIA (21 U.S.C.453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>from causes other than slaughter are considered adulterated and must be condemned. Mr. Johnson this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please feel free to contact (b) (6), or (b) (6). Respectfully,</p> <p>(b) (6) P737</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA53061 14314G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464: This MOI is being issued to document the observation of a live bird in the DOA bin and the observation of multiple live birds in a pile of DOA's on the floor next to the live hang table for line 2 on 11/14/18. At approximately 0520 while showing (b) (6) [REDACTED], where the live hang department was located, we observed numerous DOA's on the floor with live birds also on the floor. We proceeded to check the DOA bin outside of the live hang room and observed a employee placing DOA's in the bin and observed a live bird in the bottom of the DOA bin with denaturant on it. We notified the employee to remove the live bird from the DOA bin and place it on the ground until it can be properly slaughtered and disposed of. (b) (6) [REDACTED] observed the plant employee appropriately cull the live bird that was placed in the DOA bin. We went back in the live hang room and observed live hang employees continue to take DOA's off the live hang belt with some still alive. While standing there observing a couple of employees picking up the DOA's and placing them in red condemn barrels, we observed them places live birds in the barrels as well. At 0525 I immediately asked that the live hang employees on that line stop hanging that line and called for a supervisor (b) (6) [REDACTED], was called and was made aware of our findings and supervised the employees on removing the DOA's and sorting out any that were found alive. (b) (6) [REDACTED], stated that she was going to place a few extra employees in live hang to make sure the DOA's don't pile up and properly sort the live ones out. At 0533 the hanging of live birds continued and the employees continued to remove DOA's from the live hang belt and were being placed into red condemn barrels for</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>approximately 3 minutes and then we noticed that the number of DOA's had subsided. These birds could have died by means other than slaughter therefore not being in compliance with 9 CFR 381.65 (b). If you have and questions please review PPIA (21 U.S.C. 453 (g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. Mr. Johnson this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please feel free to contact (b) (6), (b) (6), or (b) (6). Respectfully, (b) (6) P-737</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA39081 14926G	26NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464: This MOI is being issued to document the observation of a live bird entering the scalding on 11/26/18. At approximately 0723 while performing Good Commercial Practice task, I observed a live bird entering the scalding. The bird at the time of my observation the bird had normal rhythmic breathing, controlled head movement and eyes blinking. After further observations there was no evidence showing that the bird's neck had been cut after going through the stunner. I immediately stopped the line when the bird mentioned had reached the e-stop button which is located at the entrance of the scalding. I then notified (b) (6), of my findings and then removed the live bird from the line and took it back to live hang to be rehung. He then notified (b) (6), and she was also notified of my findings as well. (b) (6), was notified that this bird could have died by means other than slaughter therefore not-being in compliance with 9 CFR 381.65 (b). "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding". If you have any questions please review PPIA (21 U.S.C.453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. Mr. Johnson this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please feel free to contact (b) (6), or (b) (6).</p>

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								(b) (6) . Respectfully, (b) (6) P737

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA53091 15430G	30NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464: This MOI is being issued to document the observation of a live bird entering the scalding on 11/30/18. At approximately 0956 while performing a review of the establishments flow chart and comparing it to the production process, I observed a live bird entering the scalding. The bird at the time of my observation had normal rhythmic breathing, controlled head movement and eyes blinking. After further observations there was no evidence showing that the bird's neck had been cut after going through the stunner. I immediately stopped the line when the bird mentioned had reached the e-stop button which is located at the entrance of the scalding. I then notified (b) (6) [REDACTED], of my findings who then removed the live bird from the line to be taken back to live hang to be rehung. While the line was stopped for the 1 live bird, another live bird was found approximately 15 birds back and it was removed as well to be taken to live hang to be rehung. At that time, (b) (6) [REDACTED], arrived and was notified of my findings as well. (b) (6) [REDACTED] was notified that this birds could have died by means other than slaughter therefore not-being in compliance with 9 CFR 381.65 (b). "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding". If you have any questions please review PPIA (21 U.S.C.453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. Mr. Johnson this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>additional follow-up is recommended. If you have any questions or concerns regarding the above, please feel free to contact (b) (6), or (b) (6).</p> <p>Respectfully, (b) (6) P737</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751	Pitman Farms Inc. (Moroni Turkey Processing)	MMK0709 123418G	18DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview on Good Commercial Practices as Discussed in the weekly meeting on 12/13/18 Pitman Farms/Norbest Turkey / Est# P1049 Meeting Time: Friday, December 13, 2018 at 0900</p> <p>Attendees: USDA (b) (6) (b) (6), (b) (6) , Plant Manager Brandon Nordell, (b) (6), (b) (6) , (b) (6) (b) (6) (b) (6) This</p> <p>Memorandum of Interview is to record the Good Commercial Practice Concerns discussed during the weekly meeting with establishment management on December 13th, 2018. At the weekly meeting with establishment management I described concerns involving Good Commercial Practices that I had observed in the previous week. These included the following. On 12/7/18, I observed that Trailer 80 had a bowed bottom on one of the lower cages, on the right side, to the extent that the door on the cage underneath doesn't fully close. On 12/10/18, I observed a tom turkey fall off the highest point of the shackle line in the hanging bay and hit the concrete floor below. He was still alive after the fall, and eventually was recaptured and rehung. On 12/11/18, during my ante-mortem examination, I observed that Trailer 80 had a turkey hen with a severe open bleeding fracture of the right carpus (wing). I also observed that Trailer 95 had a turkey tom with his head stuck under the door of the cage he was in. His wing was freshly bloody, possibly from struggling, and he was dead. On 12/12/18, during ante-mortem inspection, I observed that quite a few birds had bloody wing tip injuries and bloody</p>

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								<p>skin lacerations (Trailers 99, 96, 85, 74, and 91). During the establishment meeting on 12/13/18, I asked the establishment to make sure the catch crew was catching the birds by their legs and not grabbing and lifting them by their wings and feathers. (b) (6) said the establishment had just brought an autoloader up from California that they have started using, so they don't handle the birds when they are catching them. I asked if they could look into it to see if there is anything that can be done to reduce the injuries I am starting to see on the birds. This memorandum serves to document my findings on Good Commercial Practices and what was discussed. A copy of this Memorandum of Interview will be provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>
60	M9977	Tyson Foods Inc.	YBL550911 5814G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/14/2018 at approximately 1046 hours I was observing operations in the live hang room of establishment P1325, Tyson Foods, Inc. I observed two live, weak young chickens in the establishment's designated dead-on-arrival (DOA) cart that contained approximately five DOA chickens. I immediately showed (b) (6) my findings, who removed the chickens from the cart and immediately euthanized them in my presence. I reminded him that Agency regulations require live poultry to be handled in a manner that is consistent with good commercial practices (GCPs) and that they not die from causes other than slaughter. Live chickens in the DOA cart can die from suffocation, which is then considered adulterated product. Respectfully (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG050810 3905G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An old breeder turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one ten days ago (09/26/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. Who stated he would take immediate corrective measures which included reviewing findings with plant personnel.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG130810 0424G	24OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An old breeder turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one nineteen days ago (10/05/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. Who stated he would take immediate corrective measures which included reviewing findings with plant personnel. He also stated he was going to increase the stunner.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG010810 0231G	31OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An young turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one a seven days ago (10/24/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. He also stated he had increase the stunner power level. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG120811 1701G	01NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An old breeder turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6), and (b) (6) .. I explained that this issue continues to occur. The last one was yesterday (10/31/2018). I explained that their corrective actions are not rectifying the problem. Additional measures need to be implemented. Who stated he would take immediate corrective measures which included reviewing findings with plant personnel. (b) (6) stated that he was going to replace the Killer because past instruction has not been successful.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG390811 3602G	02NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An young turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. This occurred six times in less than a 15 minute period. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one was just yesterday and the day before. I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out. I discussed these findings with (b) (6) informing her of my observations.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG080811 1929G	29NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An Old Breeder turkey (Tom) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one a twenty-seven days ago (11/02/2018) while this is an improvement. I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG230811 0430G	30NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0854 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Six breeder turkeys (Hens) out of a sixty bird sample were observed to be breathing and raising their heads while on the production line just before the scald tank (b) (6) stopped the line each time and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the birds prior to the stunner. The line was then restarted. (b) (6) went immediately after the sixty bird set to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one was yesterday (11/29/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated that the usual plant employee had been pulled from the line for an emergency telephone call. I voiced my concern that a replacement employee needs to be adequately trained prior to be given this assignment. It is only prudent to have multiple personnel trained for this position. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG360812 0512G	12DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0854 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Three breeder turkeys (Hens), in a row, out of a sixty bird sample were observed to be breathing and raising their heads while on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, then rehung the birds prior to the stunner. The line was then restarted. (b) (6) went immediately after the sixty bird set to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one was twelve days ago (11/30/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. She stated she would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG090812 4113G	13DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. An young turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the bird from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one was just yesterday. I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG270812 0420G	20DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Two old breeder turkeys (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred one week ago (12/23/2018). I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG130812 1828G	28DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0856 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. One old breeder turkey (hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred eight days ago (12/20/2018) but this is only the third day of slaughter operations since that occurrence. I explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ00201 20304G	04DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment MOI December 4, 2018 Establishment 1241-P, Tyson Foods, Inc, December 4, 2018, 8:20pm. In attendance (b) (6) (b) (6); (b) (6) At approximately 2015 hours while performing a Poultry Good Commercial Practices task at the live hang table, I observed approximately 75 dead chickens in a pile on the floor at the end of the live hang belt. I began moving some of the dead chickens around to make sure no live chickens were in the pile. As I was looking through the pile of dead chickens, an establishment employee came from the live hang belt and began to look through the pile of chickens himself. As I observed the employee look through the pile of chickens, I observed him pull two live chickens out of the pile. Both of these chickens had been completely covered up by the dead chickens. The establishment employee euthanized one of the chickens by cervical dislocation and he hung the other chicken on the kill line. I immediately notified (b) (6) (b) (6), of my finding and of the impending MOI. I reminded (b) (6) that good commercial practices must be followed when handling live poultry and that they must not die from causes other than slaughter. (b) (6) verbally counseled the supervisor who was working in the live hang area about the importance of following good commercial practices for live poultry. (b) (6) (b) (6), Est. 1241-P Corydon, IN</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ57191 25704G	04DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment MOI December 4, 2018 Establishment 1241-P, Tyson Foods, Inc, December 4, 2018, 4:00pm. In attendance: (b) (6) (b) (6); Vince Lucas, Tyson Complex Manager; (b) (6) (b) (6) At approximately 1525 hours while performing a Poultry Good Commercial Practices task at a point just before where the chickens enter the scalding tank, (b) (6) (b) (6), and I observed a live chicken enter the scalding tank while still breathing. The chicken had a visible knife cut on its neck and it was bleeding from that cut, but the chicken was still breathing and exhibiting voluntary movement of the head and neck as it entered the scalding tank. This finding indicated that the knife cut was insufficient to render the chicken unconscious and completely bled out prior to entering the scalding tank. Upon further observation at a point just after the back-up killer employee, I observed a chicken go past the back-up killer with no knife cut on the neck. I then immediately pointed out the chicken to (b) (6), who was standing near me. (b) (6) immediately ordered that the kill line be stopped and then he removed the chicken from the kill line. There are no other establishment employees stationed along the kill line after the back-up killer and before the chickens enter the scalding tank. If I had not pointed out the chicken without the cut to (b) (6), that chicken would have entered the scalding tank while still breathing. (b) (6) replaced the back-up killer employee, placed a supervisor in the area to monitor the stunning and killing process, and requested that members of the maintenance team make adjustments to the kill machine. (b) (6) and I met with Vince Lucas, Complex Manager, and (b) (6) at approximately 4:00 pm to discuss the findings. I</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								reminded both of these individuals that 9CFR 381.65(b) requires that poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding (b) (6) assured (b) (6) and me that he and other members of management would thoroughly investigate this issue and take measures to prevent its reoccurrence. (b) (6) Est. 1241-P Corydon, IN
85	P1272	Pilgrim's Pride Corporation	CCA141710 2905G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, October 5, 2018, 1435 hours. In attendance: (b) (6), (b) (6), (b) (6), On October 5, 2018 I, (b) (6), was called to Line 2 Station 1 by (b) (6) informing me of a cadaver bird at her station. At 1435 hours I examined the bird and observed that the neck of the bird was not cut. The bird did not have viscera. The head, neck and upper breast were vibrant red and swollen with blood. In conclusion this bird was uncut and alive when it entered into the scalding. Live (b) (6) and (b) (6) were notified of the findings and forthcoming MOI. I reminded (b) (6) and (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Pilgrim's Pride.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1272	Pilgrim's Pride Corporation	CCA351810 0426G	26OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, October 23, 2018, 1634 hours. In attendance: (b) (6), (b) (6), (b) (6), On October 23, 2018 I, (b) (6), was called to Line 1 Station 3 by (b) (6) informing me of a cadaver bird at her station. At 1634 hours I examined the bird and observed that the neck of the bird was not cut. The bird did not have viscera. The head, neck and upper breast were vibrant red and swollen with blood. In conclusion this bird was uncut and alive when it entered into the scalding. Live Receiving (b) (6) and (b) (6) were notified of the findings and forthcoming MOI. I reminded (b) (6) and (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Pilgrim's Pride.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1307	Mar-Jac Poultry-AL	KIL371110 3630G	30OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 10:25 on October 30, 2018, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed three live chickens on the ground under a trailer parked next to the live holding sheds. As I performed further observation, I saw that there was a dead, mutilated chicken on the ground in one of the holding shed bays. The dead chicken appeared to have been run over by a vehicle, with the legs and wings dismembered, the body flattened, and the internal organs were on the ground, lying in a pool of fresh blood. I notified 1st Processing (b) (6) of this finding, and informed him that this is not in keeping with good commercial practices. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response</p> <p>Federal Register Notice Docket No. 04-37N dated September 28, 2005, "Treatment of Live Poultry Before Slaughter" states that under the Poultry Products Inspections Act (PPIA) and Agency Regulations, all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices. cc: (b) (6) (b) (6)</p> <p>Dr. Gregory Brookhouser, Deputy District Manager</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P1315	Tyson Foods, Inc.	ZCB261011 1505G	05NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 01, 2018 at 1700 hours, it was brought to (b) (6) attention that the Picking Room Shackle Line 1 was down. The causation for line stoppage was deemed due to a drive motor failure within the picking room. Further investigation into the matter revealed 30 deceased chickens remained present within the line one stun trough. The method of death for this population of chickens was a combination of drowning and/or electrocution. The appropriate usage of the stun troughs incapacitates live chickens as they pass through the brine water to facilitate better processing through the kill machines for adequate exsanguination to remain compliant with 9 CFR 381.65(b). (b) (6) had already manually performed neck-cutting on chickens hanging from the point just beyond the stun trough up to the kill machine for proper slaughter processing and humane handling. (b) (6) and (b) (6) then at the request of (b) (6) removed three live chickens from the entry point into the line one stun trough to prevent exhaustion of these birds attempting to prevent contact with the water column of the trough. (b) (6) inquired why the 30 chickens within the stun trough were not removed when the line stoppage first occurred. (b) (6) reported that there is no way to shut off the electricity to the stun troughs without following the LOTO procedures. The only way to isolate the energy source was turning off the breaker(s) associated with the stun troughs in the 480 room outside of the picking room. The time duration required to perform energy isolation via LOTO procedures would not change the outcome of death for the chickens within the stun troughs at the time of breakdown, as they could not be removed in a timely manner to prevent drowning. The establishment supervision acted in the best</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								manner possible to prevent suffering of chickens outside the stun troughs during this mechanical breakdown. However, due to the inability to safely remove any chickens within the confines of the stun trough during mechanical breakdowns leads to death by means other than slaughter. This does not align with good commercial practices.
90	P1353	Pilgrims Pride Corporation	WUM4300 115130G	30NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/29/2018 at approximately 0113 hours, while performing a Good Commercial Practice Check at establishment 01353P, one young chicken out of a subset of 500 was observed with an uplifted head, pupillary reflexes, rhythmic breathing and no cut to the neck entering the scald tank. This incident was verified at the exit of the first picker. The carcass was brick red in appearance with a purple, uncut neck. The incident appeared to be isolated and no evidence of a system failure existed. To confirm, a second verification check of approximately 500 birds was conducted prior to the scald tanks and there were no live birds observed entering the scald tanks during this retest. (b) (6)</p> <p>(b) (6) was notified. I explained my observations and informed him that a Memorandum of Interview (MOI) was going to be documented and a copy forwarded to the appropriate personnel in the Jackson District Office. Live bird(s) entering the scald system is a less than Good Commercial Practices and results in adulterated product. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Respectfully submitted,</p> <p>(b) (6) Cc: (b) (6)</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P146	Tyson Foods, Inc,	EJJ420411 1709G	09NOV2018	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0515 hours while performing Good Commercial Practices (GCPs), I walked near the re-hanging table and noticed a carcass on the kill line with its head still attached. The carcass transferred over to the evisceration line and I asked one of the associates to remove the carcass from line one. The carcass seemed to be cadavers because the neck and head was engorged with blood and no laceration to the neck. I notified the (b) (6) and he condemned the carcasses. According to 9 CFR 381.65(b), Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding. Blood from the killing operation must be confined to a relatively small area. The establishment is required to comply with FSIS regulations for good commercial practices to ensure no carcass enters the scalders breathing. Failure to comply with FSIS regulations will result in further regulatory control actions.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF47101 01130G	30OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1004 on 10/30/18, while performing a good commercial practice check, I (b) (6)) observed a sensible bird (eyes open, head tucked) proceeding down the line and into the line 2 scalding. (b) (6)</p> <p>(b) (6) was notified of my observation. (b) (6) removed the cadaver from the line past the pickers, and examined it. I observed that that the bird was smaller than the average size for the lot and there was no cut on the neck of the bird. However, there was a small superficial cut on the back of the head. Shortly thereafter, I performed a recheck and observed zero sensible birds prior to the scalding. This finding was discussed with (b) (6)</p> <p>(b) (6) at approximately 1218. (b) (6) notified me that the (b) (6) employees (back-up killer and head puller) would be retrained. Additionally, the plant plans to rotate the head puller employees at every break. Similar findings of a sensible bird observed prior to the scalding were observed on 9-6-18, 8-6-18 and 6-29-18.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF50041 13814G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0140 hours, while performing ante mortem inspection on Lot 6, trailer 2030, I noticed a live chicken on the ground next to the trailer. As I began looking at the cages, I observed 3-4 chickens lying between the first and second row of cages. The chicken closest to the edge was dead and in full rigor, which would indicate that this bird had been dead at least 30 minutes. I then noticed that the bottom door of the left side of the bottom cage had a door wide open. There were 2-3 live chickens sitting on top of the door. I immediately went to locate back dock (b) (6). I requested that he radio (b) (6) and have him meet us in the live shed area. I showed (b) (6) and (b) (6) the live chicken on the ground as well as the chickens that were lying between the first and second row of cages. (b) (6) went to locate the live side employee that was supposed to be checking the cages in the live shed. (b) (6) picked up the live chicken from the ground and placed it inside a cage. He then went to retrieve a hook to be able to reach the chickens that were lying between the cages. There were a total of 5 chickens lying between the cages with 3 of those birds having died there. The door was then closed on the cage and did not appear to be broken. I informed (b) (6) that a MOI would be written due to the fact that open doors on cages, chickens getting caught in doors, and chickens getting injured during transport seems to be a recurring problem. These issues have been discussed with the establishment through MOIs and Weekly Exit Meeting MOIs on 5-11-18, 5-15-18, 7-31-18, and 9-18-18. On 9/18/2018, a MOI was issued for a chicken having the door shut on its head which resulted in the death of the chicken due to the skull being crushed. The establishment responded to that MOI with the following statement: "In an effort</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>to prevent further incidents all OK FOODS employees and representatives responsible have been retrained in proper animal welfare practices. Including the driver, yard personnel, and both catch crews. Holding Shed Inspections – Live haul and/or plant personnel are responsible for routine shed inspections. Available employees will periodically walk through the holding area to look for chickens that may be out of the cages. Any chickens found on the ground or on the trailers will be returned to the cages. All trailers will be inspected for any open doors and all open doors will be closed. Inspections will be done every thirty minutes and will be logged. ALL DRIVERS!!! All cages must be inspected before leaving the farm and again before leaving the fuel bay. Look for any open doors or birds with legs heads or wings protruding outside the cages. Any problems must be fix immediately, please!!!” I asked (b) (6) when the trailer arrived at the plant. He informed me that this trailer was sent back to the farm yesterday due to the break down at the plant. The trailer had already been weighed in and therefore was not reweighed today. Therefore when the trailer arrived, it went straight to the live shed area and no time was documented when it actually arrived. The designated employee responsible for checking the live shed had logged in 0125 hours as the trailer being acceptable. Since the chickens that were dead between the two rows of cages were in full rigor at 0140 hours, it is highly likely that they would have been lying between the two rows of cages at 0125 hours as well. USDAs concerns are that the programs that the establishment and live side have in place are not being implemented as they are written as seen by today’s incident. USDA encourages the establishment to respond to this MOI.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF54091 13917G	17NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0615 on Saturday 11-17-18, while performing a good commercial practice examination, I (b) (6) observed the following incident. A single bird fell from a cage onto the catwalk as the cage was being transferred laterally by the drag chains. The cage dumper employee picked up the bird off the catwalk with one hand and pitched it side arm style through the bottom opening of the cage dumper. At approximately 0630 I met with (b) (6) and (b) (6) and notified them of my observation. (b) (6) informed me that she would provide additional training to this employee.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF43211 14629G	29NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11-29-2018, at approximately 2045 hours, while performing a Good Commercial Practices task just prior to the scald tanks, I (b) (6) observed a sensible bird (eyes open, head tucked) on Line 1 come by me that had no markings on its neck that the throat had been cut. There was no one between me and scald tank that could see the bird, so it is reasonably likely to assume that this bird would enter the scald tank alive. I immediately stopped the line and motioned for the lead. I informed the lead that there was a live alert bird on the line a few feet away from entering the scald tank. The lead retrieved a ladder, located the bird, and removed the bird from the line. This bird was smaller than average size for the lot. I performed a recheck and observed zero sensible birds prior to the scald tanks. I discussed my findings with (b) (6) and (b) (6). (b) (6) informed me that the employees on this line would be disciplined for their failure to allow this bird to go down the line sensible. Similar findings of a sensible bird observed prior to the scald tanks were observed on 10-30-18, 9-6-18, 8-6-18, and 6-29-18.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF05091 25817G	17DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0638 on Monday, December 17, 2018 while performing a good commercial practice check in the live hang room I observed an employee using an improper live hanging technique. I observed the employee use a rapid wrist motion to propel the chicken through the air a few inches and into the leg loops of the moving shackle. The normal hanging technique involves guiding the chicken's legs into the leg loops and then releasing the bird once it has reached the bottom of the shackle. I observed the employee perform the above described improper hanging technique twice in succession. After the second time, he turned his head, noticed my presence and began hanging chicken using the proper hanging technique. I immediately discussed this with (b) (6)</p> <p>A few minutes later, I notified (b) (6) of my observation. (b) (6) explained that the employee will be retained on proper hanging techniques and receive disciplinary action according to OK Foods policy.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P165S	OK Foods, Inc.	LWA03081 10623G	23NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is to document the conversation that I had with both (b) (6), and (b) (6). While performing the Good Commercial Practices task, at approximately 0536 hours, I observed a live birds on line #1 entering the scalders. There was no e-stop to stop the line in the area. After finding (b) (6) by the Rehang area in the Evisceration department, I notified him of my observance. While talking to (b) (6) I observed several cadaver carcasses on the line. (b) (6) said that he would "take care of it." (At this point I counted 13 cadaver carcasses were removed) At approximately 0538 hours, I observed (b) (6) cutting necks between the blood tunnel and the scalders. I observed a live bird go by him. I asked (b) (6) how he could stop the line to get it. He said that he couldn't stop it back there. I told him the kill line needed to be stopped because I could not allow the establishment to keep allowing live birds to enter the scalders. (b) (6) went to stop the kill line. As I entered the Evisceration department again, I observed more cadaver carcasses at line #1 rehang area. I immediately stopped the Evisceration line. Upon entering the kill room to notify (b) (6), who was in the back-up kill position on line #1, I observed the kill line was running. I notified (b) (6) that the line needed to be stopped. (b) (6) stopped the line. I asked (b) (6) what was being done to ensure live birds were not entering the scalders. (b) (6) stated that he was trying to find somebody to fill the position. Upon the arrival of an employee, (b) (6) stated that he would ensure that no live birds entered the scalders. After observing 3 persons between the blood tunnel and the scalders on line #1 in place to back -up kill, I released the line for production at approximately 0544 hours. The process appeared to be back in control. I observed 12 more cadaver</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								carcasses at rehang, and more were being removed. The total was more than 25.
90	P17340	Pilgrim's	UQB47061 12612G	12NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>On the morning of 11/12/18, at 5:11 am, while doing a Good Commercial Practice task, I observed a live bird enter the scalders of Line 1. Its head was up and eyes were blinking. I observed the birds for a few more minutes before going to find a supervisor. As I was standing by the rehang table of Line 1, I observed the cadaver exit the last picker and removed it from the line. It did have a cut or tear on its neck but the vessels of the neck were not cut. I believe this may have been a skin tear rather than a bleeding room cut as I did not observe blood on the bird when it entered the scalders. During my time in the picking room, I also observed what appeared to be a cadaver on each line going to the rehang tables and another on the floor. As I did not see these birds enter the scalders, I cannot say they were alive when they entered. However, it is very disconcerting to see this many cadavers in a short time span. I informed (b) (6) of the live bird entering the scalders of Line 1 and of the other cadavers. I informed him I would be writing a MOI. While (b) (6) was talking with (b) (6), I went back to observe the birds on both lines at the first head pullers (just before the scalders). I did not observe any further deficiencies in the form of live or uncut birds. Federal Register Docket # 04-037N titled "Treatment of Live Poultry Before Slaughter" states that "The Food Safety and Inspection Service (FSIS) is reminding all poultry slaughter establishments that, under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices, which means they should be treated humanely."</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P18414	MB Consultants LTD	JYI3906113 702G	02NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/30/2018 at 10:10 I was conducting a routine Poultry Good Commercial Practices task and observing chickens entering the bleed-out loops from the small window in the hallway where the shackles return to live hang from the bird transfer machine. I observed that the 52nd bird that passed had not been cut and turned its head in my direction. I retrieved the chicken from the line before it entered the water vats in the scalding room, and passed it back through the curtains to the live hang area. On 10/30/2018 at 13:43 I was conducting another routine Poultry Good Commercial Practices task and observed the birds entering the bleed-out loops in the same manner. The 35th bird that passed had not been cut and turned its head in my direction. I again retrieved the chicken from the line before it entered the water vats, and passed it back through the curtains to the live hang area. At this time the live hang employee commented to me that the men in the kill room were supposed to tell him if they missed a bird so that he could retrieve it, and I told him that I was aware of this. On 10/31/2018 at 07:55 I was conducting another routine Poultry Good Commercial Practices task immediately after the establishment break and observed the birds in the same area as before in the same manner. The 10th bird that passed was uncut and turned its head in my direction. Again, I retrieved the chicken from the line before it entered the scalding vats, and passed it back through the curtains to live hang. At this time, the (b) (6) was passing through the live hang area, and the employee brought it to his attention that another bird had been missed. In accordance with 9 CFR 381.65(b), Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								breathing has stopped prior to scalding. Furthermore, in accordance with 9 CFR 381.1(d)(v) a poultry carcass is considered adulterated if it has died other than by slaughter as would be the case with a chicken that died by drowning in the scalding vats. As a reminder, our expectation is that all live poultry should be treated in a manner consistent with good commercial practices, which means they should be treated humanely.
85	P18873	Tyson Foods, Inc.	WUA01221 14023G	23NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>Establishment P18873, Tyson Foods, Vienna, Georgia, November 23, 2018, 1905 hours. In attendance: (b) (6), (b) (6). At approximately 1855 on Friday, November 23, 2018, I, (b) (6), was performing a Good Commercial Practice inspection task. I looked into a DOA bin on the south side of the cage dump area and observed a live chicken among the dead chickens in the bin. I immediately contacted (b) (6) and showed him the live chicken in the DOA bin. At approximately 1905, (b) (6) had an establishment associate retrieve the live chicken from the bin and take it to the live hang area for appropriate slaughter. (b) (6) hypothesized that the live chicken had fallen on the floor in the live hang area and gotten onto the transport belt conveying DOAs to the bin in which I observed the live chicken. I advised (b) (6) that live chickens should not be in the DOA bin and that I would document an MOI for mistreatment of live poultry. I wish to remind the establishment that poultry should be handled in a manner consistent with Good Commercial Practices and should be protected from mistreatment or dying by means other than slaughter. The presence of a live chicken in a DOA bin is inconsistent with Good Commercial Practices for poultry.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P18873	Tyson Foods, Inc.	WUA04001 21404G	04DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>Establishment P18873, Tyson Foods, Vienna, Georgia, December 3, 2018, 2030 hours. In attendance: (b) (6), (b) (6), (b) (6). At approximately 2016 hours on Monday, December 3, 2018, I, (b) (6), was performing a Good Commercial Practice inspection task. Next to the live hang belt on line 1, I looked into a DOA barrel and observed a chicken breathing. I pointed this out to (b) (6) who immediately removed the live chicken from the DOA barrel. After removing that chicken, we observed three other live chickens in the same barrel. A total of four live chickens were removed from the DOA barrel and placed on the live hang belt for normal slaughter. I advised (b) (6) that I would be documenting an MOI for mistreatment of live poultry. Approximately 15 minutes later (b) (6) and (b) (6) came to the USDA office and explained that one of the belts conveying live chickens to the hanging area had malfunctioned approximately 5 minutes before I observed the live chickens in the DOA barrel. This caused a pile-up of chickens on one section of the belt. When the belt which malfunctioned was repaired, a large number of chickens were presented to the hangers, creating difficulty in sorting the live chickens from the dead chickens. I wish to remind the establishment that poultry should be handled in a manner consistent with Good Commercial Practices and should be protected from mistreatment or dying by means other than slaughter. The presence of live chickens in a DOA barrel is inconsistent with Good Commercial Practices for poultry.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P192	Pilgrims Pride Corporation	OOB18121 23431G	31DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1010 while performing a antemortem inspection several cages were observed with large holes in the dividers in each cage. Upon further observation a bird had fallen through one of the holes in a cage with its head and legs in the top part of the cage and its body hanging in the bottom part of the cage. Other birds were sitting on top of its head. Another cage was observed with a birds beak stuck in the wire framing of the cage, the wire frame was severely bend and the bird couldn't move. At 1013 I immediately notified (b) (6) of these conditions. This was the establishments break time and birds was taken care of immediately after break. Cage conditions had previously been discussed in a recent weekly meeting on December 20, 2018 regarding observations of poor cage conditions and bent dividers from 12/14/18. The establishment offered the following corrective action for the cages from that meeting. "The second GCP concern was poor condition of the cages on 14 December, 2018. After the USDA/Plant meeting the QA manager immediately contacted our live operations manager and relayed your request that the catching crews be consulted about placing birds in damage cages. The live operations manager responded Friday afternoon 21 December, 2018, with his corrective actions. First, the catching crews have been counseled not to put birds in cages that have bent or missing bottoms. Second, four loads of new cages have been purchased and replacing of the old cages will begin when the first load is delivered 1 February, 2019. A new load will be delivered every two weeks after that until all of the old cages have been replaced. "ditions had previously been discussed in a weekly meeting on December 20,2018.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P19514	Tyson Foods, Inc.	UMF47181 10521G	21NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>On Monday, 11/19/18, one of my inspectors had a bird pulled off Line 1 for my disposition. This bird was not cut across the neck transecting the carotids; instead, it was cut across the face. After making my disposition, the supervisor and I discussed the cut. I informed him the cut was unacceptable and is a GCP issue. He called for maintenance to check the bleeding machine. Later that evening/night, while finishing my Good Commercial Practices task, I went back to bleeding room to observe the stunning and bleeding of the birds on both lines. The bleeding machine on Line 1 appeared to be cutting across the neck severing both carotid arteries. However, many of the birds on line 2 were being cut on the left side of the neck and diagonally across the face. Others were being cut just above the jaw (bird is upside down). After observing this was not just an incidental/occasional cut, I immediately went to live hang and found (b) (6). I informed him there was an issue with the bleeding machine on Line 2. I informed him it wasn't acceptable to have birds cut across the face. He radioed for maintenance. A maintenance man came and performed several adjustments to the machine until it was no longer cutting across the face. On Tuesday, 11/20/18, soon after the start of shift, I asked GPM Mark Thurby if the cutting machines were cutting correctly. He assured me they were. Shortly after, as part of my GCP task and as a follow up from Monday's issue, I observed the stunning and bleeding of the birds. Line 1 did not appear to have an issue with the cutting and bleeding of the birds. However, Line 2 was cutting birds across the face again. I went back to the Evis floor to find Mr. Thurby but found (b) (6) instead. I asked him to radio Mr. Thurby to meet me in the bleeding room as Line 2 was having the same issues as Monday. (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) radioed maintenance and went back to observe the bleeding. A maintenance man came and again made several adjustments to the bleeding machine until it was no longer cutting across the faces of the birds. The industry's unified and accepted method for the bleeding of birds is to transect the carotid arteries for adequate bleeding. Nowhere in traditional and accepted federally inspected slaughter is the cutting of other parts of a live bird's body an accepted practice—including cutting across the face due to an improperly adjusted cutting/bleeding equipment. This is mistreatment of live birds, is considered a GCP failure and warrants a GCP MOI. Without the intervention of USDA personnel, this unacceptable cutting of the birds' faces may have continued the rest of each night. Federal Register Docket # 04-037N titled "Treatment of Live Poultry Before Slaughter" states that "The Food Safety and Inspection Service (FSIS) is reminding all poultry slaughter establishments that, under the Poultry Products Inspection Act (PPIA) and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices, which means they should be treated humanely."

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL150210 5902G	02OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 1, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line one at approximately 0130 I observed one live bird enter the scald vat that was blinking its eye, had its neck completely retracted, flapping its wings and turning its head from side to side; it had its head retracted over both of the establishments on-line head pullers. The cut on the bird appeared to be very superficial to the skin, not penetrating the major vasculature needed for slaughter. (b) (6)</p> <p>(b) (6) was notified that my observations would be documented in a GCP MOI. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 2, 2018 (b) (6)</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6)</p> <p>(b) (6), FLS Dr. Larry Davis, DM</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL491810 3210G	10OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 9, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line one at approximately 0401 I observed one live bird enter the scald vat that was blinking its eye, arching its neck, flapping its wings vigorously and turning its head from side to side; it lifted its head over the first head puller and had a superficial cut to the neck. The establishment employee stationed at the entrance to the scald tank reached for the birds neck with gripping gloves on and attempted to manually decapitate the bird. When the birds head was grabbed, the skin on its neck was peeled down. The bird remained alive, continued to flap and lifted its head over the second head puller. The establishment employee reached for the bird a second time and missed the bird. The bird continued to flap and move its head from side to side and attempt to right itself as it entered the scald vat. At approximately 0402 I observed a second live bird enter the scald vat that feeds evisceration line two. This bird appeared was blinking, looking from side to side and flapping, it bypassed both of the establishments on-line head pullers and continued to blink and move its head from side to side as it entered the scald vat (b) (6) was notified that my observations would be documented in a GCP MOI; a meeting was held with (b) (6) informing him of these observations and the importance of proper humane slaughter or culling and euthanasia that does not cause any additional suffering. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>slaughter of poultry to make every effort to treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 10, 2018</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6) Dr. Larry Davis, DM</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL150210 0311G	11OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 10, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line one at approximately 0024 I observed one live bird on the line that was flapping, arching its neck/lifting its head and blinking. The establishment employee stationed at the entrance to the scald vat reached for the birds head to manually decapitate it, his hand slipped down the bird's neck and head skinning the neck and head. The bird continued to flap and lift its head on the line as it turned the corner. The employee reached for the bird a second time just prior to the establishments second on-line head puller (it lifted its head over the first) and pulled with force for several seconds before the bird was decapitated. The bird remained on the line as it entered the scald vat approximately 5 seconds later. (b) (6)</p> <p>(b) (6) was notified that my observations would be documented in a GCP MOI; a meeting was held at the beginning of the shift with (b) (6) to discuss previously observing occurrences similar to the one described above and that they did warrant GCP MOI documentation. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 11, 2018</p> <p>(b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6) Dr. Larry Davis, DM (b) (6)</p>
90	P20245	Equity Group Kentucky Division, LLC	ISL521810 0214G	14OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 11, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line one at approximately 0157 I observed one live bird enter the scald vat. The bird was smaller than the average size bird in the lot and had gotten the tip of its beak mutilated by the first on line automatic head puller. The bird was lifting its head, attempting to right itself, blinking and moving its head from side to side. The bird lifted its head over the establishments second on-line head puller and continued to attempt to right itself as it entered the scald vat. (b) (6) (b) (6) was notified that my observations would be documented in a GCP MOI. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 12, 2018 (b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6) Dr. Larry Davis, DM (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL420510 5315G	15OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 15, 2018 while performing the Good Commercial Practices (GCP) and Ante Mortem task, the following was observed at the entrance to the scald vats: At the entrance to the scald vat that feeds evisceration line two at approximately 0504 I observed one live bird enter the scald vat. The bird was lifting its head, attempting to right itself, blinking, flapping its wings vigorously and moving its head from side to side. The bird lifted its head over both of the establishments on-line head pullers and continued to attempt to right itself as it entered the scald vat; there was a superficial cut to the neck that only penetrated the skin, not any of the major vasculature (b) (6)</p> <p>(b) (6) was notified that my observations would be documented in a GCP MOI. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on October 15, 2018 (b) (6)</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6)</p> <p>(b) (6) Dr. Larry Davis, DM (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P20245	Equity Group Kentucky Division, LLC	ISL460010 2722G	22OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 21, 2018 at approximately 2013 while performing the Good Commercial Practices (GCP) and Ante Mortem verification task in the live hang area of the establishment the following was observed: There was a Dead On Arrival (DOA) bin located several feet away from line one live shackle belt in live hang, in the very bottom of the DOA bin was a fully alive / alert bird lying on its back amongst seven other large dead birds piled around and on it with one of the dead birds on the live birds head. When I approached the bin I used my flashlight to inspect the contents of the bin and observed the underside of the live bird only moving up and down breathing rhythmically (the head could not be viewed as a dead bird was on top of it and the live bird was on its back). I looked around live hang and did not find a supervisor. I removed the dead bird from the breathing birds head to inspect it closer and the live bird immediately lifted its head and began blinking and looking around. The bird had no injury to its neck to indicate euthanasia had been attempted. At that time (b) (6) entered live hang and I used my flashlight to signal him over to the DOA bin and show him the bird and tell him my observations. (b) (6) removed the bird, inspected it and then hung it on the production line for proper slaughter and processing. (b) (6) was notified that my observations would be documented in a GCP MOI; live birds should not come in contact with the DOA birds as this puts them in imminent danger for suffocation / becoming crushed and death by means other than slaughter. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>poultry to make every effort to treat poultry in accordance with Good Commercial Practices and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office.</p> <p>Respectfully submitted on October 22, 2018</p> <p>(b) (6) Cc: Dr. David Thompson, DDM (b) (6) (b) (6)</p> <p>(b) (6) Dr. Larry Davis, DM (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P20251	Tecumseh Poultry, LLC	PBM44101 01205G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/05/18, between the 0900 and 1000 hours, I spoke to (b) (6) and (b) (6) on two separate occasions to inform the establishment of a bird mistreatment that I observed while performing a routine Good Commercial Practice Verification task. The mistreatment I observed involved one bird that had its left leg's distal tibiotarsus caught between the compartment door and the spring holding the door closed. The bird sustained abrasive bleeding superficial injuries to the leg as it attempted multiple times to withdraw its leg closer but was not able to. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). Compliance with GCPs increases the likelihood of producing unadulterated product. Poultry are to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter", 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208	George's Processing, Inc.	XIC341012 5228G	28DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On December 27, 2018, at approximately 11:15 hours, (b) (6), met with (b) (6). The following is the synopsis of the events and discussion regarding an injured bird: At approximately 11:00 hours while observing the dumper operator, I observed a live bird fall onto the cage roller for Line 1. The dumper operator immediately began conveying the next cage to dump it. From my vantage point, it appeared that the live bird was caught between the cage roller and the cage. As I moved toward the south end of rollers, I observed that the bird was writhing (as if in pain) between the cage and the roller. The trauma from the cage and the roller had resulted in avulsion of the skin from the breast muscle exposing both breast muscles. At this point, the dumper operator observed the carcass trapped between the roller and cage and conveyed the cage away from the bird. The bird was aware and had deliberate movement of its legs and wings. I observed as the dumper operator picked up the bird and dropped it on to the conveyor belt to be conveyed into the establishment. Then, I went and discussed with (b) (6). I informed him of my observations as well as expressed my concerns regarding the lack of euthanasia of the bird. (b) (6) informed me that the establishment has a protocol for euthanasia which should have been implemented and that they would discuss with the employee to ensure he was aware. The meeting was adjourned at approximately 11:20 hours. On December 28, 2018, at approximately 06:50 hours, I informed (b) (6) that while reviewing previous MOIs that a similar issue in which a bird had been injured by the cage and cage rollers had been documented by (b) (6) in September 2018. I informed (b) (6) that I felt that this was not an intentional act but these MOIs are subject to FOIA requests. (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								informed (b) (6) that the mirror for the dumper operator for Line 1 was missing but had been replaced. (b) (6) also informed USDA that the establishment was considering replacing all of the mirrors which are currently particle board/fiber board backed to a plastic based back due to the mirror expanding when exposed to moisture. The meeting was adjourned at approximately 06:55 hours.
85	P21234	Perdue Foods LLC	XGI570710 4116G	16OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Perdue Farms P-21234 Date: 10/16/2018 Time: 8:56AM On Tuesday, October 16, 2018, at approximately 7:53am, I, (b) (6) observed the following: while performing Good Commercial Practices Verification, there were approximately 30 birds piled up on the DOA table. Mixed with these birds were 3 visibly live birds. The DOA birds were falling on top of the live birds, smothering them and causing them to have trouble breathing. I saw one of the birds heavily panting and vocalizing in distress as the DOA birds were falling on top of it. I informed the workers that they needed to retrieve the live birds immediately and appropriately condemn the DOA birds. I also spoke with live hang (b) (6) and (b) (6), and reminded them that someone should be monitoring the table at all times. I have mentioned this three times before that we cannot allow this to occur since it causes the birds to be significantly stressed. This is mistreatment and it is not consistent with good commercial practices. I informed (b) (6) of the mistreatment of the live birds I had observed, and told him that I would be documenting my findings in an MOI. This MOI will be forwarded to my front line supervisor (b) (6) in case additional follow-up is recommended. Respectfully, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P218	Pilgrim's Pride Corporation	WOD5422 105912G	12OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 12, 2018 at approximately 1840 a bird was hung back for veterinary disposition by (b) (6) on line 1 station 5. The bird had a dark red congested head with no signs of a cut on its neck. The bird was verified as a cadaver by (b) (6) and (b) (6). (b) (6) was shown the bird before it was properly disposed of (b) (6). (b) (6) proceeded to the live hang area to perform a directed Poultry Good Commercial Practices task and observed birds on picking line #2 flapping their wings and moving their heads up and down before entering the head pulling device (b) (6). (b) (6) stated that incomplete stuns were due to the variation in bird size and adjustments were made to the equipment. The bird found on the evisceration line had completely missed the cutting machine and the backup killer missed the bird allowing a live bird to enter the scalding. 9 CFR 381.65(b) states "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding." and thus the establishment was not operating in accordance with Good Commercial Practices for Poultry. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is reminded that NRs for noncompliance with 381.65(b) and MOI for GCPs when finalized are posted for public review on the FSIS website and that the information associated with NRS and GCPs can be FOIA requested by individuals from the general public. Documented by (b) (6).</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P320	Sanderson Farms, Inc.	MRA40111 03616G	16OCT2018	04C05	Poultry Good Commercial Practices	Open	<p>At approximately, 0733 while doing AM/GCP task, I proceeded to the live receiving/ dumping area. At the live receiving/dumping area, on the return (go back to truck) conveyor belt, I witnessed a dumped cage on the conveyor belt with 6-8 birds remaining in the cage. After dumping the next cage was completely dumped, the dump employee went to the previously dumped cage to remove the birds that were caught in the door of the cage, some birds were hanging out of the door by an appendage. Several of the birds were easily removed. A couple of the birds had to be manipulated to be removed. Lastly, after unsuccessfully try to free another bird by using excessive physical action, he returned to the controls and started moving the cage down the conveyor to the forklift driver. At that point, I took regulatory control action by applying US Retained tag #B30927319 to the receiving dock, due to the length of time the birds were caught in the door and the rough handling of the bird. This type of action would have caused undo physical harm and stress to the birds. I notified (b) (6), (b) (6), (b) (6) took over the live receiving controls, gently removed the bird from the cage, and sent the cage down the return conveyor to the forklift driver. On inspection the cage door was damaged causing the birds' legs to be caught in the door gap. Upon resolution of the situation, I released the area. As per Federal Notice Vol.70, No. 187, Docket No. 04-037N dated September 28, 2005, "treatment of Live Poultry Prior to Slaughter", the Food and Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM05231 23103G	03DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P325, Tyson Foods Inc. November 30, 2018, 1750 hours In attendance: (b) (6), (b) (6), (b) (6), (b) (6). On Friday, November 30, 2018, at approximately 1750 hours at Est. P325 Tyson Foods Inc. while observing conditions in the kill hole, I, (b) (6), observed 2 consecutive knife cuts applied to 6 stunned, live and intact-neck young chickens on picking line #2 after the automatic blade. Blood was not observed coming from the 6th bird that received double cuts from the backup knife cutter before leaving the line of sight. This bird was attempted to be followed outside of the kill hole to confirm bleeding, however, it could not be recognized and no cadaver was found later in the system. Therefore, this was not a confirmed cadaver. Between each bird, the backup knife cutter was observed sharpening his knife in the mouse trap style sharpener. I was concerned that the knife may be dull, which could result in non-thorough bleeding out before the scalding. I expressed my concern to (b) (6) who stood next to me watching the last 3 double cut birds. I asked him to speak with the killer and verify the knife and technique were adequate for causing a cut that would result in thorough bleeding. A meeting occurred in the USDA office afterward to discuss this event and the MOI. (b) (6) and (b) (6) discussed the knife reconciliation program to ensure the knives are adequate for cutting. (b) (6) also said the killers are getting extensive monitoring and retraining to make sure they are performing correctly. This MOI documents discussion between IPP and establishment management about the concern for good commercial practice noncompliances that may result from a dull knife</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>or inadequate killing technique. Furthermore, Plant Management is encouraged to investigate, address, and prevent the root cause(s) of the automatic blade missed and ineffective cuts, and backup cutters and their knives as the establishment is expected to employ handling methods consistent with good commercial practices. This includes maintaining equipment and personnel for appropriate slaughter activities. It is important for the establishment to treat poultry in a manner that prevents needless injury and suffering in order to produce a commercially marketable, unadulterated product. I recommend the establishment review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. Establishment responses to this MOI, including corrective and preventive measures, will be attached to this entry in PHIS. The plant is aware this MOI is shared with the District Office and the District Veterinary Medical Specialists (DVMS) in case additional follow-up is recommended. (b) (6)</p> <p>was notified of the findings and MOI shortly after the incident occurred. Respectfully, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM45151 21127G	27DEC2018	04C05	Poultry Good Commercial Practices	Finalized	On December 26, 2018, at approximately 2105, 2 cadavers were observed, one on line 1 and one on line 2. Another cadaver was identified at 2117 on line 1 and an additional cadaver was observed on line 1 at approximately 2200. The rehang barrel was also inspected and no cadaver carcasses were observed at that location. Some of these cadavers had visible knife cuts through the neck region, however, the cuts were not deep enough or located in the correct place for adequate bleed out. All of the cadavers had an insufficient knife cut with the head still attached as well as a bright red neck. Cadavers are considered adulterated product and were condemned according to 9 CFR 381.90. The appearance of these birds is consistent with having died other than by slaughter. While observing the bleed out area at approximately 2120, an overhead light was out in this area. The loss of light particularly affected the visibility of the back-up cutter on line 1. Poultry dying in this manner is inconsistent with the expectations for poultry to be slaughtered in accordance with Good Commercial Practices and regulation 9 CFR 381.65(b). Poultry were not slaughtered in a manner that resulted in thorough bleeding of the poultry carcass and breathing had not stopped before the birds entered the scalding. The establishment is expected to provide measures to show this issue has been resolved and prevent future occurrences.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P34668	Simply Essentials Poultry, LLC	SFJ550611 4627G	27NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 04:30, while I was performing ante-mortem inspection in the Live Hang area, I observed the forklift driver put a cage with an open door to a drawer holding chickens on the track. It was the second from bottom door on the left side of the cage. I observed the cage as it moved along the track to the dumper. Two chickens were sitting on the open door. One of the chickens jumped off the door and onto the track and I stopped the track line to prevent the cage from running over the chicken. I informed (b) (6) of my observation and why I had stopped the track line. He picked up the chicken and put it back into the drawer and closed the door. I released the line to be started back up. I explained to him it is important to have his employees shut any open doors on the cages before placing them up on the track, because chickens could be injured or killed as this one would have been if I had not been near to stop the line. A similar situation involving a missing door was discussed yesterday (11/26/18) in MOI #SFJ5810111026G. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated product.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P40	Pilgrim's Pride	DAA05101 02324G	24OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>October 17th 2018 To: Mr. Randy Long, Complex Manager From: (b) (6)</p> <p>Subject: Poultry Mistreatment On Wednesday, October 17th, 2018 at approximately 0913 hours, while performing the Good Commercial Practices task and observing the back-up neck cutter perform his duties, I, (b) (6)</p> <p>(b) (6) observed the following. The back-up neck cutter began rinsing down his area and upon noticing a bird that had not been cut by the automatic neck cutter; he forcefully pulled on the birds head and neck to render it dead, but did not remove the birds head. Immediately after this, he noticed another bird that had not been cut by the automatic neck cutter and forcefully pulled on its head and neck to render it dead, but did not remove the birds head. He then cut three consecutive birds necks that had not been cut by the automatic neck cutter. I immediately went to the office of the (b) (6)</p> <p>(b) (6) was not present in his office, so I went to the evisceration department and found (b) (6), and (b) (6). I informed them of my observations and that according to Agency regulation, poultry must be handled in a manner that is consistent with Good Commercial Practices and that they not die from causes other than slaughter. They both stated that the back-up neck cutter's behavior would be addressed. A copy of this memorandum of interview will be forwarded to the District Veterinary Medical Specialist in the District Office. Sincerely, (b) (6)</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P40183	Sanderson Farms, Inc.	PEH191910 2812G	12OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 12, 2018 at approximately 1957 hours, while performing a Good Commercial Practices task in the Picking Room I made the following observation: I observed a live bird enter the scalders on Kill Line #1. Prior to the bird entering the scalders, I noticed that it was alert, blinking its eyes, and its neck was had a right-flexed conformation. No blood or cervical laceration was observed. This bird appeared smaller than the birds adjacent to it. I notified the back-up cutter and he was not able to stop the line. The bird entered the scalders breathing and alive. I took regulatory control of the Kill Line #1 and I notified the nearest supervisor, (b) (6) of my findings. He called the (b) (6) and (b) (6) to the area. While the line was stopped they tried to identify the bird that entered the scalders alive. They were not able to locate the bird. I released regulatory control temporarily to allow the birds to run their course through the scalders. At approximately 8 minutes later, at 2005 hours, the bird was identified. The skin had a bright red appearance and when inspected, no cervical laceration was found. As a result, (b) (6) elected to place two back-up cutters on Kill Line #1. I released regulatory control at approximately 2007 hours. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCP), and that they do not die of causes other than slaughter. I recommend management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning the treatment of live poultry before slaughter. A copy of this document can be provided upon request. A copy of this MOI will be forwarded to the Raleigh District Office and District Veterinary</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Medical Specialist (DVMS) in the event that an additional follow-up is recommended.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P419	Case Farms Processing, Inc.	VDB02131 13714G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>In Attendance: USDA: (b) (6) ; Case Farms Processing, Inc Management: (b) (6) Establishment P419, Case Farms Processing, Inc., Morganton, NC. On 11/14/2018, at approximately 1215 hours, while performing a Good Commercial Practices task in the Kill Room, I was confirming stunning effectiveness and noted an increase in wing fractures. During assessment of a 500 bird sample, I noted 32 fractured wings on Line 1 and 33 fractured wings on Line 2. These values exceeded what is listed as acceptable in the establishment's humane handling records. Upon review of the plant's humane handling records for the dates of 11/5/18-11/13/18, I noted that the number of fractured wings exceeded the acceptable range listed in the plant's plan. This elevation was noted on the majority of hourly evaluations by the plant on a daily basis. I contacted (b) (6) to apprise him of my concerns with the unusually high number of wing injuries documented. There appears to be a persistent elevation in the number of fractured wings identified in birds entering the establishment. This concern was brought to establishment management's attention on 10/25/18 and has since been documented in previous memoranda written on 11/7/2018 for similar findings. (b) (6) and (b) (6) confirmed that the issue was being investigated with their live side of operations. Plant management is reminded that PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. A copy of this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6)</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) Respectfully, (b) (6) -Tyson Foods, Inc., Monroe
80	P4602A	NEW MARKET POULTRY, LLC	YCG050811 4530G	30NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/29/18 at 8am (b) (6) was performing a Good Commercial Practices evaluation (b) (6) and I, (b) (6), were present. In (b) (6) observed a live bird at the bottom of a USDA condemn barrel. There were several layers of birds piled on top of it. The bird was alert, viable and actively struggling to free itself. (b) (6) and I also observed (b) (6) findings. A Live Hang Lead removed the bird from the barrel and hung him on the kill line. (b) (6) discussed his findings in the exit meeting where Bruce Powers (General Manager), (b) (6), (b) (6) and I were present. The above findings are not in keeping with Good Commercial Practices. Measures should always be taken to ensure that poultry are handled and kept in conditions that will not result in death or injury unnecessarily. In addition, "employing humane methods of handling and slaughtering that are consistent with good commercial practices increases the likelihood of producing unadulterated product". Establishment P4602A is hereby advised to address the above observations and take preventative measures to reduce the likelihood of occurrence. (b) (6), P4602A Cc'd (b) (6) (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P4602A	NEW MARKET POULTRY, LLC	YCG431112 3406G	06DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/6/18 at 9:20am I, (b) (6), observed a live bird inside the DOA hopper in Live Hang. The entire bird except the neck and head were covered by DOAs. The bird was alert and viable. I immediately notified the Live Hang Lead and we observed my findings together. The Live Hang Lead retrieved the bird from the hopper and took it inside to be hung on the kill line. Shortly after, I notified (b) (6) of my findings and (b) (6) informed me that she would have the DOA hopper monitored for live birds. A GCP MOI was documented for a live bird in a DOA barrel on 11/29/18. The above findings are not in keeping with Good Commercial Practices. Measures should always be taken to ensure that poultry are handled and kept in conditions that will not result in death or injury unnecessarily. In addition, "employing humane methods of handling and slaughtering that are consistent with good commercial practices increases the likelihood of producing unadulterated product". Establishment P4602A is hereby advised to address the above observations and take preventative measures to reduce the likelihood of occurrence. (b) (6)</p> <p>CC'd (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P46826	SHENANDOAH VALLEY ORGANIC	BOK22141 04629G	29OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>This Memorandum of Interview is a summary of my findings today (10/29/18) and meeting with (b) (6), (b) (6), and (b) (6). At approximately 1415 hours while performing Good Commercial Practices (GCP) verification, I (b) (6) entered the lower level of live hang and counted 18 loose chickens on the lower level. One was dead and appeared to have been smashed; one appeared to be injured and could not move. I counted 4 chickens on the upper level, behind the kill line on the conveyor area for the stacks of empty drawers. One was injured and unable to move. I notified the (b) (6) and he and one other personnel member collected the birds. The badly injured bird that was on the conveyor belt was euthanized and placed in the DOA bin by (b) (6). The issue of loose birds on the conveyor belt and lower level of live hang has been discussed at the past two weekly meetings with the establishment (on 10/17/18 and 10/24/18). Today during our discussion, both (b) (6) and (b) (6) stated that live hang personnel should be picking up the birds if they jump off the drawers as they are being loaded onto the live hang conveyor belts, and that they will be reinstructed to do so. (b) (6) stated that (b) (6) has planned to put up some sort of barrier that will prevent birds that get loose from jumping or falling to the lower level of live hang. I talked with (b) (6) directly after my meeting with (b) (6), (b) (6) and (b) (6), and he confirmed that he is planning to construct a barrier; this construction should be completed this weekend. 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with GCP.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product.
85	P476	Pilgrim's Pride	ODA23161 13328G	28NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Monday, November 26, 2018 at approximately 2320 hours while performing a Good Commercial Practices Task at P-00467 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the live receiving area. I observed one live bird inside of the DOA bin among an approximately half full bin of other deceased birds covered in red denaturant. I notified (b) (6), who immediately notified (b) (6) and (b) (6). Both (b) (6) and (b) (6) observed this live bird within the DOA bin. The bird was euthanized in my presence. No other live birds were observed in the DOA bin. This issue was discussed with (b) (6) shortly after the occurrence. He stated that he will review video from the area. The topic will also be discussed again at the next UDSA weekly meeting on November 29, 2018 at 1630 hours and the minutes will be documented in the corresponding MOI. Respectfully, (b) (6)</p>

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35	P481	Tyson Foods, Inc.	VHF15091 11416G	16NOV2018	04C05	Poultry Good Commercial Practices	Open	<p>Day, Date and Time of Meeting: Thursday 11/15/2018 from approximately 1037 to 1044</p> <p>Place Meeting Held: Shaun Bolinger Plant Manager Office</p> <p>Persons Attending: FSIS Attendees – (b) (6) and (b) (6)</p> <p>. Tyson Foods Attendees – Shaun Bolinger, PM; (b) (6) and (b) (6)</p> <p>. Author(s) of this Meeting Report: (b) (6)</p> <p>Date this Meeting Report was Written: Thursday 11/15/2018.</p> <p>Subject: GCP Poultry Mistreatment MOI.</p> <p>Background: On Thursday 11/15/2018 at 0735 while performing a poultry GCP task for Lot 1 of the Cornish hen small young chickens slaughtered and processed at Est. P481 In-plant IPP inspected the live hang belt in the live hang area and observed very unusually large numbers of DOAs in the live hang area. IPP then proceeded outside to inspect the condition of the live birds on the live haul trailers. While performing inspection of the cages on the live haul trailers IPP observed that up to approximately 25% of the birds on the trailers were DOA, apparently due hypothermia. In-plant IPP immediately met with plant management and expressed their concern to Plant Manager Shaun Bolinger, who was already aware of this issue. The PM told IPP the birds being slaughtered that day were coming from grow out houses in and around Clarksville, AR, which is approximately 102 miles from Est. P481. The PM assured IPP that plant personnel were doing everything they could to resolve the problem and described how they were modifying the wind blocking panels and wrapping of subsequent trailers of live chickens coming to Est. P481. In-plant IPP continued to monitor the condition of the birds in the live haul trailers and in the live receiving area of the plant. In a subsequent meeting with the plant management at approximately 1005 the APM told IPP this was</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the first time Est. P481 had received live birds from houses as far away as Clarksville, AR in 10 years and they were already modifying the trailers to better accommodate/wind protect the last trailers of live birds coming from the Clarksville area scheduled for tomorrow (i.e. Friday 11/16/18). He also told IPP that approximately (b) (4) of birds that had arrived from the Clarksville area that day, which is approximately (b) (4)</p> <p>The Following was Discussed at the Subsequent Meeting Concerning this Issue: IPP met with plant management again from 1037 to 1044 (see heading above). Plant management confirmed at this meeting that they rarely receive live birds for slaughter and processing at Est. P481 from as far away as the Clarksville area and had already contacted the Tyson Foods Corporate Office personnel to attempt to remedy this scheduling issue. The last of the (b) (4) of these smaller chickens from the Clarksville area had arrived at Est. P481 at approximately 0800. Plant management told IPP the trailers used to transport these small young chickens to Est. P481 today were trailers normally used to transport the larger young chickens slaughtered and processed at the Tyson Foods establishment in Clarksville, AR. Plant management said they were going to use the trailers assigned to Est. P481 to transport the smaller chickens from the Clarksville area to Est. P481 tomorrow. The cages on these trailers assigned to Est. P481 are more heavily shielded from the wind in order to accommodate the smaller young chickens. Est. P481 had received approximately (b) (4) birds from grow out houses the Clarksville area today, 11/15/18. Plant management told IPP at this meeting they would provide a DOA count of these (b) (4) live birds to</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								IPP after they determine the number. Tomorrow, 11/16/18, is the last day that live birds from the Clarksville area are scheduled to arrive at Est. P481.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB39081 04505G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 0703 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b) (6) (b) (6), who stopped the line before the bird could enter the scalding and (b) (6) removed the bird from the line. After removing the bird from the line, it was observed that there was a small cut on the neck which was not deep enough to allow the bird to bleed out properly. (b) (6), plant employee, took the bird back to live hang to show it to (b) (6). (b) (6) performed cervical disarticulation on the bird and made a deep cut on the neck to allow proper bleeding and hung the bird back onto the kill line. (b) (6) called maintenance and adjustments were made to the kill blade and stunner. In addition maintenance will monitor the kill blade and stunner to ensure they are adjusted properly for the bird sizes being run. Additional monitoring of birds entering the scalding showed no further issues at this time. I discussed my finding with (b) (6), and notified him of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b) (6), was also notified my findings. Similar GCP MOI's have been documented the most recent one was written on 9/5/18 and documented on MOI RHB5112093605G. Ms.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b) (6), or (b) (6).</p> <p>Respectfully, (b) (6) P510</p>
40	P51179	Sanderson Farms, Inc.	RQE25071 04811G	11OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 10, 2018 at 0850 while performing Poultry Good Commercial Practices I, (b) (6), was monitoring the back- up killers. I stood between line # 1 and line #2 of the kill lines, between the blood tanks and scalders. I noticed the employee on kill line #2 standing and talking to the back -up killer on line #1. I then proceeded to watch the birds on line #2. I noticed a bird enter the scalders alive. I then left the picking room to correlate with IIC about the situation. After correlating with IIC it was determined that an MOI would be issued. I then returned to speak to (b) (6). (b) (6) approached as I was discussing with (b) (6). I then returned back to Evisceration line, (b) (6) stayed back in the picking room to continue monitoring the back-up killers. As she monitored with (b) (6) she witnessed another bird with neck not cut. (b) (6) was able to show the back-up killer and took his knife to properly make sure the bird was properly killed before entering the scalders. (b) (6) then began to discuss the importance of properly killing the bird to the hourly employee. While I was on the line (b) (6) discussed with Plant Manager John Stedman that an MOI would be issued.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO11061 01005G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 0402 hours on October 5, 2018, the following less than Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS while performing the PHIS Poultry Good Commercial Practices verification task. One (1) live bird was observed in the Dead on Arrival (DOA) bin with red denaturant covering the feathers. (b) (6) and (b) (6) were notified of the incident. The bird was removed from the DOA bin in viable condition. At the election of management, the bird was humanely euthanized by rapid cervical disarticulation and disposed of in the DOA bin. This was a single isolated incident and was determined not to be a systemic loss of process control. Allowing live birds to enter the DOA bin subjects the birds to injury, suffering, and death. Loose birds must be caught in a timely manner to prevent bird(s) from being comingled with DOAs. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. This less than GCP incident was discussed in the weekly meeting with establishment management on October 5, 2018 at approximately 0400 hours and documented in the meeting Memorandum of Interview (MOI). No response to the less than GCP incident was given at this time. (b) (6) was advised a GCP MOI would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6) (b) (6)

