May 9, 2023

Appalachian Abattoir
M7457A
4808 Kanawha Boulevard East
Charleston, West Virginia 25306
(b) (6) @beef.buzz

ELECTRONIC MAIL on May 9, 2023

Attention: (b) (6) , Establishment Administrator

NOTICE OF SUSPENSION

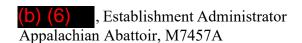
This letter serves as official notification by the Food Safety and Inspection Service (FSIS) of our decision to withhold the federal marks of inspection and suspend the assignment of Inspection Program Personnel (IPP) at Appalachian Abattoir, M7457A, located at 4808 Kanawha Boulevard East, Charleston, West Virginia 25306. This letter follows verbal notification of the suspension action, provided by (b) (6), Supervisory Public Health Veterinarian (SPHV), to (b) (6) Slaughter Floor Supervisor at approximately 1615 hours on May 5, 2023. This action includes your Slaughter Hazard Analysis Critical Control Point (HACCP) processes employed at your establishment.

The decision to institute this enforcement action is 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 demonstrates 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).

Background/Authority

The FMIA (21 USC 601 *et seq.*) provides it is essential to the public interest that the health and welfare of consumers be protected, by assuring meat products distributed to them are wholesome, not adulterated, and properly marked, and labeled. The Act gives FSIS the authority, as designated by the Secretary of Agriculture, to prescribe rules and regulations describing sanitation requirements for inspected establishments and provide FSIS program personnel the authority to refuse to allow meat/meat food products to be marked, labeled, stamped, or tagged as *inspected and passed*, to prevent the entry of adulterated products into commerce. Furthermore, the FMIA provides FSIS the authority to appoint inspectors to examine and inspect the method by which livestock are slaughtered and handled at slaughtering establishments.

The HMSA provides that Congress finds that the use of humane methods in the slaughter of livestock prevents needless suffering; results in safer and better working conditions for persons engaged in the slaughtering industry; brings about improvement of products and economies in slaughtering operations; and produces other benefits for producers, processors, and consumers which tend to expedite an orderly flow of livestock and livestock products in interstate and foreign



commerce. It is therefore declared to be the policy of the United States that the slaughtering of livestock and the handling of livestock in connection with slaughter shall be carried out only by humane methods.

Under the authority of the Acts, FSIS has prescribed rules and regulations required for establishments slaughtering and handling livestock, as required by 9 CFR Part 313. FSIS has also developed the Rules of Practice regarding administrative enforcement, 9 CFR Part 500. The Rules of Practice describe the types of enforcement actions that FSIS may take and include procedures for taking a withholding action and/or suspension, with or without prior notification, and for filing a complaint to withdraw a grant of inspection. Specifically, 9 CFR 500.3(b) states that FSIS may impose a suspension without providing prior notification due to handling or slaughtering of animals inhumanely.

Findings/Basis for Action

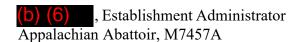
At approximately 1530 hours on Friday, May 5, 2023, at your establishment, IPP identified an egregious humane handling noncompliance in which a hog regained consciousness. IPP observed that the last hog of the day was stunned with the electrical stunning device and was rendered unconscious. An employee who was being trained attempted to apply a security stun with a handheld captive bolt stunning device (HHCB) but could not find the proper placement for the security stun and did not fire the HHCB. Without the security stun, the hog regained consciousness and stood with no further signs of distress. The slaughter foreman then successfully rendered the animal unconscious with one shot using a second HHCB in his possession. IPP immediately took a regulatory control action to prevent further slaughter and placed US Retain/Reject tag #B38098251 on the scale leading to the knock box. Official notification of the pending enforcement action was given to (b) (6) at approximately 1615 hours.

On September 9, 2004, FSIS published "Humane Handling and Slaughter Requirements and the Merits of a Systematic Approach to Meet Such Requirements" in the Federal Register (69 FR 54625). On September 24, 2020, FSIS released FSIS Directive 6900.2 Revision 3, entitled, "Humane Handling and Slaughter of Livestock." Additionally, on October 23, 2013, FSIS introduced new guidance, titled "FSIS Compliance Guide for a Systematic Approach to the Humane Handling of Livestock." Within the guidance material is information intended to better ensure the humane treatment of livestock presented for slaughter. The guidance material provides a set of practices designed to minimize excitement, discomfort, and accidental injury regarding the humane handling of livestock to include the four components of a robust systematic approach to humane handling.

This establishment does not have a Robust Systematic Approach for Humane Handling; therefore, no regulatory discretion is warranted, and this Suspension action was initiated.

Summary and Conclusion

Provisions of the FMIA outline FSIS' ability to refuse to render inspection and indefinitely withdraw inspection from an establishment, provided the establishment is afforded the right to an



administrative hearing, when conditions exist where the slaughter and/or handling of livestock was not by a method in accordance with the Act(s). Evidence demonstrates your failure to meet regulatory requirements addressed in 9 CFR 313.16(a)(3), constituting a violation of the humane slaughter requirements, and supporting the conclusion that your handling of livestock violated the provisions of the FMIA and HMSA.

Please provide a written response, inclusive of written corrective action and preventative measures, by addressing the following:

- Evaluate and identify the nature, cause of the incident.
- Describe the specific actions taken to eliminate the cause of the incident and prevent future recurrences.
- Describe specific monitoring activities planned to ensure future compliance.
- Provide any supporting documentation and records maintained and/or associated with the proposed corrective actions and preventative measures.

A determination of further administrative action will be made upon receipt and review of your submitted corrective actions and preventative measures. You are reminded that, as an operator of a federally inspected establishment, you are expected to comply with FSIS regulations and to take appropriate corrective actions to prevent the production of or adulterated products at your establishment. Please be advised that your failure to respond adequately to these issues may result in our initiating action to withdraw inspection from your establishment.

Appeal and Hearing Rights

You have the right to appeal this matter and can do so by contacting:

Sherri Johnson

Executive Associate for Regulatory Operations
Office of Field Operations
Food Safety and Inspection Service
United States Department of Agriculture
SB, Room 3154
1400 Independence Avenue, SW
Washington, DC 20250
Email: sherri johnson@usda.gov

Email: sherri.johnson@usda.gov
Phone: 202-379-6196

Pursuant to 9 CFR 500.5(d), you may also request a hearing regarding this determination. Should you request a hearing, FSIS will file a complaint that will include a request for an expedited hearing. If you wish to request a hearing regarding this determination, please contact:

Scott C. Safian, Director Enforcement Operations Staff (EOS) Office of Investigation, Enforcement and Audit (OIEA) Food Safety and Inspection Service United States Department of Agriculture Stop Code 3753, SB - Room 2148 1400 Independence Avenue, SW Washington, DC 20250 Telephone: (202) 418-8872

Facsimile: (202) 245-5097 E-mail: AEBCorrespondence@usda.gov

If you have any questions, please contact Todd Furey via telephone at 919-326-5281 or via electronic mail at todd.furey2@usda.gov. Additionally, you can contact Raleigh District Office at 919-844-8400 or by fax at 844-839-6359.

Sincerely,

ROGER MURPHY Digitally signed by ROGER MURPHY Date: 2023.05.09 08:59:03

Todd Furey

District Manager

(b) (6) , Establishment Administrator Appalachian Abattoir, M7457A

S. Johnson, EARO/FO cc:

L. Hortert, RD/CID/OIEA

(b) (6) , HHEC/FO

T. Furey, DM/RDO/FO

R. Murphy, DDM/RDO/FO

M. Roling, DDM/RDO/FO

A. Thompson, DDM/RDO/FO

(b) (6), DCS/RDO/FO

(6) , DVMS/RDO/FO (6) , SEIAO/RDO/FO (6) , FLS/RDO/FO

6), SPHV/RDO/FO

Quarterly Enforcement Report Establishment File (Est. M7457A)