

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M1015+P1015	Poultry Holdings, LLC	ARE1804070825G	25JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>DVMS GCP Verification Visit - Turkey Cages in Disrepair Est. P01015, Empire Kosher Poultry, Inc., July 24, 2019, 1340 hours. In attendance: (b) (6) and Plant Manager Mr. Chad Pannebaker. At approximately 1200 hours while observing receiving of turkeys (b) (6) and I observed two turkey trailers (#22 and #23) with a total of six cages in disrepair. Five of the cages had broken or damaged fiberglass bottoms which had bent down into the cage below due to the weight of the turkeys on top. The flimsy bottoms caused some of the turkeys in the upper cages to fall into the lower cages and become pinned between the bent fiberglass and side of the lower cage, resulting in injuries. One of the turkeys was badly injured with a broken wing tip, and broken, bloody feathers on the wing and wing tip. One of the back cages on trailer #23 appeared to not close as indicated by the bungee strap which was not secured resulting in an open cage (no turkeys were observed falling from the trailer at that time). The one damaged cage floor on trailer #22 was the fifth coop back on the right side and the third cage down. The four damaged cage floors on trailer #23 were on both sides of the first coop, two floors on each side. We notified Live (b) (6) of the deficiencies and discussed these issues with Plant Manager Chad Pannebaker in the exit meeting. Mr. Pannebaker immediately discussed the findings with his employees and suspended the use of the damaged cages until new fiberglass floors arrive and are installed. Mr. Pannebaker was reminded that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. We recommend that Mr. Pannebaker review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N]</p>

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							for FSIS recommendations concerning treatment of live poultry before slaughter. Mr. Pannebaker was reminded 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) Plant 1015, Empire Kosher Poultry.

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M1015+P1015	Poultry Holdings, LLC	ARE2310114314G	14NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P01015, Poultry Holdings LLC, November 13, 2019, 0700 hours. In attendance: (b) (6) (b) (6) Plant Manager Chad Pannebaker; (b) (6) (b) (6) (b) (6) On November 13, 2019 at approximately 0346 hours, while performing ante-mortem inspection in the live room, and before the start of production that day, (b) (6) (b) (6) observed several young chickens from the previous day's kill in a red condemn barrel. In addition, she noticed a leg moving from a chicken which was covered by the other chickens. She immediately notified (b) (6) (b) (6) who instructed an employee to remove the chickens from the barrel. At that time (b) (6) (b) (6) observed him pulling out four live chickens. The one with the leg sticking out was dead at that time, and then he pulled out an additional five more dead birds. (b) (6) (b) (6) discussed this incident with Plant Manager Chad Pennebaker, (b) (6) (b) (6) during the weekly meeting on November 13, 2019. They were reminded that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. We recommend that plant management review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. o4-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. Mr. Pannebaker was reminded that this MOI will be forwarded to the District Veterinarian Medical Specialist (DVMS) in case additional follow-up is recommended. (b) (6) Plant 1015, Poultry Holdings LLC.</p>

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M112+P112	Tyson Foods, Inc	VBL2912064426G	26JUN2019	04C05	Poultry Good Commercial Practices	Finalized	I observed a live chicken in one of the cages that was set aside for rework. I notified the lead to take corrective actions and discussed the issue with (b) (6). See MOI VBL150061926G for details of discussion at weekly meeting with establishment.
M1234+P1234	Mountaire Farms Inc.	QUI4413070003G	03JUL2019	04C05	Poultry Good Commercial Practices	Finalized	On July 3, 2019, I and (b) (6) (b) (6) preformed verification of the Poultry Good Commercial Practices (GCPs) task at 1230. We were accompanied by (b) (6) (b) (6) from Raleigh District Office, who was performing a GCP assessment and (b) (6) (b) (6) Est. P1234. At approximately 1250, we all observed a live chicken (blinking eyes and taking rhythmic breathes) on top of pile of dead birds in the dead chicken bin outdoors. The bird did not appear to be injured or in distress (b) (6) (b) (6) took the live bird from the pile and performed a cervical dislocation thereby euthanizing the bird. (b) (6) later informed me of his plan to have a device installed that would aid plant employees with decapitation of each chicken before going into the dead chicken bin.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M13556+P 13556	Tyson Foods Inc	TDB01230 65903G	03JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P13556, Tyson Foods, Inc. June 3, 2019, 1943 hours. In attendance (b) (6) (b) (6). On June 3, 2019 at approximately 1943 hours, while observing conditions in the DOA trailer bay in the poultry live hang department, I, (b) (6) climbed the ladder and observed one live bird in the DOA trailer. I climbed back down the ladder notified (b) (6) of my findings. She then climbed up the ladder to verify, then notified (b) (6) that there was a live bird in the DOA trailer. (b) (6) informed the live hang lead and requested him to remove the bird. (b) (6) then took the bird and elected to euthanize the bird. On June 4, 2019 at approximately 1845 hours (b) (6) and I went to speak with (b) (6) about the live bird in the DOA trailer. (b) (6) and I recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. (b) (6) informed us that the employees were retrained on the handling of the birds. We notified (b) (6) that this would be documented in a MOI.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M13556+P 13556	Tyson Foods Inc	TDB15220 71423G	23JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>On July 23, 2019 at approximately 2135 hours, while observing conditions in the DOA trailer bay in the poultry live hang department, I, (b) (6) observed one live bird in the DOA trailer. I notified (b) (6) that there was a live bird in the DOA trailer. Mr. removed the bird from the trailer and elected to hang it on the line as it was in good health. I met with (b) (6) an informed him of my findings. I provided (b) (6) with Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I informed him that this would be documented in an MOI.</p>

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M13556+P 13556	Tyson Foods Inc	TDB14210 93713G	13SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment P13556, Tyson Foods, Inc. September 13, 2019, 1915 hours. In attendance: (b) (6)</p> <p>On Friday September 13, 2019 approximately 1908 hours, while observing conditions in the DOA trailer bay in the poultry live hang department I (b) (6) climbed the ladder and observed one live bird in the DOA trailer. I climbed back down the ladder notified a team member of my findings. Team member notified (b) (6), that there was a live bird in the DOA trailer, then (b) (6) climbed up the ladder to verify (b) (6) informed the live hang lead and requested him to remove the bird. team member then took the bird and elected to euthanize the bird. (b) (6) notified (b) (6) of my findings. I reminded (b) (6) and (b) (6) that the PPIA and Agency regulations require that the live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that (b) (6) review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b) (6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)</p>

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M17250+P 6+V6	Tyson Foods, Inc.	UQI431511 5222G	22NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On November 22, 2019 @ approximately 1503 hours, I observed a less than good commercial practice while performing and Ante-mortem and Good Commercial Practices check at P-6. While performing a 500 bird count for live birds, I saw a live, non-stunned and uncut bird enter the scalders on line 2. The bird was blinking with its head lifted and turned to the side. (b) (6) (b) (6) was immediately notified of this finding. A copy of this Memorandum of Interview will be sent to the Jackson District Office for further review. Thanks for your attention to this matter.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18866+P551	Jennie-O Turkey Store Sales, LLC	WJL5414063024G	24JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment p551, Jennie-O Turkey Store. At 0345 on June 21, 2019, I (b) (6) made the following observation in live haul. The establishment uses a truck hoist for raising and lowering trucks and trailers to unload the live birds. While standing at the front of the truck on the driver side, I observed a bird that appeared to be wedged between the truck hoist and the wall. Looking closer I observed a bird was wedged between the hoist and the wall and was partially gutted with approximately 3 ft. of the bird's intestines hanging down on the outside of the bird carcass. I went to find (b) (6) (b) (6), and showed him the bird that was still wedged between the truck hoist and the concrete wall. (b) (6) tried to pull the bird free with no success. (b) (6) then located (b) (6) lowered the truck hoist down as it was raised up to unload birds from the second from the bottom row on the trailer. A live hang employee then pulled on the bird, (b) (6) had to raise and lower the lift while the employee pulled and pushed the bird to be able to get it free from between the truck hoist and the wall. This took approximately 2 minutes of pushing and pulling the bird and a combination of raising and lowering the hoist to free said wedged bird. The bird was disposed of into the inedible trailer after it was freed.</p> <p>A similar incident happened on 04-04-19, where a bird was wedged between the truck hoist and the wall as mentioned in MOI WJL5815045904G. (b) (6) P551, Jennie-O Turkey Store Willmar, MN 56201</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M18866+P551	Jennie-O Turkey Store Sales, LLC	WJL4105064527G	27JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practices Meeting of Interview Establishment P551, Jennie-O Turkey Store A meeting to discuss good commercial practices concern was held on 06/26/19 at 5:10 am. In attendance: (b) (6)</p> <p>(b) (6)</p> <p>A meeting to inform (b) (6) of good commercial practices concerns was held on 06/26/2019 at 7:20 am. In attendance was (b) (6)</p> <p>(b) (6)</p> <p>(b) (6) On 06/24/2019 while observing live haul at 0505 hours, I found many coop doors of the trailer open. Two turkeys on the right side of the trailer and two turkeys on the left side of the trailer were out of their respective coops and sitting on the mezzanine. Other coop doors were open, but no additional turkeys had exited the trailer. The employees who unload the trailers were on a 30-minute break at the time of my inspection. I found the (b) (6)</p> <p>(b) (6) and explained the situation to him. He went to the truck and placed all turkeys back in the coops and shut all the coop doors which had been left open. The truck is on a hoist system which raises it or lowers it to enable unloading of the turkeys. The mezzanine is approximately 12 inches from the side of the trailer and is approximately 12 feet in height from the ground. On 06/25/2019 while observing live haul at 0515 hours, I again found many coop doors open while the unload employees were on break. There was a total of 2 turkeys out of cages on the right side of the trailer, and sitting on the mezzanine, close to the edge. One of the turkeys was upside down laying on his back. The turkey was not breathing well. Respiration was shallow and diminished, less than 28 breaths per minute. I turned the turkey over, back on his feet, and he began taking deeper breaths with an increase in</p>

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							<p>the respiration rate. I could not find live haul personnel, but did locate the (b) (6) and advised him of the conditions in live haul. He met me in live haul where I showed him the open coops and loose turkeys. He had an employee replace the turkeys into coops and shut all open coop doors. On 06/26/2019 while observing live haul while employees were on break, I found coop doors open on both sides of the trailer. On the right side of the trailer, I found one loose turkey. It was located at the rear of the trailer. The turkey was suspended between the mezzanine and the trailer. Its tail was on the edge of the mezzanine while his legs were clutching a coop door and its head and neck were extended upward toward the next higher coop. I immediately left the area and found a live haul employee, but also went to find (b) (6) was with (b) (6) and I asked both men to meet me in live haul immediately to witness the condition of the turkey. When they arrived, the turkey was still positioned as it had been. A live haul employee ran to the turkey and replaced it in the coop. He also shut all the coop doors. During the week of 06/16 to 06/20 I found coop doors open while employees were on break. I also found loose turkeys beneath the truck while it was hoisted in the air and being unloaded. There was a total of 3 loose turkeys that I observed during that week. I was not present at the 06/21/19 weekly meeting, but I spoke with (b) (6) about my concerns of the coop doors and loose turkeys. He brought these issues up at the weekly establishment meeting, along with his own concerns about the increase in loose turkeys in live hang that he had witnessed. Observations of this were recorded during the Des Moines District Veterinary Medical Specialist visit with (b) (6) on 05/01/19. During her exit meeting she documented her</p>

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							observation of “multiple open cage doors during unloading and uneven distribution of birds in some cages.” The above lists multiple occurrences of establishment P551 live haul failing to prevent and manage live birds in coops on a hoist above ground from exiting coops while unattended creating a significant risk of serious injury if a fall from the mezzanine occurred. It is the responsibility of the establishment to employ methods of handling and slaughter consistent with Good Commercial Practices in a way that minimizes injury to poultry.

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M18866+P551	Jennie-O Turkey Store Sales, LLC	WJL1616120026G	26DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>December 26, 2019 I (b) (6), went to live hang to do a good commercial practices verification task. When I arrived in live hang, a truck was just coming off the hoist. I stood to the side while the truck drove off the hoist. It was about 3:37 pm. Immediately after the truck drove off the hoist, I saw movement on the hoist. I observed a turkey flapping and twitching on the end of the hoist. The turkey was located directly in the path of the wheels. The turkey was severely injured. The head was missing. The skin over the abdominal and thoracic cavities was torn away. The abdomen was torn open and viscera hanging out. The turkey was crushed and dead. It appeared the turkey had been run over by the truck. While I was present, I did not observe any establishment employees checking for live birds in the area, as outlined in their ante mortem program.</p> <p>An employee removed the turkey carcass from the hoist and set it aside. I notified the (b) (6) (b) (6) and brought him back to the hoist at about 3:39 pm. I showed him the carcass and where the carcass had been on the hoist. I described my observations. I informed (b) (6) of the establishment's failure to follow good commercial practices by allowing a live turkey to be run over by a truck. I informed him of my intent to issue this MOI (b) (6) (b) (6) offered as a corrective measure to retrain the live hang crew.</p>

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M18866+P 551	Jennie-O Turkey Store Sales, LLC	WJL40220 23004G	04FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>During night shift production the 29th of January 2020 while performing Good Commercial Practice verification beginning at 4:40am, the following was observed: Observations were made of 5cm to 30+ cm bruising identified near the ankle joints and along the length of drums and fractured and bruised wings at elbow joints post pickers and post bleedout. Over a 5 minute period with the line speed varying from (b) (4) bpm, 65 carcasses had either drum bruising and/or wing fractures. The bruising was dark purple to red in color signifying an acute and recent ante-mortem event causing the bruising. Observations in the live haul offloading area included the four slides from the front passenger side offloading space on the catwalk in the live haul area missing. Slides are used to decrease the force required for offloading and to assist transfer of live turkeys from the trailers to the conveyor leading to the CO2 gas stunner. The live haul offloader was observed unloading turkeys without the use of the slides, with the turkeys repeatedly hitting the bar leading onto the conveyor with legs. Compared to the other offloading crew, the crewmember was using more force to remove the turkeys: quicker movements with offloaded live birds having enough momentum to hit the back of the conveyor tunnel wall. The four missing slides were found beneath the CO2 stunner, and communication with (b) (6) (b) (6) identified the four slides as being out of commission due to needing maintenance repair. Over the course of 3 minutes, I demonstrated to him observations of bruising and fractured wings on the post-picking line and concerns with injury at offloading based on what I'd observed in live haul. I also communicated with (b) (6) (b) (6) of the observations and GCP concerns. Verbal corrective actions given at 5:20am included adding an additional two people</p>

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							to the offloading crew so the offloader working without slides had additional support for the turkeys being offloaded. After a company break, I returned to live haul to observe corrective actions. No corrective actions were instituted at 5:45am and bruising continued to be observed post-pickers. Respectfully submitted by (b) (6) (b) (6)
M18909+P 157	Foster Farms	JDD282206 2012G	12JUN2019	04C05	Poultry Good Commercial Practices	Finalized	I met with (b) (6) (b) (6) for an exit meeting after my daytime GCP visit. The establishment was compliant to 9 CFR 381.65(b) during my observations. We discussed my concern about the high temperatures in the holding shed, where I observed one trailer load of light hen turkeys held prior to entering the shackle barn. Nearly all the birds were breathing with beaks open and at an increased respiratory rate, and a lot were standing up instead of resting in the cages. I observed approximately 4 hen turkeys that were resting on their keel and not panting. The multiple thermometers in the holding barn registered 95 degrees. The establishment has 4-5 fans per fan bank that cover 2 trailer-width sections. Water misters were on but there was minimal air and water flow on sides of the modules that were furthest away from the fans. Adequate measures for heat management are a concern for good commercial practices, and heat stress in turkeys can diminish meat quality on harvest. I have observed good climate management in other facilities. I recommended that the establishment veterinarian team evaluate the holding shed during hot weather to assess weather management (b) (6) stated he would investigate this and consult with the corporate veterinarians.

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M20322+P 20322	Equity Group Eufaula Div LLC	ATF172208 5128G	28AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, August 28, 2019, at approximately 0618 hours, I (b) (6) was conducting a Review and Observation of Good Commercial Practices in the small bird live hang area. The live hang belt had stopped. At the beginning of the live hang belt, where the wide (dumping) belt meets the live hang belt, I observed a pile of birds, two to three deep. I observed several wings and feet from buried birds. During the subsequent 2-3 minutes, these feet and wings progressed from moving to motionless. After about 4 minutes, the live hang belt started to work, and I counted 48 dead birds. Considering the pile up of birds, it is a logical assumption that birds on the bottom had suffocated. Earlier, while performing ante mortem portion of Good Commercial Practices, at 0540 hours, I was outside at the big bird loading bay, and there was a trailer having cages removed, and placed on the outside dumping belt. The trailer had 3 live birds directly underneath on the ground, and one live bird, on the ground, about 3 feet from the trailer edge, in the fork lift's thoroughfare. There were 2 additional free birds on the bed of the trailer. An employee went around the back of the trailer and picked up the two birds on it, then walked around the front of the trailer. As he came into my view, he was holding each bird by their neck, one in each hand, having the birds weight sustained by only their necks. I told him to put the birds down, and carry them properly. Then, at the big bird holding bay, a trailer had a cage with an open door. There were two birds sitting on the door, and one, live bird, on the ground underneath. (b) (6) was present and was informed to place the bird, on the ground, into the cage, and close the door. At approximately 0645 hours, I discussed my findings with Plant Manager Todd</p>

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							McMahan. Loose birds on the ground, under or near trailer, or fork lift operating area, in a trailer holding or loading bay, are susceptible to being run over, and, therefore would die by means other than slaughter. Birds that suffocate, are considered adulterated, as death by means other than slaughter has occurred. The Food Safety Inspection Service is reminding all poultry slaughter establishments operate within guidelines of the Poultry Inspection Act. Agency Regulations and those set forth within Poultry Good Commercial Practices, whereby live poultry are to be treated humanely and do not die from causes other than proper slaughter.
M20322+P 20322	Equity Group Eufaula Div LLC	ATF040009 2906G	06SEP2019	04C05	Poultry Good Commercial Practices	Finalized	On Thursday, September 5, 2019, at approximately 2105 hours, I, (b) (6) was conducting a Review and Observation of Good Commercial Practices in Medium bird Live Hang area. The line had been hanging for 62 minutes, at (b) (4) bpm. At the end of, and extending over onto the end of the live hang belt, there was a pile 3 feet high, and, about, 12 feet in diameter, of dead birds. There was, also, a full condemned barrel of DOAs. I found 2 live birds sitting on the side of the pile, and slightly covered with dead birds. I pointed out these live birds, and the live hang supervisor picked them up and placed them on the belt. Live birds, intermingled with dead ones may die by means other than proper slaughter. The Establishment is to treat poultry in a manner consistent with good commercial practices and take steps to prevent the mistreatment, harm, and distress by means other than slaughter. Such abuse of poultry and treatment in a manner not consistent with good commercial practices, and death by other means than slaughter may render the poultry adulterated.

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M20322+P 20322	Equity Group Eufaula Div LLC	ATF292310 1214G	14OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday, October 14, 2019, at approximately 0350 hours, I, (b) (6), was conducting a Review and Observation of Good Commercial Practices in the small bird live hang area. The live hang belt had stopped. At the beginning of the live hang belt, where the dumping belt meets perpendicularly, there is a barrier of about 3 feet high. There were birds on the belt, piled up to the barrier, and the pile extended for about 10 feet. The pile also extended up onto the dumping belt, and that area was about 3 birds deep. I could see portions of live birds, moving, and partially buried under other birds. Some of these birds were extricated, most were not, and died, being too numerous to count. A conservative estimate of birds involved would be 100 alive, and over 700 dead. That concentration of DOAs was not noted in the 6 trailers observed during antemortem, as only one DOA was noted less than 2 hours earlier in the trailers. Considering the pile up of birds, and the lack of DOAs, and the observation of dying birds, it is a logical assumption that the buried birds died of suffocation. The Food Safety Inspection Service is reminding all poultry slaughter establishments operate within guidelines of the Poultry Inspection Act. Agency Regulations and those set forth within Poultry Good Commercial Practices, whereby live poultry are to be treated humanely, and do not die from causes other than proper slaughter. (b) (6), 3rd shift</p>

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M20322+P 20322	Equity Group Eufaula Div LLC	ATF480401 3315G	15JAN2020	04C05	Poultry Good Commercial Practices	Finalized	On Wednesday, January 15, 2020, at approximately 0348 hours, while performing Good Commercial Practices observations, on line 3, at the entrance of the scalding, I observed a live bird enter the scalding. The bird had its neck arched back, and slightly tucked towards the shoulders. The eyes were open, and blinking I observed the head moving, and it was aware of its surroundings. It was breathing, and there was no noticeable blood or cut of the neck. There were no other additional live birds observed to enter the scalding. I immediately notified the (b) (6). The aforementioned observations were discussed with (b) (6) at approximately 0430 hours. Reference Federal Register Docker #04-037N.
M2130+P2 130	Cooper Farms Processing	HEF260304 3117G	17APR2019	04C05	Poultry Good Commercial Practices	Finalized	On April 15th 2019 at approximately 0330 hours, I, (b) (6) while performing antemortem inspection outside in the cooling sheds, observed a trailer of live turkeys with a column of cages that were not properly secured by the metal bar that runs from top to bottom, allowing the doors of these cages to swing freely open. I observed one loose live turkey that was sitting on the ground directly beneath the unsecured cages. I informed a nearby live haul employee, who returned the live turkey to the cages before securing them properly. The topmost trailer cages are not reachable without the aid of steps or a ladder and present a significant distance from these cages to the concrete floor of the cooling sheds, and there is relatively heavy vehicle traffic in and around the area.

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M2130+P2 130	Cooper Farms Processing	HEF280301 5122G	22JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 22, 2020 at approximately 4:15 AM while performing a routine GCP task, I (b) (6) (b) (6), was passing through the live hang area where stunned turkeys are shackled on a conveyor belt (approximately 3-4 feet in height from the floor), and observed an employee push a stun failure (fully conscious turkey) off of the belt, causing the turkey to fall on top of several other conscious turkeys that were already sitting on the concrete floor directly opposite the belt from the employee. I spoke with (b) (6) about what I observed. An SOP for proper handling of conscious birds was to have been implemented in December 2017.</p>

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M248B+P2 15	Butterfield Foods Company	GXN39150 52031G	31MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P215, Butterfield Foods Co., May 31, 2019, 0805 hours. In attendance: (b) (6)</p> <p>(b) (6)</p> <p>At approximately 0753 hours, while performing a routine Poultry Good Commercial Practices verification task in the picking room, just after the feather picker machines, I observed a bright red de-feathered bird carcass with a dark purple head and lower neck on the line immediately after exiting the picker. Upon further examination of the carcass, I did not observe a neck cut. I observed the line for approximately five minutes and observed two additional carcasses with no neck cuts and four carcasses with shallow neck cuts that did not sever the blood vessels in the neck. All of these carcasses were bright red with dark purple heads. These birds entered the scald tank alive and died other than by slaughter. I observed an establishment employee place all seven cadaver birds in the red barrels in the pinning room. I immediately spoke with (b) (6)</p> <p>(b) (6) in the unloading room, who called for (b) (6)</p> <p>(b) (6) I spoke with (b) (6) at approximately 0805 hours regarding the seven cadaver birds. In response, (b) (6) informed me that he slowed the kill line, increased the amperage on the stunner, and notified the back-up killers of the cadavers (b) (6) stated that he had started the kill line slower than the normal speed at the start of the shift due to the size of the birds in the lot. He said that he had observed the kill line at the start of the shift and had not observed any cadaver birds. In the kill room following the stunner, I saw several birds with legs not completely in the shackles due to the size of the birds. This resulted in their heads being higher than the kill blade. These birds had to be cut by hand by the back-up cutters.</p>