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO32021 13501G	01NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2340 hours on October 31, 2018, the following less than Good Commercial Practices in Poultry (GCPiP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. The North dumper operator dumped a cage of birds onto the transfer belt. Approximately 50% of the birds were Dead on Arrival (DOA)s, some birds were moribund, and the remainder of the birds were viable. This caused the live birds and the DOAs to be comingled on the belt. Some of the live birds became entrapped under the DOAs. (b) (6) and (b) (6) were notified. Additionally, the birds were run into the live hang area, were removed from the belt, and piled up next to the West wall. In the process, live birds became entrapped under the DOAs as evidenced when live birds were removed from under the pile of DOAs. This was the only cage on trailer 1184 which had an uncharacteristic number of DOAs present. The number of birds in the cage was determined to be approximately 330 birds and the number of DOAs in the cage was approximately 200 birds. This incident was determined to be isolated event and not a loss of process control or a systemic event. Comingling live birds and DOAs can lead to suffocation and death. Subsequently sorting activities which comingle live birds and DOAs can lead to entrapment, suffocation, and death. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) and (b) (6) met in the USDA IIC office at</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>approximately 0530 hours on November 1, 2018 to discuss the less than GCPIP incident (b) (6) stated in the future, the cage could be set to the side and the birds removed humanely in a timely manner if the problem was recognized immediately and if the birds were dumped onto the transfer belt, the dumper operator could hold the brake until the DOAs were cleared form the belt. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6) . As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6) , Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6) (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO23031 15715G	15NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2039 hours on November 14, 2018, the following less than Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS while performing the PHIS Poultry Good Commercial Practices verification task. Live birds were observed at the West end of the Meyn picking line conveyor in live hang comingled with DOAs. Live birds were observed being removed from under the pile of DOAs by a plant employee.</p> <p>(b) (6) was notified at approximately 0900 hours of the less than GCP. At approximately 2218 hours, a live bird was observed in the DOA bin with head attached. (b) (6) was notified. The 2 less than GCP incidents were determined to be isolated events and not a loss of process control. Comingling live birds with DOAs can cause suffocation and death by means other than slaughter resulting in adulterated product. The establishment must ensure that birds under their control on the official premises are treated in a manner that will minimize discomfort, injury and or death by means other than slaughter. At approximately 2130 hours, (b) (6), (b) (6), (b) (6), and (b) (6) met in the USDA IIC office to discuss the less than GCP. (b) (6) stated live birds and DOAs would not be allowed to comeingle and accumulate into a pile and DOAs and weak birds would be humanely euthanized by rapid cervical disarticulation (rapid removal of the head by dislocating the cervical vertebrae and severing the brain stem). (b) (6) and (b) (6) were notified of the live bird in the DOA bin observed at approximately 2218 hours. There was no further discussion of the incident subsequent to the</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>meeting. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6), Canton, MS 9024 1039 W. Fulton St. Canton, MS 39046 cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6) (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO03211 14125G	25NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2023 hours on November 15, 2018, the following less than Poultry Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, MS, Hattiesburg, MS. Live birds became entrapped under a pile of Dead on Arrival (DOAs) as evidenced when live birds were removed from under the pile of DOAs. (b) (6) and (b) (6) observed chest movement and paw movement in a pile of DOAs in the live hang area. At the request of USDA IPP, management removed a DOA bird from the top of the pile and an alive and alert bird was observed. Comingling live birds and DOAs can lead to suffocation and death. Subsequently, sorting activities which comingle live birds and DOAs can lead to entrapment, suffocation, and death. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. After discussing these findings with (b) (6), (b) (6), and (b) (6), (b) (6) and (b) (6) met in the USDA office at approximately 2100 hours on November 15, 2018 to discuss the less than GCP incident. No response was given at that time. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully, (b) (6)</p> <p>cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6)</p> <p>(b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB531812 4405G	05DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Today, December 5th, 2018, the following was observed at P-522, Sanderson Farms, in Collins, Mississippi, by me, (b) (6): At approximately 1645 hours, one of the picking lines (the "outside" line) was stopped. I went to the back dock and observed maintenance personnel working on the neck cutter on the outside line. I observed 6 live birds hanging in the entrance of the scalders on the line at 1648 hours. The birds were bright, alert, blinking, craning their necks, and looking around. I observed that they were rhythmically breathing. I alerted establishment management to the presence of the birds multiple times over the next 45 minutes. I expressed my concerns about the welfare of the birds to (b) (6), and (b) (6). I stood at the stunner entrance, watching the birds as they intermittently closed their eyes, flapped their wings, and struggled in the shackles. At 1745 hours the lines began running, although now the dumper was broken so there were no new birds to be hung on the line. The birds that had been at the stunner entrance proceeded into the stunner. I went around to the scalders entrance for this line. I reasoned that since there had been a problem with the neck cutter prior to the line stoppage, there might be birds who did not get their necks cut and who had been hanging somewhere in the blood tunnel while the line was stopped. Indeed, I observed one live bird enter the scalders at approximately 1746 hours. The bird was one of the last birds to enter the scalders before the shackles became empty. The bird was craning its neck, looking around, blinking, and breathing regularly. I followed the bird as it entered the scalders. Afterwards, at approximately 1748 hours, I spoke to (b) (6). I stated that I was concerned about the welfare of the birds that were left in the shackles for approximately 45</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>minutes. He stated that a company safety policy prohibited birds in that location from being removed from the line. I stated that despite the fact that I had written GCP MOI's for this very same issue numerous times in the past* the welfare of live birds left in equipment during line stoppages continues to be neglected. I stated that the establishment had failed to respond to any of the previous related GCP MOI's other than to state that they will be "appealed," and no changes have been made to address the welfare of live birds left in equipment during line stoppages. I stated that equipment that processes live animals should be constructed in a manner to facilitate the removal of live animals in the event of an equipment breakdown. The treatment of live animals before slaughter is an important animal welfare concern. Live birds left suspended upside down in shackles for a prolonged period of time in the event of a line stoppage may suffer and/or die. A prudent establishment would operate equipment that permits the removal of live birds from the production line in the event of a line stoppage, and would remove live birds from the line in the event of prolonged line stoppage. In the event of a malfunction of the automatic neck cutter, a prudent establishment would monitor the entrance of the scalding tank to prevent live birds from entering the scalding tank. Live birds that enter the scalding tank due from drowning. Establishment management is encouraged to review Federal Register Docket No. 04-037N (dated 11/28/05) for FSIS recommendations concerning the treatment of live poultry before slaughter. The establishment is strongly encouraged to abide by good commercial practices. Respectfully, (b) (6)</p> <p>(b) (6) CC (b) (6) (b) (6) Dr.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Gregory Brookhouser, Deputy District Manager</p> <p>*Summary of previous related GCP MOIs: On April 26th, 2018, a similar incident occurred in which birds were left suspended in the shackles for approximately 1 hour. This was documented in GCP MOI #IKB02180453261. On July 25th, 2017, a similar incident occurred in which birds were left suspended in shackles in or near the stunner during a prolonged line stoppage. This was documented in GCP noncompliance record #IKB3219072625N/1. On April 25th, 2017, a similar incident occurred in which birds were left suspended in shackles in or near the stunner during a prolonged line stoppage. This was documented in GCP MOI #IKB58180500251.</p>
25	P529	Pilgrim's Pride Corporation	ODE27061 21327G	27DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On Saturday, December 22, 2018, at approximately 11:30am while conducting a Good Commercial Practices task I found a large pile of dead on arrival (DOA) birds in the DOA bin. I notified (b) (6) [REDACTED]. He immediately started to remove the DOA birds from the bin. More DOA birds kept coming from the hanging shack. There were so many DOAs that the chute leading to the conveyor was clogged up with DOAs and the Lead had to manually remove them. Mixed in with these DOA birds was approximately 20 live birds. The total number of DOAs from this single truck was 313. The truck before this had five DOAs. The two trucks after this truck had 39 and four DOAs respectively. The truck with 313 DOAs was held in the establishment during the 33 minute lunch period. The DOA birds were warm to the touch. The likely cause of the high number of DOA birds was overheating of the birds in the establishment during the lunch break.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB500811 0114G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P533, Hain Pure Protein, November 13, 2018, 0800 hours. In attendance: (b) (6) and (b) (6).</p> <p>At approximately 1400 hours on 11/12/2018, while observing conditions in the stun/kill/picking area in the poultry receiving department, I observed three birds on the picking line to be breathing by the scalding entrance, all three of the birds appeared awake and alert - eyes open, with their heads at a slight horizontal angle instead of vertical. Two of the birds entered the scalding. The third I pointed out to the backup neck cutter and he pulled the bird from the line before entering the scalding. I summoned (b) (6) to notify him of this finding. (b) (6) immediately went to the kill blade to look at the cuts to the birds. All cuts applied to the birds appeared effective. There was also a barrel by hot rehang that was about full to the top and appeared to be mostly cadavers. This Lot(3B) had 7 cadavers documented on the postmortem inspection lot tally sheets. I noticed the establishment employees working the hot rehang belt changing the live receiving line speed when their belt becomes full. This is done at the employee's discretion which could have an indirect result of shortened bleed out time. Also during this time a larger than normal percentage of birds showed signs of broken wings including compound fractures. I observed the live hangers and they were handling the birds appropriately. (b) (6) thinks the broken wings may be a possible catching issue among the different crews. He stated he will look into it further (b) (6) stated that normally there is an employee positioned between the entrance of the scalding and the blood tunnel that removes the birds from the line that are still breathing. The establishment was short staffed yesterday and unable to place an employee in that position. (b) (6) stated he will always try to have an employee there in</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the future. In regards to line speed (b) (6) stated that the line speed is changed to match the evisceration line i.e. if the evisceration line is slowed down or stops the picking line is slowed down to avoid congestion of birds in the area. Following the incident I timed the line at 1minute 45 seconds which was allowing proper bleed out. 9 CFR 381.65(b) requires that poultry will be slaughtered in a manner that “will result in thorough bleeding of the carcasses and ensure breathing has stopped prior to scalding”. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544A	Jennie-O Turkey Store Sales	KXJ040411 1614G	14NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Shortly after the shift began there was a carcass that was hung back by the food inspector because there was a large bruise involving one thigh and breast on the same side of the bird. A few minutes later there were two more such birds hung back by the food inspector. Awhile later there was a fourth such bird hung back by the inspector. I notified (b) (6) and (b) (6). All four carcasses had a large amount of frank blood between the skin and the surrounding muscles, indicating that the injuries were sustained prior to death. Plant management explained that they believed that the injuries occurred during the process of loading the birds onto the trucks for the trip in to the plant. (b) (6), speaking from experience at loading turkeys, has explained how there can be pinch points between the loaders and the cage frames on the truck trailers. He also said that there has been a lot of attrition in the loading crews, and that there are a lot of new people doing the loading. He took photographs and said he would email them to the manager overseeing the loading crews. I requested that he ask for an investigation, not just into how the injuries happened, but what will be implemented to prevent recurrence.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544A	Jennie-O Turkey Store Sales	KXJ300412 2521G	21DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 20:25, while I was outside doing ante mortem inspection on the first lot of turkeys, I heard a truck that was pulling into the live hang bay behind another truck that was empty and pulling out of the live hang bay honk its horn several times. That is normally a signal that the trailing truck driver uses to alert the personnel inside the live hang bay that there is a live turkey on the floor of the live hang bay that needs to be retrieved before it gets run over. So I went directly inside and saw a squashed turkey carcass laying on the floor at the bottom of the steps by the driver's side of the trucks. The carcass had the inside of the entire thigh and its corresponding breast meat exposed through a large tear in the skin. The exposed poultry meat had steam coming off of it, indicating that it was still plenty warm and had just died moments earlier. I looked for the (b) (6), and found him in the kill room manning the manual cutting of necks on carcasses that were missed by the automatic neck cutter. I told him there was a bird that had just been run over. I then went upstairs and asked (b) (6) to call (b) (6) let him know that I needed to meet with him. At about 22:40 (b) (6) and I were able to have our meeting and discuss the issue. I explained to him that this was the first instance of a bird being run over that I had seen since the plant installed the longer brushes between the mezzanine platform and the trucks, and that there has been a significant decrease in the number of birds that have fallen onto the live hang bay floor since the installation of the longer brushes. The longer brushes seem to be effective at preventing birds from slipping off the truck trailer or the mezzanine platform and falling through to the floor. Nonetheless, plant personnel must still check for birds on the floor before every empty</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								truck pulls out of the live hang bay, lest a bird that is on the floor gets run over.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P548	JCG Foods of Alabama, LLC	WYI250910 5501G	01OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>To: John Edwards/ Plant Manager P-548 From: (b) (6) Subject: Poultry Good Commercial Practices Date: 09/27/2018</p> <p>On September 27, 2018 at approximately 5:57 am hour, I observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices verification task at P-548, a NPIS poultry establishment. I observed a live uncut bird at approximately 5:57 am hour about 6 ft before entering scald vat on picking line #2. This bird on picking line #2 had passed by the back up killer (person responsible to make sure necks are cut that kill machine misses) with its head raised vertically, neck arched, eyes exhibiting normal eye movements, and displaying an increased breathing pattern. I immediately stopped the line and notified (b) (6) & (b) (6) to have bird removed from line. The bird was completely conscious and neck had no cuts from kill machine (machine that makes a cut in neck for bird to properly bleed out) or back up killer. I restarted line only after corrective actions were initiated and bird was removed from line by plant management. It is reasonable to conclude that had I not intervened, the live bird entrance into the scald vat was imminent. There were no more interventions "in place" past the back up killer. It is pertinent to add, as of May 2013, JCG Foods of Alabama provided the additional process forethought to provide a process for personnel to intervene and prevent birds entering the scald vat alive and dying by means other than slaughter. Line stoppage devices were installed on both lines to accommodate these circumstances. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter, states that under the Poultry Products Inspection Act (PPIA) and Agency</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								regulations 9-CFR 381.65(b), live poultry must be handled in a manner that is consistent with good commercial practices. In order to ensure that poultry is handled and slaughtered in a manner that is consistent with good commercial practices, poultry should be treated in such a manner as to minimize excitement, discomfort, and accidental injury throughout processing. Additionally, the Poultry and Poultry Product Inspection Act states within (21USC 10 453 (g) (5)), "For the purpose of this chapter... The term "adulterated" shall apply to any poultry under one or more of the following circumstances (5) if it is, in whole or in part, the product of any poultry which has died otherwise than by slaughter." A copy of this Memorandum of Interview will be forwarded to appropriate personnel in Jackson District Office. Respectfully submitted on September 28, 2018(b) (6) [REDACTED]

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO211811 3729G	29NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/27/2018 in the blood tunnel area, I observed 14 turkeys with injuries of varying extent, size and location. All turkeys had torn skin, and the exposed underlying tissues were still moist; the feathers surrounding these injuries were stained with blood. Some of the injuries on some of the turkeys also included mutilation of the underlying tissues. None of the injuries described here were associated with scabs or any other potential indicators of old injuries. Between approximately 14:15 and 14:36, I observed the following 11 turkeys: Turkey #1 had an approximately 2 x 2 inch patch of torn skin on its middle-back, straddling its dorsal midline. Turkey #2 had an approximately 6 x 6 inch patch of torn skin on its middle-back as well as an approximately 4 x 4 inch patch of torn skin on the lateral aspect of its right thigh. Turkey #3 had an approximately 3 x 3 inch patch of torn skin over its hips, straddling its dorsal midline. Turkey #4 had torn skin and mutilated muscle over most of its left thigh, lateral aspect, extending proximally to include the left hip. Turkey #5 had an approximately 6 x 8 inch patch of torn skin over its right breast, and the underlying muscle was damaged and hemorrhagic. Turkey #6 had an approximately 3 x 6 inch patch of torn skin over its shoulders, straddling its dorsal midline. Turkey #7 had an approximately 4 x 6 inch patch of torn skin on its middle-back, straddling its dorsal midline. Turkey #8 had an approximately 3 x 4 inch patch of torn skin on its middle-back, straddling its dorsal midline. Turkey #9 had an approximately 2 x 2 inch patch of torn skin on its hips and an approximately 4 x 6 inch patch of torn skin on its middle-back, both injuries straddled its dorsal midline. Turkey #10 had an approximately 6 x 8 inch patch of torn skin extending from its right thigh to its middle-back. Turkey #11 had an approximately 6 x 8 inch patch</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>of torn skin extending from its middle-back to its shoulders, straddling its dorsal midline. At approximately 15:53, I observed the following 2 turkeys: Turkey #12 had an approximately 2 x 4 inch patch of torn skin on its dorsal midline at the base of its neck. Turkey #13 had an approximately 2 x 4 inch patch of torn skin on its dorsal midline at the base of its neck. At approximately 21:07, I observed the following turkey: Turkey #14 had an approximately 4 x 6 inch patch of torn skin on its dorsal midline at the base of its neck. I spoke with (b) (6), who reported that the overhead belt in one of the incline sections of the conveyor system was slipping, leading to clogs of turkeys and the subsequent injuries. An employee was placed to observe the belt for these slippages, and a new belt will be installed the evening of 11/29 after production. Employees were coached to be extra vigilant for signs of blockages and to notify management of any additional injuries.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P584	Pilgrim's Pride Corporation	QLM38021 04105G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 4, 2018 at approximately 2245 hours while conducting a Good Commercial Practices task, (b) (6) observed two bird carcasses wedged into a gap right before the drop from the top bird dump belt to the lower bird dump belt that conveys the birds into the Live Hang Department in the location of the East Bird Dumper. This area was previously identified on October 3, 2018 for the same issue; a live bird was observed wedged into the gap. The Dump Operator was notified in order to remove the bird. At that time (b) (6) was shown the issue and called establishment maintenance, who placed a (b) (4) in the area to correct the issue. The bird was also removed. On October 4, 2018 the Line 2 Picker Line was stopped to cease the belt rotation and allow the Live Hang Supervisor to free the birds. He was unable to free the birds and called maintenance over to adjust the guard and attempt to lessen the gap. The guard placement on October 3, 2018 did not prevent the issue from reoccurring again on October 4, 2018. The affected birds were removed from the gap. On further inspection they appeared to be DOA carcasses that were pulled apart in the gap exposing the inner cavity of the bird. The bird identified on October 3, 2018 was a live bird; this correlation demonstrates the gap creates an area of concern that can lead to the accidental injury or death by a means other than slaughter for poultry presented at the official establishment .</p> <p>(b) (6), (b) (6), and (b) (6) were notified of the concern with Good Commercial Practices. Corrective Action: Establishment maintenance realigned the (b) (4) and removed the two carcasses. Preventive Measure: Maintenance stated that they would look for a more permanent</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								solution to prevent the issue from reoccurring over the weekend. The East Line Dumper was released at 2306 hours. It is important to treat poultry in a way that minimizes accidental injury and/or death. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. Documented by (b) (6)
40	P584	Pilgrim's Pride Corporation	QLM59041 02531G	31OCT2018	04C05	Poultry Good Commercial Practices	Finalized	On October 31, 2018 at approximately 0410 hours while performing the Poultry Good Commercial Practices task, the following issue was noted: two live chickens were observed in the yellow condemn barrel by the stairs where the DOA severed heads are condemned. An establishment employee was informed of the live chickens in the barrel and the chickens were removed. I notified (b) (6) of the issue, he informed me that the chickens had climbed the stairs and fallen into the condemn barrel. He stated that the barrels are checked before they are dumped to ensure no live chickens are present in the barrels. I discussed with him the importance of keeping live chickens out of the condemn barrels. (b) (6) informed me that the condemn barrel has been moved away from the stairs to prevent live chickens from falling in. Documented by (b) (6)

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P6164A	Foster Farms	OIJ191110 0508G	08OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 8, 2018, I, (b) (6), while conducting a routine Good Commercial Practices (GCP) inspection task, observed egregious, deliberate mistreatment of poultry. At approximately 0732 hrs, under the live dump shed, while observing the disposition (by the forklift operator) of a module's unopened cell of birds not dumped (approximately 15-20 birds), I noted that the cage dump alarm had been buzzing for a long time (approximately 60 seconds). Looking toward the cage dump platform, I observed that the alarm was due to the cage dump operator being away from his console and 'fishing out' a bird (with a hooked steel rod) from a fully tilted cage module. After another approximately 20 seconds, the operator returned to the operation console without successfully removing the bird. To verify that the incarcerated bird would be humanely removed, I walked over to the other side of the cage dump apparatus. I then observed as the cage operator tilted the module back up level and moved it away from the dump chutes so that the live bird—which had been crushed and pinned at the hip between the steel module and steel chute—was freed. However, instead of now humanely removing the bird, the operator rolled into place a second module and smashed the bird a second time between the module and chutes. I immediately called (across the belt pit) to the operator to halt the system; however, although apparently hearing me and seeing my hand gesture across the throat to stop, the operator did not halt the operation. Looking around I observed (b) (6), coming out of the break room. I called him over and quickly explained what was happening, asking him to immediately halt the dump operation. (b) (6) did not halt the operation; instead, he gestured to the operator toward the bird and gestured to me to observe</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the operator to attend the problem. The operator however tilted the [second] cage module, flipping open the cage's cell door on top of the smashed bird, and tumbling out a whole cell's full of birds on the top of the injured bird. I again demanded to (b) (6) that the operation be halted, but (b) (6) appeared not to hear me. At this time, approximately 0737 hrs, the dump operator tilted up the second module and withdrew it away from the chute. When the module was pulled away, the operator removed the injured bird, now covered in a dark liquid, limp and moving slowly, and dropped it into the belt pit. (b) (6) stated that the bird was removed and that he would dismiss the employee from operating the cage dump, and that the problem would be solved. I informed (b) (6) that the event was an egregious GCP violation and that it would be documented in a GCP MOI. In accordance with agency directive, because there was no loss of process control (i.e. only one bird was involved), the production was not further halted and the event could not be documented as a GCP noncompliance (NR). At approximately 1125 hrs, I met with (b) (6) and advised him that preventing the mistreatment of poultry decreases the chances of adulterated carcasses.. I further reminded him that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I further recommended that establishment supervision review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I provided a copy of this document to (b) (6) and notified him that the MOI will be forwarded to the District Office and the District Veterinary Medical</p>

Table: MOIs in Response to FOIA2019-142

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Specialist (DVMS) in case additional follow-up is recommended. (b) (6) replied that whenever an issue of GCP or mistreatment of birds arises, then operation should immediately halt until the issue can be satisfactorily resolved. This MOI is associated with a GCP NR of September 13, 2018, which in turn is associated with four other MOIs this calendar year, documenting mistreatment—albeit otherwise unintentional—of poultry at this establishment.

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6504	Peco Foods, Inc.	CHK26081 00126G	26OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At 08:35 on October 24, 2018, (b) (6) observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at P6504, Peco Foods in Tuscaloosa, AL (b) (6).</p> <p>(b) (6) observed that the live cage dump operator was dumping chickens without allowing time for the previously dumped birds to be moved forward on the conveyor. This caused chickens to be piled on top of each other, which is not in line with good commercial practices. She notified (b) (6).</p> <p>(b) (6) responded that the chickens were too big, and the cages were loaded heavier than usual. (b) (6) advised (b) (6) that the operator needed to allow more time between cage dumps in order to prevent potential for harm. (b) (6) did not verbally offer any corrective or preventive measures in response to this incident. However, (b) (6) observed the area on one later occasion and found that the dump operator was correctly allowing space between each cage on the conveyor. Also, when (b) (6) arrived at the plant and performed a Antemortem/GCP/Mishandling verification, there were no further issues observed. Federal Register Notice Docket No. 04-37N dated September 28, 2005, "Treatment of Live Poultry Before Slaughter" states that under the Poultry Products Inspections Act (PPIA) and Agency Regulations, all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices. cc: (b) (6)</p> <p>(b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6510	Peco Foods Inc	WED36141 15827G	27NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Today, November 26th, 2018, at approximately 1815 hours, the following series of events was observed by me, (b) (6), at P-6510 in Bay Springs, Mississippi: One live bird entered the scalders. The bird was hanging by one leg, looking around, and appeared to be bright and alert. I proceeded from the scalders entrance, where I had observed the bird, to the head-puller that is located immediately after the last picker. I saw a bird come out of the picker; it was bright, cherry red, and the head was swollen. There did not appear to be a cut on the neck. I asked a nearby employee to remove the bird from the line so that I could show it to establishment management. The employee removed the bird from the line, but the head came off in the head-puller. I showed the carcass to (b) (6). I proceeded to the live hang area with (b) (6). I stated that a large number of birds appeared to be hung by one leg. (b) (6) addressed the issue with the live hang employees and the number of birds hung by one leg dramatically decreased. Birds that enter the scalders alive die by drowning. Establishment management is encouraged to review Federal Register Notice Docket No. 04-037N (dated September 28, 2005) for FSIS recommendations concerning treatment of live poultry before slaughter. Establishments are strongly encouraged to abide by Good Commercial Practices.</p> <p>Respectfully, (b) (6)</p> <p>CC: (b) (6)</p> <p>(b) (6)</p> <p>Dr. Gregory Brookhouser, Deputy District Manager (b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6666	Koch Foods of Gadsden, LLC	GQH11221 25411G	11DEC2018	04C05	Poultry Good Commercial Practices	Open	<p>12/10/18 2:55 am While conducting the good commercial practices task, I observed 2 deficiencies. First, on a tractor trailer bed of empty cages, there were 2 birds left inside after the dumping process had occurred. Second, when I entered the live hang area, there were mortalities in the lot and I observed both dead and live birds in the condemn barrel. On the back lot, I immediately notified the folk lift driver about the remaining birds and he stopped to retrieve them. In the live hang area, I immediately notified the attendant in the area who retrieved the live birds and euthanized them. I then went into the office to talk with the (b) (6), and informed him of the seriousness of the 2 issues concerning unnecessary suffering. I then went to evisceration to notify his (b) (6), about the situation. (b) (6) is serving on the animal welfare committee at Koch Foods. Establishment management is encouraged to review Federal Register Docket No. 04-037N (dated 11/28/05) for FSIS recommendations concerning the treatment of live poultry before slaughter. The establishment is strongly encouraged to abide by good commercial practices. Respectfully submitted, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P7101	Tyson Foods, Inc.	LUC120310 5317G	17OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/10/2018 at approximately 2213 hours, while I was performing an Ante-mortem and Good Commercial Practices task, I observed a live bird in the DOA bin in the live haul area. I stopped the forklift drivers from unloading any more cages and immediately rushed into the live haul office to find (b) (6). I informed him that there was a live bird in the DOA bin. We went to the DOA bin, where (b) (6) removed the bird and rummaged through the dead birds to assure that no other live birds were present. The live bird appeared to be healthy, clean and unharmed. There was another bird, not far from the DOA bin, on the catwalk below the dumper cage. This bird appeared to be in a similar condition as the bird from the DOA bin was in. (b) (6) had stated that he had suspected that the cage that the birds were in had a defect and the birds had fallen out into the DOA bin and onto the catwalk. The bird that was in the DOA bin did not have the red dye on it that the dead birds did. I informed (b) (6) that even if the bird had fallen out of a cage and into the DOA bin that the team member that was throwing the DOAs from the live hang window should be periodically monitoring for live birds in the bin. I also informed (b) (6) that I would be issuing an MOI for the incident. I recommend that (b) (6) review the Federal Register on the Treatment of Live Poultry before Slaughter.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P72	Tyson Foods, Inc	JPJ320312 5610G	10DEC2018	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0125 on 12/10/2018 I entered the picking area and observed conditions well over the establishment limits for loose birds on the hanging pen floor. There were roughly 25 or more live birds in a large pile to the side of the live hang belt and live hangers were steadily adding live birds to this pile. These birds were stacked on top of each other and could not move creating conditions that could cause injury or suffocation. I notified (b) (6) and (b) (6) took action to prevent possible injury or suffocation by stopping further killing until all live birds were removed from the floor. I was informed by the supervisor that the excessive number of birds was due to the size of these birds being too small for proper killing if hung on the line. This incident could have been prevented had action been taken sooner.

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7485	Wayne Farms LLC	QBM43221 13507G	07NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At 2200hrs, while doing an Ante mortem check, I observed in live hang a pile of birds ~ 2 feet up from the floor. There was a pile of DOA birds, live birds, and weakened live birds lying in the midst of debris and bird feces on the floor at the end of the conveyor belt. I saw two plant personnel clearing out the pile of birds and even putting some back to hang on shackles from those that were DOAs and weakened, although it was not sufficient enough to keep up with the constant moving of more birds falling onto the floor. I took regulatory action by instructing the live hanging personnel to stop hanging immediately until all live birds were removed from the floor. (b) (6)</p> <p>(b) (6) stops their line until they were back in compliance. I informe (b) (6) and (b) (6), of the MOI that will be written. I also explained to them that handling the birds in this manner, by allowing birds to suffocate while lying in heavy debris without immediately removing them in enough time from the waste and clutter causes discomfort, stress, and even unnecessary death was not exemplifying good commercial practices. According to Federal register Docket # 04-037N, Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices, and that they not die from causes other than slaughter.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7487	Koch Foods, LLC	SPG050611 1413G	13NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, November 12, 2018, at approximately 09:15 A.M., I (b) (6) elected to perform the good commercial practices check, and observed the following in the picking room. I was standing between the wall and at the entrance of the 140 scalding tank. I observed a live chicken with arched neck, blinking eyes; no cut to the throat entered the scalding tank. I retrieved the chicken at the re-hang table after it exited from the picking room. The chicken was showing all sign of cadaver. The finding was shown to plant superintendent Mr. Kevin McClendon. I informed plant superintendent that finding was not in compliance with poultry inspection regulation 9CFR 381.65 (b). The regulation states poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. As per Federal Register Notice docket No 04-037N, dated September 28, 2005, "Treatment of live poultry before slaughter" the USDA food safety inspection service strongly encourages all establishments engage slaughter of poultry to make every effort to treat poultry humanely abide by the good commercial practices as described by industry guidelines. The compliance with these requirements helps ensure that poultry treated humanely. Plant response: (1) The employee was coached proper killing technique. (2) A person added to the line until the end of the shift. NOTE: NOTE: I am finalizing the MOI, because the plant response button is not functioning. I addressed the issue with "foot print" and the response was, it is a global issue working on it. the problem has not been resolved yet. (b) (6) P-7487, Koch foods of Chattanooga cc: (b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) Chattanooga circuit, District Jackson. [REDACTED], Jackson District (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7487	Koch Foods, LLC	SPG110611 3615G	15NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Onn Tuesday, November 13, 2018, at 2:25 P.M., I (b) (6) elected to perform the good commercial practices check. The (b) (6) was in the 140 killing area. I observed the following in the picking room. I was standing at the entrance of the 140 scalding tank. I observed a live chicken with arched neck, blinking eyes; no cut to the throat entered into the scalding tank. I notified (b) (6), who was in the killing room that I observed a live chicken entered into the scalding tank. I notified plant superintendent Mr. Kevin McClendon that I observed a live chicken enter into scalding tank. This morning I discussed with the management about the cadaver issue on 140 picking line. I informed plant superintendent that finding was not in compliance with poultry inspection regulation 9CFR 381.65 (b). regulation states "poultry must be slaughtered in accordance with good commercial practices in a manner that will resulting through bleeding of the carcasses and ensure that breathing has stopped prior to scalding." As per Federal Register Notice docket No 04-037N, dated September 28, 2005, "Treatment of live poultry before slaughter" the USDA food safety inspection service strongly encourages all establishments engage slaughter of poultry to make every effort to treat poultry humanely abide by the good commercial practices as described by industry guidelines. The compliance with these requirements helps ensure that poultry treated humanely. Plant response: (1) At the time of finding employee disciplined and removed from the job. (2) The employee was replaced with the new employee. NOTE: NOTE: I am finalizing the MOI, because the plant response button is not functioning. I addressed the issue with "foot print" and the response was, it is a global issue working on it. the problem has not been resolved yet. Sincerely</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) P-7487 Koch Foods of Chattanooga 1826 Cappella Street Chattanooga, TN 37408 P.NO (423)266-2950 Fax (423) 266-1514 cc: (b) (6) , Chattanooga, TN. District Jackson (b) (6) , District Jackson

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P758	Tyson Foods, Inc	ILK481210 5611G	11OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1117 hours on October 11,2018 while performing the Good Commercial Practices and Ante Mortem verification task, the following was observed outside of live receiving in the DOA vat. One live chicken was seen standing on top of DOA birds. The live bird had a light colored green denaturant on it. The DOA (blue) vat is large, full almost to the top with DOA, water and denaturant. (b) (6) and (b) (6) were present and observed findings and that a GCP MOI would be issued and forwarded to the District Office . A plant Employee immediately removed the bird. Complex Manager Mr. Les Nemec, (b) (6) and (b) (6) discussed that the live bird shouldn't have been in the DOA vat and it's possible it jumped into it off the dump cage belt. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement ,discomfort ,injury and/or death by means other than slaughter. As per Federal Register Notice Docket No.04-037N dated September 28,2005,"Treatment of Live Poultry before Slaughter", the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCP) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personal in the District Office (b) (6) (b) (6) (b) (6) (b) (6) (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P758	Tyson Foods, Inc	ILK071912 4305G	05DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1648 hours on December 05, 2018 while performing the Good Commercial Practices and Ante Mortem verification task, the following was observed outside of live receiving in the DOA vat. One live bird was seen inside the DOA Vat . The live bird had a light colored green denaturant on it. The DOA (blue) vat is full almost to the top with DOA, water and denaturant. (b) (6) and (b) (6) were immediately notified by radio concerning this issue. The (b) (6) came to the DOA vat and observed findings until the Supervisor arrived and was notified that a GCP MOI would be issued and forwarded to the District Office . A plant Employee (b) (6) immediately removed the bird. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort ,injury and/or death by means other than slaughter. As per Federal Register Notice Docket No.04-037N dated September 28,2005,"Treatment of Live Poultry before Slaughter", the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCP) as described by industry guidelines. A copy of this Memorandum of Interview will be forwarded to appropriate personal in the District Office. CC (b) (6) (b) (6) DM Larry Davis (b) (6) (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA44061 21926G	26DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>December 26, 2018</p> <p>Perdue Foods, LLC</p> <p>P-764</p> <p>Salisbury, MD Attendees: (b) (6)</p> <p>Perdue Foods, LLC (b) (6)</p> <p>USDA, P-764 A meeting was held at 0746 hours in the USDA Veterinarians' Office, Perdue Foods, LLC in Salisbury, Maryland. I identified myself as (b) (6)</p> <p>(b) (6)</p> <p>(b) (6) acknowledged that he understood my official capacity through our conversation. The topic of discussion was a poultry welfare concern that I observed this morning while conducting the poultry good commercial practices check in the receiving department. At approximately 0710 hours while conducting ante mortem examination of birds in cage banks (that were sitting on the ground and not the truck) on side 1, I observed a single bird with its foot/leg caught between the cage and the cage housing at the top. The bird was alive and lying on its back. Another bird in a different cage had its head sticking out of a hole in the center of the cage wall. At the time of the observation, I notified (b) (6)</p> <p>(b) (6) and showed him the poultry welfare concerns. He immediately had the cage bank lowered so that he could open the cage door and release the bird's trapped leg. He</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								took note of the hole in the cage wall. I reminded (b) (6) that the Poultry Product Inspection Act and the Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P768	Tyson Foods, Inc.	BFC011310 5911G	11OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, October 11, 2018, I (b) (6) conducted a formal interview regarding three live birds being found in a tote used for disposing dead birds/carcasses. The MOI commenced at 1203 hours and involved establishment personnel (b) (6), (b) (6), and (b) (6) and USDA personnel (b) (6). I informed attendees that at 1138 hours, while performing Good Commercial Practices, I observed a live bird covered in denaturant in one of the three large white totes (used for DOAs, euthanized birds, disposed carcasses, and litter/debris) located between the dumping station and feather/offal truck area. I immediately told (b) (6); and he and another establishment employee thoroughly searched through the tote. There were two additional live birds covered in denaturant found in the tote. All three birds were promptly euthanized. (b) (6) informed me that he would speak with a new establishment employee in live hang regarding this incident; and I saw him soon afterwards discussing with an employee near the tote. I rechecked the tote and checked a second white tote containing denatured dead birds, and I did not see any further live birds. I informed attendees that finding live birds in the tote was unacceptable in accordance with expectations of Good Commercial Practices (9CFR 381.65(b)), it warranted a formal interview and Memorandum of Interview (MOI), and that I would need to provide a copy of my MOI to my (b) (6), who would provide this information to our (b) (6) for review (in accordance with Directive 6100.3: Ante-Mortem and Post-Mortem Poultry Inspection and Notice 44-16). I also told attendees this was the first time I had seen live birds in a container meant for disposing dead</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								birds/carcasses at this establishment. The interview was concluded at 1206 hours.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P806	Tyson Foods, Inc.	OGC21191 03105G	05OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P806, Tyson Foods, Inc. October 5, 2018 1440 hours. In attendance: (b) (6) ; (b) (6) (b) (6) . At approximately 22:43 hours on October 4, 2018 on the second shift the following was observed. When I entered the evisceration rehang area the last birds for the shift were being transferred from the rehang belt and hung onto the evisceration lines. The tank at rehang, which is used by the plant to discard birds, was noticed to be approximately three-fourths full with birds. On the top layer several birds were observed where the entire skin was dark red, the neck was dark red and engorged with blood and the head (dark red) was still on the birds. On closer review it was observed that there was no slaughter cut on the neck of these birds and I found a total of nine of these birds. In addition there were four birds in the tank where the entire skin was dark red, the necks were red and engorged with blood but the head had been pulled from three of these carcasses, and was partially pulled off from the fourth carcass. These observations are consistent with a cadaver carcass as the birds did not have a proper slaughter cut, were not thoroughly bled and thus did not die by means of slaughter. In general these birds appeared to be smaller in size than most of the birds during the shift, and at the end of the shift the plant did switch to and finish on a final lot, different grower, that consisted of only approximately five hundred birds. I requested (b) (6) to come to the rehang area and I reviewed these carcasses with him noting the lack of a slaughter cut. (b) (6) called for (b) (6) , to come to rehang where he also observed these carcasses. At this time, (b) (6) thought was that there</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>may have been birds that stayed on the outer receiving belt and then they were hung late from the live hang belt onto the kill line(s). The following afternoon I then met with upper management officials consisting of (b) (6) and (b) (6).</p> <p>I informed them of my observations in the evisceration rehang area at the end of the shift the previous night and that both (b) (6) and (b) (6) were present to observe these carcasses. I discussed with (b) (6) and (b) (6) the requirement that live poultry be handled in a manner that is consistent with good commercial practices and that they do not die from causes other than slaughter. I informed (b) (6) of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] that presents FSIS recommendations concerning the treatment of live poultry before slaughter and offered to provide him a copy of this document (b) (6).</p> <p>(b) (6), after performing an investigation on the matter, then later met with me. He confirmed the initial opinion that at the end of the shift a few birds were hung on the kill line late, creating gaps of empty shackles, and that the back-up kill personnel were not aware that there were still some birds coming on the kill line. He stated that the action to be taken going forward would be that at the end of the shift a supervisor or lead person would go to the kill area to notify the back-up personnel at the time the last birds are arriving on the kill line and when they can leave their station. At the completion of our meeting I provided (b) (6) with a copy of the Federal Register Notice and informed him that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								recommended. Respectfully, (b) (6) [REDACTED], Est. P806 Tyson Foods, Inc.

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P912	Wayne Farms, LLC	SVF421710 2308G	08OCT2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment Memorandum of interview Est. P-912, Wayne Farms LLC, October 5, 2018, 18:50 hours, in attendance: (b) (6), (b) (6), (b) (6), (b) (6), (b) (6), (b) (6). At approximately 1840 hours on Friday, October 5, 2018, while performing Good Commercial Practices verification (GCP) at the pre-scald check point, I observed alive bird was about to enter the scalding tank. The bird's head was elevated, eyes were blinking and carotid arteries were not cut at all. Immediately I removed the bird from the line. Since the bird had passed all establishment intervention steps, it is reasonable to conclude that the bird would have entered the scalding tank alive; had I not removed it from the line. I summoned (b) (6), (b) (6) to notify him of the mistreatment incident. The bird was taken to the kill backup personnel. Few minutes later I met with (b) (6), (b) (6), (b) (6) and (b) (6) in the USDA office to discuss the incident. (b) (6) attributed the cause to a temporary short of back up personnel as one of them left his position uncovered, in order to go to the restroom. He also indicated measures that will be implemented to ensure that no such incident will happen again in the future. These measures included that at no time during kill operations shortage of backup personnel will be allowed. I reminded (b) (6), (b) (6), (b) (6) and (b) (6), that the PPIA and agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices and that they are not die from causes other than slaughter. I also advised him that preventing mistreatment of poultry decreases the production of adulterated carcasses. I recommended that they review Federal Register Notice Vol. 70, No. 187,</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>published September 2005[Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I provided plant management a copy of this document and notified them that this MOI will be forwarded to the district office and the district veterinary medical specialist (DVMS) in case additional follow up is recommended. Upon my additional verifications no further deficiencies as described in this MOI were observed. Respectfully (b) (6)</p> <p>(b) (6) P-912 Wayne Farms LLC CC: Dr. Gregory Brookhouser, DDM (b) (6)</p> <p>(b) (6)</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P912	Wayne Farms, LLC	SVF312211 1220G	20NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment MOI Est. P-912, Wayne Farms LLC, November 20, 2018, 2215 hours, in attendance: (b) (6), (b) (6), (b) (6) and (b) (6). At approximately 2204 hours, while observing conditions in the live poultry dumper area I observed live, week young chicken in the dead-on-arrival (DOA) barrel that is placed in the area. The barrel was approximately full of dead birds. The bird was breathing, encircled by dead birds, feathers, manure and other kind of debris. I summoned (b) (6) to notify him of this finding. (b) (6) immediately went through the DOA barrel and removed the live bird and elected to euthanize it, due to its weakened state by cervical dislocation. At approximately 2215 hours I met with (b) (6) and (b) (6) in the USDA office to discuss the incident. They indicated that the incident will be investigated and will provide a response that will address the cause of the incident and the necessary preventive measures that will be implemented to ensure that no such incident may happen again in the future. I reminded (b) (6), (b) (6), and (b) (6), that the PPIA and agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices and that they are not die from causes other than slaughter. I recommended that they review Federal Register Notice Vol. 70, No. 187, published September 2005[Docket No. 04-037N]for FSIS recommendations concerning treatment of live poultry before slaughter. I provided plant management a copy of this document and notified them that this MOI will be forwarded to the district office and the district veterinary medical specialist (DVMS) in case additional follow up is recommended. Upon my additional verifications no further deficiencies as described in this MOI were observed.</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Respectfully (b) (6) P-912 Wayne Farms LLC CC: Dr. Gregory Brookhouser, DDM (b) (6) (b) (6) (b) (6)
80	P9197	Perdue Foods, LLC.	UAB48131 05801G	01OCT2018	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1215 hours while performing Good Commercial Practices, I noticed five chicken trailers underneath the holding shed behind the unloading area without enough fans (maybe one fan per trailer) and no water misters. Most of fans are broken and there aren't any misters at all for the holding shed. The other shed was filled with trailers. According to the establishment's thermometer outside, the temperature was 75 F. I observed an increased amount of dead and respiratory-distressed birds compared to the birds located underneath the shed with fans and water misters. I notified (b) (6) and he notified (b) (6) of the issue. (b) (6) stated he would place fire fans around the shed for the moment. A few months ago, I observed a similar situation and at that time I notified (b) (6) and (b) (6). They removed the trailers in a timely manner and they placed fans around the trailers. At approximately 1330 hours, (b) (6) asked if we could look at the welfare of the birds together. There were two trailers underneath the shed and I believe the birds were more in respiratory distress compared to the previous visit. The fire fans were not present. I asked (b) (6) can I view the establishment's Animal Welfare Program and after reviewing their program, I determined they did not following the program. A copy of this Memorandum of Interview (MOI) has been sent to (b) (6) and (b) (6).

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA142011 4202G	02NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1722 hours while providing breaks on line 1, station 2 I was notified that the inspector on line 1, station 1 had a cadaver. Upon further investigation, I observed the carcass had the head intact which was red to purple in color and had not received a cut to the neck.</p> <p>(b) (6) was notified of the observation of a bird dying other than by slaughter. (b) (6) stated that the cause of the uncut birds was job performance and the employee would receive disciplinary action. At approximately 1808 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Herbeson, DE. 19951</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA391311 5309G	09NOV2018	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1724 hours while providing breaks on line 2, station 2 I was notified that the inspector on line 2, station 3 had a cadaver. Upon further investigation, I observed the carcass had the head intact which was red to purple in color and had not received a cut to the neck.</p> <p>(b) (6) was notified of the observation of a bird dying other than by slaughter. (b) (6) stated that the cause of the uncut birds was job performance and the employee would receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>Allen Harim Foods, LLC. P-935 Herbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2019-142

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA012112 2506G	06DEC2018	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/4/18, at approximately 1753 hours while tagging a stainless steel bin of small birds I observed two whole small carcasses that were bright red in color with the head intact. Upon further investigation the two carcasses had no bleeding cut to the necks, the facial areas was swollen and purple in color, as was the necks. At approximately 1812 hours (b) (6) was notified of the observation of birds dying other than by slaughter. At approximately 1822 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) and (b) (6) were notified of the observation of birds dying other than by slaughter. On 12/4/18 and 12/5/18 I requested a verbal corrective action from (b) (6), however none has been forthcoming. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P18414	MB Consultants LTD	JYI1705 120917 N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 12/13/2018 at approximately 13:35, while performing a routine Poultry Good Commercial Practices task, I observed the following noncompliance: Bird #35 out of 105 checked in the bleed out loops was still alive. I retrieved the bird from the line before it entered the water vats. I noted that the bird's neck had been cut, but the bird was still alive and alert. I passed the bird through the curtains to the live hang area to be rehung and recut. I had noticed that the water in the scalding room was up to the top of my boots, and I had noticed a few birds floating in the water. I reached into the water to pass a few birds through to live hang for disposal, as I initially assumed that these were cut birds that had simply fallen off the line. As I retrieved the first 2 birds, I realized that neither of them had been cut, and both of them had wandered into the room from live hang. One of the birds had already drowned, and the other started to move and take breaths as it was hanging upside down. I grabbed a couple more birds, and both of them started to move and take breaths as they were pulled from the water. I could see other birds floating in the water, and I could see that some of them were under the scalding vats and out of my reach. I realized that the process was out of control. In accordance with 9 CFR 381.65(b), Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Furthermore, in accordance with 9 CFR 381.1(d)(v) a poultry carcass is considered adulterated if it has died other than by slaughter as would be the case with a chicken that died by drowning in the scalding vats. As a reminder, our expectation is that all live poultry should be treated in a manner consistent with good commercial practices, which means they should be treated humanely.</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1241	Tyson Foods, Inc.	MGJ18 221151 19N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At approximately 2205 hours while performing a poultry good commercial practices task, (b) (6) observed 2 live chickens with no knife cut on the neck entering the scalding tank within 1 minute of each other. (b) (6) immediately notified (b) (6), of the finding and of the impending noncompliance report. Upon further investigation, (b) (6) observed that there was a great disparity in bird size with several very small birds going down the kill line. (b) (6) also observed that several of these smaller birds were actually missing the stunner and the kill machine. Establishment management had placed 2 back-up killers after the kill machine, but the 2 back-up killers were not able to keep up with the number of birds that had missed the kill machine. These findings revealed that the slaughter process was out of control. (b) (6) called for maintenance to adjust the stunner and kill machine, and he immediately verbally counseled the back-up killers while they were on the line. These actions appeared to be effective because when (b) (6) rechecked the process, no live birds were found to be entering the scalding tank. (NR# 233)</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1315	Tyson Foods, Inc.	ZCB360 911120 6N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At 0815 hours, during a GCP verification task the IIC notified (b) (6) there were small sized chickens on line one with improper neck cutting occurring, and there was concern live birds might be entering the scald tanks. The IIC removed himself from the picking room to observe another inspector performing a sampling task. Once this action was completed further observations were made of high percentages of cadavers in the condemn barrels at the rehang table within the Evisceration department. The IIC returned to the picking room and stationed himself at the location in between the line one campylobacter brushes and the entrance into the first scald tank for line one at 0834 hours. Two small sized chickens proceeded down the line entering the scald tank alive. The birds had diagonal neck cuts that were too superficial to allow thorough exsanguination prior to entering the scald tank. The chickens were breathing rhythmically, flapping their wings, and tracheal movement was visualized during inhalation. (b) (6) was in the vicinity of the entrance to the picking room and was notified a second time by the IIC at 0836 hours that improper neck cutting was occurring on line one allowing live birds to enter the scald tanks. (b) (6) proceeded to the position himself between the first head and second head pullers on line one, and began manual decapitation procedures. The IIC counted nine more live chickens entering the first scald tank on line one with improper neck cuts and heads still intact between 0836 and 0840 hours. (b) (6) reported that maintenance would start adjusting the equipment. During this discussion the focus transitioned to include slowing the line speed down to allow more time for proper exsanguination prior to reaching the scald tanks. (b) (6) was notified by (b) (6), and became aware of the situation. The line speed was reduced to 140 bpm as timed by the IIC</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2019-142

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							at the same location of the picking room line prior to the scald tanks. Post line speed reduction two more chickens (0842, and 0845 hours) entered the scald tank on line one alive due to improper neck cutting exhibiting rhythmic breathing, wing flapping, and tracheal movement/gasping. The establishment still had not provided any additional personnel within the picking room to correct the situation beyond (b) (6) . (b) (6) was notified of the noncompliance for 381.65 (b) to be issued and was directed to keep the line speed reduced until the establishment could regain process control.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM17 231247 03N-1		04C05	Poultry Good Commercial Practices	381.65(b)	<p>Est. P325, Tyson Foods, Inc., Regulation 381.65(b) On Monday, December 3, 2018 at approximately 1525 hours at Est. P325 Tyson Inc., I, (b) (6) observed the following noncompliance of regulation 381.65(b) in the evisceration department at the rehang table. While verifying slaughter process control, 4 non-eviscerated young chickens with intact head and neck were observed in the condemn barrels at the rehang table. There was also a carcass with a partial cut (miscut) in the condemn barrel. 1 of those carcasses was in the condemn barrel for picking line # 1 and the other carcasses were in the barrel for picking line # 2. (b) (6) and (b) (6) correlated on the pathology of these 5 birds to confirm their status as cadavers plus the 1miscut. All 6 birds were of variable sizes. The uncut necks and no other signs of bleeding out or being a dead on arrival (DOA) indicate the birds entered the scalding vat still breathing, dying by means other than slaughter, which makes them cadavers and adulterated product. The repeated occurrence of cadavers represents a process out of control that results in the production of adulterated product. (b) (6) was notified of the noncompliance. (b) (6) was told to reduce the line speed to 126 BPM in order to investigate and implement corrective actions. At 1545, (b) (6) observed 1 more cadaver with intact head and neck coming down picking line # 1 by the rehang table. (b) (6) said corrective actions would include changing out the employee working on picking line # 2 and retraining the employee from picking line # 1. At approximately 1600 hours when the # 2 line employee was changed out, line speed was allowed back up to (b) (4) to monitor the killing of the employee. His killing was observed successful resulting in release of regulatory control action for his line at</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							1625 hours. At approximately 1635 hours after the line # 1 employee finished retraining, line speed was released back to (b) (4) as well when her killing was observed effective. The hanging station and backup killers were rechecked again and verified compliant with good commercial practices (GCPs) resulting in thorough bleeding of carcasses and the cessation of breathing prior to scalding. The PPIA (21 U.S.C. 453(g)(5)) and 9 CFR 381.90 provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. A similar GCP noncompliance for cadavers occurred on 11/30/2018 with reference # YDM3705124903N/1. The preventive measures were not implemented or effective in preventing recurrence of noncompliance.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM34 001229 07N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Est. P325, Tyson Foods, Inc., Regulation 381.65(b) On Thursday, December 6, 2018 at approximately 2115 hours at Est. P325 Tyson Foods Inc., (b) (6), observed the following noncompliance of regulation 381.65(b) in the evisceration department at the rehang table. While verifying slaughter process control, following the observation of 2 miscut birds at approximately 2000 hours on Line 2, Station 2 that were shown to and discussed with (b) (6), 3 non-eviscerated young chicken cadavers were observed on picking line # 2 at the rehang table within 5 minutes of each other. 1 of these carcasses had an insufficient cut through the eye sockets and the other had a shallow cut through the skull. Both carcasses exhibited signs of incomplete exsanguination with bright to dark red colored skin and pooled blood in the neck and head area. 1 other carcass had a completely intact head and neck with bright to dark red coloration in that region. The uncut body without other signs of bleeding out or being a dead on arrival (DOA) indicates this bird entered the scalding vat still breathing, dying by means other than slaughter. Poultry that die from causes other than slaughter or are not physiologically dead because of ineffective slaughter before they enter the scald vat and drown are cadavers, which are considered adulterated product. The repeated occurrence of cadavers and production of adulterated product represents a process out of control. (b) (6) was notified of the noncompliance and shown the cadavers (b) (6) asked for corrective actions to which (b) (6) called Maintenance and another Supervisor to investigate the problem on picking line #2. (b) (6) relayed the importance of making sure the machinery, automatic knife, and/or backup cutting plant employees are functioning in a manner that enable them to meet the</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							requirement to slaughter poultry in accordance with good commercial practices that result in thorough bleeding which cause breathing to stop before scalding. While (b) (6) was observing the slaughter process and investigating the cadaver incident, slaughter ended for the remainder of the shift. The incident and investigation were to continue to be addressed the following day. The PPIA (21 U.S.C. 453(g)(5)) and 9 CFR 381.90 provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. A similar GCP noncompliance for cadavers occurred on 12/3/2018 with reference # YDM1723124703N/1. The preventive measures were not implemented or effective in preventing recurrence of noncompliance.	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM37 051249 03N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Est. P325, Tyson Foods, Inc., Regulation 381.65(b) On November 30, 2018 at approximately 0755 hours at Est. P325 Tyson Inc., I, (b) (6), observed the following noncompliance of regulation 381.65(b) in the eviscerations department at the rehang table. While verifying slaughter process control, 3 non-eviscerated young chickens with intact head and neck were observed in the condemn barrel at the rehang table. The uncut necks and no other signs of bleeding out or being a dead on arrival (DOA) indicate the birds entered the scalding vat still breathing, dying by means other than slaughter, which makes them cadavers and adulterated product. At 0815 hours, 2 more carcasses with uncut necks were observed in the condemn barrel at evisceration line 2. (b) (6), and (b) (6), were notified of the noncompliance and shown the cadavers. The repeated occurrence of cadavers represents a process out of control that results in the production of adulterated product. At 0824 hours, the plant was told to utilize a reduce the picking line speed to (b) (4) in order to investigate and implement corrective actions. At approximately 0848 hours, 1 more carcass with only a small, insufficient neck cut was observed in the condemn barrel. At that time, the plant verbally proffered corrective actions. At approximately 1035 hours, the hanging station and backup killer were rechecked and verified compliant with good commercial practices (GCPs) resulting in thorough bleeding of carcasses and the cessation of breathing prior to scalding. After verifying return to slaughter process control, regulatory control action was released and line speed was increased back up to (b) (4). The PPIA (21 U.S.C. 453(g)(5)) and 9 CFR 381.90 provide that poultry carcasses showing evidence of having died from causes other than slaughter</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2019-142

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							are considered adulterated and must be condemned. A similar GCP noncompliance for cadavers occurred on 11/29/2018 with reference # YDM5105112030N/1. The preventive measures were not implemented or effective in preventing recurrence of noncompliance (b) (6) 00325P	
P325	Tyson Foods, Inc.	YDM37 181013 17N-1		04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 1745 hours inspection personnel observed multiple cadavers (to many to count) on the production line in the rehang area of the establishment production line. Further investigation and observations confirmed two additional barrels of carcasses had been removed from the production line by establishment personnel previous to USDA discovery. Carcasses were reviewed and identified as cadavers by the absence of a transverse cervical cut and cutaneous hyperemia (red birds) indicating that the carcasses had not been exsanguinated before entering the establishment scalding tank. Carcasses were evaluated and confirmed as cadavers. Live hang was halted and an additional 38 cadaver carcasses were identified and removed from the production line by establishment personnel as the production lines finished. The observation and findings by USDA clearly represent a violation of Good Commercial Practice operating procedures Regulation 381.65(b) which states that poultry must be thoroughly bleed and breathing has stopped prior to scalding procedures.	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM51 051120 30N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Est. P325, Tyson Foods, Inc., Regulation 381.65(b) On November 29, 2018 at approximately 1700 hours at Est. P325 Tyson Inc., I, (b) (6), observed the following noncompliance of regulation 381.65(b) in the backup neck-cutter room on line #2. While verifying slaughter process control of young chickens immediately following a GCP mistreatment event at 1600 hours with 1 cadaver observed and shown to Evisceration (b) (6) on line 1, station 4 and another cadaver at 1645 hours on line 1, station 1, 2 live birds within intact necks on line 2 were observed within seconds of each other traveling past the backup neck cutter towards the scalding. (b) (6) was immediately notified of the noncompliance and asked to help facilitate stopping the line and retrieving the live birds before scalding. However, the birds could not be retrieved from the system. (b) (6) proceeded to the live hang room and was met by (b) (6) and (b) (6). The loss of process control for handling birds evidenced by the repeated occurrence of birds dying my means other than slaughter was relayed. A regulatory control action of line speed reduction for both hanging lines was started while the plant proceeded with their investigation. At approximately 1715 hours, 3 birds with intact head and neck were observed in the condemn barrel at the re-hang table just outside of the scalding room. 1 of those condemned cadaver birds had been visualized in the condemn barrel by (b) (6) at approximately 1700 hours. (b) (6), (b) (6), and (b) (6) correlated on the cadavers in the barrel and the cadaver still hanging at line 1, station 4. It was determined that 5 birds with intact head and neck entered the evisceration floor and therefore entered the scalding vat still breathing (cadavers) within approximately 1 hour, which represents a process out of control that</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2019-142

