



February 8, 2024

Bowman's Butcher Shop LLC
M44985
3452 Churchville Road
Aberdeen, MD 21001
bowmansbutchershop@gmail.com
410-914-5607

ELECTRONIC MAIL on February 8, 2024

Attention: Alice Schott, Owner

NOTICE OF SUSPENSION HELD IN ABEYANCE

On February 2, 2024, your establishment received official notification from the Food Safety and Inspection Service (FSIS) of the suspension of the assignment of inspection personnel for slaughter operations at Bowman's Butcher Shop, Est. M44985. The decision to suspend inspection at your establishment was based on the determination by FSIS that your establishment failed to slaughter and handle animals humanely.

On February 5 & 6, 2024, you provided FSIS with proposed responses to the suspension action. Your responses outlined written corrective and preventive measures to bring your establishment into compliance with humane handling of livestock requirements and to achieve compliance with the Federal Meat Inspection Act (FMIA) (Title 21 of the United States Code {21 U.S.C} 603), the Humane Methods of Slaughter act of 1978 (HMSA) (7 U.S.C. 1901 et seq.), and federal regulations {Title 9 of the Code of Federal Regulations (9 CFR) parts 313}. Based on your submitted written assurances, we have determined that the suspension of the assignment of inspectors for slaughter operations at your plant will be held in abeyance, in accordance with 9 CFR Part 500.5(e).

The suspension will remain in abeyance pending verification by FSIS that your proposed corrective and preventive measures have been effectively implemented. Plant personnel should monitor operations to prevent violations of humane handling and slaughter from occurring in the future. It is also important for you to understand the responsibility of FSIS to initiate action when there is a failure to operate in accordance with 9 CFR Part 313 of the regulations.

A copy of the FSIS Verification Plan is enclosed to assist you in understanding the nature and importance of the Agency's verification activities. This FSIS Verification Plan is designed to verify that your establishment fully implements the corrective actions proffered in your proposed corrective actions, and that these revisions and corrective actions are effective in assuring ongoing regulatory compliance. It identifies your corrective action elements, the relevant regulatory requirements, the PHIS task under which corrective action elements will be verified, and the monitoring frequency. Only FSIS can amend the verification plan and any modifications to your submitted acceptable corrective actions made during the abeyance period will need to be submitted in writing to FSIS for verification of compliance prior to implementation by your establishment. FSIS will begin verification of your proposed actions before startup of your next scheduled slaughter.

Alice Schott, Owner
Bowman's Butcher Shop, LLC, M44985

Notice of Suspension Held in Abeyance
February 8, 2024

Please be advised that, as a federally inspected establishment, you are expected to comply with FSIS regulations and to take appropriate corrective action to prevent Inhumane Handling of Livestock at your establishment. Your failure to comply with these requirements or to implement the measures in your action plan could result in reinstatement of the suspension of inspection at your establishment or other appropriate administrative or legal action.

If you have any questions, please contact me via telephone at 919-326-5281 or via electronic mail at todd.furey2@usda.gov. Additionally, you can contact the Raleigh District Office at 919-844-8400 or by fax at 844-839-6359.

Sincerely,

ROGER MURPHY

Digitally signed by ROGER
MURPHY
Date: 2024.02.08 12:05:22 -05'00'

Todd Furey
District Manager

cc: S. Johnson, EARO/FO
L. Hortert, RD/CID/OIEA
(b) (6), HHEC/FO
T. Furey, DM/RDO/FO
R. Murphy, DDM/RDO/FO
A. Gupton, DDM/RDO/FO
(b) (6), DCS/RDO/FO
(b) (6), DVMS/RDO/FO
(b) (6), SEIAO/RDO/FO
(b) (6), FLS/RDO/FO
(b) (6), SPHV/RDO/FO
(b) (6), CSI/RDO/FO
Quarterly Enforcement Report
Establishment File (Est. M44985)

Establishment Name: Bowman’s Butcher Shop
Establishment Number: M44985
Two-Week Period Ending: _____

Reason for Verification: On 02/02/2024, Establishment M44985 was issued a NOS for failure to meet 9 CFR 313 of the regulations. On 02/08/2024, the establishment was issued a NOSHIA after submitting acceptable corrective actions and preventive measures.

Information for Establishment Management: This verification plan was created from the corrective actions and preventive measures which were submitted to, and which were accepted by, the Raleigh District Office. As such, any changes to these corrective actions and preventive measures needs to be approved by the Raleigh District Office prior to implementation.

Instructions for completion of Humane Handling and Slaughter Verification form:

1. "Results of Verification" column should be recorded as "Acceptable", "Unacceptable", or "N/A"
2. "Inspection Actions" column should be used to document unacceptable findings or any additional corrective actions taken in compliance with 9 CFR 313.
3. The implementation and effectiveness of the establishment's corrective actions should be verified at the frequencies stated below. The in-plant inspection team (IPP) can request, through supervisory channels, a change in the frequencies when the determination is made that the establishment has effectively implemented the corrective actions.
4. Each day verification activities are performed, IPP should add a Directed Livestock Humane Handling Verification task in PHIS and use the justification "Verification Plan for Enforcement Actions" to justify the scheduling of the Directed task.
5. IPP will provide bi-weekly verification updates detailing the results of verification activities and submit to the SPHV/FLS for review.
6. The completed bi-weekly report will be submitted via email to (b) (6), District Veterinary Medical Specialist, and to (b) (6), District Case Specialist.

Items to Verify	Results of Verification	Inspection Actions
1. Verify that all slaughter floor employees have been re-trained in stunning restraint, proper stunning locations, stunning devices and ammunition, and corrective actions. (Once)		

2. Verify that all ammunition that was being used at the time of the incident has been replaced by new ammunition. (Once)		
3. Verify that the establishment has purchased a waterproof ammunition box. (Once)		
4. Verify that the ammunition box is being used to store the ammunition. (Daily, for each slaughter day)		
5. Verify that stunning is verified on each animal that is slaughtered and that the results of the verification are documented on the stunning effectiveness log. (Daily, for each slaughter day)		
6. Verify that the establishment owner verifies stunning effectiveness on two (2) animals per day and documents her findings on the stunning effectiveness log. (Daily, for each slaughter day)		
7. Verify that all heads are checked for proper stun placement before being discarded or used for practice. (Daily, for each slaughter day)		
8. Verify that employees practice proper stunning techniques on two (2) slaughter days per month using discarded heads. (Monthly)		

<p>9. Verify that participation in monthly practice sessions is documented for each employee present. (Monthly)</p>		
<p>10. Verify that employees participate in monthly training sessions and that participation in these sessions is documented. (Monthly)</p>		

Comments and Recommendations

Two-Week Period Ending:

IIC Comments/Recommendation:

SPHV Comments/Recommendation (if not the IIC):

FLS Comments/Recommendation: