November 15, 2024

Volunteer Meats, LLC dba 412 Meat Processing 19690 Highway 412 E Lexington, Tennessee 38351 volunteermeats@yahoo.com 731-968-6939 ELECTRONIC MAIL on November 15, 2024 FEDEX TRACKING #779979326525

Attention: Mr. Paul Yoder, Owner and (b) (6), Operations Manager

NOTICE OF SUSPENSION HELD IN ABEYANCE

On November 14, 2024, the Food Safety and Inspection Service (FSIS) issued a Notice of Suspension to your establishment to withhold the federal marks of inspection and suspend the assignment of Inspection Program Personnel (IPP) at Volunteer Meats, LLC dba 412 Meat Processing, located at 19690 Highway 412 E, Lexington, TN. This action included your Bovine Slaughter Hazard Analysis Critical Control Point (HACCP) process employed at your establishment. The decision to institute this enforcement action was in accordance with Title 9 of the Code of Federal Regulations (CFR), Rules of Practice 500.3(b), based on the determination that your establishment did not handle or slaughter animals humanely. The evidence demonstrated failure to comply with the Federal Meat Inspection Act (FMIA) (21 U.S.C. 603), the Humane Methods of Slaughter Act (HMSA) (7 U.S.C. 1901 et seq.), and the regulatory requirements (9 CFR Part 313).

Specifically, on November 14, 2024, at approximately 1004 at Volunteer Meats, Establishment M6561, the Supervisory Public Health Veterinarian (SPHV), observed your establishment personnel move a small heifer into the knock box and restrained it with the head gate. The initial stun attempt with a 25 caliber pistol style Handheld Captive Bolt Device (HHCB) was observed to contact the animal but was ineffective. The animal collapsed in the chute but remained alert, exhibiting tracking eye movements and regular breathing. Your stun operator attempted a corrective action stun with the same HHCB device, but the device misfired. Your establishment personnel left the area to retrieve another stun device, but before another attempt could be delivered, two In-Plant Consumer Safety Inspectors (CSI) observed your establishment personnel cut the conscious animal's throat. The animal subsequently expired from exsanguination, and it remained insensible thereafter. The SPHV notified Mr. Paul Yoder, Establishment Owner, of the non-compliance, and the knock-box was tagged with USDA Rejected tag NO. B37 579386.

On November 14, 2024, you submitted your first written response with corrective actions and preventive measures to meet regulatory requirements. The Jackson District Office (JDO) analyzed your responses and advised you that the proffered corrective actions and preventive measures were not adequate. A request for clarification and additional information was sent via electronic mail from the JDO to your establishment on November 14, 2024.

On November 14, 2024, you submitted your second written response with all clarification and additional information with written corrective actions and preventive measures to meet regulatory requirements. The Jackson District Office analyzed your proffered corrective actions and preventive measures and determined that the response adequately addressed the identified issues. On November 15, 2024, at approximately 7:45 AM, the FSIS Jackson District Office verbally informed you of FSIS's decision to hold the suspension in abeyance. This letter is to formally inform you of this action.

Paul Yoder, Owner
(b) (6) Operations Manager
(b) (7) Operations Manager

Volunteer Meats, LLC dba 412 Meat Processing, Est. M6561

A copy of the FSIS Verification Plan (VP) will be provided to assist you in understanding the nature and importance of the Agency's verification activities. The FSIS Verification Plan is designed to verify that your establishment properly implements the revisions to its humane handling of animals and other corrective actions and preventive measures stated in your November 14, 2024, responses and that these revisions and corrective actions and preventive measures are effective in ensuring future regulatory compliance. The FSIS Verification Plan identifies your corrective actions, the regulatory requirement(s), and the PHIS Task under which FSIS officials will verify the implementation and effectiveness of your proffered action plan. 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.

Please be advised that this suspension of inspection at your establishment will remain in Abeyance pending verification by FSIS that your proposed corrective actions and preventive measures have been implemented and are effective in ensuring future regulatory compliance. Agency personnel will begin immediate verification of your corrective actions and preventive measures.

It is important for you to understand that FSIS has the responsibility to initiate action if your establishment fails to operate in accordance with the regulations, or conditions occur that do not comply with the Humane Methods of Slaughter Act. In these situations, FSIS personnel will take regulatory control of product or other appropriate action.

Please be further advised that as a federally inspected establishment, you are expected to comply with the Federal Meat Inspection Act and the Humane Methods of Slaughter Act, and all applicable regulations and other requirements concerning the preparation, sale, and transportation of meat products. Failure to comply with these requirements or to effectively implement the measures addressed in your responses, dated November 14, 2024, could result in the immediate suspension of inspection at your establishment or other appropriate action(s).

If you have any questions, please contact Dr. Larry Davis via telephone at (601) 863-4206 or via electronic mail at larry.davis4@usda.gov. Additionally, you can contact the Jackson District Office at (601) 965-4312 or by fax at (601) 965-5901.

Sincerely,

LARRY DAVIS Digitally signed by LARRY DAVIS Date: 2024.11.15 07:30:33 -0600'

Dr. Larry Davis District Manager Jackson District Office Volunteer Meats, LLC dba 412 Meat Processing, Est. M6561

Cc: Ms. Karen Hunter, EARO

(b) (6)

Mr. Larry Hortert, OIEA Regional Director

Dr. Larry Davis, DM Dr. Kermit Harvey, DDM Dr. Erin Moses, DDM

(b) (6) , SEIAO Ms. Francheska McClendon, DCS

(b) (6) DVMS (b) (6) , FLS (b) (6) , SPHV at Est. M6561 FO/Quarterly Reports