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>results in the production of adulterated product. At approximately 1724 hours, (b) (6), (b) (6), and (b) (6) discussed the noncompliance. This does not meet the regulatory requirement to slaughter poultry in accordance with good commercial practices that result in thorough bleeding to ensure breathing stops before scalding, and that these cadaver birds are considered adulterated. (b) (6) proffered corrective measures to adjust the machinery to accommodate different sized birds that were missing the automatic neck cutter and to have a plant employee watch and ensure the backup cutters do not miss any birds needing to be cut. At approximately 1734, (b) (6) verified implementation of the corrective and verified return to slaughter process control, and regulatory control action was released. The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. A similar GCP noncompliance for cadavers occurred on 10/17/2018 with reference # YDM3718101317N. The preventive measures were not implemented or effective in preventing recurrence of noncompliance.</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL281 711331 9N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 11/19/2018 at approximately 1340 hours I, (b) (6), observed 4 cadavers on the Line 4 pre-sorter rack. All four carcasses had their heads still attached and there no was evidence of a cut on the neck whatsoever. The carcasses displayed signs of a typical cadaver such as swollen, bright purple heads and necks and the skin of the carcasses were bright red. I notified (b) (6) and (b) (6) of my findings. I then went to observe the birds going into the scalding on Line 4, but the line was close to coming to an end as it was break. I observed approximately 20 birds enter the scalding all with visible cuts. When I returned to the pre-sorter station, the sorter was just pulling off a carcass with the same cadaver description as above. In addition, there was another cadaver on the rack. At approximately 1349 hours I had observed a total 6 cadavers with no neck cut whatsoever at the pre-sorter station. I took a regulatory control action and at approximately 1355 hours (b) (6) applied U.S. Rejected/Retained tag #B37 425359 to Line 4 live hang so no further birds could be hung. I requested that the establishment provide FSIS with corrective actions before the line could be restarted. I also further investigated with the verification inspectors and (b) (6) said before his zero tolerance check at approximately 1336 hours he did not observe any cadavers on the pre-sorter rack. Therefore, a cluster of 6 cadavers with no cuts on their necks were observed in approximately a 15 minute time span. At approximately 1430 hours (b) (6) provided FSIS with a written memorandum documenting the actions the establishment had taken to prevent recurrence, which I deemed acceptable. At 1432 hours (b) (6) released Line 4 live hang and production was able to begin. At approximately 1500 hours I notified (b) (6) of the forthcoming noncompliance. My findings indicate</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2019-142

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							a noncompliance of the regulatory requirements of 9 CFR 381.65(b), "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding."	
P9030	New American Poultry	NRF381 410041 2N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	On October 11, 2018 at approximately 4:00pm while performing a routine SSOP review and observation noticed four squab carcasses on the metal shoot that leads from the defeathering machine that were bright cherry red and their heads ripped off. I examined the four carcasses and determined that these birds where never cut and drowned in the scold water tank. This is a direct violation of Good Commercial practices 9 CFR 381.65(b) which states that poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown and that slaughter. I immediately notified the plant owner Howard Chan and showed him the four cadavers squabs and informed him of the non-compliance with 9 CFR 381.65(b).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P533	Hain Pure Protein Corporation - FreeBird East	AKB1907101319N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	On 10/18/18 at approximately 1115 I went into the NY room to observe the slaughter process for the Good Commercial Practices task. Upon entering the area I noticed the shackles were empty and proceeded to the hanging area. Once inside I (b) (6) who told me there was a problem somewhere in the process concerning the belts but was unsure of what it was. The live hang belt was completely full of birds. The live hang employees began to sort through the belt hanging the live birds, and placing the dead on the designated table. It was later explained to me that the peddle at the end of the live hang belt that is used to operate both the live belt and the dumper belt is overly sensitive to touch and if touched lightly, one belt may run but not the other. This created an issue in which 82 birds died by means other than slaughter. Which is a noncompliance with 9 CFR 381.65(b).	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P533	Hain Pure Protein Corporation - FreeBird East	AKB4614102005N-1	.	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 10/5/18 at approximately 0950 the FSIS line inspectors came into the office and said something happen in the live receiving area and they were told to go to lunch early. I went out to live receiving and immediately noticed live hang employees with full hands of dead birds throwing them into the condemned auger. I went into the hanging area and observed a large pile of dead birds on the floor. (b) (6)</p> <p>(b) (6) informed me that a piece of plastic curtain had broken off the wall mount and jammed the area in which the transfer belt and live hanging belt meet. The birds became trapped on the transfer belt unable to enter the hanging pen. The transfer belt from the dumper to the hanging area is covered on the top so this was unknown to the employee operating the cage dumper as he continued to dump adding more birds to the confined area and causing a large amount of birds to die on the transfer belt.. During my observations I noted that within the pile there were birds still breathing, I pointed those birds out to (b) (6) and additional plant employees and verified all the birds condemned were no long breathing. The total amount of birds dying on the belt totaled 125. The large number of birds that died by means other than slaughter represents noncompliance with 9 CFR 381.65(b).</p>	CLOSED


Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M17250	Tyson Foods, Inc.	UQJ062201 4004G	04JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, January 04, 2019 at approximately 2005 hours I performed a good commercial practice verification in the picking room. I positioned myself at a point where I can directly view both lines entering the scald vats. On picking line ^{(b) (4)} initially observed one average size bird, still breathing with no visible neck cuts, entering the scald vat. The bird was hanging normally with its head straight down blinking its eyes. I stopped the picking line as it reached the scalders because just as I spotted this bird there was another live bird approaching on the same line. I motioned for the backup killer to come and retrieve the birds that he missed and had a maintenance technician radio for the (b) (6)</p> <p>(b) (6) and (b) (6) arrived first and I shared my findings with them and later with (b) (6). After discussing my findings with management I performed an immediate retest at approximately 2011 hours; it passed. After management assessed the situation I had a brief discussion with (b) (6) about his assessment and his further planned actions. I informed him that I would be documenting a GCP MOI and forwarding it to the District Office and the District Veterinary Specialist in case additional follow-up is recommended. (b) (6) stated that he instructed his supervisors to increase their monitoring for the remainder of the shift. He also stated that he consulted with his (b) (6) about this occurrence. In addition he noted that there may be a lighting issue and that the team member will be disciplined for this occurrence. I returned to the same vantage point approximately 40 minutes later and observed line ^{(b) (4)} for 10 minutes; no deficiencies were noted. This incident appears to be isolated; no regulatory action was taken and a</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>noncompliance record was not written. FSIS encourages establishments to abide by good commercial practices in the production of poultry to ensure a wholesome product is being produced. The PPIA and FSIS regulations require that poultry be handled in a manner that is consistent with good commercial practices (GCPs), and they not die by means other than slaughter. Management can find useful information in the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005; it contains FSIS recommendations concerning treatment of live poultry before slaughter.</p> <p>Sincerely, (b) (6)</p> <p>cc (b) (6)</p> <p>Larry Davis, DVM - Jackson District Manager</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M17250	Tyson Foods, Inc.	UQJ042101 3823G	23JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, January 23, 2019 at approximately 1905 hours while performing a Good Commercial Practice verification after lunch break, I observed one live bird entering the scald tank on picking line ^{(b) (4)} the bird was of average size for birds slaughtered at this facility and was taking deep breaths rapidly while blinking its eyes. I took a regulatory control action and stopped picking line ^{(b) (4)} since this was a repetitive issue. Past similar issue occurred 2 weeks prior. I left my vantage point to find supervision and to notify them of this occurrence; Live receiving ^{(b) (6)} responded first. Upon her arrival I notified her of my findings and of this forthcoming MOI. A similar occurrence was documented on 1/4/2019 in MOI # UQJ2620010804I. After management assessed the situation I had a brief discussion with ^{(b) (6)} about his assessment and his further planned actions. I informed him that I would be documenting a GCP MOI and forwarding it to the District Office and the District Veterinary Specialist in case additional follow-up is recommended. ^{(b) (6)} stated that he instructed his supervisors to increase their monitoring for the remainder of the shift and the next 4 days. Past further planned actions were implemented but have proven to be ineffective. I performed a second verification for 10 more minutes at approximately 2110 hours; no deficiencies were noted. This incident appears to be isolated; no regulatory action was taken and a noncompliance record was not written. FSIS encourages establishments to abide by good commercial practices in the production of poultry to ensure a wholesome product is being produced. The PPIA and FSIS regulations require that poultry be handled in a manner that is consistent with good commercial practices (GCPs), and they not die by means other than slaughter.</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Management can find useful information in the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005; it contains FSIS recommendations concerning treatment of live poultry before slaughter.</p> <p>Sincerely, (b) (6)</p>  <p>– Jackson District Manager</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	M17980	Pilgrim's Pride Corporation	ZBB541202 4706G	06FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0512 hours while observing operations in the Picking Room, I observed the following situation which resulted in mistreatment of poultry: There were two (2) cadaver birds coming down the Kill line. The birds were very red in color with the head and necks engorged with blood. As I observed the two birds coming down the line a plant employee removed the birds from the line after they had transferred at the auto rehanger from the Kill line to the Evisceration line. Those two birds were placed in the inedible barrel in the Picking Room. Less than a minute after that observation, there were three (3) more cadaver birds I observed coming down the Kill line and then transferred onto the Evisceration line. They were also very red in color with the heads and necks engorged with blood. Upon further examination of the birds, there was no cervical cut on the necks. After my observations, I immediately notified (b) (6) and showed her my findings. The birds were then placed in the USDA condemned containers. I then went and observed the Kill line for several minutes after to ensure birds were being properly cut to allow thorough bleeding and ensure breathing stopped prior to the birds entering the scalding tanks. According to regulatory requirement poultry are required to be slaughtered in a manner that is consistent with good commercial practices and in a manner that results in thorough bleeding to ensure that breathing has stopped prior to scalding. The establishment was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended (b) (6)</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M18866	Jennie-O Turkey Store Sales, LLC	WJL30180 32821G	21MAR2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 11:15, while verifying good commercial practices in live hang, when trailer number 9905 was brought into the live hang bay I observed that there was one turkey with a hock and a wing pinched under the coop gate, second row down and first column forward, right behind the driver's side of the truck cab. As I looked closer, I also noted that the turkey was on its back. I noted that the turkey was still alive, as evidenced by intermittent struggling movements. The bird was unable to right itself, as the wing and hock were both firmly trapped under the coop gate, as if the loading personnel had closed the coop gate while the bird was on its back, with the two limbs still outside the coop. I notified (b) (6) [REDACTED] of my concern, and he said he would pass this concern on to the loading crew.

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M2130	Cooper Farms Processing	HEF180201 3829G	29JAN2019	04C05	Poultry Good Commercial Practices	Finalized	On January 4th 2019 at approximately 3:40 AM, I, (b) (6), while performing antemortem inspection outside in the cooling sheds, observed a topmost rear trailer cage that was missing the door on the front of the cage, leaving an open space for turkeys to fall through. There were multiple live turkeys visible within the open cage. I also observed one live turkey that was loose directly beneath the open cage. There was a minor observable injury on the turkey's right claw (caudal digit) and a corresponding small amount of fresh blood on the concrete where the turkey had been standing. A live hang employee approached and caught the loose turkey, then placed the turkey in an intact cage on the trailer and covered the open cage by placing a board over the row of cages. The topmost trailer cages are not reachable without the aid of steps or a ladder and present a significant distance from these cages to the concrete floor of the cooling sheds. An incident similar to that documented above occurred one year prior on 1/02/2018 (see MOI #HEF3202013903I).
50	M2130	Cooper Farms Processing	HEF200201 5129G	29JAN2019	04C05	Poultry Good Commercial Practices	Finalized	At 3:15 AM on 1/16/2019 while returning from checking the trailers in the cooling shed, I, (b) (6), was passing through the live hang area where stunned turkeys are shackled on a conveyor belt (approximately 3-4 feet in height from the floor), and observed an employee push a stun failure (fully conscious turkey) off of the belt, causing the turkey to fall on the concrete floor on the opposite side of the belt from the employee, where another conscious turkey was also sitting on the floor. I spoke with (b) (6) about what I observed, and she said that she would speak with the employees in the live hang area. An SOP for proper handling of conscious birds was to have been newly implemented in December 2017.

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
05	M27389	Pitman Farms	NCO12140 14602G	02JAN2019	04C05	Poultry Good Commercial Practices	Open	<p>at 085hrs checked trailer at receiving area ---chickens at 0910hrs observation in live hang at approximately 1100hrs (b) (6) found trailer Lic.# 4LJ5260 had two damaged modules (PF-672 and PF-539). Upon closer inspection (b) (6) found what appeared to be chickens dead inside the modules and tagged the trailer with NO.B41202485. He informed (b) (6) of his findings. (b) (6) asked me to investigate this incident due to the fact I was performing the Poultry Good Commercial Practices task. I spoke with (b) (6) and requested that the two modules be set aside to allow closer inspection. After making my observations, I found two chickens with their heads smashed between the cage and the framework of the module. I found an additional dead carcass, but was unable to determine cause of death.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M32130	Dakota Provisions LLC	JEB060601 4608G	08JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 1/8/19, 0535 hours. Meeting Attendance: (b) (6) and (b) (6)</p> <p>On 1/8/19 at approximately 0515 hours while monitoring conditions in pick and hang, I noticed a bird on the line before the scalding that was arching his neck and trying to escape the shackles. I immediately stopped the line and informed plant personnel of the conscious bird about to enter the scalding. While I observed this bird on the line, he was able to arch his neck and blink his eyes. They grabbed a portable ladder and pulled the bird off the line. The bird had a superficial skin cut only. No major vessels were severed. The bird was then immediately relocated back on the line before the neck cutter to start the process over (b) (6) stated that the cages were not fully loaded so they might have been run too fast through the kill machine. He said they will place an employee before the neck cutter with the back up manual bolt stunner to effectively stun the birds that did not achieve unconsciousness from the kill machine. He said they will also have maintenance adjust the kill machine. The incident that took place is a concern due to the neck cut miss and its path straight to the scalding to drown, as it was still breathing and fully conscious. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product. Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding. Stunning of poultry, when performed, is also expected to be done in a consistent and effective manner.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M32130	Dakota Provisions LLC	JEB081303 4004G	04MAR2019	04C05	Poultry Good Commercial Practices	Open	<p>Est. 32130, Dakota Provisions 3/4/19 1045 hours Meeting attendance: (b) (6) and (b) (6) At 0450 am while performing ante-mortem inspection, I observed trailer no. 26 that had just arrived and was missing a side panel. After a conversation with the driver, he stated that the cage had a bent bar which affected the installation of the panel. I also noted that trailer no. 14 and 24 were each missing panels. I notified (b) (6) manager, of my findings. Approximately 30 minutes later, (b) (6) and I went outside again to look at the trailers under the shed and noted the arrival of trailer No. 4. It was also missing a panel and the driver stated it was because the cage was in disrepair and one of the panel bars was missing completely. It was also noted at this time that trailer No. 11 was missing 2 panels. (b) (6) was again notified of the trailers not appropriately paneled for the current weather conditions. Two US Reject Tags were applied to the cages that needed maintenance on trailer #4 and #26. The ambient temperature was negative 4 degrees upon arrival to work. The establishment's written procedure for Good Commercial Practices state (b) (4) Trailers arriving with missing panels was previously discussed in a weekly meeting on Feb. 7th. At 10:45 am, a meeting was held with (b) (6) and (b) (6), of the items addressed above. The trailers I identified with panels missing were all from Lot 2. Lot 2 had 52 birds condemned at the inspection station as Cadavers. There were also 175 DOAs for Lot 2. Lot 2 had 11,206 birds total.</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M322A	Pilgrim's Pride Corporation	CNC48110 23801G	01FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 1/29/19 I arrived in the live-hang area to perform routine ante-mortem inspection. All trailers were tarped to protect birds during transportation from wind and cold ambient temperatures. It was evident on ante-mortem inspection that there were several frozen birds on these trailers, as observed through lack of movement, as well as very cold, live birds. Large muscle portions like the breast musculature were frozen solid. Several birds had feet, feathers and wings frozen to the plastic drawers that hold the birds during transport in the mods. The establishment removed the mods from the truck trailer and opened the drawers in an effort to remove DOA birds to prevent their entrance into the facility. However, the concern is with the number of birds frozen upon arrival and at the time of slaughter. Inspection personnel perform observations in cold weather to identify birds frozen inside cages or to the cages themselves, to ensure birds are being handled in accordance with Good Commercial Practices. This issue was discussed with (b) (6) at 0700 when I noted the frozen birds. After reviewing the daily totals on this day, the establishment reported 1299 DOA birds out of a total count of 43966 birds (3%). The birds in the observed trailer above (#56) had arrived at the establishment at approximately 0123 hours but not enter the live hang area to be slaughtered until approximately 0700 hours. (b) (6) explained that unintended down time was the cause of the increased holding times. Subsequent production shifts were cancelled (the next two night shifts and two days shifts) due to the cold weather. The establishment is also looking into a redesign of the tarping system designed to protect the birds during transit. The trailers of birds are kept tarped in a non-temperature controlled building, which is enclosed on 3 sides while at the</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								establishment prior to being presented for slaughter. The establishment does have a written program with regards to Good Commercial Practices, but does not have a copy of procedures to follow in the case of extreme cold weather. The temperature the night of transport of this trailer was -15 degrees Fahrenheit before wind chill was added.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M322A	Pilgrim's Pride Corporation	CNC40030 35301G	01MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2330 hours on February 25, 2019, while observing conditions in the live hang and kill and pick areas, I observed a live chicken with its eyes open and head raised enter the scalding tank on line ^{(b) (4)} while still breathing. I informed ^{(b) (6)} of this finding. ^{(b) (6)} accompanied me back to the kill and pick room and we both observed a second live bird entering the scalding tank on line ^{(b) (4)} hile still breathing, with its head raised and looking at us with eyes open. ^{(b) (6)} attempted to remove the bird from the line before it entered the scalding tank, but could not get to it in time. There was only one backup killer stationed after the autoknife at this time. Prior to the incident, the CO2 stunner had not been working and there were awake birds being hung in live hang. The backup electrical stunner was raised and turned on, per protocol. ^{(b) (6)} said he would speak with the night shift live receiving supervisor about having a second backup killer stationed after the autoknife when the CO2 stunner was down. I reminded ^{(b) (6)} that the PPIA and agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. Later in the shift, at approximately 0400 hours on February 26, 2019, there were again awake birds on line ^{(b) (4)} due to a problem with the CO2 stunner. I returned to the kill and pick room at that time and noted that ^{(b) (6)} was assisting the backup killer and two additional people were stationed prior to the autoknife on line ^{(b) (4)}. I also observed the entrance to the scalding tank for approximately 15 minutes, and did not note any conscious or breathing birds enter the scalding tank at that time. I notified ^{(b) (6)} that this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								additional follow-up is recommended. Sincerely, (b) (6) P322
60	M45134	Birdsboro Kosher Farms Corp.	FKJ440902 3921G	21FEB2019	04C05	Poultry Good Commercial Practices	Open	On Thursday 02/21/2019 at approximately 0710 hours while I was walking through killing Department with (b) (6), I opened one of the closets located at Rabbi's changing room and found two alive birds from previous day. (b) (6) was informed and placed the birds at a separate room and put water for them. Later they decided to condemn them by disarticulation (Break neck) The regulations, 9 CFR381.65(b), require that poultry must be slaughtered in accordance with Good Commercial Practices.. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ531402 2526G	26FEB2019	04C05	Poultry Good Commercial Practices	Open	<p>On February 26th while I and (b) (6) Good Commercial Practice task, we observed a bird with non-Kosher bleeding cut to the neck was rejected by a plan employee in presence of a Rabbi. The rejected bird was put into an inedible barrel immediately while it was still alive. (b) (6) was informed and immediately moved the bird to the individual bucket until stop breathing then moved it to condemn barrel. The regulations, 9 CFR 381.65(b), require that poultry be slaughtered in accordance with GCP and in a manner that ensures a thorough bleeding of the poultry carcass and that breathing has stopped before proceeding with the next step; the next step in this case was placement into an inedible barrel. Slaughter must result in thorough bleeding of the poultry carcass (9 CFR 381.65). Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Also, there was loose bird and was caught and put into cage immediately. Birdsboro Kosher must ensure that all poultry are slaughtered according to regulations, even if they are rejected as suitable as a Kosher product. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M4653A	Agri Star Meat and Poultry, LLC	HRJ330902 4101G	01FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Regarding GCPs for live turkey production on Wednesday, January 30, 1 (b) (6) made the following observations: -The temperature outside at the start of production was -28F with a wind chill of -50F (according to The Weather Channel and Weather Underground). The live dock where turkeys are unloaded is a three sided shed with no insulation. While the establishment placed several space heaters at the edges of the shed, these proved inadequate to increase the air temperature beyond a two foot radius (more and better heaters were added later in the day, improving general conditions). -Birds in trailers throughout the day were quiet, still, and huddled with heads down. Some birds were observed shivering. Mortality was slightly increased (13 vs. one or two normally) and birds were generally depressed. While rectal temperatures where not taken birds felt noticeably hypothermic. -Dumping mods are stored outside when not in use and several mods had accumulated several inches of snow and/or ice. This was not removed from the lower holes, and birds in mods were left standing on ice and snow for 30 minutes during the lunch break. Dumping was not witnessed so no observations were made as to whether birds were frozen to mods. (Management stated they would attend to this better in the future.) -While I spoke with management the previous day about the need to modify trailer movement to ensure live birds were not left sitting outside unprotected in trailers for extended periods, the rotation of the second and third trailers was done in a way that left a trailer of birds outside for about 10 minutes. The temperature at this time was -22F and wind chill was present. (Management stated this was due to one of the trucks freezing up, later rotations were changed to accommodate for this.) -In the kill room only the far line was being used, and a hole</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								in the belt cover from the near line had not been covered over, resulting in birds standing up as the belt moved past and getting caught against the far side of the hole.
25	M4653A	Agri Star Meat and Poultry, LLC	HRJ400902 3513G	13FEB2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1033 on 2/11/19 while walking through the poultry kill room I (b) (6) observed in the dead barrel at the far end of the room a live bird with dead birds on top of it. The bird was agonal and non-responsive, but still breathing. The lunch break had just started and no supervisor was in the immediate area. I showed the bird to (b) (6) and notified her of the issue. No other live birds in the dead barrel were observed that day.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF41090 12410G	10JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Wednesday 1/9/2019 from approximately 1055 to 1106 Place Meeting Held: Est. M5842 Live Haul Trailer Holding Area Persons Attending: FSIS Attendees -(b) (6) Tyson Foods Attendees -(b) (6)</p> <p>Author(s) of this Meeting Report: (b) (6) Date this Meeting Report was Written: Wednesday 1/9/2019 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Wednesday 1/9/19 from 1030 to 1047 (CST) (b) (6) performed a station 5 Poultry Good Commercial Practices (GCP) PHIS task by observing live, large young chickens in cages on live haul trailers parked outside in the live haul trailer holding area at Est. M5842. At approximately 1034 during this check (b) (6) observed 1 live bird roosting in the space between adjacent stacks of trailer cage modules (there are usually 8 cages per module) on live haul trailer #91981. This young chicken appeared to be uninjured. (b) (6) looked for an open or damaged cage that this bird had egressed through. (b) (6) then observed 1 open cage door on the top row of cages, approximately 8' above bed/floor of this trailer, in this same space between the two adjacent stacked cage modules. He also observed 1 DOA carcass hanging out of this cage by its head, which appeared be trapped/caught at the inside bottom corner of this open cage door. (b) (6) surmised that this young chicken had got its head trapped/caught in the corner of this open cage before or as it egressed from this cage and eventually died hanging there. After observing this (b) (6) continued the station 5 check. This check was completed at 1047 with no more live</p>

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								<p>or dead young chickens observed out of the cages on the total of 7 live haul trailers observed during this station 5 check. Discussion notes for the meeting with Plant management on Wednesday 1/9/2019 from approximately 1055 to 1106 concerning this GCP poultry mistreatment incident: (b) (6) met with the establishment PM, QA Manager, HACCP Coordinator and shift 1 Evisceration GPM at live haul trailer #91981 from approximately 1055 to 1106 on Wednesday 1/9/2019 and showed them what he had observed at 1034 (above). In-plant IPP and plant management had already discussed the issue of open live haul cage doors observed in the live haul trailer holding area that had not resulted in apparent/observed injury to live birds on Saturday 1/5/19, Monday 1/7/19 and Tuesday 1/8/19. So, this issue of open live haul trailer cages had already been discussed with plant management and plant management was already addressing this issue with their live haul/grow out personnel when this incident occurred today. However, this was the first time in-plant IPP observed a live young chicken that appeared to have been harmed after or else while emerging from an unintentionally opened and/or damaged cage door on a live haul trailer at Est. M5842.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF20170 21719G	19FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Tuesday February 19, 2019, from approximately 1540 to 1547 (CST) Place Meeting Held: Est. M5842 APM Office Persons Attending: FSIS Attendees - (b) (6). Tyson Foods Attendees - (b) (6)</p> <p>Author of this Meeting Report: (b) (6)</p> <p>Date this Meeting Report was Written: Tuesday 2/19/2019 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Tuesday February 19, 2019, from 1430 to 1445hrs (CST) I performed a Poultry Good Commercial Practices (GCP) task by observing live chickens in cages on live haul trailers parked outside in the live haul trailer holding area at Est. P5842. At approximately 1442hrs during this check I observed 1 bird lying in the space between adjacent stacks of modules (there are usually 8 cages per module) on live haul trailer #91780. Upon closer inspection, this chicken was deceased. This check was completed at 1445hrs with no more live or dead young chickens observed out of the cages on the total of 6 live haul trailers observed during this GCP task. At this time, (b) (6) was brought to the trailer cooling shed and observed the bird described above. (b) (6) attempted to remove the bird, and the bird had had its head crushed under a module and had an open, dislocating cervical (neck) injury. It appeared that this chicken was loose on the trailer when the next module was loaded. Upon closer inspection, the module adjacent to the one next to this chicken had 1 cage with no door. In inspecting 4 previous trailers, each trailer had at least 2 cages missing doors completely, and I identified 2 cage doors that had severely bent corners and would</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>not close completely. Additionally, there was 1 cage on another trailer that the cage walls were severely damaged and potentially large enough for a chicken to get through. A similar incident occurred on January 9, 2019, when a chicken was found hanging by its neck from an open cage door. Discussion notes for the meeting with Plant management on Tuesday February 19, 2019 from approximately 1540 to 1547hrs concerning this GCP poultry mistreatment incident: I met with the establishment Plant Manager and shift 1 and 2 Assistant Plant Mangers in the APM office from approximately 1540 to 1547hrs. The situation had already been explained to them by (b) (6). I explained my observations at 1442hrs (above). I explained that since our discussions on January 5-9, 2019 about open cage doors and module repair, that the situation has been greatly improved. Plant management intended to discuss this issue with their live haul/grow out personnel after this incident occurred today.</p>

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M7100	Tyson Foods, Inc.	ZHB442103 0618G	18MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 07100P, Tyson Foods of Nashville, AR, March 18, 2019, 20:32 hours, In attendance: (b) (6)</p> <p>At approximately 20:25 hours, while walking around the unloading shed towards a trailer that was being unstrapped, to perform Ante Mortem on a trailer of Lot 4 birds, I observed (b) (6) establishment employee and terminal tractor driver, waving his arms and yelling at the forklift driver, who, I noticed, was lowering an empty cage onto a wildly flapping live bird. The cage was set down completely on the bird. As I ran toward the forklift, the forklift driver lifted the cage off of the now dead bird—it was not breathing or moving at that point. I summoned (b) (6) to notify him of this finding. I tagged the trailer US Rejected tag # B23639865 as I took a regulatory control action of preventing the forklift driver from removing the dead bird until (b) (6) arrived. I reminded (b) (6) and (b) (6), that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs) and that they not die from causes other than slaughter. I notified (b) (6) that this MOI will be forwarded to Springdale District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) stated that the forklift driver would be retrained in animal welfare. Respectfully (b) (6)</p> <p>07100P Tyson Foods of Nashville, AR</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M7345	Butterball, LLC	AGA11100 11628G	28JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, January 24, 2019, three truck loads of lay one breeder hens, flock "PT", were scheduled to be run as the last birds of the day (day shift hours are 0946-1816). Each truck contained 1040 hens. The trucks arrived at 1053, 1141, and 1242, respectively. I observed them at approximately 1400 and did not note any abnormalities. According to establishment paperwork provided, the hens went off feed on January 23, although they were still looking into what time. Due to mechanical issues with the chiller, the establishment was unable to run the hens that day (January 24) and elected to carry them over to the following day (January 25). Normally, when birds are carried over, they are run first thing on night shift (b) (4); however, night shift does not run breeder hens, so the establishment decided they would be run first on day shift on January 25 (see email from (b) (6), communicating this to me). While making GCP observations at 1420 on January 25, I observed that these three truck loads of hens were still on the yard and had not been run yet. I also observed an increased number of DOAs from the previous day and numerous hens with large, exposed wounds that the hens surrounding them were pecking into. Fresh blood was visible on the beaks of these birds and splashed onto surrounding feathers. In two cases, the hens had managed to peck open a wound and pull out intestines and were pecking at the intestines splayed out in the cage of two separate hens. The birds were seen aggressively pecking at each other and at the feces/eggs in the cages. At this point, the hens had been off feed for approximately two days and on the yard for 26-28 hours, and had not had access to feed or water during that time. According to Butterball's "Animal Care and Well-Being Program", (b) (4)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b) (4)</p> <p>I immediately proceeded inside and found (b) (6). I expressed my concerns with the birds being held at the establishment for a greater length of time than normal and that it was communicated to me yesterday that these birds would be run first on day shift and still had not been run. He said there had been some miscommunication due to changes in management/staffing and that the decision was made to run the hens last on dayshift, with the new breeders that had come in today, based on ease of product flow through the establishment. I expressed my concerns to him that the birds were being held without access to food or water and bird welfare needed to be taken into consideration. The birds did not end up being run until starting at 1715, or 31 hours from their arrival at the establishment. According to paperwork submitted on January 28, there were 38 DOAs (1.2%). The "Animal Care and Well-Being Program" states (b) (4)</p> <p>A similar situation occurred in October 2016 following Hurricane Matthew where birds were off feed/water for 60 hours before being killed. It was documented at the time in a meeting MOI on October 27, 2016 that our recommendation was to look at different options if a similar situation arose and the establishment said that they would take each on a case-by-case basis.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA50100 24421G	21FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>During the DVMS GCP assessment on 02/20/2019, (b) (6) made the following observations: At the entrance to the scalders, (b) (6) observed birds that were not properly bled out and were still breathing just prior to entering the scalders. On Line 1, (b) (6) observed a bird as it approached the scalders. The bird was showing signs of being alive (breathing, eyes open, trying to lift itself up). An establishment employee who was accompanying the group also saw the bird and retrieved it from the line before it could enter the scald tank. Upon further examination, the bird was found to have no cut to its neck. On Line (b) (6) observed two (2) birds approaching the scalders. These birds appeared to be alive as evidenced by their breathing, having eyes open, and showing coordinated body movements. The establishment employee again was able to retrieve the birds from the line before they could enter the scald tank. Upon further examination, both birds were found to have cuts to their necks, but because they were still alive, the cuts were determined to be inadequate to facilitate proper bleeding. There was no other intervention procedure in place at the entrance to the scalders, so if the establishment employee had not been present to remove the birds from the line, these birds would have entered the scalders and would have died by means other than slaughter. During the Exit Meeting, (b) (6) reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs), and that they not die from causes other than slaughter. (b) (6) notified (b) (6) that his observations would be documented in a GCP MOI and this MOI will be retained to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA39100 33720G	20MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Cowan Johnson, Plant Manager, P-737 House of Raeford Teachey, NC 28464: This MOI is being issued to document the observation of two live birds entering the scalding on 03/20/19. At approximately 0915 while performing a GCP, I observed two live birds entering the scalding. The birds at the time of my observation were side by side on the kill line, had normal rhythmic breathing, controlled head movement and eyes blinking. After further observations there was no evidence showing that the bird's neck had been cut after going through the stunner. I immediately stopped the line when the birds mentioned had reached the e-stop button which is located at the entrance of the scalding. At that time, a live hang employee came and removed the two live birds off the line and placed them in live hang to be rehung. At that time (b) (6) arrived and he was notified of my findings. (b) (6) was notified that the birds would have died by means other than slaughter therefore not-being in compliance with 9 CFR 381.65 (b). "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding". If you have any questions please review PPIA (21 U.S.C.453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. Mr. Johnson this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please feel free to contact (b) (6), or (b) (6).</p> <p>Respectfully, (b) (6) P737</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA13110 33228G	28MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>0818 - When going to performing a Good Commercial Practice check, I observed several cadavers in the red barrels with no cuts on the necks at the re-hangers on line (b) (4) t 0821 while performing the Good Commercial Practice task I, observed on Line (b) (4) a live bird with no cut on its neck as evidenced by their breathing, having eyes open, and showing coordinated body movements was about to enter the scalders. (b) (6)</p> <p>(b) (6), who accompanied me when I did the task was able to retrieve the bird from the line before it could enter the scald tank. There was no other intervention procedure in place at the entrance to the scalders, so if the establishment employee had not been present to remove the birds from the line, the bird would have entered the scalders and would have died by means other than slaughter. (b) (6)</p> <p>(b) (6), was notified of the MOI being issued. At 1145, (b) (6) was performing a Good commercial Practice task on Line 1 and observed a one legger with no cut on its neck about to enter the scalders. The line was stopped to prevent the bird from drowning in the scalders and the bird was removed from the line by (b) (6). (b) (6)</p> <p>(b) (6), was notified of the findings and of the MOI. There was no other intervention procedure in place at the entrance to the scalders, so if the establishment employee had not been present to remove the birds from the line, the bird would have entered the scalders and would have died by means other than slaughter. (b) (6)</p> <p>(b) (6), was also notified of the findings. Agency Regulations require that live poultry should be slaughtered in a manner that is consistent with good commercial practices and that they should not die from means other than slaughter. Please refer to Federal Notice Volume 70, No. 187, published September 2005 [Docket</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								No. 04-037N] for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) [REDACTED], P-737 House of Raeford, Wallace Division
80	M7470	Mountaire Farms Inc. - NC Division	YRA232201 1610G	10JAN2019	04C05	Poultry Good Commercial Practices	Finalized	This memorandum of interview (MOI) is being issued to document what was observed and subsequently discussed with establishment management. At approximately 22:00 on 1-10-19 I witnessed an employee walk over to the DOA bin and use a red squeegee to move dead birds out the way so he could retrieve a live bird that was trapped under the dead birds in the DOA bin. After removing the live bird he then tossed the bird on the other side of the bin in an attempt to hide the bird from me. I then observed the bird and saw that it was alert and flapping its wings. I informed him of the violation then I went back to live hang and notified the (b) (6) [REDACTED] of my findings. His response was that he was going to go investigate. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. A copy of this MOI will be forwarded to the district Veterinary Medical Specialist (DVMS) in the event additional follow-up is recommended. I certify this MOI contains a summary of all pertinent matters discussed.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751	Pitman Farms Inc. (Moroni Turkey Processing)	MMK0014 012710G	10JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview on Good Commercial Practices as Discussed in the weekly meeting on 1/10/19 Pitman Farms/Norbest Turkey / Est# P1049 Meeting Time: Thursday, January 10th, 2019 at 0900 Attendees: USDA</p> <p>(b) (6) [REDACTED] Establishment (b) (6) [REDACTED]</p> <p>This Memorandum of Interview is to document concerns with Good Commercial Practice Concerns as discussed during the weekly meeting with establishment management on January 10th, 2019. At the weekly meeting with establishment management I described my concerns about Good Commercial Practices because I had witnessed a live medium hen run over by a trailer on January 9th, 2019. This event occurred at approximately 9:45 am. The hen had gotten down between the two rows of rear tires on Trailer 82. There were about 4-5 other hens running around in the hanging bay at the same time and one employee who was trying to catch them. The hen was run over and killed by means other than humane slaughter when the trailer was pulled forward. At the weekly meeting I stated that one of my concerns is that I have noticed that there seem to be more loose birds running around in the hanging bay when they are slaughtering medium hens. (b) (6) [REDACTED] said that this has been addressed. I said that I recommend that the establishment train employees on how to perform cervical dislocation on the birds so that if they need to humanely kill a bird by means other than slaughter, they can. During the event described</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>on January 10th, the employee did not seem to know what to do or how to perform cervical dislocation. I performed cervical dislocation on the hen after she had been run over so that she wouldn't continue to suffer as she died. I stated that this isn't a federal requirement, but I would recommend considering training employees on how to humanely kill a bird if needed. (b) (6) should be able to help with this as part of a humane handling program. (b) (6) said that he plans to have both the security employees and the hangars trained in the event that they need to be able to humanely kill birds. (b) (6) also said that he will follow-up on this. This memorandum serves to document my findings on Good Commercial Practices and what was discussed. A copy of this Memorandum of Interview will be provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	M751	Pitman Farms Inc. (Moroni Turkey Processing)	MMK3615 011117G	17JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview on Good Commercial Practices as Discussed in the weekly meeting on 1/17/19 Pitman Farms/Norbest Turkey / Est# P1049 Meeting Time: Thursday, January 17th, 2019 at 0900 Attendees: USDA</p> <p>(b) (6) Establishment (b) (6)</p> <p>This Memorandum of Interview is to document concerns with Good Commercial Practices as discussed during the weekly meeting with establishment management on January 17th, 2019. At the weekly meeting with establishment management I described my concerns about Good Commercial Practices. On two separate days I saw birds that had died after their heads were trapped between the side of the cage and the side of the cage door. On 1/11/19, I saw one hen in Trailer 79 who was dead with her head caught between the side of the cage and the side of the cage door. She had a freshly bleeding and torn wing, evidencing her struggle after the door was closed on her. Another hen in Trailer 81 had had the cage door closed on top of her head and one wing. She was also dead on ante-mortem exam. On this day there were 4 other birds with their legs or feet caught under cage doors. These legs and feet were bloody and bruised. On 1/14/19, I saw two hens in trailer 82 that had died after their heads were caught between the side of the cage and the side of the cage door. In trailer 74 there was a tom who was struggling to breath and not doing well who had his head caught and trapped under a cage door. In trailer 80 one hen had had her leg trapped between the side of the cage and the cage door. Three other birds on other trailers</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								had had their legs caught and trapped under cage doors. These legs and feet were bloody and bruised. (b) (6) said that the establishment would discuss these issues and see what they could do to prevent them. This memorandum serves to document my findings on Good Commercial Practices and what was discussed. A copy of this Memorandum of Interview will be provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M9977	Tyson Foods Inc.	YBL311901 4215G	15JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>MOI January 15, 2019 At approximately 1630 hours on January 15, 2019 I went to explore the alarm sound I heard coming from receiving area at the feather collection basin. I found the water level at the feather area is up triggering the sound alarm. There was the (b) (6) with a maintenance personnel working with the issue. When coming back I noticed that the back-up head puller is off and heads were dropping on the floor making a big pile. I also noticed that some of the heads attached to the carcasses past the puller. I showed this to (b) (6) and I saw him instructing the receiving Supervisor to address the issue. I went past the feathers basin to the door leading to the trucks receiving area. I found the door broken although we talked about this door in our weekly meeting January 8, 2019. I also noticed that the pipe-joint near the stunning area, and the dripping of the sink at the receiving door were not fixed although we mentioned that in the weekly meeting. Furthermore, when I returned back to the hanging area I saw the birds were piled up at the hanging belt and already 2 birds were loose on the floor. The cart at the end of belt was full with DOA and the DOA barrel was 75% full. The hanging associates were working feverishly to relieve the belt but the number was too large. I immediately ran to evisceration department to get hold of (b) (6) but I found (b) (6) and showed him the overcrowded belt and the dead carcasses. At that moment the receiving (b) (6) showed up and I asked him to stop the dumbing. (b) (6) told me that he had already stopped the dumbing and I pointed out that he should have stopped the dumbing earlier. The receiving area should have been monitored more closely because there was no shortage of hanging personnel and I counted 8 associates hanging birds. I will be monitoring the</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								receiving area till these issues are addressed as quickly as possible. (b) (6)
50	P1209	Whitewater Processing Co.	FFG191201 1615G	15JAN2019	04C05	Poultry Good Commercial Practices	Finalized	Est. P1209 Whitewater Processing Co. At 1310 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. One old breeder turkey (b) (6) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6). I explained that this issue continues to occur. The last one occurred eighteen days ago (12/28/2018). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. She stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness without bleeding out.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG090802 4414G	14FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0855 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. One old breeder turkey (Hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred Thirty days ago (01/15/2019), but not all these days were production days. I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG100802 1315G	15FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0855 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Two young tom turkeys were observed to be breathing and raising their heads on the production line just before the scald tank. (b) (6) stopped the line, the first bird expired prior to plant personnel arriving so (b) (6) restarted the line. (b) (6) observed a second bird and stopped the line again, and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the bird prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred yesterday (01/14/2019). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG160802 1120G	20FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1209 Whitewater Processing Co. At 0855 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Two old Breeder turkeys (Hens) were observed to be breathing and raising their heads on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the birds prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred last Friday (02/15/2019). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG230802 0222G	22FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-1209 Whitewater Processing Co. At 0905 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Two old Breeder turkeys (Hens) were observed to be breathing and raising their heads on the production line just before the scald tank. (b) (6) stopped the line in both cases and alerted Plant personnel of the finding, Plant personnel removed the birds from the line. An establishment employee, rehung the birds prior to the stunner. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred Wednesday (02/20/2019). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. She stated she would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG150803 0307G	07MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-1209 Whitewater Processing Co. At 0855 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Three old Breeder turkeys (Hens) in a row were observed to be breathing and raising their heads on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, the birds had expired prior to the arrival of plant personnel. The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred Friday (02/22/2019). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ07190 15114G	14JAN2019	04C05	Poultry Good Commercial Practices	Open	<p>Poultry Mistreatment MOI January 14, 2019 Establishment 1241-P, Tyson Foods, Inc, January 14, 2019, 6:15 pm. In attendance: (b) (6)</p> <p>(b) (6) Nathan Henry, Tyson Plant Manager, (b) (6) At approximately 4:08 pm while performing a Poultry Good Commercial Practices task at a point just before where the chickens enter the scalding tank, I observed a live chicken enter the scalding tank while still breathing. The chicken had no visible knife cut on its neck and was exhibiting voluntary movement of the head and neck as it entered the scalding tank. I immediately proceeded to the point on the kill line directly after the last picking machine and waited for the chicken carcass in question to pass by me. When the carcass appeared, I removed it from the kill line and examined it. The carcass was red in color and had a small, superficial cut on the back of the neck. This cut did not sever any major blood vessels and was insufficient to allow proper bleeding out of the carcass. I immediately showed the chicken carcass to (b) (6) (b) (6), and informed her of the impending MOI. Members of the maintenance team examined the stunner and kill machine and made the necessary adjustments. At approximately 6:15 pm, I met with (b) (6) (b) (6), Nathan Henry, Tyson Plant Manager, and (b) (6) to discuss my findings. 9CFR 381.65(b) requires that poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b) (6) assured me that he and other members of management would thoroughly investigate the issue and take measures to prevent its reoccurrence. He also stated that he</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								would provide written documentation of the corrective actions and preventive measures taken to address this issue. (b) (6) [REDACTED], Est. 1241-P Corydon, IN

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ59200 21501G	01FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment 1241-P, Tyson Foods, Inc, February 1, 2019, 7:30 pm. In attendance: (b) (6) and (b) (6)</p> <p>At approximately 5:08 pm while performing a Poultry Good Commercial Practices task at a point just before where the chickens enter the scalding tank, I observed a live chicken enter the scalding tank while still breathing. The chicken had no visible knife cut on its neck and was exhibiting voluntary movement of the head and neck as it entered the scalding tank. I immediately proceeded to the point on the kill line directly after the last picking machine and waited for the chicken carcass in question to pass by me. When the carcass appeared, I removed it from the kill line and examined it. The carcass was small, red in color, and had no knife cut on the neck. I immediately showed the chicken carcass to (b) (6) or, and informed him of the impending MOI. At approximately 7:30 pm, I met with (b) (6) to discuss my findings and his planned corrective actions. I informed (b) (6) that 9CFR 381.65(b) requires that poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b) (6) informed me that he plans to have a meeting with all live hang employees to instruct them not to hang small cull birds that may miss the stunner water and the kill machine. (b) (6) also informed me that he plans to verbally counsel the employee who was working as the back-up killer at the time of this incident, stressing to him that no chickens should go past him that have not been properly cut. (b) (6), Est. 1241-P Corydon, IN</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P1243	Perdue Foods, LLC.	XLB151302 3005G	05FEB2019	04C05	Poultry Good Commercial Practices	Open	<p>On 02/05/2019, at approximately 0942 hours, while I was observing operations in evisceration prior to providing relief breaks to the USDA inspectors, the evisceration line #1 stopped running at the transfer station. After providing the USDA relief breaks, at approximately 1010 hours, I proceeded to observe the conditions at live hang, since line #1 still was not in operation. I observed birds in the stunner with their heads under the water and birds hanging on the line before reaching the stunner. Perdue has an animal welfare program that has included a procedure for this event. I asked (b) (6) [REDACTED], if they were following their procedure of removing the birds if the line was down for a certain amount of time. He stated no, they were not. The birds in the stunner were allowed to drown during this time, thus dying otherwise than by slaughter. About this time, the evisceration line was restarted so no actions were taken to follow the procedures at this time. I asked for the animal welfare program and was told they would provide it to me today. As of the writing of this report, I have not been provided with the procedure. I prepared this report on 02/05/2019 and I certify that this report has recorded in it a summary of all pertinent matters discussed.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P1304	Farmers Pride Inc.	YVB450201 0805G	05JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1230 while performing a routine Poultry Good Commercial Practices task I was observing live receiving at the point where the cages of chickens are loaded with the fork lift onto the conveyor belt to enter the CO2 chamber. While one of the cages was being placed on the conveyor belt one of the lower blue plastic crates was protruding out of the main cage structure on the side the plant employee was standing. The plant employee pushed the crate in to realign it, but it then protruded approximately 6-10inches out the other side of the cage structure. At that point the space crated allowed approximately 2-3 chickens to stick their heads out of the crate. All the chickens then retracted their heads back into the crate except for one that kept its head sticking out of the crate. The establishment employee then pulled the crate back into place without looking at the opposite side of the cage and the chicken with his head sticking out had its neck trapped between the blue plastic crate and the metal support of the cage structure. I informed the establishment employee immediately of what had happened, and he tried to free the chicken, but was not able to free the chicken before it moved further down the conveyor belt. This resulted in the chicken being suffocated, therefore dying by a means other than slaughter. This same chicken was identified by plant personnel at the live hang belt and was condemned before it entered any further into the plant. I immediately found (b) (6) and informed him what had occurred. He acted immediately to speak with the employee and give him verbal counseling. He also informed me that because the employee had not harmed the chicken with any malicious intent that the employee would be receiving documented retraining from plant management</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								to prevent an occurrence like this from happening in the future.
90	P1307	Mar-Jac Poultry-AL	KIL011402 0712G	12FEB2019	04C05	Poultry Good Commercial Practices	Open	At approximately 13:05 on February 12, 2019, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed five chickens in the DOA dumpster that were still breathing, and partially covered by chicken paws and chicken litter. None of the chickens had been decapitated. I immediately notified (b) (6) and (b) (6) of this finding. The chickens were euthanized by cervical dislocation and decapitation. cc: (b) (6) Dr. Greg Brookhouser, Deputy District Manager (b) (6)
90	P1307	Mar-Jac Poultry-AL	KIL340403 5221G	21MAR2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0400 while near the cage dump area, I observed a forklift driver trying to remove one of the top cages containing live chickens from a live haul trailer. As the driver was removing the cage, one of the cage doors popped open and got caught on another cage which caused the entire cage of live chickens to plummet to the ground. The cage hit the ground with such force that the remainder of the cage doors opened and the chickens were scattered on the ground. I observed over 100 chickens grossly mangled and killed as a result of the fall. I notified (b) (6) of my observations. Respectfully submitted on March 21, 2019, (b) (6) Cc: Dr. Gregory Brookhouser, DDM (b) (6) (b) (6) (b) (6)

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P146	Tyson Foods, Inc,	EJJ451601 5517G	17JAN2019	04C05	Poultry Good Commercial Practices	Open	<p>The following MOI documents my concerns regarding the practices of P-146 associates in Antemortem: On January 16, 2018 at approximately 1718 when (b) (6) and I started a Poultry Good Commercial Practices task we observed a nonconformance. As we approached the area where birds are retrieved from the trucks and conveyed to the cage dumper we observed a bird fall out of a cage directly onto the ground. The driver was moving the birds rapidly and backed over the bird as we were yelling to him and waving our hands in the air trying to get his attention. He saw us as we got closer and stopped. I took Regulatory Control Action. The actions of the driver resulted in the breaking of one of the bird's legs and it was partially eviscerated. The bird died 10-15 seconds later. As I was verifying the bird had died, the jack driver tried to remove the carcass and I asked that he stop all actions until further notice. He replied, "What do you want to do play with it!" I responded, "I have stopped the process, leave the bird here, I need you to get your supervisor." When he left, (b) (6) and (b) (6) arrived to the area at about 1720. I described the sequence of events and that I had stopped the process due to the inhumane treatment of a bird having been killed by being run over. During this time the jack driver again made comments such as, "What does me picking up the bird have to do with anything? I can't pick it up?" Another driver made comments stating, "Birds are falling out of the cages all the time". This establishment and all Tyson Foods are committed to the proper handling of all animals used to produce meat and poultry according to their Animal Welfare Program. I did not see this mission expressed in the actions and comments of the associate moving the birds. I told all members of management and the driver that a bird should</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>not die by means other than slaughter and establishments are to handle and treat live birds humanely in the loading and live hang areas as dictated by FSIS Directive 6100.3, VII, A, (b). The establishment has a plan in place for handling animals from the time they enter the premises. On another note, Tyson's plan states that for Escaped birds, movement of trucks in the immediate area will be stopped to prevent injury to the escaped bird , contain it, recage or placed on the line or notify the Yard supervisor. The driver was speeding about moving too fast and not being vigilant enough to make this observation. Furthermore, I stopped production because the driver retrieved the bird from the ground and started carrying him to DOA bin prior to the bird dying. The bird did not die until I asked the driver to return it and get his supervisor. This person did not try to kill the bird prior to disposing of the carcass. He did not communicate what he was doing he just headed in the direction of the DOA bin. That bird would have needed to be humanely euthanized in my presence then placed in the DOA bin. (b) (6) went to get (b) (6) [REDACTED], who arrived around 1723. I explained the series of events and told him I would need a plan of action from the establishment to bring themselves back into compliance before they could start their process again. (b) (6) listed the following:</p> <ul style="list-style-type: none"> -Coaching the jack driver -Doing a retraining of all team members -A supervisor monitoring the yard hourly doing a visual inspection <p>It will be documented. -He also started to locate the damaged cage that had the bird I accepted preventative measures and released Regulatory Control Action at 1727. During the sequence of events (b) (6) [REDACTED], reiterated that the cages that have been damaged and removed from production</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								however current efforts to make cages safe for the transport of birds have been ineffective. On 1/17/19 I requested the Animal Welfare check of this establishment. It shows that a weekly Chicken Yard Audit was performed on 1/16/19, it completed at 1430 and inspection of the yard found no Loose birds/Escaped birds on the yard. MOIs regarding deviation from Good Commercial Practices have been written in the last 90 days on November 9, 2018 and December 27, 2018 citing that the establishment failed to slaughter poultry in accordance with Good commercial practices. Should an ongoing pattern develop where birds are not being slaughtered in a manner that results in thorough bleeding of the carcasses in accordance with FSIS Directive 6110.1, II, B an NR for noncompliance with 9 CFR 381.65(b) (failure to handle birds in accordance with GCP) will result.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF00230 22311G	11FEB2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 2041 hours on 2-10-2019, while performing Ante Mortem inspection on Lot 1 and Good Commercial Practices at the back-dock area, I observed the fork lift driver place a cage onto the cage dumper dock. I immediately noticed that one of the cage doors was wide open and 4 chickens were sitting on top of the door. The fork driver never looked to see if the cage was acceptable or not before leaving to get another cage. One of the chickens fell off the door and landed on the edge of the dumper dock. The employee operating the cage dumper moved the line forward which caused the open door of the cage to be forced back upward. This resulted in 3 birds being caught at mid body between the door and the cage. The employee on the fork lift returned with a full cage and was about to place the cage on the dock, when I stopped him from doing so. I motioned to the cage dump employee to stop the moving line. After he stopped the line, he walked around the equipment stand and saw the birds that were caught in the cage door. He quickly moved the cage backwards to release the pressure on the door so that he could free the 3 chickens. After he removed the caught chickens, he tried to shut the door and realized that the door was broken and would not stay shut. He had a nearby employee utilize a long rod to hold the cage door shut while he moved the cage up to the dumping station. He also flagged the cage so that it would be sent to the repair shop. USDA's concerns are that live chickens are being injured and caught in broken cage doors. The establishment has a program in place for the humane handling of the chickens. Each of the employees are given this training when they are hired and again when issues arise. The failure of the fork lift employee to notice that the cage door was open or noticed that it was open and failed to notify the cage dump employee indicates that the

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								establishment's program may not be effective in preventing injury to the live chickens. USDA has written several MOIs for open cage doors on trailers and/or broken cage doors. These MOIs were written on 11-14-18, 9-18-18, 7-31-18, 5-15-18, and 5-11-18. USDA strongly recommends that the establishment respond to this MOI and address this issue of concern.
35	P165S	OK Foods, Inc.	LWA55120 14223G	23JAN2019	04C05	Poultry Good Commercial Practices	Finalized	This MOI is to document my conversation with (b) (6). At 0531 hours, while performing a PHIS GCP task, I observed 2 live birds on Kill line #1 that would have entered the scalders alive, if I had not instructed the second back-up killer to stop the line. (b) (6) stated that he was calling the Maintenance department to check the kill machine on line #1. He was monitoring the line.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P17766	Southern Hens, Inc	SSN081602 5112G	12FEB2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1210 hours, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS Poultry Good Commercial verification task. Two (2) live chickens were observed in the Dead on Arrival (DOA) bin along with 2 DOAs. The live birds were blinking, looking around, and were vocal. The transfer belt from the live hang to the DOA bin was operating unattended. (b) (6) was notified. Allowing live bird(s) to enter the DOA bin and comingle with DOAs can lead to entrapment, suffocation and death. Live birds may accidentally enter the offal chute and be carried by the flowing water into offal pit, through the augers, and into the offal trailers. This can cause needless suffering and death. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. Ms Tia Horton Plant Manager and (b) (6) discussed briefly the less than GCPIP incident in the management office at approximately 1930 hours. No response to the less than GCPIP incident was given at this time. (b) (6) was advised a GCPIP Memorandum of Interview would be issued to management pending review by (b) (6). As per Federal Notice Vol. 70, No. 187, Docket No. 04-037N dated September 28,2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety and Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices (GCPs) as described in</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								industry guidelines. Respectfully, (b) (6) [REDACTED]

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P17766	Southern Hens, Inc	SSN071703 2426G	26MAR2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1123 hours, the following less than Good Commercial Practices in Poultry (GCIPL) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS Poultry Good Commercial verification task. Upon walking around to the back-dock area, (b) (6) observed approximately 8-9 employee workers unloading from two separate trailers parallel to the conveyer belt on either side. The employees were transferring bird cages from the unloading truck to the conveyer belt. Some were working in groups of two, and there were employees who were individually tossing crates from approximately six feet in a stacked position onto the conveyer belt. This action was observed from either trailer. As some of the crates were hitting the conveyer belt, with failed attempts, it would land on its side causing the birds to all tumble to one side of the crate stacking in an un-natural position onto one-another. The birds were vocal and this point and some even escaped to where they fell approximately five feet to the ground under the unloading truck to the concrete in watery feces. (b) (6) who was present at the time was informed of the GCP MOI. (b) (6) S, and (b) (6), discussed briefly the less than GCIPL incident in the management office at approximately 1310 hours. (b) (6) said that they would implement some form of training to the employees and emphasize that crates under no circumstances should be thrown. (b) (6) was advised a GCIPL Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P192	Pilgrims Pride Corporation	OOB29170 20612G	12FEB2019	04C05	Poultry Good Commercial Practices	Finalized	On Friday, February 8, 2019 at 2120 while performing a good commercial practices task, I observed a pile of approximately seven DOA birds in the hanging pen. Upon closer examination, I observed a live bird partially covered by the pile of DOAs. The bird's chest was exposed and it was breathing heavily. I immediately notified the live receiving supervisor who then promptly removed the live bird from the pile. He then instructed an employee working the floor to pick up and decapitate the remaining DOAs. The establishment has failed to adhere to the Federal Register 04-037N, which encourages those involved in the slaughter of poultry to abide by Good Commercial Practices.
40	P19688	Sanderson Farms, Inc.	KJA540901 0708G	08JAN2019	04C05	Poultry Good Commercial Practices	Open	Tuesday Morning on 01/08/2019 I was performing a good commercial practice (GCP) task at approx. 0645 hrs. I was standing between the bleeding tunnel and the scalders for kill line 1. I observed a bird on the line that passed by and seemed not had been slaughtered. I immediately stopped the kill line 1 and asked the plant employee to remove the bird from the line. (b) (6) also came and I explained to him of my observations, we looked at the bird that had been just removed from the line only inches before it had entered the scalders. The bird was fully conscious with both eyes open and was breathing. There were no signs of any cut made to the neck of the bird, hence the establishment failed to prevent a live bird entering the scalders. The line was allowed to start back up immediately and (b) (6) was verbally informed of the upcoming MOI. I expanded my check but didn't notice any evidence of process control as this was just an isolated incident. The findings were later discussed with the (b) (6) and the plant Manager Allen Laughlin (b) (6)

