



January 18, 2023

Sent via email & USPS

South Canadian Meats LLC  
Establishment 47815  
24005 E. 880 Road  
Thomas, OK 73669

Attention: Ms. Jennifer Payne, Owner

## **NOTICE OF SUSPENSION HELD IN ABEYANCE**

On January 12, 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 47815, South Canadian Meats LLC, Thomas, Oklahoma. 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 313.15(a)(1). A written Notice of Suspension was issued to your establishment on January 12, 2023.

On January 17, 2023, your establishment provided two written responses to the Dallas District Office containing proffered 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: development of a written, robust, humane handling program; training of employees on humane handling and stunning effectiveness including signs of conscious and unconscious animal; Kill Floor Supervisor will verify the stunning effectiveness on every animal for 5 consecutive days then the Kill Floor Supervisor will verify one animal each slaughter day thereafter; a security knock with a captive bolt will be applied on each animal; a backup 410 rifle is available within reach to stun operator; no animal will be released from the restraint box until in completely unconscious or dead; all monitoring and verification record be documented on the SCM – Slaughter Day Checklist and; all stunning devices will be maintained on each day of slaughter and the result recorded on the maintenance log sheet.

After careful evaluation of the first and second submissions of your proffered corrective and preventive measures, you were contacted on January 18, 2023, by Dr. Gary Davis, Deputy District Manager, who informed you of the decision to hold the suspension in abeyance. He also 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

**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**

South Canadian Meats.  
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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), or (b) (6) DVMS at (b) (6)

Sincerely,

**GARY DAVIS** Digitally signed by GARY DAVIS  
Date: 2023.01.18 15:25:27 -06'00'

for Jennifer Beasley-McKean, DVM  
District Manager

cc:  
(b) (6) Frontline Supervisor, Stillwater, OK  
Inspector in Charge, Establishment 47815, Thomas, OK

**VERIFICATION PLAN**  
**South Canadian Meats LLC**  
**Establishment 47815**  
**January 18, 2023**

On January 12, 2023, South Canadian Meats LLC, Establishment 47815, Thomas, Oklahoma, 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 January 17, 2023, are effectively implemented.

**Livestock Humane Handling**

**9 CFR 320.1 (a)**

**Verify once.**

Verify that a written humane handling program has been developed and available for review, titled (South Canadian Meats Robust Systematic Approach to Humane Handling of Livestock, Humane Handling and Slaughter Plan and Procedures).

Verify that the employee names listed on the Training and In-Service sheet are the employees who handle and slaughter livestock.

**Livestock Humane Handling**

**9 CFR 313.15 (a)(1), 313.15(a)(3), 313.16(a)(1), 313.16(a)(3), and 320.1 (a)**

**Verify the 1<sup>st</sup> five days after resumption of slaughter operations:**

Verify that the Kill Floor Supervisor is verifying stunning effectiveness on EVERY animal for five (5) consecutive days, and monitoring and verification result documented on the SCM – Slaughter Day Checklist sheet.

**On each day of slaughter:**

Verify that a security knock was applied on each animal **following an initial effective stun.**

Verify that a backup firearm (410 shotgun) is available within reach of the stun operator.

Verify that (after the initial 5 consecutive days) the **Kill Floor Supervisor** is verifying stunning effectiveness on **ONE** animal each day of slaughter.

Verify that each animal is completely unconsciousness or dead before it is released from the restraint box.

Verify that all monitoring and verification result are documented on the SCM – Slaughter Day Checklist.

Verify that all stun devices (captive bolts & firearms) are maintained, and records documented on a Maintenance Log sheet.