

Food Safety and Inspection Service

Office of Field Operations

Philadelphia District Mellon Independence Center, 701 Market Street Suite 4100-A Philadelphia, PA 19106 United States Department of Agriculture

March 17, 2022

### ORIGINAL VIA FED EX NEXT DAY AIR – DELIVERY CONFIRMATION REQUESTED

Mr. Saber Sassi, Owner Dillsburg Halal Meat, LLC (EST 47544) 855 Mount Zion Road Dillsburg, PA 17019

#### **NOTICE OF SUSPENSION**

Dear Mr. Sassi,

This letter confirms verbal notification provided to Mr. Saber Sassi, Owner, by Mr. Joseph Schein, Deputy District Manager (DDM), at approximately 1140 hours on March 17, 2022, of the Food Safety and Inspection Service's (FSIS) decision to suspend the assignment of Inspection Program Personnel (IPP) for all Slaughter Hazard Analysis and Critical Control Point (HACCP) processes at **Dillsburg Halal Meat, LLC (EST 47544)** located in Dillsburg, PA. FSIS is issuing this notification in accordance with the Rules of Practice, Title 9 of the Code of Federal Regulations (9 CFR) Part 500.3(b).

#### **Findings/Basis for Action**

On March 17, 2022, at approximately 0815 hours, the following egregious humane handling incident was observed by IPP. A lamb was hoisted, and the ritual cut was performed. After only a few seconds and while the lamb was still paddling and breathing, a separate employee from the one who performed the ritual cut made eye contact with the Food Inspector (FI), smiled, and proceeded the kick the lamb very hard in the nose. The lamb flinched in reaction to the impact. The FI informed the employee that this behavior was unacceptable, at which point the establishment employee began laughing. The FI went into the USDA Inspection Office immediately and notified the Consumer Safety Inspector (CSI) and the Supervisory Public Health Veterinarian (SPHV) about the incident. IPP proceeded to place U.S. Reject Tag number B34781864 on the hoist, and informed establishment personnel to stop slaughter operations until further notice.

The establishment currently is not operating under a Robust Systematic Approach to Humane Handling.

9 CFR Part 313.2 "Handling of Livestock" requires that animals are to be handled in a manner that minimizes excitement, discomfort, pain, or injury.

# **Background/Authority**

The Federal Meat Inspection Act (FMIA) [21 U.S.C. 603 sec. 3. (b)] states, "for the purpose of preventing the inhumane slaughtering of livestock, the Secretary shall cause to be made, by inspectors appointed for that purpose, an examination and inspection of the method by which cattle, sheep, swine, goats, horses, mules, or other equines are slaughtered and handled in connection with slaughter in the slaughtering establishments inspected under this Act. The Secretary may refuse to provide inspection to a new slaughtering establishment or may cause inspection to be temporarily suspended at a slaughtering establishment if the Secretary finds that any cattle, sheep, swine, goats, horses, mules, or other equines have been slaughtered or handled in connection with slaughter at such establishment by any method not in accordance with Sections 1901 to 1906 of Title 7 until the establishment furnishes assurances satisfactory to the Secretary that all slaughtering and handling in connection with slaughter of livestock shall be in accordance with such a method." In addition, under prohibited acts, 21 U.S.C. 610 sec 10 (b), "No person, firm or corporation shall, with the respect to any cattle, sheep, swine, goats, horses, mules, and other equines, or any carcasses, parts of carcasses, meat or meat food products of any such animals slaughter or handle in connection with slaughter any such animals in any manner not in accordance with sections 1901 to 1906 of Title 7."

Under the authorities of the FMIA, FSIS has prescribed rules and regulations required for establishments producing meat products, including the requirements pertaining to Sanitation Performance Standards (SPS), Sanitation Standard Operating Procedures (SSOP), Hazard Analysis and Critical Control Point (HACCP) 9 CFR Parts 416, 417, and other matters. FSIS has also developed Rules of Practice regarding the enforcement action that it may take and includes procedures for taking a withholding action and/or suspension, with or without prior notification, and for filing a complaint to withdraw a Grant of Inspection.

