EstNbr	EstName	MOI #	Date	Task Code	TaskName	Status	MOI Agenda
M15896+ P15896	Abbyland Pork Pack, Inc.	TUN111204 3601G	01APR2020	04C02	Livestock Humane Handling	Finalized	I met with (b) (6) and (b) (6) to discuss the incident from this morning regarding the USDA SUSPECT pen. It is designated for slow and disabled hogs, so they can be separated out to be further assessed by the PHV. Today at approximately 8:03AM the pen was occupied by a newly unloaded group of hogs, resulting in a slow hog having to rest in the alleyway (where no waterers are installed) for approximately 15 minutes. There were no other hogs moving in the alleyway at this time.
M18079+ P27232	Smithfield Fresh Meats Corp.	VFB4914061 930G	30JUN2020	04C02	Livestock Humane Handling	Finalized	PREDICATION I observed some issues with the fan banks while verifying HATS category I (inclement weather) this morning. OBJECTIVE I met with (b) (6) (b) (c) near the B-side 2000 pen to make him aware of my findings regarding the fans at the truck waiting area, SUMMARY I informed (b) (c) that while verifying HATS category I (Inclement Weather), it appeared that some of the fans at the truck waiting area were not operating. I counted at least 8 that appeared nonoperational with a truck carrying live animals parked beside them (b) (c) informed he had just inspected the misters at the truck waiting area. He stated all misters were functional, but he had not inspected all fans. (b) (c) stated he would go back to inspect every fan and follow up with me later with his findings. No humane handling violations were observed. BACKGROUND Est. 18079 is a very large market hog slaughtering establishment. Currently, the establishment is slaughtering roughly (d) animals a day. The establishment is recognized as having a robust humane handling program. The high for today was 89 degrees Fahrenheit.
M1996+P 8242+V19 96	Freedom Sausage, Inc.	YQM231406 5130G	30JUN2020	04C02	Livestock Humane Handling	Finalized	Water not available for approximately the first 30 minutes cattle were in barn. Management notified, water was made available.
M21190	Riverview Meat Company, LLC	RLO460905 2308G	08MAY2020	04C02	Livestock Humane Handling	Finalized	On the morning 5/8/2020 at approximately 0935 hours, an ineffective stun attempt was observed during the second inspected beef slaughter of the day at C&W Meat Packers, est. 21190M. The animal was secured in the catch chute when the first stunning attempt from a .22 magnum rifle occurred. The animal raised his head and consciously vocalized, remaining on all four feet. With the second stunning attempt, the animal dropped to his front knees, consciously vocalized and raised up to stand on all four feet. With the third stunning attempt the animal again dropped to his front knees, brought himself back to a standing position on all four feet. At this point, the animal was tracking movement with his eyes and was consciously vocalizing. With the forth stunning attempt, the animal dropped to the floor and was insensible. There was no conscious tracking of the eyes, no vocalization and no movement from the animal. The animal was observed to remain insensible thereafter. After the animal was observed to be insensible[(b) (6) informed Mr. Wayne Courtney and Ms. Carla Courtney, co-owners of C&W Meat Packers est. 21190M of this noncompliance. Retain tag number B23822305 was placed on the restrainer. C&W does have a written robust animal handling plan in place.

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M2460+P 2460	Cimpl's, Inc.	PMB230505 3513G	13MAY2020	04C02	Livestock Humane Handling	Finalized	On the morning of May 13, 2020, I(b) (6) performed an odd-hours inspection of the barn, circle tub, alley, and restrainer. I entered the barn at approximately 0420. During this inspection I noticed one dead cow in Pen 1. The barn employee said he had not noticed her. (b) (6) said that he walked through the barn just before 0400 and did not see any dead cows at that time. There was one small, sharp point on the gate latch on the southwest post of the circle tub. U.S. Rejected Tag B38162971 was applied to the post and immediately removed as the barn employee blunted the point with a hand-held grinder. On the inside of the head catch in the U.S. Suspect Pen were numerous sharp points due to broken welds. U.S. Rejected Tag B38162972 was applied to the head catch. This tag is still in place at the time of writing the MOI. (b) (6) was notified of all findings.
M32062+ P32062+V 32062	Washington County Meat Packing	RYD091405 2718G	18MAY2020	04C02	Livestock Humane Handling	Open	IIC Keri Johnson does not have PHIS access to document this MOI for an egregious inhumane handling incident at Washington County Meat Packing, M32062. The following is her documentation of the events: Today, May 18th, 2020, at approximately 12:00pm, I, (b) (c) (c) (c) (c) verbally notified Mr. Markus Vaughn, Establishment Manager, of my decision to recommend a suspension of slaughter inspection at Washington County Meat Packing, establishment M32062. I advised Mr. Vaughn that I was contacting (b) (c) (c) who would contact the District Office about the suspension action and that the District Office would be following up with a written suspension letter to the establishment. I am basing my decision to recommend suspension on the following: At approximately 11:10am today, the establishment personnel attempted to move a mature Scottish Highland steer into the knock box. The animal's large horns became lodged in an approximately 8-inch gap between the facility wall and the vertical beams at the back of the knock box. The beef could not be moved from this position, so establishment employee (b) (c) elected to stun the animal in that position. The first attempt to stun the beef was with a .22 magnum rifle and was ineffective. The beef remained conscious, standing with blinking, eye tracking and a normal breathing pattern on all attempts. The kill floor employee retrieved a 12-gauge shotgun from his home adjacent to the plant and rendered a 6th attempt. This attempt was effective. The animal's legs buckled, and it slumped in a downward direction even though the head was suspended by the horns. I immediately took a regulatory control action by placing U.S. Reject tag #B24854306 on the knock box to prevent further slaughter. This was the last inspected animal for the day. I examined the skull for shot location and found that all 6 attempts were in the correct location for a successful stun. It appeared the first 5 shots did not penetrate the skull. I contacted my (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c

