

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M17980+P17980	Pilgrim's Pride Corporation	ZBB4308033515G	15MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 15, 2021, at approximately 0924 hours, while performing a Good Commercial Practice verification in the picking room, I, (b) (6), observed 5 cadaver birds coming out of the scald tank about 1 minute between each bird. A production team member at the rehang station was asked to remove each bird and they were all shown to (b) (6). All 5 of these carcasses had dark red heads and necks engorged with blood. There was no cut to the neck on any of these carcasses. (b) (6) stated that the reason for the cadavers was a switch of production team members at the back-up killer station. The establishment's back-up killer step in their slaughter process failed to prevent live birds from entering the scald tank. The two head pullers after the back-up killer step also failed to prevent these birds from entering the scald tank alive. The PPIA (21 U.S.C. 453(g)(5)), and 9 CFR 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned. According to regulatory requirements, poultry are required to be slaughtered in a manner that is consistent with good commercial practices and in a manner that results in thorough bleeding to ensure that breathing has stopped prior to scalding. The establishment was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p>
M2130+P2130	Cooper Farms Processing	HEF0006032609G	09MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0640 while performing a Good Commercial Practices tasks the following concern was observed. In the last section of trailer CF49 a second row hinged cage door was observed to be half open. This cage was being used to hold live turkeys and there was a single live turkey sitting on the ground beneath the half open cage. A live hang employee observed the situation and returned the loose turkey to the trailer. (b) (6) was notified.</p>
M32130+P32130+V32130	Dakota Provisions LLC	JEB1008022504G	04FEB2021	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0450 while performing ante-mortem inspection, IPP observed a live turkey on the ground next to trailer 096586. Upon further observation, it was discovered that the door to a cage was fully open. The open cage was located on the 2nd battery from the end and was the 3rd door up from the bottom, it was also located on the drivers side. The trailer was located on the South side of the lot. The turkey was removed from the ground and placed back into the cage. IPP also observed a truck that was pulling into the lairage that was not fully paneled. The trailer number was 096594. There were 2 panels missing on the drivers side, 6 missing panels on the passenger side, and no rear panels. The establishments written "TRAILER PANELING FOR TRAVEL" program states that when the temperature is between 0-20? with strong wind, all panels are to be used. The current temperature at the time was 16-18? with 25MPH winds. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M32130+P32 130+V32130	Dakota Provisions LLC	JEB0911031 716G	16MAR2021	04C05	Poultry Good Commercial Practices	Finalized	Est. 32130, Dakota Provisions, 03/16/2021, 1050 hours. Meeting Attendance: (b) (6) On 03/16/21 at approximately 1040 hours while performing and operational sanitation inspection verification task in the Pick and Hang department, I noticed a live bird on the bleed line before the scalding that was arching his neck and trying to escape the shackles. I immediately stopped the line and informed plant personnel of the conscious bird about to enter the scalding. While I observed this bird on the line, he was still breathing and fully conscious, able to arch his neck and blink his eyes. An establishment employee grabbed a portable ladder and pulled the bird off the line. The bird was then immediately relocated back on the line before the neck cutter to start the process over. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product. Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding. Stunning of poultry, when performed, is also expected to be done in a consistent and effective manner.
M32130+P32 130+V32130	Dakota Provisions LLC	JEB4313034 325G	25MAR2021	04C05	Poultry Good Commercial Practices	Open	On March 25, 2021, while performing a routine Poultry GCP task in the Live Hang area, I observed the following handling issues at approximately 0640 hours. I was observing two establishment employees removing the birds from a coup after CO2 stunning. The employee that was responsible for removing the birds from the coup was struggling to remove the birds a second employee, responsible for sweeping the birds to the coup door appeared to be laying on top of some of the birds that were removed while attempting to assist the first employee in the removal of the birds. Before the two employees could successfully remove the birds from the coup the forklift driver removed the coop from the unloading area. One bird dropped about 4 feet to the unloading surface, while a second bird fell about 8 feet to the driveway. I immediately got the attention of (b) (6), but he was unable to stop the forklift driver before he ran over the legs of the bird on the driveway. I observed this bird and the other birds that were removed from the coup. It appeared that these birds had succumbed to the CO2 exposure as they showed no signs of life (respiratory movements, eye blinking righting reflex). They had open beaks and their eyes were closed. In addition, the bird that was struck had no reflexive reactions before or after being run over by the forklift. I continued to observe Live Hang operations and noted the employee responsible for sweeping the birds from the coups to be spearing the birds rather than sweeping them. I notified (b) (6) of my observation and she, in turn, notified (b) (6) who corrected the employee.
M34078+P34 078	Great Lakes Poultry, Inc.	JCF5510022 925G	25FEB2021	04C05	Poultry Good Commercial Practices	Finalized	This MOI is to document an unusually large number of DOAs for the day of February 16th, 2021. In the MOI for the week of February 5th, (b) (6) and (b) (6), discussed the plant's plans for the upcoming cold weather. IPP were assured that GLP would be taking appropriate measures. Per (b) (6), there was an equipment malfunction after the birds were delivered that prior evening or the early morning of Feb 16th. The garage door to the room where the birds are housed is on an automatic sensor. The driver thought the door was closing or closed and the sensor triggered the door to reopen. The issues seems resolved because subsequent days had normal volumes of DOAs. (b) (6) was informed that a Good Commercial Practices MOI would be issued.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ1216012514G	14JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>Most days when walking through the chicken kill room I find agonal, live birds on the floor. On 1/12/21 at approximately 1020 I observed three live, agonal birds thrown to the ground from the end of the chicken kill belt by the employee stationed there. One of the birds landed on it's back, and the birds were not addressed until I pointed them out the the employee. Another day this week I pointed out an agonal bird to (b) (6), who placed the bird back on the belt. Less than a minute later I observed the employee stationed at the end of the belt throw the same bird to the floor again. If establishment employees are unable to adequately determine if birds are alive or dead before removing them from the belt then establishment procedures need to be changed to address this issue and prevent live birds from being thrown to the ground. I discussed this issue with (b) (6), (b) (6), and (b) (6). I also pointed out to (b) (6) that dead/live birds on the floor is an SPS issue and they need to be addressed and cleared in order to maintain sanitary conditions. He said that he would speak to the kill floor employees.</p>
M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ5309011828G	28JAN2021	04C05	Poultry Good Commercial Practices	Open	<p>Yesterday was the first time in a couple of months that the plant has slaughtered turkeys. Throughout the day there were multiple bird handling issues observed in the live dock, primarily with new employees or those who had never worked with turkeys before, that should be addressed by training employees prior to being allowed to work with live birds. I also noted that there was no supervisor in the live dock area for much of the day, in part due to the usual live dock supervisor being on leave. Both I and (b) (6) observed on separate occasions employees throwing birds into mods with excessive force. I also observed an employee pick up a loose bird by one wing and throw it into the mod hole with excessive force. I spoke to (b) (6) about these incidences and he verbally retrained all employees in the live dock on appropriate bird handling. I also observed new/beef employees pulling birds out of the trailer and into the lift with hooks. Using the hooks to grab birds by a leg and pull them down into the lift could cause the birds to land on one leg or not be able to land on a leg at all. Hooks are meant to be used to pull the birds to the edge of the trailer, where they can then be pulled out of the trailer by hand and released so they can land on their feet. At the beginning of the day I also saw a different new employee standing on top of a mod and pulling birds out by both legs but not holding a wing, causing the birds to drop a distance of ~4ft and land on their chest. I also observed at various points throughout the day birds crammed into mods so that they were packed in with no room to move and being forced to rest partially on top of one another. On the occasions described above, since there was no supervisor present, I directly addressed the issue with the employees involved. Lastly, at the very beginning of the day mods were brought in from an outside storage location and were covered with ice and snow and the mod holes were filled with more than an inch of snow. Not all mods were cleared before loading them with birds and I observed birds standing or laying in snow inside the mods. Birds may be left in mods for upwards of 10 minutes while waiting to be dumped on the kill belt. The outside temperature at the beginning of the day was in the single digits and while there is a radiant heater in the live dock, the front side of the shed was left open for the entire morning, minimizing any heating effect at the ground level. There were a total of 6 DOAs.</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M4653A+P4653A+V4653A	Agri Star Meat and Poultry, LLC	HRJ3409025009G	09FEB2021	04C05	Poultry Good Commercial Practices	Finalized	<p>2/7/21: Today there were increased DOAs, with birds coming in wet and frozen. I observed some mod holes in the live dock with 75% of birds dead, primarily the lowest holes of the first two mods behind the trailer neck. I also observed several trailers with ice accumulation all along the side of the three mod stacks right behind the neck. I observed dead birds that were frozen to the mods and birds with frost accumulated on their feathers. The temperature at the start of the shift this morning was -16 plus windchill (per wunderground.com). In past years, during extreme cold weather the establishment has installed boards on the exposed ends of each mod to completely cover them, but as of yet only one board has been installed on each side, leaving half of the exposed ends open. I also observed that curtains on the sides of trailers are removed prior to birds being brought over from across the tracks. Combined with the lack of full mod covers, this leaves birds directly exposed to outdoor temperatures for 5 minutes or longer between driving over and transferring trailers before they are backed into the live dock. These conditions are exacerbated by the fact that birds are wet. I spoke to (b) (6) about my observations. The Agency expects establishments to take necessary precautions to protect animals intended for slaughter from inclement weather. Total DOAs for today were 3,146. 2/8/21: Temperatures were below zero again last night and again today I observed the same conditions regarding birds coming in dead, wet, and frozen. The mods directly behind the neck had the same issues with high DOAs and ice conditions. The first three trailers contained birds that were very wet, which the live dock foreman told me had been held in an unheated, uninsulated shed since arriving. Later trailers had been housed in heated sheds and were noticeably drier, but still contained wet dead birds. The mods behind the neck were still the worst, which appears to indicate these conditions are being created during transport. Mod covers were still only half installed. I pointed these conditions out to (b) (6). DOAs today were 862. 2/9/21: Temperatures were below zero again last night and again today I observed the same conditions on live bird trailers that have been noted the past two days. Increased DOAs, wet and frozen birds, ice on the sides of trailers. Mod covers have still not been completely installed and no measures have been taken to address the high mortality in mods directly behind the trailer neck. I pointed out my observations to (b) (6). DOAs today were 4423 (excessive DOAs partially due to ventilation failure in holding shed offsite). 2/10/21: In speaking with (b) (6) regarding ongoing weather related DOAs, they are hiring additional forklift drivers to unload birds so that the live dock foreman doesn't have to be on the forklift all day and can monitor incoming and staged trailers of birds. Additionally, they have addressed live haul drivers about tightening aprons and adjusting vents to prevent birds getting wet from road spray and improving ventilation during transport and holding. Combined, these two measures should address the excessive DOAs.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M544+P544	Jennie-O Turkey Store	IYW4313015 109G	09JAN2021	04C05	Poultry Good Commercial Practices	Finalized	On January 8, 2021, at approximately 14:40, while I was implementing a Good Commercial Practice task, I observed numerous cages where the birds did not have room to lie down. Being so crowded in the cages forced the turkeys to stand on top of each other while sitting on the line 2 conveyor before the gas chamber entrance. I also looked at cages on the trailers being unloaded onto line 2, and the cages were also overcrowded with not enough space to lie down but, forcing them to stand on top of each other. Some of the birds seemed to have a difficult time breathing due to the crowded conditions. Plant Manager Jason Reuss was nearby, so I spoke with him about the overcrowding of birds and he recognized there was an issue. He told me he already called the Loading Crew Manager and notified him about the issue. At the time, they were on lot #9026. The total number of DOA's for that lot was 532 birds. There was a total of 22,690 birds that lot. That means 2.34% of the birds in that flock were dead on arrival. This would corroborate the observation that the birds were having difficulty breathing.
M579+P579+ V579	Jennie-O Turkey Store	UIO4911032 619G	19MAR2021	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0835, (b) (6) was notified that 5 turkey cadavers were found by USDA on-line inspectors. These cadavers were found in rapid succession. One of the cadavers had no visible neck cut. The remaining 4 had surface abrasions/cuts barely breaking the skin. Several of the carcass had these abrasions/surface cuts on areas that would not normally be used to exsanguinate a turkey, including the back of the neck. All carcasses had cherry-red heads. During immediate reviews of the live hang area, no other turkeys were found with abnormal or missing neck cuts. (b) (6) was notified of the cadavers and stated he would investigate the situation. At approximately 0915, during a discussion with (b) (6) he stated that he had reviewed the video footage and was able to identify the issue that caused the cadavers. He found that employees had taken turkeys from a v-mag that was holding several turkeys that came off the conveyor in live hang. This conveyor feeds out of the CO2 tunnel. The employees then placed these turkeys directly on the line at a point by-passing the automatic as well as the back-up neck cutter. The back-up neck cutter was able to reach under the line and cut a few, but he missed the affected turkeys. (b) (6) stated that these employees will be written-up and a discussion will be taking place with all employees in that area.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7100+P7100+V7100	Tyson Foods, Inc.	ZHB3212010819G	19JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, January 19, 2021, I, (b) (6), was performing the Good Commercial Practices (GCP) task in (b) (6) absence. At approximately 0930 hours, I observed an entire truck and trailer, loaded with chickens, turn over at the pad where the trailers are brought to be unloaded for processing. The normal route the drivers take was blocked by another tracker trailer rig. The driver was turning wide on this abnormal/alternate route and the trailer that was already visibly leaning toward the right and perpendicular to the live hang dock. All the cages were full of birds the entire load then tip beyond the balance point and roll over, crashing to its right side. The cab of the truck was also lifted off the ground with all tires up in the air at a 90-degree angle. While keeping a safe distance from the truck and trailer, I walked around the outside of the trailer. I looked for loose, trapped or pinned chickens. There were approximately 15 loose birds. I could see at least 8 to 10 birds pinned and dead on the outside perimeter. These birds died by means other than slaughter, not in accordance with GCPs, and were crushed in the wreck. In the cages stacked on the trailer, each layer of birds within each section of the cages were piled on top of each other with their full combined weight bearing down on those chickens that were trapped against the lower walls of the cages. The birds remained in this position being crushed and suffocated for approximately 2 hours, which led to additional deaths of birds by means other than slaughter and is not consistent with Good Commercial Practices. The Poultry Products Inspection Act (PPIA) and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they do not die by means other than slaughter. The hangers separated live from dead on arrival (DOA) birds. There were extra management employees also removing the DOAs from the hanging area. The DOAs were tanked and denatured with red dye. The birds that were gravely injured and could not be hung were euthanized, by cervical dislocation and placed in the DOA bins. I observed as each of these processes took place. At 11:40, I informed (b) (6) upon her return to the establishment. (b) (6) observed the remainder of the load being processed until they finished at 12:47. I informed Nick Britt, Plant Manager about my observations and deficiencies in Good Commercial Practices. A copy of this document was provided.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M737+P737	House of Raeford - Wallace Div	DHA4612015 018G	18JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>P737 House of Raeford-Wallace Division, January 18, 2021 at 12:10 pm. In attendance: (b) (6) and (b) (6), (b) (6)</p> <p>On Monday, January 18, 2021 at approximately 12:00 noon I notified (b) (6), (b) (6), that I was about to begin a Good Commercial Practices (GCP) task. (b) (6) spoke on the radio, and when I walked to the area where the chickens emerge from the bleed tank to go over a drip pan protected walkway and into the scalders, I saw one of the live hang leads awaiting my arrival at Line 1. The line was running at (b) (6) birds per minute (bpm) (this establishment has a validated line speed waiver and may operate the lines up to (b) (6) bpm), and within roughly 2 minutes, I observed the establishment remove 8 birds alive and without cuts on their necks just before entering the scalders. These birds could have died by means other than slaughter. I notified (b) (6) that this would be noted in a GCP MOI. As I notified her, more live birds with no cut on the neck continued to approach the scalders. (b) (6) and she and other evis management personnel had come out to help remove birds from shackles at this point. Even with increased establishment assistance it appeared that keeping up with removing live chickens from the line was an issue. I did not, however, see any live birds enter the scalders. At approximately 12:10 pm, after I had counted 14 live birds pulled from Line 1, I notified (b) (6) that both a Good Commercial Practices (GCP) MOI would be issued and a noncompliance report using the Other Inspection Requirements task to document that I was assuming regulatory control of the establishment's Line 1 and lowering line speed due to loss of process control. A few minutes later, (b) (6) informed me that the post stunner needed adjustment and maintenance had done so as corrective action. She said the preventive measure would be that she would monitor this equipment for the rest of the week. I lowered line speed to (b) (6) bpm for one hour, and verified process was back in control at 13:00 on Line 1. I then released regulatory control and allowed the plant to resume control of line speed. Regarding the GCP MOI issued (DHA4512015618I), the establishment needed to immediately take significant corrective actions to ensure compliance with 9 CFR 381.65 (b) -poultry must be slaughtered in accordance with Good Commercial Practices and ensure that breathing has stopped prior to entering the scalders. Regarding the Other Inspection Requirements noncompliance (), the establishment was cited with 9 CFR 381.69(c)-establishments operating under the New Poultry Inspection System must reduce their line speed as directed by inspectors-in-charge when in their judgement factors indicate a loss of control. This MOI will be forwarded to the District Office and the District Veterinary Medicine Specialist (DVMS) in case additional follow up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact me, or (b) (6)</p> <p>Respectfully, (b) (6)</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M737+P737	House of Raeford - Wallace Div	DHA1417032 102G	02MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday March 02, 2021 at approximately 1640 hours. I performed a Good Commercial Practice (GCP) task. (b) (6) was standing near the picking machines who acknowledged my presence and notified (b) (6) via radio, that I was about to perform the GCP check. Upon (b) (6) arrival at the location where I perform this check, which is located where the chickens emerge from the bleed pit area and cross over to the scald vats. The line speed was timed at or about (b) (6) birds per minute(bpm) and this establishment has a validated line speed waiver and may operate the lines up to (b) (6) bpm). About 1 minute into this check, I observed a bird still alive without any cuts to its neck, crossing over the drip pans that are extended over the walkway and about to enter the scald vats alive. The bird was alive, still breathing and moved it's head as to trying to right itself. (b) (6) was present and immediately stopped the line to prevent the bird from dying by means other than an approved slaughter method. Prior to performing this GCP task, I observed the birds in the red condemned barrel located at the rehang table, which I found only birds that were discarded for Septicemia. I then notified (b) (6) that this incident would be documented in a GCP MOI. Upon resuming the line for production, I continued monitoring for another 1 to 2 minutes, without any other issues of birds not being properly stunned or improper cuts being made. A similar incident was documented on MOI# DHA45120156181 dated 01/18/2021</p>
M737+P737	House of Raeford - Wallace Div	DHA1615032 930G	30MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>P737 House of Raeford-Wallace Division, March 30, 2021 at 2:50 pm. In attendance: (b) (6) and second shift (b) (6). At 1450 on 03/30/2021, I, (b) (6) was performing a routine GCP task and observed a live bird in a DOA bin. The yellow DOA bin containing the chicken was located on the far side of the concrete wall/fans that partially enclose the receiving area. This is the staging area for filled DOA bins to be picked up by trucks to be hauled away. The DOA bin was filled to the brim with chicken carcasses, and this live chicken just had its neck and head out, looking around intently and chirping. The rest of the chicken's body was wedged under dead chicken carcasses. I immediately notified second shift (b) (6) and (b) (6) removed the chicken and I examined it. It appeared reasonably lively and acceptable to continue to slaughter. There was no denaturant on the bird. (b) (6) carefully looked at all the other birds in the top layers of the bin and no other live birds were seen. I watched (b) (6) take the live chicken into live hang and place it on the line to go to slaughter. I informed (b) (6) that this finding of a live bird in a DOA bin is a mishandling event; this chicken could have died by means other than slaughter, and so a MOI (Memorandum of Interview-GCP) would be issued. It is the Establishment's responsibility to ensure birds are slaughtered in accordance with 9 CFR 381.65(b). (b) (6) said that he would review this finding with the employees in receiving, although he felt this DOA bin was from first shift as second shift had just started. This MOI will be forwarded to the District Office and the District Veterinary Medicine Specialist (DVMS) in case 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)</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7478+P1	Tyson Foods, Inc.	LDB5305010 028G	28JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>Today January 27, 2021, at approximately 13:21, while performing a poultry good commercial practice check at the end of the kill hole for line 1, within 1 min and 29 sec into my check, I observed a live bird heading towards the scalders. The bird was breathing, with its eyes open and was looking around. It was also trying to hold its head upright and seemed to be attentive. I did not observe any indication of any cuts on or around the neck. I notified (b) (6) who was near the area at the time of the finding. He removed the bird immediately prior to it entering the scalders after it had passed all interventions. I also notified (b) (6) about the cause of why the MOI is being written.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK031402 4312G	12FEB2021	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Birds Pinned in Coops on Trailer Pitman Farms Turkey / Est# P01049 Meeting Time: Friday, February 12, 2021 at 0900 Attendees: USDA Establishment</p> <p>(b) (6) (b) (6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task on Friday, February 12, 2021. At 0500, I was notified by inspection personnel who had performed a poultry good commercial practice inspection prior to the start of slaughter operations and had observed a coop on trailer 90 had been loaded without its solid floor panel which also serves as the ceiling for the coop situated below it, and, as a result, the birds in that coop were piled on top of the birds in the coop below it. The inspector stated she had alerted the lead employee in the live area/hanging bay, (b) (6), of the issue and showed him those coops. At approximately 0505, I visited the hanging bay and observed the floor structure for the upper coop was indeed missing which allowed the birds in the upper coop to be piled upon and pin the birds which were caged in the lower coop beneath it. With no panel to serve as a divider, the birds in both coops effectively formed a single pile, or group, with the lower birds pushed tight against the wire coop sides and gates. Some of the birds in the middle depth of the group were still alive and entrapped (therefore unable to move freely), and I did not observe anything being done to alleviate the mistreatment of those remaining live birds. I observed employees were actively unloading trailer 91 as this trailer (#90) waited to be unloaded next. I immediately found the same (b) (6), in the rehang room and notified him of the situation. (b) (6) accompanied me back to the trailer and initiated an attempt to unload the coops. The birds on the bottom were pushed tight enough against the coop sides to prevent (b) (6) from opening the gate of the lower coop. One bird which was near the bottom of the pile was found dead with its head and neck hanging through the coop gate. As the coops were unloaded, the birds on the bottom of the pile were found dead. Other birds at a middle depth of the pile appeared to be a mix of dead birds and live birds still pinned down and unable to move due to the weight of the birds at the top of the pile. The birds on the lower levels of the group had died by means other than slaughter. When I asked (b) (6) why the establishment had not switched this trailer with the one currently being unloaded so it could have been immediately addressed, (b) (6) did not know but did stop the hanging operation to allow the trailers to switch position. As trailer 90 was unloaded, I counted 15 dead birds and 28 live birds removed from the two coops affected. The live birds appeared to be healthy with no obvious injuries and were hung on shackles to enter the evisceration department. Once the affected coops had been unloaded at approximately 0525, (b) (6) stated he would notify the proper personnel so the trailer will be repaired before it is loaded again. The coops affected were the bottom two in the sixth column from the rear on the driver's side of the trailer. Later this afternoon, (b) (6) notified me there was a total of 16 dead birds on the trailer, 15 of which had been involved in this incident. The schedule for the day shows trailer 90 arrived last evening at 2216 hours and was loaded with 2117 heavy hens for a net weight of 48,880 pounds. (b) (6) acknowledged the coops should be reviewed prior to loading, and he will ensure the trailer is repaired before it is returned to service. This memorandum serves to document what was discussed and provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK2410025115G	15FEB2021	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Birds Pinned in Coops on Trailer Pitman Farms Turkey / Est# P01049 Meeting Time: Monday, February 15, 2021 at 0930 Attendees: USDA (b) (6)</p> <p>(b) (6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task on Monday, February 15, 2021. At 0630, after noticing trailer 90 was listed on the schedule for today, I visited the trailer holding area outside the establishment to inspect trailer 90 and verify repairs had been made to the two coops which were the cause of a good commercial practice concern documented on Friday, February 12, 2021 (see MOI MMK0314024312). Inspection of the trailer revealed no repairs had been completed as proffered by the establishment on Friday February 12, 2021. I found heavy toms had been loaded into the same two coops without the divider that serves as the floor of the upper coop and the ceiling for the lower coop. As a result of the missing divider, heavy toms were observed sitting on other toms beneath them which lacked the ability to move freely. The toms which were visible in the affected coops appeared to be healthy and free of injury. The (b) (6) was notified of the situation and shown the repairs had not been completed as proffered. (b) (6) had the trailer moved into the hanging bay so it could be the next to be unloaded. At 0820, I counted a total of twelve heavy toms in the two affected coops as they were unloaded. None of the toms were dead, and none appeared to be injured. All twelve toms were hung on the shackles to proceed into the evisceration department. The other coops on the trailer which I observed while being unloaded held between five and eight toms per coop indicating the twelve toms in the defective coops were not the result of a normal loading in only the bottom coop as was initially proffered by (b) (6). As he had stated following the previous incident, Piga said he would notify the proper personnel to have the coops repaired before the trailer could be loaded again. The coops affected were the bottom two in the sixth column from the rear on the driver's side of the trailer. The schedule for the day shows trailer 90 arrived last evening at 0008 hours and was loaded with 943 heavy toms for a net weight of 42,400 pounds. A visual check of the trailer noted eight of the 144 coops on the trailer were received empty. (b) (6) stated he did instruct a particular mechanic to fix the coops after last week's incident. He is uncertain as to why his instructions were not followed, but he will promptly reissue them to ensure the trailer is repaired before it is loaded again. This MOI is associated with MOI MMK0314024312 documented February 12, 2021 for the same root cause. This memorandum serves to document what was discussed and provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files. (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1009	Wayne Farms LLC	DSM0208020 016G	16FEB2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On February 16, 2021 at approximately 0735 hours while performing (b) (6) , I, (b) (6) , observed a minimum of sixteen Dead on Arrivals (DOAs) birds on a trailer parked at the dumper. At approximately 0810 hours I checked two trailers under the shed one having a minimum of ten DOAs and the other having thirteen DOAs. The birds had the appearance of freezing to death with some having snow and ice on them. The establishment was not protecting the trailers full of birds from the elements in any way. The trailers also had snow and ice accumulated on the back part of the frame that helps support the cages. The live birds were showing signs of distress including labored breathing, huddling, little to no movement, and shivering due to the frigid temperatures. The outside temperature at the time of my observation was -2 degrees Fahrenheit. There were no protective barriers nor plan in place to protect the birds from prolonged exposure to freezing temperatures. In this case the birds were left exposed to the elements for an extended period (approximately 2 hours) due to a delay in production. The establishment was originally scheduled to start production at 0700 hours but could not because of the (b) (4) delivery system and (b) (4) (establishment's antimicrobial) pipes being frozen. Birds started entering the evisceration department at 0927 hours. I informed dayshift Plant Manager Charles Mullen at approximately 0805 hours of the condition of the birds outside on the trailers and the forthcoming Good Commercial Practices Memorandum of Interview (MOI). The establishment reported 391 DOAs for the affected lot with a total head count of (b) (4) . This number of DOAs is above average for the number of birds in the lot. The establishment does not currently have a program in place to protect birds from frigid temperatures while they are on the lot. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter, the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines." My observations are consistent with less than good commercial practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on February 24, (b) (6)</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1137	Tyson Foods, Inc.	YBO3914010 909G	09JAN2021	04C05	Poultry Good Commercial Practices	Finalized	On Friday 01/08/2021 at approximately 1914 hours, while performing a Good Commercial Practice Verification task in the kill room, (b) (6) observed a live chicken travel past the automatic knife, as well as the back-up cutter, on line #2 without the neck being cut. This chicken then entered the scalding tank alive. At approximately 1921 hours the cadaver was observed on the auto transfer station table, closest to line #1. (b) (6) instructed a Tyson employee to hand her the cadaver, which she immediately presented to (b) (6) to show that no bleeding cut was present on the neck. This cadaver was then condemned, by (b) (6), due to adulteration. This type of situation presents concern for inspection personnel as regulations require that live poultry do not die from causes other than slaughter. (b) (6) took corrective action by slowing the line down and informed (b) (6) that the back-up cutter would receive disciplinary action. (b) (6) went back to the kill room and observed the automatic knife and back up cutter on the affected line for the next twenty-five minutes. During this time, no more deficiencies as described in this MOI were observed. (b) (6)
P1137	Tyson Foods, Inc.	YBO5617010 227G	27JAN2021	04C05	Poultry Good Commercial Practices	Finalized	On Wednesday, 01/27/2021 at approximately 1541 hours, while performing a Good Commercial Practice Verification task in the kill room, (b) (6) observed a live chicken travel past the automatic knife, as well as the back-up cutter, on line #2 without the neck being cut. This chicken then entered the scalding tank alive. At approximately 1545 hours the cadaver was observed at the auto transfer station, line #1. (b) (6) instructed a Tyson employee to hand her the cadaver, which she immediately presented to (b) (6) to show that no bleeding cut was present on the neck. This cadaver was then condemned, by (b) (6), due to adulteration. This type of situation presents concern for inspection personnel as regulations require that live poultry do not die from causes other than slaughter. (b) (6) went back to the kill room and observed the automatic knife and back up cutter on the affected line for the next twenty minutes. During this time, no more deficiencies as described in this MOI were observed. Tyson managed has noted in the past that they take humane handling of animals very seriously. (b) (6) took corrective action by placing an additional person in the kill room to ensure that no additional poultry entered the scalding tank alive. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is needed. (b) (6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1137	Tyson Foods, Inc.	YBO5522031 208G	08MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday March 8, 2021 at approximately 1921 hours, while performing a Good Commercial Practice Verification task in the kill room, (b) (6) , observed a live chicken travel past the automatic knife, as well as the back-up cutter, on line #2 without the neck being cut. This chicken then entered the scalding tank alive. At approximately 1926 hours the cadaver was observed on the line traveling from the picking room into the evisceration room. Before (b) (6) was able to instruct an employee to remove the bird from the shackles so she could show management, the bird was removed by a Tyson employee cleaning the floor and disposed of in the hopper located in the picking room. (b) (6) notified (b) (6) of the occurrence. (b) (6) immediately went into the kill room to perform a verbal retraining with the back-up cutter. (b) (6) went back to the kill room and observed the automatic knife and back up cutter on the affected line. During this time, at approximately 1940 hours, another live chicken traveled past the automatic knife, as well as the back-up cutter, on line #2 without the neck being cut. (b) (6) , was again notified of this finding. The cadaver was removed from the shackles in the picking room by (b) (6) who then showed the finding to the back-up cutter. This cadaver was then presented to (b) (6) , to show that no bleeding cut was present on the neck. The cadaver was then condemned due to adulteration. This type of situation presents concern for inspection personnel as regulations require that live poultry do not die from causes other than slaughter. (b) (6) took corrective action by slowing the line down and adding an additional person to act as the final back-up cutter in the kill room. (b) (6) went back to the kill room and observed the automatic knife and back up cutter on the affected line for the next 10 minutes. During this time, no more deficiencies as described in this MOI were observed. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is needed. (b) (6)</p>
P1243	Perdue Foods, LLC.	XLB1412014 827G	27JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On 01/27/2021 at approximately 1137 hours, while performing the Good Commercial Practice Verification Task I observed a live bird in the DOA bin. It was on top of the pile and had no denaturant applied during the time of my observations. I observed the bird was continuing to breath, blinking its eyes, and moving head. I came closer to the DOA bin to ensure that the bird inside of the DOA bin was still alive and it was. During that time of my observation there was no supervisor in the area. I asked the team member to call his supervisor. The team member stated that his supervisor was not available. I asked the team member to call any supervisor available he can call. (b) (6) came, and I informed and showed him my observations. (b) (6) agreed that the bird was fully alive. The rehang team member picked the bird up and saw that it was breathing, moving its head, blinking, and kicking. He agreed that it was alive. At this time, he had placed the bird back on the rehang table to rehang it back to the line. Perdue Foods LLC. establishment #1243 P- has established a protocol that (b) (4) . If a bird is questionable, it should be hung as a suspect prior to making a determination. I prepared this report on 01/27/2021 and I certify that this report has recorded in it a summary of all pertinent matters discussed. This MOI is associated with MOI # XLB2309120119G dated 01/19/2021.</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB5508012028G	28JAN2021	04C05	Poultry Good Commercial Practices	Finalized	At approximately 12:10 on January 27, 2021 while conducting a GCP task the following conditions were notice: · There was a flatbed trailer in the receiving yard with no chickens in the cages. When I looked at the cages, there were approximately 10-12 cages presented hazardous condition for a chicken to be in. Bars were bent to the point where some of the bars had been broken off on the sides and sticking out. · As I walked around the back end of the trailer there was a forklift standing in front of the cage dumping belt area with a full cage of birds. The forklift was parked and the driver outside of the cabin. As I inspected the cage, I notice that the cage had a bar that was broken off at the top. One chicken had its head (from the bottom of its beak going through the top of its head) punctured by the broken bar. These egregious events are not Good Commercial Practices and need to be addressed.
P1243	Perdue Foods, LLC.	XLB1412023508G	08FEB2021	04C05	Poultry Good Commercial Practices	Finalized	On February 8, 2021 while performing a Good Commercial Practices task the following was observed: At approximately 1305 hours outside at the live receiving DOA belt there were over 20 birds were in the small enclose area. The birds were piled up and the associate was slowly picking up the dead birds. I, (b) (6), pointed out 3 live birds in the pile and the worker picked them up and place them in a holding cage. I continued to watch as he picked up the dead birds focusing on the middle of the pile, when he got to the bottom of the pile there was a live bird that had been buried underneath several dead birds. (b) (6) was notified of the conditions and that there was going to be an MOI documented. It is also advised that preventing the mistreatment of poultry decreases the chances of producing adulterated carcasses.
P1243	Perdue Foods, LLC.	XLB4509023012G	12FEB2021	04C05	Poultry Good Commercial Practices	Finalized	Attention: (b) (6) , (b) (6) At approximately 0655 hours in Live Receiving the DOA belt was left unattended; I observed dead birds commingled with live birds. (b) (6) was notified and by the time he got to the belt the employee was present slowly removing live birds from the pile. (b) (6) stepped in quickly removing live birds buried under the pile. There were six live birds remove from the pile. This was the second time this was observed this week. An MOI (XLB5511023408I) was issued on Monday February 08, 2021 for this same observance.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1254+V1254	Koch Foods of Ashland, LLC	YFA2612013414G	14JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>Koch Foods of Ashland P1254, 515 Tyson Rd. Ashland, AL 36251 On January 14, 2021 at approximately 08:45 hours, I observed less than perfect Good Commercial Practices (GCP) near the cage dump area of the establishment. While performing Ante Mortem Inspection and a Good Commercial Practice Check, I observed one live young chicken in the dead-on-arrival (DOA) dumpster. The dumpster was nearly full and contained approximately fifty DOA chickens. The chicken was observed on top of the pile, in the center of the dumpster when looking into it. I observed the bird move its head, blink its eyes, and it exhibited regular respirations while sitting upright. I walked back into the USDA office and instructed (b) (6) to find a member of management and meet me at the DOA dumpster. At 08:48 hours, (b) (6) approached me at the dumpster, performing the establishment's GCP check, and noted the live bird on her paperwork. At 08:49 hours, (b) (6) arrived at the dumpster and observed the live chicken in the DOA dumpster. (b) (6) was notified of my observations and of the forthcoming GCP MOI documenting these events. We also observed the other DOA chickens in the dumpster were intact, the heads had not been removed according to protocol. Plant personnel removed the young chicken from the dumpster and placed it in the adjacent holding cage. At 10:00 hours, I met with (b) (6) in my office and discussed corrective actions. I also met with (b) (6) at 11:00 hours; he informed me the employee responsible for decapitation and disposal of DOA chickens has received formal disciplinary action. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on January 14, 2021, (b) (6)</p>
P1353	Pilgrim's Pride Corporation	WUM3422012627G	27JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>While performing the GCP task at 22:15, a single live bird was observed entering the scalding by (b) (6) and myself, (b) (6). The bird was alive, alert and uncut, blinking and looking around as it entered the scalding. This is an infraction of CFR 381.65(b). I notified (b) (6) of the infraction and that an MOI would be written. (b) (6) immediately notified his superiors and implemented control measures to verify process. A mechanic was placed on the line for the remainder of the shift to monitor the line for live birds. The back up cutter and back up head puller were counseled about the gravity of the situation and the importance of their positions to the process. Verification of equipment was increased to hourly monitoring throughout the shift. I observed the line after the cutter and before the head puller and saw one live bird come through that was quickly dispatched before continuing down the line. At 22:40, as a follow up to verify control in the process, I observed approximately 5,000 birds enter the scalding and none were alive or had heads on.</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1362	Tyson Foods, Inc.	LPC4911031 612G	12MAR2021	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1220 hours, on March 11, 2021, while doing a routine observation of the Live Dock area I observed the following: A Tyson team member on kill line 1 while the line was running, picked up a live chicken from the conveyer belt that runs in front of the hangers. The team member then proceeded to pull his arms up and jump and forcefully throw the live chicken on to a shackle that was approximately 4 shackles away from where he was standing. I observed the Hourly Supervisor personnel in the area at this time and requested to speak to (b) (6). (b) (6) arrived, and I notified him of my observations of the mishandling and inhumane treatment of the live chicken. (b) (6) then removed the team member from the area.
P165S+V165 S	OK Foods, Inc.	LWA371601 3522G	22JAN2021	04C05	Poultry Good Commercial Practices	Finalized	Attending:OK Foods attendees: (b) (6) attendees: (b) (6) This is to document the discussion between USDA and OK Foods supervisory staff regarding a Good Commercial Practices issue that occurred on 1/22/21. The location was the Rehang area on the Evisceration production floor. At approximately 1543 on 1/22/21 while observing the rehang area for process control, I observed a carcass on the Line 1 rehang belt. The carcass still had a head which was heavily congested and blood red in appearance. I observed that there were no cuts at all to the head or neck of the bird. This chicken would have drowned in the scalding and as such died by means other than slaughter and would be a cadaver. I showed the cadaver bird to (b) (6). He showed the cadaver to the back-up killers and the carcass was later discarded. I continued to monitor the rehang area and kill room to assess process control for cadavers and observed no more during that time. Establishments are required to slaughter poultry 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. A report of this incident will be forwarded to the District Veterinary Medical Specialist for further follow up. I completed this report on January 22, 2021, the same day as the meeting. I certify that this report has recorded in it a summary of all pertinent matters discussed with the attendees on January 22, 2021.
P165S+V165 S	OK Foods, Inc.	LWA340802 5304G	04FEB2021	04C05	Poultry Good Commercial Practices	Finalized	This MOI is to document my conversation with (b) (6) and (b) (6) about my observation leading to the following GCP concern: In the Kill Room at approximately 0525 hours, I observed the Halal employee point to a chicken lying on the kill machine. He then showed it to a maintenance employee. I saw that the throat had not been cut. The maintenance employee grabbed the chicken and threw it into the drain located next to the kill machine. I then told the employee that the bird had only been stunned but not killed. The employee picked the chicken back up and I followed him into the Picking Room where we met with (b) (6). I explained the situation to (b) (6). (b) (6) then performed a cervical dislocation. After meeting with (b) (6), I met with (b) (6) and (b) (6). (b) (6) stated that he had met with all of his maintenance employees and would be initiating an Animal Welfare training for those employees.
P177	Pilgrim's Pride Corporation	JAA4213034 812G	12MAR2021	04C05	Poultry Good Commercial Practices	Open	