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35	P208	George's Processing, Inc.	XIC191201 4015G	15JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, January 15, 2019, at approximately 11:18 hours, (b) (6) met with (b) (6). The following is a synopsis of the events and discussion regarding a bird that appeared to have been damaged by a module. At 11:15 hours while performing Good Commercial Practices, I observed a module that was full of birds on the dumper for Kill Line 1 (It is important to note that the module had already been conveyed prior to my observation). The dumper operator lifted the cage tilt cradle to dump the birds onto the metal slide. At this point, I observed that a bird underneath the module which appeared to be aware and had intentional flapping motion of its wings. The bird's legs were also not visible and the dumper operator lowered the cage down onto the bird. The dumper operator lifted the cage tilt cradle again to dump any remaining birds. I observed the bird appeared to be aware and still had intentional flapping of its wings. The dumper operator lowered the cage down again onto the bird. The dumper operator attempted to convey the module from the dumper/tilt cradle section to the first outgoing conveyor but the module would not convey backwards. At this point, there was still a single bird in the module that had not been dumped from the initial two lifting and tilting of the modules and the dumper operator looked toward the mirror and appeared to observe the bird left in the module. Then, the dumper operator lifted the cage tilt cradle a third time. I observed the bird that had been trapped under the cage had fallen under the dumper section. The bird did not appear to be breathing, aware, or have any intentional movement. I immediately went to retrieve (b) (6). He was not in his office and so I proceeded to (b) (6) office and requested that (b) (6) meet me at the dumper</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								area to inform him of my observations. After informing (b) (6) of my observations, the carcass was retrieved by the establishment which demonstrated that approximately 2-3 inches of the skin over the breast had been avulsed. I also observed blood present on the head/neck. I informed (b) (6) that this is not consistent with good commercial practices. I also discussed that a similar MOI had been issued on December 28th (MOI number XIC3410125228G) for similar observations in which a bird was injured on the dumper section of Kill Line 1. (b) (6) informed me that actions to prevent future occurrence would include corrective training/disciplinary action on the employee. The meeting was adjourned at approximately 11:25 hours.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208	George's Processing, Inc.	XIC151301 1929G	29JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, January 28, 2019, at approximately 11:35 hours, (b) (6), and (b) (6), met with (b) (6).</p> <p>The following is a synopsis of the events and discussion regarding dead birds in live hang. At approximately 11:30 hours, (b) (6) informed me, (b) (6), that the establishment was switching to Lot 3 on Line (b) (4) and that a leukosis check and antemortem had not been performed on that lot. I proceeded back to the receiving area to perform antemortem on Lot 3. Upon entering Live hang and looking toward the live hang belts and DOA auger, I observed two condemn barrels full of dead birds. In addition, I also observed a pile of dead birds approximately 4 feet wide by 8 feet long and approximately 1-3 layers deep on the floor. Based on my observation, I would estimate that there were at least 150-200 carcasses on the floor. I observed that (b) (6) was working on disposing of the carcasses via the DOA auger. I inquired about the reason for the increased number of dead birds. (b) (6) informed me that the hanging belt malfunctioned in which the live hang belt was not working but the dumper belt was. This resulted in carcasses piling up in the tunnel between the dumper and the first live hang personnel. I informed him that allowing birds to pile up and smother is not consistent with slaughtering birds in accordance with Good Commercial practice. (b) (6) requested that I discuss the issue with (b) (6) Smith who was observing the live hang personnel. I proceeded over to (b) (6) and informed him of my observations and that this practice was not consistent with the slaughtering of birds in accordance with Good Commercial Practices. The establishment was still considering the optimal method to prevent future recurrences at the time</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								of the discussion. Therefore, no measure was to prevent recurrence was provided by the establishment. The meeting was adjourned at approximately 11:45 hours.
85	P211	Palmetto Pigeon Plant, Inc.	DJK140903 0711G	11MAR2019	04C05	Poultry Good Commercial Practices	Finalized	On March 7, 2019, at approximately 1000 hours while performing a Poultry Good Commercial Practices (GCP) task in the Kill Area, I made a few observations while slaughtering Poussin. There were approximately three (3) loose birds in the blood trough under the cones that are used for placement of the birds prior to the cut being applied. Some appeared to have shallow cuts and were still alive walking around. I also noticed that there were several cones missing and as I continued to watch the kill step in the process, I observed the cuts being applied but the birds were not being bled properly. After only about thirty seconds from applying the cut to the birds they were then moved from the cones and placed in a barrel. The birds appeared to still be breathing and exhibited body movement and wing movement. They were not thoroughly bled prior to being placed in the barrels. After my observations of this practice, I notified Ms. Sandy Benenhaley, Plant Supervisor and explained to her my observations and concerns. This MOI serves to remind the establishment that the PPIA (Poultry Products Inspection Act) and Agency regulation require that poultry are handled in a manner that is consistent with Good Commercial Practices. I notified Ms. Benenhaley that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P21234	Perdue Foods LLC	XGI241202 0126G	26FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Perdue Farms P-21234 Date: 2/26/2019 Time: 1:21 PM On Tuesday, February 26, 2019, at approximately 12:11pm, I, (b) (6) observed the following: while performing Good Commercial Practices Verification, there were approximately 30 birds piled up on the DOA table. Mixed with these birds were 2 visibly live birds. The DOA birds were falling on top of the live birds, smothering them and causing them to have trouble breathing. I informed the cage dumper (b) (6) that when the floor attendant is on break, he is responsible for managing the DOA table. I told him that the live birds needed to be retrieved immediately and the DOA birds needed to be appropriately condemned. We cannot allow the DOA birds to pile up on top of live birds. It causes the birds to be significantly stressed. This is mistreatment and it is not consistent with good commercial practices. I informed (b) (6) of the mistreatment of the live birds I had observed, and told him that I would be documenting my findings in an MOI. This MOI will be forwarded to my (b) (6) and the (b) (6) in case additional follow-up is recommended. Respectfully, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P218	Pilgrim's Pride Corporation	WOD5622 030021G	21MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 20, 2019 at approximately 1940 hours while performing a PHIS Poultry Good Commercial Practices task USDA (b) (6) (b) (6) observed the following while outside at the establishment's dumping operations. There were five birds stuck, by their neck, between the conveyor belt and a newly installed Teflon board at the junction where the two belts meet on line (b) (4) Regulatory control was taken, and the dumper operator was instructed to stop dumping live birds onto the belt. (b) (6) (b) (6) was called to the area, shown the birds and notified maintenance and (b) (6) Further inspection of the birds and the belt showed that there was a gap between the belt and the new Teflon board that allowed the birds' neck to get caught up, trapping it between the belts. The birds were all dead and had matted dirty feathers with generalized bruising. The Teflon board was removed, the belt was inspected and dumping operations resumed at 2020 hours. Plant Management is asked to consider these USDA concerns of good handling practices particularly to the design/setup of the conveyor belt equipment as well as establish and implement effective preventive measures to avoid future occurrences. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is reminded that NRS for noncompliance with 381.65(b) and MOIs for GCPs when finalized are posted for public review on the FSIS website and that the information associated with NRS and MOIs can be FOIA requested by individuals from the general public. Documented by (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P286	Perdue Foods LLC	MOB05100 11830G	30JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1040 hours on Wednesday, January 30, 2019, (b) (6) met with establishment (b) (6) and (b) (6), to discuss poultry good commercial practices during the upcoming cold weather. (b) (6) informed (b) (6) that the outside temperatures over the next couple of days are going to be extremely cold and their plans should be in place to make sure that the incoming turkeys are handled in a way that conforms to poultry good commercial practices. (b) (6) stated that they decreased the number of turkeys to be slaughtered on today, Wednesday, January 30, by 6000 birds which will result in a daily total of 28,962 turkeys will be slaughtered. (b) (6) stated all turkey cages have plywood barriers on sides and backs of cages. Plywood barriers should help keep the wind off of the turkeys while they are in transit or at the establishment shade and should also help keep the body heat of the turkeys inside the cages. The establishment shade has sturdy canvas curtains to prevent direct cold wind to the shades. (b) (6) also stated that the farms that are scheduled to be slaughtered on today are not too far from the establishment, which should also diminish the amount of environmental stress on turkeys. Also, there should not be long holding time for the turkey slaughter at the establishment till weather comes back to normal. (b) (6) informed (b) (6) that we will be closely monitoring handling of the turkeys from the time they enter the establishment premises until slaughtered to make sure that they are handled with poultry good commercial practices. Also, monitoring DOA counts for potential increased numbers from colder than normal ambient temperatures. (b) (6)</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) IIC Perdue Foods Inc., Est. 286P Washington, IN 47501

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P286	Perdue Foods LLC	MOB08160 33601G	01MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>February 28, 2019 FROM: (b) (6)</p> <p>(b) (6)</p> <p>(b) (6) SUBJECT: Good Commercial Practices (GCP) Memorandum of Interview (MOI), Perdue Foods, Inc., Establishment Number P286 As part of a routine GCP assessment, observations were being conducted at the live hang bay, the point on the process after which the crates of young turkeys had been subject to controlled atmosphere stunning. The stunned birds are manually removed from stacked poultry crates located on semi-trailers. The intent is the birds are irreversibly stunned at this stage, so the birds may be inverted easily, and the feet placed into the shackles on the moving line as it proceeds to the neck cutting area. Although not directly related to the establishments slaughter process, the establishment has allowed a company to harvest feathers at a point on the line prior to neck cutting. Occasionally, a live bird is observed on the line and the backup cutter employee is required to identify and cut the neck to ensure no live birds enter the scalding. However, it is also important that the employee of the feather harvesting company recognize an unstunned bird that remains conscious to avoid plucking feathers from a live bird. At approximately 1430 hours, a live turkey was observed on the line. As the bird was observed and followed through the process, the feather harvesting company employee was observed to disregard the state of consciousness of the bird and grab a fistful of feathers from the conscious bird hanging in the shackles. (b) (6)</p> <p>(b) (6) who was present in the area, was immediately notified of the observation and that it was inconsistent with Good Commercial Practices. (b) (6) immediately contacted the supervisor and relayed the observed incident. At approximately 1432, another unstunned bird was observed and</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>followed through the process to the point of the feather picking company employee. The employee was again observed to disregard the state of consciousness of the bird and grab a fistful of feathers from the live bird. (b) (6) was immediately notified of the second observations and the supervisor removed the feather picking company form the line at that time. (b) (6) was informed that a GCP MOI would be generated to document the observations and subsequent conversation regarding the obligation for implementation of Good Commercial Practices for all individuals handling live poultry on the official premises, to include those that may not be directly employed by the establishment.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P32	Mar-Jac Poultry, Inc.	CAA44010 12525G	25JAN2019	04C05	Poultry Good Commercial Practices	Open	<p>The meeting was held in USDA office between plant management P32 and USDA IPP. In attendance: (b) (6); (b) (6); (b) (6)</p> <p>Mistreatment of Poultry: At approximately 0350 hrs on 1/24/19 (b) (6), CSI day shift inspector witnessed a live bird being mistreated. (b) (6) was parked in the USDA parking lot and saw out of his car window a fork lift driver carrying a dumpster. He saw the driver stop and step off the vehicle to retrieve a live bird that fell from the dumpster. The driver than stomped on the live bird's head and placed the carcass back inside the dumpster to resume toward the offal department. Based on the isolated finding, the establishment is mistreating a live bird else where other than slaughter operation. (b) (6) immediately reported the incident to (b) (6). (b) (6) discussed the mistreatment with the establishment in the upcoming meeting Friday morning 0200 hrs. Plant Management response: (b) (6) was concerned about the poultry mistreatment. He immediately went outside with (b) (6) soon after he heard of the mishandling of the live bird and investigated where the bird have died. It was raining outside during the time they were at the location. In the meeting between USDA and plant management, (b) (6) stated that he didn't see any evidence of blood or feathers on the ground at the location of the mistreatment but said he would look further into the matter with the fork lift driver.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM23190 31913G	13MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 13, 2019 at approximately 1520 while conducting a GCP task (b) (6) observed the following conditions in the Live Hang department. Nine DOA birds were on the floor to the side of the metal DOA bin. The metal DOA bin at the end of the live hang belt was three birds deep and no one was removing the birds from the bin. (b) (6) asked the live hang supervisor to remove the birds from the bin. Upon closer inspection there were a total of three live birds mixed in with the DOAs in the bin. Those birds were underneath the other layer of dead birds. I notified GPM William Beck of the concern with live bird humane handling. GPM William Beck stated that the team member operating the dumper was dumping the cages too frequently and the birds became piled on top of each other causing the smothering of the birds and the increased number of DOA birds in the Live Hang department. He also stated that he had placed two team members to dispose of the DOA birds in the DOA bin, but when (b) (6) arrived there was no one removing the heads and disposing of carcasses in the condemn barrels. The mixing of live birds with dead birds in the DOA bin can suffocate the live, weak birds and is not consistent with the Agency expectations for handling of live poultry. Allowing the DOA bin to fill two three layers of birds deep with overflow onto the floor is indicative of a loss of process control and is not acceptable. The establishment is asked to ensure establishment employees handling live animals are aware of company policies regarding live bird handling. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.
40	P33900	Foster Poultry Farms, A California Corporation	NHH57090 12730G	30JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0820 hours while verifying poultry Good Commercial Practices requirements four live chickens were observed falling through two large holes in the bottom of a cage while the cage was in the process of being dumped. The cage was lowered onto the birds crushing one. (b) (6) and (b) (6) were notified of the issue and took control. At approximately 0830 hours, inspection met with Mr. Matt Ottinger, plant manager, and (b) (6). As a corrective measure (b) (6) elected to put extra personnel in place to make sure poultry were properly dumped and none were trapped under cages. Also, live receiving personnel would tag cages to make sure they were repaired prior to being returned to use.</p>
50	P34287	Huismann's Poultry	THU45060 35922G	22MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P- 34287 On 03/21/2019 at the end of slaughter operations (b) (6) noted that there were multiple coops containing young broiler chickens being held in the live receiving area. On 03/22/2019 while performing a Good Commercial Practices task (b) (6) noted that these same coops were still in the live receiving area meaning that these birds were being held in excess of 18 hours in the receiving area. I immediately went to the office and discussed this with (b) (6). I explained that according to good commercial practices that young broiler chickens should not be held in excess of 16 hour in coops or on trucks and these birds had clearly exceeded that. (b) (6) stated that she would discuss this with Plant Management.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P34668	Simply Essentials Poultry, LLC	SFJ361102 4111G	11FEB2019	04C05	Poultry Good Commercial Practices	Finalized	On February 8, 2019 lot 2 was slaughtered at the plant. Each of the loads had a large number of dead on arrivals. The total number from the loads was 12815 head weighing 59619 pounds. The birds were cold and stiff. The dead birds were spread evenly among and throughout the trucks. All trucks were affected. Please investigate this incident and advise the inspection staff of the cause and any preventive measures.
40	P46374	Sanderson Farms, Inc. Tyler Processing Division	AQI210702 2418G	18FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment Meeting at Est. P-46374, Sanderson Farms - Tyler in February 18, 2019 at 0545 hours. In attendance: (b) (6) and (b) (6)</p> <p>At approximately 0510 hours, while performing Poultry Good Commercial Practices (b) (6) observed pile up of birds in the conveyor belt at the live hang room. Approximately 200 dead or bewildered birds were pulled out. The confirmed dead birds were promptly rendered and few birds that recovered are hanged back. According to (b) (6), piling up of birds is due to inappropriate and untimely belt adjustment by the lead man. I recommended to (b) (6) to review the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N). I also notified PM Harris that this Memorandum of Interview (MOI) will be written which will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended.</p> <p>Respectfully, (b) (6) of Est. P46374 – Sanderson Farms at Tyler</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P509	Koch Foods LLC	IPG090502 5007G	07FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On February 5th, 2019 at approximately 3:40am, I observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices check at P-00509. When I entered the live hang room I observed a mixed pile of birds and waste at the end of the conveyor belt. The pile was about four feet wide at the base and approximately thirty inches tall. There was a mix of live birds, dead birds, and waste material in the pile. Live hanging was immediately suspended and (b) (6) was summoned to the area to observe the situation. Live hang personnel were then directed by the (b) (6), to begin (b) (6) removing the birds and waste. Some of the birds removed from the pile still were alive. These were separated from the dead birds and debris. The healthy birds were placed back into production and the dying birds were humanely killed. The (b) (6), was called and came to the live hang area to discuss the situation. (b) (6) was informed that an MOI documenting the GCP failure would be forthcoming.. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Thank you.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB44130 33204G	04MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager, P-510 House of Raeford Rose Hill, NC 28458 Ms. Reynolds At approximately 1352 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalding. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b) (6), who stopped the line before the bird could enter the scalding and removed the bird from the line. After removing the bird from the line, it was observed that there was no cut on the neck which would not have allowed the bird to bleed out properly. (b) (6) took the bird back to live hang to show it to (b) (6). (b) (6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. (b) (6), instructed the backup cutter to pay more attention to the smaller birds going through. I discussed my finding with (b) (6) and (b) (6) and notified them of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b) (6), was also notified my findings. (b) (6) this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. If you have any questions or concerns regarding the above, please contact (b) (6).</p> <p>Respectfully, (b) (6) P510</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB05080 35828G	28MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager Establishment P510 House of Raeford Farm, Inc. Rose Hill, NC 28458 Ms. Reynolds, On 03/28/2019, at approximately 0721 hours, while performing a Good Commercial Practices task in the Live Hang Room, I noted 5 live birds in the span of 1-2 minutes about to enter the scalders. At the time of my observations, each bird had normal rhythmic breathing, eyes open and blinking with the head elevated. A team member was in the area who stopped the line and removed each bird from the line before they could enter the scalders. On further observation of each bird, 3 did not have a cut on the neck to allow the birds to bleed out properly. The remaining birds had incomplete cuts on the neck which did not allow the birds to bleed out completely before entering the scalders. Each bird was placed back on the line to go through the proper slaughter process. (b) (6) was made aware of my findings and was notified that a GCP MOI would be written and sent to the DVMS as a result. He reported that a new back up killer is currently being trained. (b) (6) stated that the trainer was not paying attention and had stepped away from the platform. Following this incident, the trainer was instructed to pay more attention and to stay at the platform while the new team member is being trained. Following this conversation, I repeated my Good Commercial Practices task and verified that the trainer was present on the platform in a location closest to the automatic kill blade. A previous memorandum was written on 03/04/2019 for similar findings. In this memorandum (MOI# RHB1412035404I), a live bird was found at the scalders entrance without a cut on the neck. The incident was attributed to the back-up cutter not paying attention and the preventive measure cited was to instruct the back-up cutter to pay</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>more attention to the smaller birds as they pass the kill blade. The plant's preventative measures must be proactive and effective to ensure that birds entering the establishment do not die from causes other than slaughter. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). A copy of this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6).</p> <p>(b) (6). Respectfully, (b) (6)</p> <p>(b) (6) Tyson Foods, Inc., Monroe</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO36010 20009G	09FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401</p> <p>(b) (6) At approximately 2145 hours on February 8, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. Two (2) live young chickens with uplifted heads, rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1.</p> <p>(b) (6) was verbally notified of the incident at approximately 2200 hours. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 2215 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCP and causes needless suffering and death and results in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter.</p> <p>(b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6).</p> <p>Respectfully, (b) (6), Hattiesburg, MS 39401 cc: (b) (6)</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO08030 23819G	19FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401</p> <p>(b) (6) At approximately 2030 hours on February 18, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. (b) (6) observed five (5) live birds (bright, alert, and responsive) being pulled from a pile at the end of the line (b) (4) onveyer belt in live hang where they were comingled with DOA birds. Additionally, (b) (6) upon arrival to live hang at approximately 2035, observed an additional (1) bird (bright, alert, and responsive) pulled from the same pile where it had been comingled with dead birds. (b) (6) was verbally notified of the incident at approximately 2100 hours. Comingling live birds with DOAs can cause suffocation and death by means other than slaughter resulting in adulterated product. The establishment must ensure that birds under their control on the official premises are treated in a manner that will minimize discomfort, injury, and/or death by means other than slaughter. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6)</p> <p>Respectfully, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO28000 35305G	05MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6) At approximately 2045 hours on March 4, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. (b) (6) observed a bird trapped in a hole in the flooring of an otherwise empty cage on a truck being prepared to leave the establishment. The hole in flooring was between the upper two chambers of the cage and measured approximately 15 cm by 15 cm. The bird was trapped in a position in which one leg and one wing were in the lower of the two chambers, one wing was in the upper chamber, and the other leg was wedged against the body in such a way that the foot was in the upper chamber and the hock was in the lower chamber. Additionally, the neck was in a distorted position and wedged against the body in such a way that the base of the neck was in the lower chamber and the head was in the upper chamber. (b) (6), was notified immediately of the incident, the cage was removed from the truck, and the welfare situation was corrected. (b) (6), was verbally notified of the incident at approximately 2250 hours. This is a predictable consequence of the state of repair of the cages used for transporting the live birds. The condition of the cages has been a consistent talking point at night shift weekly meetings for 11 months. Additionally, the establishment was specifically warned at the most recent night shift weekly meeting (0400 on 3/1/19) that the condition of the cages increased the likelihood of an animal welfare issue after a truck almost backed over a loose bird (only intervention by FSIS personnel prevented that occurrence). Birds trapped in such a way as this one are in obvious discomfort</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>and at increased risk of injury. Had the bird made the return trip to a chicken house, it would have seen additional exposure to the elements. The establishment must ensure that birds under their control on the official premises are treated in a manner that will minimize discomfort, injury, and/or death by means other than slaughter. Respectfully, .</p> <p>(b) (6) Hattiesburg, MS 39401 cc: (b) (6)</p>
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB070701 0303G	03JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 3, 2019 at approximately 0520 hours while conducting a Good Commercial Practice check with Dr. (b) (6), and (b) (6), in the Picking Room of establishment P-522, the following was observed. One live bird entered the scalders on the outside Picking Line. The bird was consciously alert, blinking its eyes, and looking around at its surroundings as it hung on the Picking Line. There was no blood or cut on the neck of the bird. (b) (6) was notified of the pending MOI. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by Good Commercial Practices. Respectively, (b) (6)</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB200703 1308G	08MAR2019	04C05	Poultry Good Commercial Practices	Finalized	On March 8, 2019 at approximately 0509 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed the following: I observed one (1) live bird enter the scalding on the inside Picking Line. The bird was alert, blinking its eyes, and moved its head back and forth as it looked around. No blood or cut was observed on the neck of the bird. No additional live birds were observed entering the scalding system. (b) (6) was notified of the observation and pending MOI. Respectively, (b) (6)
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB550301 4724G	24JAN2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1110 hours while in Live Receiving I was observing birds as they exited the blood tunnel immediately before they enter the scalding. During my observation I witnessed a bird leave the blood tunnel that was still moving its head and beak and was also flapping its wings. I observed the bird enter the scalding water in this condition which resulted in the chicken being drowned, therefore dying by a means other than slaughter. I immediately found (b) (6), and informed him what had occurred. He informed me that he would act immediately to prevent it from happening again.

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB081203 0326G	26MAR2019	04C05	Poultry Good Commercial Practices	Open	<p>On Tuesday 3/26/19 in the time frame of 0600 to 0620 I observed the following conditions in the picking area. Upon entering the department, I could see immediately the establishment employee positioned between the wash cabinet and the scalding hanging the dropped leg of birds back into the shackle. While I did not get an exact count, I estimate this to be between 4 to 6 birds. I observed the birds in the blood tunnel and during my observation of the birds at this time I observed between 7-10 additional birds hanging by one leg in the shackle. I went into the hanging area and watched the hangers for a few minutes. Their hanging didn't seem to be impeded or obstructed and the birds were being hung correctly in my presence. I returned to the blood tunnel and waited a few minutes. I observed 2-4 more birds hanging by one leg. Correct shackling is critical for proper stunning. Birds must be hung by both legs. Pre-shocks may result from parts other than the head coming in contact with the electrified water. This can lower stunning percentages as the birds flap their wings and lift their heads out of the bath. Flapping wings may also result in broken wings. Improper hanging also can result in improper cutting at the kill blade or by the backup which could result in incomplete bleed-out. I informed (b) (6) of what I had seen. The establishment brought some additional employees into the area to help prevent the birds being hung by one leg. I spoke with (b) (6) about ten minutes after this incident and he told me that the hanger responsible is going to be disciplined and possibly removed from the department. The issue was raised previously at the following weekly meetings: On 2/8/19 - 4 or 5 birds around 1145 yesterday went through kill blade hanging by one leg in the shackle. On 3/1/19 - Numerous live birds were seen hanging</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								by one leg on Monday and Tuesday(2/25-26.) I spoke with (b) (6) on the 26th and he stated there is one live hanger who they are working with to make sure he understands the legs of the bird must be fully hung into the shackle. On 3/15/19 - Continued observation of birds hanging on the kill line by one leg. Though the amount observed by USDA has decreased it is still an issue. (b) (6) stated they are actively training the hangers with the importance of hanging two legs firmly on the shackle.

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544A	Jennie-O Turkey Store Sales	KXJ570701 5303G	03JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 20:45, after I had finished the TOC diagnostic test on the first lot of Turkeys, the food inspector at outside 2 summoned my attention and showed me a turkey carcass that was bruised in the hip and thigh. The femur was broken and there was frank blood between the skin and the muscle, indicating that the injury had occurred before death. The inspector brought it to my attention that two other inspectors had found similar carcasses at their station. Thus, it appeared that there was a cluster of three or four such carcasses within a short amount of time. I went looking for the evisceration room supervisor and found (b) (6). When I told him about it, he said that he had already taken photographs of all the birds and sent it to (b) (6), night superintendent. (b) (6) said he would get (b) (6) back to me with what he finds out. Later, I met with (b) (6) (day production superintendent). I explained to him that (b) (6), who has experience with loading crews, has explained to me how the loading crew operator(s) can, if not careful, operate the machinery in such a way that pinch points are created between the loading machine and the frame of the cage on the truck, resulting in injuries to the birds. (b) (6) said that he was going to have the loading crew manager look into it and see how this can be prevented in the future. I asked him to look into whether it could be the loader operator, not just the loader itself.</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P550	Simmons Prepared Foods, Inc.	XWN44050 31006G	06MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>0745 hours I found 3 carcasses on Kill Line 1 at the dumper that were stuck on a piece of bent metal in the corner closes to the (b) (6) employee that was operating the dumper and was just above the belt than conveys the carcasses into live hang area. I inform the lead in RKP management about the carcasses and watch the lead stop the equipment to remove the carcasses. I observed the operation of the equipment for approximately 3-5 more minutes after management resumed processes and noticed another chicken got caught in the piece of bent metal by its foot. Although, the (b) (6) employee that was operating the dumper did stop the machine and removed the chicken again from the bent piece of metal it was going to be an issue during processing. I then Notified (b) (6) at approximately 0758 (b) (6) hours, about my issue that I had with the piece of bent metal catching birds and not properly being handle. I notified my (b) (6) and was informed to go discuss my issues and findings with the (b) (6) asked me to show him the exact area of the piece of bent metal that was causing the birds to be affected or mishandled.</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P559	Tyson Foods, Inc.	UWC14150 14323G	23JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 15:00 hours during the performance of a Good Commercial Practices task, I observed a pile of 15 - 20 birds at the DOA end of the rehang belt. There were three small, live birds on the periphery of the pile which I handed to one of the live hang personnel. As I removed more birds from the pile, I found two live birds at the bottom of the pile. This puts live birds in a position to be suffocated. I took a regulatory control action by directing the live hang personnel to stop hanging birds on the kill line. I found a QA technician with a radio to call the (b) (6) [REDACTED].</p> <p>[REDACTED] Before her arrival, I spoke with (b) (6) [REDACTED] and explained the problem. Once the GPM arrived, I explained the situation to her and told her I needed a corrective action from her before I would allow the operation to resume. Her immediate corrective action was to place a person at the end of the belt to watch for small birds coming off the belt through out the remained of the flock. Since there was only one flock scheduled for second shift, that person should be there for the rest of the shift. Down time was approximately 7 minutes. I have repeatedly stressed to management the need to prevent pile ups at the end of the belt in order to prevent such an occurrence.</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO230802 3211G	11FEB2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 9:25 am this morning, 02/09/19, I observed (1) live loose turkey on the south side upper walkway and (2) live loose turkeys on the north side upper unloading walk-way. These birds were allowed to roam freely as establishment employees continued to unload birds from the coops. Additionally, I observed live loose turkeys on the lower level walkways of the truck unloading bay/lift area, (2) birds on the north side and (2) on the south side of the truck. These birds had either been left unattended to roam on the upper walkway and then fall or had immediately fallen during the unloading process from the upper platform to the floor below. The (2) live birds on the north side of the lower walkway were both found on the walkway. On the south side of the truck unloading bay/lift area (near the driver's side door) there was (1) bird under the truck lift and (1) bird standing in an uncovered area of the feather trough. I also observed that the truck lift was continually being lowered without the birds being addressed by establishment personnel. I noted that there was a green plastic grate that had been pulled exposing the trough at the end of the feather trough (near the turn to the feather separator). A bird was observed standing in the open part of the trough. The observed bird was standing in approximately a ½ "of water and was not under stress. The establishment did have a red cone placed on the floor near the open trough/trench cautioning employees to be careful of the area, but, this didn't prevent access for the bird to the trough/trench. I went to notify a live hang employee/supervisor of the loose birds including the one under the lift and the one in the feather trough, but, was not able to find anyone at the time. When I turned around the bird that was observed in the trough was gone. I went to see where the bird had gone and when I got to

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the area I observed that the trough was over (¾ full of fast flowing water and feathers) and there was no sign that the bird had removed itself or had been removed from the trough by an establishment employee because I only saw 1 of the 2 birds present in the area. I then suspected the bird must have gotten washed away by the increased volume of water and feathers and managed to get caught up in the feather separator, pulled up the conveyor and deposited in the feather tanker. I immediately went up on the walkway on top of and next to the feather tanker and noted (2) motionless intact birds in the tanker in addition to the feathers. (1), clearly had been cut at the neck and was not of concern the others injuries were not readily apparent, but, did look like the bird that I had observed in the trough. I immediately went to find a live hang employee with a radio to call (b) (6), so, that I could bring my observations and concerns to their attention. When they both arrived I explained the situation, my observations, and my conclusions to both (b) (6). All (3) of us then went on the walkway to look at the birds that I had observed earlier in the feather tanker. (b) (6) were able to pull the bird in question from the feather tanker, so, that we could inspect the bird. I was able to confirm that the injuries observed to this bird were consistent with injury due to being caught up by the feather separator. The bird was wet, intact, feathered and exhibited signs of acute trauma secondary to having being crushed by the separator. Additionally, I observed water exit the birds mouth (after it had been removed from the feather tanker) suggesting that it had taken on water and drowned as well. This is consistent with what would be expected if a bird had entered the feather separator after being swept away by fast flowing water and feathers from the trough.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>While speaking with (b) (6) in front of the truck I noted that there were 2-3 loose live birds on the north side upper walkway and 2 birds on the south side upper walkway. I did not see unloading employees addressing these birds which were allowed to roam the platform.</p> <p>(b) (6) and I then observed (1) of the birds on the south side upper walkway fall of the walkway onto the truck lift in front of the truck. Josue removed this bird from in front of the truck and Mustafa directed unloading employees to address the loose birds on the upper walkway, lower walkway, under the truck and on the floor. The bird that died by from causes other than slaughter was cut and condemned by establishment personnel at (b) (6) direction. USDA has concerns that establishment employees are not addressing loose birds, early, and are allowing them to roam freely increasing the risk that they could be injured or injure themselves. Establishment employees should not continue to unload birds with loose birds observed on upper platforms or allow those that had fallen to the floor to roam unattended longer than necessary. These birds are being put at risk of injury, unnecessarily, due to improper handling and monitoring by establishment personnel during the unloading process. I am documenting my observations and findings in this MOI dated 02/09/19. (b) (6)</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO552002 0921G	21FEB2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 19:51 hours on 2/20/2019, I observed an establishment employee removing a turkey from under the truck lift. I directed the employee to lay the bird in the light so I could inspect it. The bird was dead; it was disemboweled with a significant length of intestine prolapsed outside the body cavity. Given the condition and location, the turkey had mostly likely been crushed to death by the truck lift. I notified (b) (6), who said he would hold a meeting to discuss the incident.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO501803 0322G	22MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 16:35 while observing operations in the live-hang area, I found a number of turkeys with extensive injuries. Four of the more severely injured turkeys are described here, and there were at least six more that I observed on the line with injuries. Turkey #1: extensive tissue damage over an approximately 12 x 18 inch area over the middle back to the base of the neck. Exposed muscle tissue was mutilated and hemorrhagic, and pieces of muscle tissue appeared to be missing. Feathers surrounding the wound were bloody. Turkey #2: an approximately 6 x 8 inch skin de-gloving injury over the lower back; the underlying tissue was moist but intact. In addition there was an approximately 4 x 6 inch skin de-gloving injury over the left thigh; the exposed thigh muscle was intact and dry. Turkey #3: massive tissue damage to the left drum; the muscles of the drum were pulled apart and the underlying bones were exposed. In addition, there was a compound fracture of the left humerus. Turkey #4: massive tissue damage to the neck; the skin was completely peeled off for most of the length of the neck, and the underlying vessels, trachea, esophagus and other tissues were destroyed. In addition, there was an approximately 6 x 8 inch hematoma over the left thigh and an approximately 4 x 4 inch skin de-gloving injury over the left elbow. I later spoke with (b) (6). (b) (6) reported that one of the conveyor belts in the CO2 stunning system had stopped moving, resulting in a clog of turkeys inside the enclosed system. The belt in question is located in the system upstream from the CO2 stunning chamber, so the turkeys involved in the clog would not yet have received a stunning dose of CO2 gas. The extensive and widespread injuries I observed are consistent with similar incidents have occurred in the past. A</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>new system installed in the last few months is supposed to shut down the entire system of conveyors if one malfunctions, so I asked (b) (6) to investigate why it appears that this did not work. I notified (b) (6) that I would be documenting this incident.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6504	Peco Foods, Inc.	CHK22000 12411G	11JAN2019	04C05	Poultry Good Commercial Practices	Open	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL Meeting Date: 6 Jan 2019 Mtg. Time: 0400 hours Meeting Participants: (b) (6) (b) (6) (b) (6) (b) (6) (b) (6) At approximately 0015 hours on 3 January 2019 I witnessed that most of the poultry in the trailers under the holding sheds (6 trailers total) out on the back lot were very wet from the rainfall that night and also witnessed that the cooling fans were on and functional. The temperature was approximately 50F and the birds were shivering, eyes closed, and all huddled together seemingly trying to keep warm. They were quiet or comatose due to these conditions. I met shortly thereafter with (b) (6), the evisceration superintendent, and told him about the conditions of the birds. He then contacted the (b) (6), and told him to turn the fans off. The fans, by company policy, are supposed to be turned off at 49F. However with the added moisture I believe it was making the chickens very cold and should be defined as mistreatment. A significant number of DOAs were observed in the trailers as well, more than the usual number. A record review of the DOAs for that night indicated that the percentages were high for this plant at approximately 0.5% per trailer. The Lot DOA (each grower is a separate lot) was nearly 0.5%. The series of events was discussed at the weekly meeting 6 Jan 2019.</p>

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12:20 Thursday, March 28, 2019 90

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6504	Peco Foods, Inc.	CHK42000 13611G	11JAN2019	04C05	Poultry Good Commercial Practices	Open	<p>P-6504 Peco Foods, Inc. Meeting Date: 9 Jan 2019 Meeting Time: 0400 hours Meeting Participants: (b) (6)</p> <p>[REDACTED]</p> <p>On 7 Jan 2019 at the live hang table on the back dock at P-6504 at approximately 0400 hours I witnessed (b) (6), one of the hangers, slamming chickens down into the shackles with force far in excess of what is needed to secure the birds into the shackle slots. (b) (6) was also there and witnessed the event. I told (b) (6) that this was unacceptable and he spoke with (b) (6). I then went directly to the evisceration office and spoke to (b) (6). I informed (b) (6) that I have complained about this individual for the past 12 months and nothing has been done. (b) (6) then made moves to terminate the employee. Apparently at a later time the management of P-6504 reviewed video footage and reversed the termination, turning into a short-term suspension. (b) (6) is now back at work in the same position performing the same duties. He has not been witnessed using excessive force as of yet.</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P6505	Norman W. Fries, Inc.	BBA330701 2325G	25JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>While observing conditions in the live hang area at 0650 hours, I observed approximately 10 birds that appeared to be all dead on the floor at the exit end of the live hang conveyor belt identified as "LIVE HANG CONVEYOR, SYSTEM #2". The 10 birds were commingled in a pile along with excrement and extraneous material making a mass approximately 2 foot by 1 1/2 foot by 10 inches in beveled height. As I watched operations in this area, I observed an employee remove a couple of birds from the top of this pile at this location and dispose of them into a condemn barrel. As the employee was removed the top carcasses, I observed three of the birds under these dead birds to still be alive. I observed the employee remove these live birds from the pile and hang two of them on the kill/pick line. I observed him pull the head off the other live bird and toss it on the floor beside the wall. I notified designated (b) (6) whom had just entered the area. Also, I notified (b) (6) of these observations. I reminded (b) (6) that the PMA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that they review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified these establishment contact personnel that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6638	Pilgrims Pride Corporation	UDG04230 13616G	16JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 16, 2019, at approximately 2239 hours; I observed Less than Good Commercial Practice at establishment P-6638 Pilgrim's in Enterprise, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird in the DOA (Dead on Arrival) dumpster by the cage dump in the Live Receiving Area of the establishment. The bird had its eyes closed but was taking agonal breaths. I notified (b) (6) because she was standing on the dock next to me at the time of observation to call for (b) (6). As we waited for (b) (6) also witness the bird take additional agonal breaths. The beak was open and closing each time for a total of 5 breaths prior to being removed from the dumpster. I then examined the bird after removal from the dumpster and the bird continued to take agonal breaths by opening and closing the beak. The bird was small in frame and cold to touch. The bird moved slightly when stimulated by touch. The bird had already been sprayed with red colored denaturant. Previous corrective actions for live birds previous found in the DOA dumpster consisted of removal of all heads prior to being placed in the dumpster. The establishment failed to implement this corrective action. I informed (b) (6) and (b) (6) of the documentation of this Memorandum of Information (MOI). I strongly encourage the establishment to review Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter for recommendations concerning treatment of live poultry before slaughter. Respectfully Submitted, (b) (6) cc: (b) (6) (b) (6) cc: (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P7044	Tyson Foods, Inc.	GJJ242303 4329G	29MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2139 on March 29, 2019, (b) (6) was doing an ante-mortem and good commercial practices check. Upon entering the hanging pen there was approximately 16 live birds walking around the hanging pen and in adjacent rooms. There were at least nine DOAs that were on the floor adjacent to the belt in the hanging pen. (b) (6) stopped the line from hanging and then the team members picked up all the DOAs and live birds on the floor. As the GCP task was continued, there were two live birds under the stunner and in the corner adjacent to the backup cutter. Outside under the dumper there were three live birds walking around within and outside of the wire fencing under the dumper.</p> <p>(b) (6) was informed of the non-regulatory concerns and the forthcoming MOI. There was no supervisor or floor person working the area. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Plant Management is asked to prevent future occurrences. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P727	Simmons Prepared Foods, Inc.	VCF340201 0816G	16JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/14/19 at 0325 hours, while performing a GCP task I, (b) (6) with (b) (6), observed 14 chickens inside the top row of a cage in the cage rebuild area. 10 of the chickens were dead, 2 of these had their heads stuck under the damaged door to the cage and 4 birds were alive. I also observed 1 dead chicken laying on the ground next to these cages. (b) (6) (b) (6), was present at the time of this finding. I also observed that several of the cages on the trailers in the dumping area were missing covers. We then proceeded to verify the birds on the trailers in the holding shed. There were 6 trailers in the holding shed and each trailer had multiple covers missing from the cages. The fans in bay 8 and 3 were blowing onto the uncovered cages. When (b) (6) was asked why the fans were on when the temperature was 30 degrees he stated the fans are automated. We then observed the DOA tank and observed a live bird partially buried with the DOA carcasses. The tank was approximately ½ full and no denaturant was visible. (b) (6), removed the live bird from the tank and returned it to the live hang area.</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P727	Simmons Prepared Foods, Inc.	VCF390201 2221G	21JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/15/19, at approximately 2127 hours, while verifying GCP/Ante mortem, I, (b) (6), observed trailer # 092399 staged in the live dock/dumper area with cages full of waiting birds. I noticed, behind this trailer sat a cage on the ground. I asked live hang supervisor, (b) (6), why the cage was on the ground. He stated that the cage was empty so the fork lift driver had removed it from the trailer so he could get to the full one below it. I looked inside the cage at this time and observed multiple dead carcasses on one of the shelves inside the cage. I showed the dead carcasses to (b) (6) and evisceration superintendent, (b) (6). I asked (b) (6) why there were dead carcasses in a cage sitting on the ground. (b) (6) spoke with the fork lift driver who was removing cages from the trailer. (b) (6) then came back and told me that the fork lift driver was going to take the cage to the dumper area so that it could be emptied. At this moment the driver picked up the cage and placed it back on the trailer with the dead carcasses still in it. I notified (b) (6) that the cage had been placed on the trailer not in the dumper area as he had stated they would do. (b) (6) and (b) (6) went to the driver and spoke with him. The cage was removed from the trailer and sent to the dumper area where I observed the establishment remove 57 dead carcasses from the cage and dispose of them in the DOA tank. At approximately 2349 hours, while verifying GCP/Ante mortem, I, (b) (6), while observing the empty trailer holding lot, I noticed a live chicken inside one of the cages. The chicken was on the bottom row of the cage located at the back of the trailer. I showed the live chicken to (b) (6). I noted to (b) (6) that the live chicken was located on the same trailer, #092399, as the one from earlier that night. (b) (6) had the trailer pulled</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								back to the live dock where plant personnel removed the chicken.
80	P764	Perdue Foods, LLC	CUA39200 30926G	26MAR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1857 hours while performing the Poultry Good Commercial Practices task in the kill room, I observed on kill line number two several birds with neck cut have intense body and wings motion entering the scalding. This might indicate that the bleeding equipment was not properly adjusted, and the neck cuts were inadequate to achieve thorough bleeding of the birds. Also, I was able to remove a live bird with no neck cut from the line before it enters the scalding.</p> <p>Immediately, I notified (b) (6) the poultry welfare officer and the (b) (6) shift leader of the incident, he inspected kill line number two and evaluated the bleeding equipment. Then he indicated that the kill machine was not properly set up and that adjustments had to be made to it to get it to perform at acceptable levels. I reminded (b) (6) that live poultry must be treated in a manner consistent with Good Commercial Practices. I notified him that this Memorandum of Interview would be forwarded to the District Veterinary Medical Specialist (DVMS).</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P768	Tyson Foods, Inc.	BFC080401 4328G	28JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, 1-28-2019 morning, at approximately 2:45 AM, I, (b) (6) was notified by (b) (6) that she had just found a dead chicken in the holding shed that had been run over and crushed. It was located underneath the parked trailer and in front of the tires and appeared to have been accidentally backed over while the trailer was being parked. The carcass in question was in good flesh and portions of the viscera and bones were expelled and located adjacent to the carcass. There was no obvious dependent blood pooling or deterioration of the viscera as would be expected with a bird that is dead on arrival (DOA). This is an unacceptable finding that is not in accordance with Good Commercial Practices. Repeated incidents may indicate damaged caging that is allowing birds to escape, however, at the time of the finding there were no significantly damaged or opened cage banks observed. In addition, there were no other birds loose in the holding area or other GCP violations to indicate a loss of process control and warranting documentation of a noncompliance record. This is the first known incident of this type since my arrival in 2017, and I was unable to locate any documentation of any similar incidents from prior to my arrival. At approximately 2:50 AM, CSI Deaton and myself notified both (b) (6) the finding and explained that it would be documented under a Good Commercial Practices MOI. (b) (6) acknowledged and informed us that he would speak with the live haul crew as well as see to it that the carcass was condemned appropriately.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P7903	Perdue Foods, LLC	UYN06050 10914G	14JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0536 hours, two large piles of dead and live birds comingled together were observed on the belt at the end of the two live hang belts. The piles of birds were approximately three to four feet in width, spanned the width of the sorting belt, and approximately two feet high. (b) (6)</p> <p>(b) (6) was informed in the receiving office of these conditions and we went to the hanging room to see these conditions together. (b) (6) indicated that the person who normally takes care of this part of the process was not present at work today. I indicated that these conditions are not acceptable under any circumstance and that either the establishment personnel manage the area, or the operations would be halted. I informed (b) (6) that an MOI would be issued for the incident. Upon my arrival to the evisceration department, I informed (b) (6) of these conditions and he immediately went to the area to address the concern. When we arrived at the live hang room, (b) (6) was already there and we discussed these processes and conditions. (b) (6) immediately stopped both live hang belts and kept them off until the two piles of birds were sorted and handled appropriately. I informed (b) (6) and (b) (6) that an MOI for GCR (b) (6) issues would be issued. At approximately 0620 hours, a live bird was observed in the DOA truck parked outside the receiving area. In addition, there was no denaturant present on any of the carcasses in the truck, numbering approximately 75 – 100 carcasses. I informed (b) (6) that these conditions were not acceptable and to stop hanging live birds until the appropriate adjustments were made. I met (b) (6) and (b) (6) in the evisceration department and/or main hallway and notified them of these</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								findings. (b) (6) indicated that the conditions would be rectified immediately and that he would be spending more time in the receiving area to retrain employees and emphasize the importance of proper handling of the birds being processed. (b) (6) removed the live bird from the DOA truck and applied denaturant to the dead birds contained within. Operations were permitted to resume once these corrections were made and verified. All the aforementioned statements are true and correct to the best of my knowledge, as indicated by my electronic signature below.

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P843	Pilgrims Pride Corporation	PZA071202 0804G	04FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0914 hours, while performing a Good Commercial Practice (GCP) Task in Live Hang, I observed a pile of apparently dead carcasses on top of the far DOA table. On closer observation, I noted three live birds among a pile of 15 dead carcasses. One bird was resting at the top of multiple dead birds and a second bird was resting directly on the table at the periphery of the pile. A third bird was on its back, breathing with half closed eyes and was observed to be caught underneath two dead bird carcasses. At the time, there were no team members on the floor monitoring the situation and there was no supervisor in the area. I moved the two dead birds from the live bird on its back and the bird immediately moved to a normal resting position. I had the floor lead call Mr. Kevin (b) (6) [REDACTED]</p> <p>[REDACTED] r. Sydney Daigle, Plant Manager, called to the area to show him my observations. The live birds were deemed suitable for slaughter and were returned to the line. USDA had discussed similar concerns with Plant Management on previous occasions. These concerns were documented in a Weekly Establishment MOI on 12/18/2018(See #PZA3607125818G) and on 11/21/2018 (See #PZA2505114921G).</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P912	Wayne Farms, LLC	SVF591201 5317G	17JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices MOI: On January 17, 2019 at approximately 1250 hours, I observed a less than good commercial practice while performing an Ante-mortem and Good Commercial Practices (GCP) check at Wayne Farms (P-912). While performing the GCP, I noticed a bird with shallow breathing trapped beneath several DOAs in the DOA bin near live receiving. The bird's head was buried in the pile of DOAs. (b) (6) was informed of this finding. Upon retrieving the bird from the pile, the bird was exhibiting open mouthed breathing. (b) (6) immediately euthanized and decapitated the bird in my presence. Comingling live birds with DOAs can lead to suffocation and death by means other than normal slaughter methods. In accordance with FSIS Docket No. 04-037N, Treatment of Live Poultry before Slaughter, live poultry must be handled in a manner that is consistent with good commercial practices. In order for this to occur, poultry must be treated in a manner that will minimize excitement, discomfort and accidental injury throughout processing. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter. Respectfully,</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB23060 10718G	18JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0615 hrs, I was informed that a cadaver was hung on line 1 station 1 by FI Ann Hutsell. On observation, the carcass was red in color and dark red from the neck to the head with a blood engorged head still attached and a small 1/4 inch laceration on the top of the head. No major vessels were lacerated to allow for proper bleeding of the carcass. (b) (6)</p> <p>was immediately notified and shown the carcass before it was disposed in the USDA condemn barrel. At 0630 hrs, I was notified by (b) (6)</p> <p>that she had received a cadaver carcass and that (b) (6) had already been notified of the deficiency. I confirmed the carcass was a cadaver. It was seemingly normal from the hocks to the apex with a dark red neck and blood engorged head with no visible cut to the neck. The carcass was disposed in the USDA condemn barrel. According to 9 CFR 381.65(b), "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Blood from the killing operation must be confined to a relatively small area." USDA expects the establishment to follow FSIS policies for good commercial practices at all times to ensure no carcass enters the scalders breathing. Failure to comply with FSIS regulations and policies will result in further actions being taken by USDA.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB33100 22407G	07FEB2019	04C05	Poultry Good Commercial Practices	Open	<p>At 0710 hrs, (b) (6) was performing poultry good commercial practices in the hanging room for lines 2 and 3. While performing the task, she observed 3 live birds directly under dead birds on the DOA belt. A plant associate in the hanging room was immediately notified and they removed the birds from the DOA belt. (b) (6) was notified of the issue as well. This issue was brought up previously in the 1/29/19 USDA HACCP meeting, specifically regarding the increase in DOA carcasses being allowed to pile up on the DOA belt and the increased chances of live birds being covered by dead birds on the belt. USDA expects the establishment to follow FSIS policies for good commercial practices at all times to ensure no carcasses die by means other than slaughter. Failure to comply with FSIS regulations and policies will result in further actions being taken by USDA. With regards, (b) (6)</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA171801 0704G	04JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2007 hours while performing antemortem and Good Commercial Practice (GCP) verification task I observed a live medium bird, head raised, breathing, eyes blinking and looking around enter the scalding. (b) (6)</p> <p>(b) (6) was notified of a bird dying other than by slaughter. At approximately 2012 hours I performed GCP verification by observing 200 carcasses enter the scalding and 200 carcasses at the kill blade. There were no further observation of live birds entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) stated that the back up kill personnel will receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6)</p> <p>(b) (6) was notified that this MOI will be forwarded to the District Office and The District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Allen Harim Foods, LLC.)-935</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA111901 2622G	22JAN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1814 hours, I was notified that the inspector on line ^{(b) (4)} station 3 had hung back 2 birds for Veterinarian disposition. Upon arrival I observed the 2 birds had heads intact which were red to purple in color and had not received a cut to the neck. There was a small cut to the side of the heads of the each cadaver. ^{(b) (6)}</p> <p>^{(b) (6)} was notified of the observation of birds dying other than by slaughter. The inspector on line ^{(b) (4)} station 4 then notified me that he had condemned a cadaver as well. Upon investigation, this bird had the head intact which was red to purple in color and had a small cut to the left side of the neck however, both carotid arteries had not been cut. At approximately 1825 hours I went to perform Good Commercial Practice verification however there were no birds on line ^{(b) (4)} due to the lunch break. At approximately 1943 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade.</p> <p>^{(b) (6)} was notified of birds dying other than by slaughter. ^{(b) (6)} stated that the responsible establishment employee would receive disciplinary action and the back up kill personnel for line ^{(b) (4)} will be monitored for 3 days. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. ^{(b) (6)} was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, ^{(b) (6)},</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA511602 1605G	05FEB2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1340 hours on February 5, 2019 while performing ante mortem verification I observed a loose live bird on trailer 6862, in the 4th bay of the cooling shed; a loose live bird on trailer 5777, in the 1st bay of the cooling shed and a live bird roosting in an approximate 6 inch by 6 inch hole in one of the coops directly above the loose bird on trailer 5777. In the 3rd bay of the cooling shed I observed a bird that had been run over by a trailer and lying partially under the back tire of the trailer. (b) (6)</p> <p>(b) (6) was notified of a bird dying other than by slaughter and birds being handled in a way that could result in their dying other than by slaughter. (b) (6) stated that he would discuss this issue with (b) (6)</p> <p>(b) (6) prior to providing a preventive measure. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p> <p>(b) (6) Allen Harim Foods, LLC. P935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2019-259

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA552202 3613G	13FEB2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1445 hours while performing inspection verification, I was informed by inspector on Line ^{(b) (4)} that there was 1 carcass hanging on the Veterinary disposition shackles behind line ^{(b) (4)} station 3. The carcass's head and neck were dark red to purple and had not received a cut to the neck. ^{(b) (6)}</p> <p>^{(b) (6)} was notified of the observation of bird dying other than by slaughter. ^{(b) (6)} informed me that he would take the carcass for the relevant Supervisor to observe and investigate the cause. I was later informed by ^{(b) (6)} that the Back Up Killer was reprimanded. ^{(b) (6)} It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. ^{(b) (6)}</p> <p>^{(b) (6)} was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, ^{(b) (6)} Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

Table: Noncompliance Reports in Response to FOIA2019-259

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P4734	New Lee's Live Poultry Market Inc.	XKD420 601053 ON-1	01/24/2019	04C05	Poultry Good Commercial Practices		On Thursday, 01/24/2019, at approximately 10:40 am, while performing a directed Good Commercial Practice PHIS task in order to verify the establishment was following GCP guidelines as written in 9CFR 381.65(b), I observed the following: In the live holding /killing floor area, three young chickens were in a barrel, however, they were still moving and had not been fully bled out. Retain tag #B42078601 was placed on the barrel. (b) (6) [REDACTED], was immediately notified of this non-compliance with 9 CFR 381.65(b) both verbally and in writing with this NR. (b) (6) [REDACTED] ordered the workers to place the chickens into the cones so they would bleed out appropriately. The retain tag was removed and slaughter proceeded.	CLOSED
P727+V727	Simmons Prepared Foods, Inc.	VCF592 102411 2N-1	02/11/2019	04C05	Poultry Good Commercial Practices	381.65(b)	On 01/28/2019, at approximately 1130 hours while verifying process control, (b) (6) [REDACTED] had observed two condemn barrels at the rehang table and found in excess of 30 cadavers. (b) (6) [REDACTED] informed (b) (6) [REDACTED], who placed two extra backup killers in the live hang room to assist. At approximately 2010 hours, on 01/29/2019, (b) (6) [REDACTED] informed (b) (6) [REDACTED] that he would continue to keep the extra backup killers in the live hang area for the current days production. At approximately 2048 hours I observed four chickens (responsive, eyes alert, and no visible cut on the neck) entering the kill line two scalders. I observed five chickens in the same condition entering the parallel kill line one scalders. This occurred in an approximate three-minute time interval for each respective kill line. I discussed the situation with (b) (6) [REDACTED] who went to the live hang area and ensured that there were two backup killers placed on each kill line and placed a supervisor to monitor them. (b) (6) [REDACTED] was notified of the forthcoming noncompliance. The establishment is noncompliant with 9 CFR 381.65(b).	CLOSED

Table: Noncompliance Reports in Response to FOIA2019-259

12:20 Thursday, March 28, 2019 2

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P325	Tyson Foods, Inc.	YDM57 050355 28N-1	03/22/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 3-22, 2019 at approximately 0800 hours while performing my GCP task, I observed a bird laying on the ground underneath the roller bed where it meets the bird dump. The bird was obviously dead due to it being almost completely transected at the mid-section of its carcass. The skin and associated musculature on both sides of the transected carcass were macerated. Macerated viscera was present and still adhered to the central celiac cavity. I immediately contacted (b) (6), and advised him of the forthcoming enforcement action. (b) (6), was also contacted and advised of the situation. At approximately 0830 hours, (b) (6) t communicated to me that the Establishment had discovered an opening in the floor of the roller bed interface with the dump bin. This bird may have escaped from its cage during the dumping process, then killed by a rolling cage crossing the surface of the roller bed and dragged through the previously mentioned opening. Plant management is encouraged to investigate, address, and prevent the root cause of this occurrence and is expected to employ proper handling methods consistent with good commercial practices. It is important for the establishment to treat poultry in a manner that prevents needless injury and suffering in order that a commercially marketable, unadulterated product may be produced as described in 9 CFR 381.65. Establishment response to this noncompliance, including corrective and preventative measures, will be attached to this entry in PHIS. (b) (6)</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P206+V206	Pilgrim's Pride Corporation	KCC062 103461 5N-1	03/15/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On March 15, 2019 at approximately 2005 hours while performing a routine PHIS Poultry Good Commercial Practices task (b) (6) observed the following noncompliance. At the entrance of the stunning equipment there were two dead birds lying on the ground in a puddle of blood with both their legs ripped off. I proceeded to inform a (b) (6) (b) (6) was in the area. I showed him the dead birds and asked him to call the Live hang supervisor and management to find out what happened to these birds. As we were examining the birds, overhead on the west picking line a live bird was caught by its neck between the support bar and belly beam with both legs ripped off and its intestines hanging out. The bird instantaneously fell to the ground and (b) (6) immediately euthanized the (b) (6) by performing cervical dislocation. At this time, I then looked back up at the picking line and a bird was entering the stunner with both feet and its neck hung in a shackle loop. (b) (6) immediately ran over to stop the line to remove the bird's neck from the shackle loop. (b) (6) and (b) (6) (b) (6) came to the area and observed the birds. At this time, there were no more birds hung on the line. Failure to implement procedures for preventing accidental injury and/or death inconsistent with 9CFR 381.65(b) in regards to birds presented for slaughter, resulted in a GCP failure, and birds died by means other than slaughter. FSIS encourages establishments to develop and implement a systematic approach to ensure poultry presented for slaughter are treated in a manner that minimizes excitement, discomfort, and accidental injury. The initial component of the approach is to assess the areas where problems may occur. The second component asks that establishments determine if their facilities are designed and maintained to</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							prevent excitement, discomfort, and accidental injury to poultry the entire time that live poultry are held in connection with slaughter. Finally, establishments should periodically evaluate their handling methods to ensure that their employees are treating animals in a manner that minimizes injury, excitement and discomfort prior to slaughter and that their methods ensure all poultry are slaughtered in accordance with 9 CFR 381.65 (b). The establishment was notified that the USDA expects the establishment to employ handling methods consistent with Good Commercial Practices. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this noncompliance will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is also reminded that NRs and MOIs documented for GCP issues can be FOIA requested and made available for viewing. Documented by (b) (6)	

Table: Noncompliance Reports in Response to FOIA2019-259

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P218	Pilgrim's Pride Corporation	WOD06 220225 05N-1	02/05/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On February 5, 2019 (b) (6) observed the following GCP noncompliance. At approximately 1925 hours evisceration line 1 was stopped due to a maintenance issue on picking line (b) (6) entered the live hang area around 1955 hours to verify live birds were being handled appropriately. In the live hang room, the employees had already removed all the birds hung on the line prior to the stunner as well as humanely euthanized the birds after the stunner and before the blade. (b) (6) then observed the birds in the stunner and approximately all 15 birds were dead. (b) (6) was notified and shown the noncompliance. The dead birds had drowned in the stunner and were pulled off the line to be properly disposed of. Failure to implement procedures for preventing accidental injury and/or death inconsistent with 9CFR 381.65(b) in regards to birds presented for slaughter, resulted in a lack of response to a known GCP failure, and birds were allowed to die by a means other than slaughter. The establishment was notified that the USDA expects the establishment to employ handling methods consistent with Good Commercial Practices. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this noncompliance will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is also reminded that NRs and MOIs documented for GCP issues can be FOIA requested and made available for viewing by FSIS. Documented by (b) (6)</p>	CLOSED

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P533	Hain Pure Protein Corporation - FreeBird East	AKB170 201381 4N-1	01/13/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On January 13th, 2019 at approximately 2345hrs the following noncompliance was observed. (b) (6) and I went down to the evisceration department to give breaks, at that time we observed that between the three inspection stands 16 birds had been marked as cadavers on the poultry inspection lot tally sheets. After speaking to the (b) (6) birds were DOA's (Dead on Arrival). While I was still down in evisceration I was presented two birds from one of the inspectors and was able to determine that one was a DOA bird and the other was a cadaver. (b) (6) informed (b) (6) (6), of the situation while I was examining the birds and (b) (6) informed (b) (6) (6). I then went up to live receiving and saw approximately 20 birds piled on the DOA table and the floor next to the live hang belt. Upon further examination I saw that two of the birds were still alive and informed the plant employee that had started disposing of the DOA's when I entered the area of this; the plant employee placed the two live birds back on the live hang belt and disposed of the rest of the DOA's. I spoke with (b) (6) (b) (6), and told him about the two live birds in the DOA pile and the large number of DOA's getting hung for processing; he immediately counseled the employees on the live hang belt about being vigilant for DOA's as well as reminding them to double check that all birds are actual DOA before disposing of them. I then spent approximately 10-15 mins observing the blood tunnel and observed 4 birds that had made it past the kill wheel and the backup killer without being properly slaughtered. (b) (6) was standing with me and removed all the improperly slaughtered birds before they entered the scalding tank and placed them back on the live hang line to be properly slaughtered. I informed (b) (6)</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2019-259

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EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							of the noncompliance and the loss of process control. Three other birds, one a DOA and two Cadavers, where pulled off the line by an inspector at approximately 0215, January 14, 2019. At approximately 0330 while giving breaks I pulled 1 DOA and 2 cadavers off of the line. I informed Randy Hertzog of this. This is a non-compliance with regulation 381.65(b).	
P44947	Two Brothers for Wholesale Chicken, Inc.	TRR471 102051 8N-1	02/15/2019	04C05	Poultry Good Commercial Practices	381.65(b)	On 02/15/19 at 1:15pm hours approximately, The (b) (6) heard a noise on the killing room after the killing process was finished. When we verified the area, we found a live chicken in the boiler room. If we would not find the chicken, provably it would have died by the cold weather during the weekend. The Plant manager (b) (6) was informed about this (b) (6) noncompliance. The chicken was brought to other establishment of custom sales. The establishment failed with 9CFR 381.65(b). 381.65(b): Good commercial practices for poultry slaughter	CLOSED

Table: Noncompliance Reports in Response to FOIA2019-259

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P44947	Two Brothers for Wholesale Chicken, Inc.	TRR021 502022 6N-1	02/26/2019	04C05	Poultry Good Commercial Practices	381.65(b)	On 2/26/2019 at 0210 hours approximately, in response at line speed violation, I made a GCP task and observed on the killing area one edible container with young chickens . The chickens still moving into the container because not had the properly bleeding process in the metal cones. Also, I was observed employees that not using the metal cones and skip that step and throw the chickens direct into the barrel. I stopped the operation and inform immediately the Plant Manager about this noncompliance. US. Retained Tag #B39598353 was applied on the barrel with young chickens. The plant failed to comply with 9CFR 381.65(b) Poultry must be slaughtered in a manner that will result in thorough bleeding of the carcasses. (b) (6) condemned the 130 chickens and was present on the denature process. One previous NR's was associated about this non compliance.	CLOSED
P45939+V4 5939	Petersburg Poultry Processing	CZJ481 102242 8N-1	02/28/2019	04C05	Poultry Good Commercial Practices		On February 28, 2019 at Petersburg Poultry Processing, during slaughter operations around 11:00a.m. the (b) (6) observed a cadaver chicken come through the picking machine which demonstrated that the bird was still breathing upon entering the scalding tank. This is a violation of 381.65(b) , Plant Manager Mike Brockman was notified of the condition, who then instructed an employee to condemn the bird.	OPEN

U.S. Department of Agriculture Food Safety and Inspection Service GOOD COMMERCIAL PRACTICES CORRELATION VISIT REPORT	1. CASE NUMBER: BXL3213021725CP ALAMEDA DO# 05-19-GCP007	
	2. EST. NUMBER: M6137+P6137	3. EST. ID: 5308

4a. ESTABLISHMENT NAME:
 Foster Farms

4b. ESTABLISHMENT ADDRESS/ P.O. BOX
 843 Davis St.