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M320M+V 320	Smithfield Fresh Meats Corp.	VWK251205 3009G	09MAY2020	04C02	Livestock Humane Handling	Finalized	I, (b) (6) at and (b) (6) at and (b) (6) at approximately 1035 hours on 05/09/2020 regarding concerns with humane handling during truck unloading. While observing truck unloading at the East bay of the South dock immediately prior to the meeting, I observed a truck driver and a plant employee unloading hogs from a rear-unload trailer. The truck driver reached his rattle paddle into a group of hogs that were piling up and tapped the paddle back and forth quickly in the middle of the pile, making contact with several hogs. He was not limiting contact of the paddle and did not take care to avoid sensitive areas of the hogs such as the face or genitals. I told the driver to make sure not to hit any faces and he stopped tapping the paddle in the middle of the pile. I then observed a plant employee come to assist the truck driver. This employee was also not being careful with his paddle to avoid hitting a sensitive area of the hog and would invert the rattle paddle to hit the tail area of the hog, very close to the genital area. The hogs were not injured during this incident. I told (b) (6) this situation was less than ideal and may easily develop into a humane handling noncompliance. (b) (6) stated the situation would be addressed and humane handling will improve.
M320M+V 320	Smithfield Fresh Meats Corp.	VWK031305 2719G	19MAY2020	04C02	Livestock Humane Handling	Finalized	I, (b) (6), spoke with (b) (6)at approximately 1145 hours on05/19/2020.During today's record review for verification point 4 (review butina gate alleywayverification record) it was noted that on 05/11/2020 and 05/12/2020 there were only twoverification checks performed, but there were three production periods. The establishmentreviewed run time records for the dates in question and confirmed there should have beenthree verification checks performed on those dates. Verification point 4 for this establishmentstates: A member of management or designee will perform a random verification eachproduction period throughout the entire FSIS verification period. During this check, a minimumof 100 hogs will be observed moving through both the North and South (b) (4)alleyways. Theverifier will observe both employees and hogs to ensure all animals are up on their feet andmobile. In the event a hog is sitting or becomes non-ambulatory in the alleyway the verifier willobserve that the employee disengages the gate and address the animal in question in ahumane, safe manner. 1 informed (b) (6)(b) (6)(b) (6)(b) (6)(c) (6)

EstNbr	EstName	MOI #	Date	Task Code	TaskName	Status	MOI Agenda
M320M+V 320	Smithfield Fresh Meats Corp.	VWK241405 0822G	22MAY2020	04C02	Livestock Humane Handling	Finalized	On 05/21/2020, at approximately 1145 hours I was notified by the early morning ante-mortem inspector that she had identified a hog in pen 11C this morning as a U.S. Suspect to be moved to the designated suspect pen for inspection by the PHV. She observed the pig to be blind with swollen, protruding while eyes and was unsure of the cause. The inspector notified the establishment employee that was escorting her for ante-mortem inspection, who stated he would make sure the pig was segregated for veterinary inspection. There were no pigs present in the designated suspect pen at any time this morning and there was no pig present in the suspect pen at the time I was notified. I took a regulatory control action and rejected the North if if alleyway with US Reject tag #B28258977 at 1158 hours to allow the establishment time to locate the pig. The establishment showed me the pen card for pen 11C for 69 pigs with tattoo 40, which had been signed by the inspector at 0543 hours. There were no adjustments or changes made to the pen card. I removed the U.S. reject tag at 1202 hours to allow the establishment to resume operations while they completed an investigation. The plant investigation revealed that the identified animal had not been segregated or removed from the pen and had been slaughtered in the second push to the [0] (4) within animals 15-28. I notified [5) (6) that the identified animal had not pense segregated from the carcasses from pen 11C. [6] (6] [6] [7] [7] [7] [7] [7] [7] within animals 15-28. I notified [5] (6] [7] [7] [7] [7] [7] [7] [7] [7] [7] [7
M3D	Swift Beef Company	MXE071706 2604G	04JUN2020	04C02	Livestock Humane Handling	Finalized	Discussed ID collection with (b) (6) and (b) (6) Tuesday 6/2/2020 at approximately 11:30 pm floor personnel informed me that ID for carcass on disposition rail had been discarded. Spoke with (b) (6) He retrieved the tags, the ID did not contain tissue for DNA matching. Wednesday /3/2020 at approximately midnight I was called to the floor for a disposition. Upon inspection the head, viscera, and tongue were missing MPD tags. I found them in a tray by the gut table. They had not been applied. Discussed with (b) (6)

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M40463+ V40463	Alaska Interior Meats, LLC	NZS1112043 922G	22APR2020	04C02	Livestock Humane Handling	Finalized	At approximately 1:03pm while verifying HATS Category VIII Stunning Effectiveness on the slaughter floor I, (b) (6) , observed a sow being restrained in the large metal stun box. I was standing on the kill floor just inside the door between the kill floor and utility room. I observed the stun operator apply a first stun attempt with a firearm. After the first stun attempt, the sow remained standing in the stun box. The sow actively walked forward a couple of steps and swung her head from side to side. No vocalization was observed. The stun operator immediately applied a second stun attempt with the same firearm. After the second stun attempt, the sow remained standing in the stun box. The sow continued to actively swing her head from side to side. At this point, due to the change in direction of the firearm, I moved off the slaughter floor. I was now standing outside the door between the slaughter floor and utility room. I continued to observe the body of the sow in the stun box through the plastic window on the door. The stun operator did not need to reload the firearm between stun attempt. Mr. Chris Miller, Plant Manager, was the stun operator. I contacted (b) (6) and the stun box and did not actively move. The stun operator did not need to reload the firearm between stun attempts. Mr. Chris Miller, Plant Manager, was the stun operator. I contacted (b) (6) and the stun box and be as a set of a supervisory channels. I verbally notified Mr. Miller of the regulatory control action. The SPHV and CSI inspected the dressed head and verified three stun holes had penetrated the skull. The establishment is not currently operating under a robust humane handling systematic approach. There have been no non-compliance records for the same root cause issued within the past 90 days.
M40463+ V40463	Alaska Interior Meats, LLC	NZS5011041 622G	22APR2020	04C02	Livestock Humane Handling	Finalized	On 4/21/2020 at approximately 1303 hours, the final animal (a sow) for slaughter was brought into the stunning box. Once the animal was in the stunning box, I, (b) (6), exited the slaughter room since a firearm would be used to stun the animal. While standing in the hallway immediately outside the slaughter floor room, I heard the first discharge from the firearm. I continued to wait in the hallway for a few moments and heard a second discharge from the firearm. As I approached the door to enter the slaughter floor, I could see a plant employee covering his ears through the small plexiglass window in the door. I waited a few more moments and heard a third discharge from the firearm. I waited a few more moments and then entered the slaughter floor after no further discharges where heard from the firearm. Once I entered the room, the sow was removed from the stunning box and I observed the sow to be unconscious. I inspected the dressed head with (b) (6) and verified three penetrating stun holes.