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P17766	Southern Hens, Inc	SSN3514013 804G	04JAN2021	04C05	Poultry Good Commercial Practices	Finalized	On 01/04/2021 at approximately 1128 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the Good Commercial Practices verification task. In the picking room area, I, (b) (6), witnessed 1 live and conscious bird, as evidenced by no apparent cuts on the neck and lifting its head and looking around, go into the scald. (b) (6) observed the back-up killer was not on his stand not backing up the head puller (plant decapitates). (b) (6) Tia Horton, Plant Manager, & (b) (6) were all present at the time and were informed of my observations, and of the forthcoming GCP MOI documenting these events.
P17766	Southern Hens, Inc	SSN2116011 228G	28JAN2021	04C05	Poultry Good Commercial Practices	Finalized	On 01/27/2021 at approximately 1128 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the Good Commercial Practices verification task. In the picking room area, I, (b) (6), witnessed 1 crate of live birds being tossed onto the back dock conveyer belt which then flipped into the truck bay area. This incident was observed this with (b) (6). The birds vocalized as the crate hit the ground. Tia Horton, Plant Manager, & (b) (6), were informed of the GCP MOI.
P17766	Southern Hens, Inc	SSN3907030 502G	02MAR2021	04C05	Poultry Good Commercial Practices	Finalized	On 03/01/2021 at approximately 1508 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the Good Commercial Practices verification task. In the DOA barrels, I, (b) (6), witnessed 5 live birds in the DOAs. The birds were observed to be moribund and comingling with DOAs. (b) (6) was present at the time and was informed of my observations, and of the forthcoming GCP MOI documenting these events.
P18	CARGILL MEAT SOLUTIONS	KMA3500034 230G	30MAR2021	04C05	Poultry Good Commercial Practices	Finalized	On Saturday 03/27/21 while performing a GCP task, (b) (6), observed four birds to have blood on the wings. An additional bird had blood that covered most of the bird. I immediately notified the lead person in live receiving. He thought the bird was dead, but I saw it breathing. He shook the cage and it was alive and moved, but could not stand up. I had the lead call for the Supervisor, who then called for Mr. Colon, Manager. They took pictures of the bird and decided to euthanize the bird. Lot #23-Breeders, Trailer #105. Grower name is (b) (6).