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							Following (b) (6) corrective actions, I observed the line after the picking machines for an additional five minutes and did not observe any cadaver birds. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. Poultry must be slaughtered in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M27389+P 27389+V27 389	Pitman Farms	NCO10120 50507G	07MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P27389, Pitman Family Farms, April 24 and 25, 2019. USDA & Est. personnel involved: (b) (6)</p> <p>(b) (6)</p> <p>The events in this GCP MOI span over two days and relate to delayed delivery of the CO2 supply for the Establishment. Without CO2 for stunning, the birds were stunned using the backup electric stunner on Line #2 (b) (6) was in communication frequently with various Establishment personnel regarding these issues, but most frequently with the individuals listed above. On 4/24/19 at approximately 0919 hours I observed one awake bird while standing at a spot in the last 1/3 of the length of Line #2 that runs on the blood pit platform. This position was before the head-puller and before the scalding, but after the autokill blade and three establishment employees used as back up stickers. I noticed one bird's head moving as if it were looking around. I placed my hand lateral to the bird's eye, without touching the head, and the bird moved its head away from my hand. The bird passed through the head puller and did not enter the scalding alive. I informed (b) (6) of my findings and suggested that if the CO2 gas levels were going to be altered that the Establishment keep good records and be certain to follow any procedures in place. I observed multiple instances over the two days of birds that were still awake after coming through the electrical stunner on Line #2 in the live hang room: On 4/24/19 at approximately 0930 hours I counted 24/300 birds (8%) awake after leaving the electrical stunner and then entering the autokill blade. The birds were lifting their heads and rapidly flapping their wings compared to the wing movements of the other birds. I did not count it at this time, but these birds often were</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>the same birds that passed outside of the autokill blade path, evading the cut at the blade. These birds going through the autokill received cuts to the cervical and head region that were not perpendicular to the major vessels of the neck, but instead transverse cuts through the sagittal plane of the head and neck. I informed (b) (6) (b) (6) of my findings. The Establishment moved the vertical level of the electric stunner in response to my findings. On 4/24/19 at approximately 1730 hours I counted 10/300 birds (3.3%) awake between leaving the electrical stunner and entering the autokill blade. The birds were lifting their heads and rapidly flapping their wings compared to the wing movements of the other birds. I counted 14/300 birds (4.7%) that passed through the autokill outside of the path of the knife. On 4/25/19 at approximately 1000 hours I counted 25/300 birds (8.3%) awake after leaving the electrical stunner and then entering the autokill blade. The birds were lifting their heads and rapidly flapping their wings compared to the wing movements of the other birds. I observed some of them vocalizing or attempting to vocalize. I observed one bird sitting all the way up with its head touching the shackle and its own hocks. I informed (b) (6) (b) (6) of my findings. The Establishment moved the positions of the backup stickers and the extra monitor in response to the findings. On 4/25/19 at 1000 hours I observed birds hanging from the shackle on just one leg as they left the electrical stunner. I counted 4/300 birds (1.3%) hanging on one leg and then 3/300 (1%) in a second count completed a few minutes later. I discussed my findings at the electrical stunner with (b) (6) (b) (6) (b) (6) at 1330 on 4/25/19. (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>(b) (6) explained that those hanging from one leg had a chance of not getting a full stun (b) (6) (b) (6) had evaluated the electrical stunners that day and informed me that they were working. On both 4/24/19 and 4/25/19 the Establishment responded to my findings by altering the arrangement of the backup stickers after the autokill and before the head puller and scalding. The Establishment also added an additional person in the same area as a spotter to take birds that appeared to still be awake after passing the autokill and backup stickers off the line for a short period until the spotter was certain the bird was dead. The bird would then be put back onto Line #2 to go into the scalding. The arrangement changed a few times, but the one that I observed that appeared to be most effective was to have two back up stickers on the first 1/3 of the blood pit portion of Line #2 and a spotter and another back up sticker in the middle of the platform on the last 1/3 of the blood pit portion of Line #2. This arrangement appeared to give the most amount of time to find and remove live birds before they passed through the head puller and scalding. The two-person teams also appeared to offer the Establishment employees better support to be effective in removing live birds. There is no FSIS regulatory requirement to stun birds before slaughter and no live birds were observed entering the scalding. Est. P27389 is in regulatory compliance in these matters according to USDA FSIS. The Establishment has a special label claim for animal welfare on some of its products and the observations listed in this MOI may show that the Global Animal Partnership (GAP) claims for these animals was not met for the slaughter portion, specifically that birds were observed hanging by one leg and that not all of their birds were stunned and rendered insensible prior to slaughter. See page 37:</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							https://globalanimalpartnership.org/wp-content/uploads/2018/04/GAP-Standard-for-Meat-Chickens-v3.1-20180403.pdf . USDA collected labels from product produced from the birds slaughtered on 4/24/19 and 4/25/19 and some of these labels had GAP "Step 3" printed on the label. If the label claims were not met, this could represent a potential misbranding regulatory non-compliance. The Establishment has been informed of the USDA concerns and both parties are investigating the matter further at this time.
M32130+P 32130+V32 130	Dakota Provisions LLC	JEB070807 2403G	03JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0500 while performing ante-mortem inspection, I observed a live bird on the ground beside trailer #29. Upon closer examination, I noticed two open cage doors on the second to last row of cages, the fourth and fifth cages up from the bottom. This is approximately an 8-10 foot drop to the concrete below. The bird did not appear to have sustained any injuries. Both open cage doors were on the drivers side and were fully functional. (b) (6)</p> <p>(b) (6) was immediately notified. The bird was placed into a lower cage and the two open cages were closed. (b) (6) and I discussed the open cage door and the consequences of doors not being shut when leaving the farms to the establishment. The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M32130+P 32130+V32 130	Dakota Provisions LLC	JEB391408 1420G	20AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0455 hours, while performing ante-mortem inspection, I discovered several issues that impacted the health and wellbeing of the turkeys. On this morning, the ambient temperature was 73 degrees Fahrenheit and the humidity was elevated. In the live hang shed, there was one truck fully unloaded and staged for the CO2 stunner and one truck in the shed ready to unload. The batteries from the truck that was unloaded were stacked two high and were close together along the east end of the stunner. Both the east and west overhead doors to the live hang were open. This seemed appropriate, as I had been told the previous evening that Evisc would not start until 0515 hours. The area was warm, stagnant and there was no or very little air movement. Approximately 50% of the turkeys were open mouth breathing and panting. I discovered, however, that Evisc was not to start until 0600. It seems that moving the birds into this warm poorly ventilated area so far ahead of start-up was not in keeping with the establishments routine practice. Also, during ante-mortem inspection I discovered a cluster of four trailers parked side-by-side on the lot (31, 25, 10, and 27) with varying amounts of space between them (approximately 2.5 feet to about a foot). Nearly 100% of the birds on the two middle trailers (25 and 10) were in distress. These birds were drooping, open mouth breathing, necks extended with beaks touching the cage floor, all the birds examined were drooling and there was clear liquid running off their caruncles, wattle, and snood and most had their wings extended as best they could in the cage. The birds in the two outer trailers (31 and 27) were relatively comfortable with approximately 20%-30% of the birds open mouth breathing. I met with (b) (6) and discussed these findings. I also emphasized that in my medical opinion the birds</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>in trailers 25 and 10 were in environmental stress and would require immediate attention. (b) (6) (b) (6) advised with the delayed start for Evisc that things seemed to have gotten missed and the trailers did not get separated as usual. He also acknowledged that the birds were moved into live hang on time for a normal start time. He advised that they will delay bringing the birds in early tomorrow (b) (6) will also have the trailers moved immediately and may move trailer 10 and 25 into the misters. I had a second informational conversation with (b) (6) (b) (6) in which I reviewed my findings and my conversation with (b) (6) along with his proposed corrective actions.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M32130+P 32130+V32 130	Dakota Provisions LLC	JEB461111 5015G	15NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 32130, Dakota Provisions, 11/15/19, 1110 hours. Meeting attendance: (b) (6)</p> <p>(b) (6)</p> <p>(b) (6) On 11/15/19 at approximately 1051 hours while monitoring conditions in pick and hang, I noticed a bird on the line before the scalding that was arching his neck and trying to escape the shackles. I notified (b) (6)</p> <p>(b) (6) of the conscious bird about to enter the scalding and had the line immediately stopped. While I observed this bird on the line, he was able to arch his neck and blink his eyes. (b) (6)</p> <p>(b) (6) grabbed a portable ladder and pulled the bird off the line. The bird had a superficial skin cut only. No major vessels were severed. The bird was then immediately relocated back on the line before the neck cutter to start the process over. I then looked at the automatic cutter and noted that the blade was not functioning as intended. The blade stalled out and quit turning as the birds entered the neck cutter. (b) (6)</p> <p>(b) (6) placed another back up cutter (two total) behind the automatic blade. The incident that took place is a concern due to the neck cut miss and its path straight to the scalding to drown, as it was still breathing and fully conscious. I immediately notified (b) (6)</p> <p>(b) (6), of the incident. They called maintenance to investigate the faulty equipment. 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.</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M322A+P3 22	Pilgrim's Pride Corporation	CNC23030 12511G	11JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practice: Un-stunned, conscious birds through pre-scalder immersion dip tank During night shift production on the 6th of January, I observed live, un-stunned birds coming out of the line 2 stunner and hung online. The back-up waterbath scalding was observed to not be in operation (stunner lowered out of line). The live birds were missing the cut machine and the back-up cutter was trying to address the un-stunned and uncut birds. I discovered two uncut birds having gone through the pre-scalder dip tank before the main scalding un-stunned. Both birds were observed to be agonal breathing with bright red skin. The good commercial practice observations were discussed during the 7th of January weekly meeting and documented under Meeting with Establishment Management 1/7/2020 MOI: CNC57070116071. Establishment response at the time included disciplinary action of the back-up cutter. During night shift production on the 8th of January (9th January production date), another observation was made at 3:10am where un-stunned, conscious birds were observed out of the stunner, hung on the line, and without the back-up waterbath stunner up or in operation. The live conscious birds were missing the cut machine, and the back-up cutter was addressing the missed birds. No fewer than 15 conscious birds were observed being addressed by the back-up cutter before the line was stopped by the back-up cutter and the notification bell was rung. I observed the line before the main scalding, where I identified an uncut, un-stunned bird through the pre-scalder dip tank, as the neck wasn't cut, the bird was flaccid, and the skin was bright red. I removed the bird from the line and notified the (b) (6) of my findings. Verbal discussion with (b) (6) occurred around 5:30am the 9th of January</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							including addition of a second back-up cutter to the line, each back-up cutter responsible for one line, and employees were notified to stop the line to address live birds through the cut process. Submitted with respect, (b) (6) (b) (6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34145+P 34145	Kadejan, Inc.	JQU16080 62106G	06JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday June 5th, 2019 at 0830 hours while performing a Good Commercial Practices Task, during slaughter I observed that there were eight DOA's that the Establishment had separated from live birds at receiving. There were a total of nine batters in the storage area each batter holds fifteen drawers. Each cage is approximately three feet long by two feet wide by about 18 inches high. I observed a batter in the storage area with birds that were breathing heavy with their mouths open in the top row of cages and also in the next row down. The batter was in the building where the temperature seemed to be slightly higher than the outside temperature. There were only two fans, one of the fans was on the outside of the batters facing in toward the batters and there was also a fan in the center of the batters facing the batters, there was very little air movement in the storage area where the birds were. As I looked at the other cages I observed that approximately seventy percent of the birds were mouth breathing. The outside air temperature at that time was approximately 64° F. The temperature is expected to get up to around 84° F today. I went outside the building to observe the birds in the batters on the outside. The batters had been placed in a shaded area with a slight breeze. There were four batters on the West side of the building where they got the most shade. There were eleven batters on the North end of the building where there was still shade available. As it got later in the day the shade would give way to the sun and heat. In one batter I could see that there were at least five DOAs in two of cages outside located on the West side of the building. The birds were loaded so that not all the birds could lay down in the cage, some were forced to stand. This was because there was no room in the cage since the cage had no more room for the birds to lie down. By 1000 hours there had been 20 DOA's</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>separated from the incoming live birds. At the end of the day there were a total of 59 DOAs, (b) (4) trimmed birds and 16 condemned by USDA for a Total of (b) (4) birds in all. Birds must be loaded with room to lie down and not so tight that they are forced to stand. The birds must have room from overcrowding (especially in temperate or hot weather) to prevent diminished ventilation and heat stress. A lack of air low, ventilation, and sufficient space within a cage can lead to heat stress and the death of birds by means other than slaughter. The Establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with Good Commercial Practices increase the likelihood of producing unadulterated Product. The Establishment Management has stated they will send extra batters out on Thursday for Friday's slaughter, to give extra room to the birds and allow them better ventilation. Friday the two extra batters were sent out to the farm, allowing for more room for each bird. There were only nine batters inside the building the batters inside the building were staggered and spread further apart allowing the two fan to move air more affectively. There were four batters still outside on the north side of the building. These batters were also spread far enough apart to allow the breeze to get into the birds. Today's slaughter consisted of (b) (4) birds that were processed, 8 DOAs, and 19 birds condemned by the plant or USDA inspection for a total of (b) (4) birds in all today. The plant has ordered two more fans for inside the building and expect them to arrive some time next week.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M34145+P 34145	Kadejan, Inc.	JQU05111 03802G	02OCT2019	04C05	Poultry Good Commercial Practices	Finalized	At 0800 hours on October 2, 2019, while performing a Good Commercial Practice task I observed, one head caught in-between cage and frame work this number has dropped from earlier at this farm. There was one wing caught in-between the cage and framework. This happens on occasion when the cages are closed. There was one leg that had went through a hole in the bottom of the cage that had gotten wedged under the cage drawer and the framework. The Plant cleans these cage drawers after every use. I verbally informed (b) (6) of the situation.
M45134+P 45134	Birdsboro Kosher Farms Corp.	FKJ541505 4428G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	At establishment #45134, Birdsboro Kosher Poultry, on May 28th at approximately 2:45 pm I (b) (6) was called to the (b) (6) (b) (6) stand on the turkey evisceration line. Upon examination of the turkey carcass I saw that the skin incision was lengthwise (parallel to the line of the neck, not straight across under the chin) and asymmetrical (only on the right side of the neck), the left carotid artery had not been severed, and the other artery had only been nicked. The entire neck was heavily hemorrhaged. There was a small amount of carcass bruising. The Plant Manager, Carlos Urieta, was notified and also examined the carcass. I explained how my observations led me to believe the turkey was a cadaver and had not been slaughtered properly. This is not consistent with good commercial practices which requires that live poultry cannot die from causes other than slaughter. He left to speak with the rabbi who was slaughtering at that time (the establishment slaughters one turkey at a time on a single line). Before he left, I informed Mr. Urieta that I would be issuing an MOI for the poultry mistreatment.

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M45134+P 45134	Birdsboro Kosher Farms Corp.	FKJ121007 4410G	10JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>On July 10th at approximately 1015 hours when I was conducting Good commercial practice task, I observed loose bird outside the establishment close to the Rabbis building, and another bird close to the employees parking lot. I informed one of the plant managers, but he didn't take any action so that I started looking for (b) (6) who caught them. The day before on July 9th there were many birds loose in killing department. The establishment needs to comply with regulation 9 CFR 381.65). Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Birdsboro Kosher must ensure that all poultry are slaughtered according to regulations, This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow up is recommended</p>
M45134+P 45134	Birdsboro Kosher Farms Corp.	FKJ351507 0417G	17JUL2019	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1415 hours, I was conducting good commercial practice at killing area when I saw four not slaughtered alive chickens in DOA barrel above each others. two of them were in bad condition. I informed Carlos Urieta, the plant manager . the corrective action is taken by disarticulation. The establishment needs to comply with regulation 9 CFR 381.65). Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Birdsboro Kosher must ensure that all poultry are slaughtered according to regulations, 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
M4653A+P 4653A+V4 653A	Agri Star Meat and Poultry, LLC	HRJ040901 1216G	16JAN2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1330 I (b) (6) observed a poultry employee transferring birds from the dead/inedible barrel to the rendering belt. Twice, after starting with a full barrel and emptying about half the barrel, he removed a live, agonal bird. I informed (b) (6) (b) (6) of my observations at the time. At approximately 1515 I observed two poultry employees emptying dead bird barrels at the end of kill. Each, after already removing several layers of dead birds, pulled a live bird from the barrel. I informed (b) (6) of my observations. They said they would have a meeting with poultry kill employees.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M51302+P 51302	Belmont Meats LLC	YAY121208 3421G	21AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>To: P 51302, Belmont Meats, August 21, 2019.</p> <p>In attendance: (b) (6), Mr. Amos King, Plant Manager, (b) (6)</p> <p>(b) (6) At approximately 0650 hours, when going to the slaughter area, I observed the following conditions in the live hang area: Two employees, (b) (6) and another employee were unloading chickens from the carrier's crates and placing them into the shackles and then stunning and bleeding them. As the line of shackles moved further forward, around three to four feet, chickens were falling from the shackles on to the cement floor. On the cement floor, there were already approximately ten chickens that were still conscious and bleeding. I immediately took regulatory control action and stopped operations. (b) (6) then decided to use a funnel system mounted in a metal frame, which will allow birds to properly bleed and expire. I informed (b) (6) and Amos King that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I notified Mr. King that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully (b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M544+P54 4	Jennie-O Turkey Store	IYW35120 80907G	07AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 12:00 pm, while verifying good commercial practices out in the live bird holding shelter, I observed the following. There were two trailers parked outside where they are exposed to direct sunlight, and where they would get no benefit of air movement from the fans in the shelter. Although it is a breezy day, there was very little breeze where they were parked. Inside the shelter there were several trailers with live birds on them that were parked too far forward, rendering the front column of cages exposed to direct sunlight and not exposed to any of the air movement from the fans in the shelter. Likewise, some of the rear most fans in the shelter were not benefiting any of the caged birds, because in those parking bays no part of the trailer was parked that far back. The birds in the cages that were exposed to sunlight were beginning to pant rapidly. Also, inside the shelter, approximately the west half of the shelter did not have any working misters. The east half misters were working. There was a deep and wide pool of water over the full length of the gutter in the shelter that may be an indication that the non-functioning misters were because of a blown water line somewhere. I brought these concerns to the attention of (b) (6).</p> <p>(b) (6) Within an hour later all trailers were out of the sun. (b) (6) confirmed that there had been a blown water line, causing the pool of water. He also said that the truck drivers are parking so far forward because they don't want to be wading in the pool of water when they jack up the front of the trailer to pull their cab out from under the trailer.]</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M544+P54 4	Jennie-O Turkey Store	IYW55051 25927G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	On 12/26/2019 at 1308 hours while performing ante-mortem inspection in the stun and hang area I observed the following: When I walked into the area there were 5 awake heavy hens in a wheelbarrow. An establishment employee was placing the birds into one of the batters that holds about 50 to 60 birds. I then proceeded to walk to the area where the stunned birds are hung on the line. There were 5 batters at the exit of the cage washer. The 3 center batters contained awake birds. The top of these 3 batters the birds were soaking wet and shivering. Mr. Jason Reuss the Plant Manager informed me that the CO2 stunner on line 2 had a malfunction resulting in the birds not being stunned after moving through the stunner. The malfunction was corrected by the time I arrived. Mr. Reuss informed me that one of the batter of birds had gone through the cage wash and had been sprayed by 50 degree Fahrenheit water while they were awake because the bypass mechanism failed. He informed me that the mechanism was corrected before the rest of the awake birds went through the cage wash. I informed Mr. Reuss that I would be writing this MOI for failing to protect the awake birds from being sprayed in the cage wash.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M579+P57 9+V579	Jennie-O Turkey Store	UIO100405 4616G	16MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>I, (b) (6) was notified by (b) (6) at approximately 5:00 am this morning that the spotter dumped a truck containing a load of birds in the yard. When I arrived on the scene shortly after, I saw one of the trailers containing a full load of Turkeys (trailer # 1007) was tipped over and on its right side with the tractor up in the air (tires off the ground) about 6' in the air. I observed approximately 30-40 turkeys on the ground that had experienced injuries when the roof panels gave way from the top of the truck. I observed both injured and non-injured turkeys on the ground around the truck. Some turkeys were walking around as if nothing happened while others had varying degrees of injuries with some dead birds observed as well from the accident. (b) (6) stated that because of the way the tractor and trailer were positioned that they deemed the area too dangerous for employees to enter and address or unload the birds as the tractor trailer could shift at anytime and potentially injure someone. The establishment taped off the area to prevent establishment employees and other personnel from entering until the area could be made safe for employees to enter and deal with the birds and clean-up the scene. I observed (b) (6) at the site monitoring employee safety. I was informed by (b) (6) that establishment employees were not trained to deal with situations like this, so, the loading crew and a tow truck company were called to come-in and deal with the situation. The loading crew was called at approximately 5:10 AM. The tow trucks didn't show until approximately 6:30 am. I observed the loading crew personnel start remove some of the birds that spilled out from the top row of the truck onto the ground after the tow trucks arrived. They also cut the front panels and cut the</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>roof panels and extracted the birds from the top row of the truck. Many of the ones that had fallen to the bottom had suffocated and were dead at time of removal. They were able to save some of the birds, but, most observed had died from suffocation. At approximately 08:35 AM, I observed that the tow trucks had righted the truck. I observed loading crew personnel cutting coop doors in order to gain access to the birds. Many of the birds on the down side of the truck had died due to suffocation by birds above. The loading crew along with the assistance of plant personnel removed all dead birds, which were condemned and denatured as required. Any birds that were alive were diverted for slaughter. At approximately 9:05 AM the loading crew was still working to sort birds (live birds from dead birds). The loading crew Supervisor informed me that they felt they would be able to transfer the live birds using the same trailer involved in the accident and would be placing the side panels back on the truck to contain the birds, since, the coop doors had been cut and removed; to prevent further injury to any of the birds during movement to the live hang area for slaughter. The establishment had addressed all the birds involved in the accident and cleaned-up the area by the end of 1 shift EVIS operations (12:45 pm). I reviewed the establishments GCP paperwork on 05/15/19 at approximately 12:00 pm and did not see any reference or documentation by the establishment surrounding the incident. The plant had listed 567 birds as plant rejects/condemns from the affected lot with most if not all presumed to be coming from the trailer of birds involved in this incident. The birds involved were Fay 3, Flock # 200696, Lot # 479, (b) (4) birds/Lot. A typical truck holds approximately 850 to 880 turkeys. Based on this information USDA estimates that the</p>

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							establishment lost a little over 60 % of the birds from the trailer due to suffocation or other traumatic injuries, with, most of the loss due to suffocation.

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M579+P57 9+V579	Jennie-O Turkey Store	UIO382107 4919G	19JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, July 19th, 2019, temperatures in Faribault, MN reached a high of 95 degrees Fahrenheit, and the heat index - a measure of how hot it feels when relative humidity is accounted for - reached at least as high as 112 degrees Fahrenheit. The amount of dead-on-arrival (DOA) turkeys for all three lots on 1st shift was not unusual, and none of those lots exceeded (b) (4) DOA. The number of DOA turkeys was abnormally high on 2nd shift. The first lot on 2nd shift had (b) (4) DOA (230 DOA turkeys out of (b) (4)). A lot of turkeys on 1st shift from the same grower and flock/barn had (b) (4) DOA (20 DOA turkeys out of (b) (4)). The second lot on 2nd shift had (b) (4) DOA (563 DOA turkeys out of (b) (4)). A lot of turkeys on 1st shift from the same grower but a different flock/barn had (b) (4) DOA (2 DOA turkeys out of (b) (4)). A lot of turkeys from 1st shift on 7/18/2019 from this same grower but a different flock/barn had (b) (4) DOA (17 DOA turkeys out of (b) (4)). These results indicate that the most important determining factor for a high percent DOA was the processing shift (2nd shift on 7/19/2019) and not other differing factors like growers and flocks. Beginning at approximately 4:15pm and continuing through the end of the shift, at least 10 turkey carcasses presented at the USDA inspection stand showing signs of a DOA carcass, or cadaver. These signs included diffusely hyperemic (red) skin with extensive petechial hemorrhages. Visceral organs were congested with blood, especially the liver and spleen. The vasculature of the intestines and hearts were also typically congested with blood. These signs indicate a turkey that did not bleed out properly. All had received proper cuts to the throat, so it is likely that these 10 were already dead some time before they were cut, and they should not have been put into production. I discussed my concerns with (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>(b) (6) I asked if there were any company protocols or practices for coping with such extreme heat and humidity. The cooling shed fans and misters were on and fully functional. Every turkey I observed in the cooling shed was open-mouth breathing, a sign of overheating in birds. I notified (b) (6) that I would be documenting a Poultry Good Commercial Practices MOI. I spoke with (b) (6) (b) (6) who reported that the live-haul team, which is responsible for collecting turkeys at the farm and bringing them to the establishment, does not operate when temperatures exceed 105 degrees Fahrenheit. The turkeys were loaded before conditions exceeded this threshold, and it was not expected that the conditions would become this extreme. (b) (6) reported that the protocol for responding to extreme heat is being updated.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M579+P57 9+V579	Jennie-O Turkey Store	UIO101807 4525G	25JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 16:45 hours while observing operations in the live hang area, I observed large gaps in the line of turkeys along with numerous injuries to the turkeys, and there was also an abnormal amount of blood on many of the turkeys. This presentation is typical when there has been a clog of turkeys somewhere in the CO2 stunning system. I observed 10 turkeys with fresh injuries. Five of the injured turkeys had torn-skin injuries over the hips, back and shoulders ranging in size from approximately 2 x 4 inches to 4 x 6 inches. One of the injured turkey had an approximately 4 x 4 inch torn-skin injury over its left breast just lateral to midline. Four of the injured turkeys were injured on the lateral aspect of their left legs. One of these four had torn skin, mutilation of underlying muscle and an exposed femur. Two had torn skin and muscle mutilation, and the fourth still had intact skin on the lateral aspect of its left leg, but it had a large patch of bright red skin extending from the hock, up the drum and over the left hip and thigh. All feathers were missing from this patch. These injuries are typical for a clog of turkeys in the CO2 system. I confirmed with an establishment employee that such a clog had occurred. In addition, I observed a length of fresh-looking small intestine draped over the shackle of a turkey. The turkey in this shackle was intact, and I did not find the damaged turkey to which the intestine belonged, but its presence suggests that a turkey was eviscerated. Similar incidents have occurred recently. Near the start of 2nd shift on both July 9th and on June 18th, there were establishment-confirmed clogs in the CO2 system with resulting injuries to turkeys. The causes of these clogs were not established. I notified (b) (6) that I was documenting the incident in a Poultry Good Commercial Practices MOI. (b) (6) reported</p>

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							that a turkey's leg had become stuck in the conveyor system. This stuck turkey caused the clog that resulted in the injuries reported here.

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M579+P579+V579	Jennie-O Turkey Store	UIO3421120610G	10DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>This GCP MOI documents acute injuries observed in the live-hang/bleed-out room on 12/03/2019, 12/06/2019 and 12/09/2019. Most injuries here described share certain characteristics: torn skin from the turkeys' backs – extending on (or just lateral to) the dorsal midline anywhere between the base of the neck and the base of the tail; moist, fresh appearance to the torn skin and exposed underlying tissues; no evidence of old injuries (scabs, dried tissues). There were no significant gaps in the line during these incidents. On 12/03/2019, beginning at 8:35pm, I observed three consecutive turkeys on the line with torn skin injuries ranging in size from approximately 4 x 2 inches to 4 x 4 inches. Shortly thereafter I observed a fourth turkey with a torn skin injury over its right shoulder that was approximately 4 x 2 inches. At approximately 8:38 pm, I observed a fifth turkey with a torn skin injury extending from its shoulders down its back that was approximately 4 x 8 inches. I observed some of these injuries with (b) (6) who said he would inspect the CO2 tunnel conveyor system. On 12/06/2019, between 3:40pm and 3:50pm, I observed 4 turkeys with torn skin injuries. All four injuries were over the hips to mid-back and ranged in size from approximately 4 x 4 inches to 4 x 6 inches. I later spoke with (b) (6) about my observations and informed him that I would be documenting a GCP MOI. I also spoke with (b) (6) about my observations. I spent time with (b) (6) in the live-hang area looking at injuries on the turkeys. While we did observe injuries at this time, we did not find any injuries that weren't associated with an obvious scratch injury or old scabs. On 12/09/2019, between 2:44pm and 2:49pm, I observed 4 turkeys with torn skin injuries. The first turkey's injury extended from its</p>

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							shoulders down its back, and it was approximately 6 x 4 inches. The second turkey's injury was approximately 4 x 4 inches in size over the mid-back. Both of the initial two injuries also included damage to underlying exposed muscle tissue. The third turkey had an approximately 4 x 2-inch injury near dorsal midline over the left thigh, and the fourth turkey and an approximately 3 x 3-inch injury over its dorsal midline at the level of the hips.

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M5842+P5 842+V5842	Tyson Foods, Inc.	NPF36210 54704G	04MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Saturday May 4, 2019 from approximately 2025 until 2100 Place Meeting Held: Est. M5842 Evisceration GPM office</p> <p>Persons Attending: FSIS Attendees - (b) (6) (b) (6) Tyson Foods Attendees (b) (6) (b) (6)</p> <p>Author(s) of this Meeting Report (b) (6) (b) (6) Date this Meeting Report was Written: Saturday May 4, 2019 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Saturday May 4, 2019, from 1947 to 1958 CST, I performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 1 in the picking room. At 1950 during the check, I observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward, looking around, and alert. This was a significantly smaller than average for the lot, young chicken. I removed this live bird from kill line 2 at 1950, immediately before the bird would have entered the first scald tank on kill line 1 and placed this young chicken on the ground where it sat upright, eyes open, and looking around. At this time, I noted that this bird was dry and had not been stunned. I got the attention of the picking room attendant who requested (b) (6) be called to the picking room then resumed the station 1 check. This check was completed at 1958 with no more live birds observed. (b) (6) (b) (6) arrived on the scene at approximately 1952 and was shown this 1 live young chicken. He then took this live young chicken back to the live hang room. At 1959 CST, there was 2 backup harvesters, each covering one kill line. (b) (6) then</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>performed a GCP Station 1 follow up check #1 on kill line 2 from 2001 to 2010 with no more live birds observed. (b) (6) performed follow up check #2 on kill line 1 from 2011 to 2021 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meeting with Plant management on Friday April 5, 2019 from 1508 to 1530 concerning this GCP poultry mistreatment incident: I met with establishment (b) (6) in the SPHV's office from 2025 to 2100 on Saturday May 4, 2019. We were joined by (b) (6) at approximately 2040. (b) (6) informed me that he and (b) (6) had already been informed of this incident. During this meeting I described my observations concerning this incident as outlined above. I then told (b) (6) that due to the results of the 2 follow up checks on 5/4/19 (see above) the 1 live bird I had observed and removed from kill line 2 at 0748 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus, IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. (b) (6) both stated they are working on plans to make identification of significantly undersized and un-stunned birds easier. They stated they would keep IPP informed on the progress of these plans.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M5842+P5 842+V5842	Tyson Foods, Inc.	NPF55180 72301G	01JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Poultry Good Commercial Practice MOI Day, Date and Time of Meeting: Monday July 1, 2019, from approximately 1513 until 1516 and 1525-1530. Place Meeting Held: Est. M5842 Live hang area and Evisceration GPM office, respectively Persons Attending: FSIS</p> <p>Attendee - (b) (6) . Tyson Foods</p> <p>Attendee - (b) (6)</p> <p>(b) (6) . Author(s) of this Meeting</p> <p>Report: (b) (6) Date this Meeting Report was Written: Monday, July 1, 2019</p> <p>Subject: Poultry Good Commercial Practice MOI.</p> <p>Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Monday July 1, 2019 from 1500 to 1509 hours CST, I performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 1 in the picking room. At 1509 during the check, I observed 1 bird that entered the pre-scald area after the backup head puller that was moving vigorously. Closer examination determined that the head was still attached, and the eyes were open. This was a significantly smaller than average for the lot, young chicken. I removed this live bird from kill line 2 at 1509, immediately before the bird would have entered the first scald tank on kill line 1 and placed this young chicken on the ground where it continued flapping and was breathing and both eyes were open. This bird did have a neck cut, but no jugular veins or carotid arteries were noted to be cut at this time. I continued my station 1 GCP check and no more live birds were seen on line 1. I then took this chicken to the live hang room and had (b) (6) paged to the area. (b) (6) arrived in the live hang room at 1513. By this time, the chicken had died. (b) (6) examined the cut and took the</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>chicken to his office. At 1510 hours CST, there was 1 backup harvester, covering both kill lines. I performed a GCP Station 1 follow up check #1 on kill line 2 from 1607 to 1622 with no more live birds observed. (b) (6) performed follow up check #2 on kill line 1 from 1626 to 1636 and observed no live birds. No GCP NCs or non-regulatory concerns were observed during these 2 follow up checks. Discussion notes for the meetings with Plant management on Monday July 1, 2019 between 1513 and 1530 hours CST concerning this poultry good commercial practices incident: I met with establishment (b) (6) in the live hang room from 1513-1516 hours CST and again from 1525-1530 hours CST in the evisceration GPM office on Monday July 1, 2019. During this meeting I described my observations concerning this incident as outlined above. He and I examined the cut on the neck of the bird and only 1 jugular vein had been cut. I then told (b) (6) that pending the results of 2 follow up checks on 7/1/19 (see above) the 1 live bird I had observed and removed from kill line 1 at 1509 before it entered the first scald tank during the GCP check that day would be deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus, IPP will issue a Poultry Mistreatment MOI in lieu of a GCP non-compliance record concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M5842+P5 842+V5842	Tyson Foods, Inc.	NPF04220 90027G	27SEP2019	04C05	Poultry Good Commercial Practices	Open	<p>GCP Poultry Mistreatment MOI Day, Date and Time of Meeting: Friday September 27, 2019 from approximately 2135 until 2145 Place Meeting Held: Est. M5842 Live Receiving area Persons Attending: FSIS Attendees (b) (6) . Tyson Foods Attendees (b) (6) (b) (6) Author(s) of this Meeting Report: (b) (6) Date this Meeting Report was Written: Friday September 27, 2019 Subject: GCP Poultry Mistreatment MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Friday September 27, 2019, from 2118 to 2129 CST, I performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 in the picking room. At 2123 during the check, I observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward, looking around, and alert. This was a slightly smaller than average for the lot, young chicken. I removed this live bird from kill line 2 at 2123, immediately before the bird would have entered the first scald tank on kill line 2 and placed this young chicken on the ground where it sat upright, eyes open, and looking around. I completed my observation of 1000 birds entering the first scald tank on kill line 2 with no more live birds observed. At 2129 after the check was finished, I got the attention of the picking room attendant who requested (b) (6) (b) (6) be called to the picking room. (b) (6), shift 2 (b) (6) (b) (6) arrived on the scene at approximately 2130 and was shown this 1 live young chicken. He then took this live young chicken back to the live hang room. At 2130 CST, there were 2 backup harvesters, each covering one kill line. I observed the stun and kill process</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>and noted no abnormalities on either line. Discussion notes for the meeting with Plant management on Friday September 27, 2019 from 2135 to 2145 concerning this GCP poultry mistreatment incident: I met with establishment (b) (6) in the live receiving area from 2135 to 2145 on Friday September 27, 2019. During this meeting I described my observations concerning this incident as outlined above. I then told (b) (6) (b) (6) that due to the results of observation of the stunning process, the 1 live bird I had observed and removed from kill line 2 at 2123 before it entered the first scald tank during the GCP check that day was deemed by IPP to be an isolated incident and not a loss of plant killing process control. Thus, IPP will issue a Poultry Mistreatment MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018 (b) (6) (b) (6) both stated they will observe the stunners and make the needed adjustments. They also stated they would keep IPP informed on the progress of these plans</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M5842+P5 842+V5842	Tyson Foods, Inc.	NPF52181 20912G	12DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>GCP Good Commercial Practice MOI Day, Date and Time of Meeting: Thursday 12/12/2019 from approximately 1224 to 1228 with (b) (6), 1240-1250 with (b) (6), and 1420-1425 and 1505-1515 with Hunter Wray (CST) Place Meeting Held: Est. M5842 Picking Room (b) (6) rehang area (b) (6) plant manager's office and SPHV office (Wray) Persons Attending: FSIS Attendees - (b) (6). Tyson Foods Attendees – Hunter Wray, PM; (b) (6) (b) (6)</p> <p>of this Meeting Report: (b) (6) Date this Meeting Report was Written: Thursday 12/12/2019 Subject: GCP Good Commercial Practice MOI. Background concerning this Poultry Good Commercial Practice (GCP) Non-Regulatory Issue: On Thursday December 12, 2019 from 1213 to 1224 CST, I performed a station 1 Poultry Good Commercial Practices (GCP) PHIS task by observing carcasses entering the first scald tank on kill line 2 in the picking room. At 1219 during the check, I observed 1 live bird that had no cut on its neck, was conscious, eyes open, neck curved upward, looking around, and alert. This was a smaller than average for the lot, young chicken. I removed this live bird from kill line 2 at 2123, immediately before the bird would have entered the first scald tank on kill line 2 and gave it to (b) (6) who was present for this check. At this time, I noted that this bird was dry and had not been stunned. (b) (6) (b) (6) then took this live young chicken back to the live hang room. I completed my observation of an additional 500 birds entering the first scald tank on kill line 2 with no more live birds observed. During the entire check I did note that the bird size was very variable at this time. In addition, numerous birds were small enough to miss the head pulling equipment. At 1224 after</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>the check was finished, I spoke with (b) (6) and asked him if he saw any evidence of a cut on the neck of that chicken. He stated he did not. During this check line 1 was not operational. At 1225 CST, there were 2 backup harvesters, both covering kill line 2. I observed the stun and kill process and noted several birds small enough to miss the stun process and automatic knife. No live chickens made it past the backup killers during this observation. Discussion notes for the meeting with Plant management on Thursday December 12, 2019 between 1224 and 1515 hrs concerning this GCP incident: I met with (b) (6) in the rehang area from 1240-1245. During this meeting I described my observations concerning this incident as outlined above. I then told (b) (6) that due to the results of observation of the stunning process and the 2nd 500 carcasses just prior to the first scald tank, the 1 live bird I had observed and removed from kill line 2 at 1219 before it entered the first scald tank during the GCP check that day was deemed to be an isolated incident and not a loss of plant killing process control. Thus, I will issue a Poultry Good Commercial Practice MOI in lieu of a GCP NR concerning this incident as per guidance in FSIS Directive 6110.1 dated 7/3/2018. I then met with Plant Manager Hunter Wray at approximately 1420. I made sure he had been made aware of the above incident. He stated he had. After this meeting, we met again in the SPHV office at about 1505. At this time, he stated they were investigating the root cause of the incident and would let IPP know the results of the investigation.</p>

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M7100+P7 100+V7100	Tyson Foods, Inc.	ZHB53060 13510G	10JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 07100P, Tyson Foods of Nashville, AR, January 09, 2020, 0835 hours, In attendance: (b) (6)</p> <p>(b) (6)</p> <p>At approximately 0835 hours, while performing a Poultry Good Commercial Practice task, (b) (6).</p> <p>(b) (6) and I walked outside from back dock. Upon my verification I noticed a live bird, having a coating of denaturant, sitting among carcasses in the establishment's dead-on-arrival (DOA) bin. We determined this is mistreatment because the DOA bin is reserved for birds arriving to the establishment already deceased. I was instructed by my Supervisor to remove the live bird from the bin and hold until management was notified (b) (6).</p> <p>(b) (6) and I immediately notified (b) (6).</p> <p>(b) (6) as he was shown and given the bird to put back into production. We also discussed this incident in the establishment's weekly meeting. If we had not observed the bird, it could have perished inhumanely in the offal. FSIS Directive 6110.1 – Verification of Poultry Good Commercial Practices The regulations 9 CFR 381.65(b) requires that poultry be slaughtered in accordance with GCP. Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. Compliance with these requirements helps ensure that poultry are treated humanely. In general, poultry should be handled in a manner that prevents needless injury and suffering in order to produce a commercially marketable product. Respectfully, (b) (6) of OFO 07100P Tyson Foods of Nashville, AR</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M737+P73 7	House of Raeford - Wallace Div	DHA50080 84314G	14AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>0553 – While performing a Good Commercial Practice Task on Line 2, I observed a live bird that had no cut on its neck and was alert, eyes open and controlled movement of its head with rhythmic breathing enter the scalding. The establishment has backup employees on both lines prior to the scalders to prevent any live birds from entering the scalding. The backup employee that was located just before the scalding on line 2 did not stop the line or remove the bird from the line to prevent the bird from enter the scalding alive. I stopped the line once I observed that the backup employee did not take any action and had the backup employee remove the bird which by now had its head under the water of the scalding and was flapping its wings. When the backup person pulled the bird out of the scalding, she cut the birds neck and proceeded to put it back into the scalding. I had her remove it from the line instead of putting it back into the scalding. Had the bird not been removed, it would have died from means other than slaughter. (b) (6)</p> <p>(b) (6) were notified of the Good Commercial Practice MOI.</p>