4c. CITY, STATE, ZIP CODE
 Livingston, California 95334

5a. NAME OF DVMS (b) (6)	5b. NAME OF PHV (b) (6)	5c. NAME OF IIC same
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6. DATE(S) OF VISIT (MM/DD/YY) FROM: 2/19/2019 TO: 2/20/2019	7. CIRCUIT VISITED (4-digit no.) 0508	8. PLANT SIZE <input checked="" type="checkbox"/> Large <input type="checkbox"/> Small <input type="checkbox"/> Very Small
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9. SPECIES SLAUGHTERED <input checked="" type="checkbox"/> Chicken <input type="checkbox"/> Other	10a. LINE SPEED: 140 / Minute 10b. NUMBER OF LINES: 4
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11. STUNNING USED:
☒ YES ☐ NO

STUNNING METHOD: ☐ Controlled Atmosphere Stunning
 ☒ Electric Stunning

12. REASON FOR VISIT

☐ District Office Direction

☒ Routine Visit

☐ Repetitive Non-Compliance

☐ Data-Driven Visit

☐ Suspicion of Violations

☐ Special Correlation/Other

13. SYSTEMATIC APPROACH USED?

☒ Yes ☐ No ☐ IMPLEMENTATION NOT ASSESSED PER THIS DATE

IF YES, CHECK ITEMS BELOW THAT HAVE BEEN IMPLEMENTED; NUMBERS CORRESPOND TO THE THREE STEPS OF THE SYSTEMATIC APPROACH

- ☒ 1. Assessing under what circumstances poultry may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter.
- ☒ 2. Taking steps to minimize the possibility of such excitement, discomfort, and accidental injury.
- ☒ 3. Evaluating periodically how poultry are being handled and slaughtered to ensure
- (a) that excitement, discomfort, or accidental injury is being minimized;
 - (b) that poultry are slaughtered in a manner that results in thorough bleeding of the poultry carcass; and
 - (c) that breathing has stopped before scalding.

14. RECOMMENDATIONS

- ☒ No Action
- ☐ NR by IIC
- ☐ NOIE
- ☐ Suspension/Withdrawal
- ☐ Other
- ☐ Letter of Concern

15. FINDINGS / Narrative Report:

Correlation:

(b) (6)

(b) (6)

(b) (6)

Correlation with IPP was conducted separately and included pre-assessment findings, as well as reviews of 9 CFR 381.65(b) and FSIS Directive 6110.1, Verification of Poultry Good Commercial Practices.

Pre-Visit Data Review:

PHIS data was reviewed from February 20, 2018 to February 19, 2019. This is a large poultry slaughter and processing establishment that operates on two (2) shifts, five (5) days per week. The establishment operates 2 separate plants within the same building, and birds are held on premises in a single, climate-monitored shed prior to staging for slaughter.

Inspection Program Personnel (IPP) have documented the following Good Commercial Practices (GCP) Noncompliance Reports (NRs) and/or

Memoranda of Interview (MOIs) during the time frame specified:

1. GCP MOI documented on 02/11/2019: 2 trailers of chickens held on premises greater than 12 hours prior to slaughter
2. GCP MOI documented on 01/30/2019: Birds on floor in live hang room thought to be deceased were alive.
3. GCP MOI documented on 01/14/2019: 4 trailers of chickens held on premises greater than 12 hours prior to slaughter
4. GCP MOI documented on 12/10/2018: 9 trailers of chickens held on premises greater than 12 hours prior to slaughter
5. GCP MOIs documented on 11/29/2018, 12/08/2018: Live birds found in large DOA pile
6. GCP NR documented on 11/19/2018, 12/08/2018: Multiple cadavers without neck cut
7. GCP MOI documented on 11/01/2018: Bird with leg caught in a cage during dumping was pulled out of cage by employee. The chicken's leg broke during the procedure. The bird proceeded through the conveyor system, live hang and into the slaughter line with this known injury.
8. GCP MOI documented on 07/07/2018: 2 trailers were parked on premises in direct sunlight for at least 15 minutes, and birds were exhibiting severe open-mouth panting and wing-flapping.
9. GCP MOI documented on 6/15/2018: Live bird found in large DOA pile
10. GCP MOI documented on 04/27/2018: Two cadaver birds found at pre-sorter, one had no neck cut, one had cut on dorsal portion of neck (no major vessels cut)
11. GCP MOI documented on 04/23/2018: Multiple cadavers without a neck cut found at pre-sorter after CSI noticed that the auto-killer was missing birds and the backup hand-cutter was having difficulty cutting all missed birds
12. GCP MOI documented on 04/06/2018: Three cadavers without a neck cut found at pre-sorter
13. GCP MOI documented on 03/01/2018: Six cadavers without a neck cut found at pre-sorter

Systematic Approach:

The Establishment has a written systematic approach in place that assesses under what circumstances poultry may experience excitement, discomfort and accidental injury as recommended in Federal Register Notice Docket #04- 037N, *Treatment of Live Poultry Before Slaughter*, and implements the systematic approach.

Recommendation:

No Action: The establishment's live animal handling met the requirements of the Poultry Products Inspection Act and 9 CFR 381.65(b).

Findings/Narrative Report:

(b) (6) and (b) (6) accompanied me during the evening shift walk-thru of the areas where live chickens are received, housed and moved. (b) (6) and (b) (6) accompanied me during the day shift walk-thru. I observed facilities structures, equipment, and live-bird handling and slaughter procedures/techniques during both shifts.

All facilities and equipment being used appear to be in good working order to prevent injury of live birds prior to them being stunned. I observed that all employees who handled live birds used appropriate handling techniques to minimize excitement and/or injury to the birds.

During my observation, I found that all birds were properly stunned, were appropriately cut, and appeared to have been properly bled out by the time they reached the scald tank. I observed that no birds were breathing when they entered the scald tank.

EXIT MEETING: Attending the meeting on February 20, 2019 at approximately 11:30 am were (b) (6) (b) (6)

During the meeting, I discussed my observations and findings. I stated that my conclusion for the GCP visit would be "No Action Taken". The establishment complied with 9 CFR 365(b) during my visits to both shifts and both plants.

I suggested that the establishment investigate their holding times for trailers on premises, as there has been several MOIs documented from inspection personnel concerning birds held in cages more than 12 hours. The establishment covers this situation in their written animal handling plan, and the Foster Farms corporation is American Humane Certified, which audits include the measure of how long the birds are held in cages prior to slaughter. I suggested that establishment employees remain mindful of how much clotted blood and feathers are caught below the automatic killer knife and clean as needed and not only on the scheduled maintenance program to ensure best performance of these machines. I expressed concern about adequately observing stunned birds upon exit from stunner and automatic killer for Plant 1; the optimal location would be observing from inside both lines so the plant auditor or FSIS personnel could view the ventral structures of the neck as it is cut.

When no other questions or concerns were raised, the meeting was adjourned.

Respectfully,

(b) (6)

(b) (6)

USDA Food Safety and Inspection Service – Office of Field Operations

U.S. Department of Agriculture
Food Safety and Inspection
Service

GOOD COMMERCIAL PRACTICES
CORRELATION VISIT REPORT

1. CASE NUMBER:
GSH3309045402CP

2. EST. NUMBER:
P6058

3. EST. ID:
6025

4a. ESTABLISHMENT NAME:

Perdue Foods LLC

4b. ESTABLISHMENT ADDRESS/ P.O. BOX

1000 Jason Lane

4c. CITY, STATE, ZIP CODE

Mount Vernon, Washington 98273

5a. NAME OF DVMS

(b) (6)

5b. NAME OF PHV

(b) (6)

5c. NAME OF IIC

(b) (6)

6. DATE(S) OF VISIT (MM/DD/YY)

FROM: 3/14/2019 TO: 3/14/2019

7. CIRCUIT VISITED (4-
digit no.)

1530

8. PLANT SIZE

☐ Large ☒ Small ☐ Very Small

9. SPECIES SLAUGHTERED

☒ Chicken

☐ Other

10a. LINE SPEED:
140 / Minute

10b. NUMBER OF LINES:
1

11. STUNNING USED:

☒ YES ☐ NO

STUNNING METHOD: ☐ Controlled Atmosphere Stunning

☒ Electric Stunning

12. REASON FOR VISIT

- ☐ District Office Direction
☒ Routine Visit
☐ Repetitive Non-Compliance
☐ Data-Driven Visit
☐ Suspicion of Violations
☐ Special Correlation/Other

Summary of Data Assessment Prior to Visit:

13. SYSTEMATIC APPROACH USED?

☒ Yes ☐ No ☐ IMPLEMENTATION NOT ASSESSED PER THIS DATE

IF YES, CHECK ITEMS BELOW THAT HAVE BEEN IMPLEMENTED; NUMBERS CORRESPOND TO THE THREE STEPS OF THE SYSTEMATIC APPROACH

- ☒ 1. Assessing under what circumstances poultry may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter.
- ☒ 2. Taking steps to minimize the possibility of such excitement, discomfort, and accidental injury.
- ☒ 3. Evaluating periodically how poultry are being handled and slaughtered to ensure
(a) that excitement, discomfort, or accidental injury is being minimized;
(b) that poultry are slaughtered in a manner that results in thorough bleeding of the poultry carcass; and
(c) that breathing has stopped before scalding.

14. RECOMMENDATIONS

- ☒ No Action
- ☐ NR by IIC
- ☐ NOIE
- ☐ Suspension/Withdrawal
- ☐ Other
- ☐ Letter of Concern

15. FINDINGS / Narrative Report:

Correlated With:

USDA/FSIS:

(b) (6)

Establishment:

(b) (6)

Correlation with IPP was conducted separately and included pre-assessment findings, as well as a review of 9 CFR 381.65(b).

Summary of Data Assessment Prior to Visit:

Information was reviewed from 9/1/2018 to 3/1/2019. This is a small poultry slaughter and processing establishment that operates one (1) shift five (5) days per week. No issues or concerns by the IPP or a third party. There have been no Good Commercial Practices (GCP) Noncompliance Reports (NRs) and/or Memoranda of Interviews (MOIs) documented during the reviewed time frame.

Systematic Approach Comments:

Systematic Approach Observed

Summary of Reason(s) for Recommendation:

No Action. The establishment's live poultry handling met the requirements of the Poultry Products Inspection Act; 9 CFR 381.65(b) and other related regulations and directives.

Findings Narrative Report:

(b) (6) accompanied me during the walk-thru of the area where live young chickens are received, housed, and moved. The live bird receiving/staging area is covered, and fans and misters are available for use during warm weather months. The birds were evenly distributed in the coops and appeared comfortable. I observed three coops sedately moved by the forklift driver from the staging area to the coop dump conveyor.

I observed facilities structures, equipment, and live-bird handling procedures/techniques. All facilities and equipment being used appear to be in good working order to prevent injury of live birds prior to them being stunned. I observed the dumping of four coops with the establishment employee handling trapped birds appropriately. I observed that all employees who handled live birds used appropriate handling techniques to minimize excitement and/or injury to the birds. There were no live birds loose in the staging or live hang areas.

During my observation, I found that all birds were properly stunned, appropriately cut, and appeared to have been properly bled out by the time they reached the scald tank. I observed that no birds were breathing when they entered the scalders.

EXIT MEETING:

During the meeting, I discussed my observations and findings. I concluded that the handling and slaughter of live young chickens is being performed with minimal stress, discomfort and injury, and results in thorough bleeding of the carcasses. The establishment complied with 9 CFR 381.65(b) and performed live bird handling and slaughter in accordance with the GCP.

I reiterated that my recommendation for the day's visit would be "No Action Taken".

When no other questions or concerns were raised, the meeting was adjourned.

Respectfully,

(b) (6)

District Veterinary Medical Specialist

Denver District Office

Findings:

The establishment's live poultry handling met the requirements of the Poultry Products Inspection Act; 9 CFR 381.65(b) and other related regulations and directives.

From:

(b) (6)

To:

(b) (6)

Subject:

CORRECTED MOI Report 01/24/2019

Date:

Thursday, January 24, 2019 7:49:49 PM

Attachments:

[MOI Report.pdf](#)

**United States Department of Agriculture
Food Safety and Inspection Service**

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Humane Handling and Good Commercial Practice MOIs for a District(s): 40 from 1/1/2019 12:00:00 AM to 3/31/2019 12:00:00 AM

Filtered for Inspector: All

District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
40	4014	P33900	Foster Poultry Farms, A California Corporation	1/30/2019	Poultry Good Commercial Practices	NHH5709012730G	Finalized	(b) (6)
<p>Comments</p> <p>At approximately 0820 hours while verifying poultry Good Commercial Practices requirements four live chickens were observed falling through two large holes in the bottom of a cage while the cage was in the process of being dumped. The cage was lowered onto the birds crushing one. (b) (6), and (b) (6) Muldrow, first processing manager, were notified of the issue and took control.</p> <p>At approximately 0830 hours, inspection met with Mr. Matt Ottinger, plant manager, and (b) (6). As a corrective measure Mr. Ottinger elected to put extra personnel in place to make sure poultry were properly dumped and none were trapped under cages. Also, live receiving personnel would tag cages to make sure they were repaired prior to being returned to use.</p>								
40	4027	P46374	Sanderson Farms, Inc. Tyler Processing Division	2/18/2019	Poultry Good Commercial Practices	AQI2107022418G	Finalized	(b) (6)
<p>Comments</p> <p>Poultry Mistreatment Meeting at Est. P-46374, Sanderson Farms - Tyler in February 18, 2019 at 0545 hours.</p> <p>In attendance: (b) (6) and (b) (6)</p> <p>At approximately 0510 hours, while performing Poultry Good Commercial Practices task, IIC Santiago observed pile up of birds in the conveyor belt at the live hang room. Approximately 200 dead or bewildered birds were pulled out. The confirmed dead birds were promptly rendered and few birds that recovered are hanged back. According to PM Harris, piling up of birds is due to inappropriate and untimely belt adjustment by the lead man.</p> <p>I recommended to PM Harris to review the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N). I also notified PM Harris that this Memorandum of Interview (MOI) will be written which will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended.</p> <p>Respectfully, (b) (6) of Est. P46374 – Sanderson Farms at Tyler</p>								
40	4029	P218	Pilgrim's Pride Corporation	3/21/2019	Poultry Good Commercial Practices	WOD5622030021G	Finalized	Kayla Pitchford

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District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
Comments	<p>On March 20, 2019 at approximately 1940 hours while performing a PHIS Poultry Good Commercial Practices task USDA SPHV Dr. Pitchford observed the following while outside at the establishment's dumping operations. There were five birds stuck, by their neck, between the conveyor belt and a newly installed Teflon board at the junction where the two belts meet on line 2. Regulatory control was taken, and the dumper operator was instructed to stop dumping live birds onto the belt. Live Hang superintendent Mr. Reynolds was called to the area, shown the birds and notified maintenance and (b) (6). Further inspection of the birds and the belt showed that there was a gap between the belt and the new Teflon board that allowed the birds' neck to get caught up, trapping it between the belts. The birds were all dead and had matted dirty feathers with generalized bruising. The Teflon board was removed, the belt was inspected and dumping operations resumed at 2020 hours.</p> <p>Plant Management is asked to consider these USDA concerns of good handling practices particularly to the design/setup of the conveyor belt equipment as well as establish and implement effective preventive measures to avoid future occurrences.</p> <p>Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is reminded that NRS for noncompliance with 381.65(b) and MOIs for GCPs when finalized are posted for public review on the FSIS website and that the information associated with NRS and MOIs can be FOIA requested by individuals from the general public.</p> <p>Documented by (b) (6)</p>							
40	4029	P325	Tyson Foods, Inc.	3/13/2019	Poultry Good Commercial Practices	YDM2319031913G	Finalized	Cassie Rizzo
Comments	<p>On March 13, 2019 at approximately 1520 while conducting a GCP task (b) (6) observed the following conditions in the Live Hang department. Nine DOA birds were on the floor to the side of the metal DOA bin. The metal DOA bin at the end of the live hang belt was three birds deep and no one was removing the birds from the bin. (b) (6) asked the live hang supervisor to remove the birds from the bin. Upon closer inspection there were a total of three live birds mixed in with the DOAs in the bin. Those birds were underneath the other layer of dead birds. I notified GPM William Beck of the concern with live bird humane handling.</p> <p>GPM William Beck stated that the team member operating the dumper was dumping the cages too frequently and the birds became piled on top of each other causing the smothering of the birds and the increased number of DOA birds in the Live Hang department. He also stated that he had placed two team members to dispose of the DOA birds in the DOA bin, but when (b) (6) arrived there was no one removing the heads and disposing of carcasses in the condemn barrels.</p> <p>The mixing of live birds with dead birds in the DOA bin can suffocate the live, weak birds and is not consistent with the Agency expectations for handling of live poultry. Allowing the DOA bin to fill two three layers of birds deep with overflow onto the floor is indicative of a loss of process control and is not acceptable. The establishment is asked to ensure establishment employees handling live animals are aware of company policies regarding live bird handling. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product.</p> <p>Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.</p>							
40	4029	P7044	Tyson Foods, Inc.	3/29/2019	Poultry Good Commercial Practices	GJJ2423034329G	Finalized	Cassie Rizzo

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District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
Comments	<p>At approximately 2139 on March 29, 2019, (b) (6) was doing an ante-mortem and good commercial practices check. Upon entering the hanging pen there was approximately 16 live birds walking around the hanging pen and in adjacent rooms. There were at least nine DOAs that were on the floor adjacent to the belt in the hanging pen. Dr. Rizzo stopped the line from hanging and then the team members picked up all the DOAs and live birds on the floor. As the GCP task was continued, there were two live birds under the stunner and in the corner adjacent to the backup cutter. Outside under the dumper there were three live birds walking around within and outside of the wire fencing under the dumper. Evisceration GPM Mike Harrison was informed of the non-regulatory concerns and the forthcoming MOI. There was no supervisor or floor person working the area.</p> <p>Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Plant Management is asked to prevent future occurrences.</p> <p>Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3.</p>							
40	4035	P19688	Sanderson Farms, Inc.	1/8/2019	Poultry Good Commercial Practices	KJA5409010708G	Open	Khurram Afzal
Comments	<p>Tuesday Morning on 01/08/2019 I was performing a good commercial practice (GCP) task at approx. 0645 hrs. I was standing between the bleeding tunnel and the scalders for kill line 1. I observed a bird on the line that passed by and seemed not had been slaughtered. I immediately stopped the kill line 1 and asked the plant employee to remove the bird from the line. (b) (6) also came and I explained to him of my observations, we looked at the bird that had been just removed from the line only inches before it had entered the scalders. The bird was fully conscious with both eyes open and was breathing. There were no signs of any cut made to the neck of the bird, hence the establishment failed to prevent a live bird entering the scalders. The line was allowed to start back up immediately and supervisor (b) (6) was verbally informed of the upcoming MOI. I expanded my check but didn't notice any evidence of process control as this was just an isolated incident. The findings were later discussed with the (b) (6) and the plant Manager Allen Laughlin.</p> <p>Dr. Khurram S Afzal (SPHV)</p>							
40	4043	P165H	OK Foods, Inc.	2/11/2019	Poultry Good Commercial Practices	DAF0023022311G	Finalized	Carol Williamson
Comments	<p>At approximately 2041 hours on 2-10-2019, while performing Ante Mortem inspection on Lot 1 and Good Commercial Practices at the back-dock area, I observed the fork lift driver place a cage onto the cage dumper dock. I immediately noticed that one of the cage doors was wide open and 4 chickens were sitting on top of the door. The fork driver never looked to see if the cage was acceptable or not before leaving to get another cage. One of the chickens fell off the door and landed on the edge of the dumper dock. The employee operating the cage dumper moved the line forward which caused the open door of the cage to be forced back upward. This resulted in 3 birds being caught at mid body between the door and the cage. The employee on the fork lift returned with a full cage and was about to place the cage on the dock, when I stopped him from doing so. I motioned to the cage dump employee to stop the moving line. After he stopped the line, he walked around the equipment stand and saw the birds that were caught in the cage door. He quickly moved the cage backwards to release the pressure on the door so that he could free the 3 chickens. After he removed the caught chickens, he tried to shut the door and realized that the door was broken and would not stay shut. He had a nearby employee utilize a long rod to hold the cage door shut while he moved the cage up to the dumping station. He also flagged the cage so that it would be sent to the repair shop.</p> <p>USDA's concerns are that live chickens are being injured and caught in broken cage doors. The establishment has a program in place for the humane handling of the chickens. Each of the employees are given this training when they are hired and again when issues arise. The failure of the fork lift employee to notice that the cage door was open or noticed that it was open and failed to notify the cage dump employee indicates that the establishment's program may not be effective in preventing injury to the live chickens. USDA has written several MOIs for open cage doors on trailers and/or broken cage doors. These MOIs were written on 11-14-18, 9-18-18, 7-31-18, 5-15-18, and 5-11-18. USDA strongly recommends that the establishment respond to this MOI and address this issue of concern.</p>							

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District	Circuit	Est Nbr	Est. Name	MOI Date	Task Name	MOI Number	Status	Inspector Name
Plant Management Response	Heavener Plant will continue implementing our programs that we have in place. In addition to our program Live haul will be hiring two general yard employees. These employees will monitor the trailers and will help ensure that cage doors remain closed. These employees will also help keep cages in good repair. Live haul has issued flashlights to yard hands to help inspect cages in the holding shed. Live haul has added additional trailer check for the drivers. Forklift operator was issued a discipline according to company policy.							

From: (b) (6)
To: (b) (6)
Cc: (b) (6) (b) (6)
Subject: Fw: GCP MOI at P-146
Date: Monday, January 21, 2019 12:38:53 PM
Attachments: [MOI Report.pdf revise 21jan19.pdf](#)

(b) (6)

This MOI was revise because corrected name change.

From: (b) (6)
Sent: Friday, January 18, 2019 11:26 AM
To: (b) (6)
Cc: (b) (6)
Subject: GCP MOI at P-146

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP MOI
Date: Thursday, January 24, 2019 6:11:10 PM
Attachments: [GCP MOI dated 12-28-18 and Establishment Response.pdf](#)

Attached is an MOI written on 12/28/18, the establishment's response and supporting documents.

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP MOI
Date: Friday, January 4, 2019 10:06:37 PM
Attachments: [GCP MOI 12-6-18 and Establishment Response.pdf](#)

Attached is a GCP MOI and the establishment's response

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP
Date: Friday, January 25, 2019 5:48:31 PM
Attachments: [GCP MOI 1-22-19 and Establishment Response.pdf](#)

Attached is the GCP MOI dated 1/22/19 and the establishment's response.

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP
Date: Tuesday, March 5, 2019 6:31:28 AM
Attachments: [Live bird 3-4-19.docx](#)

On 3/4/19 I observed a live bird entering the scalders at P-510. I have attached a copy of the MOI (RHB4413033204G) that was written.

(b) (6)
Raleigh District
USDA/FSIS/OFO
House of Raeford- P510
3333 US Highway 117 South
Rose Hill, NC 28458
(910) 289-6967
(b) (6) @usda.gov

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP
Date: Friday, March 29, 2019 9:25:47 AM

(b) (6)

Can you please read this and see if it should be an NR or MOI. (b) (6) and I think it should be an NR, but the plant is questioning if the process was really out of control.

Thank-you and have a good weekend!

On Wednesday, 27 March 2019 at approximately 0530 while going to perform a NPIS Leukosis check, I observed several cadavers in the red barrels next to the re-hangers. After completing the NPIS Leukosis, I performed a Good Commercial Practice task and observed 2 live birds as evidenced by their breathing, having eyes open, and showing coordinated body movements was about to enter the scalding on Line (b) (4). The 2 birds were observed within a few minutes of each other. The line was stopped and both birds were removed by plant employees before they entered the scalding. There was no plant employee at the scalding when the first bird was observed, but there was when the second bird was observed. There was no other intervention procedure in place at the entrance to the scalding, so if the establishment employee had not been notified/present to remove the birds from the line, the birds would have entered the scalding and would have died by means other than slaughter. (b) (6), was notified that a MOI would be issued.

1140 - When going to complete my Good Commercial Practice check with (b) (6), (b) (6), we observed several cadavers in the red barrels at the re-hangers on line (b) (4). One of the cadavers had no cut on its neck. At 1142 while performing the Good Commercial Practice task I observed on Line (b) (4) a live bird with no cut on its neck as evidenced by their breathing, having eyes open, and showing coordinated body movements was about to enter the scalding. (b) (6), who accompanied me when I did the task was able to retrieve the bird from the line before it could enter the scalding tank. Within a few minutes 2 additional live birds as evidenced by their breathing, having eyes open, and showing coordinated body movements were observed by us and removed by (b) (6). Both birds were insufficiently cut enough to prevent them from entering the scalding alive. (b) (6) also removed an additional bird during this time. There was no other intervention procedure in place at the entrance to the scalding, so if the establishment employee had not been present to remove the birds from the line, the birds would have entered the scalding and would have died by means other than slaughter. (b) (6), stated they had added additional backup cutter to Line (b) (4) due to the person there had not been in the job long and would be adding a person at the entrance to the scalding.

(b) (6) and (b) (6) were notified that an NR would be issued due to today's observations and the findings of earlier in the morning would be incorporated to the noncompliance with 381.65(b) of the regulations. The PPIA (21 U.S.C. 453(g)(5), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.

(b) (6)

Office of Field Operations
Food Safety and Inspection Service, USDA
c/o House of Raeford, P-737
253 Butterball Road
Teachey, NC 28464
(910) 463-7082

(b) (6) [@usda.gov](mailto:)

Live Carry Over

Billy Davis <bdavis@butterball.com>

Thu 1/24/2019 3:40 PM

: Kea, Danielle - FSIS <Danielle.Kea@fsis.usda.gov>; Herring, Michelle - FSIS <Michelle.Herring@fsis.usda.gov>; Sevilla, Leonardo - FSIS <Leonardo.Sevilla@fsis.usda.gov>.

Due to mechanical issues the below will be carry over. BH's will be processed 1st on D/s on Friday the St will be processed after NAE

1/21/2019	24	SMBT002	737	1/23/2019	22:45	3	720	83240	36740	51.03
1/21/2019	24	SMBT002	2886	1/23/2019	22:47	2	720	80560	36300	50.42
1/21/2019	24	SMBT002	177	1/23/2019	23:03	2	720	81200	38000	52.78
1/21/2019	24	SMBT002	768	1/23/2019	23:18	3	720	85600	36440	50.61
1/21/2019	24	SMBT002	1844	1/23/2019	23:56	2	720	84060	36820	51.14
1/21/2019	24	SMBT002	2281	1/24/2019	0:11	4	720	78800	35280	49.00
1/21/2019	24	SMBT002	748	1/24/2019	0:40	4	720	80480	35500	49.31
1/21/2019	24	SMBT002	580	1/24/2019	0:51	2	720	80620	36120	50.17
1/21/2019	24	SMBT002	2195	1/24/2019	0:54	4	720	83200	36340	50.47
1/21/2019	24	SMBT002	2421	1/24/2019	1:13	5	720	79600	35640	49.50
1/21/2019	24	SMBT002	4797	1/24/2019	1:34	4	720	82300	36080	50.11
1/21/2019	24	SMBT002	4796	1/24/2019	1:53	5	720	82980	35920	49.89
1/21/2019	24	SMBT002	762	1/24/2019	3:005	4	666	82780	38560	50.39
1/21/2019	24	SMBT002	772	1/24/2019	2:55	5	720	83420	36500	50.60
1/21/2019	24	SMBT002	2196	1/24/2019	3:19	5	720	82340	36440	50.61
1/21/2019	24	SMBT002	2001	1/24/2019	3:46	5	720	81720	35540	49.36
1/21/2019	24	SMBT002	4799	1/24/2019	4:45	5	720	83620	36580	50.81
1/21/2019	24	SMBT002	710	1/24/2019	5:33	6	720	81360	37100	51.53
1/21/2019	24	SMBT002	594	1/24/2019	5:50	6	720	82080	38580	53.58
1/21/2019	24	SMBT002	T1288A	1/24/2019	6:10	6	720	79200	34540	47.97
1/21/2019	24	SMBT002	T1599A	1/24/2019	6:50	6	720	82560	38480	53.44
1/21/2019	24	SMBT002	T1477A	1/24/2019	7:50	6	720	81720	37720	52.39
1/21/2019	24	SMBT002	T1377A	1/24/2019	8:23	6	416	68720	20960	50.38
	24 Total						16202		821180	50.68
1/21/2019	25	PT	709	1/24/2019	10:54		1040	77020	30360	29.19
1/21/2019	25	PT	1671	1/24/2019	11:41		1040	82060	30300	29.13
1/21/2019	25	PT	746	1/24/2019	12:42		1040	76260	29740	28.60
	25 Total						3120		90400	28.97

On Thursday, January 24, 2019, three truck loads of lay one breeder hens, flock "PT", were scheduled to be run as the last birds of the day (day shift hours are 0946-1816). Each truck contained 1040 hens. The trucks arrived at 1053, 1141, and 1242, respectively. I observed them at approximately 1400 and did not note any abnormalities. According to establishment paperwork provided, the hens went off feed on January 23, although they were still looking into what time. Due to mechanical issues with the chiller, the establishment was unable to run the hens that day (January 24) and elected to carry them over to the following day (January 25). Normally, when birds are carried over, they are run first thing on night shift (night shift hours are 0116-0946); however, night shift does not run breeder hens, so the establishment decided they would be run first on day shift on January 25 (see email from (b) (6) communicating this to me). While making GCP observations at 1420 on January 25, I observed that these three truck loads of hens were still on the yard and had not been run yet. I also observed an increased number of DOAs from the previous day and numerous hens with large, exposed wounds that the hens surrounding them were pecking into. Fresh blood was visible on the beaks of these birds and splashed onto surrounding feathers. In two cases, the hens had managed to peck open a wound and pull out intestines and were pecking at the intestines splayed out in the cage of two separate hens. The birds were seen aggressively pecking at each other and at the feces/eggs in the cages. At this point, the hens had been off feed for approximately two days and on the yard for 26-28 hours, and had not had access to feed or water during that time. According to Butterball's "Animal Care and Well-Being Program", "Time in holding area will not exceed 24 hours from time of on farm feed withdrawal. Any deviation from this maximum should be documented." I immediately proceeded inside and found (b) (6). I expressed my concerns with the birds being held at the establishment for a greater length of time than normal and that it was communicated to be yesterday that these birds would be run first and still had not been run. He said there had been some miscommunication due to changes in management/staffing and that the decision was made to run the hens *last* on dayshift, with the new breeders that had come in today. I expressed my concerns to him that the birds were being held without access to food or water. The birds did not end up being run until starting at 1715, or 31 hours from their arrival at the establishment. A similar situation occurred in October 2016 following Hurricane Matthew where birds were off feed/water for 60 hours before being killed. It was documented at the time in a meeting MOI on October 27, 2016 that our recommendation was to look at different options if a similar situation arose and the establishment said that they would take each on a case-by-case basis.



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Avenue, SW.
Washington,
D.C. 20250

From: (b) (6)
Date: 2/13/2019
Subject: Poultry Good Commercial Practices / YXA53220206131
Meeting Date: 2/13/2019
Meeting Time: 2:55 PM
Establishment: P935 - Allen Harim Foods, LLC.
Reason Code:
Other Reason Code:
Comments:

At approximately 1445 hours while performing inspection verification, I was informed by inspector on Line 3 that there was 1 carcass hanging on the Veterinary disposition shackles behind line 3, station 3. The carcass's head and neck were dark red to purple and had not received a cut to the neck. (b) (6) was notified of the observation of bird dying other than by slaughter. (b) (6) informed me that he would take the carcass for the relevant Supervisor to observe and investigate the cause. I was later informed by (b) (6) that the Back Up Killer was reprimanded.

It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Respectfully,

(b) (6)
(b) (6)

Allen Harim Foods, LLC. P-935

Harbeson, DE. 19951



Allen Harim Foods, LLC
Harbeson Processing Plant
18752 Harbeon Road
Harbeson, DE 19951
Phone (302) 684-1640

To: (b) (6)
From: (b) (6)
Date: February 20, 2019
Establishment: P-935 Allen Harim Foods, LLC
Subject: MOI GCP Dated 2/13/19

The establishment is aware of the importance of following Good Commercial Practices. On 2/13/19, was notified of a cadaver on Line 3 station 3. Production management was notified of USDA observations.

The team member responsible was disciplined according to company policy. In addition, a member of Management will monitor the backup killer twice a shift on 2/14/19 and 2/15/19. All documentation will be located in the HACCP office upon completion. Any team member observed not following company policy will be subject to disciplinary actions up to and including termination.

Respectfully,

(b) (6)

(b) (6)

2/21/19



To: (b) (6)

From: Craig Leviner

Subject: MOI – January 28, 2019 – Poultry Commercial Practice.

The plant incurred an unforeseen event with the drag chiller on this date causing to suspend operations for the day. This resulted in a higher than normal carry over of turkeys. In all cases it is the Plant's priority to operate with processing all carry overs within a 24-hour period. In this case, management did not recognize or verify the actual delivery time. The estimated time which was much later was used to determine when the carry over turkeys could be processed. Further corrective actions will be that actual delivery times to the plant will be used for carrying over decisions as it pertains to operational slaughter times. Thank you for your assistance in this matter.

Craig Leviner

Senior Plant Manager

1st / 2nd Processing and Retail Operations



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Washington,
D.C. 20250

From: (b) (6)
Date: 1/28/2019
Subject: Poultry Good Commercial Practices / AGA1010013828I
Meeting Date: 1/28/2019
Meeting Time: 11:00 AM
Establishment: M7345+P7345 - Butterball, LLC
Reason Code:
Other Reason Code: GCP
Comments:

On Thursday, January 24, 2019, three truck loads of lay one breeder hens, flock "PT", were scheduled to be run as the last birds of the day (day shift hours are 0946-1816). Each truck contained 1040 hens. The trucks arrived at 1053, 1141, and 1242, respectively. I observed them at approximately 1400 and did not note any abnormalities. According to establishment paperwork provided, the hens went off feed on January 23, although they were still looking into what time. Due to mechanical issues with the chiller, the establishment was unable to run the hens that day (January 24) and elected to carry them over to the following day (January 25). Normally, when birds are carried over, they are run first thing on night shift (night shift hours are 0116-0946); however, night shift does not run breeder hens, so the establishment decided they would be run first on day shift on January 25 (see email from Billy Davis, first processing superintendent, communicating this to me). While making GCP observations at 1420 on January 25, I observed that these three truck loads of hens were still on the yard and had not been run yet. I also observed an increased number of DOAs from the previous day and numerous hens with large, exposed wounds that the hens surrounding them were pecking into. Fresh blood was visible on the beaks of these birds and splashed onto surrounding feathers. In two cases, the hens had managed to peck open a wound and pull out intestines and were pecking at the intestines splayed out in the cage of two separate hens. The birds were seen aggressively pecking at each other and at the feces/eggs in the cages. At this point, the hens had been off feed for approximately two days and on the yard for 26-28 hours, and had not had access to feed or water during that time. According to Butterball's "Animal Care and Well-Being Program", "Time in holding area will not exceed 24 hours from time of on farm feed withdrawal. Any deviation from this maximum should be documented." I immediately proceeded inside and found (b) (6). I expressed my concerns with the birds being held at the establishment for a greater length of time than normal and that it was communicated to me yesterday that these birds would be run first on day shift and still had not been run. He said there had been some miscommunication due to changes in management/staffing and that the decision was made to run the hens *last* on dayshift, with the new breeders that had come in today, based on ease of product flow through the establishment. I expressed my concerns to him that the birds were being held without access to food or water and bird welfare needed to be taken into consideration. The birds did not end up being run until starting at 1715, or 31 hours from their arrival at the establishment. According to paperwork submitted on January 28, there were 38 DOAs (1.2%). The "Animal Care and Well-Being Program" states that DOAs should not exceed 1% and if they do, cause will be determined, actions reviewed, and new procedures put in place. A similar situation occurred in October 2016 following Hurricane Matthew where birds were off feed/water for 60 hours before being killed. It was documented at the time in a meeting MOI on October 27, 2016 that our recommendation was to look at different options if a similar situation arose and the establishment said that they would take each on a case-by-case basis.



United States Department of Agriculture

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP MOI
Date: Friday, March 15, 2019 6:09:46 PM
Attachments: [GCP MOI 2-13-19 and Response.pdf](#)

(b) (6)

Allen Harim Foods, LLC. P935

18752 Harbeson Road

Harbeson, DE. 19951

302-684-1640 (b) (6)

Fax: 602-684-0718

(b) (6) @fsis.usda.gov



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Washington,
D.C. 20250

From: (b) (6)
Date: 1/22/2019
Subject: Poultry Good Commercial Practices / YXA18180109221
Meeting Date: 1/22/2019
Meeting Time: 6:14 PM
Establishment: P935 - Allen Harim Foods, LLC.
Reason Code:
Other Reason Code:
Comments:

At approximately 1814 hours, I was notified that the inspector on line 3, station 3 had hung back 2 birds for Veterinarian disposition. Upon arrival I observed the 2 birds had heads intact which were red to purple in color and had not received a cut to the neck. There was a small cut to the side of the heads of the each cadaver. (b) (6) was notified of the observation of birds dying other than by slaughter. The inspector on line 3, station 4 then notified me that he had condemned a cadaver as well. Upon investigation, this bird had the head intact which was red to purple in color and had a small cut to the left side of the neck however, both carotid arteries had not been cut.

At approximately 1825 hours I went to perform Good Commercial Practice verification however there were no birds on line 3 due to the lunch break. At approximately 1943 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade.

(b) (6) was notified of birds dying other than by slaughter. (b) (6) stated that the responsible establishment employee would receive disciplinary action and the back up kill personnel for line 3 will be monitored for 3 days.

It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Respectfully,

(b) (6)

Allen Harim Foods, LLC. P-935

Harbeson, DE. 19951

(b) (6)

(b) (6)

1/22/19



Allen Harim Foods, LLC
Harbeson Processing Plant
18752 Harbeon Road
Harbeson, DE 19951
Phone (302) 684-1640

To: (b) (6)
From: (b) (6)
Date: January 25, 2019
Establishment: P-935 Allen Harim Foods, LLC
Subject: MOI GCP Dated 1/22/19

The establishment is aware of the importance of following Good Commercial Practices. On 1/22/19, USDA observed 2 cadavers that were hung back from Line 3 station 3. Production management was notified of USDA observations.

The Backup killer team member was disciplined according to company policy. A Supervisor will monitor the job performance 1 time per shift starting 1/23/19 and ending 1/28/19 to ensure disciplinary action was effective. All documentation will be located in the HACCP office upon completion. Any team member observed not following company policy will be subject to disciplinary actions up to and including termination.

Respectfully,

(b) (6)



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Washington,
D.C. 20250

From: (b) (6)
Date: 1/22/2019
Subject: Poultry Good Commercial Practices / YXA18180109221
Meeting Date: 1/22/2019
Meeting Time: 6:14 PM
Establishment: P935 - Allen Harim Foods, LLC.
Reason Code:
Other Reason Code:
Comments:

At approximately 1814 hours, I was notified that the inspector on line 3, station 3 had hung back 2 birds for Veterinarian disposition. Upon arrival I observed the 2 birds had heads intact which were red to purple in color and had not received a cut to the neck. There was a small cut to the side of the heads of the each cadaver. (b) (6) was notified of the observation of birds dying other than by slaughter. The inspector on line 3, station 4 then notified me that he had condemned a cadaver as well. Upon investigation, this bird had the head intact which was red to purple in color and had a small cut to the left side of the neck however, both carotid arteries had not been cut.

At approximately 1825 hours I went to perform Good Commercial Practice verification however there were no birds on line 3 due to the lunch break. At approximately 1943 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade.

(b) (6) was notified of birds dying other than by slaughter. Mr. Bethae stated that the responsible establishment employee would receive disciplinary action and the back up kill personnel for line 3 will be monitored for 3 days.

It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Respectfully,

(b) (6)

Allen Harim Foods, LLC. P-935

Harbeson, DE. 19951



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Avenue, SW.
Washington,
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From: (b) (6)
Date: 12/6/2018
Subject: Poultry Good Commercial Practices / YXA27191258041
Meeting Date: 12/4/2018
Meeting Time: 5:53 PM
Establishment: P935 - Allen Harim Foods, LLC.
Reason Code:
Other Reason Code:
Comments:

On 12/4/18, at approximately 1753 hours while tagging a stainless steel bin of small birds I observed two whole small carcasses that were bright red in color with the head intact. Upon further investigation the two carcasses had no bleeding cut to the necks, the facial areas was swollen and purple in color, as was the necks. At approximately 1812 hours (b) (6) was notified of the observation of birds dying other than by slaughter.

At approximately 1822 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) and (b) (6) were notified of the observation of birds dying other than by slaughter.

On 12/4/18 and 12/5/18 I requested a verbal corrective action from Mr. (b) (6) however none has been forthcoming.

It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Respectfully,

(b) (6)

Allen Harim Foods, LLC. P-935
Harbeson, DE. 19951

(b) (6)

(b) (6)

(b) (6)

12/6/18



Allen Harim Foods, LLC
Harbeson Processing Plant
18752 Harbeon Road
Harbeson, DE 19951
Phone (302) 684-1640

To: (b) (6)
From: (b) (6)
Date: December 14, 2018
Establishment: P-935 Allen Harim Foods, LLC
Subject: MOI GCP /YXA27191258041

The establishment is aware of the importance of following Good Commercial Practices. On 12/4/18, at approximately 1753 hours while tagging a stainless steel bin of small birds I observed two whole small carcasses that were bright red in color with the head intact. Upon further investigation the two carcasses had no bleeding cut to the necks, the facial areas was swollen and purple in color, as was the necks. She did observe that the bird received a cut to the neck as blood was dripping from the neck. Production management was notified of USDA observations.

The Backup killer team member was counseled and given a disciplinary as they did not adhere to the job's specific duties and thereby, through their inaction, the process failed. Any team member observed not following company policy will be subject to disciplinary actions up to an including termination.

Respectfully,

(b) (6)



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Washington,
D.C. 20250

From: (b) (6)
Date: 1/4/2019
Subject: Poultry Good Commercial Practices / YXA45170148041
Meeting Date: 12/28/2018
Meeting Time: 8:07 PM
Establishment: P935 - Allen Harim Foods, LLC.
Reason Code:
Other Reason Code:
Comments:

At approximately 2007 hours while performing antemortem and Good Commercial Practice (GCP) verification task I observed a live medium bird, head raised, breathing, eyes blinking and looking around enter the scald. (b) (6) (b) (6) was notified of a bird dying other than by slaughter.

At approximately 2012 hours I performed GCP verification by observing 200 carcasses enter the scald and 200 carcasses at the kill blade. There were no further observation of live birds entering the scald and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) stated that the back up kill personnel will receive disciplinary action.

It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and The District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Respectfully,

(b) (6)

Allen Harim Foods, LLC.)-935

(b) (6)

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP MOI at P-146
Date: Friday, January 18, 2019 12:26:45 PM
Attachments: [MOI Report.pdf](#)



Allen Harim Foods, LLC
Harbeson Processing Plant
18752 Harbeon Road
Harbeson, DE 19951
Phone (302) 684-1640

To: (b) (6)
From: (b) (6)
Date: January 23, 2019
Establishment: P-935 Allen Harim Foods, LLC
Subject: MOI GCP Dated 12/28/18

The establishment is aware of the importance of following Good Commercial Practices. On 12/28/18, USDA observed a live bird entering the scalders. Production management was notified of USDA observations.

The Backup killer team member was disciplined according to company policy. A Supervisor will monitor the job performance 1 time per shift starting 12/29/18 and ending 1/3/19 to ensure disciplinary action was effective. All documentation will be located in the HACCP office upon completion. Any team member observed not following company policy will be subject to disciplinary actions up to and including termination.

Respectfully,

(b) (6)

(b) (6)

(b) (6), (b) (4)

(b) (6), (b) (4)

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP MOI establishment response
Date: Monday, February 11, 2019 11:39:38 AM
Attachments: [GCP MOI 1.28.19.pdf](#)
[GCP MOI 1.28.19 establishment response.pdf](#)

Hi-

Attached is the GCP MOI I wrote a few weeks back and the establishment's response, which I received today. They are saying they did not verify the actual delivery time, which I think is a very poor excuse. Breeders are generally delivered later in the day than super toms due to traveling from a farther distance, but their arrival time of between 1053-1242 that day is very typical and not different from when they normally arrive. So there is really no reason for them to have even needed to verify a delivery time. Even if they had arrived later in the day, they were not run until starting at 1715 the following day, so it would have been very unlikely they could have run them within their supposed 24-hour period. The shift ends at 1816 and it would be very rare for birds to arrive close to the end of the shift. Also, they did not address that I was originally told (per email) that the birds would be run first on night shift and then their minds were changed due to plant needs and "product flow." They are saying it is their priority to operate all carry-overs within a 24-hour period but their "Animal Care and Well-Being Program" says that time in holding area will not exceed 24 hours **from time of on farm feed withdrawal**. By not running them on night shift, there is no way they could comply with that. This is the main issue at hand- they will not run breeders on night shift so if they have to carry them over, there is no way they could run them within that 24-hour period. That was not at all addressed in their response. I plan on verbally presenting these concerns in the weekly meeting this week and documenting them in the weekly meeting MOI. I wanted to see if you would like me to pursue this any further or close it out once I present my concerns at the meeting this week. Thanks.

(b) (6)
Supervisory Public Health Veterinarian
OFO
FSIS, USDA
Mt. Olive, NC P7345
Phone Number: 919-658-6743 (b) (6)
Fax Number: 919-658-5575
Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
To: (b) (6)
Cc: [Williams, Phillip - FSIS](#)
Subject: GCP MOI for 5 birds almost entering the scalders
Date: Thursday, March 28, 2019 9:30:26 AM
Attachments: [MOI DVMS GCP Live Bird Entering Scalders.pdf](#)

Good morning (b) (6),

Please see the attached MOI that I have issued to House of Raeford Farms Inc., P510, Rose Hill. During my GCP task today, I identified 5 live birds almost entering the scalders. Three of the birds were uncut and 2 birds were improperly cut and still alive. The plant has been in the process of training a new back up killer and they attribute it to the trainer not paying attention. A similar incident was documented by (b) (6) on 3/4/2019 for a single bird without a cut on the neck. The preventive given by the supervisor on 3/4/19 was to have the back up killer pay more attention, which is very similar to the response I received today.

Thank you,

(b) (6)
Relief Supervisory Public Health Veterinarian
Office of Field Operations
Food Safety Inspection Service/USDA
Tyson Foods, Inc. P-622
2023 Hasty St.
Monroe, NC 28110
704-296-1933
704-282-4400 (Fax)
(b) (6) [@usda.gov](#)

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP MOI P-146
Date: Thursday, January 17, 2019 6:07:24 PM
Attachments: [Scan0012.pdf](#)

Good evening,

Please find attached a mistreatment of poultry MOI at Glen Allen, Va.

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP MOI
Date: Friday, January 4, 2019 7:24:42 PM
Attachments: [GCP MOI 12-28-18.pdf](#)

Attached is a GCP MOI for your review

Filtered for Inspector All

[illegible]

From: [Roling, Mark - FSIS](#)
To: (b) (6)
Subject: GCP question
Date: Wednesday, February 13, 2019 4:38:10 PM

Can one of you call me on a question please

Mark Roling
Deputy District Manager
Raleigh District
Office of Field Operations, FSIS, USDA
6020 Six Forks Road
Raleigh, NC. 27609
Phone: 919-208-2935
(b) (6)
mark.roling@usda.gov

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: GCP
Date: Tuesday, January 22, 2019 8:21:07 PM
Attachments: [GCP MOI 1-22-19.pdf](#)

A GCP MOI is attached for your review

Ms. Nicole Reynolds, Plant Manager, P-510
House of Raeford
Rose Hill, NC 28458

Ms. Reynolds

At approximately 1352 while performing the Good Commercial Practices Verification task, I observed a live bird about to enter the scalders. The bird at the time of my observation had normal rhythmic breathing, eyes open and blinking with the head elevated. I immediately pointed out the bird to (b) (6), who stopped the line before the bird could enter the scalders and removed the bird from the line. After removing the bird from the line, it was observed that there was no cut on the neck which would not have allowed the bird to bleed out properly. (b) (6) took the bird back to live hang to show it to (b) (6). (b) (6) placed the bird back onto the kill line to allow it to go back through the stunner and the kill blade to allow proper bleeding. (b) (6), instructed the backup cutter to pay more attention to the smaller birds going through. I discussed my finding with (b) (6) and (b) (6) and notified them of the pending MOI and the establishment's failure to comply with 9 CFR 381.65 (b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. (b) (6), was also notified my findings.

Ms. Reynolds this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

If you have any questions or concerns regarding the above, please contact (b) (6) or (b) (6).

Respectfully,

(b) (6)



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Field
Operations

Date: 3/11/2019

Certified Mail# 7017 0660 0000 7888 3852

(b) (6)

Mar-Jac Poultry-MS (Establishment # P517)
P.O. Box 991
Hattiesburg, MS 39401

LETTER OF CONCERN

Dear (b) (6)

Per the USDA FSIS team there at establishment #P517, USDA Inspection Program Personnel (USDA-IPP) have observed and documented issues of concern in live poultry handling/treatment, which documents a lengthy trend of live animal handling deficiencies. Specifically, USDA-IPP have observed, communicated, and documented repeated episodes of live bird mistreatment, defined properly as Good Commercial Practices (GCPs) failures/deficiencies, and communicated and documented these GCP deficiencies on numerous occasions within establishment issued GCP Memorandum of Information/Interview (GCP MOIs).

As per communication from the USDA-IPP, conditions have been described as follows:

Document	Date of Incident	Brief Description of Deficiency
GCP MOI	2/13/2018	Live bird observed in DOA pile
GCP MOI	2/27/2018	Live bird observed in DOA pile
GCP MOI	2/28/2018	Live bird entered scalders
GCP MOI	3/5/2018	Injured bird, damaged cage, in dried mud
GCP MOI	3/6/2018	Live bird entered scalders
GCP MOI	4/5/2018	Live bird observed in DOA pile

GCP MOI	4/18/2018	Distressed birds in damaged cages
GCP MOI	5/23/2018	Live bird entered scalders
GCP MOI	5/24/2018	Birds piled up at dump system
GCP MOI	6/22/2018	Piling and throwing birds at dump system
GCP MOI	6/28/2018	Live bird entered scalders
GCP MOI	7/9/2018	Birds left in heat and in distress
GCP MOI	9/4/2018	Birds piled up at dump system
GCP MOI	9/27/2018	Truck ran over live bird, crushing it
GCP MOI	10/5/2018	Live bird observed in DOA pile
GCP MOI	11/1/2018	Comingled live and deads at dump system
GCP MOI	11/15/2018	Live bird observed in DOA pile
GCP MOI	11/25/2018	Live bird observed in DOA pile
GCP MOI	2/9/2019	Live bird entered scalders
GCP MOI	2/19/19	Live bird observed in DOA pile
GCP MOI	3/5/2019	Live bird left in cage on trailer injured and in distress

Mr. Colee, I have reviewed the USDA-IPP GCP MOI issuances and I agree with their determinations that such deficiencies meet the criteria set forth for the GCP MOI issuances and that this information also supports the issuance of this Letter Of Concern (LOC).

The establishment has failed repeatedly to meet Good Commercial Practices (GCP) standards and the regulatory requirements of 9CFR381.65(b), as per the information within the referenced GCP MOIs. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry Before Slaughter," the USDA's Food Safety and Inspection Service (FSIS) encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by GCPs, as described therein. (b) (6) based upon my understanding of these deficiencies, it is my determination that the procedures and or personnel employed at the Mar-Jac facility (#P517) failed in providing adequate, timely, appropriate and/or effective corrective actions to prevent or mitigate the recurrence of these deficiencies.

A copy of this LOC will be forwarded to the District Manager (DM) and the three (3) Deputy District Managers (DDMs) in the Jackson District Office, the Executive Associate for Regulatory Operations (EARO), (b) (6) the (b) (6) (b) (6) in Washington D.C. (b) (6) the IPP Veterinarian(s) (PHVs), and/or related staff, the Mississippi State Veterinarian, USDA Office of Investigation, Enforcement, and Audit (OIEA) Investigative Personnel, and the appropriate USDA APHIS State Representative, along with any other appropriate authorities as deemed appropriate.

The USDA FSIS Jackson District Office is encouraging you to make demonstrable and verifiable improvements (corrective actions) in the areas where these deficiencies have occurred in an effort to prevent recurrence.

If you have any questions regarding this matter, please feel free to contact the Jackson District

Office at (601) 965-4312.

(b) (6)



District Veterinary Medical Specialist

(b) (6) [@fsis.usda.gov](mailto:_____@fsis.usda.gov)

Jackson District Office

713 South Pear Orchard Rd., Suite 402

Ridgeland, MS 39157

Office - 601-965-4312

Cc:

DM Dr. Larry Davis, (via electronic copy)

DDM Dr. Greg Brookhouser, (via electronic copy)

DDM Dr. David Thompson, (via electronic copy)

DDM Mr. William Griffin. (via electronic copy)

(b) (6)



United States Department of Agriculture

Food Safety and
Inspection
Service

1400
Independence
Avenue, SW.
Washington,
D.C. 20250

From: (b) (6)
Date: 1/24/2019
Subject: Poultry Good Commercial Practices
Meeting Date: 1/24/2019
Meeting Time: 5:49 PM
Establishment: M56+P56 - PILGRIMS PRIDE CORPORATION

Reason Code:

**Other Reason
Code:**

Comments:

On 01/24/2018 at approximately 5:49 pm, while performing the Poultry Good Commercial Practices Task. I was observing the birds go into the scalding when I noticed a live bird go into the scalding. The bird had its head raised up, eyes open and very alert. I immediately alerted the (b) (6), of my observation. At approximately 7 minutes after bird entered scalding, (b) (6) removed said bird from the line.

My above findings are noncompliant with 9 CFR 381.65(b): "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. Any deviation from Good Commercial Practices is unacceptable. Since this is an isolated incident, it will not be registered as a noncompliance record because the establishment's process appears to be in control, and no further birds were observed entering the scalding. This MOI serves as a written notice that future deviations may result in the taking of additional administrative actions.

(b) (6) -8 at Est. P-56

cc:

(b) (6)
(b) (6)
(b) (6)
(b) (6)
(b) (6)
(b) (6)
(b) (6)
(b) (6)
(b) (6)



United States Department of Agriculture

Food Safety and
Inspection
Service

1400
Independence
Avenue, SW.
Washington,
D.C. 20250

From: (b) (6)
Date: 3/28/2019
Subject: Poultry Good Commercial Practices / RHB1605034728I
Meeting Date: 3/28/2019
Meeting Time: 7:31 AM
Establishment: P510 - House Of Raeford Farms
Reason Code:
Other Reason Code:
Comments:

Ms. Nicole Reynolds, Plant Manager

Establishment P510

House of Raeford Farm, Inc.

Rose Hill, NC 28458

Ms. Reynolds,

On 03/28/2019, at approximately 0721 hours, while performing a Good Commercial Practices task in the Live Hang Room, I noted 5 live birds in the span of 1-2 minutes about to enter the scalding. At the time of my observations, each bird had normal rhythmic breathing, eyes open and blinking with the head elevated. A team member was in the area who stopped the line and removed each bird from the line before they could enter the scalding. On further observation of each bird, 3 did not have a cut on the neck to allow the birds to bleed out properly. The remaining birds had incomplete cuts on the neck which did not allow the birds to bleed out completely before entering the scalding. Each bird was placed back on the line to go through the proper slaughter process.

(b) (6) was made aware of my findings and was notified that a GCP MOI would be written and sent to the DVMS as a result. He reported that a new back up killer is currently being trained. (b) (6) stated that the trainer was not paying attention and had stepped away from the platform. Following this incident, the trainer was instructed to pay more attention and to stay at the platform while the new team member is being trained. Following this conversation, I repeated my Good Commercial Practices task and verified that the trainer was present on the platform in a location closest to the automatic kill blade.

A previous memorandum was written on 03/04/2019 for similar findings. In this memorandum (MOI# RHB1412035404I), a live bird was found at the scalding entrance without a cut on the neck. The incident was attributed to the back-up cutter not paying attention and the preventive measure cited was to instruct the back-up cutter to pay more attention to the smaller birds as they pass the kill blade.

The plant's preventative measures must be proactive and effective to ensure that birds entering the establishment do not die from causes other than slaughter. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). A copy of this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended.



United States Department of Agriculture

If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6).

Respectfully,

(b) (6)

Relief SPHV-Tyson Foods, Inc., Monroe

From:

(b) (6)

To:

(b) (6)

(b) (6)

Subject:

MOI Report 01/24/2019

Date:

Thursday, January 24, 2019 7:39:48 PM

Attachments:

[MOI Report.pdf](#)



United States Department of Agriculture

Food Safety and
Inspection
Service

1400
Independence
Avenue, SW.
Washington,
D.C. 20250

From: (b) (6)
Date: 3/26/2019
Subject: Poultry Good Commercial Practices / CUA3720032026I
Meeting Date: 3/26/2019
Meeting Time: 7:00 PM
Establishment: P764 - Perdue Foods, LLC
Reason Code:
Other Reason Code:
Comments:

At 1857 hours while performing the Poultry Good Commercial Practices task in the kill room, I observed on kill line number two several birds with neck cut have intense body and wings motion entering the scalders. This might indicate that the bleeding equipment was not properly adjusted, and the neck cuts were inadequate to achieve thorough bleeding of the birds. Also, I was able to remove a live bird with no neck cut from the line before it enters the scalders.

Immediately, I notified (b) (6) the poultry welfare officer and the Night Shift 1st Processing shift leader of the incident, he inspected kill line number two and evaluated the bleeding equipment. Then he indicated that the kill machine was not properly set up and that adjustments had to be made to it to get it to perform at acceptable levels. I reminded (b) (6) that live poultry must be treated in a manner consistent with Good Commercial Practices. I notified him that this Memorandum of Interview would be forwarded to the District Veterinary Medical Specialist (DVMS).

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: MOI
Date: Tuesday, March 26, 2019 10:13:51 PM
Attachments: [MOI Report.pdf](#)

Hello (b) (6),

I trust all is well with you; I have enclosed a copy of a Good Commercial Practices MOI for your review.

Thanks,

(b) (6)

Office of Field Operations
Food Safety and Inspection Service, USDA
Perdue Foods LLC, P-764
521 Willow Street
Salisbury, MD 21801
Phone: (b) (6)
(b) (6) [@usda.gov](#)

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: P-146 GCP MOI update
Date: Friday, January 18, 2019 1:00:45 PM
Attachments: [Scan0013.pdf](#)

Good afternoon,

I have updated the MOI, the establishment pointed out a factual error on their GCP check. Their welfare check actually found no loose birds on the yard and in the DOA bin the day the bird was run over.

Thank you,

(b) (6)

From:

(b) (6)

To:

(b) (6)

Cc:

(b) (6)

Subject:

Please find attached GCP MOI for your review.

Date:

Thursday, February 14, 2019 3:48:26 PM

Attachments:

[Scan_0022.pdf](#)

From: (b) (6)
To: (b) (6)
Subject: Question
Date: Tuesday, February 26, 2019 9:34:36 AM

(b) (6)

If we go do a GCP and the plant is in front of us and takes off birds only when we are doing our check, should we write MOI stating like you did on the one from your visit? We had been told previously that if they remove the birds that we don't write one.

Thanks!

(b) (6)

Supervisory Public Health Veterinarian
Office of Field Operations
Food Safety and Inspection Service, USDA
c/o House of Raeford, P-737
253 Butterball Road
Teachey, NC 28464

(b) (6)

(b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
To: (b) (6) (b) (6)
Cc: (b) (6)
Subject: Re: GCP concern
Date: Monday, January 28, 2019 9:56:50 AM

They told me that night shift "cannot handle" running the breeder hens (they generally only run super toms on night shift) and based on product flow in the plant it made more sense to run them last thing on day shift grouped with the other breeder hens that had come in that day.

(b) (6)
(b) (6)
OFO
FSIS, USDA
Mt. Olive, NC P7345
Phone Number: 919-658-6743 (b) (6)
Fax Number: 919-658-5575
Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
Sent: Monday, January 28, 2019 9:33:16 AM
To: (b) (6)
Cc: (b) (6)
Subject: RE: GCP concern

Good morning (b) (6)

I agree that a GCP MOI is the best way to document this issue. Did the plant give any reason/justification as to why they decided to go against their own program by not running the birds first?

(b) (6)
District Veterinary Medical Specialist
919.208.2946 office
(b) (6)
844.839.6360 fax
(b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6) - FSIS
Sent: Sunday, January 27, 2019 7:06 PM

To: (b) (6)

Cc: (b) (6)

(b) (6)

Subject: FW: GCP concern

Hello DVMS's,

Please review attached document from (b) (6) /P-7345 Butterball LLC. I believe we can move forward with a GCP MOI on this. According to the facts described on the information described by (b) (6). Your feedback/correlation will be appreciated.

(b) (6)

Wilson Circuit
Raleigh District Office
Food Safety and Inspection Service- OFO
Office : 919-208-2952

(b) (6)

(b) (6)

From: (b) (6)

Sent: Friday, January 25, 2019 5:58 PM

To: (b) (6) - FSIS <(b) (6)@fsis.usda.gov>

Subject: GCP concern

For your review.