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P3	Mountaire Farms of Delaware, Inc.	OCG5517011813G	13JAN2021	04C05	Poultry Good Commercial Practices	Open	At approximately 1803 hours on January 13, 2021, while (b) (6) completing GCP/Antemortem verification, the following was observed at Establishment P3. Near the middle section of the live hold shed, there was a on a center divider between the truck stalls there was a chicken that was smashed in half sitting on the divider. After scanning the area, it was found nearby in the truck stall corresponding fresh blood to the carcass. So the carcass had been picked up from the driving area and put on the divider. I showed this to (b) (6) who determined that the live haul trailer in that stall had been recently changed out and the smashed carcass was put on the center divider so that it wouldn't be ran over a second time. It is reasonable to conclude that this chicken died by being ran over, not slaughter. Only other significant finding was a loose chicken near the west end of the live hold shed, which was taken to the dumper by the yard truck driver It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b) (6) Mountaire Farms of Delaware, Establishment P3 29005 John J Williams Highway Millsboro, DE 19966
P3	Mountaire Farms of Delaware, Inc.	OCG0714033526G	26MAR2021	04C05	Poultry Good Commercial Practices	Open	At approximately 1324 hours while performing Good Commercial Practice (GCP) verification I observed approximately 10 loose live birds on the floor under the 3 live hang belts and walking around the live hang area. In addition, I observed approximately 36 DOAs scattered and in various piles on the floor behind each of the 3 live hang belts. Upon further investigation, I observed 1 live bird underneath a pile of 13 DOAs on the floor behind line 1 live hang belt and live hang personnel continued to throw DOAs onto the floor on top of the live bird. There was no supervisor in the area or in the live receiving office, so I notified the floor employee of the live bird. The floor employee removed the live bird from underneath the pile of DOAs and returned it to the live hang belt, then proceeded to return the other loose live birds to the live hang belts and place the DOAs on the DOA belt that transfers them to the offal trailer outside. (b) (6) was notified of the observation of birds being handled in a way that could result in discomfort, injury or death while handled in connection with slaughter. (b) (6) stated that a meeting was held with Live Receiving Superintendent, Supervisor and Line Leads were instructed on the importance of removing loose live birds from the floor. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully (b) (6) Mountaire of Delaware, P3 Millsboro, DE. 19966
P300	Maple Leaf Farms, Inc.	EDK2604035717G	17MAR2021	04C05	Poultry Good Commercial Practices	Open	At approximately 0230 on 3/17/21, I was providing USDA breaks, and had two ducks from (b) (4) pass the inspection station with severe antemortem leg fractures and bruising. One of the ducks had this bruising over an entire half of its body. I removed the ducks from the line, and gave them to (b) (6). One additional duck was found by the other inspector with severe antemortem bruising.

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P300	Maple Leaf Farms, Inc.	EDK0500032722G	22MAR2021	04C05	Poultry Good Commercial Practices	Open	While giving USDA breaks at approximately 0230 on 3/20/21, one duck from the (b) (4) presented with a sever antemortem compound fracture and bruising in the duck's left leg. I gave this duck to (b) (6). This is the second incident this week of antemortem fractures occurring in ducks. The first incident occurred on 2/17/21 and is documented in MOI #EDK2604035717G.
P39	Pine Manor Inc.	ULL5111034122G	22MAR2021	04C05	Poultry Good Commercial Practices	Finalized	On Monday, March 22, 2021, at approximately 0440 hours, while I was performing the antemortem inspection on lot #1 at the live barn area I observed excessive amount of blood on (2) cages full of live chicken. After further investigation, I observed that two (2) chicken were dead, and their body cavities were open, and their entrails were eaten. In addition, some of the chicken were mutilated and their legs were pulled off. Furthermore, pieces of the killed chicken were left laying around the cages on the truck. I did not notice any raccoon or other animals around the area during my observation, however, similar incidents were observed last year, and raccoons were the culprits. I notified and reminded (b) (6) that the PPIA and Agency regulations do require that live poultry be handled in a manner that is consistent with good commercial practices, and that they not die from causes other than slaughter. I recommended that the plant 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 (b) (6) a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6), IIC P39 Miller Poultry.
P445	Wayne Fams, LLC	FKA1811025219G	19FEB2021	04C05	Poultry Good Commercial Practices	Finalized	On 2/19/2021, at approximately 1100 hours, while performing a Good Commercial Practices task in the Kill Room, I noted an increase in the number of back-up cuts. As I completed my check, I observed a bird pass by the back-up killer that appeared uncut and was heading towards the scalders. I immediately went to the scalders entrance and identified that the bird had normal rhythmic breathing, eyes open and blinking with the head elevated. I stopped the line at 1103 and went to the Evisceration area to find a supervisor. I found a maintenance team member and had him remove the bird from the line. 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) came to the area and I discussed my findings with him. I informed him that had USDA not intervened, this bird would have died by means other than slaughter. (b) (6) was also alerted to the events listed above. Following this conversation, I repeated my Good Commercial Practices task at 1308 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).