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M737+P73 7	House of Raeford - Wallace Div	DHA16051 02923G	23OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0530 while performing a Good Commercial Practice Task on Line 1, I observed a live bird that had no cut on its neck and was alert, eyes open and controlled movement of its head with rhythmic breathing heading for the scalders. The establishment has backup employees on both lines prior to the scalders to prevent any live birds from entering the scalders. The backup employee that was located just before the scalders on Line 1 failed to take action to prevent the live bird from enter the scalders alive. When I observed the bird about to enter the scalders, I moved toward the line to stop it. The backup employee saw me moving toward the stop button and saying stop and she stopped the line at that time. At this time the backup person and I began looking for the bird and the backup employee removed the live bird from the line which was in the scalders when it was located. When the backup person pulled the bird out of the scalders, it had no cut on its neck and was alert, eyes open and controlled movement of its head with rhythmic breathing. Had the bird not been removed, it would have died from means other than slaughter (b) (6)</p> <p>(b) (6)</p> <p>_____ were notified of the Good Commercial Practice MOI.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M737+P73 7	House of Raeford - Wallace Div	DHA42060 12231G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 0634 while performing Good Commercial Practices on Line 1, I observed a live bird uncut with open eyes, breathing, righting his head on its way into the scalding. The establishment has a backup employee prior to this point and a second one just before the scalding to prevent any live birds from entering. The backup employee was crouched against the wall dozing when I started my task, he rose and approached the scalding but missed the opportunity to take action and prevent the live bird from entering the scalding alive. When I observed the bird about to enter the scalding I pointed and called to the man and said that there was an uncut bird. He said he didn't understand what I was saying and the bird went into the scalding. He said, "My fault I didn't hear you". At 0630 while performing my Leukosis check I notified a Lead that the 2nd back up killer on Line 1 was crouched against the wall dozing, she called (b) (6).</p> <p>When I finished my check and went back to the Line 1 scalding was when I saw the live bird come down and tried to get the associate's attention. Once (b) (6) arrived to the area she observed 1 or 2 live birds coming down the line over the course of a couple of minutes and alerted the backup killer to stop the line as he did not notice on his own. Birds should be slaughtered in a manner that results in thorough bleeding of the carcass in accordance with FSIS Directive 6110.1.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M737+P73 7	House of Raeford - Wallace Div	DHA12090 20103G	03FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>During the performance of an SSOP task at approximately 0834 I observed (b) (6) remove a cadaver from Line 1. She showed it to me and I passed it on to (b) (6), (b) (6) notifying her that it was a cadaver not a DOA. (b) (6) conveyed to me she had pulled off 3 birds this morning prior to my starting at this assignment. I observed at the rehang tables and observed the associate struggling to keep up with removing cadavers. There were several cadavers in her barrel on Line 1 indicating a trend. When I went through the kill room I did not find that the back up killers missed any birds that would cause them to enter the scalders alive. The establishment started running (b) (4) bpm on this line today, I notified (b) (6) (b) (6) took regulatory control and reduced the line speed to (b) (4) bpm. (b) (6) stated that she would address the back up killers. Birds should be slaughtered in a manner that results in thorough bleeding of the carcass in accordance with FSIS Directive 6110.1. The last GCP MOI was received on 1/31/2020.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M7470+P7 470	Mountaire Farms Inc. - NC Division	YRA460604 5029G	29APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>April 26, 2019, at approximately 0715 hours, on my way, while performing ante-mortem inspection in the receiving area, I observed a live bird in the dead-on-arrival (DOA) container. The bird was underneath several other birds, but I could see the breast area of the bird rising and falling with each breath. I verbally notified the plant's (b) (6) of my findings and she notified the (b) (6). The DOA container was retained by (b) (6). The bird was removed from container by (b) (6). As the bird was being removed from the container, its wings began to flap. At that time, the bird was positively identified as a live bird. (b) (6) arrived in the receiving area and took corrective action by having the remaining birds in the DOA container dumped out onto the pavement. I did not observe any other living birds in the container. Had this bird remained in the condition it was found; it would have been smothered to death and therefore died by means other than by slaughter. I notified (b) (6) of the plants failure to comply with 9 CFR 381.65 (b) and I would be issuing a Memorandum of Interview (MOI) for failure to follow good commercial practices. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and live poultry should not die of causes other than by slaughter. The Federal Register on Treatment of Live Poultry before Slaughter gives recommendations on how to prevent these occurrences. A copy of this MOI has been forwarded to the District Veterinary Medical Specialist (DVMS) in the event further action is recommended. I certify that this MOI includes all</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							pertinent matters discussed concerning this incident and is true to the best of my knowledge.
M7470+P7 470	Mountaire Farms Inc. - NC Division	YRA350908 0407G	07AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, August 7, 2019, at approximately 0904 hours, while performing ante mortem inspection at the live bird holding shed, I noticed a solitary chicken located on the floor of bay 13. The bird was sitting up and was alert but did not attempt to move when I approached it. It was in an area where it could likely be run over if not promptly removed. There were no supervisors in the immediate area, so I proceeded to the Live Hang area and at approximately 0905 hours notified (b) (6) of the situation and that the bird in question must be removed from the area to prevent it being run over (b) (6) radioed for help in my presence to have the bird removed. I also notified him that I would be issuing a MOI due to the plants failure to adhere to good commercial practices. At approximately 0920 hours I visually inspected bay 13 and verified that the bird had been removed. Had the bird not been removed it would have likely been run over and died by means other than by slaughter. 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 for causes other than by slaughter. The Federal Register on Treatment of Live Poultry before Slaughter gives recommendations on how to prevent these occurrences. A copy of this MOI has been forwarded to the District Veterinary Medical Specialist (DVMS) in the event further action is recommended. I certify that this MOI includes all pertinent matters discussed concerning this incident and is true to the best of my knowledge.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK1115090604G	04SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday September 4, 2019 during ante-mortem inspection at approximately 0600 hours, I (b) (6), observed injuries to the birds. I observed one tom on trailer number 98 with a severe open fracture at the right elbow. I observed the joint and bone to be completely exposed. The tom was still alive but appeared to have lost blood and developed an 8 cm hematoma in that wing. I observed the tom was breathing shallowly and appeared to be in shock. Trailer number 98 cannot be loaded using the auto-loader but must be loaded manually. Trailer number 98 is one of the last trailers scheduled to be processed today (approximately nine hours from the time of my observations). I also observed one dead hen with a bloody wing on trailer number 99 and one hen with a foot trapped under a cage door on trailer number 82. I informed (b) (6) of my observations regarding injuries to the live birds and concerns regarding humane methods of handling and slaughtering that are not consistent with good commercial practices.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M751+P10 49	Pitman Farms Inc. (Moroni Turkey Processing)	MMK1615 094604G	04SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On August 29, 2019 at approximately 1000 hours (b) (6) were directly observing conditions of live birds in cages on trailers. There were two trailers staged at the live receiving unloading dock with cages that were overcrowded (there were so many birds in the cages that there was not enough space within the cage for the birds to lie down without lying on top of each other), approximately 90% of the birds (toms) on the trailers were displaying signs of heat stress by open mouth breathing/panting and the trailers did not have any fans, misters or any source of ventilation for the birds as required per the establishments written Standard Operating Procedures (SOP). In the trailer holding shed area there were two trailers that were completely out of the shed without any shade, fans, misters or ventilation source. There was a third trailer that had half of it directly exposed and facing the sun, without shade, fans, or misters. Several other trailers in the holding shed only had one side exposed to fans or misters. All the trailers were overcrowded with approximately 90% of the birds showing signs of heat stress, panting/open mouth breathing. At that time of these observations it was approximately 90 degrees outside with the sun shining fully and no clouds in the sky. There were multiple trailers that contained birds with injured, hemorrhagic wings, some that were trapped in cages. Multiple trailers had birds with legs trapped in cage bars that were injured and could not be retracted. On August 30, 2019 at approximately 0550 hours I, (b) (6), observed the seven (7) trailers of live toms held over from August 29, 2019. The establishment put the trailers in the trailer shed overnight and left the fans and misters running. It was</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>approximately 55 degrees when I performed good commercial practice observations. The toms on the outer edges of the trailers with the misters were dripping wet and shivering. I observed one dead tom on trailer number 79 with a bloody wing. I observed an increased amount of diarrhea from the toms. Four trailers of hens had already arrived on the morning of August 30th, 2019. The hens appeared overcrowded (as the birds were stacked in multiple layers on top of each other without enough space to lie down in a single layer) on trailer numbers 91 and 11. Two of the hen trailers (91 and 11) were parked at the end of the trailer shed where there are no fans or misters, these two trailers are scheduled to be processed last today. I informed (b) (6) and Jaime Rodriguez of my observations and concerns regarding the live birds at the weekly meeting held at 9 am on August 30th, 2019.</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK3916095511G	11SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, September 10th, 2019, during ante-mortem inspection at approximately 0545 hours, I, (b) (6), observed multiple injured and dead birds. On trailer 99, I observed one tom with a bloody injured wing. On trailer 59, I observed one tom whose wing had been trapped underneath a closed cage door. The wing was bent at an odd angle at the carpus joint where the cage door had been closed on it. I observed a second tom in this trailer with a bloody wing. In trailer 80 I observed one dead hen. In trailer 79, I observed a hen trapped in a closed cage door. The cage door had been closed on her neck so that her neck was caught between the side of the cage and the side of the cage door. There was regurgitation on her beak and in her mouth. She was gasping for breath, her respiration was rattly, and her eyes were closed. There was fresh bruising on her neck where the cage door was closed on it. One wing was bloody on the edge where the hen had beat it against the cage door while trying to pull back. I was able to free the hen and she was still alive at the time, but due to her poor condition and rattling respiration I doubt she will survive until slaughter. On trailer 81, I observed one hen with a full thickness ulceration of the skin over the breast covering an area approximately 7 x 5 cm. The serosal layer of the crop was exposed. On trailer 11, I observed one dead tom and one tom that was stuck on his side and unable to right himself. His wings had fresh bruising from struggling. At approximately 0735 hours, I informed (b) (6) of my observations regarding injuries to the live birds and concerns regarding humane methods of handling and slaughtering that are not consistent with good commercial practices. (b) (6) said that he would forward the MOI about these issues to the live haul crew.</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK1114095313G	13SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday, September 13th, 2019, during ante-mortem inspection at approximately 0600 hours, I, (b) (6), observed two birds with body parts trapped in the cages they were placed in for transport to the slaughter plant. On trailer 94, I observed a dead tom turkey whose head was trapped between the bottom of the cage above his and a metal support beam used to support the cage bottom. The weight of the turkeys in the cage above had likely resulted in suffocation. On trailer 11, I observed a tom whose wing was trapped at the base of the primary feathers between the bottom of the cage above his and metal support beam used to support the cage bottom. I am concerned that when the live hang crew remove this tom from the cage his wing will be broken due to the way it is trapped. At approximately 0710 hours, I discussed my observations with Jaime Rodriguez, Plant Manager, regarding injuries to the live birds and concerns regarding humane methods of handling and slaughtering that are not consistent with good commercial practices. Jaime Rodriguez said that the establishment has been working on issues such as cage doors closed on birds with the live haul crew.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK1314115101G	01NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Birds Held Over for Slaughter Norbest Turkey / Est# P01049 Meeting Time: Friday, November 1, 2019 at 1245 Attendees:</p> <p>USDA Establishment (b) (6) (b) (6)</p> <p>This meeting was necessitated by observations made while performing a Good Commercial Practices task each day for the week of October 28, 2019. The establishment protocol concerning live birds held over is documented in both their Animal Welfare Program and also SOP #307 Live Bird Holdover. The written procedure pertains to an unscheduled live bird holdover and “is in conjunction with applicable best industry practices, notably National Turkey Federation (NTF) Animal Care Best management Practices, 2012.” Monday Holdover (approx. 1,000 birds) A partial trailer load of hens (truck #80) was held over from Monday afternoon to Tuesday morning. According to (b) (6) the holdover was attributed to both to mechanical issues (stuck shackle issue and head conveyor) as well as line speed reductions due to feed. As was discussed previously in other MOI to document birds held over, it is not a good practice nor is it in the establishment’s interest to leave birds in public view outside the plant at night. This memorandum serves to document what was discussed and also provide the Denver district office with information concerning the operations being conducted at this establishment. A copy of this memorandum of interview was provided to establishment management, and the signed original will be placed in the USDA files (b) (6) (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M751+P1049	Pitman Farms Inc. (Moroni Turkey Processing)	MMK2713114208G	08NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Memorandum of Interview to Discuss Broken Wings Pitman Farms / Est# P01049 Meeting Time: Friday, November 8, 2019 at 0845</p> <p>Attendees: USDA Establishment (b) (6)</p> <p>(b) (6) Mr, Jaime Rodriguez, Plant Manager This meeting was necessitated by observations made while performing a Good Commercial Practices task on Friday, November 8, 2019. After performing antemortem inspection on flocks delivered this morning for slaughter, (b) (6) reported she had observed several bloody birds but one, in particular, on trailer 74 which appeared to have its "wing completely pulled out socket joint bone completely exposed." At approx. 0540, I visited the hanging bay and found the particular bird she had observed in trailer 74. After it was hung on shackles I could confirm the wing was broken and the humerus was exposed for most of its length. I then performed a check of 100 carcasses passing between the pickers and the rehang table and counted 15 which had broken wings with evidence of acute injury. Even though it is a more difficult location to assess wings, I also performed a 100 bird check as they passed the bleeder and counted 10 with broken wings. On the production floor, I observed a trimmer cutting off broken wings at the trim station and discarding them into an inedible barrel. (b) (6) (b) (6) was present and noted he was performing an audit of the wings and reported he had found 11 carcasses with broken wings in his audit of 100 carcasses. At 0845, I met with Jaime Rodriguez, Plant Manager, to share these findings with him. We discussed the importance of the good commercial practices and their inclusion in the company's animal welfare program as well as the obvious economic impact</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>on the company that the wings represented. The observations made today indicate the problem is occurring prior to the birds arriving at the plant and probably at the time they are loaded into the coops. The handling of the birds during unloading at the plant was observed to be proper and was not the cause of the broken wings. Jaime will verify the trim counts from production and notify his auditor who has oversight of the contracted catch crews working at the farms. All birds and trucks for today's production originated from one producer (b) (4). This memorandum serves to document what was discussed and also provide (b) (6) (b) (6) and the Denver district management team with information concerning the good commercial practices being employed at this establishment as stipulated in FSIS Directive 6100.3, Ante-Mortem and Post-Mortem Poultry Inspection. 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
M9977+P1 325	Tyson Foods Inc.	YBL140504 1423G	23APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 23 April 2019 at P1325, Tyson Foods Inc., at approximately 0445 hrs while performing a routine Poultry Good Commercial Practices (GCP) verification task at the dumper, I observed the following event. A team member was operating the dumper to dump cages of live chickens. He was moving the cage back, then lifting the cage to dump again. He did this repeatedly leaving a gap between the cage and dumper each time before dumping again. I observed a chicken that was still twitching fall onto the belt. I observed the chicken as it stopped moving and died. It had blood dripping from an area on the neck onto the belt.</p> <p>(b) (6) came into the dumping area and I immediately pointed the chicken out to him and explained that the team member dumping the cage had moved the cage back away and then dump again, repeatedly. He spoke with the team member and I said that I wanted to get the carcass when it went into the live hang area. We observed the carcass and it had a bleeding cut on the neck and also cervical dislocation in the neck. I immediately found (b) (6) and notified him of the event at approximately 0451 hrs. The establishment said they would have a meeting with all of the team members in the live-hang area at the end of lunch. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I recommended that they review Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified the establishment that this MOI will be forwarded to the District Office and the District Veterinary</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6)
M9977+P1 325	Tyson Foods Inc.	YBL140707 0203G	03JUL2019	04C05	Poultry Good Commercial Practices	Finalized	On 7/3/2019 at approximately 0711 hours I was performing a routine poultry Good Commercial Practice (GCP) verification task in the live hang room of establishment P1325, Tyson Foods, Inc. I observed one live, weak young chicken in the establishment's designated Dead on Arrival (DOA) cart that contained approximately eight DOA chickens. I immediately showed the nearest establishment employee and (b) (6) my findings. The establishment employee removed the live bird from the cart and euthanized it by cervical dislocation. Agency regulations require live poultry to be handled in a manner that is consistent with good commercial practices (GCPs) and that they not die from causes other than slaughter. Live chickens in the DOA cart can die from suffocation, which is then considered adulterated product. Respectfully, (b) (6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
M9977+P1 325	Tyson Foods Inc.	YBL370707 0519G	19JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/19/2019 at approximately 0714 hours at the evisceration department rehang area of establishment P1325, Tyson Foods, Inc, I observed a cadaver on the kill line. The cadaver was a deep red color throughout the carcass and its neck was completely uncut with the head still attached and engorged with blood. The back-up kill person failed to manually cut the neck to permit the required bleed out. The cadaver was transferred to the evisceration line and I observed an establishment employee re-hanger throw it into a red inedible barrel. I immediately showed (b) (6) the cadaver and then observed a second cadaver with the same physical appearance on the evisceration line. As I continued to observe the rehang area for the next 1-2 minutes I observed approximately four more cadavers enter the department and immediately notified (b) (6) of the additional birds. All cadavers had the same deep red color throughout the carcasses with the engorged heads attached and uncut necks. (b) (6) later informed me that they spoke with the back-up kill person, who had been identifying mechanical problems while simultaneously performing his kill duties. This caused him to accidentally miss the chickens that made it past the mechanical blade uncut. They also informed me that they reminded the employee to focus on his back-up kill responsibilities. At approximately 1155 hours at the same location I observed another deep red cadaver with no bleeding cut in the inedible barrel and immediately showed (b) (6). The regulations (9 CFR 381.65(b)) require that poultry be slaughtered in accordance with Good Commercial Practices (GCPs). Poultry are to be slaughtered in a manner that ensures that</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. Respectfully, (b) (6)
M9977+P1325	Tyson Foods Inc.	YBL0507095319G	19SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 9/19/2019 at approximately 0624 hours I was performing a routine poultry Good Commercial Practice (GCP) verification task in the live hang room of establishment P1325, Tyson Foods, Inc. I observed one live, weak young chicken in the establishment's designated Dead-On-Arrival (DOA) cart that contained approximately twenty DOA chickens. I immediately showed (b) (6) (b) (6) who removed the live bird while I verified that no more live chickens were in the cart. He then informed me that, since the bird was alive, he hung it on the slaughter line. I also discussed the situation with (b) (6) (b) (6). I reminded him that agency regulations require live poultry to be handled in a manner that is consistent with good commercial practices (GCPs) and that they not die from causes other than slaughter. Live chickens in the DOA cart can die from suffocation, which is then considered adulterated product. Furthermore, we discussed that moribund chickens should be promptly euthanized due to their weakened state and condemned. (b) (6) informed me that he would speak with the establishment employees and (b) (6) about the importance of not placing live chickens into the DOA cart and not hanging moribund chickens on the slaughter line. Respectfully, (b) (6)</p> <p>Establishment response attached.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1209	Whitewater Processing Co.	FFG050805 3901G	01MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0855 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6).</p> <p>(b) (6) observed the following. One old Breeder turkey (Hen) was observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line no plant personnel responded when the bird had expired (b) (6) restarted the line (b) (6) went immediately to the office and discussed the finding with (b) (6) .. I explained that this issue continues to occur. The last one occurred four weeks ago (04/04/2019). I again explained that public perception of this could lead to problems for the plant and further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1209	Whitewater Processing Co.	FFG420807 3724G	24JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0830 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. Two (2) old Breeder turkeys (Hen) were observed to be breathing and raising there heads on the production line just before the scald tank. (b) (6) stopped the line. Plant personnel responded removed the birds from the line and rehung them prior to the stunner. (b) (6) then restarted the line (b) (6) went immediately to the office and discussed the finding with (b) (6). This is a violation of 9 CFR 318.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. I explained that this issue continues to occur. The last one occurred twelve (12) weeks ago (05/01/2019). This shows am improvement but we still need to strive for zero occurrences. Further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1209	Whitewater Processing Co.	FFG210808 1830G	30AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0910 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. One (1) old Breeder turkey (Hen) were observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line. Plant personnel responded removed the bird from the line and rehung it prior to the stunner. (b) (6) then restarted the line. (b) (6) went immediately to the office and discussed the finding with (b) (6). This is a violation of 9 CFR 318.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. I explained that this issue continues to occur. The last one occurred five (5) weeks ago (07/24/2019). This shows am improvement but we still need to strive for zero occurrences. Further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1209	Whitewater Processing Co.	FFG360809 0818G	18SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0910 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. One (1) old Breeder turkey (Hen) were observed to be breathing and raising it's head on the production line just before the scald tank. (b) (6) stopped the line. By the time plant personnel responded the bird had expired. (b) (6) then restarted the line. (b) (6) went immediately to the office and discussed the finding with (b) (6). (b) (6) This is a violation of 9 CFR 381.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. I explained that this issue continues to occur. The last one occurred nineteen (19) days ago (08/30/2019). This shows an improvement but we still need to strive for zero occurrences. Further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1209	Whitewater Processing Co.	FFG070810 3124G	24OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 0900 hours while observing birds entering the scald tank as part of a routine GCP task, (b) (6) observed the following. One (1) old Breeder turkey (Hen) was observed to be breathing and raising it's head on the production line just before the scald tank (b) (6) stopped the line. Plant personnel then removed the bird from the line and rehung it prior to the stunner. (b) (6) then restarted the line. (b) (6) went immediately to the office and discussed the finding with (b) (6). This is a violation of 9 CFR 381.65(b) which states: Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.. I explained that this issue continues to occur. The last one occurred Thirty-five (35) days ago (09/18/2019). This shows an improvement but we still need to strive for zero occurrences. Further corrective actions need to be implemented. He stated he would discuss this with management and they would take immediate corrective measures which included reviewing findings with plant personnel. I again stressed that it is not a condition that the birds are not cut but are not adequately cut, meaning that only one carotid is cut and the birds are regaining consciousness prior to bleeding out.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1235	Wayne Farms LLC	GKN51120 54828G	28MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On May 28, 2019, at 1020, while performing a routine good commercial practice verification, I observed one live bird enter the scald vat. I was standing in the picking room at the west entrance of scald vat number one. Just as a bird was entering the scald vat, I observed that a second smaller bird was hung behind it on the same shackle. The bird that was hung behind had open, blinking eyes and was lifting its head. I notified (b) (6) who was in the immediate area. The line was stopped and an attempt at retrieval was made. When the bird exited the scald vats, I confirmed that the throat had not been cut and therefore this bird had died otherwise than by slaughter. (b) (6) removed the bird from the line and condemned it. I immediately performed an additional one thousand bird check and did not observe any improperly slaughtered carcasses. I then proceeded to the kill room and verified that the stunner and kill machine were functioning as expected. (b) (6) stated that he had multiple new, inexperienced live hangers in the area and for immediate corrective actions, he instructed an experienced live hanger to work with each person. At approximately 1100, I notified (b) (6) of this incident and forthcoming MOI documentation. (b) (6) was also notified by phone while I was in (b) (6). Respectfully, (b) (6)</p> <p>(b) (6) (b) (6)</p> <p>(b) (6) (b) (6)</p> <p>(b) (6)</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1235	Wayne Farms LLC	GKN54080 64827G	27JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On June 26, 2019, at 1108, I, (b) (6) observed less than good commercial practices in the picking room. During the performance of a routine Good Commercial Practice check (GCP), I observed one live bird whose throat had not been cut about to enter scalding number one. Additionally, the bird exhibited labored respiration and open eyes. I was standing at the west (entrance) end of scalding number one where the establishment has installed a stop button for occurrences such as this. Per establishment's written permission, I immediately stopped the picking line to prevent the bird from entering the scald vat and drowning. (b) (6) arrived quickly and removed the bird from the line prior to restarting the picking line. This bird had passed all the establishment's intervention steps and the entrance into the scalding was imminent when the line stopped. Hence, it is reasonable to conclude that without intervention and the utilization of the emergency stop button, the bird would have entered the scalding alive. I immediately performed an additional 1,000 bird check and did not observe any improperly slaughtered carcasses. I then proceeded to the kill room to verify the function of the stunner and kill machine. During my observation period I noted that the backup killer had to slit the neck on more than 20 birds in less than 3 minutes and approximately 50 percent of these birds were not properly stunned. I instructed the backup killer to blow his horn for maintenance assistance. After removal of the live bird and examination of the kill process, the establishment determined that due to bird size variations the stunner and the kill blade needed to be raised. After adjusting the equipment, verification checks performed by the QA humane handling technician were found to be acceptable</p>

