



September 17, 2024

Buck N' Bull Meatworx
Establishment 1919
116 Roscoe Lane
Bowie, TX 76230

Sent via email & USPS

Attention: Mr. Richard Bowden, Owner/Manager

NOTICE OF SUSPENSION HELD IN ABEYANCE

On September 11, 2024, your establishment was provided verbal notification by Dr. Samuel Dragoi, Deputy District Manager, that the Food Safety and Inspection Service (FSIS) was, effective immediately, suspending the assignment of inspectors related to the Slaughter Hazard Analysis and Critical Control Point (HACCP) plan(s) at Buck N' Bull Meatworx, Establishment 1919, Bowie, Texas. This action was based on the observation of an egregious inhumane handling practice; a violation of Title 9 of the Code of Federal Regulations (CFR), Parts 313.16(a)(1). A written Notice of Suspension was issued to your establishment on September 11, 2024.

On September 11, 2024, and September 12, 2024, your establishment provided written responses to the Dallas District Office proffering immediate corrective actions and further preventive measures to be implemented to ensure that animals would be handled and slaughtered humanely at your facility. Your corrective actions and preventive measures included the following:

- 1) High caliber rifle (b) (4) will be used to stun bulls three years and older regardless of size, and to stun long-horn cattle and cattle over (b) (4) lbs., and a (b) (4) will be administered as needed, and documented on Shooting Records log.
- 2) Long rifle (b) (4) and (b) (4) will be used to stun smaller cattle and small animals and hogs, and a (b) (4) will be administered as needed, and documented on Shooting Record log.
- 3) Training of employees on weapon safety and kill shot placement will be completed, and training will be documented on Firearms Training Program sheet.
- 4) Restraint box will be fixed, adjusted, or modified to further limit movement of animals before the next inspected kill on Wednesday, September 18, 2024, and Longhorn cattle will be restrained outside in a (7'x16') pen or in a (11'x11') pen.
- 5) Maintenance of firearms: firearms will be cleaned every (b) (4) rounds or every (b) (4) weeks, whichever comes first, and documented on Firearm Maintenance Log.

After careful evaluation of the submissions of your proffered corrective and preventive measures, you were contacted on September 13, 2024, by Dr. Dragoi, who informed you of the decision to hold the suspension in abeyance and explained the verification process.

The suspension will remain in abeyance pending verification by FSIS that your proffered preventive and corrective measures have been effectively implemented. A copy of FSIS's Verification Plan is enclosed to assist you in understanding the nature and importance of the Agency's verification activities.

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

This Verification Plan is designed to verify that your establishment fully implements the corrective actions in your response and that these actions are effective in assuring ongoing regulatory compliance. It identifies the corrective action elements, the relevant regulatory requirements, and the Public Health Information System (PHIS) tasks under which each corrective action element will be verified.

You are reminded that as an operator of a federally inspected facility, you are expected to comply with FSIS Regulations and to take appropriate corrective action at your establishment. Failure to comply with regulatory requirements could result in the reinstatement of suspension of inspection for your HACCP plan(s), or other appropriate administrative or legal action.

If you have any questions, contact (b) (6), District Veterinary Medical Specialist (DVMS), at (b) (6)

Sincerely,

JENNIFER
BEASLEY
MCKEAN

Digitally signed by JENNIFER BEASLEY
MCKEAN
DN: c=US, o=U.S. Government,
ou=Department of Agriculture,
0.9.2342.19200300.100.1.1=12001000063
383, cn=JENNIFER BEASLEY MCKEAN
Date: 2024.09.17 15:47:01 -05'00'

Jennifer Beasley-McKean, DVM
District Manager

cc:

(b) (6), Frontline Supervisor, Fort Worth, TX
Inspector in Charge, Establishment 1919, Bowie, TX

VERIFICATION PLAN
Buck N' Bull Meatworx
Establishment 1919
September 17, 2024

On September 11, 2024, Buck N' Bull Meatworx, Establishment 1919, Bowie, 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 September 11 and September 12, 2024, are effectively implemented.

Livestock Humane Handling

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

Verify Once

Verify that the name of the employees who stun animals matches the names and signatures of the employees who completed the training on Weapon Safety and Kill shot placement documented on the Firearm Training Program sheet.

Verify that the Restraint box has been fixed, adjusted, or modified to further limit movement of animals before the next inspected kill on Wednesday, September 18, 2024.

Livestock Humane Handling

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

Verify on each day of slaughter

Verify that Rifle (b) (4) is used on all bulls, Longhorn cattle and cattle over (b) (4) lbs., and that a (b) (4) administered as needed, after an effective 1st shot

Verify that Longhorn cattle are restrained outside the kill floor and confined in a (7'x16') pen, animals with longer horns will be confined in an (11'x11') pen.

Verify that long rifle (b) (4) and/or (b) (4) are used to stun smaller size cattle, adult sheep, lambs, and hogs, and a (b) (4) is administered as needed, after an effective 1st shot.

Verify after every (b) (4) rounds or every (b) (4) weeks

Verify that firearms are maintained and cleaned after every (b) (4) rounds or every (b) (4) weeks and documented on Firearm Maintenance Log.