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P44992	Windy Meadows Family Farm	FCY1615031 317G	17MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On March 17th, at approximately 0930, I (b) (6) witnessed the following in the kill room at Windy Meadows. A large number of live and dead birds were being placed on the middle table in the room, after being bled in the vertical position- as the scalding was full, they were unable to put these birds into the scalding (and some of the birds were still breathing). I did not witness any live/breathing birds being covered with more birds. There was such a large number (about 20-30 birds), that birds were being piled on top of one another to the point that they were falling off the table and on to the floor. These birds were left on the floor until the employee in charge of the kill room had an opportunity to pick them up- some of them were on the floor for several minutes. I confirmed these birds were dead that fell on the floor. The employees continued to kill and pile birds on one another, until the employee in charge of the kill room asked them to stop slaughter so that he could catch up. Birds continued to fall on the floor, and they were picked up and put on the table. The kill floor employee eventually caught up and the table was cleared, and all birds were put into the scalding. I did not witness any live birds being put into the scalding, but with the pile of birds that was formed- it was very difficult to assess the situation completely. I did notice several of the birds on top of the pile defecating onto the birds below which increases contamination that could be prevented by not piling them on one another to begin with. This event represents a loss of process control of Good Commercial Practices. When there is a large pile of birds on the table, it is hard to determine which ones are still alive and there is an increased risk of having 1 live bird underneath dead birds which is a noncompliance 9CFR 365.81 (b). Since the kill floor manager stopped the slaughter, and I did not witness mishandling of live birds, there will not be an NR at this time but I recommended the the plant manager (Daniel Hale) to have a discussion with kill floor employees about the importance of maintaining process control from the beginning of slaughter. Mr. Hale understood the issue at hand and said he will remind all kill-floor employees of Good Commercial Practices. No further action is required at this time.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P4602A	NEW MARKET POULTRY, LLC	YCG0514032 229G	29MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On 3/26/2021, I reviewed the condemnation data for 3/25/2021 and noticed a recording of twenty-one (21) cadavers between the first and second lots. This is an unusual number, so I questioned the food inspectors on their findings. They testified that many carcasses had a red character but what seemed like fresh and oxygenated blood still in the neck vessels and that some were cool to the touch despite having recently come from the scalding. Today (3/29/2021) I reviewed the 3/26/2021 data and saw a recording of thirty (30) cadavers. I instructed food inspectors to begin rehangng what they thought were cadavers if they pronounced an excess of two (2) in a lot for my confirmation. From the beginning to the end of today's shift, I condemned three (3) myself as cadavers based on findings similar to those related by the inspectors last week. These carcasses, though decapitated and having severed blood vessels, did not bleed out sufficiently before being scalded so as to prevent the development of cadaverous properties recently postmortem. I have been closely inspecting the stunning, kill knife, and backup killer portions of the establishment's slaughter process in Live Hang and have generally observed strong process control for slaughter itself. I have, however, noticed that many chickens are not being cut on the underside surface of the throat but from the side or back of the head/neck area. While this slaughters the chicken, it may not allow for sufficient bleeding. In addition, the flocks from the past three (3) work days have had notably high pathology and exhibited high proportions of Dead on Arrival carcasses. It is reasonable to conclude that some of these cadavers were produced by morbid and moribund chickens which, due to disease, had poor circulation of blood and failed to bleed. Such chickens are best identified by live hang personnel as unfit for slaughter and euthanized so they do not create carcasses identifiable as cadavers. In addition, I identified a "true" cadaver at inspection stand 1 of Line 1 today at about 0906 hours. This carcass still had its head attached and there was no evidence of a cut on the neck or head area, so it is reasonable to conclude that it did not die from regulations-approved slaughter. Later, at about 1205 hours, I inspected trailer c63 from Lot 2 and saw that there was a crate with a broken, caving in top wall. There was a dead chicken with its neck bent and the head lodged in the space between the sagging side of the crate and the intact part. This suggests to me that it was killed by having its neck broken in this part of the crate. Please remember that 9 CFR 481.65(b) specifies not only that regulations-approved slaughter only results from exsanguination but that cut birds must adequately bleed before being scalded and the blood released thereof must be confined to limited spaces.</p>
P468	Peco Foods, Inc.	JVD4715031 905G	05MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1115 hours I, (b) (6) was in the live hang room shortly after the establishment employees had gone to break and observed a condemn barrel full of feathers at the end of the live hang belt. As I was looking into this barrel, it began to shake. I notified (b) (6) of my finding. (b) (6) emptied the barrel and buried beneath the feathers was one live bird and one dead bird. (b) (6) disposed of the dead bird and returned the live bird to the live hang room. (b) (6) informed me that the establishment's immediate preventative measures were to keep the condemn barrels outside of the live hang room until the feathers were to be picked up to prevent any birds from accidentally getting into these barrels. I then notified (b) (6) of my finding and the forthcoming memorandum of interview for good commercial practices.</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P4734	New Lee's Live Poultry Market Inc.	XKD4505012007G	07JAN2021	04C05	Poultry Good Commercial Practices	Finalized	On Thursday January 7th, 2021 IIC met again with owner and manager Shen and John Chen to go over FLS final decision regarding appeal over IIC's decision on 1/6/21 to not allow overnight birds due to not being able to sell them that day. Below is a copied and pasted excerpt from an email from (b) (6) to IIC. Per FLS, "We do not allow birds overnight, and the SPHV can contact the NY State and notify them . If a machines breaks down, I understand and will deal with such situation case by case, but it can't be a standard practice."
P476	Pilgrim's Pride Corporation	ODA2903010128G	28JAN2021	04C05	Poultry Good Commercial Practices	Finalized	On Monday January 18,2021 at approximately 2021 hours, while performing Good Commercial Practices Task at 00476-P, I, (b) (6) observed an issue with the implementation of Good Commercial Practices in the yard/holding area for empty trailers. Trailer #221196 was parked behind the truck shop. On this trailer, I observed two live birds left in a cage. The driver was checking the buckles on this trailer and was preparing to depart. I informed the driver to not leave the premises until management was notified of the live birds still on the trailer, but he left anyways. I immediately notified (b) (6) of my observations and that the driver had left with the trailer despite proper notification. (b) (6) called the driver back to the establishment. I was notified shortly thereafter by (b) (6) that trailer #221196 had returned to establishment at approximately 2040 hours and that the birds were removed from the cage and euthanized, without the presence of USDA. (b) (6) and (b) (6) were both notified of the findings and that this occurrence would be documented in an MOI document. (b) (6) later stated the trailer was found to be empty during the dumping process and someone must have put the birds in the cage afterwards that were loose on the yard. No camera could confirm or deny this. (b) (6)
P476	Pilgrim's Pride Corporation	ODA0010023626G	26FEB2021	04C05	Poultry Good Commercial Practices	Finalized	Daniel Shaw, Plant ManagerPilgrim's Pride Corporation P-00476616 Kingsbridge Rd. Carrollton, GA 30117On Friday, February 26, 2021 at approximately 1014 hours while performing a Good Commercial Practices Task at P-0467 I, (b) (6) observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. I observed one live bird enter the scald vat on picking line number one alive. The bird was observed bright, alert, responsive and blinking its eyes prior to entry into the scald vat. There was no cut observed to the neck. I immediately notified (b) (6) of this occurrence. Upon exit from the scald vat, I identified the cadaver to (b) (6) and he removed the cadaver from the picking line. No other live birds were observed entering the scald vat at this time. This issue was discussed briefly with (b) (6) shortly after the occurrence. He stated he did not see any immediate issues with the kill machine and had no issues currently with bird size. The topic will also be discussed again at the next UDSA weekly meeting on February 3, 2021 at approximately 0900 hours for further discussion and the minutes will be documented in the corresponding MOI. Respectfully, (b) (6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P481	Tyson Foods, Inc.	VHF4305034 716G	16MAR2021	04C05	Poultry Good Commercial Practices	Finalized	On 3/15/2021 at approximately 0400 hours the (b) (6) , and (b) (6) , observed the following good commercial practice failure. The cull basket affixed to the end of the livehang belt was piled up with numerous birds. The basket was filled with culled birds such that the mesh at the bottom was not visible. Multiple birds on the bottom layer were observed gasping for breath and in distress. At the initial time of observation one plant team member was stationed at the cull basket to cervically dislocate birds. This team member was not, however, able to keep up with the pace of culls being added to the bin. During observation numerous birds were added to the bin, preventing control from being regained. At this time (b) (6) returned to the livehang area from the dumping area. I notified (b) (6) , of the issue and he immediately started culling the excess birds from the bin. The chickens were euthanized via cervical dislocation and their carcasses were placed in the condemn barrels located at the end of the line, as is normal for this establishment. I observed multiple dyspneic birds, but none that appeared to have died by suffocation. FSIS observation continued until all the birds were euthanized and placed in condemn barrels. After the area was deemed under control, I spoke to (b) (6) and told him that this would result in an MOI as the measures that were in place when USDA FSIS arrived were not adequate as to prevent the conditions observed. It is not within the standards of good commercial practice to let birds asphyxiate, as was the potential outcome of this incident, and as such is concerning to the USDA.
P481	Tyson Foods, Inc.	VHF4612031 124G	24MAR2021	04C05	Poultry Good Commercial Practices	Finalized	Leukosis check at 0613 on lot 1D acceptable. Ante-mortem preformed on lot 1D at 0635 acceptable. Leukosis check at 1108 on lot 2D acceptable. Ante-mortem preformed on lot 2D at 1118 acceptable. While performing good commercial practices verification task at 0605 I (b) (6) , observed that chickens were killed by means other than slaughter. Due to damaged equipment used to dump live bird cages, birds were getting jammed between a moving conveyor and the framework of the dumping system. Three dead birds and five live birds were observed trapped in the opening. The process was immediately halted and USDA Rejected tag number B28416158 was applied to the system. The birds were removed from the opening and repairs were made.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P517	Mar-Jac Poultry-MS	QOO4904031 319G	19MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>(b) (6) Mar-Jac Poultry, MS1301 James Street-Hattiesburg, MS 39401(b) (6) . At approximately 2030 hours on March 18, 2021, the following less than Good Commercial Practices (GCP) incident was observed at Mar-Jac Poultry in Hattiesburg, MS. Multiple birds in live hang on the conveyor belt for the south picking line were suffering visible distress and injury as their extremities were caught on a loose piece of plastic while their bodies were proceeding down the conveyor belt. At least one bird's head was caught in the wedge between the loose plastic and the conveyor belt, which resulted in the bird's decapitation by the action of the conveyor belt. Regulatory control was taken to stop the conveyor belt. (b) (6) , was verbally notified of the incident at approximately 2035 hours. Repairs were made and Inspection Program Personnel observed no further birds being caught in the equipment. Control was returned to the establishment at approximately 2055 hours. (b) (6) was advised a GCP Memorandum of Interview would be issued to management pending review by (b) (6) . Respectfully,, (b) (6) , Hattiesburg, MS 39401cc:(b) (6) .</p>
P522	Sanderson Farms, Inc. (Processing Div)	IKB40120227 10G	10FEB2021	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1210, on 02/10/2021, while doing a GCP task, I observed one (1) live chicken enter the Scalder from the inside line. It was lifting its head, attempting to right itself with no observed cuts to the neck or observed bleeding. I did not observe any additional live birds enter the Scalder. I informed (b) (6) , of the observation and of the forthcoming GCP MOI, documenting this incident.</p>
P533	FreeBird Chicken	AKB2922014 725G	25JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>At P533 FreeBird Chicken on 12/21/20 at approximately 0350 I, (b) (6) , observed the following: I found a pile of chicken carcasses (approximately 20-30 birds) on the floor in the live hang room. A plant employee told me that a new employee operating the dumper had dumped one load of chickens on top of another, suffocating them. Approximately 180-193 birds died in the dumper hopper. Plant employees placed all the dead birds into the condemn auger. I noticed that some birds in the pile were still alive and instructed the plant employees to place them on the live hang conveyor belt. I informed (b) (6) of the occurrence. (b) (6) then spoke with (b) (6) . (b) (6) stated that the incident is similar to what has happened in the past. The transfer conveyor belt stopped while the dumper belt continued to run. The employee operating the dumper did not make sure the transfer belt was clear prior to dumping more birds resulting in too many birds on the transfer belt and the weight of heavier birds will cause the belt to slip. They wrote up the employee however the employee hasn't returned since that night. (b) (6) reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter.</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P548	JCG Foods of Alabama, LLC	WYI4716031 501G	01MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, February 26, 2021 while in the Evisceration Dept. verifying a fecal retest, I noticed every 8th or 10th carcass coming down the lines had broken wings with bones protruding and some open fractures and bruising. An inspector reported to me observation of muscles peeled away at the hock with the bone exposed below, and the other hock of the carcass was normal. I notified the plant of my findings in the Evis Dept. and I headed to Live Hang. At approximately 1755 hours while completing a Good Commercial Practices Verification check I observed live birds lodged in conveyor belts after the dumper. There was an employee stationed in this location with a long pole that had a pointed metal spear like end (not a rounded hook as before) and he was using this tool to attempt to free birds from machinery. As before, birds were continuously being dumped and were tumbling over lodged birds pulling them along as they struggled to come loose from the belt. Once again, I took a Regulatory Control Action and stopped Live Hang, and I notified (b) (6) of the situation. I notified (b) (6) of the forthcoming GCP MOI documenting these events. (b) (6) was able to free the remaining birds by hand after the belt was stopped, and he pulled a handful of legs and other chicken portions from the edge of the conveyor. The Establishment added plexiglass to the area of concern, and made some other adjustments before starting back up.</p>
P548	JCG Foods of Alabama, LLC	WYI4416030 501G	01MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, February 24, 2021 at approximately 1528 hrs soon after 2nd shift startup, while completing a Good Commercial Practices Verification check, I observed birds dying otherwise than by slaughter at the location of the conveyor belts directly after the cage dumper before the birds enter the building. This is the same location where GCP issues were identified the night prior. I first observed birds stacked in several layers on the conveyor risking suffocation. I asked the cage dumper employee to stop dumping in order for me to take a closer look. As the belt began to clear I observed multiple live birds stuck on both sides of the moving conveyor belts. These birds were breathing, blinking, eyes moving, and were stuck between the belts. Live and dead birds were lodged by various body portions (feet, head and wings) as other birds were moving over top of them and pulling them along (while lodged). I took regulatory control action and stopped Live Hang at this time. I immediately notified (b) (6) and additional plant management as they came to the area, and I notified them of the forthcoming GCP MOI documenting the incident. The plant was notified of this situation on February 23 one day prior, and did not correct it or prevent it from happening again.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P548	JCG Foods of Alabama, LLC	WYI4116034 001G	01MAR2021	04C05	Poultry Good Commercial Practices	Finalized	On the date of Tuesday, February 23, 2021 at approximately 2045 hrs while completing a Good Commercial Practices Verification check, I, (b) (6) observed less than ideal conditions at the cage dumping area. I observed numerous live and dead birds lodged between conveyor belts as they meet in a perpendicular fashion after the cage dumper. Birds were caught in machinery by their feet, legs, and wings while being pulled by other birds landing over them. As the belt cleared, I observed bloody birds dismantled with viscera and other portions stretched across the belt, and where the two conveyors meet on the right end I observed 6-8 legs lined up with musculature exposed. I immediately notified (b) (6) of my observations and of the forthcoming GCP MOI, documenting these events. The dumper had stopped operating soon before my inspection, and I was able to observe the belt with less birds than usual. The plant did not start back up this night due to maintenance working on the dumper.
P6164A	Foster Farms	OIJ04210137 13G	13JAN2021	04C05	Poultry Good Commercial Practices	Finalized	On January 13, 2021, at approximately 6:15 PM, while conducting a routine Good Commercial Practices (GCP) verification task, I, (b) (6) of P6164A, observed an event not consistent with GCPs. This establishment employs a series of five hurdles of intervention to assure birds do not die by methods other than humane slaughter, specifically, an automated neck-cutter, a back-up manual neck-cutter, two static neck pulling devices, and a manual head-puller. The manual head-puller is an establishment employee who is tasked to attend birds that have passed the fourth hurdle with their heads intact. However, the manual head-puller also stands guard to ensure no live birds enter the scalders. He/she is the last intervention before birds enter the scalders. On this occasion, I was standing in the pre-scald area with (b) (6) when a conscious bird passed the employee responsible for ensuring no live birds enter the scalders. As the bird approached the scalders I stopped the line to prevent the live bird from entering the scalders. After stopping the line, I inspected the bird, which was fully awake, blinking, and conscious. A palpebral reflex was elicited. Additionally, there was no neck cut. (b) (6) immediately got (b) (6). (b) (6) removed the bird from the line and brought it back into the live hang room. I informed (b) (6) that the employee completely overlooked the conscious bird and had I not been there the bird would have entered the scalders alive. I also informed (b) (6) I'd be writing an MOI, as it was a single bird incident. This MOI reminds the establishment 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. A review of records revealed a GCP MOI on November 6, 2020 written by (b) (6). No adulterated product was allowed to enter commerce.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ08190124 26G	26JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday January 26, 2021, at 2:05 PM, I, (b) (6), observed an event not consistent with Good Commercial Practices (GCPs). It is a Good Commercial Practice to properly shackle a bird before it is slaughtered. Normally chickens are hung upside down and both legs are placed into leg-receiving recesses, thereby securing the bird into the shackle and limiting mobility prior to slaughter. The shackle is then advanced along the slaughter line. While conducting a routine GCP task in the pre-scald area (right before the scald), I observed 8 birds over the course of 10 minutes inappropriately shackled. Specifically, each bird had one leg locked in the shackle with the other leg freely dangling in the air and dragging behind the bird. On 1 of the 8 birds inappropriately shackled, I noticed the hock on the free hanging leg was completely incised and was dangling by a thread of synovial membrane and skin. The entire foot was missing distal to the hock joint in two other birds. It is important to note by the time I witnessed this event, all birds had been slaughtered. While investigating further upstream from where I was originally standing, I witnessed the hocks of two more inappropriately shackled live and conscious birds pass through the primary automated neck cutting machine and completely incise the distal limb over the course of another 10 minutes. After witnessing this event, I discussed the incident with (b) (6). Approximately 10 minutes after discussing the event with (b) (6), I went back to the live hang room and witnessed the distal limb of another inappropriately shackled and conscious bird pass through the primary automated neck cutting machine and incise the dorsal aspect of the hock. (b) (6) accompanied me and witnessed the event over the course of a 10 minute check. Although unintentional, the failure of establishment personnel to properly shackle birds resulted in needless injury and trauma to birds prior to slaughter. The birds were immediately slaughtered by the manual back-up cutter (right after the automated neck cutting machine). I informed (b) (6) I would be writing a GCP MOI. This MOI reminds the establishment that the PPIA and Agency regulations require that live poultry be handled and treated in a manner that is consistent with Good Commercial Practices. A review of establishment records indicates a similar GCP MOI was written on January 25, 2021, by (b) (6). Another GCP MOI was written on January 13, 2021, by (b) (6), pertaining to a different issue. No adulterated product entered commerce.