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M4271+P 4271+V42 71	GREISE BROTHERS PACKING INC.	CZF2010045 103G	03APR2020	04C02	Livestock Humane Handling	Finalized	Today, April 3, 2020, at approximately 1030 hours, I verbally notified Mr. Frank Greise, establishment owner/manager, of the Raleigh District Office (RDO) decision to suspend slaughter at Establishment 4271. At approximately 0830 hours, I (b) (6) observed a hog that was bought down to slaughter, the use of electric stunner was being used. The owner of the establishment (Frank Greise) first sprayed the hog with water and then took the prods and placed them behind the ears, he then proceeded to shock the hog. The hog dropped, and the chute gate was released the hog slid out of the chute and the other employee (b) (6) proceeded to stick the hog as I came closer to observe the hog being bled I saw the hog began to blink and move its eyes and then rising its head and moving the front legs. The hog was bleeding out and there was no extra stunning that took place. I asked Frank Greise if this was the heaviest pig he has done with the electric shocker he said yes. After speaking with (b) (6) I and the cute the stable of the stable
M44779	Spencer County Butcher Block	VMV421404 1701G	01APR2020	04C02	Livestock Humane Handling	Finalized	On March 31, 2020 at approximately 0930 hrs. EDT, (b) (6) were observing conditions in the holding pens at Spencer County Butcher Block (M44779) Taylorsville, KY. The following observations were made: A densely populated pen of sheep was found to have flooring covered in approximately 1-2 inches of wet bedding and areas of liquid manure; no visibly dry bedding was observed in the pen. The swine holding pen housing animals from roughly 30 pounds to 300 pounds was found to have soupy liquid feces covering approximately one third of the flooring, sloppy manure/bedding covering approximately one third of the flooring, and wet bedding covering the remainder of the flooring. One dead pig was observed. No visible food source observed. The automatic waterer in a holding pen housing mostly goats was observed dangling from the wall; plant personnel had placed a 5-gallon bucket of water in the pen which the SVMO observed being promptly overturned by a goat. Plant personnel later secured the bucket. The beef holding pen was observed with the automatic waterer dangling from the wall; plant personnel had placed the bottom of a plastic drum in the pen which was observed to hold water. A large pen holding lambs in number too numerous to count (TNTC); it was questionable all animals had the ability to lie down and questionable the one-gallon capacity (?) automatic waterer was sufficient to provide access to water considering the stocking density of the pen. (b) (6) was notified of the above observations and the forthcoming documentation. The establishment engaged in federally inspected slaughter activities this day. The management of Spencer County Butcher Block considers all animals involved in the above observations had not been declared for federal inspection. The animals involved in the above observations had not been declared for federal inspection at the time noted. The establishment is reminded that the Federal Meat Inspection Act (FMIA) and the Humane Methods of Slaughter Act (HMSA) applies to custom exempt animals.

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M45314	Korte Meat Processing Inc.	LDR5513062 230G	30JUN2020	04C02	Livestock Humane Handling	Finalized	Humane Handling MOI for Korte Meat ProcessingDate: 6/30/2020Attendees: Owners Dave Korte and Kyle Korte and (b) (6) During slaughter operations at Korte Meat Processing on 6/30/2020 at approximately 1:00pm, Owner Kyle Korte informed (b) (6) of a deceased swine in the holding pen. The pens had been inspected for other humane handling tasks prior to slaughter beginning. Prior to and during slaughter operations there were no humane handling violations observed. During antemortem performed on the swine at approximately 10:00am it was observed that the swine had ample room to move and lay down in the pen, water was available, there was no overcrowding, no extreme heat, properly sheltered from inclement weather and no dangerous surfaces. Owner Kyle Korte then removed the deceased swine from the pen and cut into the core muscle groups to apply denaturant. The expired swine was then placed with other inedible material and loaded onto the rendering truck.
M45629+ V45629	Andy's Meats Inc.	DJP1013050 304G	04MAY2020	04C02	Livestock Humane Handling	Finalized	At approximately 9:45 AM on May 4, 2020, I, (b) (6) , was asked by plant manager Andy Zubek to perform antemortem inspection on two steers that had arrived at the establishment. Instead of being placed in the usual pen for cattle with high steel bar barriers, the steers had been placed temporarily in one of the empty swine pens, presumably because swine were still in pen 3 preventing the steers from being able to be placed in the cattle pens. Since the walls on the swine pens are low, one of the steers jumped out of the pen and into the alleyway on the other side. The steer was not injured in any way, clearing the wall easily. It was then guided into the now empty pen 3 and into the usual cattle holding pen. I told Mr. Zubek that given the potential for injury to animals and people, cattle should not be placed even for a couple of minutes in the swine pens. If an animal was injured by jumping out of the pens intended for swine it would at minimum result in the issuance of an NR. Mr. Zubek agreed and said that in the future cattle would be placed only in pens like the usual cattle pens that have barriers at least 6 feet tall.
M45629+ V45629	Andy's Meats Inc.	DJP1814061 104G	04JUN2020	04C02	Livestock Humane Handling	Finalized	On June 3, 2020 around 9:30 AM, a heifer got loose while being unloaded from a trailer at Andy's Meats. She was loose on the establishment property for about 30 minutes before she was captured. The door on the building is wider than the trailers usually used to haul the cattle and the opened door of the trailer is used to fill in the gap. In this case, according to those present, the heifer kept going back into the trailer and wouldn't go in through the small door leading to the cattle pens in the barn. In order to keep her from reentering the trailer, they closed the trailer door and then closed the overhead door on the building. However, the door on the building is operated by an electric opener and doesn't move particularly fast. Before the overhead door was completely closed, the heifer saw the opening and got her head into it, lifted the door and got outside. The heifer suffered no injuries and no people were harmed. In a letter dated June 3, 2020, Faith said that they had talked to Andy about the problem and that he would put more gates in the cattle unloading area to help guide the cattle to the door to enter the cattle pens and to prevent access to the building door to get outside. We also discussed this concern at the weekly meeting held June 4 with (b) (6)

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M46070+ P46070	Marble City Meats LLC	KLE5510052 505G	05MAY2020	04C02	Livestock Humane Handling	Finalized	DATE:5/05/2020T0; [1] [3] [3] Jackson District ManagerFROM [3] [4] [6] [6] Inspector-In-Charge (IIC)SUBJECT: IIC Bi-weekly Verification ReportDate: 05/05/2020Marble City Meats, LLCEstablishment fulle Bi-weekly Verification Plan (VP) is designed to verify that the establishment fully implements the revisions to its humane handling of animals and other corrective actions stated/proffered in the establishment's corrective action responses to its September 9, 2019 Humane Handling failure. Those establishment responses and proffered corrective actions have been utilized to develop this (VP) as stipulated in the verification activities below. This VP will be utilized by Inspection Program Personnel (IPP) and the Jackson District Office to evaluate the effectiveness of the revisions and corrective actions in assuring future regulatory compliance. The establishment was placed into Abeyance on September 12, 2019. This FSIS Verification Plan (VP) identifies the establishment's proffered corrective action statements, the relevant regulatory requirement(s) for each, and the PHIS Task under which FSIS Officials will verify the implementation and effectiveness of each proposed corrective action. Revision-the establishment the requested an alteration in the proffered corrective actions, to eliminate. 22 caliber stunning as a backup and has proffered written intent to utilize electrical stunning of swine as a primary stun method and/or a captive bolt as an alternative stunning method. The following Verification Plan steps have been so modified to reflect these schanges. These tasks can be performed as a directed task if the task is not a routine task cheduled on the Task calendar in PHIS. Handling of Livestock Issue/Action Plan: Verify that the establishment tutilizes an SOP to not accept hogs with an "atypical head formation". Regulations: 9 CFR § 313.15(a)(1), 9 CFR § 313.30(a)(1), 9 CFR § 313.30(a)(3), 9 CFR § 313.3

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							Establishment owner Matthew Lawrence successfully took and passed the required testing material. Test was taken on 5/4/2020 at 5:21pm and was proctored by establishment employed (a) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c

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M46070+ P46070	Marble City Meats LLC	KLE5211052 121G	21MAY2020	04C02	Livestock Humane Handling	Finalized	DATE:5/21/2020 TO: Dr. Larry A. Davislackson District Manager FROM: [b] (6) (b) (6) SUBJECT: IIC Bi-weekly Verification Report (Revised) Date: 5/21/2020Marble City Mats, LLC5tablishment Markdo70, Sylacauga, AL Verification PlanThis Food Safety and Inspection Service (FSIS) Verification Plan (VP) is designed to verify that the establishment fully implements the revisions to its humane handling of animals and other corrective actions stated/proffered in the establishment's corrective action responses to its September 9, 2019 Humane Handling failure. Those establishment responses and proffered corrective actions have been utilized to develop this (VP) as stipulated in the verification activities below. This VP will be utilized by Inspection Program Personnel (IPP) and the Jackson District Office to evaluate the effectiveness of the revisions and corrective actions in assuring future regulatory compliance. The establishment sissued a Notice of Suspension on September 9, 2019. The establishment was placed into Abeyance on September 12, 2019. This FSIS Verification Plan (VP) identifies the establishment's proffered corrective action statements, the relevant regulatory requirement(s) for each, and the PHIS Task under which FSIS officials will verify the implementation and effectiveness of each proposed corrective action. Revision- the establishment there a period of Voluntary Suspension of Federally Inspected Slaughter activities, the establishment has requested an alteration in the proffered corrective actions, to eliminate. 22 caliber stunning as a backup and has proffered written intent to utilize electrical stunning of swine as a primary stun method and/or a captive bolt as an alternative stunning method. The following Verification Plan steps have been so modified to reflect these changes. These tasks can be performed as a directed task if the task is not a routine task scheduled on the Task calendar in PHIS. Handling of Livestock Issue/Action Plan: Verify that the establishment utilizes ans

EstNbr	EstName	MOI #	Date	Task Code	TaskName	Status	MOI Agenda
							CFR § 313.15(b)(1)(iv) PHIS Task: HATS CATEGORY VIII (8) Findings: Establishment owner Matthew Lawrence successfully took and passed the required testing material. Test was taken on 5/4/2020 at 5:21pm and was proctored by establishment employee (b) (6) . No additional employees have taken training course. Issue/Action Plan: Verify that the establishment has verifiable procedures for stun weapon cleaning, maintenance, and charge selection and usage and verify that electrical stun device is routinely cleaned and maintained and logged on the newly submitted B&D Electric Stun "Cleaning Record" Log. Regulations: 9 CFR § 313.15(b)(1)(iv), 9 CFR § 313.15(b)(1)(ii), 9 CFR § 313.30(b)(2), 9 CFR § 313.30(b)(3) PHIS Task: HATS CATEGORY VIII (8) Findings: Based upon review of Equipment Cleaning and maintenance records, Establishment performed and documented necessary maintenance on 5/20/20 For Electric Stunner and Captive Bolt. Issue/Action Plan: Verify that the establishment has provided and posted stunning "landmark charts" and that such are clearly posted in slaughter room and near stun area. Regulations: 9 CFR § 313.30(a)(1), 9 CFR § 313.30(a)(3), 9 CFR § 313.15(a)(1), 9 CFR § 313.15(a)(3), PHIS Task: HATS CATEGORY VIII (8) Findings: Based upon direct visual observation, Establishment placed two (4) landmark charts in the slaughter room near the knocking box. Two of the four charts were the landmark charts from previous proffered material before the revision procedures for Humane Euthanasia of Beef located on the wall near the scalder, Anatomical site for Livestock Euthanasia. The new Landmark charts for the correct placement for Electric stunning was place on the Southeast wall near the slaughter exit door. Summary/Recommendation: Establishment needs to become more efficient on good sticking method to ensure an effective bleed out of animal. Based on the plants adherence to their revised corrective action plan and regulatory compliance, Inspection personnel recommend the abeyance continue without any further action at

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M46070+ P46070	Marble City Meats LLC	KLE5809061 605G	05JUN2020	04C02	Livestock Humane Handling	Finalized	DATE: Friday, June 5, 2020 TO: Dr. Larry A. Davis Jackson District Manager FROM: (1) (6) (Revised) Date: 6/5/20 Marble City Meats, LLC Establishment #M46070, Sylacauga, AL Verification Plan This Food Safety and Inspection Service (FSIS) Verification Plan (VP) is designed to verify that the establishment fully implements the revisions to its humane handling of animals and other corrective actions stated/proffered in the establishment's corrective action responses to its September 9, 2019 Humane Handling failure. Those establishment reprice ation in esponses to its September 9, 2019 Humane Handling failure. Those establishment reprice ation is assuring future regulatory compliance. The establishment was issued a Notice of Suspension on September 9, 2019. The establishment was placed into Abeyance on September 12, 2019. The SIS Verification Plan (VP) is designed to verify that the september 9, 2019. The establishment was placed into Abeyance on September 12, 2019. The SIS Verification Plan (VP) identifies the establishment was issued a Notice of Suspension on September 9, 2019. The establishment may place intro Abeyance period, of federally inspected Slaughter activities, the establishment thered a period of Voluntary Suspension of Federally inspected Slaughter activities, the establishment thas requested an alteration in the proffered corrective actions, to eliminate. 22 caliber stunning as a backup and has proffered written intent to utilize electrical stunning of swine as a primary stun method and/or a captive bolt as an alternative stunning method. The following Verification Plan stypical head formation". Regulations: 9 CFR § 313.3(g)(1), 9 CFR § 313.3(g)(3), PHIS Task: HATS CATEGORY VIII (8) Findings: On Friday, June 5, 2020 establishment slaughtered one (1) Market hog. Based upon Direct observation of 10 (6) (6), the stablishment is sucrification reprimary stun method and/or a captive bolt as an alternative stunning method. The following Verification Plans the stablishment size (ACTEGORY VIII (8) Findings: O

EstNbr	EstName	MOI #	Date	Task Code	TaskName	Status	MOI Agenda
							(a) (b) successfully took and passed the required testing material. Test was taken on 5/4/2020 at 5:21pm and was proctored by establishment employee (b) (c) . No additional employees have taken training course. Issue/Action Plan: Verify that the establishment has verifiable procedures for stun weapon cleaning, maintenance, and charge selection and usage and verify that electrical stun device is routinely cleaned and maintained and logged on the newly submitted B&D Electric Stun "Cleaning Record" Log. Regulations: 9 CFR § 313.15(b)(1)(iv), 9 CFR § 313.15(b)(1)(ii), 9 CFR § 313.30(b)(2), 9 CFR § 313.30(b)(3) PHIS Task: HATS CATEGORY VIII (8) Findings: Based upon review of Equipment Cleaning and maintenance records, Establishment performed and documented necessary maintenance on 6/5/20 For Electric Stunner and Captive Bolt. Issue/Action Plan: Verify that the establishment has provided and posted stunning "landmark charts" and that such are clearly posted in slaughter room and near stun area. Regulations: 9 CFR § 313.30(a)(1), 9 CFR § 313.30(a)(3), 9 CFR § 313.15(a)(1), 9 CFR § 313.15(a)(3), PHIS Task: HATS CATEGORY VIII (8) Findings: Based upon direct visual observation, Establishment placed two (4) landmark charts from previous proffered material before the revision procedures for Humane Euthanasia of Beef located on the wall near the scalder, Anatomical site for Livestock Euthanasia. The new Landmark charts for the correct placement for Electric stunning was place on the Southeast wall near the slaughter exit door. Summary/Recommendation: Based on the plants adherence to their revised corrective action plan and regulatory compliance, Inspection personnel recommend the abeyance continue without any further action at this time. Inspection program personnel will perform the PHIS Inspection Task to verify the adequacy and effectiveness of the establishments Humane Slaughter program including all procedures specified therein. Inspection program personnel will perform the PHIS Inspection Task to verify the adequacy an
M46070+ P46070	Marble City Meats LLC	KLE2807063 619G	19JUN2020	04C02	Livestock Humane Handling	Finalized	On Friday, June 19, 2020 at 6:50am, while (b) (6) and (b) (6) where observing establishment owner Matthew Lawrence performing slaughter operations on a market hog, Inspection personnel observed animal regaining consciousness and vocalizing during the sticking step. The establishment initially stunned a hog with a head then heart electrical stun, which rendered the animal insensible. The animal subsequently regained consciousness. The establishment then did not re-stun but rather stuck the conscious animal until it bled out. That was only animal for federal slaughter today. IIC tagged stun box with US REJECT TAGG # B-45 308605.
M46240	Light Hill Meats, LLC	MKE201306 0518G	18JUN2020	04C02	Livestock Humane Handling	Open	Stun Failure at Light Hill Meats M46240 6/16/2020At 0755 hours on this date, a large Angus Bull (approximately 2000lb) was broughtinto the kill floor stun chute to be render unconscious. A rope halter was applied toanimals head and tied to stun box by employee . Two shots were fired from a .357rifle using 158 grain soft point ammunition. After Shots were fired, FSIS observedanimal was standing (conscious) with head held upward. Animal did not make anyvocalization. Kill floor employee had to proceed to front office to get extra .357ammunition to finalize the stun. Employee reloaded rifle and fired one additional shotbefore the animal was render unconscious. A fourth security shot was fired after theanimal was observed down.FSIS applied US Reject Tag # B37373740 to stun chute and notified Light Hill MeatsEmployees (b) (6) and (b) (6) was notified Immediately

