

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB13131 00621G	21OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Subject: Poultry Good Commercial Practices / Documentation of a live bird about to enter the scalding. On 10/21/19 at approximately 0537 hours I was conducting part of the Good Commercial Practice verification task in the evisceration department. I was observing birds going by on the line from the bleed out tunnel before they entered the scalding. One of the birds going by was blinking, had his head partially elevated, and was looking around. I pointed out my concern to (b) (6) the (b) (6). The line was stopped before the bird entered the scalding. The bird was removed from the line. It was blinking, looking around, and had rhythmic breathing. It had a visible bruise on the ventral neck area, but the neck did not have a cut on it. I discussed the concern with the plant not following GCP regulation. Per 9 CFR 381.65 (b) Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. The bird was returned to the line after the hangers. (b) (6) stationed a second back up killer after the neck cutter blade. He had maintenance department adjust the blade. He also found an issue with one of the automatic blade guides which was misaligned. (b) (6) put a break in the line and had the maintenance department resolve the issue. The line was restarted. I monitored the line and did not see any live birds enter the scalding. A similar occurrence was documented on 10/07/19. See MOI/ RHB0411103107G. A copy of this MOI will be forwarded to the District Veterinary Specialist, (b) (6) and to the (b) (6). If you have any questions you can contact me or the (b) (6).</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							Respectfully, (b) (6), Dayshift P510

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB18091 12018G	18NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Subject: Poultry Good Commercial Practices Task/ Documentation of a live bird which was about to enter the scalding. On 11/18/2019 at approximately 0536 hours while conducting part of the Good Commercial Practice verification task in the evisceration department I was observing the dead birds going by on the line before they entered the scalding. I noticed a bird that had his head elevated and was blinking. The line was stopped by (b) (6), and the bird was removed before it could enter the scalding. The bird was breathing and looking around. Upon exam, there was not a visible cut on the bird's neck. I discussed with (b) (6) that per regulation 381.65 (b) in CFR 9 poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. The bird was taken back to the live hang area to be put back on the line. (b) (6) reported he would discuss the issue with the backup cutter. He also reported he would be monitoring the line and the backup cutter during the remainder of the shift. The issue was also discussed with (b) (6) (b) (6). He discovered an issue with the bird stunner, contacted the maintenance department and had the issue resolved. I continued to monitor the line as part of the GCP task and saw no further issues with live birds about to enter the scalding. The most recent occurrence of this issue was on 10/21/2019. A copy of this MOI will be forwarded to the (b) (6) (b) (6) and to the (b) (6). If you have any questions you can contact me or the (b) (6) (b) (6). Respectfully, (b) (6), Dayshift P510</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P510	House Of Raeford Farms	RHB37100 12631G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/30/2020 at 11:38am I was conducting a portion of the Good Commercial Practice verification task in the evisceration department. I was observing the birds going by on the evisceration line after exiting the blood tunnel near the first scalding. I noticed a bird that had its head elevated and was looking around. The line was stopped by (b) (6) and the bird was removed from its shackle. When I examined the bird it was breathing, looking around, and blinking. It did not have a cut on its neck. The bird was taken back to the live receiving conveyor belt. I discussed with the (b) (6) (b) (6) that per regulation 381.65 (b) in CFR 9 poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. He reported the automatic neck cutter appeared to be working adequately. However, the (b) (6) (b) (6) had switched the backup cutter to a newer employee. (b) (6) discussed the issue with the backup cutter and with (b) (6). Their plan moving forward was to monitor the activity of the new back up cutter more closely through the remainder of the shift. I continued monitoring the birds on the line before they entered the scalding and saw no further issues. The last occurrence of a similar issue was documented on 11/18/2019. A copy of this MOI will be forwarded to the (b) (6) (b) (6) and to the circuit (b) (6). If you have any questions you can contact me or the (b) (6). Respectfully, (b) (6), Dayshift P510</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P51179+V5 1179	Sanderson Farms, Inc.	RQE40170 72503G	03JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>Poultry Mistreatment Meeting at Est. P-51179, Sanderson Farms - Palestine in July 3, 2019 at approximately 1410 hours. In attendance: (b) (6) and John Stedman, Plant Manager At approximately 0515 hours, on 25th of June 2019, while performing Poultry Good Commercial Practices task, (b) (6) (b) (6) observed that the unloading belt is faster than the live hang belt which results to live young chickens pile up on top of other live young chickens during the transfer process. Piling up is worse at the corner where live young chickens are crammed by the diverter resulting at times to third pile of birds which obviously results to grave discomfort for the first and second pile of young chickens. The next day, June 26, 2019, I discussed my aforementioned concerns in the Weekly Establishment Meeting. Plant Manager Stedman said he will look into the issue. Few days past by and the live young chickens in the live hang belts continue to pile on top of another. Again, I talked with Plant Manager Stedman about the aforementioned mistreatment of poultry concerns last July 2, 2019 on which he said piling up of live young chickens on live hang belt is normal in all plants. (b) (6) (b) (6) repeated his concerns on live young chickens piling on top of each other at the live hang belts. Plant Manager Stedman said he believes there is nothing wrong with young chickens piling on top of each other and there is no mistreatment of poultry. He further said that he would consult (b) (6) of DVMS. And, he said, he would appeal the MOI that will be written. I recommended to Plant Manager Stedman to review the Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N). I also notified (b) (6) (b) (6) that this Memorandum of Interview (MOI) will be written</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							which will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended. Respectfully, (b) (6), Night Shift Relief IIC of Est. P51179, Sanderson Farms at Palestine.
P517	Mar-Jac Poultry-MS	QOO39020 45526G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6) At approximately 2202 hours on April 25, 2019, the following less than Poultry Good Commercial Practices (GCP) incident was observed at P517, Mar-Jac Poultry, Hattiesburg, MS. The employees had gone to break without removing DOA birds from the DOA conveyor, nor the pile on the floor adjacent to the South live hang conveyor. (b) (6) observed chest movement and paw movement in the pile on the conveyor. It took approximately five minutes after notification for establishment personnel to begin attempting resolution of the situation. During resolution two birds were observed trapped among DOAs. Comingling live birds and DOAs can lead to suffocation and death. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) (b) (6) met with (b) (6) (b) (6) at approximately 2110 hours on the live hang dock to discuss the less than GCP incident. Rob Jones was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, (b) (6) (b) (6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P517	Mar-Jac Poultry-MS	QOO40050 52328G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6) At approximately 2050 hours on May 27, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) alert live young chicken with no cut to its neck, it's head raised, and vocalizing from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. (b) (6), (b) (6), was verbally notified of the incident at approximately 2055 hours. A second verification check of an approximate 500 bird random subgroup sample on the north picking line did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCP and causes needless suffering and death and results in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, .</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P517	Mar-Jac Poultry-MS	QOO39050 73502G	02JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At approximately 2057 hours on July 1, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) alert, live, young chicken with no cut to its neck, it's head raised, breathing, and blinking from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1. (b) (6) (b) (6), were verbally notified of the incident at approximately 2059 and 2105 hours respectively. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 2130 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCP and causes needless suffering and death and results in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, .</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P517	Mar-Jac Poultry-MS	QOO56040 73317G	17JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6), At approximately 2045 hours on July 16, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. (b) (6) (b) (6) observed two (2) live birds (bright, alert, and responsive) in a pile at the end of the line 1 conveyer belt in live hang where they were comingled with at least 8 DOA birds. One of the live birds was partially covered/surrounded by the DOAs. (b) (6)</p> <p>(b) (6) was verbally notified and shown the incident at approximately 2045 hours. Comingling live birds with DOAs can cause suffocation and death by means other than slaughter resulting in adulterated product. The establishment must ensure that birds under their control on the official premises are treated in a manner that will minimize discomfort, injury, and/or death by means other than slaughter. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6)</p> <p>(b) (6) Respectfully, (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P517	Mar-Jac Poultry-MS	QOO23031 02923G	23OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6) At approximately 0035 hours on October 23, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. On three sequential cage dumps, (b) (6) (b) (6) observed the cage of birds emptied on top of birds that were already on the conveyor belt for the South picking line. This resulted in multiple incidents of a pile of live birds at least two birds deep on the conveyor belt with many birds completely covered. (b) (6) (b) (6) was verbally notified of the incident at approximately 0100 hours. Burying live birds under other birds can cause injury and/or suffocation and death by means other than slaughter resulting in adulterated product. The establishment must ensure that birds under their control on the official premises are treated in a manner that will minimize discomfort, injury, and/or death by means other than slaughter. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6). Respectfully, (b) (6) (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P517	Mar-Jac Poultry-MS	Q0004001 12421G	21NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS 1301 James Street Hattiesburg, MS 39401 (b) (6) At approximately 2048 hours on November 20, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. One (1) alert, live, young chicken with no cut to its neck, it's head raised, breathing, and vocalizing from an approximate 500 bird random subgroup sample entered the scald tank on the north picking line which feeds evisceration line #1.</p> <p>(b) (6) as verbally notified of the incident at approximately 2050 hours. A second verification check of an approximate 500 bird random subgroup sample on the north picking line at approximately 2055 hours did not have any live bird(s) entering the scald tank. This incident was determined to be an isolated event and not a loss of process control or systemic event. Allowing bird(s) to enter the scald tank while still breathing is a less than GCP and causes needless suffering and death and results in adulterated product. Poultry slaughter establishments must take every precaution to ensure poultry under their control on the official premises are treated in a humane manner, subjected to minimal excitement, discomfort, and injury, or death by means other than slaughter. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6) (b) (6). Respectfully, .</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P519	Wayne Farms LLC	KMH23011 02504G	04OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Wayne Farms 525 Wayne Drive Laurel, MS 39440 (b) (6)</p> <p>(b) (6) At approximately 2150 hours on October 03, 2019, the following less than Good Commercial Practices (GCP) incident was observed at Wayne Farms in Laurel, MS. (b) (6)</p> <p>(b) (6) observed two (2) live birds (one bright, alert, and responsive; one dull but responsive) in a pile at the end of the conveyer belt in live hang where they were comingled with at least 30 DOA birds. One of the live birds was partially covered/surrounded by the DOAs.</p> <p>(b) (6), was verbally notified and shown the incident at approximately 2150 hours. Comingling live birds with DOAs can cause suffocation and death by means other than slaughter resulting in adulterated product. The establishment must ensure that birds under their control on the official premises are treated in a manner that will minimize discomfort, injury, and/or death by means other than slaughter. (b) (6)</p> <p>(b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6)</p> <p>Respectfully, (b) (6)</p> <p>39440 cc: (b) (6)</p> <p>(b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P522	Sanderson Farms, Inc. (Processing Div)	IKB580504 4326G	26APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On April 26, 2019 at approximately 0456 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed sufficient evidence to support that the stunner located on the inside picking line was inoperable and as such approximately 54 conscious birds drowned when the picking line was stopped (b) (6) was informed of the forthcoming GCP MOI documenting this incident. Respectively, (b) (6)</p>
P522	Sanderson Farms, Inc. (Processing Div)	IKB500605 2320G	20MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On May 20, 2019 at approximately 0518 hours while conducting a Good Commercial Practice check in the Picking Room of establishment P-522, I observed sufficient evidence to support that the stunner located on the inside picking line was inoperable and as such approximately 28 conscious birds drowned when the picking line was stopped. Additionally, I observed 8 live birds enter the scalders on the inside picking line. There was no blood or cut on the neck of the birds. The birds were alert, blinking their eyes and looking around as they hung on the Picking Line. (b) (6) and Brandon Macloud, Plant Manager, were notified of the pending MOI. Respectively, (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P522	Sanderson Farms, Inc. (Processing Div)	IKB541610 1529G	29OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>October 29, 2019 (b) (6) Farms, Inc., Collins MS (b) (6) 1111 N. Fir Avenue Collins, MS 39428 (b) (6)</p> <p>At approximately 0932 hours while performing the PHIS Poultry Good Commercial Practices verification task, the following less than Good Commercial Practice (GCP) was observed. One (1) live chicken with raised head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scalding on the outside picking line which feeds evisceration lines 3 and 4. (b) (6)</p> <p>(b) (6) was notified of the incident at approximately 0942 hours. A second verification of the outside picking line was conducted at approximately 1036 hours after the scheduled lunch break. No birds entered the scalding during this observation. This was determined to be an isolated event and not a loss of process control. Birds must not be breathing at the point they enter the scalding to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control.</p> <p>A meeting was held in the Quality Control Manager's office at approximately 1045 hours to discuss the preceding incident. (b) (6) (b) (6) were present. (b) (6) stated the incident was under investigation and a cause had yet to be determined. (b) (6) stated once a cause had been determined, corrective actions would be implemented. (b) (6) was advised a GCP Memorandum of Information would be issued after review by (b) (6) District Office. Respectfully submitted, (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>Office of Field Operations DO-90, Jackson Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: (b) (6)</p> <p>(b) (6) (b) (6)</p> <p>(b) (6) (b) (6)</p> <p>(b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P522	Sanderson Farms, Inc. (Processing Div)	IKB071211 4606G	06NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>November 6, 2019 (b) (6) Sanderson Farms, Inc., Collins MS Division Manager 1111 N. Fir Avenue Collins, MS 39428 (b) (6),</p> <p>At approximately 1133 hours while performing the PHIS Poultry Good Commercial Practices verification task, the following less than Good Commercial Practice (GCP) was observed. One (1) live chicken with raised head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scalding on the outside picking line which feeds evisceration (b) (4) and (b) (6). A second verification of the outside picking line was conducted at approximately 1135 hours. No birds entered the scalding during this observation. This was determined to be an isolated event and not a loss of process control. (b) (6) (b) (6) was notified of the incident at approximately 1142 hours. Birds must not be breathing at the point they enter the scalding to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control. A meeting was held with (b) (6) at approximately 1245 hours to discuss the preceding incident. (b) (6), (b) (6) were present. (b) (6) stated the incident was under investigation and a cause had yet to be determined. (b) (6) stated once a cause had been determined, corrective actions would be implemented. (b) (6) was advised a GCP Memorandum of Information would be issued after review by (b) (6) District Office. Respectfully submitted, (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>(b) (6) DO-90, Jackson Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: (b) (6)</p> <p>(b) (6) (b) (6) (b) (6)</p> <p>(b) (6) (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P529+V529	Pilgrim's Pride Corporation	ODE35100 61226G	26JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0310 on Tuesday June 18, 2019, I was notified by (b) (6) that an on-line USDA food inspector had condemned two cadavers within a five-minute period. I evaluated the two carcasses hanging behind the inspector's stand, they appeared bright red to purplish with no evidence of a cut on their neck. I notified (b) (6) of our findings. He implemented his corrective actions which consisted of raising both the stunner and the automatic neck cutter to compensate for the bird size variation. He also mentioned that if more cadavers are encountered the back-up cutter would be substituted. As I walked to the inspector's stand at around 0330, I noticed two more cadavers hanging behind one of the inspector's stands and two more cadavers recorded on the lot tally sheet of a different inspector; all on line two. I went out to the live hang area to evaluate the stunning and cutting machinery, both of which appeared to be working properly. Then I stood by at the end of the blood tunnel to evaluate the birds bleed out and noticed an uncut bird. Upon further evaluation the neck was extended downward, and no blood stain or cut was noticed on the neck region. (b) (6) (b) (6), was immediately notified of the uncut bird at around 0345 and he said that the back-up cutter will be replaced. I then went to the transfer table to wait for the cadaver and condemned the carcass at that point. At around 0420, while giving breaks to (b) (6) approached me to indicate that there were three more cadavers identified by three inspectors on line one. After finishing giving breaks, I went and looked at the cadavers inside the condemned barrels and they looked bright red with no evidence of a cut on their neck. Then I went to Kill and Pick to notified (b) (6) of the</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							cadavers found on line one. In addition, mentioned that the week before (Wednesday June 12, 2019) management was informed of one inspector finding three cadavers in less than 10 minutes right before lunch. That day there were 12 cadavers in total for the night shift. The next day (Thursday June 13, 2019) there were 20 cadavers in total for the night shift. This topic was discussed at the weekly establishment meeting Thursday June 13, 2019 at 0545. The establishment's corrective action was to re-train the back-up cutter and talk about humane handling and animal welfare.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P529+V529	Pilgrim's Pride Corporation	ODE58121 23723G	23DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday 12-11-2019 at 0600, I (b) (6) (b) (6) was informed by (b) (6) (b) (6) that a mod of 360 birds was left on a truck from dayshift. The birds were left on a trailer at the holding shed for approximately 6-8 hours in temperatures below 10 degrees Fahrenheit. (b) (6) (b) (6) was notified about the mod. The mod was returned to the plant and ran immediately, resulting in 39 DOA's of the 360 birds ran. While gathering more information Thursday 12-12-2019, I determined the DOA's were not included on the daily summary report provided by the establishment; however, it was noted these were included on the original lot. That afternoon I contacted Processing (b) (6) (b) (6) and we talked about what happened. I was told it was due to new personnel not following the procedure of verifying the farm weight less the plant weight (was outside of -250 to 890 pounds) after the truck weights were entered into Mtech (gross and tare). After our discussion of the incident, I informed (b) (6) (b) (6) that I would be documenting our discussion in a GCP MOI. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P533	Poultry Holdings, LLC	AKB00210 43525G	25APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2020 hours while performing a walkthrough of the live receiving area my (b) (6), and I observed a live bird in the DOA auger which at this point was still off and not running. The bird was upside down with its head in the auger and struggling to breath when we saw it. We informed (b) (6) immediately and he removed the bird which started vocalizing and flapping its wings as soon as it was removed from being lodged head first into the auger. Also, one of the bird's wings had been badly broken and mutilated and overall the bird appeared to be in intense pain. I saw them place the bird back over in the live hang area to be properly slaughtered. After speaking with (b) (6) he immediately started instructing the plant employees on the importance of making sure that the birds are definitely deceased before they are placed in the DOA auger. After speaking with (b) (6), (b) (6), I was informed that he would speaking with (b) (6) about the situation to resolve the issue further and verify that this will not occur again in the future. In the past USDA was told that if a bird appeared that it might still be alive that it would be properly and humanely euthanized by a trained supervisor or department lead employee before being placed in the DOA auger.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P533	Poultry Holdings, LLC	AKB00070 95424G	24SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/24/19 at approximately 0530 hours I, (b) (6) was performing a Poultry Good Commercial Practices task in the Live Hang Area. I was observing the kill blade when I noticed a large number of birds had broken and bloody wings. I immediately notified (b) (6) and (b) (6) of my findings. We then proceeded to watch the line and observed several more birds with broken wings. (b) (6) acknowledged that it was an excessive amount and stated he would investigate it. I then informed (b) (6) of my findings. This incident is not in keeping with Good Commercial Practices, especially those practices related to the humane handling of live poultry. This MOI serves as a written notice that future oversight of this nature may result in the taking of additional administrative actions. Please submit documentation of corrective and preventative measures relating to this incident.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P533	Poultry Holdings, LLC	AKB03070 13307G	07JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 7, 2020 at approximately 0650 hours I, (b) (6), was performing a Poultry Good Commercial Practices task in the New York Room. As I was walking through the New York room I observed a bright red chicken carcass going down the line towards the rehang table. I immediately pointed the carcass out to the (b) (6), he removed the carcass from the line and I confirmed that it was a cadaver. I continued to observe the line and identified two additional carcasses within the next 10 minutes that had a bright red appearance. In both instances I pointed them out to the Supervisor and confirmed that they were cadavers. I then went to the end of the blood trough, prior to the scolder. (b) (6) was standing with me when I identified a carcass that was flapping its' wings, (b) (6) immediately removed the chicken carcass from the line and ensured that it was bled out completely prior to hanging it back on the line. At this time I was informed by (b) (6) that the kill blade was adjusted. I continued to observe carcasses hanging on the line just prior to the re-hangers, at approximately 0709 hours I observed two carcasses within 30 seconds of each other that were bright red. I pointed them both out the (b) (6), he removed them from the line and confirmed they were both cadavers. I informed (b) (6) of my additional findings and he informed me again that the blade was adjusted, I also observed him standing at the blood trough ensuring the carcasses were bleeding out completely prior to entering the scolder. I continued to observe the line for an additional 20 minutes and did not observe any additional carcasses with the appearance of a cadaver. Please note, during the time of my observations there was one back up neck cutter after the kill blade. The regulations (9 CFR</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							381.65(b)) require that poultry be slaughtered in accordance with Good Commercial Practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. This MOI serves as a written notice that future oversight of this nature may result in the taking of additional administrative actions. Please submit documentation of corrective and preventative measures relating to this incident. Respectfully, (b) (6)
P550	Simmons Prepared Foods, Inc.	XWN00040 82220G	20AUG2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 23:58 hours, on August 18th, 2019, while performing Good Commercial Practices in live hang I observed a discrepancy in their procedure of humane handling. I observed no less than 30 birds on the floor due to the amount of birds coming in on the belt and being suffocated. I had a conversation with (b) (6) (b) (6) about the DOA's and pile up of birds on the belt. I also told (b) (6) that his floor person was picking up the DOA's when I entered live hang. (b) (6) told me that line 2 in Evis had been down for 30 minutes prior to me coming to live hang and that they had slowed down kill line 1. (b) (6) said they probably should have slowed down the picking line first and the belt that the birds come on into the live hang area. He also stated that the establishment takes humane handling seriously, and this situation would not happen again. I thanked him for the information, and that ended our conversation.