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ04190150 26G	26JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday January 25, 2021, at 3:45 PM, I, (b) (6), observed an event not consistent with Good Commercial Practices (GCPs). It is a Good Commercial Practice to properly shackle a bird before it is slaughtered. Normally chickens are hung upside down and both legs are placed into leg-receiving recesses, thereby securing the bird into the shackle and limiting mobility prior to slaughter. The shackle is then advanced along the slaughter line. While conducting a routine GCP task in the pre-scald area (right before the scald), I observed 10 birds over the course of 10 minutes inappropriately shackled. Specifically, each bird had one leg locked in the shackle with the other leg freely dangling in the air and dragging behind the bird. On 8 of the 10 birds inappropriately shackled, I noticed the hocks on the free hanging leg were completely incised at the hock joint and dangling by a thread of synovial membrane and skin. In some birds the entire foot was missing distal to the hock joint. It is important to note by the time I witnessed this event, all birds had been slaughtered. I informed (b) (6) about my concern of improperly shackled birds. However, while investigating further upstream from where I was originally standing, I witnessed the hocks of two more inappropriately shackled birds pass through the primary automated neck cutting machine and completely incise the leg over the course of 10 minutes. One bird was conscious, the other was unconscious from the preceding electrical water-bath intervention. Although unintentional, the failure of establishment personnel to properly shackle birds resulted in needless injury and trauma to birds prior to slaughter. The birds were immediately slaughtered by the manual back-up cutter (right after the automated neck cutting machine). This MOI reminds the establishment that the PPIA and Agency regulations require that live poultry be handled and treated in a manner that is consistent with Good Commercial Practices. A review of establishment records indicates a GCP MOI was written on January 13, 2021, by (b) (6), pertaining to a different issue. No adulterated product entered commerce.</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ22210109 27G	27JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday January 27, 2021, at 5:00 PM, I, (b) (6), observed an event not consistent with Good Commercial Practices (GCPs). It is a Good Commercial Practice to properly shackle a bird before it is slaughtered. Normally chickens are hung upside down and both legs are placed into leg-receiving recesses, thereby securing the bird into the shackle, and limiting mobility prior to slaughter. The shackle is then advanced along the slaughter line. While conducting a routine GCP task in the live hang area, I observed one bird over the course of 10 minutes inappropriately shackled. Specifically, the bird had one leg locked in the shackle with the other leg freely dangling in the air and dragging behind the bird. During my initial observational period, I witnessed the hock of the inappropriately shackled live and conscious bird pass through the primary automated neck cutting machine and deeply incise the metatarsus. After witnessing this incident, I decided to extend my observational period by another 10 minutes. Again, another inappropriately shackled live and conscious bird passed by me and had its metatarsus deeply incised by the automated neck cutter blade. (b) (6) and (b) (6) accompanied me and witnessed both incidents over the course of 20 minutes. I informed (b) (6) I would be writing an MOI. (b) (6) informed me he would place an employee at a station upstream from the automated neck cutting machine to prevent this from happening again. Although unintentional, the failure of establishment personnel to properly shackle birds resulted in needless injury and trauma to birds prior to slaughter. The birds were immediately slaughtered by the manual back-up cutter (right after the automated neck cutting machine). This MOI reminds the establishment that the PPIA and Agency regulations require that live poultry be handled and treated in a manner that is consistent with Good Commercial Practices. This is the third day in a row I have witnessed and document a poultry mistreatment incident. The issue has been previously observed and raised to the attention of establishment management. A review of establishment records indicates similar GCP MOI's have been written for poultry mistreatment incidents taking place on January 25, 2021 and January 26, 2021 by (b) (6). A sustained trend of unintentional poultry mistreatment is noteworthy. No adulterated product entered commerce.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ08220151 28G	28JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday January 28, 2021, at 5:00 PM, I, Christopher (b) (6), observed a poultry mistreatment event not consistent with Good Commercial Practices (GCPs). It is a Good Commercial Practice to properly shackle a bird before it is slaughtered. Normally chickens are hung upside down and both legs are placed into leg-receiving recesses, thereby securing the bird into the shackle, and limiting mobility prior to slaughter. The shackle is then advanced along the slaughter line. While conducting a routine GCP task in the live hang area, I observed one bird over the course of 10 minutes inappropriately shackled as it approached the automated neck cutting machine. Specifically, the bird had one leg locked in the shackle with the other leg freely dangling in the air and dragging behind the bird. I witnessed the distal hindlimb of the inappropriately shackled bird pass through the primary automated neck cutting machine and deeply incise the distal aspect of the shank. The bird reacted to the noxious stimuli induced from the trauma, (b) (6) and (b) (6) accompanied me and witnessed the trauma. Approximately 2 minutes after the incident, the line was stopped and (b) (6) pulled the deceased bird and recently slaughtered bird off the line and we both observed the traumatic lesion, which completely severed the distal shank. I informed (b) (6) and Foster Farms General Manager Jason Gentemann I would be writing an MOI. After brief discussion, Mr. Gentemann informed me he would permanently place an employee at a station upstream from the automated neck cutting machine to prevent this from happening again. Although unintentional, the failure of establishment personnel to properly shackle the bird resulted in improper positioning and needless trauma prior to slaughter. The bird was immediately slaughtered by the manual back-up cutter (right after the automated neck cutting machine). This MOI reminds the establishment that the PPIA and Agency regulations require that live poultry be handled and treated in a manner that is consistent with Good Commercial Practices. This is the fourth consecutive day I have witnessed and document a poultry mistreatment incident. The issue has been repeatedly observed and raised to the attention of establishment management, including in the establishment weekly meeting which took place earlier today. A review of establishment records indicates similar GCP MOI's have been written for poultry mistreatment incidents taking place on January 25, 2021, January 26, 2021, and January 27, 2021, by (b) (6). A sustained trend of unintentional poultry mistreatment is noteworthy. No adulterated product entered commerce.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6164A	Foster Farms	OIJ08190327 08G	08MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday March 8, 2021, at 4:30 PM, I, (b) (6), observed a poultry mistreatment event not consistent with Good Commercial Practices (GCPs). While conducting a routine GCP task in the live hang area, I observed one bird over the course of 3 minutes inappropriately shackled as it approached the automated neck cutting machine. The bird had the left leg locked in the shackle with the right leg freely dangling in the air. The free hanging limb acted as a counterweight, preventing the bird from being stunned by the electrical water-bath (intervention before the automated neck cutting machine). I observed the hock of the inappropriately shackled right limb pass through the primary automated neck cutting machine and deeply incise the hock joint. I observed the bird to be conscious and blinking. I discussed my findings with (b) (6) and informed him I would be documenting an MOI. As a corrective action, (b) (6) stated he would add another employee to verify proper shackling at the live hang station. Additionally, live hang supervision performed formal retraining of proper shackling with all live hang employees the same evening. This MOI reminds the establishment that the PPIA and Agency regulations require that live poultry be handled and treated in a manner that is consistent with Good Commercial Practices. This MOI is being associated with MOI# OIJ59210153281 documented on 1/28/2021. No adulterated product entered commerce.</p>
P6504	Peco Foods, Inc.	CHK5709035 713G	13MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P6504, Peco Foods Inc., March 13, 2021, 0535 hours. In attendance: (b) (6)</p> <p>At approximately 0535 hours, at P6504 Peco Foods, while observing birds in the blood room in the poultry live hang area, I, (b) (6), observed one (1) live bird going into the scalding tank with the head retracted and looking around. There was no cut anywhere on the bird's head or neck. I immediately called the attention of a plant employee, standing nearby, to the incident and I also notified the back-up cutter of my observation. From there, I immediately proceeded and notified (b) (6), and (b) (6), and the latter immediately went to the blood room to observe the process. (b) (6) later informed me that she had spoken to (b) (6), about the incident. I also spoke to (b) (6) and notified him of my observations and of the forthcoming GCP MOI documenting these events. Respectfully, (b) (6), P6504, Peco Foods Inc.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6666	Koch Foods of Gadsden, LLC	GQH5923010 320G	20JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>Attendees (b) (6)</p> <p>On 1/18/2021 at approximately 0307 in Live Hang while performing the Good Commercial Practice Task I observed a huge pile of birds on the conveyor belt for lines 3 and 4. I left to inform (b) (6) of my findings. Upon returning to Live Hang the birds that I previously stated were still piled on the conveyor belt for lines 3 and 4. (b) (6) and I observed live birds were mixed in the pile along with dead birds and debris. At approximately 0316 (b) (6) took a regulatory control action and had the line stopped. There was no establishment Supervisor present at the time. We waited approximately 4 minutes before (b) (6) came to the area. By this time (b) (6) and (b) (6) came to the area. The establishment went to get their condemn barrels and started placing the dead birds in the barrel and they placed approximately 5 live birds back on the conveyor belt. The establishment took off approximately 87 dead birds filling up over 2 condemn barrels. The line was restarted once all the dead birds were cleared from the conveyor belt after approximately 10 minutes. (b) (6) was notified of my observations and of the forthcoming GCP MOI documenting these events.</p>
P7085+V708 5	Tyson Foods, Inc	HMO1409012 621G	21JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 21, 2021 at approximately 8:25 AM, I was performing a Good Commercial Practices check. I observed a live bird in the dead on arrival (DOA) bin just outside the cage loading site. As soon as I walked up to the bin, I noticed the sides of one of the birds in the bin were quickly moving in and out, indicating it was alive and having a hard time breathing. At this point, I could not see the head of the chicken. I pulled the chicken up and it held its head up and was clearly alive. I called (b) (6) over to show him the bird and he removed the bird from the DOA bin. I then informed Slaughter General Plant Manager Brad Hughes of what occurred. USDA expects that no live birds are to be present in bins meant for DOA birds since they are in danger of being smothered (dying by means other than slaughter). It is expected that birds are screened adequately to ensure live birds are not placed in a bin with DOAs. It is highly likely that this bird would have suffocated to death since its head was down between dead birds in the bin. (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7085+V7085	Tyson Foods, Inc	HMO4314034201G	01MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1208 hours, while I on my way to perform ant-mortem on Lot 3, I noticed that the trailer in live shed was tilted to one side. I asked GPM Hughes why the trailer was tilted to one side. At the time he did not know but he wondered if it was associated with the trailer getting stuck in the mud at the farm. From where we were standing, we could not see very many birds in the cages when looking at the cages on the driver's side. When the trailer exited the live shed and turned left, we could see that most of the birds were piled into the right side of the cages. When the trailer was staged for me, I observed a large percentage of the birds were dead. Many of the deceased birds' heads and necks were smashed into the cage wiring. I told (b) (6) that I had serious concerns with Good Commercial Practices being followed considering what I was seeing. GPM Hughes had told me earlier when the trailer rig got stuck, that the cages had to be unloaded from the trailer to get the trailer out. If that had been the case, somebody could have made sure that the birds were not all piled up on one side of the cage. After completing ante-mortem inspection, I went back to the office to don my white smock and hair net so that I could go to live hang and observe the chickens after they were placed on the live hang belts. When I got to live hang at approximately 1218, I observed a pile of dead chickens at the end of each live hang belt. The pile was approximately 12-14 inches taller than the belts and completely filled a 5-foot diameter space on the floor. I then observed a live hang employee push more birds into the pile, which caused the pile to topple over. When the pile toppled over, I observed a live bird within the dead bird pile. The employee continued to push dead birds on top of the live bird. I immediately had the employee stop and I showed him the live bird. I then saw a leg halfway down in the pile moving. I had the DOA employee remove the birds that were on top of this leg and observed a live bird within the pile of dead birds. There were no Supervisors in the immediate area, so I had to locate a Supervisor on the slaughter floor. I then asked (b) (6) to follow me to live hang, where I showed him the GCP issue that was occurring in live hang. GPM Hughes and (b) (6) arrived, and I informed (b) (6) of the forthcoming GCP MOI for piling dead birds on top of live birds. (b) (6) stated that they could not foresee that there would have been this many dead birds in the cages. I informed (b) (6) that it was foreseeable when I was performing ante-mortem and the establishment did not attempt to add any employees to the live hang area to assist in this matter. A prudent establishment would have made every attempt at ensuring that live birds are not buried beneath dead birds. USDA's concerns are that these birds would have suffocated beneath the weight of the dead birds if I had not seen them. USDA encourages the establishment to respond to this MOI. On 1-21-2021, a GCP MOI was issued by (b) (6) when she observed a live bird in the DOA bin. This was documented on GCP MOI HMO55080124211.</p>
P7101	Tyson Foods, Inc.	LUC1012035902G	02MAR2021	04C05	Poultry Good Commercial Practices	Open	<p>March, 2, 2021 At approximately 1000 hours while performing a routine Good Commercial Practice task on A-Line in the pinning area I observed the following. I observed one chicken enter the scalding still breathing. The back up killer was having a difficult time keeping up with the number of chickens he was having to kill (28 chickens in 2 minutes and 10 seconds). (b) (6) was informed of these issues. When going into the trailer unloading area, I observed trailer # 24188 with multiple cages missing doors and parts of the panels on the outside of the cages (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P72	Tyson Foods, Inc	JPJ5923035 722G	22MAR2021	04C05	Poultry Good Commercial Practices	Finalized	Ante-Mortem (AM) @ 1948 Leucosis @2001, Lot #1 AM and Leucosis acceptable 03/22/2021 Sensibility at scald: 0 per (b) (4) birds min (b) (4) sec Broken/dislocated wings: 0 per (b) (4) birds 3 min 30 sec. Broken legs: 0 per (b) (4) birds min (b) (4) sec Missed by kill machine: (b) (4) per (b) (4) birds min (b) (4) sec. Missed by stunners: 0 per (b) (4) birds min (b) (4) sec. Hung only by 1 leg: 0 per (b) (4) birds min (b) (4) sec. Number of birds loose on Live Hang floor: 0 3min (b) (4) sec Birds thrown during shackling: 0 3min (b) (4) sec. Live birds found in dead barrels: 0. Birds' loss in yard: 0 Dumping Area: At 1948 I observed the dumping area approximately five cages' birds appeared to be in good health, the birds could stand and move around on the belt, cages appeared to be in good condition. Dumper personnel handled the cages in a proper manner
P7264+V726 4	Sanderson Farms, Inc.	VLB1414025 111G	11FEB2021	04C05	Poultry Good Commercial Practices	Finalized	On February 9, 2021 at approximately 9:55 PM the line stopped due to a malfunction at the chiller. At approximately 10:23 PM, I observed employees in the live hang area removing birds from the live hang room that had been loaded into a yellow condemn barrel. The barrel was filled with live birds that the plant employees were taking out of the barrel and placing back into coups to be put back onto the truck. I immediately informed the (b) (6) , that this was not an acceptable way to remove birds from the live hang area in order to place them back into the cages. The employees then began to hand the birds properly by the legs to carry them from the live hang room to the cages outside. When I observed the birds that had been removed from the barrel put into the cages, I did not see any that had obviously died by means other than slaughter but some did look weak and in discomfort. Live birds placed into a condemn barrel on top of each other are in danger of being smothered by other birds; thereby dying by means other than slaughter. I observed that at 30 minutes the birds were still hung on the line. I also noted that about 3 birds had been hung on the returning line in the small room adjacent to the live hang room. When the line did start again, these birds were dragged through the window leading into the live hang area. I also observed that the birds that had remained in the stunner were not removed from the line once it restarted and not condemned as plant rejects or cadavers as outlined by the establishment. USDA-FSIS inspection personnel assigned to this establishment are committed to ensuring birds are treated in accordance with good commercial practices in ways to prevent or minimize fear, pain, stress and suffering. A copy of this MOI will be forwarded to (b) (6) and (b) (6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P727+V727	Simmons Prepared Foods, Inc.	VCF3705030116G	16MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0610 hours I was called out to line 4 to verify a DOA carcass. I requested for (b) (6) to verify the DOA. After verification of the DOA I went to verify process control with Good Commercial Practices. I first stopped at the rehang table in Evisceration at the end of kill line 2 at 0615 and found 3 birds with red heads indicative of cadavers which had no cut to the neck allowing them to bleed out. I sent (b) (6) to verify the scalders for kill line 2 while I verified the kill blade and the back up killer on kill line 2. I did a 3-minute verification at 0620 and found the blade to miss 14 birds. I did a second 3-minute verification at 0624 and found 18 birds had been missed by the blade. It is important to note I did not visually see the backup killer miss any birds, although he was positioned where the back of the birds were facing him. I spoke with (b) (6), and he stated he had called for a second back up killer and for maintenance to come fix the kill blade. He also stated he added salt to the stunners to help. I did a 3rd 3-minute verification and found 8 birds had been missed by the blade. The establishment slowed the line down, and the 4th verification at 0630 I found 4 had been missed by the blade. It is important to note the establishment has a program titled, Animal Welfare Program, which utilizes a "Self Audit Form" to verify compliance. One of the verifications the establishment performs for the kill machine is "Kill machine efficiency check of (b) (4) is required to check birds for killing effectiveness prior to backup killer, (b) (4) % tolerance." The establishment verifies (b) (4) birds in (b) (4) minute and seconds and 5 is acceptable and 6 they reject. The establishment also verifies on the same form (b) (4) bird check for red birds" with 0 is acceptable and 1 is reject. (b) (6) verification did not find any birds going into the scalders alive; however, he verified the rehang table again at the end of kill line 2 and found 3 more birds with red heads indicative of cadavers with no cuts to the neck. I also verified the establishment's DOA condemn tank at 0640 and found 1 live bird with no dislocation of the neck and its eyes wide open and chirping. I requested for an employee to humanely euthanize the bird, and then requested for the (b) (6). He stated he would counsel his employees about humanely euthanizing the birds before they put them in the condemn tank. After verification of kill line 2 was back in process control, I notified (b) (6) I would document this incident and send my findings to the District office for review.</p>
P758	Tyson Foods, Inc	ILK0419014929G	29JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>At 5:22 PM on January 29,2021 while performing the Good Commercial Practices verification task, the following was observed at the entrance of the first scald tank on Line 1. One young chicken was seen entering the scald tank with an uplifted head, pupillary reflexes, rhythmic breathing, controlled movements, was looking from side to side and there was no cut at all to the neck. (b) (6) and (b) (6) was notified. (b) (6)</p>

Table: MOIs in Response to FOIA2021-262

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7669	Turkey Valley Farms, Inc.	RZB1813024305G	05FEB2021	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1215 hours, while performing a Good Commercial Practices verification task, I observed 2 out of 100 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and wing movement) proceed onto the secondary stunner just prior to the scalding. (b) (6) was present at this time and was notified immediately. (b) (6) immediately went to go make adjustments to the automatic killer and to counsel the back-up killer. At approximately 1225 hours, an additional 200 bird check was conducted, and no further issues were observed at this time. A similar Good Commercial Practices MOI was documented on 12/18/2020 (see MOI RZB4213123518G).
P7669	Turkey Valley Farms, Inc.	RZB4315021525G	25FEB2021	04C05	Poultry Good Commercial Practices	Finalized	Est. 7669p Turkey Valley Farms, February 25, 2021 At approximately 1438 hours, while performing a Good Commercial Practices verification task, I observed 1 out of 100 carcasses showing signs of consciousness (blinking eyes, open mouth breathing, raised head, and wing movement) proceed onto the secondary stunner just prior to the scalding. I also observed a cadaver (cherry red in appearance) on the ground by the hock cutter. Upon closer inspection, no cut was observed on the neck of the bird. (b) (6) was notified immediately and took action to reduce the speed of the live line which was moving at a much-accelerated rate. He then went to go check on the kill area. Right after (b) (6) left to go to the kill area, a second bird showing similar signs of consciousness (fully raised head, eyes open and blinking, opening and closing its beak) was observed proceed onto the secondary stunner just prior to the scalding. (b) (6) was with me at the time and observed the second bird as well. At approximately 1450 hours an additional 200 bird check was conducted and no further issues were observed at this time. A similar Good Commercial Practices MOI was documented on 2/5/2021 (see MOI RZB1813024305G).

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P7669	Turkey Valley Farms, Inc.	RZB0707035 618G	18MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>By copy of this memo, I am documenting my concerns regarding the high frequency of turkey lots with an elevated number of birds dead on arrival (DOAs). A review of the past 90 days showed the following lots with high numbers of DOAs. March 9th, 2021 lot #3 light hens 2%. March 8th, 2021 lot #2 light hens 1.6%. March 1st, 2021 Lot #4 breeder toms 3%. February 25th, 2021 lot #1 heavy toms 1.1%. February 24th, 2021 lot #1 heavy toms 1.3%. February 15th, 2021 lot #3 consumer toms 1.4%. February 12th, 2021 lot #3 light hens 1.6%. February 5th, 2021 lot #2 light hens 1.1%. January 26th, 2021 lot #1 heavy toms 1.4%. January 25th, 2021 lot #1 heavy toms 2%. January 20th, 2021 lot #4 breeder hens 3.3%. January 15th, 2021 lot #2 light hens 1.4% and January 4th, 2021 lot #3 breeder hens 2.5%. All poultry slaughter establishments are expected to handle live poultry in a manner that is consistent with good commercial practices, which means they should be treated humanely. Although there is no specific federal humane handling and slaughter statute for poultry, under the PPIA, poultry products are more likely to be adulterated if they are produced from birds that have not been treated humanely, because such birds are more likely to be bruised or to die other than by slaughter. Identifying high numbers of DOAs at the slaughter establishment and communicating those findings with other customers (e.g., farms, loading, transportation) to help reduce or eliminate the number of DOAs is an essential part of good commercial practices. The establishment has been slow to respond to inquiries regarding its communications with its customers when high instances of DOAs are observed, and what actions if any are being taken to help reduce or eliminate DOAs. This MOI is to communicate my concern that the high instance of DOAs has been an issue for some time now and yet there seems to be very little progress being made to resolve the issue. Should this continue, it could lead to additional administrative actions.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P768+V768	Tyson Foods, Inc.	BFC2112010 404G	04JAN2021	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview (MOI) Good Commercial Practices (GCP) On January 4, 2021 at 0635 I, (b) (6), was performing a Good Commercial Practices task and noted too numerous to count (TNTC) dead and live chickens piled up on the floor, on both sides of the live hang belt while making observations in live hang/shackle room. The area between the live hang employees and the wall was littered with chickens, both live and dead. Carefully stepping, so that I did not step on any chickens, as they were piled up, I attempted to find (b) (6), but he was not in the area or in his office. I returned to the live hang room, where more chickens were being added to the pile by the live hang employees. Some of the chickens were moving very slowly, the temperature on this day was in the low 30's – Fahrenheit. I waited until I saw an employee enter the room that began picking up the chickens. I asked the employee, 'who takes over retrieving birds from the floor of the shackle room while you give other employees their breaks?' The employee's reply was that nobody did. The employee continued piling the chickens, dead and alive, up by the condemn barrels. Live birds that come in contact with dead birds can lead to suffocation and death by means other than slaughter which is less than Good Commercial Practices. (b) (6) and another employee entered the shackle room shortly after and began pulling the heads off the chickens and placing the bodies into condemn barrels. I witnessed some of the chickens were struggling to breathe in the pile, from the weight of the others, as the employees were euthanizing. The establishment's own plan states that the number of loose birds in the shackle room that is considered acceptable is 4 or less. The establishment was not implementing their plan as written and their process was out of control. The Poultry Products Inspection Act (PPIA) and regulations require that poultry be slaughtered in accordance with GCP; poultry are to be handled in a manner that prevents needless injury and suffering, to produce a commercially marketable product. Compliance with these requirements help to ensure that poultry are treated humanely. I stayed and observed the employees, as they euthanized all the chickens. Afterward, I advised (b) (6) that the number of chickens that were piled up behind the live hang employees was unacceptable and not in accordance with Good Commercial Practices. The employees ended up with two, 55-gallon capacity, condemn barrels, filled with the bodies of the euthanized chickens. I advised (b) (6) of the forthcoming GCP MOI. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. My observations are consistent with less than good commercial practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on January 4, 2021 (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB2909025 422G	22FEB2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/19/21 at approximately 0840 hours while examining the blue outside DOA bin for Lines #2/3 I, (b) (6), accompanied by (b) (6), observed one live bird inside the DOA bin. At the time of our observations the bird was laying slightly laterally and was on the top of the DOA pile of birds that was in the bin. The bird was slowly opening, and closing its beak, moving its paws and slowly moving its wings. Once every approximately 20 seconds the bird slowly opened its eyes. The bird had already been sprayed with the red denaturant that is used to denote condemned product. I immediately found the establishment employee that sorts through and disposes of the DOA birds named (b) (6) and showed him the live bird in the DOA bin. Due to the bird's condition (b) (6) elected to humanly euthanize the bird utilizing cervical dislocation, which I witnessed. After the bird was verified to be dead the carcass was returned to the same outside blue DOA bin. (b) (6) and I then went directly to the blue DOA bin for Line #1. While examining the bin we observed a bird that was buried under 4 or more DOA birds with only its backend and paws sticking out of the pile. We observed that the bird's paws were moving back and forth as the bird struggled under the pile of DOA birds on top of it. I removed the DOA birds off the live bird and immediately after the bird was unconstrained, I observed that it was breathing heavily and open mouth breathing. Its eyes were open, and the bird appeared bright and alert. Every so often the bird would flap its wings. After approximately 20-30 seconds the bird's breathing became more regular and the bird appeared to calm down. An (b) (6) was in the area along with (b) (6) and I showed them the bird in the DOA bin. This bird appeared healthy, so (b) (6) elected to return the bird the live hang line so that it could go through the proper slaughter process. After I was able to verify that both birds were being handled in a manner consistent with good commercial practices, I left the area and went to inform Plant Manager, Robert Terrell, of what I had witnessed. Mr. Terrell agreed that what I had witnessed was unacceptable and directed (b) (6) to meet with me to verify that this would not occur again. (b) (6) stated that he was going outside to handle the situation to ensure that no more live birds would make it into the DOA bin. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I referred him to Federal Register Notice Vol. 70, No. 187, which the establishment has been previously provided, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P9197	Perdue Foods, LLC.	UAB3714033 225G	25MAR2021	04C05	Poultry Good Commercial Practices	Finalized	<p>On 3/25/21 at approximately 1518 hours while examining the blue outside DOA bin for Line #1 I, (b) (6), observed one live bird inside the DOA bin. At the time of my observations the bird was in a sitting position laying on its breast and was on the top of the DOA pile of birds that were in the bin. The bird was breathing heavily and had its eyes closed. When I touched the bird with my finger the bird opened its eyes, began shifting its weight and flapping its wings. I immediately found an establishment employee with a radio and asked him to get a supervisor to come to the area. (b) (6) came out and I showed him the live bird in the DOA bin. He went and got the employee responsible for the DOA's to remove the live bird from the bin. The bird appeared healthy, so (b) (6) and the employee elected to return the bird the live hang line so that it could go through the proper slaughter process. After I was able to verify that the bird was being handled in a manner consistent with good commercial practices, I left the area and went to inform Plant Manager, Robert Terrell of what I had witnessed. Robert had start investigating steps to prevent this from occurring in the future. I reminded (b) (6) and Mr. Terrell that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I referred them to Federal Register Notice Vol. 70, No. 187, which the establishment has been previously provided, and I recommended that they review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>
P935	Allen Harim LLC	YXA3619024 223G	23FEB2021	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1945 hours on February 23, 2021, while (b) (6) was completing GCP/Antemortem verification, the following was observed at Establishment P935. In the fifth bay from the end of the live haul holding shed closest to the establishment building there was a single squashed chicken. The trailer tires had spread the pieces over a ten foot long area. The pieces identified included wing tips, crushed carcass, viscera, and both chicken claws, plus more skin and feathers. These pieces were not dried out, leading to the conclusion that the bird was crushed earlier in the day. (b) (6) showed these finding to (b) (6) and advised him that a GCP MOI would be written. It is reasonable to conclude that the chicken died by being ran over, not by slaughter. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. (b) (6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b) (6), Establishment P93518752 Harbeson Road Harbeson, Delaware 19951</p>