# 7 U. S. C. 1901

Humane Methods of Slaughtering Act 7 USC 1901 states, "The Congress finds that the use of humane methods in the slaughter of livestock prevents needless suffering; results in safer and better working conditions for persons engaged in the slaughtering industry; brings about improvement of products and economies in slaughtering operations; and produces other benefits for producers, processors, and consumers which tend to expedite an orderly flow of livestock and livestock products in interstate and foreign commerce. It is therefore declared to be the policy of the United States that the slaughtering of livestock and the handling of livestock in connection with slaughter shall be carried out only by humane methods."

### 7 U. S. C. 1902

The Humane Methods of Slaughtering Act 7 USC 1902 states, "No method of slaughtering or handling in connection with slaughtering shall be deemed to comply with the public policy of the United States unless it is humane."

When an egregious situation exists, FSIS can refuse to render inspection and indefinitely withdraw inspection from an establishment provided the establishment is afforded the right to an administrative hearing.

Under the authority of the above Acts, FSIS has prescribed rules and regulations required for establishments producing meat and poultry products, including the requirements pertaining to Humane Slaughter of Livestock, as required by 9 CFR 313, and other matters.

Please provide this office with a written response concerning the NOS by addressing the following:

- Evaluate and identify the nature and cause of the incident.
- Explain the specific reason(s) why the event occurred.
- Describe the specific actions taken to eliminate the cause of the incident.
- Describe specific planned actions that you will take to prevent future reoccurrences.

Provide associated records that include monitoring and verification activities your establishment will use to ensure that changes are effectively implemented. We will determine further action, if any, based on your response.

You are reminded that as an operator of a federally inspected plant you are expected to comply with FSIS regulations and to take appropriate corrective actions to prevent the inhumane treatment of animals at your establishment. Please be advised you have the right to appeal this matter. If you wish to appeal, you should contact:

Executive Association for Regulatory Operations USDA, FSIS, Field Operations 1400 Independence Ave. S. W. Room 3161, South Building Washington, DC 20250-3700 Telephone: 202-215-0001

In addition, you may also request a hearing regarding this determination pursuant to FSIS Rules of Practice (9 CFR Part 500). The rules of practice were published in the <u>Federal Register</u>, Vol.64, no 228, on November 29, 1999. As specified in section 500.5(d), should you request a hearing, FSIS will file a complaint that will include a request for an expedited hearing. If you wish to request a hearing regarding this determination, you should contact:

Scott C. Safian, Director Enforcement Operations Staff (EOS) Office of Investigation, Enforcement and Audit (OIEA) Food Safety and Inspection Service United States Department of Agriculture Stop Code 3753, Patriot Plaza 3, Cubicle 9-253-A 1400 Independence Avenue, SW Washington, DC 20250 Telephone: (202) 418-8921 Facsimile: (202) 245-5097

If you have any questions regarding this matter, please feel free to contact Mr. Joseph Schein, Deputy District Manager (DDM) at <u>joseph.schein@usda.gov</u> or by phone at (215) 430-6219.

Sincerely,

JOSEPH SCHEIN Digitally signed by JOSEPH SCHEIN Date: 2022.03.17 13:08:38 -04'00'

Ms. Valerie Clay, Acting District Manager/(DDM) USDA/FSIS/OFO Philadelphia District Office CC:

# FSIS - FO/Quarterly Enforcement Report

Mr. Mark Crowe, Director, CID, FSIS, OIEA, Washington, DC

Ms. Geraldine French, EARO, FSIS, OFO, Washington, DC

Mr. Joseph Priore, RD, FSIS, OIEA, Northeast Region

Ms. Valerie Clay, DDM, FSIS, OFO, Philadelphia District Office Mr. Michael Osifat, DDM, FSIS, OFO, Philadelphia District Office

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Mr. Joseph Schein, DDM, FSIS, OFO, Philadelphia District Office



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