

# USDA

U.S. DEPARTMENT OF AGRICULTURE

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March 12, 2025

Sent via email & USPS

Parker County Beef Company Processing  
Establishment 2918  
2480 Cottdale Road  
Springtown, TX 76082  
[Bryson@parkercountybeefcompany.com](mailto:Bryson@parkercountybeefcompany.com)  
(817) 677-2442

Attention: Mr. David Bryson Burtnett, Manager

## **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 March 11, 2025, suspension action in abeyance at Parker County Beef Company Processing, Establishment 2918, 2127 East Highway 199, Springtown, Texas 76082. Dr. Kinsey Naylor-Byles, Deputy District Manager, verbally notified you of this decision on March 12, 2025.

March 11, 2025, FSIS issued Parker County Beef Company Processing a Notice of Suspension (NOS), which informed you that FSIS was taking action to withhold the marks of inspection and suspend inspection services, in accordance with Title 9 Code of the Federal Regulations (CFR) Rules of Practice 500.3(b), for Parker County Beef Company Processing's Slaughter Hazard Analysis and Critical Control Point (HACCP) processes.

On March 12, 2025, FSIS received your responses to the NOS, which identified the corrective and preventative actions Parker County Beef Company Processing has taken or will take to ensure compliance with applicable statutory and regulatory requirements. After careful review of this matter, FSIS is placing the suspension action 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 Parker County Beef Company Processing 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 Parker County Beef Company Processing meets any deadlines associated with its proposed actions.

**Note: Any changes to your proposed and accepted corrective actions dated March 12, 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

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. David Bryson Burnett, Owner  
Parker County Beef Company Processing  
Est 2918

Notice of Suspension Held in Abeyance  
March 12, 2025

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 regulations promulgated thereunder may result in further enforcement action by FSIS, including withholding the marks of inspection or suspending inspection services at Parker County Beef Company Processing, or other appropriate action.

If you have any questions, feel free to contact Dr. Kinsey Naylor-Byles, Deputy District Manager, by telephone at (b) (6) or by electronic mail at [Kinsey.naylorbyles@usda.gov](mailto:Kinsey.naylorbyles@usda.gov). Additionally, you can contact the Dallas District Office at 214-767-9116 or by fax at 844-622-0080.

(b) (6)

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. M2918  
PO/Quarterly Reports

**VERIFICATION PLAN**  
**Parker County Beef Company Processing**  
**Establishment 2918**  
**March 12, 2025**

**On March 11, 2025, Parker County Beef Company Processing, Establishment 2918, Springtown, 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 March 12, 2025, i-e effectively implemented.**

**Livestock Humane Handling**

**9 CFR 313.16(a)(1); 9 CFR 313.16(b)(1)(iii); 9 CFR 313.16(b)(1)(iv); 9 CFR 313.16(b)(2);; and 9 CFR 320.1(a)**

**Verify once**

Verify that all employees involved in stunning undergo retraining on proper stunning procedures to ensure effective unconsciousness.

Verify training is documented on the Employee Training Log.

Verify that the establishment has updated its written Humane Handling Robust Systematic Approach program to include the longhorn cattle stunning procedure.

Verify that a written SOP for stunning of animals in trailers or pens is available for review.

Verify that a dedicated longhorn cattle restraint device for stunning longhorn cattle is installed in the next 30 days.

**Livestock Humane Handling**

**9 CFR 313.16(a)(1); 9 CFR 313.16(b)(1)(ii); 9 CFR 313.16(b)(1)(iii); 313.16(b)(2); and 9 CFR 320.1(a)**

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

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

Verify that that two firearms are readily available, a primary and a backup (.357 Magnum and 12-gauge shotgun loaded with slugs).

Verify that an effective stun and sensibility check is performed and the result documented on the Stunning/Sensibility Log.

Verify that the establishment does not slaughter any longhorn cattle until the longhorn cattle restraint device has been installed and implemented into the establishment's Humane Handling Robust Systematic Approach program.

**Verify each week of slaughter**

Verify that all firearms in the facility used for stunning are cleaned and oiled and the result documented in the Firearm Maintenance Log.