



United States Department of Agriculture

April 2, 2025

La Vaca Meat Processors, LLC
Establishment 1814
PO Box 129
La Pryor, TX 78872
(b) (6) @lvmeat.com
(830) 483-9703

Sent via email & USPS

Attention: Mr. Cesar Barrones, Owner

NOTICE OF SUSPENSION HELD IN ABEYANCE

This letter serves as official notification by the Food Safety and Inspection Service (FSIS) of its decision to place the April 1, 2025, suspension action in abeyance at La Vaca Meat Processors, Establishment 1814, 847 West US Hwy 57, La Pryor, Texas 78872. Dr. Samuel Dragoi, Deputy District Manager, verbally notified you of this decision on April 2, 2025.

On April 1, 2025, Dr. Dragoi notified you verbally that FSIS was, effectively immediately, taking action to withhold the marks of inspection and suspend inspection services for your Slaughter Hazard Analysis and Critical Control Point (HACCP) processes, in accordance with the Rules of Practice, Title 9 Code of the Federal Regulations (CFR), Part 500.3(b). A written Notice of Suspension (NOS) was provided to you on April 1, 2025.

On April 1, 2025, and April 2, 2025, FSIS received your responses to the NOS, which identified the corrective and preventative actions La Vaca Meat Processors has taken or will take to ensure compliance with applicable statutory and regulatory requirements. After careful review of the proffered corrective actions, FSIS is placing the suspension in abeyance.

During this abeyance, FSIS will conduct inspection and verification activities, as described in the enclosed Verification Plan (VP). The VP is designed to assist FSIS inspection personnel in verifying that La Vaca Meat Processors, LLC has fully implemented the proposed corrective actions and demonstrated their effectiveness in ensuring continued statutory and regulatory compliance. FSIS will verify each corrective and preventive action, including whether La Vaca Meat Processors, LLC meets any deadlines associated with its proposed actions.

Note: Any changes to your proposed and accepted corrective actions dated April 2, 2025, must be submitted in writing to the District Manager for prior approval.

Please be advised that failure to effectively execute the conditions of this abeyance action or additional noncompliance with the requirements of the Federal Meat Inspection Act (FMIA), 21 United States Code (USC) Section 601 (*et seq.*), the Poultry Products Inspection Act (PPIA), 21 USC 451 (*et seq.*), or the Egg Products Inspection Act (EPIA), 21 USC 1031 (*et seq.*), and the

Food Safety and Inspection Service
Office of Field Operations
Dallas District Office
1100 Commerce Street, Room 516
Dallas, TX 75242
Voice 214-767-9116 Fax 844-622-0080
An Equal Opportunity Provider and Employer

Mr. Cesar Barrones, Owner
La Vaca Meat Processors, LLC, Est. 1814

Notice of Suspension Held in Abeyance
April 2, 2025

regulations promulgated thereunder may result in further enforcement action by FSIS, including withholding the marks of inspection or suspending inspection services at La Vaca Meat Processors, LLC or other appropriate action.

If you have any questions, please contact (b) (6) District Veterinary Medical Specialist (DVMS), via telephone at (b) (6) or via electronic mail at (b) (6)@usda.gov. Additionally, you may contact Dr. Samuel Dragoi, DDM, in the Dallas District Office at (b) (6), via electronic mail at samuel.dragoi@usda.gov, or by fax at 844-622-0080.

Sincerely,

(b) (6)

Jennifer Beasley-McKean, DVM
District Manager

cc: Mr. Robert Bane, EARO
Mr. Shaun Smith, OIEA Regional Director
Dr. Gary Davis, DDM
Dr. Samuel Dragoi, DDM
Dr. Kinsey Naylor-Byles, DDM
(b) (6) FLS
(b) (6) DVMS
Inspector in Charge, Est. 1814
FO/Quarterly Reports

VERIFICATION PLAN
La Vaca Meat Processors, LLC
Establishment 1814
April 2, 2025

On April 1, 2025, La Vaca Meat Processors, LLC, Establishment 1814, La Pryor, Texas, was issued a Notice of Suspension (NOS) for an egregious incident of inhumane handling. This verification plan is designed to verify the corrective actions and preventive measures listed in the establishment's responses submitted on April 1, 2025, and April 2, 2025, are effectively implemented.

Livestock Humane Handling

9 CFR 313.15(a)(1), 9 CFR 313.15(b)(1)(ii), 9 CFR 313.15(b)(1)(iv), 9 CFR 313.16(a)(1), and 9 CFR 320.1(a)

Verify once

Verify that employees involved in stunning completed training on stunning and their names and signatures are documented on La Vaca Meat Processing Attendance Register.

Verify that the lighting on the knock box was adjusted and does not shine in the eyes of the knocker.

Verify that the establishment has a written Humane Handling robust systematic approach documented on its Humane Handling GMP.

Verify that the establishment has installed a **head-restraint within 30 days** of implementation of this VP.

Verify on each day of Slaughter for the next 90 days and/or until closure of enforcement.

Verify that only a listed, stun-trained employee performs the stunning.

Verify that a backup firearm (.410 shotgun - slug) is readily available to stun operator.

Verify that an effective stun and sensibility check is performed, and a security knock/shot was applied on each animal, and the results are documented on the Effective Stun & Sensibility Log.

Verify that all devices used for stunning are maintained at the end of each day of slaughter and the results are documented on the Stun Equipment Maintenance Log.