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July 10, 2024

Mr. Ephraim Stoltzfus, President  
**Kingdom Provisions, LLC (Est. M53882)**  
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**NOTICE OF SUSPENSION Held in Abeyance**

Attention: Mr. Ephraim Stoltzfus, President

This letter serves as official notification by the Food Safety and Inspection Service (FSIS) of our decision to place the suspension action at Kingdom Provisions, Establishment M53882, located at 5960 Durham Road, Pipersville, Pennsylvania 18947 in abeyance. Inspected slaughter operations to resume on July 11, 2024.

This letter follows verbal notification of the abeyance action, provided by Mr. Joseph Schein, Deputy District Manager (DDM) to Mr. Ephraim Stoltzfus, President, at approximately 1130 hours on Wednesday, July 10, 2024.

The decision to institute the abeyance was made in accordance with the Rules of Practice, Title 9 of the Code of Federal Regulations (9 CFR) Part 500.5 part (e).

In response to the Notice of Suspension (NOS), you submitted initial, proposed corrective actions and preventative measures on July 3, 2024. FSIS submitted multiple requests for further clarification to those responses, to which you provided additional information (twice on July 8, 2024).

**Your corrective and preventative measures include but are not limited to:**

1. The individual Rabbi involved in the incident on July 3, 2024, will not return to Kingdom Provisions to perform slaughter of cattle.
2. Providing a training protocol for the establishment employees in cattle handling and slaughter that has been approved by FSIS.
3. Providing a training log, that includes the training material(s) used during Kosher cattle slaughter including information on who can open the cutting box door, the date(s) of the training and the name of the trainer. This log included the printed

- names and signatures of the employees who have been trained. Additionally, two (2) separate attestation logs ensuring and verifying that employees (b) (6) and (b) (6) received training on the halal/kosher slaughter requirements and understand the procedures and requirements for performing ritual slaughter without stunning. They are aware of the proper use of the neck restraint and head holder and commit to following the protocol as outlined. They understand the monitoring activities and their role in ensuring compliance and animal welfare.
4. The establishment will train new employees in the protocols listed for Kosher cattle slaughter and provide this information to FSIS prior to new employees handling or managing any cattle. Only (b) (6) and (b) (6) are currently trained.
  5. Only (b) (6) or (b) (6) are certified /responsible to open the cattle cutting box door. The person responsible for opening the door will visually confirm the signs (of unconsciousness) for every Kosher-cut beef:
    - a) The kill box door will only be opened once the animal shows definitive signs of unconsciousness. These are: the beef collapses/falls after ritual cut, has no eye tracking/reactions to surroundings, has no righting reflex/is not standing intentionally, has floppy ears, head, and neck, has a limp tail, and there is no vocalization.
  6. A copy of the *90-days Conscious/Unconscious Monitoring Log*.
    - a) Twice daily for the next 90 days, Manager (b) (6) will monitor and verify the signs of unconsciousness in Kosher cut beef animals' post-slaughter. Results will be documented in this log. If additional personnel are involved, their names and responsibilities will be listed.
  7. During Kosher slaughter of cattle, the following protocol was provided:
    - a) Given that stunning is not allowed in halal/kosher slaughter operations, the following protocol will ensure compliance with religious guidelines while maintaining animal welfare standards:

- i. Animal Restraint and Handling: (b) (4)

- ii. (b) (4)

- iii. (b) (4)

FSIS has carefully reviewed your responses and made the decision to place the NOS in abeyance. FSIS has designed a Verification Plan (VP), and Inspection Program Personnel (IPP) will use it to monitor and verify that you have effectively implemented your proposed



actions. The VP identifies your corrective actions based on your responses, the relevant regulatory requirements, the tasks IPP will use to conduct verification activities, and the time frames that you identified. IPP will continue to ensure all humane handling/stunning regulatory requirements of 9 CFR Part 313 are in regulatory compliance. We have attached a copy of the VP to assist you as a reference during the Agency's verification activities.

A final decision relative to this enforcement action will be determined based on your establishment's ability to execute and comply with your proffered corrective actions and all applicable regulatory requirements. Your establishment's failure to meet the conditions of this abeyance may result in additional regulatory and/or administrative actions in accordance with the Rules of Practice 9 CFR Part 500

If you have any questions regarding this matter, please feel free to contact Mr. Joseph Schein, DDM, via electronic mail at [joseph.schein@usda.gov](mailto:joseph.schein@usda.gov) or by telephone at (267) 807-7539. Additionally, you can contact the Philadelphia District Office at (800) 637-6681.