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M4653A+ P4653A+V 4653A	Agri Star Meat and Poultry, LLC	HRJ2006050 922G	22MAY2020	04C02	Livestock Humane Handling	Finalized	At approximately 9:40am a steer was released from the restraining box prior to receiving the ritual cut (either due to operator error or mechanical malfunction) and ran onto the evisceration floor, knocking over the head inspection rack and several gut buggies and running into a USDA inspector before rounding through to the offal room. It remained behind the offal auger for several minutes before running into the hoof room. By this time the gun had been retrieved and management and QA were present and had verified adequate ammunition was available. Once a designated employee from the barn arrived he rendered the animal unconscious with a single stunning attempt. Corrective actions offered by the establishment were to clean up and dispose of all parts in evis that were either knocked to the floor or may have come in contact with the live animal. The head rack and gut buggies were washed down with 180 degree water. To prevent or slow another animal from entering the evis floor the man door going under the first legger stand was to be kept shut and latched, and the sliding gate to the blood pit was to be kept shut when not moving a shackled carcass through.Later the same day, at approximately 1:30pm, a steer that had received the ritual cut got up after being released from the restrainer and made it past the blood pit gate into the staging area for skinning, where it expired naturally. When I asked how the animal made it past the blood pit gate to the shackler said it was too hard to shut the gate so he hadn't been doing it. Corrective actions at this time were for (b) (6)
M46547	Gourmet Natural Meats LLC	UAV541204 4917G	17APR2020	04C02	Livestock Humane Handling	Finalized	At approximately 8:00am (b) (6) went to the area adjacent to the truck unloading site to verify the prompt denaturing of multiple bob veal calves which had been discarded as plant rejects prior to the arrival of Inspection Program Personnel on site. The time of the corresponding truck unloading event was 7:39am, as reported on the establishment's monitoring form. According to a plant manager, Aaron Lancaster, these rejected calves were all euthanized with a hand-held captive bolt (HHCB) device prior to being unloaded and stacked on a palate. When (b) (6) arrived, he noted that a calf in the middle of the pile and buried underneath about 5 dead calves was moving and breathing rhythmically. As (b) (6) examined this calf's head, which was sticking out from the pile, (b) (6) observed that the calf was blinking and exhibiting conscious eye tracking. (b) (6) immediately informed (b) (6) of the finding, and a nearby plant employee headed to the stunning area within the slaughter floor to retrieve the establishment's HHCB device. (b) (6) then elicited an intact palpebral reflex from the calf, observed the calf lift its head, and went to alert (b) (6) of the situation. As (b) (6) arrived at the area, a conscious vocalization was heard. IPP observed a successful first stunning attempt being applied, and the calf was rendered effectively unconscious. A second, 'security' stun was then applied. IPP examined the dead calf's skull and verified two skull defects where the captive bolt device had been applied. IPP also discovered that this calf's hide had been cut and reflected on the left lateral surface of its body wall prior to the observed stunning. Skin was absent from the area of the calf's left hip to the calf's left caudal shoulder, and denaturant was present on the underlying tissue. IPP placed US Reject tag #B37310249 on the stunning area and informed (b) (6) (6) (6) (6) (6) (6) (6) (6) (6) (6

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M46877+ P46877	Seven Hills Abattoir	NOA391206 4705G	05JUN2020	04C02	Livestock Humane Handling	Finalized	b) (6) does not have PHIS access to document this MOI for an egregious inhumane handling incident at Seven Hills Abattoir, M46877. The following is her documentation of the events: Today, June 5, 2020, at approximately 8:50 AM, I, (b) (6) verbally notified (b) (6) that I had taken a regulatory control action in the stunning area for improper stunning resulting in an egregious inhumane treatment of a heifer. I notified plant management that the (b) (6) would be contacting the District Office to discuss and recommend the issuance of a notice of intended enforcement (NOIE) action rather than a suspension, unless the DO determines otherwise. I based this decision on the following circumstances: At approximately 8:50 AM today, I observed a heifer on the rail was still conscious. I walked over to the animal and there was still eye tracking movement and breathing. In addition, the heifer's tail was still in an upward position and she was lifting her head back as if she were trying to stand, indicating a righting reflex. I noticed the throat area was moving, trying to vocalize. At this time, the associate immediately reloaded the 25 caliber captive bolt gun, also used for the initial stun, and delivered an effective stun at the back of the head/poll. The animal was then stuck to bleed out. I did not observe the initial stun or shackling. However, examination of the skull revealed that the initial stun, delivered to the front of the head, was in the incorrect location, just to the left of center. The second stun was delivered behind the poll. I observed the consciousness approximately one minute after the animal was pushed on the rail away from the knock box. I placed a "U.S Rejected" tag (#899697) on the entrance to the stunning area and left the stunning area to inform establishment management of this incident and enforcement action taken. My decision to recommend an NOIE to the District Office is because the establishment has a written animal handling program and has effectively implemented a robust systematic appr

EstNbr	EstName	MOI #	Date	Task Code	TaskName	Status	MOI Agenda
M46877+ P46877	Seven Hills Abattoir	NOA251206 2212G	12JUN2020	04C02	Livestock Humane Handling	Finalized	Today, June 12, 2020, at approximately 9:20 am, I verbally notified Mr. Danta Coleman, Establishment Manager, of my decision to recommend re-suspending inspection at Establishment M46877. I advised Mr. Coleman that I was also contacting our [6] (6) (b) (6) model of the suspension to the establishment and in trun, the District Office about my recommendations and that the District Office would be following up with a written reinstatement of the suspension to the establishment. I based my decision to on the following: While working the slaughter floor at establishment 46877 at approximately 8:30an 1, [6] (6) (b) (6) mobserved the following: While located behind the gutting area of the kill floor I observed the following: While located behind the gutting area of the kill floor I observed kill floor employee [7] on the platform above the knock box. The bovine in the knock box appeared to be moving around a lot and banging into the box creating lots of noise. This caught my attention and I watched [7] moving his hand around with a .25 caliber captive bolt device in an attempt to knock the animal. [8] ff redrered a knock with the captive bolt and attempted a second time to knock the animal. Dante was able to render a successful 2nd attempt with the captive bolt gun. After the animal was shackled and on the rail, I approached the bleed pit to speak with Dante and [9] about the incident. I questioned them as to whether or not the first attempt made contact with the skull. At this point, they were unsure. We observed the unskinned head and I was able to locate 2 holes in the skull. One hole was low, to the right and above the eye and the other was on target. I asked Dante if the lower right hole was from the first attempt and he stated that it was. Informed them that the head would have to be skinned out for confirmation. I called [b] (6) (6) mod upon skinning the head it was observed that there were 2 separate holes penetrating the skull. One hole was misplaced above the right eye and slightly low with bruising present
M46969	TN Slaughter House, Inc.	CDM550805 1722G	22MAY2020	04C02	Livestock Humane Handling	Open	At approximately 1500 hrs., (b) (6) observed a steer being loaded into the knock box at Tennessee Slaughterhouse Inc (est. 46969). Using an inline captive bolt stunning device, the plant employee administered 1 stunning attempt to the forehead wherein the animal remained standing and consciously breathing. A second stun attempt was immediately administered to the forehead using the .22 revolver back up stunning weapon wherein the animal remained standing with noticeable eye tracking movements. The plant employee immediately administered a successful third stun to the forehead rendering the animal unconscious. It remained unconscious and insensible to pain throughout shackling, sticking and bleeding. The knock box was rejected and tagged with Tag number B28164810. Plant manager Bob Thrash was notified of the regulatory control action. Tennessee Slaughterhouse Inc. (est. 46969) is not currently operating under a Robust Systematic Humane Handling Program.