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							<p>and within the parameters of their poultry welfare and handling program (b) (6)</p> <p>(b) (6) was notified that GCP MOI documentation would be forthcoming. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Respectfully, (b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1235	Wayne Farms LLC	GKN52140 73618G	18JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On July 18, 2019, at approximately 1355, I, (b) (6), observed less than good commercial practices in the picking room. During the performance of a routine Good Commercial Practice check (GCP), I observed one live bird whose throat had not been cut about to enter scalding number one. This bird had open and blinking eyes and was lifting its head attempting to right itself. I was standing at the west (entrance) end of scalding number one where the establishment has installed a stop button for occurrences such as this. Per establishment's written permission, I immediately stopped the picking line to prevent the bird from entering the scald vat and drowning. (b) (6) arrived quickly and removed the bird from the line prior to restarting the picking line. This bird had passed all the establishment's intervention steps and the entrance into the scalding was imminent when the line stopped. Hence, it is reasonable to conclude that without intervention and the utilization of the emergency stop button, the bird would have entered the scalding alive. I immediately performed an additional 500 bird check and did not observe any improperly slaughtered carcasses. (b) (6) was notified that GCP MOI documentation would be forthcoming. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the Jackson District Office. Respectfully, (b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p> <p>(b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1241	Tyson Foods, Inc.	MGJ44160 42719G	19APR2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Establishment 1241-P, Tyson Foods, Inc. April 19, 2019, 9:00 pm. In attendance: (b) (6)</p> <p>(b) (6)</p> <p>At approximately 3:25 pm while performing a Poultry Good Commercial Practices task at a point just before where the chickens enter the scalding tank, I observed a live chicken enter the scalding tank while still breathing. The chicken had no visible knife cut on its neck and was exhibiting voluntary movement of the head and neck as it entered the scalding tank. I immediately proceeded to the point on the kill line directly after the last picking machine and waited for the chicken carcass in question to pass by me. When the carcass appeared, I removed it from the kill line and examined it. The carcass was small, red in color, and had no knife cut on the neck. I immediately showed the chicken carcass to (b) (6), and informed him of the impending MOI. At approximately 3:45 pm, I resumed the performance of my Poultry Good Commercial Practices task at the same point of the process as described above. After observing the process for approximately 2 minutes, I again observed a live chicken enter the scalding tank while still breathing. This chicken also had no visible knife cut on its neck and was exhibiting voluntary movement of the head and neck as it entered the scalding tank. I immediately proceeded to the point on the kill line directly after the last picking machine and waited for the chicken carcass in question to pass by me. When the carcass appeared, I removed it from the kill line and examined it. The carcass was small, red in color, and had no knife cut on the neck. I immediately showed the chicken carcass to (b) (6) and informed him that this incident would also be</p>

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							<p>added to the MOI. After finding this 2nd incident of a live chicken entering the scalding tank, I then observed the process at a point near the employee who was working as the back up killer. I noted that several of the chickens coming down the line were very small, were missing the water bath in the stunner, were not being properly stunned, and were therefore not being cut by the kill machine. As a result, the employee working as the back up killer was having trouble keeping up with the process. At approximately 9:00 pm, I met with (b) (6) and the other members of establishment management listed above to discuss my findings and the corrective actions that were taken by establishment management.</p> <p>(b) (6) stated that the Live Hang supervisor immediately assumed the role of back up killer for the remainder of the shift, members of the maintenance team looked at the stunner and made some adjustments to it, all establishment employees who work in the back up killer position were reminded to stop the kill line whenever they are unable to keep up with the process, and the grow out team members were informed to work with the growers to ensure a more uniform bird size for incoming flocks.</p> <p>(b) (6) Est. 1241-P Corydon, IN</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB591008 1623G	23AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>While out in the live receiving area performing the Good Commercial Practices task, at approximately 11:39 a.m. on 08-23-2019, (b) (6) and I were walking through the receiving area and I observed a live breathing chicken coming down the DOA conveyor belt. The chicken then slid down the slide and onto the ground in the area at the end of the belt for collection. I then observed an employee pick up this live breathing bird and place it into the DOA bin. Immediately after being placed in the DOA bin, I observed another employee sprinkle denaturant on this alive and breathing bird. (b) (6) then told him to stop placing birds in the bin and went to get (b) (6) (b) (6) the live hang supervisor, to inform him of the live bird in the DOA bin. While (b) (6) was gone to get (b) (6) I observed the same employee remove the live bird from the bin and place it on the ground. (b) (6) (b) (6) came back out to the area and he confirmed that the chicken was alive and breathing and at that time he had the bird immediately humanely euthanized via cervical dislocation. Otherwise if this chicken would have remained in the DOA bin, other birds could have been placed on top of this bird, thereby smothering this bird allowing it to die otherwise than by slaughter.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB370811 4808G	08NOV2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On Friday 11/08/2019 while performing the GCP task at approximately 0905 hours, I observed a couple of the live hang employees slamming the birds into the shackles very aggressively during my observation. This is a humane handling issue. I stood and observed the employees for approximately 5 to 7 minutes to verify my observation. During the time of my observation neither of the employees noticed that I was standing right at the bottom of the steps looking at what was going on. I notified (b) (6) (b) (6) of my observation and he told me that he would notify (b) (6) of my observation for him to address the employees.</p>

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P1243	Perdue Foods, LLC.	XLB280912 2427G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 12/27/2019 at approximately 0750 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 the time of these observations, there were no supervisors in the area. I then asked the team member to call his supervisor. (b) (6) (b) (6) came, and I informed him and showed him my observations. He 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 the bird humanely euthanized via cervical dislocation. Perdue Foods LLC. establishment #1243 P- has established a protocol that any birds should be confirmed dead prior to entry the dead container. If a bird is questionable, it should be hung as a suspect prior to making a determination. I prepared this report on 12/27/2019 and I certify that this report has recorded in it a summary of all pertinent matters discussed.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1243	Perdue Foods, LLC.	XLB201202 2520G	20FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>On 02/20/2020 at approximately 1142 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 the time of these observations, there were no supervisors in the area. I then asked the lead person to call his supervisor and showed him my observations. (b) (6) came, and I informed him my observations. (b) (6) asked the team member if the bird was alive and he said "Yes" it was alive. The rehang lead person 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 any birds should be confirmed dead prior to entry the dead container. If a bird is questionable, it should be hung as a suspect prior to making a determination. I prepared this report on 02/20/2020 and I certify that this report has recorded in it a summary of all pertinent matters discussed. This MOI is associated with MOI # XLB1304021812G dated 02/12/2020.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1250	Fieldale Farms Corporation	OAA56190 83712G	12AUG2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 8/12/19 at 18:35 while performing Good Commercial Practices, I (b) (6), (b) (6) observed two large piles of dead birds in the live hang room. One pile was concentrated between the belt and the wall where hangers for Line #2 stand to hang birds. This area is approximately 2 feet between the belt and the wall. This pile contained approximately 150-200 birds and was piled 4-5 birds tall. The other pile was at the end of the conveyer belt. This pile also contained approximately 150-200 birds and was piled 3-4 birds tall. There was no pile around Line #1. I informed (b) (6) that they must stop hanging on Line #2. (b) (6) radioed for (b) (6). (b) (6) Employees from Line #2 began to dispose of the dead birds. During this process, I observed 6 live birds pulled from the pile at the end of the conveyer belt. Several live birds were under the first layer of dead birds and one bird in particular was on the very bottom of the pile of dead birds, creating the potential for suffocation and death. Both piles were removed from the live hang room and I released Line #2 to rehang at 18:49. After I released Line #2, I spoke with (b) (6). I explained that commingling live bird with dead birds creates potential for them to be suffocated, and therefore die by means other than slaughter. He said that they would have a dumpster brought it at the start of 2nd shift every day so as not to overwhelm rendering with the dead birds. I left the area at 19:02. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6)</p> <p>(b) (6)</p>

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P1272	Pilgrim's Pride Corporation	CCA31190 74808G	08JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, July 2, 2019, 1543 hours. In attendance (b) (6), (b) (6) On July 2, 2019, (b) (6) observed inhumane handling of live birds in the live receiving area. The temperature at the time of inspection was 97 degrees Fahrenheit. While performing my Good Commercial Practice (GCP) verification I observed twelve (12) birds in a cage sitting on the floor beside the cage dump for line one. One bird was deceased, and the rest were in distress. The live hang lead person was immediately notified and took control of the situation. Upon further investigation I observed that the misters and fans for the left truck holding area on line one was not operational. The birds on the truck were lethargic and open mouth breathing due to heat stress. The establishment was told that the birds will not be allowed to sit in those condition and maintenance was called to the area. The establishment elected to sprinkle the birds with cool water from a hose until they could fix the problem. At 1546 hours, I continued to line two to complete my inspection and observed the cage dump operator for line two throwing a live bird. I observed the cage bump operator pick up a bird from the floor and attempted to throw the bird over a wire fence barrier and onto the cage dump belt. When the operator threw the bird it left her hands, went approximately two to three feet above her head, hit the wire barrier and fell back onto a concrete floor. The operator then proceeded to pick the same bird up again and threw it once more over the barrier and unto the cage dump belt. (b) (6) (b) (6) was walking with me the entire duration of my inspection and immediately contacted the (b) (6) (b) (6) and spoke with the cage dump operator about her actions. I informed (b) (6) and</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>(b) (6) of the forthcoming MOI. I reminded (b) (6) that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I also notified them, that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Pilgrim's Pride.</p>
P1272	Pilgrim's Pride Corporation	CCA02150 91404G	04SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, September 3, 2019, 1743 hours. In attendance: (b) (6), (b) (6). On September 3, 2019 (b) (6) observed inhumane handling of live birds in the live receiving area. The temperature at the time of inspection was 90 degrees. While performing my Good Commercial Practice (GCP) verification I observed that none of the misters for the truck holding areas on both lines were on. The birds on the trucks (4 in total) were lethargic and open mouth breathing due to heat stress (b) (6). (b) (6) was notified of my observations and of the forthcoming MOI. (b) (6) turned on the misters at the time of notification. 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 also notified him, that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, (b) (6) Pilgrim's Pride.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1272	Pilgrim's Pride Corporation	CCA17191 00016G	16OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P-01272, Pilgrim's Pride, October 14, 2019, 1736 hours. In attendance: (b) (6), (b) (6)</p> <p>On October 14, 2019, (b) (6) while performing my Good Commercial Practices Task, I observed improper implementation of the Good commercial Practices. While conducting my tasks I looked into the DOA bin for Line 2 in the Live receiving area and saw two live birds. Both birds were amongst other deceased birds. The supervisor was on the line and the lead person was working in the picking room. The (b) (6) was walking past me into the live hang area when I stopped him to retrieve the birds from the DOA bin and correctly dispose of them. No other live birds were observed in the DOA bin. I informed (b) (6) of the forthcoming MOI. I reminded that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I also notified them, that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b) (6) Pilgrim's Pride.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1284	Pilgrim's Pride Corporation	GDA38010 52115G	15MAY2019	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. 01284-P, Pilgrim's, May 14, 2019, 2120 hours. In attendance: (b) (6)</p> <p>(b) (6)</p> <p>On May 14, 2019, approximately 2115 hours, while inspecting the MSC/DOA offal trailer, I observed a live chicken. The chicken was on the floor of the trailer resting on its breast and covered in red dye denaturant. I estimated around 150 dead chickens were in the trailer, and all chickens I could easily observe still had their heads attached. I immediately notified (b) (6)</p> <p>(b) (6). He and (b) (6) inspected the offal trailer with me (b) (6) stated he had not dumped any DOA's into the trailer since live hanging had started for the shift. I observed the denaturant on the carcasses and live chicken had stained the chickens but was dry. (b) (6)</p> <p>(b) (6) retrieved the live chicken which was alert and active when picked up. He humanely euthanized the animal by rapid decapitation. A Poultry Good Commercial Practices MOI was documented on 11/19/2015 for finding a live chicken in the offal trailer. The preventative measure documented by plant management to prevent recurrence, was "a documented check will be performed at the beginning and end of each shift. The check will be to inspect the MSC/DOA offal trailer for any live chickens. Documentation of this check can be found on the Daily Animal Welfare Audit." I reviewed the Daily Animal Welfare Audit form from day shift operations on 5/14/19, and an inspection of the MCC/DOA offal trailer for live chickens was completed at 1520 hours and found to be acceptable, no live chickens in the MSC/DOA offal trailer at the end of the shift. I reminded (b) (6)</p> <p>(b) (6) that the regulations require that poultry be slaughtered according to Good Commercial Practices. This includes employing humane</p>