(b) (6)

OFO

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 x (b) (6)

Fax Number: 919-658-5575

Email: (b) (6) @usda.gov

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: RE: GCP concern
Date: Monday, January 28, 2019 10:00:28 AM

Still they failed to consider GCP/Poultry Welfare practices in order to accommodate a better product flow resulting on the observations /facts that you described. That is my concern and something they will need to consider in the future. This support a GCP MOI.

(b) (6)

Wilson Circuit
Raleigh District Office
Food Safety and Inspection Service- OFO
Office : 919-208-2952

(b) (6)

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6)
Sent: Monday, January 28, 2019 9:57 AM
To: (b) (6)
(b) (6)
Cc: (b) (6)
Subject: Re: GCP concern

They told me that night shift "cannot handle" running the breeder hens (they generally only run super toms on night shift) and based on product flow in the plant it made more sense to run them last thing on day shift grouped with the other breeder hens that had come in that day.

(b) (6)

(b) (6)

(b) (6)

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 x (b) (6)

Fax Number: 919-658-5575

Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
Sent: Monday, January 28, 2019 9:33:16 AM
To: (b) (6)
Cc: (b) (6)
Subject: RE: GCP concern

Good morning (b) (6)

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(b) (6)
District Veterinary Medical Specialist
919.208.2946 office
(b) (6)
844.839.6360 fax
(b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
Sent: Sunday, January 27, 2019 7:06 PM
To: (b) (6)
(b) (6)
Cc: (b) (6)
(b) (6)
Subject: FW: GCP concern

Hello (b) (6)

Please review attached document from (b) (6) /P-7345 Butterball LLC. I believe we can move forward with a GCP MOI on this. According to the facts described on the information described by (b) (6). Your feedback/correlation will be appreciated.

(b) (6)
(b) (6)
Wilson Circuit
Raleigh District Office

Food Safety and Inspection Service- OFO
Office : 919-208-2952

(b) (6)

(b) (6)

From: (b) (6)

Sent: Friday, January 25, 2019 5:58 PM

To: (b) (6) - FSIS < (b) (6) @fsis.usda.gov>

Subject: GCP concern

For your review.

(b) (6)

(b) (6)

(b) (6)

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 (b) (6)

Fax Number: 919-658-5575

Email: (b) (6)

From: (b) (6)
To: (b) (6)
Cc: (b) (6) (b) (6)
Subject: RE: GCP concern
Date: Monday, January 28, 2019 10:47:29 AM

Yes. Go ahead.

(b) (6)

Wilson Circuit
Raleigh District Office
Food Safety and Inspection Service- OFO
Office : 919-208-2952

(b) (6)

(b) (6)

From: (b) (6)
Sent: Monday, January 28, 2019 10:40 AM
To: (b) (6)
Subject: Re: GCP concern

I agree. Should I go ahead and submit the GCP MOI?

(b) (6)

OFO

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 (b) (6)

Fax Number: 919-658-5575

Email: (b) (6)

From: (b) (6)
Sent: Monday, January 28, 2019 10:00:25 AM
To: (b) (6)
Cc: (b) (6)
Subject: RE: GCP concern

Still they failed to consider GCP/Poultry Welfare practices in order to accommodate a better product flow resulting on the observations /facts that you described. That is my concern and something they will need to consider in the future. This support a GCP MOI.

(b) (6)
(b) (6)
Wilson Circuit
Raleigh District Office
Food Safety and Inspection Service- OFO
Office : 919-208-2952
Mobile: (b) (6)
(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6)
Sent: Monday, January 28, 2019 9:57 AM
To: (b) (6)
(b) (6)
Cc: (b) (6)
Subject: Re: GCP concern

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(b) (6)
(b) (6)
(b) (6)

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 (b) (6)

Fax Number: 919-658-5575

Email: (b) (6) [@usda.gov](#)

From: (b) (6)
Sent: Monday, January 28, 2019 9:33:16 AM
To: (b) (6)
Cc: (b) (6)
Subject: RE: GCP concern

Good morning (b) (6)

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(b) (6)
District Veterinary Medical Specialist
919.208.2946 office
(b) (6)
844.839.6360 fax
(b) (6) [@usda.gov](#)

From: (b) (6)
Sent: Sunday, January 27, 2019 7:06 PM
To: (b) (6)
(b) (6)
Cc: (b) (6)
(b) (6)
Subject: FW: GCP concern

Hello DVMS's,

Please review attached document from (b) (6) /P-7345 Butterball LLC. I believe we can move forward with a GCP MOI on this. According to the facts described on the information described by (b) (6). Your feedback/correlation will be appreciated.

(b) (6)

Front Line Supervisor
Wilson Circuit
Raleigh District Office
Food Safety and Inspection Service- OFO
Office : 919-208-2952
Mobile: (b) (6)
(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6)
Sent: Friday, January 25, 2019 5:58 PM
To: (b) (6)
Subject: GCP concern

For your review.

(b) (6)

(b) (6)

OFO

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 (b) (6)

Fax Number: 919-658-5575

Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: Re: GCP concern
Date: Monday, January 28, 2019 11:32:33 AM
Attachments: [GCP MOI 1.28.19.pdf](#)
[GCP concern email.pdf](#)

Please see attached GCP MOI. A copy was provided to the establishment.

(b) (6)
(b) (6)
(b) (6)

FSIS, USDA
Mt. Olive, NC P7345
Phone Number: 919-658-6743 (b) (6)
Fax Number: 919-658-5575
Email: (b) (6) [@usda.gov](#)

From: (b) (6)
Sent: Monday, January 28, 2019 10:47:27 AM
To: (b) (6)
Cc: (b) (6)
Subject: RE: GCP concern

Yes. Go ahead.

(b) (6)
(b) (6)
Wilson Circuit
Raleigh District Office
Food Safety and Inspection Service- OFO
Office : 919-208-2952
Mobile: (b) (6)
(b) (6) [@fsis.usda.gov](#)

From: (b) (6)
Sent: Monday, January 28, 2019 10:40 AM
To: (b) (6)
Subject: Re: GCP concern

I agree. Should I go ahead and submit the GCP MOI?

(b) (6)

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 (b) (6)

Fax Number: 919-658-5575

Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)

Sent: Monday, January 28, 2019 10:00:25 AM

To: (b) (6)

Cc: (b) (6)

Subject: RE: GCP concern

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(b) (6)

Wilson Circuit

Raleigh District Office

Food Safety and Inspection Service- OFO

Office : 919-208-2952

(b) (6)

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6)

Sent: Monday, January 28, 2019 9:57 AM

To: (b) (6)

Cc: (b) (6)

Subject: Re: GCP concern

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(b) (6)

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 x (b) (6)

Fax Number: 919-658-5575

Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)

Sent: Monday, January 28, 2019 9:33:16 AM

To: (b) (6)

Cc: (b) (6)

Subject: RE: GCP concern

Good morning (b) (6)

I agree that a GCP MOI is the best way to document this issue. Did the plant give any reason/justification as to why they decided to go against their own program by not running the birds first?

(b) (6)

District Veterinary Medical Specialist

919.208.2946 office

(b) (6)

844.839.6360 fax

(b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)

Sent: Sunday, January 27, 2019 7:06 PM

To: (b) (6)

(b) (6)

Cc: (b) (6)

(b) (6)

(b) (6)

Subject: FW: GCP concern

Hello (b) (6)

Please review attached document from (b) (6) /P-7345 Butterball LLC. I believe we can move forward with a GCP MOI on this. According to the facts described on the information described by (b) (6). Your feedback/correlation will be appreciated.

(b) (6)

Wilson Circuit

Raleigh District Office

Food Safety and Inspection Service- OFO

Office : 919-208-2952

(b) (6)

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6)

Sent: Friday, January 25, 2019 5:58 PM

To: (b) (6) - FSIS (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)>

Subject: GCP concern

For your review.

(b) (6)

(b) (6)

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 x2310

Fax Number: 919-658-5575

Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
To: (b) (6)
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: GCP concern
Date: Monday, January 28, 2019 9:33:18 AM

Good morning (b) (6)

I agree that a GCP MOI is the best way to document this issue. Did the plant give any reason/justification as to why they decided to go against their own program by not running the birds first?

(b) (6)
District Veterinary Medical Specialist
919.208.2946 office
(b) (6)
844.839.6360 fax
(b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
Sent: Sunday, January 27, 2019 7:06 PM
To: (b) (6)
(b) (6)
Cc: (b) (6) - FSIS (b) (6) @fsis.usda.gov>; (b) (6) - FSIS
(b) (6) @fsis.usda.gov>; (b) (6)
(b) (6)

(b) (6)
Please review attached document from (b) (6) /P-7345 Butterball LLC. I believe we can move forward with a GCP MOI on this. According to the facts described on the information described by (b) (6). Your feedback/correlation will be appreciated.

(b) (6)
(b) (6)
Wilson Circuit
Raleigh District Office
Food Safety and Inspection Service- OFO
Office : 919-208-2952
(b) (6)
(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6)
Sent: Friday, January 25, 2019 5:58 PM
To: (b) (6) - FSIS (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)>
Subject: GCP concern

For your review.

(b) (6)

FSIS, USDA

Mt. Olive, NC P7345

Phone Number: 919-658-6743 (b) (6)

Fax Number: 919-658-5575

Email: (b) (6) [@usda.gov](#)

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: RE: GCP MOI for 5 birds almost entering the scalders
Date: Thursday, March 28, 2019 9:38:27 AM

Thank you. The MOI looks good.

Unfortunately there's not much we can do about their response. We don't have the authority to take regulatory action at this point, so they can give us any response that they want. But you are correct in that it's the same response given before, so we could discuss with them our concerns about the ineffective nature of their previous response and question why they think a similar response would yield different results this time.

(b) (6)
District Veterinary Medical Specialist
Raleigh District Office
Office of Field Operations
USDA FSIS
6020 Six Forks Rd.
Raleigh, NC 27609
(b) (6)
Office: 919-208-2936
Fax: 844-839-6359
Email: (b) (6)

From: (b) (6)
Sent: Thursday, March 28, 2019 9:30 AM
To: (b) (6); (b) (6) - FSIS
<(b) (6)@fsis.usda.gov>
Cc: Williams, Phillip - FSIS <Phillip.Williams1@fsis.usda.gov>
Subject: GCP MOI for 5 birds almost entering the scalders

Good morning (b) (6),

Please see the attached MOI that I have issued to House of Raeford Farms Inc., P510, Rose Hill. During my GCP task today, I identified 5 live birds almost entering the scalders. Three of the birds were uncut and 2 birds were improperly cut and still alive. The plant has been in the process of training a new back up killer and they attribute it to the trainer not paying attention. A similar incident was documented by (b) (6) on 3/4/2019 for a single bird without a cut on the neck. The preventive given by the supervisor on 3/4/19 was to have the back up killer pay more attention, which is very similar to the response I received today.

Thank you,

(b) (6)

Relief Supervisory Public Health Veterinarian
Office of Field Operations
Food Safety Inspection Service/USDA
Tyson Foods, Inc. P-622
2023 Hasty St.
Monroe, NC 28110
704-296-1933
704-282-4400 (Fax)
(b) (6) [@usda.gov](mailto:(b) (6) @usda.gov)

From: (b) (6)
To: (b) (6)
Subject: Re: GCP MOI P-146
Date: Wednesday, February 13, 2019 5:27:33 PM

Thanks for the input

(b) (6)

Raleigh District
Office of Field Operations, FSIS, USDA
6020 Six Forks Road
Raleigh, NC. 27609
Phone: 919-208-2935

(b) (6)

From: (b) (6)
Date: Wednesday, February 13, 2019 at 4:57:24 PM
To: (b) (6)
Subject: FW: GCP MOI P-146

(b) (6)

District Veterinary Medical Specialist
Raleigh District Office
Office of Field Operations
USDA FSIS
6020 Six Forks Rd.
Raleigh, NC 27609

(b) (6)

Office: 919-208-2936
Fax: 844-839-6359
Email: (b) (6)

From: Kea, Danielle - FSIS
Sent: Thursday, January 17, 2019 6:07 PM
To: (b) (6)
Cc: Ahmad, Safwat - FSIS <Safwat.Ahmad@fsis.usda.gov>
Subject: GCP MOI P-146

Good evening,

Please find attached a mistreatment of poultry MOI at Glen Allen, Va.

From: (b) (6)
To: (b) (6)
Subject: Re: GCP question
Date: Wednesday, February 13, 2019 8:54:33 PM

Wow. I don't remember seeing that email at all. Who sent it to us?

From: "Auxier, Travis - FSIS" <(b) (6)>
Date: Wednesday, February 13, 2019 at 5:11:20 PM
To: "(b) (6) - FSIS" (b) (6)>
Subject: FW: GCP question

I called Mark about this. It was about a GCP MOI written at P146, Tyson (Glenn Allen) from 01/17. The SPHV took a regulatory control action after observing one bird being run over by the forklift/jack driver. There is no mention of what the RCA was specifically, other than telling the jack driver to stop operating the jack and go get a supervisor. She did say that she released regulatory control after approx. 9 minutes, so a pretty substantial amount of time for the process to be stopped (I know they have two picking lines, but I don't know how many cage dumps they have).

(b) (6)
District Veterinary Medical Specialist
Raleigh District Office
Office of Field Operations
USDA FSIS
6020 Six Forks Rd.
Raleigh, NC 27609
(b) (6)
Office: 919-208-2936
Fax: 844-839-6359
Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: Roling, Mark - FSIS
Sent: Wednesday, February 13, 2019 4:38 PM
To: (b) (6) - FSIS (b) (6)@fsis.usda.gov; (b) (6) - FSIS (b) (6)@fsis.usda.gov>
Subject: GCP question

Can one of you call me on a question please

Mark Roling
Deputy District Manager
Raleigh District
Office of Field Operations, FSIS, USDA
6020 Six Forks Road
Raleigh, NC. 27609
Phone: 919-208-2935

(b) (6)

mark.roling@usda.gov

From: (b) (6)
To: [Hodge, Stanley - FSIS](#)
Cc: (b) (6)
Subject: Re: GCP
Date: Friday, March 29, 2019 9:49:01 AM

That's a tough one. I think I'd have to say documentation with an MOI would be more appropriate, and here's why...

1. You have described 2 different incidents about 6 hours apart. The fact that this happened twice doesn't necessarily lead us to the conclusion that the process is out of control. In other words, 2 or more MOIs don't add up to equal an NR.
2. I think the first incident would be closer to describing a process out of control because you described seeing red birds at the re-hang table before doing your NPIS Leukosis check and then after the check, you observed live birds about to enter the scalded. To me, this seems to indicate an issue that continued for several minutes (i.e. out of control) with no apparent attempt to correct. However, I think the plant could argue that simply describing "red birds" at the re-hang table doesn't mean that the birds were cadavers. I think a better description of the red birds would strengthen your observation and then I think the NR would be fully supportable. As you have it documented though, I think the plant could appeal the NR successfully.

When in doubt, document with an MOI.

I have no doubt that this plant is going to continue to have issues like this because of their set-up. It's only a matter of time before we start having enough observation to document these incidents as NRs.

(b) (6)
District Veterinary Medical Specialist
Raleigh District Office
Office of Field Operations
USDA FSIS
6020 Six Forks Rd.
Raleigh, NC 27609
(b) (6)
Office: 919-208-2936
Fax: 844-839-6359
Email: (b) (6)

(b) (6)
Date: Friday, March 29, 2019 at 09:25:46
To: (b) (6)
Cc: (b) (6)
Subject: GCP

(b) (6)

Can you please read this and see if it should be an NR or MOI. Phillip and I think it should be an NR,

but the plant is questioning if the process was really out of control.

Thank-you and have a good weekend!

On Wednesday, 27 March 2019 at approximately 0530 while going to perform a NPIS Leukosis check, I observed several cadavers in the red barrels next to the re-hangers. After completing the NPIS Leukosis, I performed a Good Commercial Practice task and observed 2 live birds as evidenced by their breathing, having eyes open, and showing coordinated body movements was about to enter the scalders on Line ^{(b) (4)}. The 2 birds were observed within a few minutes of each other. The line was stopped and both birds were removed by plant employees before they entered the scalders. There was no plant employee at the scalders when the first bird was observed, but there was when the second bird was observed. There was no other intervention procedure in place at the entrance to the scalders, so if the establishment employee had not been notified/present to remove the birds from the line, the birds would have entered the scalders and would have died by means other than slaughter. ^{(b) (6)} ^{(b) (6)} was notified that a MOI would be issued.

1140 - When going to complete my Good Commercial Practice check with ^{(b) (6)}, we observed several cadavers in the red barrels at the re-hangers on line ^{(b) (4)}. One of the cadavers had no cut on its neck. At 1142 while performing the Good Commercial Practice task I observed on Line ^{(b) (4)} a live bird with no cut on its neck as evidenced by their breathing, having eyes open, and showing coordinated body movements was about to enter the scalders. ^{(b) (6)} ^{(b) (6)}, who accompanied me when I did the task was able to retrieve the bird from the line before it could enter the scald tank. Within a few minutes 2 additional live birds as evidenced by their breathing, having eyes open, and showing coordinated body movements were observed by us and removed by ^{(b) (6)}. Both birds were insufficiently cut enough to prevent them from entering the scalders alive. ^{(b) (6)} also removed an additional bird during this time. There was no other intervention procedure in place at the entrance to the scalders, so if the establishment employee had not been present to remove the birds from the line, the birds would have entered the scalders and would have died by means other than slaughter. ^{(b) (6)} ^{(b) (6)} stated they had added additional backup cutter to Line ^{(b) (4)} due to the person there had not been in the job long and would be adding a person at the entrance to the scalders.

^{(b) (6)} and ^{(b) (6)} were notified that an NR would be issued due to today's observations and the findings of earlier in the morning would be incorporated to the noncompliance with 381.65(b) of the regulations. The PPIA (21 U.S.C. 453(g)(5), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.

^{(b) (6)}

Supervisory Public Health Veterinarian
Office of Field Operations
Food Safety and Inspection Service, USDA
c/o House of Raeford, P-737

253 Butterball Road

Teachey, NC 28464

(910) 463-7082

(b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
To: [Simon, Theodora - FSIS](#); (b) (6) - FSIS; [Banks, Catherine - FSIS](#)
Cc: (b) (6) - FSIS
Subject: RE: Please find attached GCP MOI for your review.
Date: Friday, February 15, 2019 10:34:31 AM

No comments.

(b) (6)

Raleigh District Office
Office of Field Operations
USDA FSIS
6020 Six Forks Rd.
Raleigh, NC 27609

(b) (6)

Office: 919-208-2936

Fax: 844-839-6359

Email: (b) (6)

From: Simon, Theodora - FSIS

Sent: Thursday, February 14, 2019 3:48 PM

To: (b) (6) - FSIS (b) (6) @fsis.usda.gov; (b) (6) - FSIS

(b) (6) @fsis.usda.gov; Banks, Catherine - FSIS <Catherine.Banks@fsis.usda.gov>

Cc: Simon, Theodora - FSIS <Theodora.Simon@fsis.usda.gov>

Subject: Please find attached GCP MOI for your review.

From: (b) (6)
To: (b) (6)
Subject: RE: Question
Date: Wednesday, February 27, 2019 9:03:50 AM

Thanks!

(b) (6)

(b) (6)

Office of Field Operations
Food Safety and Inspection Service, USDA
c/o House of Raeford, P-737
253 Butterball Road
Teachey, NC 28464
(910) 463-7082
(b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)
Sent: Wednesday, February 27, 2019 7:48 AM
To: Hodge, Stanley - FSIS <(b) (6)@fsis.usda.gov>
Cc: (b) (6)
Subject: RE: Question

It's a tricky situation, I think.

They have no back-up person normally stationed just prior to the entrance of the scalders, so if anyone is there, then that is a circumstance that is out of the ordinary. That being the case, I think an MOI would be warranted because they wouldn't have been there under normal circumstances and the bird would have entered the scalders while still breathing. Even if they are performing their own daily/weekly/monthly audit of the system, they don't have anyone stationed there normally so any bird you identify as "live" would have entered the scalders while still breathing. It's no different than what we saw when I was there last week...we saw it, but their person retrieved the birds from the line.

I think the MOI is still warranted, but if you want to use discretion, then that would be okay as well. I think there will be plenty of times for us to document this issue when a plant person isn't there pulling birds off the line.

(b) (6)

Raleigh District Office
Office of Field Operations
USDA FSIS
6020 Six Forks Rd.
Raleigh, NC 27609

(b) (6)

Office: 919-208-2936

Fax: 844-839-6359

Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6)

Sent: Tuesday, February 26, 2019 9:35 AM

To: Auxier, Travis - FSIS (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)>

Subject: Question

(b) (6)

If we go do a GCP and the plant is in front of us and takes off birds only when we are doing our check, should we write MOI stating like you did on the one from your visit? We had been told previously that if they remove the birds that we don't write one.

Thanks!

(b) (6)

Office of Field Operations
Food Safety and Inspection Service, USDA
c/o House of Raeford, P-737
253 Butterball Road
Teachey, NC 28464
(910) 463-7082

(b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6) - FSIS
To: [Hodge, Stanley - FSIS](#)
Cc: (b) (6) - FSIS
Subject: RE: Question
Date: Wednesday, February 27, 2019 7:48:07 AM

It's a tricky situation, I think.

They have no back-up person normally stationed just prior to the entrance of the scalders, so if anyone is there, then that is a circumstance that is out of the ordinary. That being the case, I think an MOI would be warranted because they wouldn't have been there under normal circumstances and the bird would have entered the scalders while still breathing. Even if they are performing their own daily/weekly/monthly audit of the system, they don't have anyone stationed there normally so any bird you identify as "live" would have entered the scalders while still breathing. It's no different than what we saw when I was there last week...we saw it, but their person retrieved the birds from the line.

I think the MOI is still warranted, but if you want to use discretion, then that would be okay as well. I think there will be plenty of times for us to document this issue when a plant person isn't there pulling birds off the line.

(b) (6)
District Veterinary Medical Specialist
Raleigh District Office
Office of Field Operations
USDA FSIS
6020 Six Forks Rd.
Raleigh, NC 27609
(b) (6)
Office: 919-208-2936
Fax: 844-839-6359
Email: (b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)

From: (b) (6) - FSIS
Sent: Tuesday, February 26, 2019 9:35 AM
To: Auxier, Travis - FSIS <Travis.Auxier@fsis.usda.gov>
Subject: Question

(b) (6)

If we go do a GCP and the plant is in front of us and takes off birds only when we are doing our check, should we write MOI stating like you did on the one from your visit? We had been told previously that if they remove the birds that we don't write one.

Thanks!

(b) (6)

Supervisory Public Health Veterinarian
Office of Field Operations
Food Safety and Inspection Service, USDA
c/o House of Raeford, P-737
253 Butterball Road
Teachey, NC 28464
(910) 463-7082

(b) (6) [@usda.gov](mailto:(b) (6)@usda.gov)



United States Department of Agriculture

Food Safety and
Inspection
Service

1400
Independence
Avenue, SW.
Washington,
D.C. 20250

From: (b) (6)
Date: 2/13/2019
Subject: Poultry Good Commercial Practices / YXA53220206131
Meeting Date: 2/13/2019
Meeting Time: 2:55 PM
Establishment: P935 - Allen Harim Foods, LLC.
Reason Code:
Other Reason Code:
Comments:

At approximately 1445 hours while performing inspection verification, I was informed by inspector on Line 3 that there was 1 carcass hanging on the Veterinary disposition shackles behind line 3, station 3. The carcass's head and neck were dark red to purple and had not received a cut to the neck. (b) (6) was notified of the observation of bird dying other than by slaughter. (b) (6) informed me that he would take the carcass for the relevant Supervisor to observe and investigate the cause. I was later informed by (b) (6) that the Back Up Killer was reprimanded.

It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

Respectfully,

(b) (6)

Allen Harim Foods, LLC. P-935

Harbeson, DE. 19951



United States Department of Agriculture

Food Safety and
Inspection
Service

1400
Independence
Avenue, SW.
Washington,
D.C. 20250

From:

(b) (6)

Date: 1/17/2019

Subject: Poultry Good Commercial Practices / EJJ43160123171

Meeting Date: 1/16/2019

Meeting Time: 5:00 PM

Establishment: P146 - Tyson Foods, Inc,

Reason Code:

**Other Reason
Code:**

Comments:

The following MOI documents my concerns regarding the practices of P-146 associates in Antemortem:

On January 16, 2018 at approximately 1718 when (b) (6) and I started a Poultry Good Commercial Practices task we observed a nonconformance. As we approached the area where birds are retrieved from the trucks and conveyed to the cage dumper we observed a bird fall out of a cage directly onto the ground. The jack driver was moving the birds rapidly and backed over the bird as we were yelling to him and waving our hands in the air trying to get his attention. He saw us as we got closer and stopped. I took Regulatory Control Action. The actions of the driver resulted in the breaking of one of the bird's legs and it was partially eviscerated. The bird died 10-15 seconds later.

As I was verifying the bird had died, the jack driver tried to remove the carcass and I asked that he stop all actions until further notice. He replied, "What do you want to do play with it!"

I responded, "I have stopped the process, leave the bird here, I need you to get your supervisor."

When he left, Collier Woods, George Bell and Kevin Williams arrived to the area at about 1720. I described the sequence of events and that I had stopped the process due to the inhumane treatment of a bird having been killed by being run over.

During this time the jack driver again made comments such as, "What does me picking up the bird have to do with anything? I can't pick it up?" Another driver made comments stating, "Birds are falling out of the cages all the time".

This establishment and all Tyson Foods are committed to the proper handling of all animals used to produce meat and poultry according to their Animal Welfare Program. I did not see this mission expressed in the actions and comments of the associate moving the birds. I told all members of management and the driver that a bird should not die by means other than slaughter and establishments are to handle and treat live birds humanely in the loading and live hang areas as dictated by FSIS Directive 6100.3, VII, A, (b). The establishment has a plan in place for handling animals from the time they enter the premises.

On another note, Tyson's plan states that for Escaped birds, movement of trucks in the immediate area will be stopped to prevent injury to the escaped bird, contain it, recage or placed on the line or notify the Yard supervisor. The driver was speeding about moving too fast and not being vigilant enough to make this observation. Furthermore, I stopped production because the driver retrieved the bird from the ground and started carrying him to DOA bin prior to the bird dying. The bird did not die until I asked the driver to return it and



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get his supervisor. This person did not try to kill the bird prior to disposing of the carcass. He did not communicate what he was doing he just headed in the direction of the DOA bin. That bird would have needed to be humanely euthanized in my presence then placed in the DOA bin.

CSI Lee went to get Night Shift Assistant Plant Manager, Andre McBride, who arrived around 1723. I explained the series of events and told him I would need a plan of action from the establishment to bring themselves back into compliance before they could start their process again. Mr. McBride listed the following:

- Coaching the jack driver
- Doing a retraining of all team members
- A supervisor monitoring the yard hourly doing a visual inspection

It will be documented.

- He also started to locate the damaged cage that had the bird

I accepted preventative measures and released Regulatory Control Action at 1727.

During the sequence of events Evisceration General Plant Manager, George Bell, reiterated that the cages that have been damaged and removed from production however current efforts to make cages safe for the transport of birds have been ineffective. On 1/17/19 I requested the Animal Welfare check of this establishment. It shows that a weekly Chicken Yard Audit is performed and it was done on that day. It was completed at 1430 and results showed Live birds were found on the yard and in the DOA bin.

MOIs regarding deviation from Good Commercial Practices has been written in the last 90 days. On November 9, 2018 and December 27, 2018 USDA cited that the establishment for failing to slaughter poultry in accordance with Good commercial practices. Should an ongoing pattern develop where birds are not being slaughtered in a manner that results in thorough bleeding of the carcasses in accordance with FSIS Directive 6110.1, II, B an NR for noncompliance with 9 CFR 381.65(b) (failure to handle birds in accordance with GCP) will result.



United States Department of Agriculture

Food Safety and
Inspection
Service

1400
Independence
Avenue, SW.
Washington,
D.C. 20250

From: (b) (6)
Date: 1/17/2019
Subject: Poultry Good Commercial Practices / EJJ43160123171
Meeting Date: 1/16/2019
Meeting Time: 5:00 PM
Establishment: P146 - Tyson Foods, Inc.
Reason Code:
Other Reason Code:
Comments:

The following MOI documents my concerns regarding the practices of P-146 associates in Antemortem:

On January 16, 2018 at approximately 1718 when (b) (6) and I started a Poultry Good Commercial Practices task we observed a nonconformance. As we approached the area where birds are retrieved from the trucks and conveyed to the cage dumper we observed a bird fall out of a cage directly onto the ground. The driver was moving the birds rapidly and backed over the bird as we were yelling to him and waving our hands in the air trying to get his attention. He saw us as we got closer and stopped. I took Regulatory Control Action. The actions of the driver resulted in the breaking of one of the bird's legs and it was partially eviscerated. The bird died 10-15 seconds later.

As I was verifying the bird had died, the jack driver tried to remove the carcass and I asked that he stop all actions until further notice. He replied, "What do you want to do play with it!"

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When he left, Collier Woods, (b) (6) arrived to the area at about 1720. I described the sequence of events and that I had stopped the process due to the inhumane treatment of a bird having been killed by being run over.

During this time the jack driver again made comments such as, "What does me picking up the bird have to do with anything? I can't pick it up?" Another driver made comments stating, "Birds are falling out of the cages all the time".

This establishment and all Tyson Foods are committed to the proper handling of all animals used to produce meat and poultry according to their Animal Welfare Program. I did not see this mission expressed in the actions and comments of the associate moving the birds. I told all members of management and the driver that a bird should not die by means other than slaughter and establishments are to handle and treat live birds humanely in the loading and live hang areas as dictated by FSIS Directive 6100.3, VII, A, (b). The establishment has a plan in place for handling animals from the time they enter the premises.

On another note, Tyson's plan states that for Escaped birds, movement of trucks in the immediate area will be stopped to prevent injury to the escaped bird, contain it, recage or placed on the line or notify the Yard supervisor. The driver was speeding about moving too fast and not being vigilant enough to make this observation. Furthermore, I stopped production because the driver retrieved the bird from the ground and started carrying him to DOA bin prior to the bird dying. The bird did not die until I asked the driver to return it and



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get his supervisor. This person did not try to kill the bird prior to disposing of the carcass. He did not communicate what he was doing he just headed in the direction of the DOA bin. That bird would have needed to be humanely euthanized in my presence then placed in the DOA bin.

CSI Lee went to get (b) (6) who arrived around 1723. I explained the series of events and told him I would need a plan of action from the establishment to bring themselves back into compliance before they could start their process again. Mr. McBride listed the following:

- Coaching the jack driver
- Doing a retraining of all team members
- A supervisor monitoring the yard hourly doing a visual inspection

It will be documented.

-He also started to locate the damaged cage that had the bird

I accepted preventative measures and released Regulatory Control Action at 1727.

During the sequence of events (b) (6) reiterated that the cages that have been damaged and removed from production however current efforts to make cages safe for the transport of birds have been ineffective. On 1/17/19 I requested the Animal Welfare check of this establishment. It shows that a weekly Chicken Yard Audit was performed on 1/16/19, it completed at 1430 and inspection of the yard found no Loose birds/Escaped birds on the yard.

MOIs regarding deviation from Good Commercial Practices have been written in the last 90 days on November 9, 2018 and December 27, 2018 citing that the establishment failed to slaughter poultry in accordance with Good commercial practices. Should an ongoing pattern develop where birds are not being slaughtered in a manner that results in thorough bleeding of the carcasses in accordance with FSIS Directive 6110.1, II, B an NR for noncompliance with 9 CFR 381.65(b) (failure to handle birds in accordance with GCP) will result.

Table: Noncompliance Reports in Response to FOIA2019-419

08:17 Monday, July 29, 2019 1

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1241	Tyson Foods, Inc.	MGJ31 070509 09N-1	05/09/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Between 05:40 and 06:00, (b) (6) observed seven or eight chicken carcasses on the evisceration line and a condemn barrel that contained chickens that were various shades of red indicating that either they were poorly bled out or had not had not been killed properly, i.e. cadaver. She immediately stopped the line, notified an evisceration lead person, then notified (b) (6), who immediately went to the (b) (4) room to observe the chickens that were to enter the scalding. (b) (6) observed three live breathing chickens between the back-up killer and the entrance of the first operational scalding, during this time the (b) (4) line was not running. The chickens would have entered the scalding had (b) (6) not taken a regulatory control action. (b) (6) discussed the establishment's failure to maintain good commercial practices with (b) (6). (b) (6) stated that the at the kill machine had malfunctioned and that the back-up killer was unable to keep-up. To prevent any live chickens between the killer and the first scalding from entering the scalding, (b) (6) placed an employee before the first operational scalding to decapitate the remaining chickens on the (b) (4) line ensuring that none of them entered the scalding alive. He then directed the maintenance department inspect and repair the killer. Operations resumed after the killer was repaired.</p>	CLOSED

Table: Noncompliance Reports in Response to FOIA2019-419

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P1307	Mar-Jac Poultry-AL	KIL3013 052007 N-1	05/03/2019	04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 15:50, I was informed by a CSI that she had observed chickens on line 2 with extremely red necks and even some with heads attached that were red and showed signs of improper bleeding. I immediately went to observe chickens on line 2, and observed numerous chickens which fit the description that the CSI described. At 16:00, I proceeded to the scalding area to observe chickens entering the scalding area. I observed the line for approximately 2-3 minutes, during which time I saw four chickens enter the scalding area with their eyes blinking and their necks arched, which indicated that they were alive. I concluded that the establishment's process was out of control. I immediately went to the live hang room, and took regulatory control action by instructing the employees to stop hanging chickens on line 2. I then notified the Live Hang Supervisor of my findings. I went to the auto rehang area to look for the chickens that had entered the scalding area alive, and observed the back up rehanger remove six chickens from the line that were a deep red color and place them into the condemn barrel.	CLOSED

Table: Noncompliance Reports in Response to FOIA2019-419

08:17 Monday, July 29, 2019 3

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M6137+P6 137	Foster Farms	BXL311 805133 1N-1	05/31/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>At 0746 hours on 05/31/2019 I was notified by (b) (6) there were four cadavers hanging on the Line 4 pre-sorter rack. (b) (6) notified me that he went over to investigate the Line 4 pre-sorter station with (b) (6) as they had both noticed the pre-sorter light on. (b) (6) notified me that when he got to the station there were already three cadavers hanging on the rack and the pre-sorter was just pulling off the fourth. The cadavers had been moved to a condemn barrel where I examined them. Four carcasses had no evidence of any cut marks, had purple heads and necks and red to pink skin. There was also one carcass with a miscut (cut on the back of the neck) and had evidence of not being sufficiently bled out such as reddening of the skin, neck and head. (b) (6) had notified me that (b) (6) had radioed for (b) (6) and he said he was "working on it." I went to observe Line 4 at the pre-sorter station and at 0758 hours I observed the pre-sorter pull off another cadaver with no evidence of a cut mark. I requested (b) (6) to go back to live hang and investigate. I then stopped the kill line and requested for a supervisor to come to Line 4 pre-sorter station. (b) (6) notified me that they were already taking corrective actions, but did not specify the exact actions taken. (b) (6) then came and told me that they had already stopped hanging and were taking corrective actions. I allowed them to restart the line to run the birds out. The line was stopped for approximately 2-3 minutes. (b) (6) reported to me that prior to (b) (6) coming to speak to me, he and (b) (6) had met at the stunners and noticed the line was stopped. (b) (6) did not observe anyone working on the machinery or attending to the area at the time. (b) (6) also arrived at the stunner and</p>	OPEN

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
							<p>asked what was going on. Shortly after restarting the line, I then observed a gap on Line 4. At approximately 0808 hours I observed birds back on Line 4 at the pre-sorter station. From approximately 0809 to 0813 I observed six more cadavers. Four cadavers had no cut marks at all and two had very superficial cuts to the skin with no evidence of the carotid artery being cut. I immediately stopped the kill line again and request for a supervisor. At 0816 hours I notified (b) (6) of the forthcoming noncompliance. I notified (b) (6) that a cluster of birds came through even though he had previously indicated to me that they had stopped hanging. I explained that whatever measures he put in place was not sufficient to prevent birds from going into the scalders alive. He assured me that they were not hanging but needed the line to be running to work on the machinery. I notified (b) (6) to tag live hang to ensure no more birds could be hung and requested that he notify supervision that they are not allowed to hang until corrective actions are provided in writing. I allowed them to start the line back up at this time. The line had been stopped for approximately 4 minutes. At approximately 0818 hours I observed another gap in the line. From our discussion at the time it was unclear why there were two gaps in the line with birds in between if live hang was said to be stopped the supervisor's directions. (b) (6) notified me that he observed maintenance attending to the machinery only once the kill line was started back up at approximately 0817 hours. At approximately 0900 hours (b) (6) presented me with corrective actions in writing stating that procedures were reviewed with the back-up knife employee and the knife machinery was adjusted. At approximately 0905 hours the Line 4 kill line was released by (b) (6) to production.</p>	

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
M45134+P 45134	Birdsboro Kosher Farms Corp.	FKJ581 405140 6N-1	05/02/2019	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On May 2, 2019 at approximately 1200 hours, after lunch I, (b) (6), was informed that the company was currently slaughtering truck number 3. I used one of the line inspector's phone to contact (b) (6) confirm that during the morning antemortem inspection he had only inspected two chicken trucks and one truck containing ducks. I reviewed the Poultry Inspection-Lot Tally Sheet located at the line inspectors station #1 to confirm that the company was slaughtering a third truck. The current truck did not have the benefit of antemortem inspection. I took immediate regulatory control and shut off the evisceration and both kill lines. I informed Mr. Carlos Urieta, Plant Manager that the third truck currently being slaughtered was not inspected. After confirming, his kill department pulled the truck out of the unloading bay. The cages that had been removed but had not been slaughtered were inspected by (b) (6) while I inspected the partial truck chickens (approximately 2/3 full). Background: The production schedule for Thursday, May 2, 2019 provided by the plant indicated that three trucks of chicken were to be slaughtered. At approximately 0600 hours (b) (6) performed the scheduled daily antemortem inspection on the two chicken trucks found at the inspection site. Later when the third truck arrived, plant personnel failed to alert FSIS IPP. This failure did not provide IPP the opportunity to perform antemortem inspection as required by 9 CFR 381.70(a) and 9 CFR 382.65(b) prior to slaughter activities. Mr. Urieta was verbally informed of the non-compliance.</p>	CLOSED

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M112	Tyson Foods, Inc	VBL291206 4426G	26JUN2019	04C05	Poultry Good Commercial Practices	Finalized	I observed a live chicken in one of the cages that was set aside for rework. I notified the lead to take corrective actions and discussed the issue with (b) (6). See MOI VBL150061926G for details of discussion at weekly meeting with establishment.
80	M1234	Mountaire Farms Inc.	QUI232004 3116G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	On 4/15/2019 at approximately 3:45pm hours while performing Good Commercial Practices (GCPs) with (b) (6); as we were walking towards the live bird conveyor belt and noticed an associate tossing several birds by the leg from one side of the table to the other side of the table. It appeared that no birds were injured. According to the establishment's Animal Welfare Programs, no birds should be tossed. I immediately stopped the line and asked for a supervisor. I notified (b) (6) and Plant Manager Carl Barnes of the issue and (b) (6) told the associate that it was an improper way of handling live birds. (b) (6) told the associate to gently push the bird to the other side. On 04/16/2019, I was notified by (b) (6) that the establishment made some adjustments do their conveyor belt. They decided to add a white (b) (4) divider to keep birds on one side of the conveyor belt.

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M13556	Tyson Foods Inc	TDB012306 5903G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P13556, Tyson Foods, Inc. June 3, 2019, 1943 hours. In attendance: (b) (6) [REDACTED]. On June 3, 2019 at approximately 1943 hours, while observing conditions in the DOA trailer bay in the poultry live hang department, I, (b) (6) [REDACTED] climbed the ladder and observed one live bird in the DOA trailer. I climbed back down the ladder notified (b) (6) [REDACTED] of my findings. She then climbed up the ladder to verify, then notified (b) (6) [REDACTED] Slaughter that there was a live bird in the DOA trailer. (b) (6) [REDACTED] informed the live hang lead and requested him to remove the bird. (b) (6) [REDACTED] then took the bird and elected to euthanize the bird. On June 4, 2019 at approximately 1845 hours (b) (6) [REDACTED] and I went to speak with GPM Bob Taylor about the live bird in the DOA trailer. (b) (6) [REDACTED] and I recommended that Mr. Taylor review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. Mr. Taylor informed us that the employees were retrained on the handling of the birds. We notified Mr. Taylor that this would be documented in a MOI.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M17250	Tyson Foods, Inc.	UQJ081404 1101G	01APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, April 1, 2019 at approximately 1247 hours I performed a good commercial practice verification in the picking room. I positioned myself at a point where I can directly view both lines entering the scald vats. On picking line 2, within two minutes of continuing my check I observed one live bird of average size, still breathing with no visible neck cuts, entering the scald vat. The bird was hanging normally with its head straight down blinking its eyes. I stopped the picking line as it reached the scalders because there were no other interventions to prevent the bird from drowning if I had not intervened. While the picking line was down, I asked the picking room attendant to locate management. (b) (6) arrived in the picking room first. I notified him of my findings and the forthcoming MOI. (b) (6) removed the live bird from the line and I released regulatory control and restarted the line. After discussing my findings with management I performed an immediate retest at approximately 1255 hours; it passed. After management assessed the incident I had a brief discussion with (b) (6) about his assessment and his further planned actions. I informed him that I would be documenting a GCP MOI and forwarding it to the District Office and the District Veterinary Specialist in case additional follow-up is recommended. (b) (6) stated that he increased his monitoring for the remainder of the shift. He also stated that he correlated with the 2nd shift supervisor to perform 7 additional checks for the rest of the day. Sincerely, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Gregory BrookHouser, DVM – Deputy District Manager - AL

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	M17250	Tyson Foods, Inc.	UQI461104 4216G	16APR2019	04C05	Poultry Good Commercial Practices	Open	<p>On Tuesday, April 16, 2019 at approximately 0913 hours I performed a good commercial practice verification in the picking room. I positioned myself at a point where I can directly view both lines entering the scald vats. On picking line 1, I observed one live bird of average size, still breathing with no visible neck cuts, entering the scald vat. The bird was hanging normally with its head straight down blinking its eyes. I stopped the picking line as it reached the scalders because there were no other interventions to prevent the bird from drowning if I had not intervened. While the picking line was down, I motioned for the backup opener to come to my vantage point to cut the carotid arteries. After the kill cut was made I restarted the picking line. Upon leaving the picking room I notified Live/Evis GPM of my findings and the forthcoming MOI. After discussing my findings with management, I performed a retest after the lunch period at approximately 1013 hours that subsequently passed. After management assessed the incident I had a brief discussion with (b) (6) about his assessment and his further planned actions. I informed him that I would be documenting a GCP MOI and forwarding it to the District Office and the District Veterinary Specialist in case additional follow-up is recommended. (b) (6) stated that he increased his monitoring for the remainder of the shift. He also stated that he will correlate with the 2nd shift supervisor to perform 4 additional checks for the rest of second shift. Sincerely, (b) (6)</p> <p>Gregory BrookHouser, DVM – Deputy District Manager - AL</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M18866	Jennie-O Turkey Store Sales, LLC	WJL58150 45904G	04APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices Meeting of Interview. Establishment p551, Jennie-O Turkey Store. Meetings to discuss a good commercial practices concern were held on 04/03/2019 at 2:50 pm and 04/04/2019 at 9:00 am. In attendance: (b) (6), for the establishment; and (b) (6), for FSIS. At 2:45 pm on 04/03/2019, I, (b) (6) made the following observation in live hang. The establishment uses an enclosed conveyor system to convey live turkeys from trailers into the establishment. The establishment also uses atmospheric stunning in this conveyor system to render turkeys unconscious. I was standing where stunned turkeys come out of the conveyor system and are then hung on the picking shackle line. I observed the front half of a turkey carcass exit this conveyor system. This included the head, neck, back, breast, and wings. The back and abdomen posterior to the ribs, the pelvis, and the legs were missing. I examined the front half of the carcass and it appeared the carcass had been torn in half just posterior to the ribs. The injury appeared recent or fresh. There were no signs the carcass was a DOA. A plant employee set aside the partial carcass. I went to get the (b) (6), and showed him the partial carcass. I asked him what happened to this carcass. I asked if there were any pinch points or places a carcass could get hung up in the conveyor system. He said he would investigate and let me know. I said to (b) (6) that there are numerous cameras in live hang, perhaps something was caught on tape that would show what happened. Later that afternoon (b) (6) told me the carcass was a dead on arrival bird that had been hung on the shackle line and subsequently got hung up on the chutes or slides that are used when turkeys are unloaded from the trailers. Then the carcass was torn in half. Later again that</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>afternoon (b) (6) told me he had been misinformed. He said the bird had been caught between the truck hoist and the west wall and when the hoist was moved up or down, the bird was torn in half. At 9:00 am on 04/04/2019 I had another conversation with (b) (6). He told me the bird had been wedged between the hoist and the wall and this was how it was torn in half. (b) (6) said all the employees in live hang were instructed to carefully watch for any birds falling down on to the hoist, especially if the birds get wedged between the hoist and the wall, and to be sure any such bird is removed. (b) (6) said the videotape had been reviewed and nothing definitive was seen on the tape. (b) (6) P551, Jennie-O Turkey Store Willmar, MN 56201</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M18866	Jennie-O Turkey Store Sales, LLC	WJL54140 63024G	24JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment p551, Jennie-O Turkey Store. At 0345 on June 21, 2019, I, (b) (6), made the following observation in live haul. The establishment uses a truck hoist for raising and lowering trucks and trailers to unload the live birds. While standing at the front of the truck on the driver side, I observed a bird that appeared to be wedged between the truck hoist and the wall. Looking closer I observed a bird was wedged between the hoist and the wall and was partially gutted with approximately 3 ft. of the bird's intestines hanging down on the outside of the bird carcass. I went to find (b) (6), and showed him the bird that was still wedged between the truck hoist and the concrete wall. (b) (6) tried to pull the bird free with no success. (b) (6) then located (b) (6), and (b) (6) lowered the truck hoist down as it was raised up to unload birds from the second from the bottom row on the trailer. A live hang employee then pulled on the bird, (b) (6) had to raise and lower the lift while the employee pulled and pushed the bird to be able to get it free from between the truck hoist and the wall. This took approximately 2 minutes of pushing and pulling the bird and a combination of raising and lowering the hoist to free said wedged bird. The bird was disposed of into the inedible trailer after it was freed. A similar incident happened on 04-04-19, where a bird was wedged between the truck hoist and the wall as mentioned in MOI WJL5815045904G. (b) (6) P551, Jennie-O Turkey Store Willmar, MN 56201</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M18866	Jennie-O Turkey Store Sales, LLC	WJL41050 64527G	27JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices Meeting of Interview Establishment P551, Jennie-O Turkey Store A meeting to discuss good commercial practices concern was held on 06/26/19 at 5:10 am. In attendance: (b) (6)</p> <p>(b) (6) for FSIS. A meeting to inform (b) (6) of good commercial practices concerns was held on 06/26/2019 at 7:20 am. In attendance was (b) (6) and (b) (6) for FSIS On 06/24/2019 while observing live haul at 0505 hours, I found many coop doors of the trailer open. Two turkeys on the right side of the trailer and two turkeys on the left side of the trailer were out of their respective coops and sitting on the mezzanine. Other coop doors were open, but no additional turkeys had exited the trailer. The employees who unload the trailers were on a 30-minute break at the time of my inspection. I found the supervisor of live haul (b) (6) and explained the situation to him. He went to the truck and placed all turkeys back in the coops and shut all the coop doors which had been left open. The truck is on a hoist system which raises it or lowers it to enable unloading of the turkeys. The mezzanine is approximately 12 inches from the side of the trailer and is approximately 12 feet in height from the ground. On 06/25/2019 while observing live haul at 0515 hours, I again found many coop doors open while the unload employees were on break. There was a total of 2 turkeys out of cages on the right side of the trailer, and sitting on the mezzanine, close to the edge. One of the turkeys was upside down laying on his back. The turkey was not breathing well. Respiration was shallow and diminished, less than 28 breaths per minute. I turned the turkey over, back on his feet, and he began taking deeper breaths with an increase in</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the respiration rate. I could not find live haul personnel, but did locate the (b) (6), and advised him of the conditions in live haul. He met me in live haul where I showed him the open coops and loose turkeys. He had an employee replace the turkeys into coops and shut all open coop doors. On 06/26/2019 while observing live haul while employees were on break, I found coop doors open on both sides of the trailer. On the right side of the trailer, I found one loose turkey. It was located at the rear of the trailer. The turkey was suspended between the mezzanine and the trailer. Its tail was on the edge of the mezzanine while his legs were clutching a coop door and its head and neck were extended upward toward the next higher coop. I immediately left the area and found a live haul employee, but also went to find (b) (6) was with (b) (6), and I asked both men to meet me in live haul immediately to witness the condition of the turkey. When they arrived, the turkey was still positioned as it had been. A live haul employee ran to the turkey and replaced it in the coop. He also shut all the coop doors. During the week of 06/16 to 06/20 I found coop doors open while employees were on break. I also found loose turkeys beneath the truck while it was hoisted in the air and being unloaded. There was a total of 3 loose turkeys that I observed during that week. I was not present at the 06/21/19 weekly meeting, but I spoke with (b) (6) about my concerns of the coop doors and loose turkeys. He brought these issues up at the weekly establishment meeting, along with his own concerns about the increase in loose turkeys in live hang that he had witnessed. Observations of this were recorded during the Des Moines (b) (6) visit with (b) (6) on 05/01/19. During her exit meeting she documented her</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								observation of “multiple open cage doors during unloading and uneven distribution of birds in some cages.” The above lists multiple occurrences of establishment P551 live haul failing to prevent and manage live birds in coops on a hoist above ground from exiting coops while unattended creating a significant risk of serious injury if a fall from the mezzanine occurred. It is the responsibility of the establishment to employ methods of handling and slaughter consistent with Good Commercial Practices in a way that minimizes injury to poultry.

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
05	M18909	Foster Farms	JDD282206 2012G	12JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>I met with (b) (6) for an exit meeting after my daytime GCP visit. The establishment was compliant to 9 CFR 381.65(b) during my observations. We discussed my concern about the high temperatures in the holding shed, where I observed one trailer load of light hen turkeys held prior to entering the shackle barn. Nearly all the birds were breathing with beaks open and at an increased respiratory rate, and a lot were standing up instead of resting in the cages. I observed approximately 4 hen turkeys that were resting on their keel and not panting. The multiple thermometers in the holding barn registered 95 degrees. The establishment has 4-5 fans per fan bank that cover 2 trailer-width sections. Water misters were on but there was minimal air and water flow on sides of the modules that were furthest away from the fans. Adequate measures for heat management are a concern for good commercial practices, and heat stress in turkeys can diminish meat quality on harvest. I have observed good climate management in other facilities. I recommended that the establishment veterinarian team evaluate the holding shed during hot weather to assess weather management. (b) (6) stated he would investigate this and consult with the corporate veterinarians.</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	M2130	Cooper Farms Processing	HEF260304 3117G	17APR2019	04C05	Poultry Good Commercial Practices	Open	On April 15th 2019 at approximately 0330 hours, I, (b) (6), while performing antemortem inspection outside in the cooling sheds, observed a trailer of live turkeys with a column of cages that were not properly secured by the metal bar that runs from top to bottom, allowing the doors of these cages to swing freely open. I observed one loose live turkey that was sitting on the ground directly beneath the unsecured cages. I informed a nearby live haul employee, who returned the live turkey to the cages before securing them properly. The topmost trailer cages are not reachable without the aid of steps or a ladder and present a significant distance from these cages to the concrete floor of the cooling sheds, and there is relatively heavy vehicle traffic in and around the area.

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M248B	Butterfield Foods Company	GXN39150 52031G	31MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P215, Butterfield Foods Co., May 31, 2019, 0805 hours. In attendance: (b) (6)</p> <p>(b) (6). At approximately 0753 hours, while performing a routine Poultry Good Commercial Practices verification task in the picking room, just after the feather picker machines, I observed a bright red de-feathered bird carcass with a dark purple head and lower neck on the line immediately after exiting the picker. Upon further examination of the carcass, I did not observe a neck cut. I observed the line for approximately five minutes and observed two additional carcasses with no neck cuts and four carcasses with shallow neck cuts that did not sever the blood vessels in the neck. All of these carcasses were bright red with dark purple heads. These birds entered the scald tank alive and died other than by slaughter. I observed an establishment employee place all seven cadaver birds in the red barrels in the pinning room. I immediately spoke with (b) (6), in the unloading room, who called for (b) (6). I spoke with (b) (6) at approximately 0805 hours regarding the seven cadaver birds. In response, (b) (6) informed me that he slowed the kill line, increased the amperage on the stunner, and notified the back-up killers of the cadavers. (b) (6) stated that he had started the kill line slower than the normal speed at the start of the shift due to the size of the birds in the lot. He said that he had observed the kill line at the start of the shift and had not observed any cadaver birds. In the kill room following the stunner, I saw several birds with legs not completely in the shackles due to the size of the birds. This resulted in their heads being higher than the kill blade. These birds had to be cut by hand by the back-up cutters.</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Following (b) (6) corrective actions, I observed the line after the picking machines for an additional five minutes and did not observe any cadaver birds. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. Poultry must be slaughtered in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.
05	M27389	Pitman Farms	NCO26090 45011G	11APR2019	04C05	Poultry Good Commercial Practices	Open	

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
05	M27389	Pitman Farms	NCO10120 50507G	07MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P27389, Pitman Family Farms, April 24 and 25, 2019. USDA & Est. personnel involved (b) (6)</p> <p>[REDACTED]</p> <p>The events in this GCP MOI span over two days and relate to delayed delivery of the CO2 supply for the Establishment. Without CO2 for stunning, the birds were stunned using the backup electric stunner on Line #2. (b) (6) was in communication frequently with various Establishment personnel regarding these issues, but most frequently with the individuals listed above. On 4/24/19 at approximately 0919 hours I observed one awake bird while standing at a spot in the last 1/3 of the length of Line #2 that runs on the blood pit platform. This position was before the head-puller and before the scalding, but after the autokill blade and three establishment employees used as back up stickers. I noticed one bird's head moving as if it were looking around. I placed my hand lateral to the bird's eye, without touching the head, and the bird moved its head away from my hand. The bird passed through the head puller and did not enter the scalding alive. I informed (b) (6) of my findings and suggested that if the CO2 gas levels were going to be altered that the Establishment keep good records and be certain to follow any procedures in place. I observed multiple instances over the two days of birds that were still awake after coming through the electrical stunner on Line #2 in the live hang room: On 4/24/19 at approximately 0930 hours I counted 24/300 birds (8%) awake after leaving the electrical stunner and then entering the autokill blade. The birds were lifting their heads and rapidly flapping their wings compared to the wing movements of the other birds. I did not count it at this time, but these birds often were</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the same birds that passed outside of the autokill blade path, evading the cut at the blade. These birds going through the autokill received cuts to the cervical and head region that were not perpendicular to the major vessels of the neck, but instead transverse cuts through the sagittal plane of the head and neck. I informed (b) (6) [REDACTED] of my findings. The Establishment moved the vertical level of the electric stunner in response to my findings. On 4/24/19 at approximately 1730 hours I counted 10/300 birds (3.3%) awake between leaving the electrical stunner and entering the autokill blade. The birds were lifting their heads and rapidly flapping their wings compared to the wing movements of the other birds. I counted 14/300 birds (4.7%) that passed through the autokill outside of the path of the knife. On 4/25/19 at approximately 1000 hours I counted 25/300 birds (8.3%) awake after leaving the electrical stunner and then entering the autokill blade. The birds were lifting their heads and rapidly flapping their wings compared to the wing movements of the other birds. I observed some of them vocalizing or attempting to vocalize. I observed one bird sitting all the way up with its head touching the shackle and its own hocks. I informed (b) (6) [REDACTED], of my findings. The Establishment moved the positions of the backup stickers and the extra monitor in response to the findings. On 4/25/19 at 1000 hours I observed birds hanging from the shackle on just one leg as they left the electrical stunner. I counted 4/300 birds (1.3%) hanging on one leg and then 3/300 (1%) in a second count completed a few minutes later. I discussed my findings at the electrical stunner with (b) (6) [REDACTED] at 1330 on 4/25/19. (b) (6) [REDACTED]</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b) (6) explained that those hanging from one leg had a chance of not getting a full stun. (b) (6) had evaluated the electrical stunners that day and informed me that they were working. On both 4/24/19 and 4/25/19 the Establishment responded to my findings by altering the arrangement of the backup stickers after the autokill and before the head puller and scalding. The Establishment also added an additional person in the same area as a spotter to take birds that appeared to still be awake after passing the autokill and backup stickers off the line for a short period until the spotter was certain the bird was dead. The bird would then be put back onto Line #2 to go into the scalding. The arrangement changed a few times, but the one that I observed that appeared to be most effective was to have two back up stickers on the first 1/3 of the blood pit portion of Line #2 and a spotter and another back up sticker in the middle of the platform on the last 1/3 of the blood pit portion of Line #2. This arrangement appeared to give the most amount of time to find and remove live birds before they passed through the head puller and scalding. The two-person teams also appeared to offer the Establishment employees better support to be effective in removing live birds. There is no FSIS regulatory requirement to stun birds before slaughter and no live birds were observed entering the scalding. Est. P27389 is in regulatory compliance in these matters according to USDA FSIS. The Establishment has a special label claim for animal welfare on some of its products and the observations listed in this MOI may show that the Global Animal Partnership (GAP) claims for these animals was not met for the slaughter portion, specifically that birds were observed hanging by one leg and that not all of their birds were stunned and rendered insensible prior to slaughter. See page 37:</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								https://globalanimalpartnership.org/wp-content/uploads/2018/04/GAP-Standard-for-Meat-Chickens-v3.1-20180403.pdf . USDA collected labels from product produced from the birds slaughtered on 4/24/19 and 4/25/19 and some of these labels had GAP "Step 3" printed on the label. If the label claims were not met, this could represent a potential misbranding regulatory non-compliance. The Establishment has been informed of the USDA concerns and both parties are investigating the matter further at this time.
25	M32130	Dakota Provisions LLC	JEB080804 5615G	15APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 4/15/19 0715 hours. (b) (6)</p> <p>. At 0440 hours while performing ante-mortem inspection, I observed 3 dead turkeys immediately beside trailer #5. There was also one turkey lying on the concrete that was alive. Upon further observation, the top cage, 3rd row back on the trailer (driver's side), had an open cage door. I immediately notified (b) (6) of the birds. The live bird was placed back into a lower cage on trailer #5. I did not see any obvious injuries. (b) (6) then had the top cage door shut. The door was fully functional. These birds fell out of the cage to the concrete below, which is a 12 foot drop. (b) (6) was notified at 0500 hours of the open cage door. (b) (6), was also notified of the open cage door. I met with (b) (6) at 0715 hours to discuss the open cage door and the consequences of doors not being shut when leaving the farms to the establishment. I then called (b) (6), and notified him of the events. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M34145	Kadejan, Inc.	JQU160806 2106G	06JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday June 5th, 2019 at 0830 hours while performing a Good Commercial Practices Task, during slaughter I observed that there were eight DOA's that the Establishment had separated from live birds at receiving. There were a total of nine batters in the storage area each batter holds fifteen drawers. Each cage is approximately three feet long by two feet wide by about 18 inches high. I observed a batter in the storage area with birds that were breathing heavy with their mouths open in the top row of cages and also in the next row down. The batter was in the building where the temperature seemed to be slightly higher than the outside temperature. There were only two fans, one of the fans was on the outside of the batters facing in toward the batters and there was also a fan in the center of the batters facing the batters, there was very little air movement in the storage area where the birds were. As I looked at the other cages I observed that approximately seventy percent of the birds were mouth breathing. The outside air temperature at that time was approximately 64° F. The temperature is expected to get up to around 84° F today. I went outside the building to observe the birds in the batters on the outside. The batters had been placed in a shaded area with a slight breeze. There were four batters on the West side of the building where they got the most shade. There were eleven batters on the North end of the building where there was still shade available. As it got later in the day the shade would give way to the sun and heat. In one batter I could see that there were at least five DOAs in two of cages outside located on the West side of the building. The birds were loaded so that not all the birds could lay down in the cage, some were forced to stand. This was because there was no room in the cage since the cage had no more room for the birds to lie down. By 1000 hours there had been 20 DOA's</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>separated from the incoming live birds. At the end of the day there were a total of 59 DOAs, 4262 trimmed birds and 16 condemned by USDA for a Total of 4337 birds in all. Birds must be loaded with room to lie down and not so tight that they are forced to stand. The birds must have room from overcrowding (especially in temperate or hot weather) to prevent diminished ventilation and heat stress. A lack of air low, ventilation, and sufficient space within a cage can lead to heat stress and the death of birds by means other than slaughter. The Establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated Product. The Establishment Management has stated they will send extra batters out on Thursday for Friday's slaughter, to give extra room to the birds and allow them better ventilation. Friday the two extra batters were sent out to the farm, allowing for more room for each bird. There were only nine batters inside the building the batters inside the building were staggered and spread further apart allowing the two fan to move air more affectively. There were four batters still outside on the north side of the building. These batters were also spread far enough apart to allow the breeze to get into the birds. Today's slaughter consisted of 1885 birds that were processed, 8 DOAs, and 19 birds condemned by the plant or USDA inspection for a total of 1912 birds in all today. The plant has ordered two more fans for inside the building and expect them to arrive some time next week.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M45134	Birdsboro Kosher Farms Corp.	FKJ541505 4428G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At establishment #45134, Birdsboro Kosher Poultry, on May 28th at approximately 2:45 pm I (b) (6) was called to the (b) (6) stand on the turkey evisceration line. Upon examination of the turkey carcass I saw that the skin incision was lengthwise (parallel to the line of the neck, not straight across under the chin) and asymmetrical (only on the right side of the neck), the left carotid artery had not been severed, and the other artery had only been nicked. The entire neck was heavily hemorrhaged. There was a small amount of carcass bruising. The Plant Manager, Carlos Urieta, was notified and also examined the carcass. I explained how my observations led me to believe the turkey was a cadaver and had not been slaughtered properly. This is not consistent with good commercial practices which requires that live poultry cannot die from causes other than slaughter. He left to speak with the rabbi who was slaughtering at that time (the establishment slaughters one turkey at a time on a single line). Before he left, I informed Mr. Urieta that I would be issuing an MOI for the poultry mistreatment.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF54160 42105G	05APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Friday April 5, 2019 from 1508 until 1530 Place Meeting Held: Est. M5842 SPHV's office Persons Attending: FSIS Attendees - (b) (6) . Tyson Foods Attendees - (b) (6) Author(s) of this Meeting Report: (b) (6) Date this Meeting Report was Written: Friday April 5, 2019 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Friday April 5, 2019, from 1424 to 1433 CST, I performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 in the picking room. At 1430 during the check, I observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward, looking around, panting and alert. This was a very small for the lot, young chicken. I removed this live bird from kill line 2 at 1430, immediately before the bird would have entered the first scald tank on kill line 2 and placed this young chicken on the ground where it sat upright, eyes open, and looking around. I then went into the live hang room and requested live receiving supervisor Oree Bradley be called to the picking room then resumed the station 1 check. This check was completed at 1433 with no more live birds observed. (b) (6) arrived on the scene at approximately 1432 and was shown this 1 live young chicken. He and a team member then took this live young chicken back to the live hang room. At this time, (b) (6) informed me that both team members that were usually assigned to be back up killers had called in earlier and were not at work today. At the time the 1 live chicken was seen, there was 1 backup killer covering both kill</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>lines. I then performed a GCP Station 1 follow up check #1 on kill line 1 from 1434 to 1443 with no more live birds observed. I performed follow up check #2 on kill line 2 from 1444 to 1454 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant management on Friday April 5, 2019 from 1508 to 1530 concerning this GCP poultry mistreatment incident: I met with establishment (b) (6) in the SPHV's office from 1508 to 1530 on Friday April 5, 2019. (b) (6) informed me that most of plant management were still in a meeting but had already been informed of this incident. During this meeting I described my observations concerning this incident as outlined above. I then told (b) (6) that due to the results of the 2 follow up checks on 4/4/19 (see above) the 1 live bird I had observed and removed from kill line 2 at 1430 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus, IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	M5842	Tyson Foods, Inc.	NPF36210 54704G	04MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Saturday May 4, 2019 from approximately 2025 until 2100 Place Meeting Held: Est. M5842 Evisceration GPM office Persons Attending: FSIS Attendees - (b) (6) (b) (6). Tyson Foods Attendees (b) (6) (b) (6).</p> <p>Author(s) of this Meeting Report: Robert Washington Date this Meeting Report was Written: Saturday May 4, 2019 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Saturday May 4, 2019, from 1947 to 1958 CST, I performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 1 in the picking room. At 1950 during the check, I observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward, looking around, and alert. This was a significantly smaller than average for the lot, young chicken. I removed this live bird from kill line 2 at 1950, immediately before the bird would have entered the first scald tank on kill line 1 and placed this young chicken on the ground where it sat upright, eyes open, and looking around. At this time, I noted that this bird was dry and had not been stunned. I got the attention of the picking room attendant who requested (b) (6) be called to the picking room then resumed the station 1 check. This check was completed at 1958 with no more live birds observed. (b) (6) arrived on the scene at approximately 1952 and was shown this 1 live young chicken. He then took this live young chicken back to the live hang room. At 1959 CST, there was 2 backup harvesters, each covering one kill line. (b) (6) then</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>performed a GCP Station 1 follow up check #1 on kill line 2 from 2001 to 2010 with no more live birds observed. (b) (6) performed follow up check #2 on kill line 1 from 2011 to 2021 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant management on Friday April 5, 2019 from 1508 to 1530 concerning this GCP poultry mistreatment incident: I met with establishment (b) (6) in the SPHV's office from 2025 to 2100 on Saturday May 4, 2019. We were joined by (b) (6) at approximately 2040. (b) (6) informed me that he and (b) (6) had already been informed of this incident. During this meeting I described my observations concerning this incident as outlined above. I then told (b) (6) that due to the results of the 2 follow up checks on 5/4/19 (see above) the 1 live bird I had observed and removed from kill line 2 at 0748 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus, IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. (b) (6) both stated they are working on plans to make identification of significantly undersized and un-stunned birds easier. They stated they would keep IPP informed on the progress of these plans.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA28110 40903G	03APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>1140 - When going to complete my Good Commercial Practice check with (b) (6), we observed several cadavers in the red barrels at the re-hangers on line 2. One of the cadavers had no cut on its neck. At 1142 while performing the Good Commercial Practice task I observed on Line 2, a live bird with no cut on its neck as evidenced by their breathing, having eyes open, and showing coordinated body movements was about to enter the scalding. (b) (6), who accompanied me when I did the task was able to retrieve the bird from the line before it could enter the scald tank. Within a few minutes 2 additional live birds as evidenced by their breathing, having eyes open, and showing coordinated body movements were observed by us and removed by (b) (6). Both birds were insufficiently cut enough to prevent them from entering the scalding alive. (b) (6) also removed an additional bird during this time. There was no other intervention procedure in place at the entrance to the scalding, so if the establishment employee had not been present to remove the birds from the line, the birds would have entered the scalding and would have died by means other than slaughter. (b) (6), stated they had added additional backup cutter to Line 2 due to the person there had not been in the job long and would also be adding a person at the entrance to the scalding. (b) (6), was notified of the MOI. These issues were also discussed with Cowan Johnson, Plant Manager, on 03/28/2019 in a meeting held in the USDA Office. Also in this meeting was discussed the GCP issues found that morning and on the previous day.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M737	House of Raeford - Wallace Div	DHA51080 41703G	03APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, 27 March 2019 at approximately 0530 while going to perform a NPIS Leukosis check, I observed several cadavers in the red barrels next to the re-hangers. After completing the NPIS Leukosis, I performed a Good Commercial Practice task and observed 2 live birds as evidenced by their breathing, having eyes open, and showing coordinated body movements was about to enter the scalding on Line 2. The 2 birds were observed within a few minutes of each other. The line was stopped and both birds were removed by plant employees before they entered the scalding. There was no plant employee at the scalding when the first bird was observed, but there was when the second bird was observed. There was no other intervention procedure in place at the entrance to the scalding, so if the establishment employee had not been notified/present to remove the birds from the line, the bird would have entered the scalding and would have died by means other than slaughter.</p> <p>(b) (6), was notified that a MOI would be issued. These issues were also discussed with Cowan Johnson, Plant Manager, and (b) (6), on 03/28/2019 in a meeting held in the USDA Office.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M7470	Mountaire Farms Inc. - NC Division	YRA460604 5029G	29APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>April 26, 2019, at approximately 0715 hours, on my way, while performing ante-mortem inspection in the receiving area, I observed a live bird in the dead-on-arrival (DOA) container. The bird was underneath several other birds, but I could see the breast area of the bird rising and falling with each breath. I verbally notified the plant's (b) (6) of my findings and she notified the (b) (6). The DOA container was retained by (b) (6). The bird was removed from container by (b) (6). As the bird was being removed from the container, its wings began to flap. At that time, the bird was positively identified as a live bird. (b) (6) arrived in the receiving area and took corrective action by having the remaining birds in the DOA container dumped out onto the pavement. I did not observe any other living birds in the container. Had this bird remained in the condition it was found; it would have been smothered to death and therefore died by means other than by slaughter. I notified (b) (6) of the plants failure to comply with 9 CFR 381.65 (b) and I would be issuing a Memorandum of Interview (MOI) for failure to follow good commercial practices. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and live poultry should not die of causes other than by slaughter. The Federal Register on Treatment of Live Poultry before Slaughter gives recommendations on how to prevent these occurrences. A copy of this MOI has been forwarded to the District Veterinary Medical Specialist (DVMS) in the event further action is recommended. I certify that this MOI includes all</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								pertinent matters discussed concerning this incident and is true to the best of my knowledge.
60	M9977	Tyson Foods Inc.	YBL470604 1003G	03APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2 April 2019 at P1325, Tyson Foods Inc., at approximately 1817 hrs while performing a routine Poultry Good Commercial Practices (GCP) verification task at the pre-scald area, I observed the following event. As I was observing chickens in the pre-scald area, I observed one chicken still breathing as it entered the scalders. The chicken's head was still completely attached and the chicken was alert with no bleeding cut present on the neck. I immediately notified (b) (6) [REDACTED] as we watched for the chicken to exit the scalders. (b) (6) [REDACTED] removed the chicken carcass from the line as it exited the last picker. The carcass was deep red in color and the head and neck were engorged with blood. He confirmed that there was not a cut on the neck. The back-up kill person failed to manually cut the neck to permit the required bleed-out. The regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with good commercial Practices. Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in a thorough bleeding of the poultry carcass. Additional discussion of poultry handling is in Federal Register: Docket No. 04-037N - Treatment of Live Poultry Before Slaughter. Respectfully, (b) (6) [REDACTED]</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	M9977	Tyson Foods Inc.	YBL140504 1423G	23APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 23 April 2019 at P1325, Tyson Foods Inc., at approximately 0445 hrs while performing a routine Poultry Good Commercial Practices (GCP) verification task at the dumper, I observed the following event. A team member was operating the dumper to dump cages of live chickens. He was moving the cage back, then lifting the cage to dump again. He did this repeatedly leaving a gap between the cage and dumper each time before dumping again. I observed a chicken that was still twitching fall onto the belt. I observed the chicken as it stopped moving and died. It had blood dripping from an area on the neck onto the belt.</p> <p>(b) (6) came into the dumping area and I immediately pointed the chicken out to him and explained that the team member dumping the cage had moved the cage back away and then dump again, repeatedly. He spoke with the team member and I said that I wanted to get the carcass when it went into the live hang area. We observed the carcass and it had a bleeding cut on the neck and also cervical dislocation in the neck. I immediately found (b) (6) and notified him of the event at approximately 0451 hrs. The establishment said they would have a meeting with all of the team members in the live-hang area at the end of lunch. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that they review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified the establishment that this MOI will be forwarded to the District Office and the District Veterinary</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully (b) (6) [REDACTED]
50	P1209	Whitewater Processing Co.	FFG090804 4704G	04APR2019	04C05	Poultry Good Commercial Practices	Finalized	Est. P-1209 Whitewater Processing Co. At 0855 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. One old Breeder turkey (Hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line and alerted Plant personnel of the finding, was removed from the line by plant personnel and rehung prior to the stunner The line was then restarted. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred four weeks ago (03/07/2019). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. She stated she would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1209	Whitewater Processing Co.	FFG050805 3901G	01MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0855 hours while observing birds entering the scald tank as part of a routine GCP task (b) (6) observed the following. One old Breeder turkey (Hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line no plant personnel responded when the bird had expired (b) (6) restarted the line. (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred four weeks ago (04/04/2019). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1235	Wayne Farms LLC	GKN51120 54828G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On May 28, 2019, at 1020, while performing a routine good commercial practice verification, I observed one live bird enter the scald vat. I was standing in the picking room at the west entrance of scald vat number one. Just as a bird was entering the scald vat, I observed that a second smaller bird was hung behind it on the same shackle. The bird that was hung behind had open, blinking eyes and was lifting its head. I notified (b) (6) who was in the immediate area. The line was stopped and an attempt at retrieval was made. When the bird exited the scald vats, I confirmed that the throat had not been cut and therefore this bird had died otherwise than by slaughter. (b) (6) removed the bird from the line and condemned it. I immediately performed an additional one thousand bird check and did not observe any improperly slaughtered carcasses. I then proceeded to the kill room and verified that the stunner and kill machine were functioning as expected. (b) (6) stated that he had multiple new, inexperienced live hangers in the area and for immediate corrective actions, he instructed an experienced live hanger to work with each person. At approximately 1100, I notified (b) (6) of this incident and forthcoming MOI documentation. Plant Operations Manager Brad Trapp was also notified by phone while I was in (b) (6) office. Respectfully, (b) (6)</p> <p>—FLS Gregory Brookhouser, DVM-DDM</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P1235	Wayne Farms LLC	GKN54080 64827G	27JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 26, 2019, at 1108, I, (b) (6), observed less than good commercial practices in the picking room. During the performance of a routine Good Commercial Practice check (GCP), I observed one live bird whose throat had not been cut about to enter scalders number one. Additionally, the bird exhibited labored respiration and open eyes. I was standing at the west (entrance) end of scalders number one where the establishment has installed a stop button for occurrences such as this. Per establishment's written permission, I immediately stopped the picking line to prevent the bird from entering the scald vat and drowning. (b) (6) arrived quickly and removed the bird from the line prior to restarting the picking line. This bird had passed all the establishment's intervention steps and the entrance into the scalders was imminent when the line stopped. Hence, it is reasonable to conclude that without intervention and the utilization of the emergency stop button, the bird would have entered the scalders alive. I immediately performed an additional 1,000 bird check and did not observe any improperly slaughtered carcasses. I then proceeded to the kill room to verify the function of the stunner and kill machine. During my observation period I noted that the backup killer had to slit the neck on more than 20 birds in less than 3 minutes and approximately 50 percent of these birds were not properly stunned. I instructed the backup killer to blow his horn for maintenance assistance. After removal of the live bird and examination of the kill process, the establishment determined that due to bird size variations the stunner and the kill blade needed to be raised. After adjusting the equipment, verification checks performed by the QA humane handling technician were found to be acceptable</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>and within the parameters of their poultry welfare and handling program. (b) (6)</p> <p>(b) (6) was notified that GCP MOI documentation would be forthcoming. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Respectfully, (b) (6)</p> <p>(b) (6) Cc: Dr. Gregory Brookhouser, DDM, Jackson DO</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P1241	Tyson Foods, Inc.	MGJ44160 42719G	19APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment 1241-P, Tyson Foods, Inc. April 19, 2019, 9:00 pm. In attendance: (b) (6)</p> <p>(b) (6)</p> <p>Nathan Henry, Plant Manager; (b) (6)</p> <p>(b) (6)</p> <p>At approximately 3:25 pm while performing a Poultry Good Commercial Practices task at a point just before where the chickens enter the scalding tank, I observed a live chicken enter the scalding tank while still breathing. The chicken had no visible knife cut on its neck and was exhibiting voluntary movement of the head and neck as it entered the scalding tank. I immediately proceeded to the point on the kill line directly after the last picking machine and waited for the chicken carcass in question to pass by me. When the carcass appeared, I removed it from the kill line and examined it. The carcass was small, red in color, and had no knife cut on the neck. I immediately showed the chicken carcass to (b) (6)</p> <p>(b) (6), and informed him of the impending MOI. At approximately 3:45 pm, I resumed the performance of my Poultry Good Commercial Practices task at the same point of the process as described above. After observing the process for approximately 2 minutes, I again observed a live chicken enter the scalding tank while still breathing. This chicken also had no visible knife cut on its neck and was exhibiting voluntary movement of the head and neck as it entered the scalding tank. I immediately proceeded to the point on the kill line directly after the last picking machine and waited for the chicken carcass in question to pass by me. When the carcass appeared, I removed it from the kill line and examined it. The carcass was small, red in color, and had no knife cut on the neck. I immediately showed the chicken carcass to (b) (6) and informed him that this incident would also be</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>added to the MOI. After finding this 2nd incident of a live chicken entering the scalding tank, I then observed the process at a point near the employee who was working as the back up killer. I noted that several of the chickens coming down the line were very small, were missing the water bath in the stunner, were not being properly stunned, and were therefore not being cut by the kill machine. As a result, the employee working as the back up killer was having trouble keeping up with the process. At approximately 9:00 pm, I met with Nathan Henry and the other members of establishment management listed above to discuss my findings and the corrective actions that were taken by establishment management. Nathan Henry stated that the Live Hang supervisor immediately assumed the role of back up killer for the remainder of the shift, members of the maintenance team looked at the stunner and made some adjustments to it, all establishment employees who work in the back up killer position were reminded to stop the kill line whenever they are unable to keep up with the process, and the grow out team members were informed to work with the growers to ensure a more uniform bird size for incoming flocks.</p> <p>(b) (6), Est. 1241-P Corydon, IN</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P1284	Pilgrim's	GDA38010 52115G	15MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 01284-P, Pilgrim's, May 14, 2019, 2120 hours. In attendance: (b) (6)</p> <p>On May 14, 2019, approximately 2115 hours, while inspecting the MSC/DOA offal trailer, I observed a live chicken. The chicken was on the floor of the trailer resting on its breast and covered in red dye denaturant. I estimated around 150 dead chickens were in the trailer, and all chickens I could easily observe still had their heads attached. I immediately notified (b) (6). He and (b) (6) inspected the offal trailer with me. (b) (6) stated he had not dumped any DOA's into the trailer since live hanging had started for the shift. I observed the denaturant on the carcasses and live chicken had stained the chickens but was dry (b) (6) retrieved the live chicken which was alert and active when picked up. He humanely euthanized the animal by rapid decapitation. A Poultry Good Commercial Practices MOI was documented on 11/19/2015 for finding a live chicken in the offal trailer. The preventative measure documented by plant management to prevent recurrence, was "a documented check will be performed at the beginning and end of each shift. The check will be to inspect the MSC/DOA offal trailer for any live chickens. Documentation of this check can be found on the Daily Animal Welfare Audit." I reviewed the Daily Animal Welfare Audit form from day shift operations on 5/14/19, and an inspection of the MCC/DOA offal trailer for live chickens was completed at 1520 hours and found to be acceptable, no live chickens in the MSC/DOA offal trailer at the end of the shift. I reminded (b) (6) that the regulations require that poultry be slaughtered according to Good Commercial Practices. This includes employing humane</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								methods of handling that prevents needless injury and suffering. No immediate planned actions were provided by the establishment at this time, however, an investigation would be conducted, and a response would be provided by plant management. (b) (6) was informed that this mistreatment MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in the event additional follow-up is recommended. Respectfully (b) (6) 01284-P Pilgrim's
90	P1307	Mar-Jac Poultry-AL	KILO30205 2108G	08MAY2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0125 while performing Ante-Mortem and an Animal Welfare check at line 1 live bird cage dump, I observed an Establishment employee throw a live chicken approximately 3 feet diagonally across from a lower set of cages to the top of another set of cages. As the chicken skidded across the top of the cage approximately 2 feet, it vocalized and flayed its wings. The employee's actions caused the bird undue distress and excitement. I notified (b) (6) of my observations. A copy of this Memorandum of Interview (MOI) will be forwarded to the appropriate District Office personnel. Respectfully submitted on May 8, 2019, (b) (6) Cc: Dr. Gregory Brookhouser, DDM (b) (6)

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P13369	George's Processing, Inc.	ZUD41100 60426G	26JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>FSIS Personnel: (b) (6) Plant Personnel: (b) (6) Location: FSIS Supervisor's Office Meeting conducted by: (b) (6) On 6/25/2019 at 1435 hours, (b) (6) met with (b) (6) (b) (6) to discuss the humane handling issue observed by (b) (6) as described below. On 6/21/19 at approximately 1715 hours while performing a Good Commercial Practice Verification Task in the dumper area of Live Receiving, I observed the feet of what appeared to be 2 birds visible behind the gear/sprocket cover on the south end of the upper line 3 dumper belt of the line. The lower 2 ½ to 3 inches of 3 paws were visible in a standing configuration. I was unable to determine if the birds were alive at this time. I immediately informed Receiving and (b) (6), who stopped the dumping process and removed 3 uninjured live birds and 1 macerated dead bird from this area. All birds were significantly undersized. The cover was in place to prevent live birds from being injured or killed in the gears/sprocket of the upper belt. (b) (6) called maintenance to evaluate the situation. It was determined that, under certain conditions, the lower portion left space for the very small birds to get trapped inside and possibly contact the gears. The cover was removed, the area was monitored with the intention of redesigning the cover. (b) (6) (b) (6) and I discussed the observation and he confirmed the corrective measures that were to be taken. Monday at approximately 0830 hours I was told by (b) (6) (b) (6) that the redesign had taken place and I verified the cover was in place and functioning as intended. It is your responsibility to design and monitor the live bird handling equipment and practices in a manner which prevents birds from being mishandled or dying by means other than</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								slaughter. Your ongoing monitoring of areas where issues have historically occurred or are at increased risk for such problems is critical in properly implementing good commercial practices. This MOI includes all information discussed during the meeting (b) (6) 6/25/2019

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P164	Tyson Foods Inc	IJM212306 2410G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>To: Mr. Steve Langford, Plant Manager Tyson Foods, P-164 Forest, MS At approximately 0404 hours, while performing a portion of the Good Commercial Practice task as I was observing the conditions in the Picking room area in the Establishment's Evisceration department. (b) (6)</p> <p>observed a deep red live bird entering the scalding tank for Picking Line #1, the live bird was small and no cut was evident on the bird's neck area. The bird was alert at this time. I proceeded to watch the bird until it could be safely removed from the picking line. Upon closer examination, the bird in question was still intact with no cut to the neck area or anywhere else on the bird. I informed (b) (6) of this finding. (b) (6) immediately notified GPM Prentiss Bruce as well as (b) (6)</p> <p>Mr. Bruce and (b) (6) observed the bird. A second small red bird was observed with a bad cut along the neck area for Picking Line #3. However, I did not observe the second bird going into the scalding tank. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommend that Mr. Bruce review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF52010 42201G	01APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2035 hours, while performing part of the Good Commercial Practice task in the picking room, I observed a sensible bird (eyes open, head tucked) come by me with its throat not cut and still breathing on Kill Line 2. I then observed the bird enter the scald tank. I did not see the Supervisor in the area, so I proceeded to the end of the picking line to wait for the bird to emerge from the pickers. When I got to the end of the picking line, I located (b) (6) just moments before the bird emerged from the pickers. I showed (b) (6) the bird and he removed it from the line. (b) (6) and I observed that there was no cut on the throat but there was a small superficial cut on the back of the head. This bird was average size for the birds within the flock. I performed a recheck shortly after and observed zero sensible birds prior to the scald tanks. (b) (6) and (b) (6) met with me in the Evisceration office to discuss the issue. (b) (6) informed me that the backup killer would be disciplined according to company policy. He also stated that the employees that backup the backup killer are contract employees. He informed me that he had notified their employer of the incident. Similar findings of a sensible bird observed prior to the scald tanks were observed on 11-29-18, 10-30-18, 9-6-18, 8-6-18, and 6-29-18. Previous measures to prevent this from reoccurring have either been ineffective or were not implemented.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF49120 44116G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4-15-19 the plant ended slaughter operations early at approximately 1235 in the live hang area. Birds from Evergreen Farm and Vira Farm had already been caught and brought to the plant or were in route before the plant ceased slaughter operations. The earliest birds from Evergreen Farm arrived at 0834 on 4-15-19 and the last trailer from Vira Farm arrived at 1248 on 4-15-19. Slaughter operations did not resume until approximately 0930 on 4-16-19 leaving these birds without food or water for an extended period of time (up to 25 hours). The establishment's Animal Welfare Plan contains the National Chicken Council Animal Welfare Guidelines and Audit Checklist for Broilers. Page 11 of the plan states (b) (4)</p> <p>Page 14 of the plan states (b) (4)</p> <p>. Both of these timeframes were exceeded. On the afternoon of 4-16-19, I met with Mr. J.P. Koch, Plant Manager and (b) (6) and discussed my concerns over the length of time these birds were kept on-site without food or water. Both men appeared to understand my concerns. They expressed that they were forced into holding these birds while they waited on decisions concerning a large quantity of product that was on hold at the establishment. The establishment delayed running the birds from Evergreen and Vira Farms to prevent any potential mixing of product from those farms with the product that was on hold.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P165H	OK Foods, Inc.	DAF53040 55821G	21MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0109, I went to live hang to perform part of the GCP task and immediately observed 3 live birds caught in the transfer belt gears. The belt was no longer covering the gears, which allowed live birds to get caught in them. The gears were ripping into their abdomens and crushing their rib cages. The live birds were unable to escape from the moving gears. One employee was trying to pull a live bird out from the gears while the gears were still moving. As I entered the live hang room, a maintenance employee exited the room through the back-dock door. There were 2 employees with white shovels pushing the live birds that were on the dumping belt over to the opposite side to avoid the moving gears. The live hangers were sorting through the injured birds on their belt and hanging the uninjured birds. At no time did any employee stop the line to prevent any further birds from being injured. I immediately took regulatory control and had the belts stopped. I placed US Reject Tag No. B-45141447 to the emergency stop lines. I asked a maintenance employee that had just walked out the back door to radio (b) (6) [REDACTED].</p> <p>[REDACTED] I showed (b) (6) [REDACTED] the birds that were caught in the gears. Two of these birds were still alive and one had just succumbed to his injuries. There were approximately 3-4 dead birds mangled within the gears also. Upon further inspection of the birds that were on the hanging belt, approximately 15 birds were found dead. Some of these had been eviscerated while they were alive. There were another 4-5 live birds with severe injuries such as partially amputated legs and crushed rib cages with deep lacerations to the abdomens. These birds had shallow breathing, not moving and their eyes were closed, which indicates they were in a state of moribund. The birds were removed and immediately euthanized</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>via decapitation. During the time that I was in live hang, I discovered that the live hang transfer belt that covers the gears had come off its track earlier in the evening. At that time, Maintenance repaired the belt and had to remove a link in the belt during the repair. (b) (6)</p> <p>(b) (6) informed me that this had occurred and that they thought the problem had been fixed. I asked (b) (6) if anyone monitored this belt to ensure that it stayed on track. He told me that he did not believe anyone stayed to monitor the belt during operation. At approximately 0200 hours, (b) (6) informed me that he had held a training session with all the live hang employees and leads. The training covered the topic of immediately stopping the line when a piece of equipment malfunctioned and notifying the lead or supervisor. (b) (6) informed me that (b) (6) was going to hold the same training for the maintenance employees as well. (b) (6) also stated that a maintenance employee would be placed in live hang for the rest of this shift to ensure that the belt stayed on its' tracks. Regulatory control was relinquished at approximately 0236 hours after I monitored the equipment to ensure that it was functioning appropriately. I reviewed the establishment's Animal Welfare Program, last updated 2-17-19. There are no written procedures that describe what an employee should do when a piece of equipment breaks and begins injuring the birds. The establishment's program has procedures for instructing employees how to hang birds, carry birds, stun birds, and euthanize birds but it does not instruct them on how to stop a line to prevent birds from becoming injured. USDAs concerns are that there were approximately 15 employees in the live hang room, and no one was willing to stop the line to prevent the birds from enduring</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								the injuries or agonizing death that they had to endure. USDA encourages the establishment to respond to this MOI.
40	P165H	OK Foods, Inc.	DAF31090 65910G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06-09-19 at approximately 2126 while performing a good commercial practices check, I (b) (6) observed two live birds in the DOA dumpster outside the live hanging room. It was early in the shift, so the birds were towards the bottom of the dumpster. I observed a rhythmic in and out of the bird's abdomen as it breathed. I immediately notified (b) (6) who happened to be in the area at the time of my observation. A plant employee removed the live bird from the dumpster at which time I observed a second live bird that had been underneath it. During the removal process both birds had their eyes open and began moving around. Past practice at this facility is for all birds to receive cervical disarticulation prior to being placed in the DOA dumpster. The establishment's Animal Welfare Program states (b) (4) (b) (6) explained that the employee responsible would receive additional animal welfare training.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P165S	OK Foods, Inc.	LWA30200 45109G	09APR2019	04C05	Poultry Good Commercial Practices	Open	<p>At 1735 on 4/9/19 shortly after the 1700 break, I was informed that the plant was having a large DOA issue at Live-hang. At 1739 I arrived at Live-hang and observed a pile of deceased birds approximately 3' in diameter and 2' tall at the end of the Live-hang belt. Plant workers were taking DOAs off the pile, decapitating them, and placing them into condemn containers. I observed that the Live-hang belt, which was currently running, was mostly full of more deceased birds and few live ones. I asked (b) (6) [REDACTED], about the situation. He stated they had already quit loading cages and were clearing out the pile of deceased birds. I walked through the yard and observed that there were several cages up on the rollers, including at least two still in the LAPS tunnel. The LAPS tunnel is enclosed on two sides, has the afternoon sun shining on one entrance, and does not have fans inside it. I informed (b) (6) [REDACTED] that they should move those cages out of the tunnel if they are going to be down for any length of time so as to not cause further DOA birds, which he did. The remaining cages further down the rollers were left on the rollers under fans, though the misters were not on. A sign on the Live-hang supervisor's office door stated that (b) (4) [REDACTED]. The temperature reached 85 degrees today. I observed significant amounts DOAs (>5 per row per cage) within the cages on the rollers. I observed 7 trailers of birds out in the open on the yard. There was a misting fan trailer near the middle of the column, but it did not appear to be on. A forklift was carrying a single diesel-powered fan around two of the trailers, but the other five were not getting any air. All the observed birds were panting heavily, though I did not see very many DOA birds in those cages. The Live-haul shed was completely full of trailers with the fans</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>on but not the misters. The birds there appeared calm and not in distress. I asked (b) (6) where the cages with all the DOA birds came from, the yard or from the shed. He stated they had come from the yard. I informed him that the misters on the rollers, on the yard, and in the shed did not appear to be on or functioning. He stated he would call the Live-haul crew about it.</p> <p>Maintenance at Live-haul stated the misters were not working due to the hoses being broken. At 1815 I returned to Live-hang and observed another, though smaller, pile of DOA birds at the end of the conveyor. I informed (b) (6) that they were still going too fast and were causing pile ups on the floor and at the end of the belt, and that they need to slow their cage dumping so as not to cause pile ups. The plant brought out a pressure washer and was using it to spray down cages that were on trailers on the yard. The fan in the dumper was plugged in and turned on at this time also. By around 1840 the DOA numbers had drastically declined and appeared to be at normal amounts. I talked to Ross Greenwood, Plant manager, about the issues and informed him that a MOI would be documented. The plant had brought more trailers of birds than their Live-Haul shed could contain and so put several trailers outside in the direct sunlight. They did not have adequate fans or working misters to care for all the birds on the company grounds. The establishment was running cages faster than their employees could process the DOA which caused pile ups of dead birds on the Live-hang belt and floor. During the weekly establishment meeting on 3/28/19 I had discussed the increasing weather temperatures and how the establishment would need to handle their birds with respect to the increased temperatures. See MOI #: LWA4913031528G for further information.</p>

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35	P165S	OK Foods, Inc.	LWA41120 65714G	14JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>This MOI is to document my conversation with (b) (6). While performing a GCP task in the Live Hang area, I heard loud offensive music being played on a speaker device and being sang loudly by the employees. The lyrics contained vulgar content and foul language. (b) (6) stated that he did not take the issue lightly and would directly take care of it. Also, while performing a GCP task, I observed a live bird on the line #1 Kill line enter the scalders. The neck of the bird had not been cut. The eyes of the bird were opened and moving. While (b) (6) and I were present, the cadaver carcass was sorted properly at the line #1 rehang table by being removed and placed into the marked "Condemned" barrel.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P17766	Southern Hens, Inc	SSN091604 0105G	05APR2019	04C05	Poultry Good Commercial Practices	Open	<p>Ms. Tia Horton Plant Manager Southern Hens, Inc 329 Moselle-Seminary Rd Moselle, Ms 39459 Ms. Horton, On April 5, 2019 at approximately 0915 hours, the following less than Good Commercial Practices in Poultry (GCPIP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS Poultry Good Commercial verification task. In the hallway, concerning one of the drains, there were 3(three) birds located in that common drainage exit leading to the offal drainage system. The birds were soaked from the incoming water, 1(one) of birds was struggling to stay afloat with failed attempts as it tried to prevent its self from going further into the offal drainage system. Had I not been there to inform plant employees of the situation, more than likely those birds would have eventually been swept into the offal drainage system, as this area is not normally monitored throughout the day. (b) (6) was informed of the incidents and the GCPIP MOI to follow. I explained to (b) (6) that allowing live bird(s) to enter the drains alive would lead to entrapment, drowning and death. Live birds may accidentally enter the offal chute and be carried by the flowing water into offal pit, through the augers, and into the offal trailers. This can cause needless suffering and death. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) discussed briefly the less than GCPIP incident at back dock area at approximately 0918 hours. No response to the less than GCPIP incident was given at this time and a investigation was pending. (b) (6) was advised a GCPIP</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>Memorandum of Interview would be issued to management pending review by (b) (6)</p> <p>(b) (6). Respectfully, (b) (6)</p> <p>cc. Dr Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM</p> <p>(b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P18557	Sanderson Farms, Inc.	QNA14080 55806G	06MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On May 6, 2019 at approximately 05:40 (b) (6) [REDACTED], observed less than Good Commercial Practices while performing an Ante-Mortem Inspection and Good Commercial Practices check at 18557 P in Summit, MS. While observing the kill machine of each picking line for proper function, I did not observe any abnormality in the equipment's operation. I did observe that a new employee was backing the kill machine on line #2. I walked to the end of the blood trough to observe for any live birds entering the scalders. I observed a single, live bird at 05:40 CDT enter the scalders on picking line #2. The bird was hanging on the shackle with its eyes open, blinking, head retracted and showing voluntary head movement. I did not observe a cut on its neck. This bird entered the scalders alive and still breathing. I observed the head grossly swollen and hemorrhagic after the bird exited the scalders and before it went through the deheader. I did not take any regulatory action with this single-bird incident, since no evidence of a system failure existed. I notified (b) (6) [REDACTED], of the observed nonconformance, during a brief meeting held in rehang at approximately 05:47 CDT. I presented the cadaver to him, explained my observation, informed him that a Memorandum of Information (MOI) was going to be documented, and relinquished the carcass into his control. A copy of this Memorandum of Information will be forwarded to the appropriate personnel in the Jackson District Office. Respectfully, (b) (6) [REDACTED] and Mr. Gregory Brookhouser, Jackson DDM.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P19112	Perdue Foods LLC	OXA44220 41803G	03APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On April 1, 2019 I, (b) (6) observed less than Good Commercial Practices (GCP) while performing a Poultry Good Commercial Practices verification task at Perdue Foods, LLC #19112-P. The following contains my findings and the content of an interview conducted at 03:45 by me with (b) (6).</p> <p>Upon entering the DOA area at 23:55, I noted that the DOA dumpster was approximately two thirds full and a chicken was on its back in the dumpster vigorously paddling. No plant personnel were present in the room. I immediately summoned (b) (6) and we identified and removed five live birds from the top layer of birds in the dumpster. I instructed (b) (6) to remove all the birds from the dumpster checking for more live birds. Two additional live birds were found buried under several layers of dead birds. (b) (6) is aware that a copy of this MOI will be forwarded to appropriate personnel in the Jackson District Office. The interview concluded. CC: (b) (6)</p> <p>(b) (6)</p> <p>File</p>

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90	P192	Pilgrims Pride Corporation	OOB30090 44923G	23APR2019	04C05	Poultry Good Commercial Practices	Finalized	At 0452 while (b) (6) was performing Antemortem inspection the following failure to observe Good Commercial Practices was observed. A trailer with live birds from Lot 2 Harriad Farm contained a cage in which the floor bottom divider had fallen down on top of several birds, which had to bear the weight of the divider and layer of birds atop it, and forcibly pinning one bird against the cage bars. The bird was alive, but its breathing appeared stressed. The inspector immediately notified (b) (6) to address the animal welfare concern. Cage conditions were recently discussed in weekly meeting with management held on 4/18/19, to confirm cages in poor condition were culled during slaughter renovation downtime 3/25- 3/29/19. Previous issued MOI OOB171212931I on 12/31/18 was for cage conditions affecting live birds.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P20251	Tecumseh Poultry, LLC	PBM00090 62110G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/10/19, at approximately 0809 hours, while performing a routine Poultry Good Commercial Practice Verification task, I, (b) (6), observed one instance of bird mistreatment on an NAE (No Antibiotic Ever) trailer, numbered T323, in the loafing shed. The bottom module had a compartment with a stuck bird. The bird's two middle toes (second and third digits) of the left paw were trapped between the spring wire and the door. The toes were squeezed flat by the spring door contraption causing the toe's segment at the distal phalange to turn slightly blue/purple, which may have indicated ischemia. The bird at this time was not moving or attempting to move. The bird had its eyes closed and was not fully alert/responsive to manipulation. The left leg of this bird was laid out, if not stretched out, horizontally behind it. I met with (b) (6) to show him the situation. He slowly opened the door and released the toes. The bird remained recumbent with the leg staying in the same position. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). Compliance with GCPs increases the likelihood of producing unadulterated product. Poultry are to be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter", 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
15	P20251	Tecumseh Poultry, LLC	PBM57120 61413G	13JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/13/2019, at approximately 1150 hours, while performing a routine Poultry Good Commercial Practice Verification task, I, (b) (6) [REDACTED], observed three instances of bird mistreatment on two NAE (No Antibiotic Ever) trailers in the loafing shed. On trailer number 32, one bird had its wing tip squeezed between a metal board and the floor board of the compartment above. The bird had enough wing length to still be able to lay down. However, its wing was raised above its back. At this time, I released its wing by propping the top floor board from the metal bar. Due to the feathers, I was not able to see if there was damage to the wing tip. Then, on trailer number T786, on the very top tier of the stacked modules, one bird had its "shank" stuck between the floor board and the metal bar. This bird made multiple attempts of withdrawing this foot and as it did, blood was actively dripping from the area that was being scraped by the floor board. There was evidence of bleeding before I arrived to see this mistreatment. Small amount of blood could be seen on some of the metal bars of the lower part of the module and on the ground below the injured shank. On the same trailer, the module below the module with the bleeding bird had another bird with its left hock stuck between the floor board and the metal bar. The bird was not able to retract this leg against the floor board. The result was heavy bruising and scrapes on the medial aspect of the hock and distal thigh. This bird was not dripping with blood, but the floor board edge had a bloody color that was 4-5 inches in length. At approximately 1200 hours, I met with (b) (6) [REDACTED] to show and explain to them what I saw. A scale house personnel was assisting the bleeding bird to retract its leg and was successful so that it was no longer stuck. The bird did not flex its hock back to a normal position after its</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								shank was released. The establishment was not able to release the bird with the stuck hock due to the location of the bird in the module, so the QA Supervisor had this trailer pulled up to be slaughtered next. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter", 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b) (6)

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P206	Pilgrim's Pride Corporation	KCC482006 4618G	18JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 17, 2019 at approximately 1955 hours while performing a routine PHIS Poultry Good Commercial Practices task (b) (6) observed the following noncompliance. At the entrance of the stunning equipment there was a dead bird lying on the ground just below the east picking line with both of its legs ripped off. I immediately informed (b) (6), to stop hanging birds so as to prevent anymore birds from dying before slaughter and call management to the area. (b) (6) was notified and observed the mutilated bird along with the remnants from where the bird was ripped apart. As I was examining the birds entering the stunners, one bird came down the west picking line hung by only one leg and the birds were being smushed up against one another inappropriately as the equipment was elevated too high. (b) (6) instructed maintenance to adjust the stunning equipment and new shielding was installed to the east line to protect the birds from being pulled apart. A similar occurrence took place on March 15, 2019 for birds dying in this same way, with their legs ripped off by equipment. Failure to implement procedures for preventing accidental injury and/or death inconsistent with 9CFR 381.65(b) in regard to birds presented for slaughter, resulted in a GCP failure, and a bird died by means other than slaughter. FSIS encourages establishments to develop and implement a systematic approach to ensure poultry presented for slaughter are treated in a manner that minimizes excitement, discomfort, and accidental injury. The initial component of the approach is to assess the areas where problems may occur. The second component asks that establishments determine if their facilities are designed and maintained to prevent excitement, discomfort, and accidental</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>injury to poultry the entire time that live poultry are held in connection with slaughter. Finally, establishments should periodically evaluate their handling methods to ensure that their employees are treating animals in a manner that minimizes injury, excitement and discomfort prior to slaughter and that their methods ensure all poultry are slaughtered in accordance with 9 CFR 381.65 (b). The establishment was notified that the USDA expects the establishment to employ handling methods consistent with Good Commercial Practices. Plant Management is asked to consider these USDA concerns and prevent future occurrences. Copies of this noncompliance will be distributed to the establishment, inspection file and District Veterinary Medical Specialist per FSIS Directive 6100.3. The establishment is also reminded that NRs and MOIs documented for GCP issues can be FOIA requested and made available for viewing by FSIS. Documented by (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P208	George's Processing, Inc.	XIC111306 2604G	04JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, June 04, 2019, at approximately 11:45 hours, (b) (6)</p> <p>(b) (6), met with (b) (6).</p> <p>The following is a synopsis of the events and discussion regarding possibly suffocated birds due to belt malfunction. At approximately 10:45 hours while performing Good Commercial practice verification, I observed that the Line 1 back-up killer was performing an abnormally high number of kill cuts (approximately 18 over one minute with the normal observations being six per minute), I immediately informed (b) (6).</p> <p>While discussing with him, the belt for the Line 1 live hang conveyor system malfunctioned. Since this area was next on my area to evaluate and due to previous history, I elected to observe the establishment implementing their procedures. As I observed the belt, I observed that birds were 3-4 layers deep with birds on top of each other on the conveyor from the wall until first live hang personnel position. As I continued watching, there was one (and at times a second person) that was pushing or lightly tossing birds further down the belt to allow the personnel to hang the birds on the line. One of the people that was pushing the birds further down the belt would stop every few minutes to retrieve birds that were no longer breathing. Another person positioned on the opposite was sporadically relocating birds further on down the belt. As I continued watching, I observed that numerous birds of the top layer were lifting their wings, beaks open, and their respiratory rate appeared faster than normal. It is important to note that while observing the condition of the birds in the trailers as well as the modules (outside), I only observed one or two birds with their beaks open and what appeared to be an increased respiratory rate. I also observed</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>that birds on the lower layers appeared to be repositioning to get out from other birds. In addition, I observed one bird that was sitting on top of two birds that was trapped on its back by two other birds. It was flapping its wings, attempting to roll, open beak, respiratory rate was fast, and the bird appeared to have increased respiratory effort. Before the establishment could remove the birds sitting on it, the bird stopped breathing. After about 20 minutes, the establishment was able to get the belt clear. As I watched the live hangers, I observed two birds that were not moving, no obvious breathing, and that were not responsive to stimuli that were hung on the line. During the 20-minute period of the belt being malfunctioning, I observed approximately 30-40 dead birds that had been removed from the belt by employees or fallen on to the floor at the end of the belt. Now that the belt was clear, I immediately informed (b) (6) of my observations and that the malfunction of a belt resulting in the suffocation of at least one bird (and possibly as many as 40) was not consistent with good commercial practices. I also informed him that at least two dead birds had been hung on the lines. I informed (b) (6) that this was not consistent with the establishment's sorting procedures which indicates that the live hang will not hang dead birds on the line. Then, we proceeded to the kill line between the end of the pickers and the post pick dip to retrieve any carcasses that died by methods other than slaughter. As we watched the line looking for cadavers, (b) (6), approached and I informed him of my observations, concerns, and that the malfunction of the belt resulting in at least one bird suffocating was not consistent with good commercial practices. After the conversation ended, (b) (6) removed a single carcass that</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>appeared to be a cadaver with red to purple discoloration of the neck and body. The meeting was adjourned at approximately 11:50 hours. On June 5, 2019, at approximately 10:30 hours, (b) (6)</p> <p>(b) (6)</p> <p>met with (b) (6) in the USDA office. (b) (6) explained his observations and concerns from the belt malfunction from yesterday. (b) (6) explained that these birds were not slaughtered in accordance with Good Commercial Practices. (b) (6) informed establishment management that he wanted to provide the establishment with an opportunity to respond with a plan in action to prevent future occurrence. (b) (6) continued that memoranda of interviews (as well as noncompliance records) are not punishments and are an opportunity for FSIS to present concerns in writing to the establishment to provide them with due process. (b) (6) further summarized 9 CFR 381.65 and explained that this is the regulatory requirement for Good Commercial Practices. (b) (6) informed establishment management that based on conversations yesterday that the establishment was going to modify their preventative maintenance schedule for the live hang belt replacement. (b) (6) inquired if there were any additional steps that production could take to help alleviate the possibility of birds dying by methods other slaughter. (b) (6) informed (b) (6) that the establishment's goal (when the belt malfunctions) is to attempt to get the birds off the belt as soon as possible (to prevent any dying by methods other than slaughter). (b) (6) informed (b) (6) that the belt malfunction or the steps to correct was not intended to harm any chickens. Discussion involved potential steps to</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								improve efficiency of transporting the chickens from the dumper to the live hang personnel when the belt malfunctions. Establishment management also informed (b) (6) that the establishment will evaluate whether improving ventilation from the dumper to the live hang personnel would help minimize the number of birds in respiratory distress. The meeting was adjourned at approximately 10:40 hours.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM07230 60705G	05JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 5, 2019 at approximately 1650 while conducting a GCP task (b) (6) observed the following conditions in the Live Hang department. There were two condemn barrels at the end of the DOA bin. (b) (6) noticed the birds in one barrel were moving up and down signifying the possibility of a live bird underneath. Upon further investigation, she removed approximately 3 layers of birds and found a live bird breathing. (b) (6) took regulatory control action and stopped live hang from hanging any birds until the barrel was cleared of any further live birds mixed with the DOA birds. I notified (b) (6) of the concern with live bird humane handling. (b) (6) stated that the team member had just been up to HR due to some concern over pay that was owed to him. The concern was when (b) (6) arrived, there was no one attending to the carcasses in the condemn barrels. The mixing of live birds with dead birds in the condemn barrels can suffocate the live, weak birds and is not consistent with the Agency expectations for handling of live poultry. The establishment is asked to ensure establishment employees handling live animals are aware of company policies regarding live bird handling. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM23230 63306G	06JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 6, 2019 at approximately 1545 while conducting a GCP task (b) (6) observed the following conditions in the Live Receiving Area. She was performing ante-mortem examination on the trailer that had just been placed in live receiving. There was one cage approximately midway on the trailer that had three doors open. (b) (6) noticed the birds sitting on the doors and not in cages. Upon further investigation, she noticed a total of 5-6 birds outside of a bottom cage on three different levels (or sections). They were sitting on the cage doors and trailer bed. One bird had one of its legs stuck between the door and an adjacent cage. (b) (6) immediately notified (b) (6) of the concern with live bird humane handling and transport. (b) (6) came out to the trailer and began removing the birds that were sitting on the cage doors they could reach. They instructed the fork lift driver to remove the cage on top of the one with the open doors to get to the birds and close the cage doors. While removing the top cage adjacent damaged cage, the fork lift driver manipulated both the top and bottom cage onto the bird's leg that had been pinned. (b) (6) immediately instructed them to stop. A team member came over to release the bird's leg and remove it from the cage door. The establishment removed the adjacent cage and the remaining birds before closing the cage doors. At the time of the observation described above, there were no establishment employees attending to the open cage or attempting to remove the birds who had come out of the cage onto the doors. Allowing birds to be outside cages and be pinned between cages is inconsistent with the Agency's expectations of Good Commercial Practices. The establishment is asked to ensure establishment employees moving live animals are</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								aware of company policies regarding live bird handling. Employing humane methods of handling consistent with Good Commercial Practices can help produce an unadulterated product. Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P325	Tyson Foods, Inc.	YDM28210 60713G	13JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 13, 2019 at approximately 1530 while conducting a GCP task (b) (6) observed the following conditions in the Live Hang department. Approximately five DOA birds were on the floor to the side of the metal DOA bin and approximately 10 live birds on the floor in the hanging pen throughout the floor. The metal DOA bin at the end of the live hang belt was three birds deep and no one was removing the birds from the bin. (b) (6) asked the live hang supervisor to remove the birds from the bin. Upon closer inspection there were a total of two live birds mixed in with the DOAs in the bin. Those birds were underneath the layer of dead birds. I notified (b) (6) of the concern with live bird humane handling. (b) (6) informed (b) (6) that the normal team member that picks up live birds and removes DOAs from the bin was not present this evening and the establishment was using someone new in that position. While (b) (6) continued her GCP task at 1545, a live bird was found under the stunner that was soaked and huddled up. No one was attending to or removing the bird. (b) (6) took regulatory control action and stopped the live hang lines. (b) (6) was notified of the bird under the stunner. He removed the bird from under the stunner and (b) (6) released regulatory control back to the plant. The mixing of live birds with dead birds in the DOA bin can suffocate the live, weak birds and is not consistent with the Agency expectations for handling of live poultry. Allowing the DOA bin to fill two three layers of birds deep with overflow onto the floor is indicative of a loss of process control and is not acceptable. The establishment is asked to ensure establishment employees handling live animals are aware of company policies regarding live bird handling. Employing humane methods of handling consistent with Good Commercial</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								Practices can help produce an unadulterated product. Copies of this Memorandum of interview will be distributed to the establishment, inspection file and the District Veterinary Medical Specialist per FSIS Directive 6100.3. The issue will also be discussed at the next weekly meeting.
40	P325	Tyson Foods, Inc.	YDM29230 64921G	21JUN2019	04C05	Poultry Good Commercial Practices	Finalized	While performing presentation checks at about 1640 there were 2 cadavers hung back for veterinary disposition. Upon further investigation, there were no cuts on the necks of either bird. Exiting the picking room an additional cadaver was observed without a neck cut. (b) (6) was notified of the cadavers. The presence of birds that are not thoroughly bled out and cadavers that would have entered the scald tank while still breathing constitute a concern with 381.65(b) and good commercial practices. (b) (6)

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P445	Wayne Farms, LLC	FKA501405 1328G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600, as I went to the live receiving department to perform my good commercial practices task, I observed an unusually large number of Dead on Arrival birds (DOA's). The DOA vat was full to overflowing, if you tried to place another bird to the vat, that bird would fall to the floor. Additionally, there was a pile of DOA's next to the DOA vat that was approximately 8 feet long, 3 feet wide and 2 feet deep. Also, there was a plant employee continuously throwing DOA's from the hanging area through the plastic strips onto the pile. I found (b) (6), in the evisceration department, and notified her of my findings. She went out to live receiving to gain control of the operation. (b) (6) had a plant employee empty the DOA vat and dispose of the rest of the DOA's. She was also monitoring the belts bringing the live birds to the people hanging the birds on the shackles, since this is where she found the cause of the increased DOA's to be coming from. This seemed reasonable because the cages of live birds did not have many visible DOA's in them, maybe one DOA per 10 cages. (b) (6), was present and he started dousing the birds in cages on the trucks with water (in addition to the fans and water mist) in an effort to keep them cool.</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P45819	King & Sons Poultry Services, Inc.	IUY121104 1102G	02APR2019	04C05	Poultry Good Commercial Practices	Open	At approximately 0725 hours while evaluating birds on the production line heading to the scald tank as part of a GCP audit, (b) (6) observed a conscious, alert bird that had not been cut. (b) (6) immediately notified the stunning operator, who then promptly removed the bird from the shackle and rehung it in the shacking area upstream from where it had been. The bird was then stunned and cut. No other issues with mis-cuts or birds breathing as they entered the scald tank were noted during the observation period. (b) (6) discussed the incident with (b) (6).
35	P45912	Midwest Poultry Processing LLC	GLL080904 1409G	09APR2019	04C05	Poultry Good Commercial Practices	Finalized	April 8, 2019, approximately 1030 hours; outside temperature approximately 70 degrees F. While performing ante-mortem inspection on the loading dock, I observed approximately 200 DOA carcasses in the top layer of crates that had been covered with a black tarp during transport on a flatbed trailer. The tarp was removed just prior to antemortem; it appeared the birds died from heat exhaustion during their extended time under the tarp. I addressed live bird handling and good commercial practice procedures, particularly regarding the increasing outside temperatures with Irvin Martin, owner of Midwest Poultry, and provided Mr. Martin with a copy of Good Commercial Practices (GCP) Humane Handling Poultry for additional guidance. Mr. Martin had employees remove all condemned DOA carcasses before the start of slaughter. Mr. Martin said he is aware of the expectations discussed.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
50	P45939	Petersburg Poultry Processing	CZJ320905 4623G	23MAY2019	04C05	Poultry Good Commercial Practices	Finalized	Upon arrival at Petersburg Poultry Processing for slaughter processing on May 22, 2019 while performing the antemortem check on the chickens to be slaughtered the (b) (6) observed multiple deceased chickens in the crates which, after confirming with establishment employees, were left uncovered in the rain overnight from the previous day , they were the remaining chickens that were not slaughtered from the day before. After the slaughter was finished the establishment counted 83 DOA chickens that had passed as a result of being left unprotected from the inclement weather.
80	P4602A	NEW MARKET POULTRY, LLC	YCG191406 0121G	21JUN2019	04C05	Poultry Good Commercial Practices	Finalized	On 6/21/2019 at approximately 1005 hours, (b) (6) while performing the Good Commercial Practices verification task noticed a live hung hen pass the area on the kill line where the backup killer was stationed lift its head, look left and right, and blink. I took regulatory control action by stopping the hanging area line. I informed the lead supervisor of the issue and we both observed the backup kill find and slaughter the chicken with a knife cut across the throat area. The lead continued to monitor the backup killer until he was satisfied that no more birds were passing the final checkpoint uncut. I then informed (b) (6) of my observations. Later, during the weekly meeting, establishment management mentioned adding an emergency stop button to the backup killer's side of the line so that he could more quickly stop the line if signaled. Had I not stopped the line, it is likely the live chicken would have entered the scalding water while alive and breathing producing a true cadaver [381.65(b)]. Such a cadaver was previously on May 6, 2019. Evidence of a developing trend of loss of process control such that true cadavers are produced may result in a NR for 381.65(b).

