

March 5, 2025

Hand Delivered by (b) (6), CSI on March 5, 2025 Electronically Submitted on March 5, 2025

2 Creek Butchery M947+V947 3525 Farm Road 1040 Monett, MO 65708 (b) (6) @hotmail.com 417-476-5507

Attention: Zach Renkoski, Owner

NOTICE OF SUSPENSION HELD IN ABEYANCE

This letter serves as official notification by the Food Safety and Inspection Service (FSIS) of its decision to place the March 3, 2025, suspension action in abeyance at 2 Creek Butchery, M947+V947, located at 3525 Farm Road 1040, Monett, MO, 65708. (b) (6) Consumer Safety Inspector (CSI) notified you/2 Creek Butchery, Zach Renkoski, Owner, verbally of this decision on March 3, 2025.

Previously, on March 3, 2025, FSIS issued 2 Creek Butchery a Notice of Suspension (NOS), which informed you that FSIS was taking action to withhold the marks of inspection and suspend inspection services, in accordance with Title 9 Code of the Federal Regulations (CFR) Rules of Practice 500.3(b), for 2 Creek Butchery's Slaughter Hazard Analysis Critical Control Point (HACCP) processes.

On March 3, 2025, FSIS received your responses to the NOS, which identified corrective and preventative actions 2 Creek Butchery has taken or will take to ensure compliance with applicable statutory and regulatory requirements. After careful review of this matter, FSIS is placing the suspension action in abeyance.

During this abeyance period, FSIS will conduct inspection and verification activities, as described in the enclosed Verification Plan (VP). The VP is designed to assist FSIS inspection personnel in verifying that 2 Creek Butchery has fully implemented the proposed corrective actions and demonstrated their effectiveness in ensuring continued statutory and regulatory compliance. FSIS will verify each corrective and preventive action, including whether 2 Creek Butchery meets any deadlines associated with its proposed actions.

Note: Any changes to your proposed and accepted corrective actions dated March 3, 2025, must be submitted in writing to the District Manager for prior approval.

Please be advised that failure to effectively execute the conditions of this abeyance action or additional noncompliance with the requirements of the Federal Meat Inspection Act (FMIA) (21 U.S.C. 601 *et seq.*) or the Humane Methods of Slaughter Act (HMSA) (7 U.S.C. 1901 *et seq.*) and the regulations promulgated thereunder may result in further enforcement action by FSIS, including withholding the marks of inspection or suspending inspection services at 2 Creek Butchery, or other appropriate action.

If you have any questions, feel free to contact Dr. D. Curtis Stovall, Deputy District Manager, by telephone at 479-717-5025 or by electronic mail at daran.stovall@usda.gov. Additionally, you can contact the Springdale District Office at 479-751-8412 or by fax at 479-751-4739.

Sincerely,

JEFFERY BARHAM BARHAM Date: 2025.03.05 06:06:54 -06'00'

Jeffery Barham District Manager

cc: Mr. Robert Bane, EARO

Mr. Jeffery Barham, DM

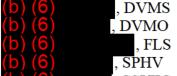
Mr. Shaun Smith, RD, OIEA

Dr. Evan Sumner, DDM

Dr. Daran (Curtis) Stovall, DDM

Dr. Dakota Baker, DDM

Dr. Christopher Allen, DCS



, CSI/IIC at EST M947/V947

FO/Quarterly Reports

		FSIS Verification Plan
		2 Creek Butchery (M947 / V947)
		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)
VP1	Bkgd	NOS documents an egregious humane handling event on March 3, 2025, approximately 1015 hours; after the initial stun, safety stun, and bleeding stick, a hog became sensible/conscious as evidenced by repetitive vocalizations and rhythmic breathing. IPP observed at that time repetitive vocalizations, rhythmic breathing, eyes moving and not fixed and dilated, all signs of a sensible, conscious hog.
	Reg	9 CFR 313.16(a)(3)
	AP	All kill floor employees will be retrained utilizing the training cited in the corrective actions. Slaughter supervisor to take online course for shot placement.
	Rec	Training Log
	1/4	Verify all kill floor employees are retrained and training documented, including the requirement for slaughter
	VA	supervisor.
	Freq	Once, then as needed if new or different employees perform stunning activities
	PHIS	Livestock Humane Handling Task
VP2	Bkgd	NOS documents an egregious humane handling event on March 3, 2025, approximately 1015 hours; after the initial stun, safety stun, and bleeding stick, a hog became sensible/conscious as evidenced by repetitive vocalizations and rhythmic breathing. IPP observed at that time repetitive vocalizations, rhythmic breathing, eyes moving and not fixed and dilated, all signs of a sensible, conscious hog.
		9 CFR 313.16(a)(3)
		Once daily on at least one hog, packaging or other supervisor will monitor employee stun hog and look for signs the animal is still alive utilizing the document included in their corrective actions and document this on the slaughter log.
	Rec	Slaughter Log
	VA	Ensure packaging supervisor or other supervisor verifies and documents once daily during hog slaughter the stun was effective.
	Freq	Daily, when swine are slaughtered
	PHIS	Livestock Humane Handling Task
VP3	Bkgd	NOS documents an egregious humane handling event on March 3, 2025, approximately 1015 hours; after the initial stun, safety stun, and bleeding stick, a hog became sensible/conscious as evidenced by repetitive vocalizations and rhythmic breathing. IPP observed at that time repetitive vocalizations, rhythmic breathing, eyes moving and not fixed and dilated, all signs of a sensible, conscious hog.
	Reg	9 CFR 313.16(a)(3)
	AP	Actions taken will prevent future occurrence.
	Rec	None
	VA	Verify there are no signs of consciousness/sensibility after stunning through the exsainguination process.
	Freq	At least 50% of hogs slaughtered under inspection
	PHIS	Livestock Humane Handling Task