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							methods of handling that prevents needless injury and suffering. No immediate planned actions were provided by the establishment at this time, however, an investigation would be conducted, and a response would be provided by plant management. (b) (6) was informed that this mistreatment MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in the event additional follow-up is recommended. Respectfully, (b) (6) (b) (6) 01284-P Pilgrim's
P1307	Mar-Jac Poultry-AL	KIL030205 2108G	08MAY2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 0125 while performing Ante-Mortem and an Animal Welfare check at line 1 live bird cage dump, I observed an Establishment employee throw a live chicken approximately 3 feet diagonally across from a lower set of cages to the top of another set of cages. As the chicken skidded across the top of the cage approximately 2 feet, it vocalized and flayed its wings. The employee's actions caused the bird undue distress and excitement. I notified (b) (6) of my observations. A copy of this Memorandum of Interview (MOI) will be forwarded to the appropriate District Office personnel. Respectfully submitted on May 8, 2019, (b) (6) (b) (6)

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P1307	Mar-Jac Poultry-AL	KIL551310 3117G	17OCT2019	04C05	Poultry Good Commercial Practices	Finalized	At approximately 13:10 on October 17, 2019, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed a small chicken in the DOA dumpster that was still breathing. The chicken was alert and sitting on its hocks, while surrounded by DOA's and chicken litter. I immediately notified (b) (6) of this finding. The chicken was retrieved from the dumpster and euthanized by cervical dislocation and decapitation. cc: (b) (6)
P1307	Mar-Jac Poultry-AL	KIL571502 0205G	05FEB2020	04C05	Poultry Good Commercial Practices	Open	At approximately 14:38 on February 5, 2020, I observed less than Good Commercial Practices (GCP) while performing Antemortem/GCP/Mishandling verification at Mar-Jac Poultry in Jasper, AL. I observed four (4) live chickens in the DOA dumpster. The chickens were lethargic, but breathing heavily, and were surrounded by DOA's and chicken litter. I immediately notified (b) (6) of this finding. The chickens were retrieved from the dumpster and euthanized by cervical dislocation and decapitation. cc: (b) (6)

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1317+V13 17	Wayne Farms LLC	QUI331809 2012G	12SEP2019	04C05	Poultry Good Commercial Practices	Open	<p>TO: Mr. BRYAN ELROD, Plant Manager Wayne Farms LLC. 700 McDonald Ave. Albertville AL, 35950 FROM: (b) (6)</p> <p>Dear Mr. Elrod, At approximately 16:15 hours, on September 12, 2019, while performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I observed one live birds covered by and comingled with dead birds in a pile on the floor at the end of the live bird belt. Also one alive bird was lying on the top of dead birds and being in eminent danger to be crushed and smothered by other birds when piling up on the top of each other. At that time I instructed a fork lift driver to take care of alive birds. During a meeting, with a plant management members, held in USDA/FSIS office at approximately 17:15 hours I informed (b) (6).</p> <p>(b) (6) that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. As per Federal Register Notice Docket No. 04-037N dated September 28,2005, 'Treatment of Live Poultry before Slaughter," the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response. Respectfully submitted, (b) (6) Cc: (b) (6) (b) (6) (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1317+V13 17	Wayne Farms LLC	QUI561710 4007G	07OCT2019	04C05	Poultry Good Commercial Practices	Finalized	<p>TO: Mr. BRYAN ELROD, Plant Manager Wayne Farms LLC. 700 McDonald Ave. Albertville AL, 35950 FROM: (b) (6)</p> <p>Dear Mr. Elrod, At approximately 17:25 hours, on October 07, 2019, while performing the Review and Observation component of the PHIS task, "Poultry Good Commercial Practices," I observed one live birds covered by and comingled with dead birds in a pile on the floor at the end of the live bird belt. Also one alive bird was lying on the top of dead birds and being in eminent danger to be crushed and smothered by other birds when piling up on the top of each other. During a meeting, with the (b) (6), held in USDA/FSIS office at approximately 17:35 hours I informed him that a GCP MOI documentation of our meeting and discussion of the observed deficiency would be forthcoming. Corrective and preventive measures addressing this incident are appropriate. I look forward to your response. Respectfully submitted, (b) (6)</p> <p>(b) (6) (b) (6)</p> <p>(b) (6) (b) (6)</p> <p>(b) (6)</p>

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P1317+V13 17	Wayne Farms LLC	QUI201212 5927G	27DEC2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1140 hours on December 26, 2019 while performing the Good Commercial Practices verification task, the following was observed at the entrance to the scald tank. One young chicken was seen entering the scald tank with a uplifted head, reflexes, rhythmic breathing, and movements with no cut on the neck. I tried to get the back up auto killer person to stop the line but could not make him understand what I needed him to do. Before I started my task I observed the back up person washing out the blood drip pan. I immediately notified (b) (6) (b) (6) was notified soon after. Live bird(s) entering the scald system live is a less than Good Commercial Practices and results in adulterated product. The establishment is responsible for ensuring that birds under their control on the official premises are treated in a humane manner that will minimize excitement, discomfort, injury and/ or death by means other than slaughter. (b) (6) (b) (6)</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P13369+V1 3369	George's Processing, Inc.	ZUD41100 60426G	26JUN2019	04C05	Poultry Good Commercial Practices	Finalized	<p>FSIS Personnel: (b) (6) Plant Personnel: (b) (6)</p> <p>Location: FSIS Supervisor's Office Meeting conducted by (b) (6) On 6/25/2019 at 1435 hours, (b) (6) met with (b) (6) to discuss the humane handling issue observed by (b) (6) as described below. On 6/21/19 at approximately 1715 hours while performing a Good Commercial Practice Verification Task in the dumper area of Live Receiving, I observed the feet of what appeared to be 2 birds visible behind the gear/sprocket cover on the south end of the upper line 3 dumper belt of the line. The lower 2 ½ to 3 inches of 3 paws were visible in a standing configuration. I was unable to determine if the birds were alive at this time. I immediately informed (b) (6) (b) (6), who stopped the dumping process and removed 3 uninjured live birds and 1 macerated dead bird from this area. All birds were significantly undersized. The cover was in place to prevent live birds from being injured or killed in the gears/sprocket of the upper belt. (b) (6) called maintenance to evaluate the situation. It was determined that, under certain conditions, the lower portion left space for the very small birds to get trapped inside and possibly contact the gears. The cover was removed, the area was monitored with the intention of redesigning the cover. (b) (6) (b) (6) and I discussed the observation and he confirmed the corrective measures that were to be taken. Monday at approximately 0830 hours I was told by (b) (6) (b) (6) that the redesign had taken place and I verified the cover was in place and functioning as intended. It is your responsibility to design and monitor the live bird handling equipment and practices in a manner which prevents birds from being mishandled or dying by means other than</p>

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							slaughter. Your ongoing monitoring of areas where issues have historically occurred or are at increased risk for such problems is critical in properly implementing good commercial practices. This MOI includes all information discussed during the meeting (b) (6) 6/25/2019
P1353	Pilgrim's Pride Corporation	WUM3901 072623G	23JUL2019	04C05	Poultry Good Commercial Practices	Finalized	<p>On 7/23/2019 at approximately 0120 hours, I was called to the evisceration department by an online inspector. The online inspector informed me that they had gotten multiple cadavers at their station. I immediately went to the stunning/killing area to observe conditions. I found that multiple birds were missing the initial blade and had to have their throats cut by the employee serving as the back-up killer. (b) (6)</p> <p>(b) (6) were informed of this finding. At 0139 hours, I followed up by performing a Good Commercial Practice check prior to the scald tanks. During this check, I observed one young chicken out of a subset of 500 to be alive while entering the scald tank. The young chicken had a lifted head with open and responsive eyes. A second verification check of approximately 500 birds was conducted prior to the scald tanks and there were no live birds observed entering the scald tanks during this retest. Due to this, the incident appeared to be isolated with no evidence of a system failure.</p> <p>(b) (6) were notified. I explained my observations and informed them that a Memorandum of Interview (MOI) was going to be documented and a copy forwarded to the appropriate personnel in the Jackson District Office. Respectfully submitted, (b) (6)</p> <p>(b) (6)</p>

Table: MOIs in Response to FOIA2020-110

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1362	Tyson Foods, Inc.	LPC292009 4904G	04SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>At 1826 hours, while performing Good Commercial Practices outside the establishment, I observed a single live bird in the DOA tank on top of numerous dead carcasses. I observed no management in the area, but a fork truck driver was present, retrieved the bird, and euthanized the bird by separating the neck. I informed (b) (6), who then informed (b) (6), of the observation by FSIS. (b) (6) stated he would immediately check into it and have a meeting with the live dock employees. This issue will be discussed in the weekly meeting on September 5, 2019.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1480	Tip Top Poultry, Inc.	JBA572009 1019G	19SEP2019	04C05	Poultry Good Commercial Practices	Finalized	<p>September 12,2019 Attending: (b) (6)</p> <p>(b) (6)</p> <p>(b) (6) On 09/12/2019 at approximately 1808 hours, I (b) (6) observed approximately 20 birds roaming free in the yard area, 7 under the feather offal trailer,3 birds under shed #6 and 1 loose bird under shed #20. (b) (6) said she notified (b) (6)</p> <p>(b) (6) said when coming back from checking the live birds on the truck she observed a flattened bird moving with the viscera exposed from the abdominal cavity at the loading dock area where the trailers pull in. (b) (6) notified (b) (6) of the incident. (b) (6) said when the employee removed the bird it was squirming and squawking. The bird was removed and euthanized. (b) (6) proceeded to the inside of the live dock area and observed approximately 200 birds piled up in the corner on top of each other near the live hang belt (b) (6) immediately informed (b) (6)</p> <p>(b) (6) On 09/12/2019 at approximately 1825 (b) (6) was performing a GCP. (b) (6) notified me (b) (6) that there were too many birds loose outside in the live hang area room where the birds are removed from the crates and are placed onto the shackles. I observed a large pile of birds on the other side of the gate in the left- hand corner with approximately 200 birds piled (about 5 feet high) on top of each other. I also observed other birds approximately 200 birds that were loose and moving around. I observed the hangers to continue to remove and hang birds from the crates onto the shackles. I notified (b) (6) (b) (6) who was on the line hanging birds that I was taking regulatory control because</p>

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							<p>I did not notice anyone taking control of the process and clearly the “process was out of control”. I notified him to stop hanging birds and remove the birds from the pile in the corner and the floor. The employees stopped removing the birds from the crates and began to remove the birds from the floor and the birds that were in the pile in the corner and placing them onto the shackles. I observed both live birds and dead birds as they were being removed from the pile. There were approximately 20 dead birds in the pile that had been smothered. The temperature that day outside was over 100F ventilation with only 2 fans in the room. I observed the birds to have a gray appearance from the mixture of feather dust and feces on them in the pile. The employees began rehanging at approximately 1839. I took regulatory control of the line speed because the process was clearly out of control and reduced the hen line from (b) (4) bpm and the rooster line from (b) (4) bps. I notified (b) (6) (b) (6) what happened and that I would have to have documentation on the corrective action(s) the plant will take to prevent this happening again before we get started after lunch. I received a documented corrective action from (b) (6) at approximately 2040 hours. Production was resumed at approximately 2047 hours. I observed the live hang area at approximately 2045 hours to verify checks and monitoring of the area by QA and (b) (6). I performed a monitoring check at approximately 2230 and had line speed adjusted to (b) (4) bpm and rooster line to (b) (4) bpm for the rest of the shift. I observed 3 birds loose on the floor and several birds hung onto the shackles by 1 leg. I notified (b) (6) of this and she discussed this with the live hanger employees. I had a meeting with (b) (6) on 09/12/2019</p>

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							<p>2045hours. (b) (6) gave me an Animal Welfare Corrective Action Letter dated 09/12/2019. It stated the cause of this incident was due to the lack of focus on picking up the birds from the floor. A team member performing this duty had left the cage without notifying the lead or management. The preventative measures that will be taken to prevent this from reoccurring are the following: 1. Disiplinary action will occur for failure to ensure animal welfare standards are being maintained. 2.Supervisor and all live dock team members will go trough Animal Welfare training refresher course to reinforce the importance of meeting those expectations. This training will occur prior to the start of night shift 09/13/2014. 3. Utilities /unloaders will rotate to the cage and lot when they complete their trucks prior to going to their breaks to ensure birds are picked up from the floor in timely manner. 3. A documented monitoring will be performed every 30 minutes by plant designee throughout night shift from 09/12/2019-09/20/2019 to ensure corrective actions are effective. QA will also perform 3 verifications daily of this monitoring. This Documentation will be turned in to the QA ofie at the end of each night to be readily available for USDA verification.</p>