Table: Noncompliance Reports in Response to FOIA2021-262

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P1284	Pilgrim's Pride Corporation	{2862BC85-C91 C-41CE-974B-80 0E03328F2D}	GDA010 4033508 N-1	03/07/2021	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Sunday, March 7, 2021 at approximately 2215 hours, I (b) (6) was verifying Good Commercial Practices in the live room. During observation of the carcasses exiting the electrostimulation unit, I noted the automatic knife cut on the necks of the chickens was irregular, more parallel with the neck rather than across the neck and many of the cuts extended longitudinally through the heads. I notified the (b) (6) and (b) (6) of my observations. Maintenance made an adjustment on the automatic knife. At 0110 hours, I observed many carcasses on the outside line prior to inspection station one with the head still attached and the neck cut was irregular and parallel with the neck. At approximately 0115 hours, I proceeded to observe the carcasses exiting the electrostimulation unit to assess the adequacy of the automatic knife cut on the chickens. I observed many chickens that were breathing, eyes open, and they were opening and closing their beaks. These birds had a short distance before entering the scald vat. I stopped the picking line and pointed these carcasses out to (b) (6), stating the cut did not appear adequate. Another adjustment was made to the automatic knife and the picking line was restarted. I proceeded up the kill line to observe the carcasses exiting the last picker. All the carcasses exiting the picker had the heads on and many had mild to moderate purplish heads. I pulled the e-stop cord to stop the line, but the cord did not stop the line. I entered the auto rehang area and had the picking line stopped. (b) (6), (b) (6), and (b) (6) came to the picking room to inspect the carcasses. I was informed another adjustment had been made to the automatic knife. The picking line was restarted. Over the next several minutes, thirty-six (36) cadavers were removed from the picking line. All the cadavers had deep purple heads and necks. Some of the cadavers had no neck cut or a small or irregular cut that was inadequate to allow bleeding of the carcass. I notified (b) (6) of the noncompliance with 9 CFR 381.65(b), failing to slaughter in accordance with good commercial practices in a manner that will result in through bleeding of the carcass and ensure that breathing has stopped prior to scalding. The PPIA (21 U.S.C. 453(g)(5) and 9 381.90, provide that poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2021-262

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P300	Maple Leaf Farms, Inc.	{FB6F5E7E-EF79-48B9-B0B2-F2B8651F7C8B}	EDK0213024719N-1	02/19/2021	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On 02-19-2021, at approximately 1240 hrs. CSI was conducting a random verification of the plant's "Good Commercial Practices". At that time one of the ducks on the slaughter line was coming out of the blood tunnel area and moving toward entering the scald tank. It was observed that the duck was still breathing, opening the mouth such as gasping for air, and had movement of the eyes. (b) (6) was approaching the area at that time. I got (b) (6) attention and requested the bird to be removed from the line. (b) (6) was able to remove the bird right before it would have entered the scald. (b) (6) stayed in the area for awhile and removed three more ducks before entering the scald. These ducks were still breathing, with the mouth making gasping movements, and the eyes active. One of these ducks appeared to also have a lot of movement of the wings, so I requested it to be placed on the floor in this area. When placed on the floor, even though the duck did not stand, it did sit up with neck and head held upright and extended and moving the head and neck from side to side (looking around). (b) (6) directed a plant employee take the ducks back to the kill area. One more additional duck was removed and sent back to the kill area. I immediately notified (b) (6). (b) (6) placed an employee at the point where the ducks leave the blood tunnel and before entering the scald, in order to remove and prevent any live ducks from entering the scald. Plant Corporate Manager, Rick Prins was also notified.</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2021-262

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P727+V727	Simmons Prepared Foods, Inc.	{B119A5D2-6C54-4754-8BDE-4BC87A46F676}	VCF0900030508N-1	03/03/2021	04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 2400 hours on March 4, 2021, I was notified by (b) (6) that she had observed some birds at the rehang table that appeared to have died other than by slaughter. (b) (6) and I went to the scalders to observe if any birds were going into the scalders alive. She and I observed in little under a minute three birds from kill line 2 going into the scalders alive. I immediately took a regulatory control action and notified (b) (6) to stop hanging on Kill line 2 and made him aware of my observations. I then went back to observe the scalders and immediately observed three other live birds going into the scalders. Total observation was 5 live birds having died other than by slaughter. After finding multiple live and conscious birds at the scald tank on line 2 I proceeded to the kill station to see what would allow this to happen. I observed the following that led to a process out of control: Both back up killers were new to that station. Neither individual had been at that assignment on previous GCP task inspections. There was no supervision in the immediate area observing and evaluating the performance of these two individuals and to verify compliance with 9 CFR 381.65(b) This lot of birds appeared to have a high number of undersized birds that were missing the mechanical kill station and the high number of birds missing the backup kill stations. The high numbers were taxing the two back-up killers to identify them correctly and perform a lethal kill cut. I observed otherwise live and healthy birds miss both kill stations and back-up kill stations with no supervision in the immediate area to address this deviation from good commercial practices. I observed multiple otherwise live and healthy birds receive an ineffective kill cut from the back-up kill operator. One back-up kill operator was failing to rotate the neck and making his cut on the back of the neck. This cut did not initiate rapid bleed out. (b) (6) immediately started corrective action by staying next to the kill station pointing out birds that missed the mechanical kill blade ensuring a proper lethal kill. (b) (6) stayed there until a 3rd employee was added, bringing the process back in control. At approximately 0025, I removed my regulatory control and turned the kill lines back to full production. I notified (b) (6) a noncompliance would be forth coming. The establishment was noncompliant with 9 CFR 381.65(b). A USDA rejected tag was not used I maintained visual control. Please note the noncompliance record was late due to going through proper channels of notification.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-262

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P44947	Two Brothers for Wholesale Chicken, Inc.	{34E04045-9655-4F7D-B9E5-6C3D03DFF309}	TRR0910023817N-1	02/12/2021	04C05	Poultry Good Commercial Practices	381.65(b)	On Friday February 12th, during routine GCP verification tasks, IIC noticed several young chicken alive and flapping their wings in the barrels. Birds must bleed out thoroughly in the bleeding cones, not the barrels, to prevent dying by means other than slaughter. This is a violation of CFR 381.65(b). (b) (6) was located and notified of the noncompliance and informed IIC that employee was rushing and instructed the kill floor employee to slow down and wait for the birds to die. IIC was also informed that (b) (6) had been in the establishment the day prior 2/11/21 and had a similar conversation about GCP and using the bleeding cones. As this is an ongoing issue, it is a noncompliance. Failure to comply with CFR 381.65(b) can result in escalation to SPHV/FLS.	OPEN
P44947	Two Brothers for Wholesale Chicken, Inc.	{A6260073-BFE2-4C23-A40C-401BA80ECCBB}	TRR1712035231N-1	03/31/2021	04C05	Poultry Good Commercial Practices	381.65(b)	At approximately 1220 hours on 03/31/2021, while performing the Good Commercial Practices task, (b) (6) observed following noncompliance:- One not completely bleed out bird was found in the barrel right next to the scalders. The employee put the bird back to the bleeding cone right after he see me. -The employee who was in the killing area put a breathing bird into the barrel before it's completely dead. Per my request, he put the bird back to the bleeding cone and wait for additional 20 sec until it's completely dead. These noncompliance violate 9 CFR 381.65 (b). The operation was paused by the CSI and no adulterated product at this point. Plant manager, Abdulla Awadh, was informed right after the noncompliance were observed. The operation will be resumed after the lunch break.	CLOSED
P45068	NY Livestock Market Inc.	{4A228F3A-A53B-433C-B960-6528295C57AA}	LTN4411030112N-1	03/12/2021	04C05	Poultry Good Commercial Practices	381.65(b)	On 3/12/2021 at approximately 1230 hrs the following Non-compliance was observed .While making an inspection of the facilities it was observed that the killer was placing the slaughter ducks directly into the barrels and forgoing the bleed cones . This is a violation of Good Commercial Practices for poultry slaughter, 9CFR regulation-381.65(b). (b) (6) ,was informed immediately. this incident was already discussed in the MOI on 02/15/2021. The establishment was informed that this non-compliance will not be accepted and if continued further action will be taken.	CLOSED

Table: Noncompliance Reports in Response to FOIA2021-262

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
P46826	SHENANDOAH VALLEY ORGANIC	{4DA75289-94BB-4E84-BDD3-2B4CC606F71E}	BOK2309 034919N -1	03/17/2021	04C05	Poultry Good Commercial Practices	381.65(b)	<p>On Wednesday, March 17, 2021, at approximately 14:00, while performing a Good Commercial Practices task in the live hang area, I (b) (6) observed the following multiple instances of birds dying other than by slaughter which indicated loss of process control and a failure to slaughter these birds in accordance with good commercial practices (9 CFR 381.65(b)): On my arrival in the live hang area, I observed twenty or more empty crates piled in disarray on the floor at the end of the live hang conveyor. Every few seconds, another empty crate fell onto the pile. One live hang employee was attempting to put the empty crates back into the slots in the live haul cages, but the number of crates on the pile was increasing. The gate at this location was blocked by crates, so I was not able to open it to enter the part of the live hang area where the employees were hanging the birds. While I stood there, the employee who was placing empty crates back into the cages picked an empty crate up off another one, and I saw two live birds in the crate that had been underneath the one he had just picked up. With empty crates falling off the end of the conveyor every few seconds, there was danger that another crate would fall onto these birds. The live hang employee saw these birds and took them to be hung on the line. There was also a dead bird on the floor next to where I was standing. The skin on the entire breast area had been torn away. At this point, I got the attention of (b) (6) and pointed to the pile of crates, but he did not take action. At this time, I observed three live birds on the conveyor for the live hang cages, in small gaps between cages. When the conveyor is activated, birds on the conveyor can either get caught in the conveyor chains or trapped under a moving cage. Also, at this location on the cage conveyor, there are gaps underneath through which birds can jump or fall to the lower level, about five feet below. I pointed out these birds to the employee and to (b) (6). The employee retrieved them and took them to be hung on the kill line. At this point, (b) (6) told the employees to stop hanging until the crates could be removed from the floor. When those that had been blocking the gate had been removed, I opened the gate and walked behind the live hang employees along the conveyor until I reached the DOA barrel. Inside the barrel, which was nearly full, I observed a mutilated bird on the top layer. It had been torn so that the back half had been nearly completely severed from the front half. This mutilated carcass was warm to the touch. I observed two more mutilated carcasses near the top of the pile. One of these was also warm to the touch. The other was not. I walked back to the end of the conveyor and looked through the metal grate floor I was standing on to the concrete floor about five feet below. I could see at least one live bird on the concrete floor below, and one that appeared dead. I descended the stairs to this lower level and observed about eight live birds and about five dead</p>	OPEN

Table: Noncompliance Reports in Response to FOIA2021-262

EstNbr	EstName	NR Id	NR#	Date	Task	TaskName	Regs	Description	Status
								<p>birds. These were below the section of the cage conveyor where I had observed the live birds. A live hang employee took the live birds to the kill line and the dead birds to the DOA barrel. One of these dead birds had been mutilated and resembled those I had seen in the barrel. It was warm to the touch. One leg of each of two other dead birds had been torn off. One of the live birds was bleeding.</p> <p>(b) (6) was present, and I informed him that I would be documenting this incident.</p> <p>(b) (6) was also present.</p> <p>(b) (6) told me the establishment would investigate the incident and retrain employees on animal welfare.</p> <p>(b) (6) told me that she had put in a work order for barriers to be put under the cage conveyor to close the gaps. She also remained in the live hang area to ensure that the process would now remain under control through the end of the shift.</p>	
P47016	The Best Dressed Chicken, Inc.	{018AB326-F114-42B9-BA9D-564B50BB78FF}	OFG4621021803N-1	02/02/2021	04C05	Poultry Good Commercial Practices	381.65(b)	<p>Shortly after start up from the second break on third shift on 02/03/21, at approximately 0525hours, I went into the picking room and observed birds entering the pickers that had not bled out. I observed live birds entering the scalders and saw that they were alert with no incision on the neck. I took regulatory control of the line and alerted the 3rd shift (b) (6). The alert and unbled birds on the hang line were then cut and allowed to bleed out prior to starting the line again. (b) (6) determined that the stunner, which had been lowered while a repair was done on the line, was not put back up into position prior to start up. As a result of this, at least 60 birds entered the scalders alive. I then reported this issue to (b) (6). Once the establishment was able to determine the cause and corrective action, regulatory control was released (approximately 0530hours). PPIA and Food Safety Inspection Service regulations require that live poultry be handled in a manner consistent with good commercial practices which includes dying by slaughter. Live chickens entering the scald tank is not an acceptable method of slaughter. After consulting with the Frontline Supervisor and District Veterinary Medical Specialist, it has been determined that the Food Safety Inspection Service regulatory requirements have not been met. The establishment is not preventing live birds from entering the scalders.</p>	CLOSED