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M4979+P 4979+V49 79	Mountain Meat Packing Inc.	GXF111404 2229G	29APR2020	04C02	Livestock Humane Handling	Finalized	On Wednesday April 29, 2020 at approximately 7:30 am while performing inspection duties at Mt. Meats, est. 4979 I, (b) (6) observed an egregious act of inhumane handling. During slaughter operations, the stun operator had been using a firearm to stun the 12 pigs at the establishment under inspection. The firearm being used was a 17 HMR rifle. The stun operator had been bringing in two pigs at a time and each time the firearm appeared to jam. I notified the establishment owner, Gary Baysinger that there was an issue with the firearm and that Mr. Baysinger may need to speak with the stun operator about replacing the stunning device. Mr. Baysinger brought the stun operator a handgun and recommended the stun operator use this stunning device for the remainder of the animals to be slaughtered. The stun operator then ran two more pigs into the stun box. I vacated the slaughter floor and stood in the hallway as the firearm was discharged. Within moments, I heard the firearm discharge once. I then heard a second discharge from the firearm and stack my head in the door to see if it was safe to enter. The stun operator indicated that it was not safe to enter the slaughter floor by shaking his head no. I observed the second pig in the stun box vocalizing, breathing rhythmically, and moving in an attempt to stand up. I proceeded to the front office to notify the establishment owner, Gary Baysinger, but the establishment owner was no longer available. I returned to the slaughter floor and observed the animal was still conscious and vocalizing while the stun operator was able to attempt another shot and render the pig unconscious. I was able to verify stun holes on the carcass. I called (b) (6) to my findings and I applied US Reject Tag B11002418 to the stun box. Est. 4979 Mountain Meat Packing does not maintain a robust Humane Handling program.
M4979+P 4979+V49 79	Mountain Meat Packing Inc.	GXF270806 4724G	24JUN2020	04C02	Livestock Humane Handling	Finalized	While performing a regularly scheduled Livestock Humane Handling task at Mountain Meats #4979, I noticed a holding pen with a broken metal divider. Pen 2 contained two custom exempt hogs today however, this facility is also used for inspected animals. The broken divider has large bolts and sharp edges so the pigs could be hurt while trying to climb through to the next holding pen. The bolts were approximately 1 1/2 to 2 inches in length. I mentioned the issue to plant employee (b) (6). He did not move the animals upon my suggestion. I did not take regulatory control action due to the fact the current animals in the holding pen were custom exempt. In the future, if federally inspected animals were in a pen with broken railing it would be a violation of 9 CFR 313.1(a).
M5622+P 5622+V56 22	Albion Locker	XDH451106 1329G	29JUN2020	04C02	Livestock Humane Handling	Finalized	FSIS IPP Present: (b) (6) Establishment Personnel: (b) (6) discussed with (b) (6) that water sprinklers can be used to help during inclement weather (heat) for cooling of live hogs while they wait. We discussed that comments were made earlier that morning to the CSI on site that hogs would "be allowed to die in the sun" before a sprinkler would be used. After further discussion concerns were addressed regarding steps that could be taken to handle any "sloppy" conditions that might result from having water sprinklers on. It was explained that hosing off a carcass with the intention to remove fecal matter was not appropriate sanitary dressing procedures, but it is appropriate to use water with living animals to help them cool off. Comments made about letting animals die in stressful conditions taken by FSIS IPP.

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M5729+P 5729+V57 29	Twin Loups Quality Meats	ZRB0214052 229G	29MAY2020	04C02	Livestock Humane Handling	Finalized	On May 29, 2020, at approximately 1100 hours, while standing in a safe location as the establishment was using a 22-caliber rifle to render a heifer insensible, I heard a total of six stun attempts. In-between the firearm discharging I could hear heavy breathing from the animal, but I did not hear the animal vocalize. After the sixth stun attempt, the establishment stunning employee came up the stairs where I was standing. I asked him what was happening, and the stunning employee told me the rounds were not penetrating the animal's skull. The stunning employee said he was going to go get the 30-30 caliber rifle. As the stunning area at the animal and observed it standing upright, moving its head and breathing heavily. The stunning employee returned with the larger caliber rifle. I heard one stun attempt, and then a call from the stun employee, inviting me into the stunning area. I observed the animal insensible and continued to observe the animal remain insensible until sticking was complete.I contacted the (b) (6) , and applied US Rejected tag number B38-606376 to the restraining area. The plant Manager Robert Strong was advised to proffer corrective actions and proffer measures to prevent recurrence.
M5900	Niblock's Pork Products	HLD411304 3501G	01APR2020	04C02	Livestock Humane Handling	Finalized	On 03/31/2020 at 1130 while observing a Custom kill of a mature swine, I observed a Humane Handling issue. A plant employee attempted to "stun" the animal on two separate instances with a .22 rifle. However, the animal was not rendered unconscious nor insensitive to pain. It remained standing, fully aware and visually tracked the movements of individuals in the room. The employee then attempted to use a 9mm pistol to "stun" the animal. After a second attempt with the 9mm pistol the animal fell to the ground unconscious. I spoke with management about how their procedure did not meet standards for Humane Handling. This is a written notification of the plant's failure to meet Human Handling standards set forth by the agency. And continued failure can lead to further enforcement action.
M6636+P 6636	Pete's Country Meats	USB401206 3911G	11JUN2020	04C02	Livestock Humane Handling	Finalized	At approximately 0945 hrs., I observed a heifer being loaded into the knock box at Pete's Country Meats (est. 6636). Using a .22 mag Long Rifle ammunition, the plant employee administered 1 stunning attempt to the forehead wherein the animal remained standing and consciously breathing. A second stun attempt was immediately administered to the forehead using the same device and size ammunition wherein the animal remained standing. A second plant employee immediately administered a successful third stun to the forehead using a back-up 9 mm pistol rendering the animal unconscious. It remained unconscious and insensible to pain throughout shackling, sticking and bleeding. The knock box was rejected and tagged with No. B25008661. Plant owner Chris Jones was notified of the regulatory control action. Pete's Country Meats (est. 6636) is not currently operating under a Robust Systematic Humane Handling Program.
M791C	Clemens Food Group, LLC	QCF281106 0715G	15JUN2020	04C02	Livestock Humane Handling	Finalized	I met briefly with (b) (6) alongside Pen # 1 near the serpentine from approximately 1214-1216 hours to relay concerns that (b) (6) had conveyed to me a few minutes earlier. Those concerns were that while she was doing ante-mortem accompanied by (b) (6) she observed a white hat/new CFG serpentine employee use his rattle paddle in a somewhat aggressive (although not clearly non-compliant) manner. She also observed him use his feet to move a hog along, also not clearly non-compliant, but just using his feet to apply pressure (not by kicking) to encourage a hog to move along. She pointed this out to Trevor and he said that he would take care of this. Ben also said that he would speak with Trevor and also speak with and work with this new employee.

