



October 10, 2023

Parish Meat Processing LLC
Establishment 3181
219 Corporate Dr.
Sibley, LA 71073

Sent via email & USPS

Attention: Mr. Jackson McConnico, Owner Manager

NOTICE OF SUSPENSION HELD IN ABEYANCE

On October 5, 2023, your establishment was provided verbal notification by Dr. Gary Davis, 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 Establishment 3181, Parish Meat Processing LLC, Sibley, Louisiana. 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), Part 9 CFR 313.16(a)(1). A written Notice of Suspension was issued to your establishment on October 6, 2023.

On October 6, 2023, 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) Developed a written humane handling robust systematic approach program.
- 2) Training of employees on handling animals and on signs of sensibility, training documented on Harvest Floor Training log.
- 3) Sensibility checks to be performed on each animal and the result documented on Stunning and Sensibility Log.
- 4) Firearm (.22) rifle to be used as the primary stun method and on security shot and a backup (.45) handgun will be readily available to stun operator.
- 5) Monitoring animals' handling on each day animals on the property and result documented on Humane handling log.

After careful evaluation of the submissions of your proffered corrective and preventive measures, you were contacted on October 6, 2023, by Dr. Davis 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. 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: cn=US, o=U.S. Government,
ou=Department of Agriculture,
0.9.2342.19200300.100.1.1=12001000063383,
cn=JENNIFER BEASLEY MCKEAN

Jennifer Beasley-McKean, DVM
District Manager

cc:

(b) (6), Frontline Supervisor, Shreveport, LA.
Inspector in Charge, Establishment 3181, Sibley, LA

VERIFICATION PLAN
Parish Meat Processing LLC
Establishment 3181
October 10, 2023

On Thursday October 5, 2023, Parish Meat Processing LLC, Establishment 3181, Sibley, Louisiana, was issued a Notice of Suspension 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 October 6, 2023, are effectively implemented.

Livestock Humane Handling
9 CFR 320.1 (a)

Verify once

Verify that the establishment has developed a written Humane Handling Robust Systematic Approach program.

Verify that training of employees on animals handling and sensibility check has been completed and employees' names and signatures matches those who perform stunning. Record documented on Harvest Floor Training Log.

Livestock Humane Handling
9 CFR 313.16(a)(1), 9 CFR 313.1, 9 CFR 313.2, and 9 CFR 320.1(a)

Verify On each day of slaughter.

Verify that .22 firearm is used as the primary stun device and for security shot.

Verify that a backup (.45) pistol is immediately available within reach of stun operator.

Verify that sensibility check is performed on each animal and result documented on documented on the Stunning and Sensibility Log.

Verify On each day animals on the property:

Verify that monitoring of humane handling records are completed and documented on the Humane Handling Log.