



October 21, 2024

B & R Meat Processing
Est. M46910+P46910+V46910
633 N. Devils Den Rd.
Winslow, AR 72959
brmeatprocessing@gmail.com
479-634-2211

ELECTRONIC MAIL on October 21, 2024
FEDEX TRACKING 779406166822

Attention: Scott Ridenoure, President and General Manager

NOTICE OF SUSPENSION HELD IN ABEYANCE

On October 17, 2024, the Food Safety and Inspection Service (FSIS) notified you of the suspension of the assignment of inspection personnel related to your Slaughter process at B & R Meat Processing, Est. M46910+P46910+V46910, as per Title 9 of the Code of Federal Regulations (CFR), Rules of Practice 500.3(b). The Notice of Suspension (NOS) was based on your failure to prevent inhumane handling and slaughtering of livestock at your facility as required by 9 CFR 313.15(a)(3).

On October 17, 2024, you provided a written response (Action Plan) to the Notice of Suspension (NOS) via electronic mail, beginning a dialogue that ended with your final updates to the Action Plan on October 18, 2024. FSIS analyzed the corrective and preventative measures provided in your Action Plan and determined they represent compliance or the intent to comply with all applicable regulations. Therefore, FSIS will hold the suspension in abeyance pending verification by FSIS personnel that your Action Plan is effectively implemented. You were verbally notified of the suspension being held in abeyance on October 18, 2024, and this letter serves as formal, written notification of the same.

An abeyance is a postponement on the effect of a suspension. Once a suspension is imposed, the Agency may put it into abeyance if the establishment undertakes corrective and preventive actions that the Agency finds will ensure that the conditions that were the basis for the suspension will be eliminated, and the Action Plan is effectively implemented. During the abeyance period, FSIS personnel will evaluate your corrective and preventive actions to ensure their effectiveness.

A copy of the FSIS Verification Plan is being shared with you to assist 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 Action Plan identified in your proposal and subsequent clarifications, and that measures proffered are effective in assuring ongoing regulatory compliance. It identifies the regulatory noncompliance, your actions, and FSIS verification procedures.

Please be advised that your failure to comply with statutory and regulatory requirements, to implement the corrective actions identified in the Action Plan, and/or failure to notify this office

Scott Ridenoure, President & General Manager
B & R Meat Processing, Est. MPV46910

Notice of Suspension Held in Abeyance
October 21, 2024

in writing of any changes to the Action Plan may result in us initiating further regulatory action as deemed necessary at the time. **During this period of abeyance, any changes made to the Action Plan need to be submitted to this office for review and comment prior to you putting the changes into place.** FSIS inspection program personnel will notify the Frontline Supervisor and District Office immediately when modifications are made to the Action Plan and your establishment fails to notify this office.

If you have any questions, please contact Dr. Dakota Baker via telephone at (479) 717-5064 or via electronic mail at dakota.baker@usda.gov. Additionally, you can contact Springdale District Office at 479-751-8412 or by fax at 479-751-4739.

Sincerely,

(b) (6)

✓ Jeffery Barnham
District Manager

FSIS Verification Plan

B&R Meat Processing (M46910+P46910+V46910)

Background that led to enforcement action (Bkgd)

Related Regulations (Reg)

Establishment Action Plan (AP)

Related Establishment Records (Rec)

FSIS Verification Activity (VA)

Frequency of Verification Activity (Freq)

Related PHIS Task (PHIS)

Bkgd NOS documents egregious humane handling event on 10/17/24 at 08:59 am; an employee stunned a market swine with a handheld captive bolt device. The swine was rendered unconscious and a bleed cut was made to the left side of the neck. Blood loss was steady, but not gushing. After approximately one minute the animal blinked repeatedly, vocalized and tried to right itself by attempting to roll off its shoulder onto its sternum, indicating a return to consciousness. The employee stunned the animal a second time using the same handheld captive bolt in the same location on the skull.

Reg 9 CFR 313.15(a)(3)

VP1 The establishment trained management and slaughter employees using a Sticking procedure diagram, NAMI Animal Handling Guidelines and on their modified requirements to (b) (4) caliber rifle. Personnel completing the trained signed the Training log.

Rec Training log; Sticking procedure diagram (Humane Slaughter Association); NAMI Recommended Animal Handling Guidelines & Audit Guide; HAS Captive-Bolt Stunning of Livestock

VA Verify through record review that all employees performing slaughter of swine completed the specified training materials and the training materials and log are maintained by establishment.

Freq Once, then as needed if new or different employees perform slaughter

PHIS Livestock Humane Handling Task

Bkgd NOS documents egregious humane handling event on 10/17/24 at 08:59 am; an employee stunned a market swine with a handheld captive bolt device. The swine was rendered unconscious and a bleed cut was made to the left side of the neck. Blood loss was steady, but not gushing. After approximately one minute the animal blinked repeatedly, vocalized and tried to right itself by attempting to roll off its shoulder onto its sternum, indicating a return to consciousness. The employee stunned the animal a second time using the same handheld captive bolt in the same location on the skull.

Reg 9 CFR 313.15(a)(3), 313.16(a)(3)

VP2 Hogs (b) (4) from foot to top of the back will be shot with (b) (4) rifle instead of bolt gun. (b) (4) line was marked on the knock box. Employees were trained on this requirement and the swine Sticking procedure.

Rec White line on restrainer; Training log; NAMI Animal Handling Guidelines; Sticking procedure diagram; HAS Captive-Bolt Stunning of Livestock

Verify through review and observation: a (b) (4) line is marked on the knock box, swine (b) (4) or greater are stunned using a (b) (4) caliber rifle; all swine (captive bolt or (b) (4) caliber rifle) are (b) (4) all (captive bolt or (b) (4) caliber rifle) swine do not regain consciousness after stunning prior to death.

Freq Daily, when swine are slaughtered.

PHIS Livestock Humane Handling Task

VP3	Bkgd	NOS documents egregious humane handling event on 10/17/24 at 08:59 am; an employee stunned a market swine with a handheld captive bolt device. The swine was rendered unconscious and a bleed cut was made to the left side of the neck. Blood loss was steady, but not gushing. After approximately one minute the animal blinked repeatedly, vocalized and tried to right itself by attempting to roll off its shoulder onto its sternum, indicating a return to consciousness. The employee stunned the animal a second time using the same handheld captive bolt in the same location on the skull.
	Reg	9 CFR 313.15(a)(3), 313.16(a)(3)
	AP	B&R management will monitor swine slaughter once a day for the next 30 days of hog slaughter and will note monitoring on the slaughter log.
	Rec	Slaughter log monitoring
	VA	Verify through review and observation the establishment management monitors swine slaughter using the Slaughter Log Monitoring checklists, including that swine 10-12 inches foot to shoulder are stunned using a 12 gauge caliber rifle, swine are bled according to their stick procedure and remain unconscious until dead. Verify through record review that establishment management documents the results of observation.
	Freq	Daily, when swine are slaughtered.
	PHIS	Livestock Humane Handling Task