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P584	Pilgrim's Pride Corporation	QLM21121 11904G	04NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>While performing an Animal Welfare/Good Commercial Practices observation and verification in the picking room on November 4, 2019 at approximately 1031 hours, (b) (6) and (b) (6) became aware of a concern. A live, conscious bird was observed on the outside line progressing through the blood trough section of the kill line. No evidence of the kill blade or back-up kill step was observed on the bird. This segment of the kill line is after both the kill blade and back-up kill steps. It was removed from the line by FSIS and brought to (b) (6). (b) (6) who was present between the two kill blades at the time of the observation. (b) (6) took the bird from FSIS and had maintenance assess and adjust the kill blade. No further findings of live, conscious birds were observed prior to exit of the picking room. Measures to prevent the needless suffering, discomfort or death of poultry must be met throughout the entire slaughter process. The establishment failed to do so in this incident. In this incidence, poultry were not slaughtered in a manner that resulted in thorough bleeding of the poultry carcass and did not prevent the needless suffering and discomfort of poultry to ensure breathing has stopped before scalding. The establishment is reminded of the requirement to meet with 9 CFR 381.65(b) which states in part: " Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. " FSIS respectfully requests the establishment assess any opportunities or gaps that may have lead to this observation to ensure the poultry are handled and process in accordance with Good Commercial Practices. Documented by (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P584	Pilgrim's Pride Corporation	QLM00231 15306G	06NOV2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 0333 hours, 6th of November 2019, I, Relief (b) (6) observed the following while performing GCP verification task: one young chicken went past the head puller in Line 1 with intact neck and head, its head in righting position, eyes open, aware of its surroundings and entered the scalding few feet away. I told (b) (6) who was nearby about my observation. I also told (b) (6) that the head puller is clogged, allowing many heads passed through it unpulled. (b) (6) promptly cleared the head puller of the clog and a maintenance man came and adjusted the head puller. No more unpulled head passed through it thereafter. Few minutes earlier, at approximately 0330 hours, I saw 5 whole young chickens with cherry red neck and carcass with head and neck intact at a condemned barrel by Line 1 hot rehang table. I notified (b) (6) of my observation. That prompted me to check the live hang line and found the aforementioned one young chicken enter the scalding breathing. I reminded (b) (6) that PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I also recommended to (b) (6) to review Federal Register Vol 70, No. 187, published September 2005 (Docket No. 04-137N). I also informed (b) (6) that the MOI will be forwarded to the District Office and the DVMS in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ2021083226G	26AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1930 hrs on August 23, 2019, I, (b) (6), while performing a routine Good Commercial Practices (GCP) task, I observed an event not consistent with good commercial practices of poultry. The module dump operator dumped a module of birds into the receiving belt, then moved the empty module away from the dump chutes. This revealed a single live bird tripping and flapping upon the top chute louvre in apparent injury from being pinched between the heavy steel module and the steel louvre. I expected the operator—in accordance with standard procedure—to briefly stop the dump operation, walk out on the platform, and remove the bird to place it with the rest of the birds on the belt; however, the operator left the bird struggling while he began to move another module into place. As the bird would likely be re-pinched again between the two heavy metal parts, I took the regulatory control action of directing the operator to briefly cease operation until the bird could be removed; however, the operator stopped operating the equipment after moving the next module fully into place, thereby re-trapping the bird. So that the bird would not be further traumatized by being re-mashed between the sliding/pressing steel parts when the module was tilted, I directed the operator to wait until I could get a supervisor to remove the module and humanely release the trapped bird. I found the lead employee who radioed the nearest supervisor, (b) (6) (b) (6) however, as I was returning to the module dump, I observed another employee at the control station, dumping the module. I explained the event to (b) (6). (b) (6) appeared and re-explained. As the trapped bird had already been re-dumped (and presumably re-traumatized) and freed onto the belt, and (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							(b) (6) assumed responsibility to restore GCPs, I released the equipment back into operation and slaughter processes resumed without further event. The establishment is reminded that the Poultry Products Inspection Act (PPIA), 21 U.S.C. 453(g)(5), as well as the Agency's regulations (9 CFR 381.90), provide that carcasses of poultry having died from causes other than slaughter are considered adulterated and condemned. Further, regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with good commercial practices. Compliance with these regulations helps ensure that poultry are treated humanely.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ582009 2506G	06SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P6164A, Foster Farms September 6, 2019, 1245 hours In attendance: (b) (6)</p> <p>(b) (6)</p> <p>On September 6, 2019 at approximately 1035 hours at Est. P6164A Foster Farms, I, (b) (6), was performing inspections of the scalding tank area as part of a routine Good Commercial Practices (GCP) verification task when I observed signs of live young chickens mistreated before slaughter. I observed 1 large non-eviscerated carcass (#1) being transported by the chain between picker #2 and #3 with brightly pink to red-tinged skin, intact neck, and attached purple-colored head. I asked (b) (6), standing beside me to have the plant employee at the pre-sorting station remove the carcass for me to examine it more closely. As the carcass approached the station, another similarly looking carcass (#2) emerged from picker #3. Upon further examination with (b) (6). (b) (6) standing closely, I observed both necks intact aside from each having an approximately 1 mm diameter skin puncture lateral to the first cervical bone, damaged skulls, and blood engorged head and neck. The skull of carcass #1 was nearly entirely crushed with extensive crepitus and deformation. Reflecting the skin of carcass #1 revealed normal tissue consistent with thorough bleed out (i.e. no signs of congested blood). Carcass #2 had an approximately 8 mm x 2 mm depression in the posterior skull. Reflecting the skin of carcass #2 revealed congested blood in the wings and the pectoral muscle, predominately cranially, which supports insufficient bleed out. Its death by means other than slaughter classifies the</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>carcass as a cadaver and adulterated product requiring condemnation. I communicated this to (b) (6) and applied U.S. Retain tag # B45141985 to both carcasses explaining my intent to maintain control of the product until necessary plant management and I finish reviewing the evidence and I verify condemnation. At approximately 1047 hours, as I proceeded to the live hang room to observe conditions, another similarly appearing carcass (#3) with intact engorged purple head and neck and red-tinged skin appeared at the pre-sorter station and was being removed from the line by the plant employee. In the live hang room, numerous birds were observed missing the automatic knife machine below their heads. The backup cutter was observed adequately cutting the necks of all the birds I observed missed by the machine. I did not observe any live birds entering the scalders. (b) (6) and I discussed the plant's corrective measures. (b) (6) said the cutting machines would be raised, additional backup cutter added to help with the overwhelming number of birds missing the autoblade, and 500-bird GCP monitoring checks will be performed. Immediately afterward, I went back to the pre-sorting station for carcass #3. The carcass was not there. (b) (6) explained their team had taken the bird for assessment, determined it was another cadaver, and properly disposed of it. I proceeded to the QC office to discuss the cadaver findings and eviscerate the 2 retained carcasses with (b) (6), (b) (6) present. The viscera of carcass #1 supported the carcass bled out sufficiently despite receiving a miscut. Carcass #2 had clearly congested viscera which coincides with the earlier determination of</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>it being a cadaver necessitating condemnation. (b) (6) agreed to condemn both carcasses. We continued to discuss the investigation and corrective measures. In response to my inquiry about the results of the 500-bird GCP check, (b) (6) (b) (6) said 9 of 500 birds were miscut, which supports their decision to add another backup cutter until the problem is fixed. I relayed the importance of making sure the machinery, automatic knife, and/or backup cutting plant employees are functioning in a manner that enable them to meet the requirement to slaughter poultry in accordance with good commercial practices that result in thorough bleeding which causes breathing to stop before scalding. I provided notice of my forthcoming documentation, either in the form of memorandum of interview (MOI) or noncompliance report (NR), pending discussion with the District Veterinary Medical Specialist (DVMS). At approximately 1123 hours after the group discussion, I verified condemnation of the carcasses. I also returned to the live hang and scalding areas to verify adequacy of slaughter operations. No birds, aside from very small birds that were caught by the backup cutter, were seen missing the autoblade. A plant employee stood immediately after the neck puller to ensure no heads remain attached to birds and nothing enters the scalding breathing. I received guidance from the DVMS to document a MOI. At approximately 1245 hours, I explained to (b) (6) (b) (6) that the MOI documents discussion between IPP and establishment management about the poultry mistreatment event. No adulterated product was observed at the CI stand. After more checks, I continued to see the additional backup cutter at the neck puller clearing out tissue caught in the device, and I did</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							not observe any more cadaver-related issues. Respectfully, (b) (6)