Sincerely,

**JOSEPH  
SCHEIN**

Digitally signed by  
JOSEPH SCHEIN  
Date: 2024.07.10  
14:39:59 -04'00'

Mr. George Slobodjian  
Acting District Manager

**Enclosure:** FSIS Verification Plan for Kingdom Provisions (Est. M53882)

**Kingdom Provisions (EST M53882) Verification Plan**  
**July 11, 2024**

ESTABLISHMENT ACTION PLAN	9 CFR REGULATION	HUMANE HANDLING VERIFICATION CATEGORY	FREQUENCY
1.The individual Rabbi involved in the incident on July 3, 2024, does not return to Kingdom Provisions to perform Kosher slaughter of cattle. Establishment management maintains a document from Shmuly's Fine Cuts attesting to the above.	313.16(a)(1); 313.16(a)(2); and 313.16(a)(3)	Category VIII and Category IX	1.Upon implementation, July 11, 2024, and each Kosher beef slaughter day during the abeyance period.
2. Establishment management provided a training protocol for their employees in cattle handling and slaughter that has been approved by FSIS.	313.16(a)(1); 313.16(a)(2); and 313.16(a)(3)	Category VIII and Category IX	2.Upon implementation, July 11, 2024, and this protocol is used during the abeyance period.
<p>3.Establishment management maintains the training log, that includes the training material(s) used during Kosher cattle slaughter including information on who can open the cutting box door, the date(s) of the training and the name of the trainer. This log includes the printed names and signatures of the employees who have been trained. The log will be available for IPP review upon request.</p> <p>3A. Establishment management maintains two (2) separate attestation logs ensuring and verifying that employees ((b) (6) and (b) (6)) received training on the halal/kosher slaughter requirements and understand the procedures and requirements for performing ritual slaughter without stunning. They are aware of the proper use of the neck restraint and head holder and commit to following the protocol. They understand the monitoring activities and their role in ensuring compliance and animal welfare. These logs will be available for IPP review upon request.</p>	313.16(a)(1); 313.16(a)(2); and 313.16(a)(3)	Category VIII and Category IX	<p>3. Upon implementation, July 11, 2024, and for each day in which Kosher cattle handling is required.</p> <p>3A. Upon implementation, July 11, 2024, and each day of Kosher beef slaughter during the abeyance period.</p>



4. The establishment will train new employees in the protocols listed for Kosher cattle slaughter and provide this information to FSIS before the new employees handle or manage any cattle. Only (b) (6) and (b) (6) are currently trained.	313.16(a)(1); 313.16(a)(2); and 313.16(a)(3)	Category VIII and Category IX	4. Upon implementation, July 11, 2024, and any time new employees are hired to handle cattle.
5. Only (b) (6) or (b) (6) (b) (6) are certified to open the cattle cutting box door. The person responsible for opening the door will visually confirm these signs for <u>every</u> Kosher-cut beef: b) The kill box door will only be opened once the animal shows definitive signs of unconsciousness. These are: the beef collapses/falls after ritual cut, has no eye tracking/reactions to surroundings, has no righting reflex/is not standing intentionally, has floppy ears, head, and neck, has a limp tail, and there is no vocalization.	313.16(a)(1); 313.16(a)(2); and 313.16(a)(3)	Category VIII and Category IX	5. Upon implementation, July 11, 2024, and each Kosher beef slaughter day during the abeyance period.
6. The establishment maintains the <i>90-days Conscious/Unconscious Monitoring Log</i> . The log(s) will be available for IPP review upon request.,  6A. <u>Twice daily</u> for the next 90 days (or the duration of abeyance), Manager (b) (6) (b) (6) will monitor and verify the signs of unconsciousness in Kosher cut beef animals post-slaughter in this log. If additional personnel are involved, their names and responsibilities will be listed.	313.16(a)(1); 313.16(a)(2); and 313.16(a)(3)	Category VIII and Category IX	6. Upon implementation, July 11, 2024.  6A. Upon implementation, July 11, 2024, and each Kosher beef slaughter day during the abeyance period.
7. Establishment personnel adhere to the following protocol during halal/kosher beef slaughter:	313.16(a)(1); 313.16(a)(2); 313.16(a)(3)	Category VIII and Category IX	7. Upon implementation, July 11, 2024, and each Kosher beef

<p>* Given that stunning is not allowed in halal/kosher slaughter operations, the following protocol will ensure compliance with religious guidelines while maintaining animal welfare standards:</p> <p><b>i. Animal Restraint and Handling:</b> (b) (4)</p> <p>(b) (4)</p> <p>ii. (b) (4)</p> <p>iii. (b) (4)</p>			cattle slaughtered during the abeyance period.

**Humane handling verification every slaughter operation day to verify the adequacy and effectiveness of the establishment’s compliance with the humane handling regulatory requirements of 9 CFR Part 313.**

**\*Inspection Program Personnel will review all monitoring, verification, and corrective action records to verify procedures are being conducted as prescribed and at the specified frequency.**

Cc

Ms. Melissa Moore, EARO, FSIS, OFO, Washington D.C.

Mr. Joseph Priore, RD, FSIS, OIEA, Northeast Region

Mr. Joseph Schein, DDM, FSIS, OFO, Philadelphia District Office

Mr. George Slobodjian, DDM, FSIS, OFO, Philadelphia District Office

Dr. Beth Lehman, (acting DDM) FLS, FSIS, OFO, Philadelphia District Office

(b) (6) [REDACTED] DCS, FSIS, OFO, Philadelphia District Office

(b) (6) [REDACTED], SEIAO, FSIS, OFO, Philadelphia District Office

(b) (6) [REDACTED], DVMS, FSIS, OFO, Philadelphia District

(b) (6) [REDACTED], DVMS, FSIS, OFO, Philadelphia District

(b) (6) [REDACTED], FLS, FSIS, OFO, Philadelphia District

(b) (6) [REDACTED] CSI, FSIS, OFO, Philadelphia District

**Official Files Establishment Folder – Est. 53882**

**FSIS - FO/Quarterly Enforcement Report**