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P46374	Sanderson Farms, Inc. Tyler Processing Division	AQJ361204 3509G	09APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment Meeting at Est. P-46374, Sanderson Farms - Tyler in April 9, 2019 at approximately 1100 hours. In attendance (b) (6)</p> <p>(b) (6) At approximately 1046 hours, on 9th of April 2019, while performing Poultry Good Commercial Practices task, (b) (6) observed the live chicken dumper free one young chicken stuck on the cage and threw it 7 feet across towards the unloading belt, hitting the bar with its flapping wings. I notified the (b) (6) accordingly. Ten minutes later, (b) (6) observed the same chicken dumper dumped a new batch of young chickens on top of the remaining 6 young chickens on the unloading belt. I notified (b) (6) accordingly. I recommended to (b) (6) to review the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N) and sent him a copy. I also notified (b) (6) that this Memorandum of Interview (MOI) will be written which will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended. Respectfully, (b) (6) of Est. P46374 - Sanderson Farms at Tyler</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P46374	Sanderson Farms, Inc. Tyler Processing Division	AQJ400804 5124G	24APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P46374, Sanderson Farms Tyler Processing, April 23, 2019, 1337 hours. In attendance (b) (6)</p> <p>(b) (6)</p> <p>(b) (6) is also present. At approximately 0545 hours, 23rd of April 2019, while performing Poultry Good Commercial Practices verification task, I observed at pre-scald two young chickens still breathing. (b) (6) who is right behind me immediately stopped the line when I said "still breathing". (b) (6) instructed the plant neck cutter to make a cut on the neck of the two young chickens still breathing which apparently have cut on their necks already. Then, (b) (6) adjusted the blades of the kill machine accordingly. (b) (6) told the plant neck cutter to be more alert to ensure that all the necks of the young chickens are properly cut. The plant neck cutter is a back up to the kill machine. (b) (6) asked if what I saw is not a reflex reaction of the bird who may already be dead. (b) (6) said the two aforementioned birds open their beaks gasping for breath with eyes wide open and the other one flapping its wings. (b) (6) requested if MOI may not be issued as due process with the consideration that the plant has not found cadaver on the line except for 3 birds on the 3rd week of operation. (b) (6) replied that IPP would give the opportunity for the establishment's system to work before making a compliance determination however, the establishment does not have GCP monitoring or procedures at pre-scald which consequently cannot prevent these birds from entering the scald while still breathing. (b) (6) also said that under NPIS, FSIS is not monitoring the cause of condemnations. (b) (6) added that based on FSIS Directive 6110.1, the aforementioned</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>incident has to be documented in an MOI. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I also recommended that (b) (6) review FSIS Directive 6110.1 which is Verification of Poultry Good Commercial Practices. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6)</p> <p>P46374 Sanderson Farms Tyler Processing.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P46374	Sanderson Farms, Inc. Tyler Processing Division	AQJ330604 0426G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Mistreatment Meeting at Est. P-46374, Sanderson Farms - Tyler in April 16, 2019 at approximately 1000 hours. In attendance (b) (6)</p> <p>(b) (6)</p> <p>At approximately 0900 hours, on 15th of April 2019, while performing Poultry Good Commercial Practices task on Lot 2, I, (b) (6) sensed the live chicken dumper dump a new batch of young chickens sooner than usual. I was beside the wall looking through the opening and observing few young chickens left behind in the cage. So, I did not have a visual on what actually happened. Then, I positioned myself strategically and watched carefully the next dump and I confirmed that the dumper is dumping young chickens over other young chickens on the first belt. I notified (b) (6) accordingly. When I went outside to check on few young chickens left over in the cage, the dumper motioned on me to climb up the control stand and he showed me that the first belt is a lot slower than the second belt. He explained that it is the reason why approximately 25% of the dumped young chickens are able to walk back to the first belt. I said, it is not a reason to dump new batch of young chickens on other young chickens. (b) (6) later told me that the maintenance crew is adjusting the speed of the belt. I recommended to (b) (6) to review the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N). I also notified (b) (6) that this Memorandum of Interview (MOI) will be written which will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended. Respectfully, (b) (6) of Est. P46374 ???Sanderson Farms at Tyler</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
40	P46374	Sanderson Farms, Inc. Tyler Processing Division	AQI041305 0931G	31MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1325 hours on 30th of May 2019, while performing Poultry Good Commercial Practices task, I, (b) (6) observed the following: One young chicken still breathing at pre-scalder for Lines 1 and 2 which I pointed to (b) (6). He had the line stopped and pulled out the breathing young chicken off the shackle. Closer examination revealed uncut trachea, esophagus and right jugular vein and right carotid artery. The vent and thoracic cage is rhythmically moving. After few minutes, one young chicken still breathing is also observed at pre-scalder for Lines 3 & 4. (b) (6) had the line stopped but the breathing young chicken is unreachable on the second shackle next to the scalding. It went to the scalding flailing. One day before, 29th of May 2019, at approximately 0900 hours, while performing Poultry Good Commercial Practices task, I, (b) (6) observed the following: One young chicken still breathing at pre-scalder. This time, there is no supervisor that magically appears behind to pull out the breathing young chicken before it goes to the scalding. The back up neck cutter stopped the line and promptly cut the head off of the breathing young chicken. Few days before, 25th of May 2019, at approximately 0840 hours, while performing Poultry Good Commercial Practices task, I, (b) (6) observed the following: One young chicken still breathing at pre-scalder. (b) (6) appeared from behind and pulled out a different bird from the shackle. Turned out, the one he pulled out is also breathing – flailing, vent and rib cage moving rhythmically for at about 2 minutes and eventually stopped moving. The breathing young chicken I saw entered the scalding flailing. The aforementioned incidents are evidences of isolated instances in which a bird was still breathing when it entered the scalding or about to</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>enter the scalder, but the system is otherwise in control. At approximately 1245 hours, 31st of May 2019, I summoned (b) (6) to notify him of these findings. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not to die from causes other than slaughter. I recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) P46374 Sanderson Farms Tyler</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P468	Peco Foods, Inc.	JVD420606 1804G	04JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 3, 2019 at approximately 0950 hours, I (b) (6) observed a trailer containing live chickens underneath one of the establishment's live haul sheds that had ten open cage doors. The opening of each of these cages was located between each stack of cages. Numerous birds were sitting on the open cage doors, outside of the cages. Additionally, three live birds had their heads caught in the cage doors, presumably after the cage door opened and then closed back. I notified (b) (6) of the situation. (b) (6) immediately attended to the hung birds by placing them back in the cages. He then had the trailer moved to where the birds are unloaded via forklift and transported to the dumping area. The damaged cages were then carefully lowered by forklift from the trailer and the birds were placed back in the cages and the cage doors closed. Upon lowering one cage that had three separate open doors, one chicken did fall to the ground upon the cage being lowered by the forklift. The bird did not appear harmed and was placed back in the cage by an establishment employee. All cages on this trailer were transported to the cage dump area. (b) (6) informed me that this was likely caused by the driver of the trailer slamming on the brakes en route to the establishment. (b) (6) then ensured that the driver retraced his route to make sure there were no live chickens left along the driving path. He also discussed the situation with the live haul crew. I informed (b) (6) that I would discuss this situation with my supervisor and that this does not follow Good Commercial Practices for poultry and may result in a memorandum of interview. (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P476	Pilgrim's Pride	ODA27230 52022G	22MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-0476 616 Kingsbridge Rd. Carrollton, GA 30117 On Wednesday, May 22, 2019 at approximately 1850 hours while performing a Good Commercial Practices Task at P-0476 I, (b) (6), observed an issue with the implementation of Good Commercial Practices in the evisceration department. I observed approximately thirty-five cadaver birds both on evisceration line number one and removed from the line inside a condemn barrel within the evisceration department. I immediately notified (b) (6) of this issue. I notified (b) (6) shortly thereafter by phone. Both (b) (6) and (b) (6) observed the cadavers on the line in my presence. I was notified by (b) (6) that there was no water in the stunner and the backup killer was trying to kill each bird by hand, which lead to the large number of cadavers seen on the evisceration line. (b) (6) stated water was replaced in the stunner on picking line number one and the problem was corrected. Once all cadavers were removed by UDSA inspection and notated on the lot tally sheets, no other cadaver birds were observed. The topic will also be discussed again at the next UDSA weekly meeting on May 27, 2019 at 2330 hours and the minutes will be documented in the corresponding MOI. Respectfully, (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P481	Tyson Foods, Inc.	VHF49040 55308G	08MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On May 6, 2019 at approximately 2200 hours the (b) (6), observed the following good commercial practice failure. While conducting a routine antemortem (b) (6) was walking on the pathway parallel to the loading dock when she noted the seventh cage from the rear of trailer 228 had been pushed off the truck, lodging it between the vehicle and a metal wall. The cage was positioned such that it was partially rotated with the bottom corner positioned on the ground and the top corner still supported by the truck. Due to this all the birds were condensed into the lowest point of the cage, causing them to pile on top of each other. Wings and feet of multiple chickens could be seen pushed out of the bars of the cage, and loud vocalization could be discerned from the affected birds. It was noted that none of the cage doors opened during the fall so all the birds were contained. (b) (6) notified (b) (6), and Andrew Adams, Plant Superintendent, of the situation. In response maintenance was called to the loading dock to assist in the retrieval of the cage. Once the situation was properly assessed chains were connected from the fallen cage to the forklift. The cage was then lifted via said chains and slid back into position on the trailer with minimal disturbance to the chickens contained within. After the chains were detached the cage was removed from the trailer and presented to the SPHV for further inspection at 2216. The birds in the affected cage were found to be restless, but vocalizations had subsided, and they had spread out across the module's floor. The majority of visualized chickens appeared unharmed by the drop and pressure of the animals on top of them, likely due to their small size. One bird appeared reluctant to stand, but it was unclear if it had been injured during or prior to the drop. Visual</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>inspection revealed no frank blood, nor any obviously broken limbs. The plant was given permission to run the birds once the cage was sound enough to be put through the dumper. A broken and bent support bar of the cage was then affixed back into place, with care taken to prevent any sparks from hitting the birds. The chickens proceeded through the slaughter system as normal with no increase in broken limbs or bruises noted by inspection personnel. When the forklift driver was interviewed about the incident by plant supervision it was determined that the issue occurred secondary to live haul cage mishandling. When the prongs of the forklift entered the bottom track of the cage the driver found that he could not progress further. When he tried to remove the prongs, they were found to be stuck on detritus lodged inside the tracks during the catching process. The driver attempted to push forward to free his forklift, but unintentionally pushed the cage off the trailer in the process. Upon inspection of the cage it was found that the track along the bottom of the cage used for unloading birds were bent. It was also noted that multiple cages on the same truck had litter and debris filling the entirety of the forklift tracks due to the catch crews pushing cages through the litter in the houses. Plant management observed the issue and stated they would be discussing proper cage handling with the live haul supervision. Please note it is not within the standards of good commercial practice to cause birds undue stress or injury during the slaughter process. Repeated incidences, such as this, can result in further action being taken by FSIS personnel.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P509	Koch Foods LLC	IPG540304 2512G	12APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-509, Koch Foods, April 11, 2019, 2330 hours. In attendance: (b) (6)</p> <p>(b) (6)</p> <p>At approximately 11:00 pm on April 10, 2019, (b) (6) was observing conditions on the slaughter-picking line when he noticed five live chickens with uncut necks moving toward the scalding and one of the five live chickens entering the scalding. (b) (6) stopped the line to prevent the remaining four live chickens from entering the scalding. One of the remaining four live chickens had its neck cut by the plant employee assigned as the back-up cutter and the other three live chickens were returned to live hang.</p> <p>(b) (6) was summoned and he assumed the duties of the backup cutter. At the weekly meeting with the plant establishment on April 11, 2019, (b) (6) said that a trained and qualified person would be assigned to provide breaks for the regular backup cutter instead of the person providing the break during the incident of April 10th. I notified (b) (6) that this MOI would be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) P-509, Koch Foods.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P510	House Of Raeford Farms	RHB12010 43802G	02APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ms. Nicole Reynolds, Plant Manager Establishment P510 House of Raeford Farm, Inc. Rose Hill, NC 28458 Ms. Reynolds, On 4/1/2019, at approximately 2219 hours, while performing a Good Commercial Practices task in the Live Hang Room, I noted a live bird about to enter the scalders. At the time of my observations, the bird had normal rhythmic breathing, eyes open and blinking with the head elevated. No team member was in the area, so I stopped the line and called a team member to remove the bird from the line. On further observation, the bird had an incomplete cut on the neck which did not allow it to bleed out completely before entering the scalders. The bird was placed back on the line to go through the proper slaughter process (b) (6)</p> <p>(b) (6) was shown my findings and informed that there was an increase in incompletely stunned birds (b) (6)</p> <p>(b) (6), to the area (b) (6)</p> <p>(b) (6) increased the voltage on the stunner and verified that the stunner was working appropriately. Following this conversation, I repeated my Good Commercial Practices task and verified that the number of stunned birds was appropriate. These findings were also reported to (b) (6)</p> <p>(b) (6). He was notified that a GCP MOI would be written as a result. Previous memoranda have been written on 3/4/19 and 3/28/19 for similar findings. In the memorandum dated on 3/4/19 (MOI# RHB1412035404I), a live bird was found at the scalders entrance without a cut on the neck. The incident was attributed to variation in bird size and the preventive measure cited was to have the back-up cutter pay more attention to the smaller birds as they pass the kill blade. In the memorandum dated on 3/28/19 (MOI# RHB1605034728I), 3 live birds were noted at the</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>scalded entrance without a cut on the neck and 2 live birds had incomplete cuts. This incident was attributed to the trainer of a new back up killer stepping away from the platform. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). A copy of this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6).</p> <p>Respectfully, (b) (6)</p> <p>-Tyson Foods, Inc., Monroe</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO23010 40302G	02APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2050 hours on April 1, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) live young chicken with rhythmic breathing, pupillary reflexes, and no cut to the neck from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. A corresponding cadaver was observed in the condemned barrel at the rehang table for evisceration line #1 approximately 5 minutes later. (b) (6)</p> <p>(b) (6) were verbally notified of the incident at approximately 2110 and 2100 hours respectively. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 2200 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCP and causes needless suffering and death and results in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) were advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, .</p> <p>Dr. (b) (6), Hattiesburg, MS</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								39401 cc: (b) (6) [REDACTED]
90	P517	Mar-Jac Poultry-MS	QOO46230 40016G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 0500 hours on April 16, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) alert live young chicken with no cut to its neck and it's head raised from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. (b) (6) [REDACTED] were verbally notified of the incident at approximately 0500 and 0515 hours respectively. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 0530 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCP and causes needless suffering and death and results in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, .</p> <p>(b) (6) [REDACTED], Hattiesburg, MS 39401 cc: (b) (6) [REDACTED]</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO39020 45526G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2202 hours on April 25, 2019, the following less than Poultry Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, Hattiesburg, MS. The employees had gone to break without removing DOA birds from the DOA conveyor, nor the pile on the floor adjacent to the South live hang conveyor. (b) (6) observed chest movement and paw movement in the pile on the conveyor. It took approximately five minutes after notification for establishment personnel to begin attempting resolution of the situation. During resolution two birds were observed trapped among DOAs. Comingling live birds and DOAs can lead to suffocation and death. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6)</p> <p>(b) (6) met with (b) (6) at approximately 2110 hours on the live hang dock to discuss the less than GCP incident. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6).</p> <p>Respectfully, (b) (6) cc: (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P517	Mar-Jac Poultry-MS	QOO40050 52328G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Joe Colee Complex Manager Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 Mr. Colee, At approximately 2050 hours on May 27, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) alert live young chicken with no cut to its neck, it's head raised, and vocalizing from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. Barry Sparks, Plant Superintendant, was verbally notified of the incident at approximately 2055 hours. A second verification check of an approximate 500 bird random subgroup sample on the north picking line did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCP and causes needless suffering and death and results in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. Mr. Sparks was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, .</p> <p>(b) (6), Hattiesburg, MS 39401 cc: (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB580504 4326G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	On April 26, 2019 at approximately 0456 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed sufficient evidence to support that the stunner located on the inside picking line was inoperable and as such approximately 54 conscious birds drowned when the picking line was stopped. (b) (6) was informed of the forthcoming GCP MOI documenting this incident. Respectively, (b) (6) Dr. Gregory Brookhouser, DDM
90	P522	Sanderson Farms, Inc. (Processing Div)	IKB500605 2320G	20MAY2019	04C05	Poultry Good Commercial Practices	Finalized	On May 20, 2019 at approximately 0518 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed sufficient evidence to support that the stunner located on the inside picking line was inoperable and as such approximately 28 conscious birds drowned when the picking line was stopped. Additionally, I observed 8 live birds enter the scalders on the inside picking line. There was no blood or cut on the neck of the birds. The birds were alert, blinking their eyes and looking around as they hung on the Picking Line (b) (6) and Brandon Macloud, Plant Manager, were notified of the pending MOI. Respectively, (b) (6) Dr. Gregory Brookhouser, DDM

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P529	Pilgrim's Pride Corporation	ODE35100 61226G	26JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0310 on Tuesday June 18, 2019, I was notified by (b) (6) that an on-line USDA food inspector had condemned two cadavers within a five-minute period. I evaluated the two carcasses hanging behind the inspector's stand, they appeared bright red to purplish with no evidence of a cut on their neck. I notified Kill and (b) (6) of our findings. He implemented his corrective actions which consisted of raising both the stunner and the automatic neck cutter to compensate for the bird size variation. He also mentioned that if more cadavers are encountered the back-up cutter would be substituted. As I walked to the inspector's stand at around 0330, I noticed two more cadavers hanging behind one of the inspector's stands and two more cadavers recorded on the lot tally sheet of a different inspector; all on line two. I went out to the live hang area to evaluate the stunning and cutting machinery, both of which appeared to be working properly. Then I stood by at the end of the blood tunnel to evaluate the birds bleed out and noticed an uncut bird. Upon further evaluation the neck was extended downward, and no blood stain or cut was noticed on the neck region. (b) (6), was immediately notified of the uncut bird at around 0345 and he said that the back-up cutter will be replaced. I then went to the transfer table to wait for the cadaver and condemned the carcass at that point. At around 0420, while giving breaks to on-line inspectors, (b) (6) approached me to indicate that there were three more cadavers identified by three inspectors on line one. After finishing giving breaks, I went and looked at the cadavers inside the condemned barrels and they looked bright red with no evidence of a cut on their neck. Then I went to Kill and Pick to notified (b) (6) of the</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								cadavers found on line one. In addition, mentioned that the week before (Wednesday June 12, 2019) management was informed of one inspector finding three cadavers in less than 10 minutes right before lunch. That day there were 12 cadavers in total for the night shift. The next day (Thursday June 13, 2019) there were 20 cadavers in total for the night shift. This topic was discussed at the weekly establishment meeting Thursday June 13, 2019 at 0545. The establishment's corrective action was to re-train the back-up cutter and talk about humane handling and animal welfare.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB270304 3116G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0400 hours I was in the live receiving department on the catwalk standing next to the establishment employee operating the hydraulic controls to dump the birds onto the live hang conveyor belt. The belt was clear in the area where the birds being dumped from the cages go. The plant employee retracted the cage box from the dumper and noticed that the bottom section of birds had not emptied onto the belt from the previous time that the cage was dumped. The plant employee then dumped the bottom section of birds (approximately 20 birds) from the cage onto the empty belt. The employee then immediately dumped a completely full cage box on top of the approximately 20 birds that were still on the belt. The 20 birds that were on the belt previously were buried under the new birds that were dumped. The 20 birds could be seen visibly struggling underneath the birds on top of them. I immediately informed (b) (6) of what I had observed. He informed me that he was going to speak with the employee in question immediately to prevent a reoccurrence of the situation. I then found (b) (6), in the establishment office and explained to him what had occurred. He expressed that he would also look into the situation.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
60	P533	Hain Pure Protein Corporation - FreeBird East	AKB002104 3525G	25APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2020 hours while performing a walkthrough of the live receiving area my (b) (6), and I observed a live bird in the DOA auger which at this point was still off and not running. The bird was upside down with its head in the auger and struggling to breath when we saw it. We informed (b) (6), immediately and he removed the bird which started vocalizing and flapping its wings as soon as it was removed from being lodged head first into the auger. Also, one of the bird's wings had been badly broken and mutilated and overall the bird appeared to be in intense pain. I saw them place the bird back over in the live hang area to be properly slaughtered. After speaking with (b) (6) he immediately started instructing the plant employees on the importance of making sure that the birds are definitely deceased before they are placed in the DOA auger. After speaking with (b) (6), I was informed that he would speaking with (b) (6) about the situation to resolve the issue further and verify that this will not occur again in the future. In the past USDA was told that if a bird appeared that it might still be alive that it would be properly and humanely euthanized by a trained supervisor or department lead employee before being placed in the DOA auger.</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P544	Jennie-O Turkey Store	IYW450504 3216G	16APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Handling at Loading MOI for P544/Jennie-O Turkey Store, Melrose, MN 8th April 2019 During ante-mortem inspection of trailers at approximately 12:40pm before harvest operations on the 2nd shift, the following observations were made: Four trailers (1911, 1926, 1924, 1932) contained light hens observed sitting two to four layers on top of each other. Heads were observed stuck between bodies on the bottom, necks were twisted back, and live birds with heads above were open mouth breathing. Single layer live birds in other trailers did not observe to have open mouth breathing. One trailer (1911) contained an increased observance of bloody ledges, blood splattered birds, and due to the stacking, it was difficult to identify what kinds of injuries all contributed to the blood. On the driver side of the second tower, one live bird was observed to have its leg amputated, missing the left pad and toes. One bird was observed open mouth gasping with its neck approximately 9 inches out of the trailer cage and positioned under at least 2 live birds. Birds were observed double to quadruple stacked on each other. One trailer (1926) was observed to have three and four layers of stacked birds on the passenger side of the trailer, with the driver side with open space. A number of the birds on the bottom of the stacked layers were dead on arrival. The observations regarding the trailers were brought to the attention of (b) (6) at 12:55pm. Review of the DOA numbers for trailer 1911 (64) contributed to 65.3% of the DOAs for that lot 9347/Hiltner. Trailer 1926 had 13 DOAs. Corrective measures communicated from live haul supervision via (b) (6) was loader-operating retraining. This corrective measure was also cited during a previous documentation of overloading and</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								increased DOA observations observed the 14th of March and documented as part of weekly meeting discussions the 21st of March (MOI IWY3712030721), 28th of March (MOI IYW50080303291) and the 4th of April (MOI IYW43080430041).

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO100405 4616G	16MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>I, (b) (6) was notified by (b) (6) at approximately 5:00 am this morning that the spotter dumped a truck containing a load of birds in the yard. When I arrived on the scene shortly after, I saw one of the trailers containing a full load of Turkeys (trailer # 1007) was tipped over and on its right side with the tractor up in the air (tires off the ground) about 6' in the air. I observed approximately 30-40 turkeys on the ground that had experienced injuries when the roof panels gave way from the top of the truck. I observed both injured and non-injured turkeys on the ground around the truck. Some turkeys were walking around as if nothing happened while others had varying degrees of injuries with some dead birds observed as well from the accident. (b) (6) and (b) (6) stated that because of the way the tractor and trailer were positioned that they deemed the area too dangerous for employees to enter and address or unload the birds as the tractor trailer could shift at anytime and potentially injure someone. The establishment taped off the area to prevent establishment employees and other personnel from entering until the area could be made safe for employees to enter and deal with the birds and clean-up the scene. I observed (b) (6) at the site monitoring employee safety. I was informed by (b) (6) that establishment employees were not trained to deal with situations like this, so, the loading crew and a tow truck company were called to come-in and deal with the situation. The loading crew was called at approximately 5:10 AM. The tow trucks didn't show until approximately 6:30 am. I observed the loading crew personnel start remove some of the birds that spilled out from the top row of the truck onto the ground after the tow trucks arrived. They also cut the front panels and cut the</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>roof panels and extracted the birds from the top row of the truck. Many of the ones that had fallen to the bottom had suffocated and were dead at time of removal. They were able to save some of the birds, but, most observed had died from suffocation. At approximately 08:35 AM, I observed that the tow trucks had righted the truck. I observed loading crew personnel cutting coop doors in order to gain access to the birds. Many of the birds on the down side of the truck had died due to suffocation by birds above. The loading crew along with the assistance of plant personnel removed all dead birds, which were condemned and denatured as required. Any birds that were alive were diverted for slaughter. At approximately 9:05 AM the loading crew was still working to sort birds (live birds from dead birds). The loading crew Supervisor informed me that they felt they would be able to transfer the live birds using the same trailer involved in the accident and would be placing the side panels back on the truck to contain the birds, since, the coop doors had been cut and removed; to prevent further injury to any of the birds during movement to the live hang area for slaughter. The establishment had addressed all the birds involved in the accident and cleaned-up the area by the end of 1 shift EVIS operations (12:45 pm). I reviewed the establishments GCP paperwork on 05/15/19 at approximately 12:00 pm and did not see any reference or documentation by the establishment surrounding the incident. The plant had listed 567 birds as plant rejects/condemns from the affected lot with most if not all presumed to be coming from the trailer of birds involved in this incident. The birds involved were Fay 3, Flock # 200696, Lot # 479, 5,616 birds/Lot. A typical truck holds approximately 850 to 880 turkeys. Based on this information USDA estimates that the</p>

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								establishment lost a little over 60 % of the birds from the trailer due to suffocation or other traumatic injuries, with, most of the loss due to suffocation.

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P622	Tyson Foods	NLB252006 2403G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Ira Phillips, Plant Manager Establishment P622 Tyson Foods, Inc. Monroe, NC 28110 Mr. Phillips, On 6/3/2019, at approximately 1737 hours, while performing a Good Commercial Practices task in the Kill Room, I noted a bird pass by the back-up killer uncut. At the time of my observations, the bird had normal rhythmic breathing, eyes open and blinking with the head elevated. No team member in the area had noticed that this bird passed uncut, so I had the line stopped and called a team member to remove the bird from the line. On further observation of the bird, I confirmed that there was no evidence of a cut on the neck to allow it to bleed out completely before entering the scalders. The bird was placed back on the line to go through the proper slaughter process. (b) (6) and (b) (6) was shown my findings. (b) (6) and (b) (6) confirmed that a new back up killer was being trained and that they would ensure that the experienced back up killer was paying close attention to prevent recurrence. Following this conversation, I repeated my Good Commercial Practices task and verified that the number of stunned birds and manually killed birds was appropriate. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6). Respectfully, (b) (6) -Tyson Foods, Inc., Monroe</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P622	Tyson Foods	NLB331306 2505G	05JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Ira Phillips, Plant Manager Establishment P622 Tyson Foods, Inc. Monroe, NC 28110 Mr. Phillips, On 06/04/2019, at approximately 01645 hours, while walking into the plant I noted that both evisceration and picking lines were not running. As I proceeded through the Picking Room towards the Live Hang Room, I noted there were no birds on either picking line prior to the scalders. In the Live Hang Room, I observed that both Live Hanging Belts, which conveys live birds from the Dumper to the Hanging Station, were full of birds. Each belt contained large numbers of birds such that there was little room for individual movement and the high density of birds was observed to extend back to the Dumping Station for both lines. At the time of my observations, I observed that birds on each belt had open mouth breathing and there were no team members in the area. At the Dumping Station, there were 3 cages in queue for each line on the platform. I returned to the Upper Evisceration area and (b) (6)</p> <p>(b) (6), confirmed that both lines had been stopped for 28 minutes. I informed him of my observations in Live Hang, as well as the failure to follow the plant's written Action Plan in the event a picking line is shut down for an extended period of time. The Action Plan outlines the steps to be taken in the event of an extended shut down (i.e. longer than 10 minutes); including the (b) (4)</p> <p>(b) (6)</p> <p>(b) (6) immediately directed that the live birds be removed from the Live Hanging Belt and return of the queued cages to the trailers over his radio. When I returned to the Live Hang Area, I observed large numbers of dead birds on the floor behind</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>both hanging lines and two racks of dead birds being pushed out to the dumpster. These dead birds were being removed from the Live Hanging Belt as the live birds were being returned to cages. At 1740 hours, Mr. Ira Phillips, Plant Manager, and (b) (6) came to the Live Hang Area and I informed them of my observations and the failure of team members to follow the plant's written Action Plan. In all there were 245 carcasses that had been removed by the time Live Hang was returned to process control at 1750 hours. It is likely that the large number of dead birds on the Live Hanging Belt was due to smothering. Operations resumed once process control was returned in the area and Mr. Phillips and (b) (6) were made aware of my findings and was notified that a GCP MOI would be written as a result. Mr. Phillips stated that he would address the situation to prevent this from occurring in the future. It is important that the plant's preventative measures be proactive and effective in ensuring that birds entering the establishment do not die from causes other than slaughter. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). A copy of this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact myself or Dr (b) (6). Respectfully, (b) (6) -Tyson Foods, Inc., Monroe</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P622	Tyson Foods	NLB151606 3310G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Ira Phillips, Plant Manager Establishment P622 Tyson Foods, Inc. Monroe, NC 28110 Mr. Phillips, On 6/10/2019, at approximately 1635 hours, while performing a Good Commercial Practices task at the head puller for Line 2, I noted a live bird about to enter the scalding. At the time of my observations, the bird had its eyes open and blinking with the head elevated above the head puller. No team member was in the area and I could not stop the line before the live bird entered the scalding. I waited for the bird to exit the scalding on Line 2 and upon exiting the scalding I confirmed that there was no evidence of a cut on the neck to allow it to bleed out completely before entering the scalding. The bird's head, neck and breast were bright reddish purple in color. I followed the carcass through the rest of the Picking Room and caught the head at the head puller after the pickers. At the transfer belt in the Evisceration Department, where the birds are transferred to the Evisceration Line, I observed a team member taking the bird off the line and put it into a USDA yellow condemn barrel. I called (b) (6), to the area and showed him my findings in upper evisceration. (b) (6) went to the kill room and found that the number of manually killed birds exceeded the plant's plan. He made an adjustment on the automatic kill blade and I verified that the number of stunned birds and manually killed birds was appropriate. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6) Respectfully, (b) (6) -Tyson Foods, Inc., Monroe

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6504	Peco Foods, Inc.	CHK21020 40917G	17APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504, Peco Foods Inc., Tuscaloosa AL 16 April 0245 hours Meeting Participants: (b) (6)</p> <p>At approximately 0245 hours on 16 April 2019 in the live hang area of P-6504, I witnessed that there were approximately 10 or more birds piled on top of each other at the end of the live hang belt. Some were partially stuck under the roller at the end of the belt by wings and feet. The lead live hang person then used his arms to sweep the birds that were piled up at the end of the belt to force them back on top of the incoming birds from belt away from the roller. This sweeping action resulted in birds being thrown a short distance, landing on top of those birds coming down the belt and possibly smothering those birds underneath them. Further investigation revealed that the bird density on the incoming feed belt was very high -- too high in my opinion for the hangers to effectively handle the birds as observed by the back-up of birds waiting to be hung on the kill line leading to the mistreatment of the birds at the end of the line as described above. (b) (6) was informed of the birds piling up and the overload on the incoming belt. (b) (6) supervised the pile-up at the end of the belt and gave direction to the lead hanger to correct the issue. A discussion between myself and (b) (6) ensued to inform the establishment that they were not treating birds in a manner consistent with good commercial practices. Video surveillance should be available to justify my claims. (b) (6) went to check the videotape. I am unaware of any further actions that were taken. Later in the shift I checked the hanging procedure in live hang and the incoming belt for bird density and was satisfied that the birds, at that time, were being</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								handled appropriately, hopefully as a result of actions taken by plant management.
90	P6504	Peco Foods, Inc.	CHK41220 54012G	12MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL Meeting Date: 8 May 2019 Meeting Time: 0400 hours Meeting Participants: (b) (6)</p> <p>[REDACTED]</p> <p>[REDACTED]</p> <p>[REDACTED]</p> <p>[REDACTED] On May 2, May 5, and May 8 2019 on the transfer belt conveying live birds from the dumper into live hang (b) (6) [REDACTED] witnessed, at approximately 0200 hours on each morning, the piling of live birds on top of one another. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P6504	Peco Foods, Inc.	CHK15040 52324G	24MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods Inc. Tuscaloosa, AL Meeting Date: 22 May 2019 Meeting Time: 2215 hours Meeting Participants: (b) (6)</p> <p>(b) (6)</p> <p>On 22 May 2019 while doing a Good Commercial Practices task at P-6504 located just before bird entry into the scalding tank at 2210 hours (b) (6) (b) (6) witnessed a bird with a small cut in the neck, head attached, eyes open, and making conscious movements with its wings and legs go into the scalding tank. Because this bird was alive and the head pullers before entry into the scalding tank were not adjusted properly as (b) (6) had informed the establishment previously the bird missed the head pullers and proceeded into the scalding tank before death. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices.</p>
90	P6504	Peco Foods, Inc.	CHK35020 53630G	30MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL Meeting Date: 30 May 2019 Meeting Time: 0055 hours Meeting Participants: Sylvia (b) (6)</p> <p>(b) (6)</p> <p>On 30 May 2019 SPHV (b) (6) (b) (6) witnessed the piling of live birds on top of one another at approximately 0055 hours on the belt conveying live birds from the dumper belt into live hang. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices. (b) (6) (b) (6) was apprised of the situation at the time it was discovered on the back dock of P-6504.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P6519B	Coastal Processing, LLC	AGJ430906 4113G	13JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>To: Coastal Processing LLC, P6519B 1670 Forstman Rd. Louisville, GA 30434 On Thursday, June 13, 2019 at approximately 0800 hours while observing operations in the live hang/receiving area, I, (b) (6), observed an issue with the implementation of Good Commercial Practices. While observing birds that had passed the back-up killer's position just prior to entering the scalding tank, I observed an uncut bird (i.e. live bird) enter the scalding tank. I followed the bird down the line and instructed a plant employee stationed after the pickers to remove the bird from the line for my inspection. I quickly found (b) (6), in live hang and showed him the bird. There was no visible cut on the neck and the head and neck were swollen and red/dark purple in color. I informed (b) (6) that I would be issuing a MOI for this occurrence. He called (b) (6), who also came to look at the bird in question. It was agreed that this bird was a cadaver and it was condemned. Both (b) (6) and (b) (6) went directly to observe operations at the back-up killer to ensure proper cuts were being administered by the automatic blade and after finding no issue with this, counseled the back-up killer on his job performance. No other live birds were observed entering the scalding tank at the time of this occurrence. After I returned to the USDA office, (b) (6) came to speak with me further regarding this issue. He stated he would be writing an official response for this incident documenting the establishment's planned corrective actions and preventative measures. This MOI serves as a reminder that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								birds do not drown and that slaughter results in thorough bleeding of the poultry carcass. Poultry carcasses that show evidence of having died from other means other than slaughter are considered adulterated and must be condemned. Compliance with these regulations helps ensure poultry are treated humanely. Respectfully, (b) (6) [REDACTED]

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P713	Gentry's Poultry Co., Inc.	HDA36150 43424G	24APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1505 on April 24th, 2019, I went into the scald/picking room to monitor chickens entering the scald tank and ensure that no birds were entering the scald tank alive. Within a few minutes of arrival, a chicken that was not stunned (head was pulled up) and without any obvious neck cut was seen to enter the scald tank. Unable to remove the live bird or to stop the line, I followed the line around and removed the chicken from the line before the hock cutter. The body was red with blood suffused in the neck and head. No neck cut of any kind was evident. I walked back to the scald tank to determine if this was an isolated incident or not. I immediately saw two chickens without any neck cuts enter into the scald tank. I followed the line around and removed both of these chickens off the line with similar findings to the first - the bodies were red with swollen heads and no neck cuts were evident. I immediately took all three carcasses and showed them to (b) (6) [REDACTED], at 1514. I told him that it was unacceptable to have live birds entering into the scald tank. Looking back at post-mortem condemned records over the last two weeks, there have been cadavers reported on 8 of the last 11 days. One of the days, April 11th, there were 22 carcasses condemned by inspection as cadavers. This indicates a possible problem with the establishment's overall system of ensuring chickens are not entering into the scald tank alive. Live chickens entering into the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI has been forwarded to (b) (6) [REDACTED] and (b) (6) [REDACTED]</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P713	Gentry's Poultry Co., Inc.	HDA20080 51307G	07MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1445 on May 6th, 2019, I went into the scald/picking room to monitor chickens entering the scald tank and ensure that no birds were entering the scald tank alive. Within one minute of arrival, a chicken that was not stunned (head was pulled up) and without any obvious neck cut was seen to enter the scald tank. Within 30 seconds, a second conscious chicken without a neck cut entered the scald tank. Unable to remove either bird due to the height of the line or to stop the line, I followed the line around and removed both chickens from the line before the hock cutter. Both bodies were red with blood suffused in the neck and head. No neck cut of any kind was evident on either chicken. I immediately took the two carcasses and showed them to (b) (6) [REDACTED], at 1500. I told him that it was unacceptable to have live birds entering into the scald tank. This is a repetitive issue that the establishment has been notified about on multiple occasions. Corrective actions have failed to be effective in preventing live chickens from entering into the scald tank. A MOI was documented on April 24th, 2019 for the same finding (HDA3615043424G). This issue has been brought up at USDA/establishment meetings, including 4-2-19 (HDA1513045902E) and 5-2-19 (HDA0207050103E). The establishment has been unable to prevent live chickens from entering into the scald tank. Live chickens entering into the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI has been forwarded to (b) (6) [REDACTED] and (b) (6) [REDACTED].</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P72	Tyson Foods, Inc	JPJ231205 1707G	07MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0500 Hrs on 5/06/2019 while performing Ante Mortem inspection prior to First shift beginning and 3rd shift ending, I stepped up on the platform cage dumping area platform. I observed a chicken that appeared not to be breathing with its head caught between the live hang conveyor belt and the plastic flap attached to the right side metal frame. (b) (6)</p> <p>(b) (6) was entering the area and I showed (b) (6) the condition of the bird. When the belt was started the chicken carcass came out from underneath the plastic flap and conveyed up the belt. It was evident the bird was deceased. (b) (6) condemned the bird in the Live hang area. According to the establishment Good Commercial Procedure plan (b) (4)</p> <p>(b) (6)</p> <p>Dumping area team member is responsible to check live bird infeed belt for any caught up birds". This created a concern that the equipment caused the injury and death of a bird and I expressed my concerns of why this was not addressed when it occurred. (b) (6)</p> <p>(b) (6) and (b) (6) was to investigate the reason by reviewing footage from the camera system. Later in the afternoon, (b) (6) stated the area could not be viewed from this angle on the camera footage. Additional investigation will be performed and repairs if needed. Repairs were made to the equipment to prevent the ability of chickens to get caught up in the area and was verified on 5/7/2019.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P7342	Wayne Farms LLC	SCJ461306 5307G	07JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/07/2019, at approximately 1310 while performing my Good Commercial Practices at the entrance of the scalding on Line 2 (New Kill/Picking/Evisceration Line), I observed two uncut, live birds pass by at approximately 1311 and 1312. I noted that the birds were breathing and alert to their surroundings. At the point of observation, the establishment has no further humane measures in place to ensure that all breathing has stopped prior to entering the scalding. I visually followed the birds as they entered and exited the head puller (prior to the entrance of the scalding) and into the scalding where both entered still breathing. I completed my check and went to the exit of the picking system where I observed four cadaver birds (two that had previously passed prior to my GCP check and two mentioned above), head attached and bright red in color, exit the picking system at the rehang table. Establishment personnel promptly removed all four cadaver birds and threw them into the drain. I also observed during this time another bird with the same appearance had been taken off the line and placed next to the main drainage area exiting the evisceration department. I immediately notified (b) (6) of my observations. After notifying (b) (6), I returned to the stunning, cutting/kill, and back-up cutting/kill area where I observed approximately every 7th-8th bird missing the kill blade. The back-up killer (establishment personnel with knife) was able to effectively keep up with the missed birds during my observations (approximately 5-10 minutes). (b) (6) stated that once notified he also immediately observed back-up killer personnel and did not note any deficiencies. Equipment effectiveness was also evaluated and no obvious issues were noted. He stated that retraining would be implemented, as</p>

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								well as, additional documented checks. At approximately 1330, I again performed another GCP check on this line and observed no birds entering the scalders alive. No other vulnerabilities were noted during today's production.

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80	P764	Perdue Foods, LLC	CUA41090 51620G	20MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>May 20, 2019</p> <p>Perdue Foods, LLC</p> <p>P-764</p> <p>Salisbury, MD Attendees: (b) (6)</p> <p>Perdue Foods, LLC (b) (6)</p> <p>USDA, P-764 A meeting was held at approximately 0840 hours in the office of the 1st Processing Business Unit Leader, P-764, Perdue Foods, LLC in Salisbury, Maryland between (b) (6) and me. I identified myself as (b) (6)</p> <p>He acknowledged that he understood my official capacity through the conversation. The purpose of the meeting was to discuss the poultry good commercial practices / poultry welfare concern that I had observed at 0704 this morning. At 0704 while performing the good commercial practices check in the picking / dressing room, I observed a cadaver (a bird with bright red skin color all over) on kill line 2 as it moved through the post-pick PAA dip tank. As it exited the dip tank, I could see that the head was still attached and that it had no kill cut (or other cut) on its neck or throat. I removed it from the line before it went to the hock cutters. I notified (b) (6) at that time and had (b) (6) call (b) (6) over to the area. When (b) (6) arrived at 0712 hours, I showed him the cadaver bird. While waiting for (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>(b) (6) to arrive, I continued to observe the birds on kill line 2 and saw no further cadavers. I went into the kill room and observed the stunning and slaughter process and could not see any problems there. The slaughter process appeared to be under control. I reminded (b) (6) that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner consistent with good commercial practices and that they not die from causes other than by slaughter. I told (b) (6) that this memorandum of interview will be forwarded to the district office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) told me that he had spoken with the associate in the position of the back-up killer for kill line 2. The back-up killer said that excessively small birds were being hung on the line, leading them to miss the kill blade. (b) (6) said he coached him about stopping the line if such a problem was identified, to bring it to their attention (as excessively small birds were not supposed to be hung by the live hang associates). I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P764	Perdue Foods, LLC	CUA23080 61314G	14JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>June 14, 2019</p> <p>Perdue Foods, LLC</p> <p>P-764</p> <p>Salisbury, MD Attendees: Mr. Kevin Dennis, Director of Operations, Perdue Foods, LLC (b) (6)</p> <p>(b) (6), USDA, P-764</p> <p>A meeting was held at 0744 hours in (b) (6) office at P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and me. I identified myself as (b) (6)</p> <p>(b) (6). The establishment management acknowledged they understood my official capacity through the conversation. The meeting was held to discuss a poultry good commercial practices (GCP) incident that I observed while performing a routine poultry welfare GCP check in the receiving department at 0736 hours. At the dead on arrival (DOA) area of the receiving department, I was checking the DOA tank and DOA sorting table/tank. The sorting tank is where some birds go immediately from the live hang department to be sorted: well birds, unwell birds (to be euthanized), and dead birds (DOA to go into the DOA dumpster). Here at the sorting tank, I observed a large quantity (approximately 400-500) of small birds. There</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>were so many birds that live birds were piling on top of dead and non-ambulatory disabled birds. There were 4 to 5 layers of birds in some areas of the table. I notified (b) (6), receiving supervisor, immediately of my concerns. Birds kept coming from the live hang conveyors, so I took regulatory control of the live hang department by tagging the room with U.S. Rejected tag number B-45337992 after informing (b) (6) that I was doing so and the reason. I informed the establishment management that this was a poultry welfare concern because birds could suffocate due to being piled so high upon each other. The process was out of control during this incident and was not acceptable. The establishment management concurred and said they would reduce the kill line speed, to decrease the rate which the birds were arriving to the DOA sorting area. I reminded the management that the PPIA and Agency regulations require that live poultry be handled in a manner consistent with good commercial practices and that they not die from causes other than by slaughter. I notified establishment management that this MOI would be forwarded to the district veterinary medical specialist (DVMS) and district office in case follow-up is recommended. Regulatory control was relinquished at 0820 hours upon verification of acceptable conditions at the DOA sorting tank. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P7669	Turkey Valley Farms LLC	RZB080705 1322G	22MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 7669p Turkey Valley Farms, May 22nd, 2019</p> <p>At approximately 0630 hours, while performing a Good Commercial Practices verification task, I observed 1 out of 100 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and wing movement) proceed into the scalding. The establishment had a back-up killer located approximately 10 feet prior to the final stunner which is just prior to the scalding. The bird had its head raised with no cut present. The back-up killer did make a cut on the neck. However, the final stunner was not positioned high enough to make contact with all of the birds. (b) (6)</p> <p>██████████, was notified immediately. He notified me that they were training new employees and then he made adjustments to the stunner. An additional 100 bird check was conducted at this time and no further issues were observed.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P7669	Turkey Valley Farms LLC	RZB001105 4330G	30MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 7669p Turkey Valley Farms, May 30th, 2019</p> <p>At approximately 0910 hours, while performing a Good Commercial Practices verification task, I observed two cherry-red carcasses on the transfer/rehang table. I did not observe a cut present on the neck. While examining these two carcasses, an additional carcass was thrown onto the table that also did not have a cut present on the neck. I then proceeded into the picking room to observe birds prior to the scalding. While observing birds prior to the scalding, I observed 2 out of 50 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and active wing movement) proceed into the scalding. No cut was present on the neck. (b) (6) [REDACTED], was notified immediately. At this time, (b) (6) [REDACTED] and I observed 1 out of 100 carcasses showing signs of consciousness proceed into the scalding. (b) (6) [REDACTED] stated that the two back-up killers were inexperienced and he placed a trained employee into the back-up killer position. At approximately 0920 hours, an additional 200 bird check was conducted and no further issues were observed at this time. Again at approximately 1100 hours an additional 100 bird check was conducted and no further issues were observed at this time. A similar Good Commercial Practices MOI was documented on 5/22/19, RZB0807051322G, titled Poultry Good Commercial Practices / RZB0407050122I.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P7669	Turkey Valley Farms LLC	RZB320906 1710G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 7669p Turkey Valley Farms, June 10th, 2019. At approximately 0910 hours, while observing operations in the Evisceration Department, I observed 2 cadavers (cherry-red carcasses with blood pooling at the neck region) at the USDA inspection stations and 1 cadaver on the floor near the rehang/transfer table. Upon inspection, these birds did not have an adequate cut present on the neck. I then proceeded into the picking room to observe birds prior to the scalding.</p> <p>(b) (6), was present at this time. While observing birds prior to the scalding, I observed 1 out of 100 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, and raised head) proceed into the scalding. No cut was present on the neck. (b) (6), was notified immediately. (b) (6) stated that he would make adjustments to the kill machine to ensure the cut would be properly positioned. At approximately 0920 hours, an additional 200 bird check was conducted and no further issues were observed at this time. At approximately 0930 hours, I informed Plant Manager, Shawn Kaas, of my observations and informed him that this is the third similar incident since 5/22/19. He stated that he would take care of the issue. A similar Good Commercial Practices MOI was documented on 5/22/19, RZB0807051322G, and 5/30/19, RZB0011054330G.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
35	P768	Tyson Foods, Inc.	BFC171404 3123G	23APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1130 hours, while performing Good Commercial Practices and observing the stunners, cutters, and backup cutters, I, (b) (6) observed an almost-decapitated dead bird hung in shackles on the line closest to me coming out of the stunner, before the cutter. The bird's body was slightly curved, with the head hanging in the right shackle (to my view). The esophagus and trachea were all that connected the head to the body. The bird was covered in bright red blood. The birds to the left and right of the almost-decapitated bird were also covered in bright red blood. I did not observe how the bird was almost decapitated, but due to the amount and location of the blood, it likely happened recently, possibly in live hang. The backup cutter removed the almost-decapitated bird from the shackles and placed it on the floor. I informed (b) (6) of my observation and showed him the bird at 1135 hours. I also observed multiple less-than-perfect conditions in live hang. I noted a large amount of chicken litter, chicken heads, and debris dispersed on the floor of live hang (1132 hours). I counted least ten flies in three yellow condemn barrels (one full of decapitated chickens and heads, one 2/3 full of chicken litter, and one coated in blood) and along the corner near the white board in live hang at 1137 hours. Three of the yellow condemn barrels in live hang were thoroughly coated inside with blood. At about 1139 hours, I observed an establishment employee transporting live small birds for decapitation inside a yellow condemn barrel (the birds were unharmed in the barrel and were not piled on top of each other). Additionally, at 1152 hours, I watched an establishment employee dump birds from one of the yellow condemn barrels into the outside white tote near dumping. The birds in the barrel had not been decapitated. The employee told me</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>that the birds had been left over from night shift, and the contents of the barrel smelled rank. When I observed live hangers at 1140 hours, I did not see any mistreatment of birds. When I again observed the stunners, cutters, backup cutters, and live hang starting at 1310 hours, I did not see any major issues (only two flies in a yellow condemn barrel in live hang). I understand that live hang has been short staffed. At this time, I do not see a loss of process control, however I am concerned that live hang may be working faster than they can handle. At this time, I am not considering slowing the line speed, but I will be monitoring live hang for the remainder of this shift to make sure these issues do not progress to loss of process control. At 1337 hours, I informed Establishment management (b) (6), and (b) (6) of my observations as described above. They acknowledged and told me they would investigate the cause of the almost-decapitated bird. The meeting concluded at 1344 hours.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P7903	Perdue Foods, LLC	UYN19130 40201G	01APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0600, while performing a Poultry Good Commercial Practices verification check in the live hang area, a live bird was heard chirping in the hopper of the DOA conveyor. The hopper was approximately 1/3 of the way full (approximately 30 – 40 birds) and the live bird was not able to be seen. The plant employee that was present advanced the belt and, again, the live bird was heard chirping, but unable to be seen. The belt was advanced again and the live bird was uncovered from the other dead birds that were completely covering it initially. (b) (6) arrived at the hopper and was able to remove the live bird from the stainless steel enclosure. All of the carcasses that were present within the hopper had already been denatured, including the one bird that was still very much alive. I reminded (b) (6) of the plant's responsibility and obligation to handle the live birds in a manner consistent with the requirements of FSIS Directive 6100.3 and the Code of Federal Regulations. After leaving the receiving area, I spoke with (b) (6) and (b) (6) about my findings and conversation with (b) (6). (b) (6) indicated that the Perdue disciplinary process would be utilized to handle the mismanagement of the live hanging/sorting process. All the aforementioned statements are true and correct to the best of my knowledge, as indicated by my electronic signature below.</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P7903	Perdue Foods, LLC	UYN09140 45426G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Today, April 25, 2019 at approximately 2125 hours, while performing a Poultry Good Commercial Practices verification in the area where the DOA truck is located I, (b) (6), observed one(1) live bird laying inside of the truck with several other carcasses that were present had already been denatured. The plant employee that was present was verbally notified and shown the bird in question. (b) (6) was also verbally notified. The plant employee that was present was able to remove the live bird from the DOA truck at approximately 2135 hours. I reminded (b) (6) of the plant's responsibility and obligation to handle the live birds in a manner consistent with the requirements of FSIS Directive 6100.3 and the Code of Federal Regulations. All the aforementioned statements are true and correct to the best of my knowledge, as indicated by my electronic signature below.</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P7903	Perdue Foods, LLC	UYN53170 65305G	05JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Today, June 5, 2019 at approximately 1511 hours, while performing a Poultry Good Commercial Practices verification in the area where the DOA truck is located I, (b) (6), observed one(1) live and denatured bird laying inside of the truck with several other carcasses that had already been denatured. The plant employee that was present was verbally notified and shown the bird in question. (b) (6) was also verbally notified. The plant employee that was present was able to remove the bird from the DOA truck and humanely euthanized it at approximately 1516 hours. I reminded (b) (6) of the plant's responsibility and obligation to handle the live birds in a manner consistent with the requirements of FSIS Directive 6100.3 and the Code of Federal Regulations. All the aforementioned statements are true and correct to the best of my knowledge, as indicated by my electronic signature below.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P806	Tyson Foods, Inc.	OGC24210 45811G	11APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P806, Tyson Foods, Inc. April 11, 2019 2150 hours. In attendance: (b) (6); (b) (6)</p> <p>At 2150 hours on April 11, 2019 I met with (b) (6) to discuss observations that occurred earlier in the live bird hanging area. At 2052 hours when I entered the live hang area I observed a large number of DOA carcasses (approximately 40) in a pile three and four layers high at the end of the hanging belt. Buried within this pile I observed several birds that from the portions of the body parts that were exposed were observed to be breathing. I also observed that there were approximately ten live birds that were loose on the live hang floor. There was no employee on the floor in this area at the time. All employees were actively hanging birds on the kill line and there was no attempt being made to address this situation. At this point I took action to stop the plant from dumping any more cages of live birds onto the hanging belt. Subsequent to this action and after all live birds that were currently on the belt were hung on the kill lines, the employees then came down from the hanging line to address this matter. Around the same time, I observed that the DOA tank was being brought back in to the live hang area. I observed as the employees sorted through the pile of DOA carcasses, segregating out the live birds from the DOA's and returning them to the hanging belt and placing the DOA carcasses into the DOA container. I spoke with (b) (6) in regard to ensuring that all live birds remain separate from the DOA carcasses and that live birds that come off of the hanging belt and are loose on the floor are addressed promptly and returned to the hanging belt. After I observed the employees properly retrieve the loose birds and return them to the live hang belt, I then allowed</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the plant to resume the dumping of live birds onto the belt and to begin normal hanging operations. I discussed with (b) (6) the requirement that live poultry be handled in a manner that is consistent with good commercial practices to minimize any harm or excitement to the birds and ensure that they do not die from causes other than slaughter. I referred (b) (6) to the Federal Register Notice Vol. 70, No. 187 [Docket No. 04-037N], that presents FSIS recommendations concerning the treatment of live poultry before slaughter and offered to provide a copy of this document. (b) (6) proposed actions to be taken to address this situation in the future to include; maintaining an individual on the floor to address any live birds that come off of the hanging belt and are on the DOA belt or the floor, and to have a backup container or condemn barrel available for the disposal of DOA carcasses when the DOA tank becomes full and is removed from live hang to be emptied. Upon completion of the meeting I informed (b) (6) that this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in the District Office in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6), Est. P806 Tyson Foods, Inc.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P843	Pilgrims Pride Corporation	PZA451305 4508G	08MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0937 hours, while performing a Good Commercial Practice task, I, (b) (6), went in the door at the lower end of Evisceration Department that leads into the Picking Room. While watching the birds go into the scalding for approximately one minute and 37 seconds, I observed a live bird go into the scalding. The chicken's head was lifted upward and its eyes were blinking. Upon further investigation, I went to the Upper End of the Evisceration Department, where the birds exit out the Picking Room into the Evisceration Department. I wanted to follow the bird into the Evisceration Department. While moving into the area, at approximately 0941 hours, at the Pre-Sorter area, I observed a team member taking the bird off the line and putting it into a USDA yellow condemn barrel. I took the bird out of the USDA yellow condemn barrel for further observation. The bird's throat had not been slit. IPP had (b) (6) to ring bell for (b) (6). He agreed with my observation. (b) (6)</p> <p>(b) (6) and (b) (6) were notified of this serious matter. This is a repeat MOI for live birds entering the scalding. See MOI entitled, "Live birds going into the scalding", dated 5/2/2019. The previous preventive measure was ineffective in preventing recurrence.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
85	P855	Pilgrim's Pride Corporation	FDA20140 62507G	07JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P855, Pilgrim's Pride, June 4, 2019, 1146 hours. In attendance: (b) (6)</p> <p>(b) (6); and (b) (6)</p> <p>(b) (6). I, (b) (6)</p> <p>(b) (6), while conducting post-mortem inspection at the inspection stations in the evisceration department on Wednesday, May 29, 2019, observed the following: At 0920 hours, I observed a cadaver presented to the inspection station on Line 4 Station 1. I immediately informed (b) (6) of the noncompliance. At 0946 and 0950 hours, I observed two cadavers presented to the inspection stations on Line 3 Station 1 and Line 3 Station 2, respectively. I immediately informed (b) (6) of the noncompliance. At 1001 hours, I observed a cadaver presented to the inspection station on Line 3 Station 3. I immediately informed (b) (6) of the noncompliance. Each of the carcasses had the same presentation as grossly bright red in color throughout the entire body, the heads were attached, and the necks were not at all cut, which indicates that the carcasses entered the scalders alive and not at all bled out. Each of the cadavers were placed on the PHV shackles for the plant to confirm the findings. No one from the plant responded to the observations at the time of my observations. The plant response was received on June 4, 2019 by (b) (6). It stated as follows: "Corrective actions for cadavers on picking line 1 & 2: On 5/29/19 there were cadavers found coming off of both picking lines that made it to the USDA inspector stations. After investigation it was found that they were a result of picking room lead giving breaks and not catching all uncut birds at kill station. Employee was removed from the line and written up by supervisor. Write up is on file in HR." Again, while I was conducting post-mortem inspection at</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>the inspection stations in the evisceration department on Monday, June 3, 2019 at 0915 hours, I observed a carcass being presented to the inspection station on Line 1 Station 1 that was clearly a cadaver. The carcass was grossly bright red in color throughout the entire body, the head was attached, and the neck was not at all cut, which indicates that the carcass entered the scalding alive and not at all bled out. I immediately informed the plant (b) (6) of my observation and noncompliance. The cadaver was placed on the PHV shackle for the plant to confirm the findings. No one from the plant responded to the observation at the time of my observation. The plant response was received on June 4, 2019 by (b) (6). It stated as follows: "Corrective action for cadavers on picking line 1: The killer on line 1 was replaced by a back-up killer with more experience than the one we had on the line during the week of 6/1/19. The previous killer was just a fill in used for breaks and the one she was replaced with on 6/3/19 had performed the job for a longer period of time in the past while working for the company. This employee was a rehire and will be retrained on the new back up killer SOP along with anyone who is sent to the kill room in the future for any length of time." During a meeting with management on June 4, 2019, I reminded management that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I notified management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
90	P890	Peco Foods, Inc.	CYD290304 0830G	30APR2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 11:30 pm on the night of 4/24/19 (b) (6) was just finishing his first set of breaks when he noticed several members of Plant management and personnel rushing to the back dock area. He immediately followed to see what was happening when he observed a plant's (b) (4) truck suspended with front wheels off the ground and its cab pointing straight up.. The trailer (#57416) which was still attached to the cab was laying flat on its right side. Live and dead chickens were seen scattered around the overturned truck with most chickens still inside the cages piled on top of each other at the bottom side (right) of each cage. At that time (b) (6) and (b) (6) informed Night Plant Manager Franklin Harris and (b) (6) that the birds needed to be removed humanely and that all live and dead birds should be accounted for. Because of the way the trailer was positioned and cages still being attached to the trailer by chains, each cage had to be removed by forklift one at a time and some had to be cut loose with a cutting torch. This took considerable time (approximately 11:40 pm to 5:20 am) to accomplish and probably allowed for many of the birds trapped under the piles to suffocate (b) (6) and (b) (6) monitored the plant's removal and separation of live and dead birds at all times and made sure that denaturant was applied to the combos they were placed in. When the process was completed there were 2 ½ large, 2 medium, and 5 smaller combos of dead birds totaling 2,969 birds which were killed by means other than slaughter or an approved euthanasia method. This GCP-MOI is being issued to the plant to document basically a process control failure which led to mistreatment, harm, and deaths of birds on its regulated premises.</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								(b) (6)
80	P9197	Perdue Foods, LLC.	UAB25190 62107G	07JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 7, 2019 at approximately 1635 a bird came to Line 3 Station 3 with the head still attached, and no cut visible on the neck. The head was engorged with blood, and from the base of the neck to the head was discolored a dark purple. The bird was not cut to facilitate bleeding of the carcass, nor was the head removed by the head-puller placed prior to the scalding. I notified (b) (6), who took the bird to (b) (6), and then disposed of the carcass. This establishment has a zero tolerance policy for any live birds entering the scalding according to their Poultry Care Process. The establishment has a plan in place for handling animals from the time they enter the premises. The last MOI written regarding deviation from Good Commercial Practices was received by the plant on June 4, 2019 citing that the establishment failed to slaughter poultry in accordance with Good Commercial Practices.</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P9197	Perdue Foods, LLC.	UAB05170 64013G	13JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>About 1730 hours, while giving breaks on Line 2, (b) (6) found a bird on the line with the head still attached and no evidence of a neck cut. She showed the bird to (b) (6), and (b) (6). When I inspected the bird it was small for the lot, which is common for both uncut and still-headed birds, as they miss the knife machine and the headpullers. There was some evidence of a cut to the lower mandible having removed keratin layers from the beak, but no sign of any cut to the neck at all. The head was swollen and the head and neck both dark purplish-red in color. Regulations require that birds shall have died by bleeding out before entering the scalding; this was not possible in this case, since there was no cut from which the bird could bleed out and the head and neck were engorged with blood. It is a failure of Good Commercial Practices to allow birds to enter the scalding without being bled out, because such birds are unsalable, and because of the possibility of such birds drowning in the scalding, which is inhumane. This establishment has a zero tolerance policy for any live birds entering the scalding according to their Poultry Care Process. The establishment has a plan in place for handling animals from the time they enter the premises. The last MOI written regarding deviation from Good Commercial Practices was received by the plant on June 7, 2019, citing that the establishment failed to slaughter poultry in accordance with Good Commercial Practices.</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA071904 1602G	02APR2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1622 hours while providing a break on line 2, station 3 I observed a carcass with the head intact which was red to purple in color and had not received a cut to the neck.</p> <p>(b) (6) and (b) (6) were notified of the observation of a bird dying other than by slaughter. At approximately 1720 hours, after completing the inspection breaks, (b) (6) stated that the cause of the uncut bird was failure to make adjustments to the kill blade due to small birds. I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods, LLC P935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2019-419

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA0019044809G	09APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1650 hours while providing inspection break on line 3, station 1 I observed a carcass with the head intact which was red to purple in color and had not received a cut to the neck. (b) (6) and (b) (6) were notified of the observation of a bird dying other than by slaughter. At approximately 1700 hours, after completing the inspection breaks, I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6) determined the cause to be personnel not performing job appropriately. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods, LLC. P935 Harbeson, DE. 19951</p>

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA431604 5723G	23APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1648 hours while providing a break on line 1, station 3 I observed a carcass with the head intact which was red to purple in color and had not received a cut to the neck.</p> <p>(b) (6) was notified of the observation of a bird dying other than by slaughter. At approximately 1704 hours, after completing the inspection breaks, (b) (6) stated that the cause of the uncut bird was failure to perform duties by the back-up kill personnel who will received disciplinary action. I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen harim Foods, LLC P935 Harbeson, DE. 19951</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA090805 4829G	29MAY2019	04C05	Poultry Good Commercial Practices	Open	<p>From: (b) (6) .</p> <p>Date: 05/29/2019.</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 05/29/2019 Meeting Time : 8.00 am</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. To: (b) (6) .</p> <p>CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 inspection stations 4 today May 29, 2019. At approximately 8.00am a FI's on line three station four informed me that she observed a cadaver carcass on her stations and hanged it for Veterinary disposition. I observed the cadavers on the station with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. A supervisor (b) (6) was present at that time, (b) (6) notified him and showed him the cadaver birds. He assured me to take proper measures to prevent recurrence. The agency regulations do require that poultry must be slaughtered in accordance with good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to Front Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely (b) (6)</p> <p>CC: (b) (6)</p>

Table: MOIs in Response to FOIA2019-419

Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA171206 1003G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0952 hours while performing ante-mortem and Good Commercial Practice verification I observed a damaged cage on trailer number 71, located in the cooling shed. The flooring to the cage had collapsed, birds were piled on top of one another and the birds on the bottom were dead. I observed one live bird in a pile of DOAs covering the approximate 3-foot X 5-foot stainless steel table at the end of the DOA belt for medium birds. The pile of DOAs was deep (approximately 2 feet) enough that the birds on the top of the pile were touching the DOA belt blocking DOAs from exiting the belt. (b) (6) and (b) (6) were notified of birds dying other than by slaughter and being handled in a way that could result in excitement, discomfort or injury while being handled in connection with slaughter. (b) (6) had trailer #71 moved from the cooling shed to live receiving immediately and the damaged cage was removed from service after the affected live birds were placed into production. No verbal preventive measure was provided in response to the live bird being observed in the DOAs. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2015 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA571406 4403G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1504 hours while performing ante-mortem and Good Commercial Practice verification I observed the dumper operator move the cage, that had just dumped, back from the dumper. One live bird remained in the area where the cage had been. The dumper operator then walked over to the bird and kicked it, in an attempt to move the bird onto the conveyor belt approximately 2 feet below. The bird remained in place and the dumper operator kicked the bird a second time onto the conveyor belt below. (b) (6)</p> <p>(b) (6) was notified of the bird being handled in a way that could result in excitement, discomfort or injury in connection with slaughter. (b) (6) replaced the dumper operator with another employee. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2015 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6)</p> <p>(b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods LLC. P-935 Harbeson, DE. 19951</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA271606 4305G	05JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1355 hours, I was notified that the inspector on line 3, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival I observed the bird had head intact which were red to purple in color and had not received a cut to the neck. (b) (6)</p> <p>was notified of the observation of a bird dying other than by slaughter. At approximately 1407 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6)</p> <p>stated that the responsible establishment employee would receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6)</p> <p>was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6)</p> <p>Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA050906 2818G	18JUN2019	04C05	Poultry Good Commercial Practices	Open	<p>From: (b) (6) .</p> <p>Date: 06/18/2019.</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 06/18/22019 Meeting Time : 8.15 am</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. To: (b) (6) .</p> <p>CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 1 inspection stations 4 today June 18, 2019. At approximately 8.00am a FI's on line one station four informed me that she observed a cadaver carcass on her stations and hanged it for Veterinary disposition. I observed the cadavers on the station with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. (b) (6) was notified and showed him the cadaver birds. He observed and assured me to take proper measures to prevent recurrence. The agency regulations do require that poultry must be slaughtered in accordance with good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to Front Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. (b) (6) CC: (b) (6)</p>

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Dist rict	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	P935	Allen Harim Foods, LLC.	YXA271806 5420G	20JUN2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1712 hours, I was notified that the inspector on line 3, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival I observed the bird had head intact which were red to purple in color and had not received a cut to the neck. (b) (6)</p> <p>was notified of the observation of a bird dying other than by slaughter. At approximately 1732 hours I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b) (6)</p> <p>stated that the responsible establishment employee would receive disciplinary action. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6)</p> <p>was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>
80	P935	Allen Harim Foods, LLC.	YXA281006 3022G	22JUN2019	04C05	Poultry Good Commercial Practices	Open	<p>Ante-mortem check performed on lot 1at about 5.00am. No concerns. Verified GCP which was in compliance with regulations. Dumper and belts in good condition, Birds were housed properly, humanely handled; Birds appeared to be in good health. DOA's removed and denatured properly, Stunning and Killing was effective, no loose bird in live hang, live haul and holding sheds.</p>