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ042011 1625G	25NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 25, 2019, at approximately 1750 hours, I, (b) (6), while providing swing shift coverage for P6164A, while on a routine Good Commercial Practices (GCP) inspection, observed an event not consistent with GCPs. The establishment slaughter system has of a three step approach for bleeding of the carcasses to ensure breathing has stopped prior to scalding: 1) a mechanical throat-slitting device, 2) an employee providing back-up throat slitting, and 3) a mechanical head pulling device. Between hurdles #2 and #3, I observed passing on the evisceration line the body of a large bird that had been beheaded and hanging by one leg. Beside it hung a smaller bird that was alive and fully alert. I waited to allow the system to complete; however, after the live bird passed the third step still alive and alert—prior to entering the first of several boiling scalding tanks—I took the regulatory control action (RCA) of briefly stopping the line, as attempting to remove the live bird from its steel shackle with the line still in motion would have endangered personal safety. Two employees appeared. I explained the issue and asked for a supervisor. One employee departed to get the supervisor; while, the other employee gestured to behead the bird. I asked the employee to wait for the supervisor. After approximately twenty seconds of line stoppage when no supervisor had yet appeared, I informed the employee that if he wanted to remove the live bird from the line then the line could be restarted. The employee removed the bird and I restarted the line. The employee handed the live bird to me to resume his duty position as back-up slitter. I carried the live bird into the live hang area where I met (b) (6) who had just arrived, and I explained the event. (b) (6) ordered an additional employee to the back-up line slitter position and</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							stated that the employee would remain on that duty until the cause and a solution to the problem could be determined. (b) (6) assured that the live bird was slaughtered in accordance with GCPs. The Agency's regulation (9 CFR 381.65(b)) requires that poultry be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding . Compliance with these regulations helps ensure that poultry are treated humanely.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ292011 0230G	30NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 26, 2019 at approximately 2245 hours I, (b) (6) while performing a routine Good Commercial Practice Inspection task, was in the live hanging room observing establishment personnel hang the live chickens with the lights on, when I saw water being sprayed into the chute on the conveyor belt. It was the end of slaughter, and there were still live chickens on the conveyor belt coming into the room. I went outside and observed the cage dump operator using a high-pressure water hose to spray the live chickens with water. It appeared the establishment employee was using the water as a movement facilitator to encourage the live chickens to move along the conveyor belt into the live hang room. I asked the employee why he was directly spraying the chickens with water and the establishment employee said that's what he was told to do. I went and spoke to (b) (6) (b) (6), regarding my observation. I asked (b) (6) if the establishment had any written procedures regarding the way the establishment handles the chickens while offloading from the trucks onto the conveyor belts. Nothing in the establishment's written procedures made mention of using a person or hose to motivate or facilitate the movement of the chickens. (b) (6) told me the establishment used to use the water hose to move the chickens before. Then the establishment stopped. (b) (6) stated the establishment is going back to that practice because it's safer than having an employee walking on the belt to move the birds along. (b) (6) told me the pressure is supposed to be turned down, and the employee then sprays behind the chickens to make the water ricochet off the conveyor belt toward the chickens, but not to spray the chickens directly. (b) (6) told me that he will send an email to the establishment</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							management about my question. (b) (6) said he would let me know the result. Spraying live birds with a high-pressure water hose for the purposes of hastening the live birds movement is not consistent with Good Commercial Practice.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ481712 1830G	30DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On December 28, 2019, at approximately 1145 hours, I, (b) (6) while performing a routine Good Commercial Practices (GCP) inspection, observed an event not consistent with GCPs. The establishment slaughter system has of a three-step approach for bleeding of the carcasses to ensure breathing has stopped prior to scalding: 1) a mechanical throatslitting device, 2) an employee providing back-up throat slitting, and 3) a mechanical head pulling device. Between steps #2 and #3, I observed passing on the evisceration line a small bird that was alive and fully alert. I waited to allow the system to complete; however, after the live bird passed the third step still alive and alert—prior to entering the first of several boiling scalding tanks—I briefly stopped the line, found an establishment employee who removed the bird, then restarted the line. The line-stoppage was not a regulatory control action (RCA) as the establishment management had—in the interests of GCPs and humane treatment—pre-authorized USDA IPP (as documented in a recent meeting MOI) to stop the line if necessary to prevent a live bird from entering the scalders. (b) (6) (b) (6) assured me that the live bird had been rehung and slaughtered in accordance with GCPs. (b) (6) took the immediate further actions of replacing the back-up slitter and posting an additional employee to monitor the birds after the third step, before going into the scalding tanks. USDA reaffirms federal regulation (9 CFR 381.65(b)) requiring that poultry be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding. This event does not constitute noncompliance.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P622	Tyson Foods	NLB25200 62403G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Ira Phillips, Plant Manager Establishment P622 Tyson Foods, Inc. Monroe, NC 28110 Mr. Phillips, On 6/3/2019, at approximately 1737 hours, while performing a Good Commercial Practices task in the Kill Room, I noted a bird pass by the back-up killer uncut. At the time of my observations, the bird had normal rhythmic breathing, eyes open and blinking with the head elevated. No team member in the area had noticed that this bird passed uncut, so I had the line stopped and called a team member to remove the bird from the line. On further observation of the bird, I confirmed that there was no evidence of a cut on the neck to allow it to bleed out completely before entering the scalders. The bird was placed back on the line to go through the proper slaughter process. (b) (6)</p> <p>(b) (6) was shown my findings. (b) (6) confirmed that a new back up killer was being trained and that they would ensure that the experienced back up killer was paying close attention to prevent recurrence. Following this conversation, I repeated my Good Commercial Practices task and verified that the number of stunned birds and manually killed birds was appropriate. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6)</p> <p>(b) (6). Respectfully, (b) (6) Tyson Foods, Inc., Monroe</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P622	Tyson Foods	NLB33130 62505G	05JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Ira Phillips, Plant Manager Establishment P622 Tyson Foods, Inc. Monroe, NC 28110 Mr. Phillips, On 06/04/2019, at approximately 01645 hours, while walking into the plant I noted that both evisceration and picking lines were not running. As I proceeded through the Picking Room towards the Live Hang Room, I noted there were no birds on either picking line prior to the scalders. In the Live Hang Room, I observed that both Live Hanging Belts, which conveys live birds from the Dumper to the Hanging Station, were full of birds. Each belt contained large numbers of birds such that there was little room for individual movement and the high density of birds was observed to extend back to the Dumping Station for both lines. At the time of my observations, I observed that birds on each belt had open mouth breathing and there were no team members in the area. At the Dumping Station, there were 3 cages in queue for each line on the platform. I returned to the Upper Evisceration area and (b) (6) (b) (6), confirmed that both lines had been stopped for 28 minutes. I informed him of my observations in Live Hang, as well as the failure to follow the plant's written Action Plan in the event a picking line is shut down for an extended period of time. The Action Plan outlines the steps to be taken in the event of an extended shut down (i.e. longer than 10 minutes); including the removal of live birds from the Live Hanging Belt in the event that the density of birds is high and the return of cages on the Dump Platform to the trailer for shut-down extending beyond 30 minutes in warm weather to improve ventilation. (b) (6) immediately directed that the live birds be removed from the Live Hanging Belt and return of the queued cages to the trailers over his radio. When I returned to the Live Hang Area, I observed large numbers of dead birds on the floor behind</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>both hanging lines and two racks of dead birds being pushed out to the dumpster. These dead birds were being removed from the Live Hanging Belt as the live birds were being returned to cages. At 1740 hours, Mr. Ira Phillips, Plant Manager, and (b) (6) (b) (6) came to the Live Hang Area and I informed them of my observations and the failure of team members to follow the plant's written Action Plan. In all there were 245 carcasses that had been removed by the time Live Hang was returned to process control at 1750 hours. It is likely that the large number of dead birds on the Live Hanging Belt was due to smothering. Operations resumed once process control was returned in the area and Mr. Phillips and (b) (6) were made aware of my findings and was notified that a GCP MOI would be written as a result. Mr. Phillips stated that he would address the situation to prevent this from occurring in the future. It is important that the plant's preventative measures be proactive and effective in ensuring that birds entering the establishment do not die from causes other than slaughter. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). A copy of this MOI will be forwarded to the District Veterinary Medical Specialist (DVMS) in the event that an additional follow-up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6), (b) (6) Respectfully, (b) (6) (b) (6) Tyson Foods, Inc., Monroe</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P622	Tyson Foods	NLB15160 63310G	10JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Ira Phillips, Plant Manager Establishment P622 Tyson Foods, Inc. Monroe, NC 28110 Mr. Phillips, On 6/10/2019, at approximately 1635 hours, while performing a Good Commercial Practices task at the head puller for Line 2, I noted a live bird about to enter the scalding. At the time of my observations, the bird had its eyes open and blinking with the head elevated above the head puller. No team member was in the area and I could not stop the line before the live bird entered the scalding. I waited for the bird to exit the scalding on Line 2 and upon exiting the scalding I confirmed that there was no evidence of a cut on the neck to allow it to bleed out completely before entering the scalding. The bird's head, neck and breast were bright reddish purple in color. I followed the carcass through the rest of the Picking Room and caught the head at the head puller after the pickers. At the transfer belt in the Evisceration Department, where the birds are transferred to the Evisceration Line, I observed a team member taking the bird off the line and put it into a USDA yellow condemn barrel. I called (b) (6), to the area and showed him my findings in upper evisceration. (b) (6) went to the kill room and found that the number of manually killed birds exceeded the plant's plan. He made an adjustment on the automatic kill blade and I verified that the number of stunned birds and manually killed birds was appropriate. PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCP), and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that birds are slaughtered in accordance with 9 CFR 381.65(b). If you have any questions or concerns regarding this MOI, please feel free to contact myself or (b) (6).</p>

Table: MOIs in Response to FOIA2020-11010:12 Friday, February 21, 2020 **253**

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							(b) (6) Respectfully, (b) (6) Tyson Foods, Inc., Monroe

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P646	JCG Foods of Georgia, LLC	XAA29170 92020G	20SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1940 hours, on September 17, 2019, I, (b) (6) went to live hang and observed that they were on break, both live hang belts were stopped. On Live hang belt 1 all the birds were sitting one layer quietly and alive. However, I observed that all of the birds that they had left on the belt during break for line 2 were all piled up at the end of the live hang belt, they were on top of each other at least 3 to 4 high and you could see legs sticking out from under the gate at the end of the belt as well as live birds smothering and struggling to get out from underneath the piled up birds. About this time the supervisor in the area came into the room and I asked for the (b) (6). At this time the supervisor started pulling birds from the end of the belt and as he did the belt began to roll (without the bar being pushed) and again push the birds to the end of the belt, he then took his hand and pulled the knee control bar back manually to stop the belt which had just started rolling on its own. After getting the belt stopped, they again started moving the live birds on top and pulling both dead and live birds from under the pile of birds. When they got through there were approximately at least 50 dead birds that were removed from the area. There were both live and dead birds that were trapped under the pile of birds, it is reasonable to conclude that the birds had suffocated in the pile at the end of the belt since on the other line the birds were single layer, quiet and alive. Had the issue not been addressed more of the birds could have suffocated. While we were back in the area management called maintenance back to look at the knee bar. They stated to me that they had repaired the bar this weekend but it was bent and they would take it off and straighten it tonight, until then they had lubricated it and tightened the</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							bolts, which were loose. The PPIA and Code of Federal Regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I notified (b) (6) that this issue would be documented in a MOI and 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
P646	JCG Foods of Georgia, LLC	XAA26221 04623G	23OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1809 hours, on October 23, 2019, I, (b) (6) went to live hang to observe operations. As I made my way through I noticed there was a black cart sitting behind line 2 that the establishment uses to transport dead on arrival chickens (DOA) to the drain leading to offal. Upon further inspection I observed 6 to 7 chickens piled inside of the cart all with their heads on. I used my foot to bump the cart to make any alert chickens move, one chicken moved its head laboring to breath due to two other DOA chickens laying on top of the live chicken. About this time, I notified the supervisor, (b) (6) of my finding and he immediately addressed the situation. The topic of live chickens being found in the DOA bin has been discussed on numerous occasion by (b) (6) (b) (6), and myself both individually with management and in USDA management meetings. Had the issue not been addressed by USDA with management this bird could have been suffocated or dumped down the drain alive. The PPIA and Code of Federal Regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I notified (b) (6) that this issue would be documented in a MOI and 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
P6504	Peco Foods, Inc.	CHK21020 40917G	17APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504, Peco Foods Inc., Tuscaloosa AL 16 April 0245 hours Meeting Participants: (b) (6), (b) (6), (b) (6) At approximately 0245 hours on 16 April 2019 in the live hang area of P-6504, I witnessed that there were approximately 10 or more birds piled on top of each other at the end of the live hang belt. Some were partially stuck under the roller at the end of the belt by wings and feet. The lead live hang person then used his arms to sweep the birds that were piled up at the end of the belt to force them back on top of the incoming birds from belt away from the roller. This sweeping action resulted in birds being thrown a short distance, landing on top of those birds coming down the belt and possibly smothering those birds underneath them. Further investigation revealed that the bird density on the incoming feed belt was very high -- too high in my opinion for the hangers to effectively handle the birds as observed by the back-up of birds waiting to be hung on the kill line leading to the mistreatment of the birds at the end of the line as described above. (b) (6) was informed of the birds piling up and the overload on the incoming belt. (b) (6) supervised the pile-up at the end of the belt and gave direction to the lead hanger to correct the issue. A discussion between myself and (b) (6) ensued to inform the establishment that they were not treating birds in a manner consistent with good commercial practices. Video surveillance should be available to justify my claims. (b) (6) went to check the videotape. I am unaware of any further actions that were taken. Later in the shift I checked the hanging procedure in live hang and the incoming belt for bird density and was satisfied that the birds, at that time, were being</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6504	Peco Foods, Inc.	CHK21020 40917G	17APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Poultry Good Commercial Practices. Topically as a test. At 0245 hours on 16 April 2019, I was in the live hang area of P-6504, I witnessed that there were approximately 10 or more birds piled on top of each other at the end of the live hang belt. Some were partially stuck under the roller at the end of the belt by wings and feet. The lead live hang person then used his arms to sweep the birds that were piled up at the end of the belt to force them back on top of the incoming birds from belt away from the roller. This sweeping action resulted in birds being thrown a short distance, landing on top of those birds coming down the belt and possibly smothering those birds underneath them. Further investigation revealed that the bird density on the incoming feed belt was very high -- too high in my opinion for the hangers to effectively handle the birds as observed by the back-up of birds waiting to be hung on the kill line leading to the mistreatment of the birds at the end of the line as described above. (b) (6) was informed of the birds piling up and the overload on the incoming belt. (b) (6) supervised the pile-up at the end of the belt and gave direction to the lead hanger to correct the issue. A discussion between myself and (b) (6) ensued to inform the establishment that they were not treating birds in a manner consistent with good commercial practices. Video surveillance should be available to justify my claims. (b) (6) went to check the videotape. I am unaware of any further actions that were taken. Later in the shift I checked the hanging procedure in live hang and the incoming belt for bird density and was satisfied that the birds, at that time, were being handled appropriately, hopefully as a result of</p>

10:12 Friday, February 21, 2020 259

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6504	Peco Foods, Inc.	CHK41220 54012G	12MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL Meeting Date: 8 May 2019 Meeting Time: 0400 hours Meeting Participants: (b) (6), (b) (6) (b) (6) (b) (6)</p> <p>(b) (6) (3rd shift) On May 2, May 5, and May 8 2019 on the transfer belt conveying live birds from the dumper into live hang (b) (6) (b) (6) witnessed, at approximately 0200 hours on each morning, the piling of live birds on top of one another. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices.</p>
P6504	Peco Foods, Inc.	CHK15040 52324G	24MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods Inc. Tuscaloosa, AL Meeting Date: 22 May 2019 Meeting Time: 2215 hours Meeting Participants: (b) (6) (b) (6) On 22 May 2019 while doing a Good Commercial Practices task at P-6504 located just before bird entry into the scalding tank at 2210 hours (b) (6) (b) (6) witnessed a bird with a small cut in the neck, head attached, eyes open, and making conscious movements with its wings and legs go into the scalding tank. Because this bird was alive and the head pullers before entry into the scalding tank were not adjusted properly as (b) (6) had informed the establishment previously the bird missed the head pullers and proceeded into the scalding tank before death. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices.</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6504	Peco Foods, Inc.	CHK35020 53630G	30MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL Meeting Date: 30 May 2019 Meeting Time: 0055 hours Meeting Participants: (b) (6), (b) (6)</p> <p>On 30 May 2019 SPHV (b) (6) witnessed the piling of live birds on top of one another at approximately 0055 hours on the belt conveying live birds from the dumper belt into live hang. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices. (b) (6) was apprised of the situation at the time it was discovered on the back dock of P-6504.</p>
P6504	Peco Foods, Inc.	CHK57040 70615G	15JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-6504 Peco Foods, Inc. Tuscaloosa, AL Meeting Date: 15 July 2019 Meeting Time: 0445 hours Meeting Participants: (b) (6), (b) (6)</p> <p>(3rd shift) On 14-15 July 2018, (b) (6) (b) (6) witnessed the piling of live birds on top of one another at 2230 hours and again at 0430 hours on the belt conveying live birds from the dumper belt into live hang. The handling of live birds in this manner is inconsistent with industry standards for good commercial practices. (b) (6) was apprised of the situation at 0445 hours. (b) (6) was the most senior supervisor that could be located at the time.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6505	Norman W. Fries, Inc.	BBA24130 72512G	12JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Norman W. Fries (P6505) 8816 Highway 301 North Claxton, GA 30417 July 12, 2019 MEMORANDUM OF INTERVIEW Dear (b) (6)</p> <p>On July 11, 2019 at approximately 0846 hours, while observing conditions outside the establishment at the cage dump system #2 (Small birds) area; I observed one (1) live bird released from the cage as the cage was being dumped. The live bird slid underneath the raised cage and was alert and looking around while the cage was still dumping the other birds on the belt. The employee that was operating the cage dump system then retrieved a clipboard and began documenting on the clipboard. Next, the employee dumping cages did not look to make sure any loose birds were underneath; but just released the cage down and crushed the live bird. The bird was killed, and its intestines, organs and blood were exposed. I yelled out and signaled to get the employee's attention and informed the employee of what had taken place. The employee lifted the cage and removed the lifeless bird and tossed it to the side of the dumping area. The cage dump employee returned and informed me that he did not see the bird because he was documenting on the clipboard. I informed the employee that he needed to check for birds before releasing the cages, but I would still be documenting the observations. At 0857 hours, (b) (6) was informed of the observations. I reminded (b) (6) that the PPIA and Agency regulations require that the live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b) (6) review the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter, and provided him with a</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b) (6), (b) (6)
P6505	Norman W. Fries, Inc.	BBA21170 93819G	19SEP2019	04C05	Poultry Good Commercial Practices	Finalized	At 2200 on September 18th, 2019, I went into the scald/picking room for Line 3 to monitor chickens entering the scald tank to ensure none were entering while still alive. While in the area, I saw a bird without any visible neck cut enter the scald tank. I followed the line around and removed the bird after the hock cutter. The body was red/purple with blood suffused in the neck and head. No neck cut of any kind was evident. I walked back to the scald tank area to determine if this was an isolated incident. Within a couple minutes, I saw another bird identical to the first. I removed that one as well and brought both carcasses to (b) (6) at 2214. I told him that it was unacceptable to have live birds entering the scald tank. The previous day, September 17th, 2019, I had also contacted (b) (6) with a similar bird from (b) (4). I had also informed him of numerous carcasses (approximately eight) with similar appearance (red/purple color with blood suffused in the head and the neck not cut) in the top visible layer of the condemned barrel near a sorter positioned as (b) (4) enters evisceration. This indicates a possible problem with the establishment's system on (b) (4) of ensuring chickens are not entering the scald tank alive. Live chickens entering the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI has been forwarded to the FLS and DVMS at the Atlanta District Office.

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED18211 11111G	11NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>November 11, 2019 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 1443 hours while performing the PHIS Poultry Good Commercial Practices verification task, the following less than Good Commercial Practice (GCP) was observed. One (1) live chicken, from a 500 birds random subgroup, with raised head, rhythmic breathing, and no visible cut to the neck entered the scalding. At approximately 1450 hours (b) (6) were notified. A second verification of a 500 bird random subgroup sample immediately prior to the scalding entrance was conducted at approximately 1500 hours. No birds entered the scalding during this observation. This was determined to be an isolated event and not a loss of process control. Birds must not be breathing at the point they enter the scalding to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control.</p> <p>A meeting was held at approximately 1545 hours to discuss the preceding incident with (b) (6) were present. (b) (6) stated the equipment was functioning properly and no adjustments were made. (b) (6) was advised a GCP Memorandum of Information would be issued after review by (b) (6) Jackson District Office. Respectfully submitted, (b) (6) (b) (6) Supervisory Veterinary Medical Office Office of Field Operations DO-90, Jackson Food Safety and Inspection Service, USDA 713 S. Pear</p>

Table: MOIs in Response to FOIA2020-110

10:12 Friday, February 21, 2020 264

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							Orchard Rd. Ridgeland, MS 39157 cc: (b) (6) (b) (6) (b) (6) (b) (6) (b) (6) (b) (6) (b) (6), (b) (6) (b) (6)

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED41201 12112G	12NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>November 12, 2019 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 125 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2001 hours while performing the PHIS Poultry Good Commercial Practices verification task, the following less than Good Commercial Practice (GCP) was observed. One (1) live chicken, from a 500 birds random subgroup, with raised head, rhythmic breathing, and no visible cut to the neck entered the scalders. At approximately 2008 and 2010 hours (b) (6) and were notified respectively. A second verification of the picking line was conducted at approximately 2020 hours. No birds entered the scalders during this observation. This was determined to be an isolated event and not a loss of process control. Birds must not be breathing at the point they enter the scalders to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control.</p> <p>A meeting was held at approximately 2015 hours to discuss the preceding incident with (b) (6) were present. No cause for the incident given. (b) (6) was advised a GCP Memorandum of Information would be issued after review by (b) (6) Respectfully submitted, (b) (6) Supervisory Veterinary Medical Office Office of Field Operations DO-90, Jackson Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: (b) (6) (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2020-110

[illegible]

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED00101 21619G	19DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>December 12, 2019 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 1805 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. One (1) live young chicken from an approximate 500 bird random sample with uplifted head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scald tanks while still breathing. The carcass was red in appearance with ventral pooling of blood in the neck, head, breast and no cut to the neck. (b) (6)</p> <p>(b) (6)</p> <p>(b) (6) were both notified and observed. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. Poultry must be handled and treated in a humane manner while under the establishment's control on the official premises. Birds must not be breathing at the point they enter the scald tank to avoid unnecessary suffering and death by means other than slaughter. Every effort must be made by the establishment to prevent injury, unnecessary suffering, and death by means other than slaughter for birds which have come onto the official premises and are under their control. In a discussion with (b) (6) (b) (6) at approximately 1815 hour, I informed these members of management that the employee that was supposed to be stationed in the kill room was performing other duties in the blood room and was not paying full attention to the birds passing through the kill machine. I was informed by (b) (6) that the only job assigned to the employee was to focus on the birds and to be a backup cutter for the kill machine. (b) (6) stated that the employee</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							would receive disciplinary actions for this isolated incident. (b) (6) was informed that a GCP Memorandum of Information would be issued after review by (b) (6), Jackson District Office. As per Federal Register Notice Docket No. 04-037N, dated September 28, 2005, "Treatment of Live Poultry Prior to Slaughter", the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to abide by Good Commercial Practices (GCPs) as described in industry guidelines. Respectfully submitted, China Pace Consumer Safety Inspector Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: (b) (6) (b) (6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED58220 13316G	16JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>January 16, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 1532 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. One (1) live young chicken from an approximate 500 bird random sample with uplifted head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scald tanks while still breathing (b) (6)</p> <p>(b) (6)</p> <p>_____ were both notified and observed. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. In a meeting with (b) (6)</p> <p>(b) (6)</p> <p>_____ at approximately 1620-hour, Inspection Personnel was notified verbally by (b) (6) that management would increase management checks in the kill room and that the responsible employee that was backing up the kill machine had received disciplinary actions for this isolated incident. (b) (6)</p> <p>(b) (6) was informed that a GCP Memorandum of Information would be issued after review by (b) (6)</p> <p>(b) (6) Jackson District Office. Respectfully submitted, China Pace Consumer Safety Inspector Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: (b) (6)</p> <p>(b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED08010 21715G	15FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>February 14, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2031 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. One (1) live young chicken from an approximate 500 bird random sample with uplifted head, rhythmic breathing, pupillary reflexes, and no visible cut to the neck entered the scald tanks while still breathing. (b) (6) (b) (6) was notified of this GCP violation. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. In a meeting with (b) (6) at approximately 2053-hour, I (CSI China Pace) was notified verbally by (b) (6) that the responsible employee that was to be backing up the kill machine was disciplined with the outcome of termination for this isolated incident. (b) (6) (b) (6) was informed that a GCP Memorandum of Information would be issued after review by (b) (6) (b) (6), Jackson District Office. Respectfully submitted, China Pace Consumer Safety Inspector Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 cc: (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6510	Peco Foods, Inc	WED34210 25017G	17FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>February 17, 2020 Mr. Ronnie Tolbert Peco Farms, Inc., Bay Springs Plant Manager 95 Commerce Dr. Bay Springs, MS 39422 Mr. Tolbert, At approximately 2020 hours, while performing the Good Commercial Practices verification task at P6510, Peco Foods, Bay Springs, MS, the following less than GCP incident was observed. Two (2) live young chickens from an approximate 500 bird random sample with each containing a bright cherry red color, uplifted heads, rhythmic breathing, pupillary reflexes, and no visible cut to the necks entered the scald tanks while still breathing. (b) (6)</p> <p>(b) (6) was notified of this GCP violation. Allowing bird(s) to enter the scald tank while still breathing is not consistent with GCP and results in adulterated product. There was no formal response given on this isolated incident. (b) (6)</p> <p>(b) (6) was informed that a GCP Memorandum of Information would be issued after review by (b) (6), Jackson District Office. Respectfully submitted, China Pace Consumer Safety Inspector Food Safety and Inspection Service, USDA 713 S. Pear Orchard Rd. Ridgeland, MS 39157 (b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ430906 4113G	13JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>To: Coastal Processing LLC, P6519B 1670 Forstman Rd. Louisville, GA 30434 On Thursday, June 13, 2019 at approximately 0800 hours while observing operations in the live hang/receiving area, I, (b) (6), observed an issue with the implementation of Good Commercial Practices. While observing birds that had passed the back-up killer's position just prior to entering the scalding tank, I observed an uncut bird (i.e. live bird) enter the scalding tank. I followed the bird down the line and instructed a plant employee stationed after the pickers to remove the bird from the line for my inspection. I quickly found (b) (6), in live hang and showed him the bird. There was no visible cut on the neck and the head and neck were swollen and red/dark purple in color. I informed (b) (6) that I would be issuing a MOI for this occurrence. He called (b) (6) (b) (6), who also came to look at the bird in question. It was agreed that this bird was a cadaver and it was condemned. Both (b) (6) and (b) (6) went directly to observe operations at the back-up killer to ensure proper cuts were being administered by the automatic blade and after finding no issue with this, counseled the back-up killer on his job performance. No other live birds were observed entering the scalding tank at the time of this occurrence. After I returned to the USDA office, (b) (6) came to speak with me further regarding this issue. He stated he would be writing an official response for this incident documenting the establishment's planned corrective actions and preventative measures. This MOI serves as a reminder that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							birds do not drown and that slaughter results in thorough bleeding of the poultry carcass. Poultry carcasses that show evidence of having died from other means other than slaughter are considered adulterated and must be condemned. Compliance with these regulations helps ensure poultry are treated humanely. Respectfully, (b) (6) (b) (6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ2008105029G	29OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, October 25, 2019 at approximately 0755 hours while observing operations in the live hang/pre-evisceration area, I, (b) (6), observed an issue with the implementation of Good Commercial Practices. While observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a large rooster that had a shallow cut on his neck. He was blinking, moving his head, and rhythmically breathing. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. I informed an employee with a walkie talkie to radio Bubba Roberts, plant manager. After a minute, Mr. Roberts met me in the pre-evisceration area. I showed him the bird. The bird had a shallow cut on the lower neck that did not allow proper bleed out prior to entering the scalding. The bird's head and neck were swollen and red/dark purple in color. It was agreed that this bird was a cadaver and it was condemned. Mr. Roberts went directly to observe operations at the back-up killer to ensure proper cuts were being administered by the automatic blade. No other live birds were observed entering the scalding at the time of this occurrence. After I returned to the USDA office, Mr. Roberts came to speak with me about the establishment's immediate corrective actions. Mr. Roberts informed me that he got maintenance to change out the cutting blade to a new blade, adjusted the guide bars, and adjusted the blade height. He also said that he would be checking for a new part for the cutter that will help the positioning of the blade in the future. He assured me that establishment would change out the blades in a timely manner to prevent this from occurring in the future. This MOI serves as a reminder that the PPIA and Agency regulations require that live</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>poultry be handled in a manner that is consistent with good commercial practices (GCPs). Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that birds do not drown and that slaughter results in thorough bleeding of the poultry carcass. Poultry carcasses that show evidence of having died from other means other than slaughter are considered adulterated and must be condemned. Compliance with these regulations helps ensure poultry are treated humanely. Respectfully, (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ351312 5612G	12DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, December 12, 2019 while observing operations in the live hang/pre-evisceration area, I, (b) (6), observed the following issues with the implementation of Good Commercial Practices. At approximately 0830 hours, while observing the live hang operations, I saw a pile of 25-35 carcasses on the floor. The dead birds were being picked up and put on a conveyor belt to go into the DOA bin. While watching an employee remove the dead birds from the floor, I observed approximately 8 live, weak birds that were either on top of the carcass pile on the floor or being smothered/crushed by the carcasses on top of them. The live, weak birds and the dead birds were comingled in the pile, subjecting the live birds to potentially suffocate or die by means that are not Good Commercial Practices. I showed the weak birds to the live hang supervisor, who got off the live hang line and immediately euthanized the weak birds. At approximately 0857 hours, while observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that did not have a cut on its neck. The bird was blinking, moving its head, rhythmically breathing, and trying to right itself in the shackle. No other live birds were observed entering the scalding at the time of this occurrence. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and placed it in the condemn container. I pulled it from the condemn container to get a better observation of the bird. The bird did not have a cut on its neck. The bird's head and neck were swollen and red/dark purple in color. I called for Bubba Roberts, plant manager, on the walkie talkie. I then called for (b) (6) (b) (6) to come and observe the cadaver and</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>to inform Mr. Roberts of the finding. While waiting on Mr. Roberts to arrive, I proceeded to look at the other birds in the condemn container. I pulled 8 cadaver birds from the condemn container at the pre-sorting station that either had no cut or a superficial cut on their neck. The cadaver birds had a similar appearance as the bird that I observed entering the scalding alive. Mr. Roberts examined the bird that I found enter the scalding alive as well as the other birds from the condemn barrel and agreed that they were all cadavers. He said he would speak to live hang and maintenance supervisors to see what was happening. Since this was during establishment break, no other birds were being run at the time of this meeting. After I returned to the USDA office, Mr. Roberts came to speak with me about the establishment's immediate corrective actions. Mr. Roberts informed me that there was a miscommunication between maintenance and live hang supervisors on the walkie talkies. The bird size had drastically reduced, and the kill blade was not making proper cuts. Live hang attempted to notify maintenance of the issue, but there was a problem understanding the question over the walkie talkie. Upon further investigation, there was also a loose bolt on the kill blade that made the blade shift upwards slightly, making the cuts ineffective. Mr. Roberts informed me that the miscommunication issue would be resolved in a timely manner. He also told me that there would now be two back up killers for the rest of the day to prevent any more cadavers and that the bolt would get fixed as well. Mr. Roberts also brought extra employees into the live hang room to prevent the buildup of dead birds on the floor. Upon verification of the establishment's corrective actions, the establishment had additional employees in the live hang room picking up dead birds to prevent a buildup on the floor. There was</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>an employee before the DOA bin checking the birds to be sure that they were dead prior to being placed in the DOA bin. There were also two back-up killers as stated after the kill blade to ensure no live birds would enter the scalding. I observed the birds after the stunner go through the kill blade to verify the blade was effectively cutting the birds. Within the 3 minutes that I observed the birds, the back-up killers only had to cut 2 birds. The bolt adjustment allowed the kill blade to effectively cut the birds. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave Mr. Roberts a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Roberts 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>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ3809015829G	29JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 25, at approximately 0655 hours, Coastal Processing informed USDA of a catastrophic event that occurred earlier in the morning. The offal drainage system was completely submerged in water for an unknown amount of time. The establishment immediately started working on the area in order to start slaughtering that day since they already had birds on the premises. They informed USDA that they would slaughter as many as possible that day to reduce the number of birds that would be carried over until Monday. The establishment stated that the carry over birds would be in trailers in the live shed area with misters running intermittently to allow them to drink. The establishment also elected to spray water in each of the cage layers to reduce the chance of dehydration and decrease the number of DOAs. The birds would not have access to feed for the time (approximately 48 hours) that they were on the premises. I informed the establishment that due to the extended period without food, this is not adhering to Good Commercial Practices. Their animal welfare program states that "The plant should minimize DOA's by proper shed/holding conditions." The establishment carried over 7 trucks which contained 25,644 birds. The birds were slaughtered on Monday, January 27. The total number of DOAs was 286 birds, which was approximately 1.1% of the carry over. FSIS encourages establishments to develop and implement a systematic approach to ensuring poultry presented for slaughter are treated in a manner that minimizes excitement, discomfort, and accidental injury. Establishments should have, and implement as needed, an emergency plan that addresses animal welfare in the event of an emergency shutdown. The establishment has a response to emergency situations in their animal welfare program; however, it does not address</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							birds that are carried over in trucks. 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 gave establishment a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Coastal Processing 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)

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ231001 3331G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, January 30, 2020 while observing operations in the live hang/pre-evisceration area, I, (b) (6), observed the following issues with the implementation of Good Commercial Practices. At approximately 1311 hours, while observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that did not have a cut on its neck. The bird was blinking, moving its head, rhythmically breathing, and trying to right itself in the shackle. No other live birds were observed entering the scalding at the time of this occurrence. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and handed it to me. The bird did not have a cut on its neck. The bird's head and neck were red/dark purple in color and swollen. There was an area of bruising present in the caudal portion of the neck, close to the breast. I called for Bubba Roberts, plant manager, and (b) (6), on the walkie talkie. Plant management (b) (6), Bubba Roberts, and (b) (6) and the live hang supervisor arrived to examine the bird that I found enter the scalding alive. They agreed that it was a cadaver. Their immediate corrective action was to replace the backup killer with another trained employee. They also observed the kill blade for a few minutes to verify that it was cutting the birds appropriately. At approximately 1345 hours, while observing the live hang operations, I saw a pile of 25-35 carcasses on the floor. The dead birds were being picked up, dispositioned, and put on a conveyor belt to go into the DOA bin. While observing an employee disposition the dead birds on the floor, I observed movement within the pile of carcasses. I initiated regulatory control action</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>and stopped the employee from continuing to move the DOA's until I could assess where the movement was coming from. I then saw a weak bird that was being smothered/crushed by at least three carcasses on top of it. The live, weak bird and the dead birds were comingled in the pile, subjecting the live bird to potentially suffocate or die by means that are not Good Commercial Practices. I notified the live hang supervisor of this occurrence and showed him the weak bird. The supervisor implemented the immediate corrective action of removing the weak bird from the pile and euthanizing it. I verified that another trained employee was at the backup killer area and that no other live birds entered the scalders. I also monitored the employees sorting through the DOA pile on the floor to ensure that no other weak birds were being smothered. 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 gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Roberts 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>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ221402 5504G	04FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, February 4, 2020 at approximately 1321 hours while observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that was improperly cut. The cut was at the area of the beak instead of on the neck. The bird was blinking, moving its head, rhythmically breathing, and trying to right itself in the shackle. No other live birds were observed entering the scalding at the time of this occurrence. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and handed it to me. The bird had a cut straight across its beak. The bird's head and neck were red/dark purple in color and swollen. I called for Bubba Roberts, plant manager, and (b) (6), on the walkie talkie. Bubba and (b) (6) arrived to examine the bird. They agreed that it was a cadaver. Bubba stated that there was a misfeed at the kill blade. Since the bird was bleeding from the miscut, the backup killer was unable to detect the miscut and properly recut the bird. (b) (6) and Bubba observed the kill blade and the backup killer for a few minutes to verify that every bird was cut properly prior to entering the scalding. I also verified that the blade and backup killer were properly and effectively cutting every bird after the occurrence. 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 gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Roberts that this MOI will be</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)
P6529	Koch Foods of Alabama	AVI511110 4129G	29OCT2019	04C05	Poultry Good Commercial Practices	Open	<p>Upon performing PHV inspection tasks at approximately 1040 hours, I observed 2 large piles of DOA birds on the floor cornered near the west wall of live hang area. The pile was approximately 1-2 ft high. There was no room available for walking for inspecting the birds nor the bird line. I immediately ordered live hangers to stop hanging birds and to begin clearing the floors of DOAs. I saw many employees removing birds from the floor, but there were many that stepped on top of the DOAs to cross over the large pile. The pile consisted of both big and small birds on the floor along with heavy debri and bird fecal matter. While employees were clearing the floor, I saw 3 live birds pulled out from the pile of DOAs. Those live birds were quickly euthanized by cervical disarticulation. Eventually after ~ 20 minutes had passed, majority of birds were cleared from the floor and they were permitted to resume hanging. I informed Plant manager, Johnny Gill of my findings and about the issuance of this Memorandum of Information (MOI). A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS).</p> <p>Respectfully, (b) (6) Cc: (b) (6) (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6616+V6616	Peco Foods, Inc.	IRE0421082808G	08AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Mr. Josh Walsworth Plant Manager Peco Foods, Sebastopol 15292 Hwy. 21 S. Sebastopol, MS 39359 Mr. Walsworth, At approximately 1442 hours on August 8, 2019 while performing the routine PHIS Good Commercial Practices (GCP) in Poultry verification task, a less than GCP incident was observed. One (1) live bird from a 500-bird random subgroup sample was observed entering the scald tank on picking line #2 while still exhibiting rhythmic breathing movements. (b) (6)</p> <p>(b) (6) were notified at approximately 1450 hours. (b) (6)</p> <p>(b) (6) was notified at approximately 1455 hours. An additional verification of the line could not be performed due to operations ending at approximately 1502 hours. This incident was determined to be an isolated incident and not a systemic failure or loss of process control. Management personnel were advised a Memorandum of Information (MOI) would be documented. 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. A meeting was held in the plant manager's office on August 9, 2019 at approximately 1400 hours to discuss the less than GCP incident which occurred on August 8, 2019. Mr. Josh Walsworth, Plant Manager (b) (6) (b) (6) were present. Mr. Walsworth stated the incident had been investigated and corrective measures had been taken to prevent the recurrence of this event. Mr. Walsworth was advised a MOI would be issued after review by (b) (6)</p> <p>Respectfully (b) (6)</p> <p>Jackson District FO Relief SPHV, Starkville Circuit 9024 1039 W. Fulton St. Canton, MS 39046</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							cc: Dr. Larry Davis, DM Dr. David Thompson, DDM Dr. Gregory Brookhouser, DDM Mr. William Griffin, DDM (b) (6), (b) (6) (b) (6)

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6638	Pilgrim's Pride Corporation	UDG58220 11228G	28JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 28, 2020 at approximately 2228 hours; I observed Less than Good Commercial Practice at establishment P-6638 Pilgrim's in Enterprise, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird about to enter the scalding on Picking Line 2. I was performing observation to ensure all birds had their necks cut and/or heads removed prior to entering the scalding. As I was monitoring this, I noticed a smaller framed bird with no visible neck or enter the head puller area but bypassing the actual head puller completely. There was no visible blood on the bird, and it appeared the bird's vent was moving to indicate it was breathing. I leaned down and noticed the bird still had the head and neck attached. At that point, I had stopped the Picking Line and removed the fully alert and alive bird from the shackle past the head puller. This prevented the bird from entering the scalding alive which would have resulted in a cadaver. The head puller is the establishment's final intervention prior to entering the scalding which the bird bypassed due to the bird not being stunned. I handed the bird to (b) (6) who had approached me as I restarted the line. The bird did not have its neck cut, it did not appear to be stunned and was looking around at its surroundings. I informed (b) (6) of the documentation of this Memorandum of Information (MOI). A copy of this MOI will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully Submitted, (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P687	House of Raeford	XRA38111 15912G	12NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1018 on November 12th, 2019, as part of a scheduled Good Commercial Practice task, I went into the scald/picking room to monitor chickens entering the scald tank to ensure none were entering while still alive. Within approximately 90 seconds, I saw a conscious bird without any visible neck cut enter the scald tank. I followed the line around and removed the bird after it came out of the scald tank. The body was red/purple with blood suffused in the neck and head. No neck cut of any kind was evident. Within 30 seconds of pulling that bird off the line, I saw another with the same characteristics (red/purple body, blood suffused in neck and head, no neck cut) and pulled it off the line as well. I brought both carcasses to (b) (6) at 1023, and informed him of my findings. The previous day, November 11th, 2019, I had also spoke to both (b) (6) and (b) (6), and presented two similar carcasses to (b) (6). An additional back-up neck cutter was added to the line at that time to ensure no live birds were entering the scald tank. It is unknown the number of back-up neck cutters that were stationed during today's incident as that area is not visible from the entrance to the scald tank. The findings on both days indicate a possible problem with the establishment's system of ensuring chickens are not entering the scald tank alive. Live chickens entering the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI has been forwarded to the FLS and DVMS at the Atlanta District Office.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ241601 2013G	13JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P7044, Tyson Foods, Inc. January 7, 2020 at 2040 hours. In attendance: (b) (6), (b) (6)</p> <p>(b) (6) At approximately 1720 hours, 7th of January 2020, (b) (6) found 7 young chicken cadavers at post hock cutter station. I was summoned to the area and I verified the cadaver disposition. All the 7 young chicken's neck and head are intact and with hematoma, reddish-dark in color. The carcass is also reddish in color. (b) (6)</p> <p>(b) (6) was collecting the cadavers for disposal when (b) (6) came and concurred those are cadavers. I discussed the aforementioned with (b) (6) together with (b) (6)</p> <p>(b) (6) said they will address the issue as soon as possible and make sure that there will be no more cadaver on the line. At approximately 1120 hours, 10th of January 2020, I, Relief (b) (6) observed the following while performing poultry GCP: At the post hock cutter station, I found 2 young poultry cadavers on the barrel on 1 young poultry cadaver on the floor, 3 feet away. The head and neck are intact with hematoma, dark red in color. The carcass is reddish in color. (b) (6)</p> <p>(b) (6) is notified accordingly and he concurred they are cadavers. I reminded the est. management officials in attendance that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended to them to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							copy of this document. I notified the est. 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) at P7044 Tyson Foods Inc.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7044	Tyson Foods, Inc.	GJJ131501 3423G	23JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P7044, Tyson Foods, Inc. January 22, 2020 at 1815 hours. In attendance: Relief (b) (6), Plant Manager Tommy Brown, (b) (6). At approximately 1530 hours, 22nd of January 2020, (b) (6) observed the following while performing poultry GCP verification task: The floors of the bird cages at the rear end of five trailers are wet and with retained water. One cage is made up of 3 sub-cages in 5 tiers. These sub-cages contain approximately twenty young chicken each which are 33-34 day old and approximately 3.70-3.80 pounds. The feathers of all young chicken are soaked wet, they are huddled together at the far end of the cage. There are at least 2 dead and 2 moribund on each cage. Few more are shivering, gasping for breath with closed eyes and ruffled feathers. The young chicken in the upper sub-cages are less wet and there are less dead and moribund. The temperature outside is 39 degrees Fahrenheit, it is moderately raining with 4mph wind speed. There is one cage in the middle of one trailer without a side board and all the young chicken therein are wet, huddled together. The sub-cage at the bottom, there at least 8 dead or moribund young chicken. The upper sub-cages has fewer dead or moribund numbers. The young chicken in other cages which are not wet do not have the aforementioned clinical observation. I notified (b) (6). (b) (6) Following are establishment's immediate corrective action: The cages by the rear end of the trailer are immediately unloaded. The cage without side board is immediately unloaded and separated. The loading crew at the farms are notified accordingly by (b) (6). (b) (6) Other corrective actions that maybe be</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>implemented are the following: (1) No cage without side board will be transported; (2) The cages by the rear end will be covered with tarpaulin or wrapped; (4) The trailer drivers will be advised to drive slowly. I reminded the est. management officials in attendance that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended to them to review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided them a copy of this document. I notified the est. 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.</p> <p>Respectfully, (b) (6) at P7044 Tyson Foods, Inc.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7101	Tyson Foods, Inc.	LUC260712 1812G	12DEC2019	04C05	Poultry Good Commercial Practices	Open	<p>On 12/11/2019 at approximately 0450 I (b) (6) (b) (6) was going down stairs to perform an Ante-Mortem inspection and observed the following MOI; The team member that was dumping the birds from the cages to the transfer belt was banging the cages to force the birds out of the cages. In doing this the birds were flapping their wings and cackling. It was obvious that the birds were very alert and nervous. I observed the dumper do this 3 times before he noticed I was watching him. According to the GCP procedure IPP are to observe establishment employees and if they are mistreating birds or handling them in a way that will cause death or injury, prevent thorough bleeding, or result in excessive bruising. I then found (b) (6) and notified him of my observation. Later I Talked to (b) (6) (b) (6) and asked him if the team members get any training on Humane Handling and he stated that: "they do annually" and that the team member running the dumper was the regular member, and that he would be retrained on the proper procedures for dumping.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P713	Gentry's Poultry Co., Inc.	HDA36150 43424G	24APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1505 on April 24th, 2019, I went into the scald/picking room to monitor chickens entering the scald tank and ensure that no birds were entering the scald tank alive. Within a few minutes of arrival, a chicken that was not stunned (head was pulled up) and without any obvious neck cut was seen to enter the scald tank. Unable to remove the live bird or to stop the line, I followed the line around and removed the chicken from the line before the hock cutter. The body was red with blood suffused in the neck and head. No neck cut of any kind was evident. I walked back to the scald tank to determine if this was an isolated incident or not. I immediately saw two chickens without any neck cuts enter into the scald tank. I followed the line around and removed both of these chickens off the line with similar findings to the first - the bodies were red with swollen heads and no neck cuts were evident. I immediately took all three carcasses and showed them to (b) (6) at 1514. I told him that it was unacceptable to have live birds entering into the scald tank. Looking back at post-mortem condemned records over the last two weeks, there have been cadavers reported on 8 of the last 11 days. One of the days, April 11th, there were 22 carcasses condemned by inspection as cadavers. This indicates a possible problem with the establishment's overall system of ensuring chickens are not entering into the scald tank alive. Live chickens entering into the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI has been forwarded to (b) (6) and (b) (6) (b) (6).</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P713	Gentry's Poultry Co., Inc.	HDA2008051307G	07MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1445 on May 6th, 2019, I went into the scald/picking room to monitor chickens entering the scald tank and ensure that no birds were entering the scald tank alive. Within one minute of arrival, a chicken that was not stunned (head was pulled up) and without any obvious neck cut was seen to enter the scald tank. Within 30 seconds, a second conscious chicken without a neck cut entered the scald tank. Unable to remove either bird due to the height of the line or to stop the line, I followed the line around and removed both chickens from the line before the hock cutter. Both bodies were red with blood suffused in the neck and head. No neck cut of any kind was evident on either chicken. I immediately took the two carcasses and showed them to (b) (6) (b) (6) at 1500. I told him that it was unacceptable to have live birds entering into the scald tank. This is a repetitive issue that the establishment has been notified about on multiple occasions. Corrective actions have failed to be effective in preventing live chickens from entering into the scald tank. A MOI was documented on April 24th, 2019 for the same finding (HDA3615043424G). This issue has been brought up at USDA/establishment meetings, including 4-2-19 (HDA1513045902E) and 5-2-19 (HDA0207050103E). The establishment has been unable to prevent live chickens from entering into the scald tank. Live chickens entering into the scald tank and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI has been forwarded to (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7156+V7156	Tyson Foods, Inc.	JTF1507100310G	10OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>P-7156, Tyson Foods, October 7, 2019, 0945 hours. In attendance: (b) (6). While performing a routine Good Commercial Practice Task, I observed a live bird on the south side kill line about to enter the scalders. I motioned for the backup killer to stop the line which he did, pointed the live bird out to him and he made a kill cut before turning the line back on to continue processing. I discussed this matter with (b) (6) and reminded him that all birds should be handled in a manner consistent with good commercial practices according to CFR 381.65(b) "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.." and that they not die from causes other than slaughter which would be drowning in this case. (b) (6) talked to (b) (6) about the matter. Management has addressed the issue with their employees.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P72	Tyson Foods, Inc	JPJ231205 1707G	07MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0500 Hrs on 5/06/2019 while performing Ante Mortem inspection prior to First shift beginning and 3rd shift ending, I stepped up on the platform cage dumping area platform. I observed a chicken that appeared not to be breathing with its head caught between the live hang conveyor belt and the plastic flap attached to the right side metal frame. (b) (6)</p> <p>(b) (6) was entering the area and I showed (b) (6) the condition of the bird. When the belt was started the chicken carcass came out from underneath the plastic flap and conveyed up the belt. It was evident the bird was deceased. (b) (6) condemned the bird in the Live hang area. According to the establishment Good Commercial Procedure plan "The conveyor belt that moves chickens to the hangers and the cover over it must be routinely observed for damage or signs of wear. Any damage to the slides, conveyor belt or any frame work that may cause injury to a bird should be reported to management immediately." Dumping area team member is responsible to check live bird infeed belt for any caught up birds". This created a concern that the equipment caused the injury and death of a bird and I expressed my concerns of why this was not addressed when it occurred. (b) (6)</p> <p>(b) (6) was to investigate the reason by reviewing footage from the camera system. Later in the afternoon (b) (6) (b) (6) stated the area could not be viewed from this angle on the camera footage. Additional investigation will be performed and repairs if needed. Repairs were made to the equipment to prevent the ability of chickens to get caught up in the area and was verified on 5/7/2019.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P727+V727	Simmons Prepared Foods, Inc.	VCF0412071019G	19JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0723 Hours While performing the Poultry GCP Task I observed live Chickens being placed into the Blue DOA Bin between the #1 & #2 Dumpers. I was on the walkway between the dumper operator stations, when I observed the Boomer Team Member placing the live birds into the DOA Bin. I went into the back door of the establishment and found a Blue hat Maintenance Employee with a radio and requested that he please contact someone with management to come to the Live Dock Area. (b) (6) came to the area about 5 minutes later, at approximately 0730 hours, and accompanied me outside and we proceeded to the (b) (6) fished around in the top of the DOA Bin and pulled out 2 live chickens that had not been euthanized, by cervical dislocation as per the establishments DOA procedure states. I explained that the Live chickens could have died of means other than slaughter. (b) (6) euthanized the birds by cervical dislocation and he explained he would have the Bin gone trough to make sure no other live birds which didn't get euthanized. I entered the Establishment and found (b) (6) and informed him of the issue found just minutes earlier. (b) (6) informed me that the establishment had a program which took care of the euthanization of live birds in the DOA Bins. I informed (b) (6) of the Directions stated in the GCP Directive 6110.1. He followed me to the USDA Office and I presented him a copy of said Directive and I showed him the GCP example of a similar GCP MOI written in the Attachment 3 example. I explained that a MOI for the observed Mishandling of live poultry would be documented and presented to the establishment and DO DVSM.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7342+V73 42	Wayne Farms LLC	SCJ461306 5307G	07JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 06/07/2019, at approximately 1310 while performing my Good Commercial Practices at the entrance of the scalding on Line 2 (New Kill/Picking/Evisceration Line), I observed two uncut, live birds pass by at approximately 1311 and 1312. I noted that the birds were breathing and alert to their surroundings. At the point of observation, the establishment has no further humane measures in place to ensure that all breathing has stopped prior to entering the scalding. I visually followed the birds as they entered and exited the head puller (prior to the entrance of the scalding) and into the scalding where both entered still breathing. I completed my check and went to the exit of the picking system where I observed four cadaver birds (two that had previously passed prior to my GCP check and two mentioned above), head attached and bright red in color, exit the picking system at the rehang table. Establishment personnel promptly removed all four cadaver birds and threw them into the drain. I also observed during this time another bird with the same appearance had been taken off the line and placed next to the main drainage area exiting the evisceration department. I immediately notified (b) (6) of my observations. After notifying (b) (6), I returned to the stunning, cutting/kill, and back-up cutting/kill area where I observed approximately every 7th-8th bird missing the kill blade. The back-up killer (establishment personnel with knife) was able to effectively keep up with the missed birds during my observations (approximately 5-10 minutes). (b) (6) stated that once notified he also immediately observed back-up killer personnel and did not note any deficiencies. Equipment effectiveness was also evaluated and no obvious issues were noted. He stated that retraining would be implemented, as</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							well as, additional documented checks. At approximately 1330, I again performed another GCP check on this line and observed no birds entering the scalding alive. No other vulnerabilities were noted during today's production.
P7342+V7342	Wayne Farms LLC	SCJ3515102310G	10OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 9, 2019, at approximately 0957 hours I observed poor good commercial practice at establishment P-7342 Wayne Farms in Dothan, AL. While performing a Good Commercial Practice verification task, I observed one live bird in the DOA dumpster outside across from the cage dumper in the live receiving area of the establishment. The live bird was of average size and was squeezed in between DOA birds. I looked at the bird for about a minute to be sure it was alive or not, then I saw its eyes blinking and it was breathing lightly. The bird was alert and appeared to be unharmed. The one live bird including the DOA birds all had denaturant on it, so I called for (b) (6) who was standing near the area to come to the DOA dumpster. When (b) (6) arrived, I showed him the live bird in the DOA dumpster. He said that he would take care of it right away and then motioned for (b) (6) to remove the bird and to euthanize it. (b) (6) removed the bird and then we both inspected it to be sure the bird was bright, alert, and responsive (and it was) then he euthanized the bird by cervical dislocation. I informed (b) (6) of the documentation of the MOI. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office. Respectfully submitted, (b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7342+V7342	Wayne Farms LLC	SCJ2607105617G	17OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On October 17, 2019, at approximately 0615 hours, while performing a Good Commercial Practice verification task, I observed one live bird in the DOA dumpster outside across from the cage dumper in the live receiving area of the establishment. I walked outside to observe the DOA bin and while I was there a live hang employee was approaching the DOA bin and began to spray denaturant on the birds. At that same time, we saw a small bird that was barely noticeable, in between DOA birds and was already partially sprayed with denaturant by the plant employee. He immediately withdrew the bird out of the bin and threw it back inside the live hang area first without properly performing cervical dislocation of the bird's neck. I went back inside to look at the bird and asked him is he going to euthanize the bird, and he said yes and immediately did it. I eventually called for (b) (6) and told him about my findings and that it would be documented on a MOI. I strongly encourage the establishment to review Federal Register Notice Docket No. 04-037N dated September 28, 2005, Treatment of Live Poultry before Slaughter for recommendations concerning treatment of live poultry before slaughter. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office.</p> <p>Respectfully submitted, (b) (6) Cc: (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM4615073330G	30JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 29, 2019, at approximately 2132 hours I observed Less than Good Commercial Practice at establishment P-7485 Wayne Farms in Jack, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird in the DOA (Dead on Arrival) dumpster by the cage dumper in the Live Receiving area of the establishment. The live bird was very small in frame and standing on top of other DOA birds. The bird was alert and appeared to be unharmed. I motioned for (b) (6) who was standing next to the hourly employee operating the cage dumper to come to the DOA dumpster. When (b) (6) arrived, I showed him the live bird standing on top of the pile of DOA birds. He removed the bird from the pile and walked away with it with no further communication. I then entered the establishment and requested for other available management to speak with and I was informed the only senior management available was (b) (6). (b) (6) met with me in the USDA Office to discuss the incident further at approximately 2140 hours. I informed (b) (6) that there were several dead birds on the conveyor belt above the dumpster and that the last layer of birds placed into the DOA dumpster did not have denaturant applied to them. I informed (b) (6) of the documentation of the MOI. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully submitted, (b) (6)</p> <p>cc: (b) (6) (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM3621091820G	20SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On September 20, 2019, at approximately 2052 hours I was performing a Good Commercial Practice at establishment P-7485 Wayne Farms in Jack, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird in a yellow condemn can in the new Live Hang department. The bird had a rapid respiratory rate and was unable to stand due to being partially trapped under other DOA birds. There were no immediate management in the area. I requested the Live Hang hourly employees to retrieve someone from management. They informed me a Lead was on his way. When the Lead arrived, I showed him the live bird in the yellow condemn can partially covered by 3 large frame DOA's. The Lead removed the live bird from the can. The bird was fully alert and responsive. At that point, (b) (6) arrived. I showed him the live bird and informed him of the conditions in which I found the live bird. I also explained this to (b) (6) when he arrived. This area of Live Hang uses a CO2 gas to anesthetize the live birds prior to hanging. What is presumed to be DOA's are removed and placed into the yellow condemn cans located directly behind the Live Hanger's. After speaking with management, there are no steps in place to ensure the bird(s) are dead prior to placing them into the yellow condemn can. I informed (b) (6) of the documentation of this MOI. A copy of this Memorandum of Information (MOI) will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully submitted, (b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM2613104623G	23OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Tuesday, October 22, 2019 at approximately 2300 hours at Wayne Farms, LLC. Establishment number P7485 + V7485 located in Jack, AL. I, (b) (6), observed a live and conscious bird inside the DOA dumpster that is used to collect the DOA birds from the evisceration department lines #1 and #2. I observed the bird breathing and I observed the bird turn it's head towards me to look at me and then turn it's head away from me. When the bird turned it's head towards me I observed the bird blink it's eyelids. I immediately notified (b) (6) of the bird mistreatment and the GCP MOI that would follow. (b) (6) removed the live and conscious bird from the DOA bin. The bird was immediately humanely euthanized by rapid cervical dislocation.</p>
P7485+V7485	Wayne Farms LLC	QBM5114103326G	26OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Friday, October 25, 2019 at approximately 2000 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. I, (b) (6), observed a live and conscious bird inside the DOA dumpster that is used to collect the DOA birds from the evisceration department lines #1 and #2. I observed the bird breathing and I observed the bird attempt to stand while flapping its right wing. The bird then turned its head towards me to look at me and then it turned its head away from me. I immediately notified (b) (6) of the bird mistreatment and the GCP MOI that would follow. (b) (6) removed the live and conscious bird from the DOA dumpster. The bird was immediately humanely euthanized by rapid cervical dislocation.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM2415122509G	09DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of live and conscious birds occurred on Friday, December 6, 2019. These observations began at approximately 2120 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. I, (b) (6), (b) (6) observed the following from approximately 2120 - 2150 hours: One of the live hang employees removed a bird from his foot stand with a forward motion of his leg and foot in a front to back swinging motion. When the foot of the employee came into contact with the underside of the bird the bird flapped both wings as it was exiting the stand to come to rest on the concrete floor in front of the employee. This bird was later retrieved and hung onto a shackle to begin the slaughter process. One of the live hang employees attempted to hang a very small bird by the hock in a shackle of the hang back rack. The shackles on this rack are approximately 3 feet from the concrete floor. The bird was allowed to fall to the floor with its head and neck impacting the concrete floor before the rest of its body made contact. The employee picked up the bird by the leg and again attempted to hang the very small bird by the hock. The bird again was allowed to fall to the floor and in the same manner. The employee left the bird where it fell until I could intervene by requesting that the (b) (6) (b) (6) intervene. The bird was picked up and humanely euthanized as it was too small for its hock to remain in the shackles that are designed to move the birds through the slaughter process. 2 very small live birds were found at the end of the live hang conveyor belt buried under a pile of manure, feathers, and other birds. These birds were discovered due to my intervention of asking that the pile was looked through in the search of live birds. The (b) (6) (b) (6) indicated that he was going to use</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>scissors to cut the neck in order to remove the head of a bird that was alive, conscious, and flapping its wings. This was also a very small bird whose hocks were too small to remain in the shackles. The 1st Processing Superintendent and I stopped the Assistant Supervisor prior to him making scissoring cuts on the neck of the live and conscious bird. The 1st Processing Superintendent gave instruction that the birds are to be humanely euthanized via cervical dislocation prior to the removal of the head with scissors. There were numerous live and conscious birds of varying sizes in each area of the live hang room: underneath the dumper belt, around the foot stands of the live hang employees, behind condemned barrels, underneath piles of feathers, behind the shovel, and in the open walkways of the room. These birds were all retrieved and either placed into the slaughter process or were humanely euthanized. On seven different occasions I intervened to point out a bird that was not noticed and retrieved by the live hang floor employee, the Assistant Supervisor, or the Superintendent. The 1st Processing Superintendent stepped onto a very small live agonal bird with the front half of his boot two times while attempting to retrieve more mobile and active live birds. I picked the bird up to show to the Superintendent that it was breathing. The bird was humanely euthanized. I observed the following from approximately 2150 – 2215 hours: There were approximately 30 very small birds in the picking room; some were alive, and some were dead. Many of the birds that were alive were cold to the touch, wet, and agonal. Some of both the live birds and the dead birds were found in pools of bloody water. One dead bird was found with its head over into the circular drain hole with water flowing over its head. The hanging of very small birds in the shackles for</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							slaughter was discontinued after my intervention, therefore, no additional birds fell off the shackles and onto the concrete floor of the picking room.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM3619120912G	12DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Thursday, December 12, 2019 at approximately 1845 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. I, (b) (6) observed a live and conscious bird become entangled in a cage of the Evisceration Line (b) (6) carbon dioxide stunning system. This entrapment led to the bird becoming injured and its wing mutilated by the movement of the equipment of this system. I observed the bird flap its wings when the cage that it was in became separated from the other cages. The right wing of the bird became entrapped in the bottom of the cage directly above. The bird then became suspended in the air when it's cage moved out from under it and into the stunning system. The bird began to violently flap its wings and the body of the bird began to move erratically. Several seconds passed and the cage that the bird was attached to then was lowered and began to enter the system. The bird's right wing was squeezed in between the bottom of the cage and the metal framework at the entrance to the carbon dioxide chamber. The bird's wing was dislodged from the bottom of the cage and the bird fell to the concrete floor. It ran approximately 12-15 yards and then sat down. I requested that the Establishment capture the bird for humane euthanasia so that I could assess any injuries. I also informed the Establishment that I would document my observations on an MOI for the mistreatment of a live and conscious bird. The visible and palpable injuries to the bird consisted of the following: the midsection (flat) and the wingtip were bruised, the outside of the midsection at the distal end was absent of feathers and blood was smeared across the adjacent feathers, and there was a compound fracture at the distal end of the midsection.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7485+V7485	Wayne Farms LLC	QBM0920124816G	16DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>The mistreatment of a live and conscious bird occurred on Monday, December 16, 2019 at approximately 1804 hours at Wayne Farms, LLC. Establishment number P7485 located in Jack, AL. Evisceration Line (b) (6) observed a live and conscious bird hanging from the bottom of a cage at the entrance to the Evisceration Line carbon dioxide chamber tunnel. The bird's feet were hanging towards the ground and the abdomen and chest were facing towards us. The bird was flapping both wings violently. The equipment was in motion when we initially observed the bird hanging and then the equipment came to rest for several seconds with the bird suspended in the air and flapping its wings. The equipment then began to move the cage into position to enter the tunnel of the carbon dioxide chamber. A metal beam of the equipment moved upwards to come into contact with and to support the cage from which the bird was hanging. This led to the bird's left wing becoming squeezed in between the beam and the bottom of the cage from which the bird hung. The bird was dislodged onto the concrete floor below when the cage began to move into the tunnel. The Evisceration Superintendent immediately humanely euthanized the bird. I informed the Establishment that I would document my observations on an MOI for the mistreatment of a live and conscious bird.</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7487	Koch Foods, LLC	SPG22131 10126G	26NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, November 26, 2019, at approximately 07:10 performed the good commercial practices check. I was standing at the entrance of 140 scalding, and observed one live chicken entered into the scalding. It was blinking its eyes, lifting its head, and had not observed cuts to the neck nor any observed bleeding. During the GCP check I saw no additional live birds enter the scalding. I immediately notified the (b) (6) (b) (6) about the finding and forthcoming GCP MOI. Sincerely, (b) (6) (b) (6) P-7487 cc (b) (6) (b) (6) DDM, Jackson District Office (b) (6) (b) (6). FLS Chattanooga, TN, Jackson District office.</p>
P758	Tyson Foods, Inc	ILK111511 0404G	04NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1635 hours on November 01, 2019 while performing an Ante Mortem verification task, the following was observed outside of live receiving in the DOA vat: one live bird was seen inside the DOA Vat. The live bird was breathing, moving its head and was alert. The DOA vat was seventy five percent full to the top with DOA, water and denaturant. (b) (6) (b) (6) was immediately notified concerning this issue. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/or death by means other than slaughter. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. CC: (b) (6) (b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P764	Perdue Foods, LLC	CUA41090 51620G	20MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>May 20, 2019</p> <p>Perdue Foods, LLC</p> <p>P-764</p> <p>Salisbury, MD Attendees: (b) (6) (b) (6), Perdue Foods, LLC (b) (6), (b) (6), USDA, P-764 A meeting was held at approximately 0840 hours in the office of the 1st Processing Business Unit Leader, P-764, Perdue Foods, LLC in Salisbury, Maryland between (b) (6) and me. I identified myself as (b) (6). He acknowledged that he understood my official capacity through the conversation. The purpose of the meeting was to discuss the poultry good commercial practices / poultry welfare concern that I had observed at 0704 this morning. At 0704 while performing the good commercial practices check in the picking / dressing room, I observed a cadaver (a bird with bright red skin color all over) on kill line 2 as it moved through the post-pick PAA dip tank. As it exited the dip tank, I could see that the head was still attached and that it had no kill cut (or other cut) on its neck or throat. I removed it from the line before it went to the hock cutters. I notified (b) (6) at that time and had (b) (6) call (b) (6) over to the area. When (b) (6) arrived at 0712 hours, I showed him the cadaver bird. While waiting for (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>(b) (6) to arrive, I continued to observe the birds on kill line 2 and saw no further cadavers. I went into the kill room and observed the stunning and slaughter process and could not see any problems there. The slaughter process appeared to be under control. I reminded (b) (6) that the Poultry Products Inspection Act and Agency regulations require that live poultry be handled in a manner consistent with good commercial practices and that they not die from causes other than by slaughter. I told (b) (6) that this memorandum of interview will be forwarded to the district office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) told me that he had spoken with the associate in the position of the back-up killer for kill line 2. The back-up killer said that excessively small birds were being hung on the line, leading them to miss the kill blade. (b) (6) said he coached him about stopping the line if such a problem was identified, to bring it to their attention (as excessively small birds were not supposed to be hung by the live hang associates). I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P764	Perdue Foods, LLC	CUA23080 61314G	14JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview</p> <p>June 14, 2019</p> <p>Perdue Foods, LLC</p> <p>P-764</p> <p>Salisbury, MD Attendees: (b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (5)</p> <p>USDA, P-764</p> <p>A meeting was held at 0744 hours in (b) (6) office at P-764, Perdue Foods, LLC in Salisbury, Maryland between establishment management and me. I identified myself as (b) (6).</p> <p>The establishment management acknowledged they understood my official capacity through the conversation. The meeting was held to discuss a poultry good commercial practices (GCP) incident that I observed while performing a routine poultry welfare GCP check in the receiving department at 0736 hours. At the dead on arrival (DOA) area of the receiving department, I was checking the DOA tank and DOA sorting table/tank. The sorting tank is where some birds go immediately from the live hang department to be sorted: well birds, unwell birds (to be euthanized), and dead birds (DOA to go into the DOA dumpster). Here at the sorting tank, I observed a large quantity (approximately 400-500) of small birds. There</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>were so many birds that live birds were piling on top of dead and non-ambulatory disabled birds. There were 4 to 5 layers of birds in some areas of the table. I notified (b) (6) immediately of my concerns. Birds kept coming from the live hang conveyors, so I took regulatory control of the live hang department by tagging the room with U.S. Rejected tag number B-45337992 after informing (b) (6) that I was doing so and the reason. I informed the establishment management that this was a poultry welfare concern because birds could suffocate due to being piled so high upon each other. The process was out of control during this incident and was not acceptable. The establishment management concurred and said they would reduce the kill line speed, to decrease the rate which the birds were arriving to the DOA sorting area. I reminded the management that the PPIA and Agency regulations require that live poultry be handled in a manner consistent with good commercial practices and that they not die from causes other than by slaughter. I notified establishment management that this MOI would be forwarded to the district veterinary medical specialist (DVMS) and district office in case follow-up is recommended. Regulatory control was relinquished at 0820 hours upon verification of acceptable conditions at the DOA sorting tank. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>