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M85B	Swift Pork Company	GYM491606 3730G	30JUN2020	04C02	Livestock Humane Handling	Finalized	At approximately 18:20 on June 29, 2020, I met with (b) (6) , to discuss observations I had made while observing truck unloading at unloading dock #3. When I had arrived to observe unloading at approximately 18:06, the trucker was in the belly of the trailer pushing a large group of hogs up from the belly to the truck unloading door. I could see that this group held greater than ten hogs and that the hogs were balking at going through the truck doorway onto the unloading dock. The trucker continued to push from the back of the group by repeatedly striking hogs with his rattle paddle. At times, I could see he would hit a single hog several times in a row and he occasionally raised the paddle above his head before striking. I then noted that several lead hogs at the doorway had turned completely around and were facing back into the truck. The trucker then started trying to strike hogs by reaching forward from the back of the group. Again, he was occasionally repeating strikes on the same hog and occasionally the paddle would be raised over his head. The dock monitor passed by and then took a paddle into the truck. I could see hogs getting past the trucker, back into the belly of the trailer. Thise hogs would come to the spot where the belly of the truck would begin, then hesitate, and then suddenly disappear from my view. Approximately a minute after the dock monitor entered the truck, I saw him bend over and lift up the cover for ramp that extends from the belly up to the belly of the trailer. This caused me to be concerned that hogs had been leaping off the cover to the belly of the trailer when they had been suddenly disappearing from view, since the ramp would have been covered up. However, I since I had not seen when the cover was put down I was unsure if hogs had been jumping off of the cover or quickly going down the ramp into the truck. I explained to (b) (c) that I was concerned by the pushing of a large group of hogs at one time combined with the truckers technique with the rattle paddle leading to unn

EstNbr	EstName	MOI #	Date	Task Code	TaskName	Status	MOI Agenda
M85O+P1 7775+V85 O	Swift Pork Company	HEM401805 0822G	22MAY2020	04C02	Livestock Humane Handling	Finalized	At approximately 20:55 on 5/21/20 I was headed out to do ante mortem inspection. As I was passing the 90 degree turn in the central alley I noticed a stressed-out hog standing just beyond the gates along one of the side walls. I stopped to watch how the employee handled the situation. At first he isolated the stressed hog and tried to get it to walk to the gates behind it, however, it got more stressed out and sat down. With the hog still in the sitting position the employee tried to get it to stand again with his rattle paddle, and when that didn't work he grabbed one of the hog's ears in each hand and pulled the hogs head away from the wall. The hog had to shift its front feet a little, but I was unable to determine if the vocalizations during this time were from the hog being stressed or from pain or discomfort from the employees actions. Upon seeing this I immediately stepped into the alley way and told the employee to stop what he was doing. I called for (b) (c) came around 20:59 I described my observations to him. (b) (c) the took over trying to get the hog to stand, and after failing to do so decided to humanely euthanize the hog with captive blot. He said he was going to inform Livestock (b) (c) that I stopped the action as soon as I saw it to make sure it didn't escalate into the employee attempting to drag the hog. We discussed the applicable regulations 9 CFR 31.2(d)2&3 which state:(d) Disabled livestock and other animals unable to move. (2) The dragging of disabled animals and other animals unable to move, while conscious, is prohibited. Stunned animals may, however, be dragged. (3) Disabled animals and other animals unable to move, while conscious, on equipment suitable for such purposes; e.g., stone boats. If the employee situation. I informed (b) (c) said the employee received a written warning and will go through the entire livestock training program again and won't be allowed back in that area until he completes it all.
M9265+P 9265	Marks Meat Inc.	CFJ1213041 016G	16APR2020	04C02	Livestock Humane Handling	Finalized	While in the M9265 government office on April 15, 2020, at approximately 8:56 AM (b) (6) heard a handheld captive bolt (HHCB) stun device discharge followed by a pig squealing and an immediate second discharge from a HHCB device (b) (6) proceeded to the slaughter floor and observed an unconscious market swine and an establishment tag on the stun box. Establishment management investigated the incident and provided written corrective actions prior to resuming slaughter.

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M9265+P 9265	Marks Meat Inc.	CFJ5513060 616G	16JUN2020	04C02	Livestock Humane Handling	Finalized	On 6/16/2020 at approximately 0830 hrs FI Heiser, while performing on-line inspection duties, observed establishment employees administer two stun applications in quick succession to a lamb in the stun box. (b) (6) , informed (b) (6) , informed (b) (6) , that the first stun attempt was ineffective and that the establishment will immediately cease slaughter to conduct an investigation and implement corrective actions. The establishment determined the cause of the ineffective first stun was due to the lamb not properly loaded in the restraint system. The establishment retrained responsible personnel prior to resuming slaughter operations. Due to the establishment's immediate effective corrective actions, no regulatory control action was taken.
M969G	Swift Beef Company	NDH501206 2227G	27JUN2020	04C02	Livestock Humane Handling	Finalized	At approximately 1050 hours on June 27th 2020, after completing ante mortem inspection, I was informed that the establishment was going to euthanize a steer who was too stubborn to walk up the drive alley and into the restrainer. The animal was located in pen 25C (which can hold approximately 20 head of cattle). I stood on the catwalk above the pen to observe the establishment employee stun the steer. Every time an establishment employee lifted the hand-held captive bolt (HHCB) device, the steer would turn its head and walk away. At 1057 hours, the establishment employee applied the first stun attempt with the HHCB device. I observed the steer remain standing, turn and walk away. I observed blood on the right cranial aspect of the skull, which had not been observed prior to the stun attempt. I informed (b) (6) that I would be issuing a non-compliance. At this point, (b) (6) circled with the steer in the same pen looking for an opportunity to apply a second stun. After 5 minutes, I informed (b) (6) that he needed to find a better way to restrain the animal. (b) (6) then moved the animal to the alleyway, penned the steer between two gates, and applied a second stun attempt which rendered the steer unconscious. The time elapsed between the first ineffective stun and the second stun that rendered the steer unconscious was 13 minutes. While (b) (6) was moving the steer, I called for (b) (6) to tag the stun box. (b) (6) placed USDA reject tag B38606404 at 1105 hours. The Denver District Office was contacted via supervisory channels. The establishment is currently operating under a robust systematic approach.