



October 7, 2024

Double L Meat Processing
M47541
155 Boone Meat Drive
Jonesville, Virginia 24263
(b) (6) @yahoo.com
276-346-2333

ELECTRONIC MAIL on October 7, 2024

Attention: Frank Dixon (Owner)

NOTICE OF SUSPENSION HELD IN ABEYANCE

On October 1, 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 Double L Meat Processing, Est. M47541. 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 October 2, 3, 4 & 7, 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.

Frank Dixon, Owner
Double L Meat Processing, M47541

Notice of Suspension Held in Abeyance
October 7, 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 Dr. Roger Murphy, Deputy District Manager (DDM) via telephone at 267-273-6919 or via electronic mail at Roger.Murphy@usda.gov. Additionally, you can contact Raleigh District Office at 919-214-1984.

Sincerely,

ROGER MURPHY

Digitally signed by ROGER
MURPHY
Date: 2024.10.07 15:23:03
-04'00'

Todd Furey
District Manager

cc: W. Griffin, EARO/FO
L. Hortert, RD/CID/OIEA
(b) (6), HHEC/FO
T. Furey, DM/RDO/FO
R. Murphy, DDM/RDO/FO
H. Havens, DDM/RDO/FO
A. Thompson, DDM/RDO/FO
D. Lilly, DCS/RDO/FO
(b) (6), DVMS/RDO/FO
(b) (6), SEIAO/RDO/FO
(b) (6), Program Manager/VDACS
(b) (6), Inspection Manager/VDACS
(b) (6), State PHV/VDACS
(b) (6), State PHV/VDACS
(b) (6), Regional Supervisor/VDACS
(b) (6), CSI/VDACS
Quarterly Enforcement Report
Establishment File (Est. M47541)

Establishment Name: Double L Meat Processing
Establishment Number: M47541
Two-Week Period Ending: _____

Reason for Verification: On 10/02/2024, Establishment M47541 was issued an NOS for failure to meet 9 CFR 313 of the regulations. On 10/07/2024, 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 Mr. David Lilly, District Case Specialist.

Items to Verify	Results of Verification	Inspection Actions
1. Verify that employees have taken the HACCP Refresher for Slaughter. (Once)		

2. Verify that management performs weekly Humane Handling and HACCP refresher meetings. (Weekly, for 1 month)		
3. Verify that the stunning employee has been trained on Humane Handling: Consciousness, and Stunning. (Once)		
4. Verify that cattle are restrained in the head catch. (Daily, for each slaughter day, as applicable)		
5. Verify that stickers are placed on the head of the animal to indicate stun placement. (Daily, for each slaughter day, as applicable)		
6. Verify that excited animals are given a chance to calm down prior to attempting to stun. (Daily, for each slaughter day)		
7. Verify that a backup stunning device is readily available. (Daily for each slaughter day)		

<p>8. Verify that management observes the stunning process to determine stunning effectiveness and to verify that employee follows all procedures in order. Frequency is as follows:</p> <ul style="list-style-type: none"> a. 100% of animals observed for 1 month, then b. 1 animal per day for 1 month, then c. 1 animal per week for 1 month <p>(Daily, as indicated, for each slaughter day)</p>		
<p>9. Verify that the backup, higher-caliber stunning device is used for animals that might be too large for the captive bolt. (Daily, for each slaughter day)</p>		
<p>10. Verify that if the trained stunning employee is not present to perform the stunning, then an alternate, acceptable stunning plan will be enacted. (Daily, for each slaughter day, as applicable)</p>		
11.		

Comments and Recommendations

Two-Week Period Ending:

IIC Comments/Recommendation:

SPHV Comments/Recommendation (if not the IIC):

FLS Comments/Recommendation: