

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P764	Perdue Foods, LLC	CUA46060 81527G	27AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p style="text-align: right;">August 27, 2019</p> <p style="text-align: right;">Perdue Foods, LLC</p> <p style="text-align: right;">P-764 Salisbury, MD Attendees: (b) (6), (b) (6) Perdue Foods, LLC (b) (6) (b) (6), Perdue Foods, LLC (b) (6). (b) (6)</p> <p>USDA, P-764 A meeting was held at 0735 hours in the USDA Doctors' Office of P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and USDA (as directed by FSIS Directive 6110.1). I identified myself as (b) (6). The establishment management acknowledged they understood my official capacity through the conversation. I told (b) (6) and (b) (6) that the reason for the meeting this morning was an incident of poultry welfare concern that I had just observed in the receiving department. While performing the poultry good commercial practices inspection in the receiving department, I was checking the birds at the dead-on-arrival (DOA) sorting area and the DOA collection dumpster. At 0726 hours I observed within the DOA collection dumpster there were approximately 200 birds and there was movement noted. I observed that there was a bird breathing rhythmically amongst the pile of denatured birds. I immediately notified (b) (6) who had to</p>

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							<p>remove 2 dead birds from the pile to reveal the live bird breathing beneath them. This bird was responsive when picked up and continued breathing and moving. (b) (6) (b) (6) euthanized this bird upon its removal from this pile. (b) (6) (b) (6) was also present and observed these findings. I reminded the establishment 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 them that this MOI would be forwarded to the Raleigh district office and to the District Veterinary Medical Specialist (DVMS) in case additional follow-up was recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge. (b) (6) (b) (6) at P-764, Salisbury, MD)</p>

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P764	Perdue Foods, LLC	CUA23131 10112G	12NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview November 12, 2019 Perdue Foods, LLC P-764 Salisbury, MD Attendees: (b) (6) (b) (6)</p> <p>SDA, P-764 A meeting was held at 1305 hours in the USDA SPHV office of P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and USDA (as directed by FSIS Directive 5000.1). I identified myself as (b) (6) (b) (6) acknowledged they understood my official capacity through the conversation. The reason I called for this meeting was a poultry welfare observation that I made at 1245 hours, when I walked into the evisceration department. I told (b) (6) that when I went down to the evisceration department, I noticed that there were no birds coming on evisceration lines number 1 or 2, which are fed by kill line number 2. As I walked lines 1 and 2 towards the rehang area, I saw 2 full barrels of birds that appeared bright red / cadavers. These were located just after the rehang area on side 2 and not in the USDA inspection area. Upon further inspection, I observed that one bird did have its head attached still and the head was bright red, but there did appear to be a cut of sorts (though it could have been a "wound" from the head puller and not an actual kill cut). Most of the birds I could see in the barrels did not have heads. I walked into the picking/dressing room and saw that the establishment associates were starting to hang birds onto the kill line (#2) again (after an obvious very large gap in the line). I observed birds at the pre-scald area on the line to have cut necks. Some had some movement but no obvious alertness indicating life. There did not appear to be anything wrong in the kill room (post-stun) and</p>

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							<p>the birds were being cut by the circular kill blade. The backup slaughter associate was performing their duties. At the stunner, I saw a maintenance person adjusting the stunner height (or appeared to be doing something of that nature). I began to think that there had been an event where cadavers occurred – birds may have died other than by slaughter, which is a noncompliance with 9 CFR 381.65 (b). I returned to the rehang area and saw another approximately half a barrel with birds in it that also appeared red; this barrel was located closer to the window where birds enter the rehang department (between the window and the kill line #1 hock cutter). On the production floor, I saw the (b) (6) (b) (6) and told him I was concerned about these barrels of cadavers. He said “What’s wrong? They didn’t make it to the inspectors.” I said it was a poultry welfare concern and he had no response to that, so I went upstairs and requested to speak with further management. I spoke with the plant manager (Mr. Kevin Dennis), who was also concerned and contacted (b) (6) for this meeting. In response, (b) (6) said that at the rehang area they had noticed many red birds, so they found the problem to be that the stunner was not operating correctly and too many birds were missing the kill blade. The backup killer could not keep up with them all and they went through the scalders and all the way into the rehang department. I said it was good that the establishment found and fixed the problem, but my concern is the large quantity of birds that possibly died by means other than by slaughter. (b) (6) said that they would take actions to prevent this and would provide documentation that their poultry welfare plan was addressing this. I reminded (b) (6) that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner</p>

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							<p>that is consistent with good commercial practices and that they not die from causes other than slaughter. I notified (b) (6) that this MOI would be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge. (b) (6)</p> <p>(b) (6) Digitally signed by (b) (6)</p> <p>Date: 2019.11.13 08:33:10 -05'00'</p>

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P764	Perdue Foods, LLC	CUA43091 20620G	20DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>A meeting was held at 1039 hours in the USDA SPHV office of P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and USDA (as directed by FSIS Directive 5000.1). I identified myself as (b) (6) (b) (6) In attendance was (b) (6) (b) (6) acknowledged he understood my official capacity through the conversation. The meeting was held to discuss a problem I observed while performing the poultry good commercial practices task in the picking room this morning. At 1019 I was observing birds on kill line #1 entering the scalders. I saw one bird that had a flexed neck and it was "looking at me" with consciousness. I took hold of its head and it reacted in a conscious manner. There was some blood on its neck but the kill cut was not deep / mostly in the skin, upon palpation. (b) (6) (b) (6) and (b) (6) (b) (6) were also observing at the same time. I also told (b) (6) (b) (6), who was just around the corner at the end of the first scalders on kill line 2. There was no loss of process control; only 1 bird that I observed was affected. I reminded (b) (6) that the Poultry Products Inspection Act 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 (b) (6) that this MOI would be forwarded to the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>

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P764	Perdue Foods, LLC	CUA28110 22120G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p style="text-align: right;">February</p> <p>20, 2020</p> <p style="text-align: right;">Perdue</p> <p>Foods, LLC</p> <p style="text-align: right;">P-764</p> <p style="text-align: right;">Salisbury,</p> <p>MD Attendees: (b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6),</p> <p>USDA, P-764 A meeting was held at 1100 hours in the USDA SPHV office of P-764, Perdue Foods, LLC in Salisbury, Maryland. I identified myself as (b) (6)</p> <p>(b) (6)</p> <p>acknowledged they understood my official capacity through the conversation. The reason I called for this meeting was a poultry welfare observation that I made at 1048 hours, when I was performing a poultry good commercial practices task in the receiving area. At 1048 hours I observed a bird that was moving atop a large pile of birds in the "Dead-on-Arrival" (DOA) dumpster (which is used for all dead-on-arrivals, euthanized sick/weak birds, and culled birds). The bird had blue denaturant dye on its outer surfaces. I immediately notified (b) (6)</p> <p>(b) (6) and he removed the bird from the dead bin and placed it into the sorting table area. The bird continued to have breathing movements – my observations of breathing confirmed that the bird was alive and not dead or exhibiting post-euthanasia neurological movements. It was not until I called (b) (6)</p> <p>(b) (6) to the area</p>

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							<p>that the bird was euthanized via cervical dislocation. Another concern that I observed at this same time was the sorting table (where all non-ambulatory disabled birds end up, along with dead birds and those for culling to be sorted for euthanasia or not) was piled 3 to 4 birds deep beneath the exit of the conveyor feeding it from kill line 1. Some birds at the bottom of the pile were breathing / moving. There was an establishment employee actively euthanizing birds from this pile, but the pile was not spread out to minimize any suffocation/discomfort (there was plenty of room around the pile to thin the pile out). I reminded (b) (6) that the Poultry Products Inspection Act 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 attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge. (b) (6) (b) (6) at P-764)</p>

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P7669	Turkey Valley Farms, Inc.	RZB080705 1322G	22MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 7669p Turkey Valley Farms, May 22nd, 2019 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 scalders. The establishment had a back-up killer located approximately 10 feet prior to the final stunner which is just prior to the scalders. The bird had it's 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) (b) (6) 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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P7669	Turkey Valley Farms, Inc.	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), (b) (6) was notified immediately. At this time, (b) (6) and I observed 1 out of 100 carcasses showing signs of consciousness proceed into the scalding. (b) (6) 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>

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P7669	Turkey Valley Farms, Inc.	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) (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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P7669	Turkey Valley Farms, Inc.	RZB130707 1923G	23JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0650 hours on 7/23/19 while performing the Good Commercial Practices task in the picking room I (b) (6), noted 5 out of 50 birds enter the scald tank alive. There had just been a lot change to smaller birds and the final stunner had not been adjusted to accommodate the smaller size. There was no back-up killer present in this area. Of the five birds seen entering the scald tank alive, none of them had their throats cut and all were blinking and lifting their heads. As I was about to leave the area to find a supervisor an employee came in and raised the final stunner height so the birds did not miss the stunner. I observed another 100 birds and did not see any more live birds. All birds observed after the final stunner was adjusted had properly positioned throat cuts. I informed (b) (6) (b) (6) of what I had seen and that I would be issuing an MOI as this was imperfect conditions. While there should not be birds entering the scald tank alive, it was corrected before I went to find a supervisor. Three previous MOI's have recently been issued for the same problem. These were issued on 5/22, 5/30, and 6/10. I performed a 200 bird check at 0900 hours and a 100 bird check at 1100 hours. No more issues were observed.</p>

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P768+V768	Tyson Foods, Inc.	BFC171404 3123G	23APR2019	04C05	Poultry Good Commercial Practices	Open	<p>At 1130 hours, while performing Good Commercial Practices and observing the stunners, cutters, and backup cutters, I, (b) (6) (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>

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							<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 (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>

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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) (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), (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>

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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), (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>

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P794	B&B Poultry Co., Inc.	UCB29120 74117G	17JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 16th, 2019, at approximately 15:15 hours, I witnessed the following in the live hang area, several birds scattered in various dangerous places in live hang. Two Birds were found in the blood pit, one bird found adjacent to the scald tank while being drenched with over flowing water from the scald. Approximately 10 to 12 birds found in the lower section of the live hang area adjacent to the blood tank. I informed the area supervisor to stop hanging birds. I continued my inspection and found 2 live birds in one condemn barrel and another two live birds in a second condemn barrel. I also saw one bird outside next to the truck that delivers the live birds. All birds were removed and placed in cages. I informed Mrs. Cruz plant manager and (b) (6) of my findings. At 15:30 hours I returned to the live hang area and found two additional live birds in dangerous areas, one bird was found under the cages on a belt that moves them forward and another bird was found underneath the scald tank. Both birds were removed and placed in cages, at 15:40 hours regulatory control action was released. At 15:45 hours I discussed my findings with Mr. Josh Fisher co-owner. I stressed the dangers of having live birds in condemn barrels due to the risk of suffocation and near trucks or under the cages due to the threat of being crushed. He agreed that my findings were not acceptable and stated his employees recently had training regarding the safe handling of birds.</p>
P794	B&B Poultry Co., Inc.	UCB15100 93410G	10SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On September 10, 2019, at approximately 0725 hours the following was observed in the live hang room. One live bird was found in the condemned barrel. (b) (6) was shown the condition of the live bird and took immediate action by removing the live bird and placing it on the line.</p>

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P843	Pilgrim's 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) (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 scalders for approximately one minute and 37 seconds, I observed a live bird go into the scalders. 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) (b) (6) were notified of this serious matter. This is a repeat MOI for live birds entering the scalders. See MOI entitled, "Live birds going into the scalders", dated 5/2/2019. The previous preventive measure was ineffective in preventing recurrence.</p>

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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), (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 (b) (4) Station 1. I immediately informed Marion Furcron of the noncompliance. At 0946 and 0950 hours, I observed two cadavers presented to the inspection stations on (b) (4) Station 1 and (b) (4) Station 2, respectively. I immediately informed (b) (6) of the noncompliance. At 1001 hours, I observed a cadaver presented to the inspection station on (b) (4) Station 3. I immediately informed (b) (6) (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) (7)(A). 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>

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							<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) (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), (b) (6)</p>

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P890	Peco Foods, Inc.	CYD29030 40830G	30APR2019	04C05	Poultry Good Commercial Practices	Finalized	<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 Yard Dog 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 (b) (6) 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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							(b) (6) (b) (6)

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P890	Peco Foods, Inc.	CYD45040 74512G	12JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Shannon Hendry Peco Foods, Canton, MS Plant Manager 1039 W. Fulton St. Canton, MS 39046 Mr. Hendry, At approximately 0130 hours on July 12, 2019 while performing the Good Commercial Practices (GCP) in Poultry verification task, the following less than GCP was observed. Two (2) live chickens were comingled with 4 Dead on Arrival (DOA) birds at the South end of the live hang conveyor in the live hang area. Both birds exhibited pupillary reflexes, movement on being picked up, and rhythmic breathing. Both live birds were returned to the picking line and placed in production. At approximately 0135 hours, 4 cadavers were removed from the picking line at the exit of the last picker by a plant sorter. At approximately 0137 hours, 2 live birds with no visible cut to the neck were observed entering the scald tank. At approximately 0139 another live bird with no visible cut to neck was observed entering the scald tank. At approximately 0141 hours 2 cadavers with pooling of blood in head and neck exhibiting a reddish-purple hue exited the last picker. At approximately 0143, another cadaver with pooling of blood in the head and neck exhibiting a reddish-purple hue exited the picker. (b) (6) (b) (6) and (b) (6) were notified. After (b) (6) replaced the back cutter with another plant employee, a second verification at the entrance of the scalding was performed. No live birds were observed entering the scalding during this observation. This was considered to be an isolated incident and not a systemic event or loss of process control. Allowing live birds and DOAs to be comingled with live birds can lead to death due to suffocation. Birds entering the scalding live causes unnecessary suffering and death resulting in</p>

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							<p>adulterated product. Poultry establishments must take every available precaution to prevent unnecessary injury, suffering, and death of birds while on the official premises. (b) (6), and (b) (6) met in the USDA breakroom at approximately 0200 hours to discuss the less than GCP incident. The chain of events leading up to the observation, the observation of live birds entering the scalding, and the barrel checks at the exit of the last picker were discussed. Immediate corrective actions included replacement of the backup cutter with another plant employee. Observations at the exit of the last picker revealed 55 cadavers were removed from the picking line within a relative short time span of approximately 30 minutes, although only 3 birds were seen entering the scald tank at 2 separate times during the observation of approximately 500 birds at the entrance of the scalding by (b) (6). The comingling of live birds with DOAs after the plant culling process was also discussed. (b) (6) was advised a GCP Memorandum of Information would be documented in the Public Health Information System and sent to (b) (6) for review. 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: (b) (6), (b) (6), (b) (6), (b) (6), (b) (6), (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P890	Peco Foods, Inc.	CYD23150 80228G	28AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 8:52 am, I, (b) (6) entered the picking room to perform a check for Good Commercial Practices (GCP). I observed there were no birds on the picking line in front of the back-up kill person as he was leaving his station for the 9:00 am company break. I walked to the picking line just prior to the scalding and observed the last of the birds hung on the picking line. I immediately observed one (1) live chicken on the picking line prior to him entering the scalding. The bird was blinking his eyes. As I pulled his head slightly toward me, he began chirping repeatedly, lifting his head and flapping his wings. I observed the bird had no cuts to the neck and no bleeding. The end of the picking line held approximately 60 birds since live hang operations had stopped for the company break. I saw no additional live birds entering the scalding during the GCP check. I went to the last picker where the plant sorter stands and waited until the plant sorter observed and removed the cadaver bird from the picking line. I immediately informed (b) (6) of the observation at 8:52 am and of the forthcoming GCP MOI, documenting the incident and my meeting and communication of these facts to plant management. A single finding of a live bird entering the scalding represents poultry mistreatment. Reference: Federal Register Docket #04-037N At approximately 9:22 am, I returned to the picking room after the company break. I monitored the birds on the picking line for approximately three minutes. No live birds were observed entering the scalding during this observation. The finding before the company break appeared to be an isolated incident and not a loss of process control. A similar finding of a live bird entering the scalding was documented on GCP MOI dated 7/12/2019. In response to that GCP MOI, plant management</p>

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							<p>stated in part, that the plant employee responsible for the role of backup killer did not perform his duties as instructed. All night shift employees that perform or could perform this duty or could perform this duty in case of absence have been retrained on proper backup killer responsibilities and procedures. Superintendent and supervisors in the evisceration department have been retrained as well. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Respectfully submitted, (b) (6)</p> <p>(b) (6) Establishment 00890 P/1 Canton, MS</p> <p>Cc: (b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P890	Peco Foods, Inc.	CYD36030 10127G	27JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 10:30 pm the night of 11/24/2019 (b) (6) was just finishing performing a Pre-Operational SSOP Review and Observation Task when she observed a less than GCP occurrence. She noticed several members of Plant management and personnel rushing to the picking room. She followed and observed (b) (6) (b) (6) having to cut the necks of birds as they passed down the line. Upon further investigation, she was informed that the backup bird killer had failed to stop evisceration line after several birds had passed without proper stunning and neck cutting. Plant management had become aware of the situation using local cameras and provided corrective actions and had the situation under plant control at this time. (b) (6) notified (b) (6) (who had performed GCP at 10:10 pm and all was normal) of the situation and they met with (b) (6), who explained what had occurred and the response of the plant. The incident appeared to be an isolated one in which the plant responded to quickly and effectively. This MOI is being written and submitted to make a record of the events so that if this situation happens again further USDA actions may be required and imposed.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
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 (b) (4) 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
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) (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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB30110 70805G	05JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/3/19 at approximately 1030 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird was bright red and still had its neck and head attached. The neck of the bird had no cut mark on it and was fully intact, providing further evidence that the bird died from the scalding which is a means other than slaughter. I informed (b) (6), and showed him the bird. 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 referred (b) (6) to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB36090 74915G	15JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0645 hours after giving breaks I was presented with two cadaver birds one from line #1 stand #1 and the other from line #1 stand #3. Both birds still had their heads and necks attached which were bright red. The neck of the bird from Line #1 Stand #1 had no cut mark on it and was fully intact. The bird from line #1 stand #3 had an approximately ¼ inch break in the skin just caudal to the head that did not penetrate into any of the deeper tissue past the skin. The condition in which the birds were presented provided strong evidence that the birds died from the scalding which is a means other than slaughter. I informed (b) (6) and (b) (6) and showed them the birds. I reminded them that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which the plant was given, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB50110 74216G	16JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/16/19 at approximately 0925 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, providing further evidence that the bird died from the scalding which is a means other than slaughter. I informed (b) (6), and (b) (6) about the bird that had been presented to me. I showed (b) (6) the bird. 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 referred (b) (6) to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB52080 74419G	19JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/16/19 at approximately 0135 hours the inspector on line #1 stand #1 placed a suspected cadaver bird on the USDA hook for veterinary disposition. I examined the bird at approximately 0152 hours. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, providing further evidence that the bird died from the scalding which is a means other than slaughter. I informed (b) (6), about the bird that had been presented to me. I showed (b) (6) the bird. 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 referred (b) (6) to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB47120 71724G	24JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/23/19 at approximately 1250 hours the inspector on (b) (4) stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) and (b) (6) (b) (6) about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. I reminded them that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB34110 72229G	29JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/25/19 at approximately 0815 hours the inspector on line #2 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), and (b) (6) (b) (6) about the bird that had been presented to me. I showed (b) (6) and (b) (6) bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for 10 minutes each and during that time I did not see any birds go past that were not properly slaughtered. I also observed these areas on Line #1 and (b) (4) with the same result. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB23060 75731G	31JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/30/19 at approximately 1230 hours the inspector on line #2 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), and (b) (6) about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for 10 minutes each and during that time I did not see any birds go past that were not properly slaughtered. I also observed these areas on Line #1 and (b) (4) with the same result. I did observe more birds get past the kill blades than usual because the birds were of varying size, but the backup killer properly slaughtered all the birds. I mentioned this to plant management in the weekly meeting. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB36050 84819G	19AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/16/19 at approximately 0850 hours the inspector on (b) (4) stand #3 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), and (b) (6) (b) (6), about the bird that had been presented to me. I showed (b) (6) (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on (b) (4) and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total until processing stopped for lunch. During that time, I did not see any birds go past that were not properly slaughtered. I did observe that the head puller just before the scalding tank on (b) (4) had had one full bird carcass stuck in it causing it to operate less effectively then when there are no obstructions present. I found (b) (6) and notified him of the obstruction to the head puller that I observed. At approximately 0915 hours the inspector on line #1 stand #2 presented me a second cadaver bird. The bird had its head and neck attached which was bright red. The bird had an approximately 1/4-1/2 inch break in the skin on the right side of the neck just caudal to the head that did not penetrate any of the deeper tissue past the skin. All of this indicated that, like the first bird, this bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I showed (b) (6) and (b) (6) (b) (6) this bird as well. I also 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</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB41060 80122G	22AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/21/19 at approximately 0855 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), and (b) (6) (b) (6), about the bird that had been presented to me. I showed (b) (6) (b) (6) and (b) (6) the bird. Later in the day at 1125 hours while walking through the live bird loading area with (b) (6), we inspected the outside DOA bin from Lines #2 and #3 and saw a live bird in the DOA bin. The bird was bright and alert and when it was picked up by the plant employee it flapped its wings. We informed (b) (6) (b) (6), about the bird. (b) (6) removed the bird from the DOA bin and then humanly euthanized the bird by cervical dislocation. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB22060 82426G	26AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/26/19 at approximately 0625 hours the inspector on (b) (4) stand #2 presented me a cadaver bird. The bird had its head and neck attached which was red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) and (b) (6), about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on (b) (4) and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB56040 85926G	26AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/23/19 at approximately 0700 hours the inspector on (b) (4) stand #3 and (b) (4) stand #4 presented me one cadaver bird each. The birds had their heads and necks attached which were red to purple in color. The bird from stand #3 had an approximately 1/4-inch break in the skin and the bird from stand #4 had an approximately 1/2-inch break in the skin. On both birds the break in the skin was in approximately the same location, on the back side of the neck, just caudal to the head and neither penetrated any of the deeper tissue past the skin to properly cut the underlying structures including the vessels. All of this indicated that these birds were not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) and (b) (6) (b) (6), about the birds that had been presented to me. I showed (b) (6) the birds. After informing the plant about the cadaver bird I went to where the birds are slaughtered on (b) (4) and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 15 minutes total. I also observed these areas on line #2 and line #1. During that time, I did not see any birds go past that were not properly slaughtered 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB09120 95703G	03SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/3/19 at approximately 1120 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. (b) (6) also informed (b) (6) (b) (6). After informing the plant about the cadaver bird and giving breaks I went to where the birds are slaughtered on Line #1 at 1215 hours and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b) (6) (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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

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P9197	Perdue Foods, LLC.	UAB13090 95305G	05SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/5/19 at approximately 0834 hours while at the loading area I observed a live bird in the outside DOA bin from Lines #2 (b) (4) I could only see the back end of the bird because its head was buried under a DOA bird. I could see the bird breathing heavily. I removed the DOA off of the head of the live bird and its breathing steadied somewhat after its head was freed. The birds body was covered in red denaturing agent that had been placed on all the birds in the bin by an establishment employee. I when and informed (b) (6), of my findings. Shortly after (b) (6), and (b) (6), meet me at the DOA bin. The bird was bright, and alert and it flapped its wings when picked up by (b) (6). After (b) (6) removed the bird from the DOA bin he then humanly euthanized the bird by cervical dislocation. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I referred him to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified him that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB55110 94507G	07SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/7/19 at approximately 1035 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) (b) (6), about the bird that had been presented to me. I showed (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 15 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB30111 02207G	07OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/7/19 at approximately 0845 hours the inspector on line #2 stand #4 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), and (b) (6), about the bird that had been presented to me. I showed (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 at approximately 0900 hours and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB54061 04710G	10OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/10/19 at approximately 0700 hours the inspector on (b) (4) stand #2 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) about the bird that had been presented to me. I showed (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line # and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred him to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified him that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB42111 04911G	11OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/11/19 at approximately 0730 hours the inspector on line #2 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) and (b) (6) about the bird that had been presented to me. I showed (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB01111 01514G	14OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/14/19 at approximately 0730 hours the inspector on line #1 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) and (b) (6) about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB42101 02016G	16OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 10/16/19 at approximately 0830 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) about the bird that had been presented to me. I showed all the parties mentioned above the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded the above-mentioned parties that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB03121 14905G	05NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>On 11/5/19 at approximately 0745 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) (b) (6), about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes each. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB03121 10320G	20NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/18/19 at approximately 1220 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was dark purple to bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) about the bird that had been presented to me. I showed (b) (6) (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes each. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b) (6) (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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB06121 13320G	20NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/20/19 at approximately 1110 hours the inspector on line ^{(b) (6)} stand #2 presented me a cadaver bird. The bird had its head and neck attached which was red to purple in color and engorged with blood. The bird had an approximately ½-inch break in the skin. The break in the skin was located at the dorsal aspect of the base of the neck and had not penetrated any of the deeper tissue past the skin to properly cut the underlying structures, including the vessels. All of this indicated that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), and (b) (6) (b) (6) about the bird that had been presented to me. I showed (b) (6) (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird, I went to where the birds are slaughtered on (b) (4) and observed the birds going through the kill machine, past the backup killer, and just before they enter the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB13101 10421G	21NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 11/21/19 at approximately 0615 hours the inspector on line #2 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was dark purple to bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), (b) (6) and (b) (6), about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. Later in the day at approximately 1200 hours the inspector on line #2 stand #1 presented me another cadaver bird. This bird also had its head and neck attached which was dark purple to red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), (b) (6), about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b) (6) and (b) (6) that the PPIA and Agency regulations</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB42071 13526G	26NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>On 11/26/19 at approximately 0745 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was dark purple to bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB16111 20804G	04DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/3/19 at approximately 1315 hours the inspector on line #2 stand #1 presented me a cadaver bird. The bird had its head and neck attached which was dark purple to bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), (b) (6), Team Lead, about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds just before they entered the scalding. I observed this area for approximately 5 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB16121 23513G	13DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/9/19 at approximately 0930 hours the inspector on (b) (4) stand #4 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color and engorged with blood. The back of the neck had a small ¼ inch break in the skin that did not penetrate any of the deeper structures including the vessels. All of this indicated that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) (b) (6), about the bird that had been presented to me. I showed (b) (6) (b) (6) and (b) (6) the bird. I was presented the bird after the start of lunch when the establishment was not hanging birds, so I was not able to observe the kill process at that time. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB03081 22427G	27DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/27/19 at approximately 0755 hours the inspector on (b) (4) stand #2 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. On the back of the neck approximately, ½ inch below the head, there was an approximately ½ cut or tear to the outer skin layers that did not penetrate past the deepest layer of the skin and did not affect any of the underlying vessels. The rest of the neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) (b) (6), about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on (b) (4) and observed the birds going through the kill machine, past the backup killer, and just before they enter the scalding. I observed this area for approximately 20 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB43071 22127G	27DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/20/19 at approximately 0900 hours the inspector on line #1 stand #3 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. The right side of mouth had a very tiny, approximately 1/8 inch, cut or tear that did not penetrate past the skin and did not affect any of the underlying vessels. The rest of the neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6), about the bird that had been presented to me. I showed (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they enter the scalding tank. I observed this area for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB44161 23928G	28DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/28/19 at approximately 0740 hours the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) (b) (6), about the bird that had been presented to me. I showed (b) (6) (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 and observed the birds going through the kill machine, past the backup killer, and just before they enter the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also reminded (b) (6) (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB17120 15414G	14JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>On 1/13/20 at approximately 1330 hours the inspector on (b) (4) stand #3 presented me a cadaver bird. The bird had its head and neck attached which was purple to bright red in color. The body of the bird, starting at approximately 3 inches below the base of the neck, was cut in half and mutilated. None of the areas of mutilation were near the neck and the entire neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) about the bird that had been presented to me. I showed (b) (6) (b) (6) the bird. I then went back down to the floor to condemn the bird and at approximately 1340 hours the same inspector on (b) (4) stand #3 presented me with another cadaver bird. The bird had its head and neck attached which was dark purple to bright red in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) about the bird that had been presented to me. I showed (b) (6) (b) (6) the bird. As it was the end of the shift I was not able to observe the birds earlier in the process. I also 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 referred them to Federal Register Notice Vol. 70, No. 187, which they have, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>
P9197	Perdue Foods, LLC.	UAB56090 24205G	05FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>On 2/4/20 at approximately 1210 hours the inspector on line #1 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bleed out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) (b) (6) about the bird that had been presented to me. I showed (b) (6) and (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #1 and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding tank. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred him to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified him that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB56090 21610G	10FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>On 2/10/20 at approximately 0930 hours (right before the lunch break) the inspector on line #2 stand #2 presented me a cadaver bird. The bird had its head and neck attached which was bright red to purple in color. The neck of the bird had no cut mark on it and was fully intact, indicating that the bird was not bled out thoroughly in accordance with 9 CFR 381.65(b). I informed (b) (6) about the bird that had been presented to me. I showed (b) (6) the bird. After informing the plant about the cadaver bird I went to where the birds are slaughtered on Line #2 (once the live hang area started production after lunch at approximately 0950 hours) and observed the birds going through the kill machine, past the backup killer, and just before they entered the scalding. I observed these areas for approximately 10 minutes total. During that time, I did not see any birds go past that were not properly slaughtered. I also 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 referred him to Federal Register Notice Vol. 70, No. 187, which he has, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified him that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
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) (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) (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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA090805 4829G	29MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>From: (b) (6) .</p> <p>Date: 05/29/2019.</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 05/29/22019 Meeting Time : 8.00 am</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. To: (b) (6)</p> <p>(b) (6) CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 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>(b) (6) CC: Dr. (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
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) (b) (6) and (b) (6) (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) (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
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 (b) (4) 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) 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) 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) (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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA050906 2818G	18JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<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>(b) (6) 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)</p> <p>(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.</p> <p>Sincerely. (b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA271806 5420G	20JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1712 hours, I was notified that the inspector on (b) (4) 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) 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) 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) 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>
P935	Allen Harim Foods, LLC.	YXA281006 3022G	22JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA191508 4715G	15AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ante-mortem check performed on lot 1.at about 10.50am 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. Weekly Establishment Meeting MOI Food Safety and Date: August 15, 2019,</p> <p style="text-align: right;">Inspection Service To: Michael Pierce. Plant Manager. Allen Harim Foods LLC Harbeson, DE 1400 Independence From: (b) (6)</p> <p>FSIS.USDA. Harbeson.DE Avenue, SW. Washington, D.C. 20250 Attendees: (b) (6) (b) (6) FLS Hurlock Circuit. Open NRs – 24 MOIs: 5 7/3/19: Establishment stated, they are Waiting for the budgetary arrangements to carry out roof work in installment. 7/10/19. The establishment has a plan to replace the roof in two phases. The painting of roof will be carried out as needed in problem areas. Any update on the budgetary numbers. 7/17/19. No updates on budgetary numbers. New maintenance manager resumed the co will be answering the roofing questions stated by (b) (6). 07/24/2019. (b) (6) assured he will be taking care of problem areas of roof in meantime, till the budgetary arrangements are completed. 7/31/19. (b) (6) stated the replacement of the roof will be carried out in two phases. The USDA will be notified. He further added it might be</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>completed in fall. 08/07/19. Same as above. 08/15/19. 2. 7/17/19. This issue is being discussed since March. 2019 and still is to be completed despite repeated assurances to be completed next week as is evident since the discussion started. Today it is Again Left to be discussed in next weekly meeting with the new maintenance manager, as the previous manager left the company, and no one was available to take care of the issue. 7.24.2019. Still waiting for the completion. The (b) (6) (b) (6) assured that this issue will be completed by 08/19/2019. 07/31/19. Will be completed by the date. 08/07/19. As above. 08/14/19.</p> <p>3. 7/31/19. Roaches were observed again on the walls in the paw area. Inspector or (b) (4) station 1, line 1 station 3 also observed roaches on the frame stands (b) (6) (b) (6) asked (b) (6) that he wants to see the pest control company management representative. 08/07/19. (b) (6) stated that the pest control company employees will be coming twice a week. One day they will be treating outside of the building and one day in plant and USDA offices. 08/15/19. The hanging vents on Line 2 need to be addressed. (b) (6) stated that he will address this issue. (b) (6) stated that the establishment needs to make the appropriate adjustments to the machinery when running small birds on the medium bird lines in order to comply with presentation. 7/3/19: This continues to be an issue on line 1 and line 2. 7/10/19. It is Still being observed, any progress in the adjustments. 7/17/19. It is better before, but hocks and paws are observed every other few birds. The Machines needs to be adjusted. 7/24/19. It continues on line two I observed while giving breaks on the line. 7/31/19. This continues</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>to be issue on all lines. Ride around paws were also observed. The bird is hanging on to the shackle which already had paws which are not kicked off. The supervisor was notified by (b) (6). 8/07/19. We discussed and pointed out the issue and our concern. On 08/08/19 it was very bad on line 2 and have to stop line multiple time. 8/15/19. 7/31/19. The Supervisors and Assistant supervisor when approached in certain department on some of the occasions they say this is not their department or they don't have time to address the issue. Some of the employee say they don't work for them. 8/07/19. Some of the usda inspector are also complaining that when they call for supervisor or assistant supervisors they are not available to address the minor issues. 8/15/19. The management ensured that they will be placing managers and supervisors in each area by names responsible to address all the issues on spot. 7: The ground behind the parked trailers is low and having standing water in it, serves as breeding place for insects and source of water for rodents and other vermin's, and some disease producing spoilage organisms. As Above. 7/24/19. If any steps are being taken to resolve the issue. 7/31/19. Any update. Or when this issue will be addressed. In last meeting (b) (6) assured to observe the area. 08/07/19. (b) (6) (b) (6) had a plan to remove all the trailers, trash from the area and keep it clean. Some of the trailers were removed and remaining will be removed and clean the area. 8.15/19. 8 - In Evisceration between Line 1 and 2 the floors are starting to get pot holes. Line 1 station 3, I noticed a large puddle of bloody standing water. Sanitation has cleaned the wall on the Leg-Cut up side, however the issue with the cracks still exist. 08/07/19. Still is same. Needs to be corrected and fixed. 08/15/19. 9: - On 07/30/19 While</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>doing a SSOP walk through I observed various safety issues mainly in Offline/ Injection and Marination areas there was standing water puddles as the Jacks were riding through the water was being splashed. I asked one of the associates if they could remove the water from standing which they did. Also, the Jacks drivers were riding and moving fast. May be a safety issue. 07/31/2019. (b) (6) stated that this issue will be addresses. New jacks are being brought in and the employees and management will be trained and coached. 08/07/19. Some improvement was noticed. No standing water was observed but jack drivers are riding the jacks. The management stated to address the issue and riders will be coached and disciplined. 10: - The management structure and extension lists are not being updated. This issue has been discussed previously. 08/07/19. Got above structure, but neat copy will be appreciated. 08/15/19. Plant management is working on consumer complaint. Report is being compiled by (b) (6) as discussed with (b) (6) 08/14/19. The report was handed over to (b) (6) for her review. A electronic copy will be submitted to me today. New Issue: On August 13, 2019 we observed the exit door in the maintenance shop would not close. Also, we observed four empty water bottles and old gloves outside on the ground On Tuesday 08/13/19 while walking through the Live hang area we observed that the door that leads to outside Electrical room # 7 doesn't close at all also back in that area was standing water. On today at 0402 hours 08/14/19 (b) (6) looked me and showed me the Live hang break room the entire room had been CLEAN including the walls, floors and the racks that hold their belongings was also removed and cleaned. The whole area looked different. ESTABLISHMENT</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>MICROBIAL DATA: 7/3/19: TEST RESULTS REVIEWED TIME FRAME Post Chill Salmonella/Campylobacter– Medium Birds Salmonella 7/10/18 – 07/30/19 Campylobacter 12/17/18 – 7/30/19/ Post Chill Salmonella/Campylobacter – Small Birds Salmonella 7/12/18 – 07/30/19 Campylobacter 12/26/18 – 07/30/19 Parts Salmonella/Campylobacter Salmonella 6/12/18 – 07/30/19 Campylobacter 6/25/18 – 07/30/19 E. coli at Rehang and Post Chill – Medium Birds 6/8/19 – 6/24/19 E. coli at Rehang and Post Chill – Small Birds 6/8/19 – 6/24/19 Tote Swabs 6/17/19 – 6/28/19 Reuse Water Tank Salmonella/E. coli 6/12/19 – 6/19/19 Concerns: The Campylobacter is positive 07/25/19,7/1/19,7/16/19, and 7/21/19. Salmonella sp is positive7/18-7/25/19 Establishment Response: USDA MICROBIAL DATA: 6/25/19: Carcass Rinse – Campylobacter Positive 6/26/19: Parts (Drumsticks) – Not analyzed due to temperature too high 6/27/19: Follow-up Parts (Drumsticks) - Negative Copies of the results were provided to establishment management as per Directive 5010.1.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA371208 5928G	28AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Ante-mortem check performed on lot 1. at about 11.35am. 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. From: (b) (6) Date: 08/28/2019 Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 08/28/2019 Meeting Time : 12.15 pm Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b) (6) . CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA (b) (4) inspection stations 3line today August 28, 2019. At approximately 12.15 pm. while walking through between the line two and three observed one cadaver carcass on the station three with head intact and no cut on the neck which was hanged by FI for Veterinary disposition. 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. The (b) (6) (b) (6) was notified and showed him the carcass. The agency regulations do require that poultry must be slaughtered in accordance to 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</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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) (b) (6)</p>
P935	Allen Harim Foods, LLC.	YXA041509 0924G	24SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1539 hours while verifying Good Commercial Practice I observed a live bird in the DOA bin. The only portion of the bird's body visible was the back and the bird was covered with denaturant. (b) (6) (b) (6) was notified of birds being handled in a way that could result in excitement, discomfort, injury or death while being handled in connection with slaughter. (b) (6) stated that the employee responsible would receive disciplinary action and the bird was euthanized. 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) (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	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA431609 1327G	27SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1650 hours while performing Good Commercial Practice I observed an establishment employee who was dumping birds onto the medium bird belt take an approximate 5-foot-long metal bar and jab at a bird approximately 8 times that was lodged in the cage while the cage was still in the dump position. The cage was then placed back on the dumper in the upright position and moved to the exit side of the dumper, making room for the next cage to be dumped. The employee then moved the next cage into position to be dumped, walked over to the previous cage, removed the bird and placed it onto the medium bird belt to be transferred into live hang. (b) (6)</p> <p>(b) (6) was notified of a bird being handled in a way that could result in excitement, discomfort, or injury while being handled in connection with slaughter. (b) (6) stated that the employee responsible would receive disciplinary action and a retraining of all personnel would be completed. 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</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA421610 1922G	22OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1758 hours, I was notified that the inspector on (b) (4) station 3 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) was notified of the observation of a bird dying other than by slaughter. At approximately 1816 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) stated that the kill blade had been adjusted due to the change in the size of the birds. 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. Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA400810 1825G	25OCT2019	04C05	Poultry Good Commercial Practices	Open	<p>Ante-mortem check performed on lot 1at 5.45am. No concerns. Verified GCP which followed 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. From: (b) (6) Date: 10/22/2019 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 10/22/2019 Meeting Time : 7.00 am Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b) (6) . CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of One Cadaver found on USDA (b) (4) inspection stations four today October 22, 2019. At approximately 6.55 pm. while going for breaks on (b) (4) station four observed one cadaver carcass with head intact and no cut on the neck. Showed the carcass to (b) (6) which was hanged by FI for Veterinary disposition. 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. The (b) (6) (b) (6) was notified and showed him the carcass. The agency regulations do require that poultry must be slaughtered in accordance to 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 DVMS Raleigh</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>district and 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.</p> <p>Sincerely, (b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA341910 2431G	31OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1804 hours while providing inspection breaks on line 2, station 1 I observed a cadaver with head intact. The head and neck of the carcass 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 and stated that he would take a picture of the cadaver and send to Live Hang Management. At approximately 1832 hours I performed Good Commercial Practice (GCP) 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 a bird dying other than by slaughter. During the GCP verification I observe 1 live bird jammed in the corner of the stainless-steel DOA table at the end of the DOA belt by approximately 50 DOAs. (b) (6)</p> <p>(b) (6) was notified of the observation of a bird being handled in a way that could result in excitement, discomfort, or injury while being handled in connection with slaughter. 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) (5)</p> <p>(b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA261311 5101G	01NOV2019	04C05	Poultry Good Commercial Practices	Open	Ante-mortem check performed on lot 1.at about 5.30am. No concerns. Verified GCP which followed 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.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA300811 1005G	05NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>From: (b) (6) .</p> <p>Date: 11/05/2019</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 11/05/2019 Meeting Time : 7.05 am</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: (b) (6) .</p> <p>CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA (b) (4) inspection stations two today November 05- 2019. At approximately 7.00 am. (b) (6) on (b) (4) station two called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcass 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. The (b) (6) (b) (6) was notified, and they did observe the cadaver carcass (b) (6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid the reoccurrence. The DOA's are not being removed properly yesterday and were piled up. Saw two birds among those birds one of them was alert and other was suffocated but not died. The bird was also not denatured. (b) (6) (b) (6) was informed immediately, and he took the corrective action. (b) (6) (b) (6) was notified, and he assured me to take the action to prevent the reoccurrence. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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 DVMS Raleigh district and 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.</p> <p>Sincerely. (b) (6) CC (b) (6) (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA472111 4005G	05NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600 hours, (b) (6) was notified that the inspector on line 3, station 3 had hung back 1 bird for Veterinarian disposition. Upon arrival he observed the bird had head intact which was red to purple in color and had not received a cut to the neck. At approximately 1700 hours, (b) (6) was notified that the inspector on (b) (4) station 2 hung back 2 birds for Veterinarian disposition. Upon arrival he observed the birds had heads intact which was red to purple in color and had not received a cut to the necks. (b) (6) was notified of the observations. (b) (6) took pictures and notified (b) (6) of the birds that had not received cuts to the neck. At approximately 1910 hours, I was notified that the inspectors on (b) (4) station 3 and (b) (4) station 4 had hung back birds for Veterinarian disposition. Upon arrival (b) (4) station 3 had 1 bird and (b) (4) station 4 had 2 birds with head intact which was red to purple in color and had not received a cut to the neck. (b) (6) was notified of the observation of birds dying other than by slaughter. At approximately 1918 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. I requested a preventive measure from (b) (6) who stated that the back-up kill personnel will need to be retrained. At approximately 2011 hours I was notified that the inspector on (b) (4) station 3 had hung back a bird for Veterinarian disposition. Upon arrival I observed a bird with head intact which was red to purple in color and had not received a cut to the neck. (b) (6) was</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>notified of the observation of birds dying other than by slaughter. I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding tank, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding tank and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. At approximately 2233 hours I was notified that the inspector or (b) (4) station 4 had hung back birds for Veterinarian disposition. (b) (6) (b) (6) observed 3 birds with head intact which was red to purple in color and had not received a cut to the neck. While (b) (6) was verifying the carcasses on (b) (4) station 4, at approximately 2237 hours, I took regulatory control by application of U.S. Retain Tag# B21230480 to (b) (4) dumping station. (b) (6) and (b) (6). (b) (6) were notified of the continued observation of birds dying other than by slaughter. A corrective action was requested as the establishment personnel continued to be at the back-up kill position. (b) (6) stated that a more experienced person would be placed at the back-up position for the remainder of the shift. At approximately 2248 I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding tank, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding tank and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. Regulatory control was relinquished. 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) (b) (6) were notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							additional follow-up is recommended. Respectfully, (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951
P935	Allen Harim Foods, LLC.	YXA160911 5212G	12NOV2019	04C05	Poultry Good Commercial Practices	Open	

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA192311 1213G	13NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2150 hours, I was notified that the inspector on line 2, station 2 had hung back 2 birds for Veterinarian disposition. Upon arrival to line 2 I observed two cadavers at station 3 and two cadavers at station 2. All four of these birds had heads intact which were red to purple in color. Upon further investigation the following was observed at Line 2, station 2: two birds with red to purple necks and heads. The necks had a cut to the skin which traveled from the right side of the neck around to the back of the neck. Both carotid arteries were fully intact on both birds. Petechia was observed in the breast muscle of both birds. One bird had blood engorged viscera, but the other bird had no viscera present. Upon further investigation the following was observed at Line 2, station 3: two birds with red to purple necks and heads. The neck of one bird had a cut to the skin of the back of the neck and both carotid arteries fully intact. The second bird had a cut to the skin of the neck on the left side, the left carotid artery had been nicked and the right carotid artery was fully intact. Both birds had pooled blood in the thoracic cavity, no viscera and petechia observed in the breast muscle. At approximately 2210 hours, I performed Good Commercial Practice verification by observing 300 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 or that had received cuts to only one side of the neck. At the time of my arrival at the kill blade I observed (b) (6) (b) (6) who was adjusting the blade. Upon completion of the adjustments I notified (b) (6) (b) (6) of the observation of birds dying other than by slaughter. (b) (6) and I traveled to Line 2 where he observed the four cadavers with heads intact. There was no further observation of</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>birds 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) 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. Respectfully, (b) (6) (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>
P935	Allen Harim Foods, LLC.	YXA081511 5015G	15NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1513 hours while performing Good Commercial Practice verification I observed a pile of DOAs on the table at the end of the medium bird DOA belt. Upon investigation I observed 1 live bird in the middle of the approximate 50 DOAs. (b) (6) (b) (6) were notified of the observation of a bird being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b) (6) stated that the personnel that was to keep the DOAs cleaned up will be replaced and (b) (6) will be monitoring the floor for the remainder of the shift. 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. Respectfully (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA132212 2109G	09DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2208 hours while performing Good Commercial Practice verification I observed a pile of DOAs on the table at the end of the medium bird DOA belt. Upon investigation I observed 2 live birds in the middle of the approximate 50 DOAs. (b) (6) (b) (6) were notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b) (6) stated that the personnel responsible 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) 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. Respectfully (b) (6), (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA591512 4621G	21DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1523 hours while performing Good Commercial Practice verification I observed two (2) live birds in the DOA bin with approximately 25 DOAs. (b) (6) (b) (6) were notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b) (6) stated that the DOAs will be placed on the stainless-steel table to ensure none are alive prior to being placed into the DOA bin. At approximately 1550 hours, I was notified that the inspector on line 2, station 3 had hung back one (1) bird for Veterinarian disposition. Upon arrival to line 2 I observed a cadaver with head intact which was red to purple in color and no cut to the neck. Upon further investigation, I observed two (2) additional cadavers in a stainless-steel bin which had been removed from production by establishment personnel. (b) (6) (b) (6) was notified of birds dying other than by slaughter. (b) (6) stated that the kill line would be slowed to ensure that all birds are cut by the kill blade and the back-up kill personnel. 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) 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. Respectfully, (b) (6) (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA541712 0023G	23DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600 hours, I was notified that the inspector on line 1, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival to line 1 I observed a cadaver with head intact which was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. Upon further investigation 1 cadaver was observed in a stainless-steel bin next to the hot rehang belt. This cadaver was observed to have a red to purple neck and head, a cut to the skin of the neck which traveled from the right side of the neck around to the back of the neck and both carotid arteries fully intact. I was then notified that the inspector at line 2, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival at line 2 I observed a cadaver with head intact which was red to purple in color, no cut to the neck, petechia in the breast muscle and no viscera. At approximately 1622 hours (b) (6) was notified of the observation of birds dying other than by slaughter. The establishment 30-minute break had just begun. (b) (6) stated that he would provide a corrective action after the break.</p> <p>At approximately 1832 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 or that had received cuts to only one side of the neck. (b) (6) (b) (6) stated that the corrective action taken was to adjust the kill blade and the guide bar that ensures that the bird's feet are seated in the shackles. 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</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA282101 5106G	06JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1507 hours while performing Antemortem/GCP verification I observed 2 very small live birds, one under each stunner. These birds are so small that they were falling out of the shackles of the kill line. There is no cover over the drain under the kill line of the medium birds so I investigated and observed 3 very small birds dead inside the drain that contained approximately 3 inches of water. (b) (6)</p> <p>(b) (6) was notified of the open drain and the possibility of birds dying other than by slaughter. (b) (6) immediately contacted the Maintenance Supervisor. Upon my completion of GCP verification (b) (6) stated that maintenance will be cutting pieces of drain cover and installing them. At approximately 1620 hours during the company break I returned to the kill line area and observed another very small bird on the floor at the entrance end of the medium bird stunner and maintenance was measuring the drain to cut the drain covers. At approximately 1814 hours (b) (6)</p> <p>(b) (6) informed me that the drain cover was in place which was verified at approximately 1823 hours after providing inspection breaks. 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) 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. Respectfully, (b) (6)</p> <p>(b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA091901 5807G	07JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2125 hours while performing Antemortem/GCP verification I observed a live bird buried upside down and denatured in the DOA bin that was approximately 3/4 full of DOAs. (b) (6) was notified of the observation of birds being handled in a way that could result in discomfort, injury or death while be handled in connection with slaughter. (b) (6) stated that the responsible establishment personnel would be removed from handling DOAs. 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</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA521201 0308G	08JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>Ante-mortem check performed on lot 1.at about 5.45am No concerns. Verified GCP which followed 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. From: (b) (6) . Date: 01/08/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 01/08/2020 Meeting Time : 1.40 Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: (b) (6) . CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA (b) (4) inspection stations 2 today January 08.2020 At approximately 1345 hours. Inspector or (b) (4) station two called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcass 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. The (b) (6) (b) (6) was notified, and he did observe the cadaver carcass. (b) (6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid the reoccurrence. The agency regulations do require that poultry must be slaughtered in accordance to 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</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>copy of this Memorandum will be forwarded to DVMS Raleigh district and 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)} (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA592201 4417G	17JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2200 hours while traveling through Live Receiving area I observed, through the door to live hang, a pile of DOAs on the medium bird DOA belt. Upon further investigation, the pile of DOAs on the belt was so high that the DOAs were falling to the floor. There was also a pile of DOAs on the stainless-steel table at the end of the DOA belt. This pile of DOAs was so high that they were touching the DOA belt which is approximately 2 ½ to 3 feet above the stainless-steel table (b) (6) (b) (6) were observed to be removing the DOAs from the belt and stainless-steel table. I began looking through the DOAs to ensure there were no live birds in the pile and found none. I then noticed that there was a pile of DOAs on the small bird stainless-steel DOA table. Upon investigation I observed 2 live birds buried in the approximate 30 DOAs on the table. I then noticed an approximate 1 ½ to 2 feet pile of fecal, feathers and DOAs on the floor at the end of the small bird live hang belt. Upon investigation I observed 2 live birds buried in the fecal and feathers. (b) (6) was notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. (b) (6) explained that the DOA belt had been broken since Tuesday, 1/14/20 and maintenance had told him that the part to repair the belt had been ordered. (b) (6) (b) (6) were notified of the above-mentioned observations. (b) (6) stated that in the future, when there is a large number of DOAs, Live Hang management will notify other management in the establishment so that additional personnel can be placed in live</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>hang to control the process. The broken DOA belt was repaired on Thursday, 1/16/20. 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)</p> <p>Allen Harim Foods, LLC. P-935 Harbeson, DE 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA152201 4724G	24JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2053 hours, while providing inspection breaks, I was notified that the inspector or (b) (4) station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival to (b) (4) I observed a cadaver with head intact which was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. At approximately 2125 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 or that had received cuts to only one side of the neck. (b) (6)</p> <p>(b) (6) were notified of the observation of birds dying other than by slaughter. (b) (6) stated that a bird had been caught in the kill blade causing the following birds not to receive a cut to the neck. The bird was removed from the kill blade and there was no further observation of birds dying other than by slaughter for the remainder of the shift. 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA462001 4528G	28JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1444 hours, I was notified that the inspector on line 3, station 2 had hung back 2 birds for Veterinarian disposition. Upon arrival to (b) (4) I observed 1 cadaver that had received a cut through the head. The neck was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. I observed a second cadaver that had received a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera (b) (6) and (b) (6) were notified of birds dying other than by slaughter. (b) (6) stated that the responsible employee would receive instruction and retraining. At approximately 1533 hours, I was notified that the inspector on (b) (4) station 2 had hung back a bird for Veterinarian disposition. Upon arrival to (b) (4) I observed a cadaver with the skin of the neck mutilated and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. At approximately 1539 hours, I performed Good Commercial Practice (GCP) verification by observing carcasses enter the scald, and observed, on the small bird kill line, a breathing live bird with no cut to the neck, eyes blinking moving toward the scald. (b) (6) (b) (6) was notified, the kill line stopped, and the back-up kill personnel cut the neck of the live bird. (b) (6) (b) (6) was notified of the live bird, he stated that the responsible personnel would receive disciplinary action and the kill line was turned back on. I resumed GCP verification by observing 300 hundred carcasses enter the scald and 200 carcasses at the kill blade. There were no live birds observed entering the scald and the back-up kill performed a cut to the neck of all</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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)</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)</p> <p>Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA072201 5530G	30JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1420 hours, on 1/29/20, I was notified that the inspectors on (b) (4) station 2 and station 3 each had hung back 1 bird for Veterinarian disposition. Upon arrival to (b) (4) station 3 I observed 1 cadaver that had received a cut through the head (beak area). The neck was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. I observed, on (b) (4) station 2 the second cadaver that had not received a cut to the neck. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b) (6) was notified of birds dying other than by slaughter. (b) (6) stated that the responsible employee was replaced by another back-up kill personnel. At approximately 1818 hours, I was notified that the inspector on (b) (4) station 2 had hung back a bird for Veterinarian disposition. Upon arrival to (b) (4) I observed a cadaver with a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b) (6) was notified of a bird dying other than by slaughter. (b) (6) stated that the kill blade was adjusted. At approximately 2137 hours, I was notified that the inspector on (b) (4) station 3 had hug back a bird for Veterinarian disposition. Upon arrival to (b) (4) I observed a cadaver with a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b) (6) was notified of a bird dying other than by slaughter. I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalded and 200 carcasses at the kill blade. There were no live birds observed entering the scalded and the back-up kill performed a cut to the neck of all</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>birds not cut by the kill blade. At approximately 2155 hours, I was notified that the inspector on (b) (4) station 4 had hug back a bird for Veterinarian disposition. Upon arrival to (b) (4) I observed a cadaver with no cut to the neck, the head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b) (6) was notified of a bird dying other than by slaughter. At approximately 2228 hours, I was notified that the inspector on (b) (4) station 4 had hug back a bird for Veterinarian disposition. Upon arrival to (b) (4) I observed a cadaver with no cut to the neck, the head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b) (6) was notified of a bird dying other than by slaughter. I performed Good Commercial Practice (GCP) verification by observing 300 hundred 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 a bird dying other than by slaughter. (b) (6) stated that the kill blade had been adjusted as high as possible. When the kill blade machine was relocated, the way it was installed was not allowing the kill blade to be adjusted high enough to cut the necks of the smaller birds. (b) (6) assured me that appropriate adjustments would be made the kill blade machine that would allow for the proper adjustment to the blade and that the blade would be replaced. (b) (6) also stated that the back-up kill personnel would receive re-training. On 1/30/20 I verified that the kill machine had been adjusted and there were no reports of birds dying other than by slaughter. It is recommended that establishment management review the Federal Register on "Treatment of Live</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>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)</p> <p>Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA530902 4018G	18FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>From: (b) (6) .</p> <p>Date: 02/18/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 02/18/2020 Meeting Time : 10.20 am.</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: (b) (6) .</p> <p>CC: (b) (6) . This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA (b) (4) station 3. At approximately 1015 hours. Inspector on (b) (4) station three called me for Cadaver disposition which was handed by her for veterinary disposition.</p> <p>Observed cadaver carcasses 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. The (b) (6) (b) (6) was notified, and he did observe the cadaver carcasses. (b) (6) (b) (6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence.</p> <p>I performed Good Commercial Practice (GCP) verification by observing 200 hundred 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. The agency regulations do require that poultry must be slaughtered in accordance to 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</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>will be forwarded to DVMS Raleigh district and 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.</p> <p>Sincerely, (b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	Allen Harim Foods, LLC.	YXA412102 4220G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1730 hours, while traveling to line 3 to provide inspection breaks, I observed 2 cadavers hug back for Veterinarian disposition on station 2 and 1 cadaver on station 4. One cadaver, on station 2, with no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. The second cadaver, on station 2, had a cut to the skin of the neck and the 2 carotid arteries were fully intact. The cadaver at station 4 had no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. (b) (6)</p> <p>(b) (6) was notified of a bird dying other than by slaughter. At approximately 1743, while providing inspection breaks, I was notified of a cadaver hug back for Veterinarian disposition on (b) (4) station 4. After breaks were completed, I observed the cadaver to have no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scald and 200 carcasses at the kill blade. There were no live birds observed 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)</p> <p>(b) (6) was notified of birds dying other than by slaughter (b) (6) stated that a more experience back-up kill person was placed on the line. 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</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							recommended. Respectfully, (b) (6) (b) (6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951