



January 6, 2025

Mills County Meat Locker  
Establishment 1939  
1119 Parker St.  
Goldthwaite, TX 76844

Sent via email & USPS

Attention: Mr. Saffet Kucukkarca, Owner

## LETTER OF DEFERRAL

On December 9, 2024, the Dallas District Office (DDO) issued a Notice of Intended Enforcement (NOIE) to Mills County Meat Locker, Establishment 1939, Goldthwaite, Texas, notifying you of our intent to withhold the marks of inspection and suspend the assignment of inspection program personnel at your establishment. This enforcement action was taken based on your establishment failure to comply with Title 9 of the Code of Federal Regulations (CFR), Part 313.15 (a)(1) and 9 CFR 313.16(a)(1) as described in the NOIE.

On December 18, 2024, and January 3, 2025, your establishment submitted written responses to the DDO containing immediate corrective actions and further preventive measures to ensure that animals would be handled and slaughtered humanely at your facility. Your planned corrective actions and preventive measures included the following:

- 1) *All employees involved in stunning, and euthanasia will undergo retraining on proper procedure to ensure effective unconsciousness as required under 9 CFR 313.15(a)(1) and 9 CFR 313.16(a)(1). Training will be documented on Stunning Training Log.*
- 2) *A written humane handling robust systematic approach program will be developed by January 9, 2025.*
- 3) *On each day of slaughter, until closure of the enforcement, effective stun and sensibility check will be performed and verified by Supervisor (b) (6) and the result documented on Check Log Sheet for Sensibility and Effective Stunning.*
- 4) *After each day of slaughter stun devices that were used will be maintained and cleaned and the result documented on Maintenance Log for Stunning Devices.*

Based on your written corrective actions and further verbal clarification during a teleconference on January 6, 2025, Dr. Samuel Dragoi, Deputy District Manager, verbally informed you of the decision to defer enforcement. Dr. Dragoi explained the deferral process, including verification that the corrective actions proffered by your establishment are successfully implemented.

A copy of the Food Safety and Inspection Service (FSIS) 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.

Your establishment's personnel should continue to monitor operations to prevent the inhumane handling and slaughter of animals. It is also important for you to understand FSIS's responsibility to initiate action when there is a failure to handle or slaughter animals humanely, in accordance with the Humane Methods of Slaughter Act of 1978 (HMSA), Title 7, Chapter 48, Section 1902, the Federal Meat Inspection Act (FMIA), 21 United States Code (USC) 610(b), regulations promulgated thereunder, and in accordance with 9 CFR 500.3 (b). When these conditions exist, FSIS personnel will continue to take action until plant management institutes effective actions.

Be advised, as a federally inspected establishment you are expected to comply with all parts of 9 CFR 313 and all other requirements concerning the preparation, sale, and transportation of meat products. Failure to comply with these requirements or to implement effectively the measures outlined in your responses could lead to a withholding or suspension of inspection, or other appropriate action.

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

Sincerely,

JENNIFER  
BEASLEY MCKEAN

Digitally signed by JENNIFER BEASLEY MCKEAN  
DN: c=US, o=U.S. Government, ou=Department  
of Agriculture,  
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Date: 2025.01.06 15:54:40 -06'00'

Jennifer Beasley-McKean, DVM  
District Manager

cc:

(b) (6), Frontline Supervisor, Waco, TX  
Inspector in Charge, Establishment 1939, Goldthwaite, TX

**VERIFICATION PLAN**  
**Mills County Meat Locker**  
**Establishment 1939**  
**January 6, 2025**

**On December 9, 2024, Mills County Meat Locker, Establishment 1939, Goldthwaite, Texas, was issued a Notice of Intended Enforcement (NOIE) 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 December 18, 2024, and January 3, 2025, are effectively implemented.**

**Livestock Humane Handling**

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

**Verify once**

Verify that all employees involved in stunning, and euthanasia undergo retraining on proper procedure to ensure effective unconsciousness as required under 9 CFR 313.15(a)(1) and 9 CFR 313.16(a)(1). Verify training is documented on Stunning Training Log.

Verify that the establishment develops a written humane handling robust systematic approach program by January 9, 2025, and associated records are accessible to inspection personnel.

**Livestock Humane Handling**

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

**Verify on each day of Slaughter**

Verify that effective stun and sensibility checks are performed on each animal slaughtered, and results are documented and verified by Supervisor (b) (6) on the Check Log Sheet for Sensibility and Effective Stunning.

Verify that stun devices that were used are maintained and cleaned at the end of slaughter and results are documented on the Maintenance Log for Stunning Devices.