



United States Department of Agriculture

Food Safety and Inspection
Service
Office of Field Operations
Jackson District Office
713 S Pear Orchard Rd,
Plaza 2, Suite 402
Ridgeland, MS 39157

August 27, 2020

**Via Email: wisemeatpacking@yahoo.com
And FedEx Tracking
#771378981576**

Mr. Dennis Wise, Owner
Wise Meat Packing, Est. M1845
2205 Longbranch Road
Campbellsville, KY 42718

NOTICE OF SUSPENSION HELD IN ABEYANCE

Dear Mr. Wise:

On August 19, 2020, a "Notice of Suspension" was issued to suspend the assignment of inspectors for your federal slaughter activities at Wise Meat Packing, Est. M1845. This action was based on your establishment's failure to handle livestock humanely according to 9 CFR Part 313. Specifically, on August 19, 2020, while performing the Humane Handling Verification Task under HATS Category IX Conscious Animals on the Rail at Wise Meat Packing, an initial electric stun to the poll only was delivered at approximately 7:15 AM rendering the animal insensible to pain, the hog was stuck, and thereafter regained consciousness, and stood up on all fours. Immediate and effective corrective actions were administered with a 410 shotgun which rendered the animal insensible to pain. The chute was rejected with tag number B31985704 and Mr. Wise, you were notified of this incident.

On August 24, 2020, you submitted your first response with written corrective actions and preventive measures to meet the requirements of the Humane Methods of Slaughter Act. The Jackson District Office analyzed your response and advised you that the proffered corrective actions and preventive measures were not adequate. Specifically, you were informed that you should provide additional information regarding the specificity of what you define as the true root cause; a clear plan as to your corrective action plan SOP; provide specific step-by-step verifiable SOP of animal prep, stun device prep (settings & time of stun based on animal's size), stun operator prep; provide your SOP for verification for effective stun prior to stick; provide verifiable log of device maintenance (you provided your wand maintenance list but there was no verifiable log with frequencies); provide verifiable log of stunner proficiency checks (assurance/verification/validation); provide stun operator training, training logs and training materials to ensure that your stun operator achieves 100% first stun effectiveness; you mentioned custom slaughter performed with head/heart electrical stun but you did not incorporate it into your training/corrective actions as a method to reduce likelihood of recurrence; provide clarification on whether the device offer the availability to verify amperage as stunning is more related to amperage delivery rather

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than voltage. You were also informed that erring on the minimal time for stun is not recommended.

On August 25, 2020, you submitted your second response with written corrective actions and preventive measures to meet the requirements of the Humane Methods of Slaughter Act. The Jackson District Office analyzed your response and informed you that your responses were not adequate. Specifically, you were informed that you should provide the specificity of what you define as the true root cause which led to the inadequate stun; provide your corrective action SOP and verifiable training materials provided as part of your corrective action submittal and a log showing date, names, and initial/dating of employees trained and when was performed: for current employees and new hires, and how often refresher training will be completed; provide further explanation for the training log which referenced the B&D Owner's manual; provide your SOP that FSIS inspection personnel can verify which should include step by step stun device prep (settings and time of stun based on animal's size), stun operator prep, verification for effective stun prior to stick; your stunner set up and stunning effectiveness observation and verification log still states three seconds or greater for duration, this was discussed on the call employing longer than the minimum recommended contact time to ensure first stun effectiveness but was not updated in proffered corrective actions; provide clarification on your "Stunner Set Up and Stunning Effectiveness Observation and Verification" log: there are bullet points but they do not designate who is performing the checks; provide additional information for your Daily Stunner Maintenance Log and your proffered B&D Service Report Log which states only in the event of an issue and repairs necessary.

On August 27, 2020, you provided your third response. The Jackson District Office analyzed your response and determined that the response adequately addressed the identified issues. On August 27, 2020, at 1:30 PM CDT, the Deputy District Manager telephoned you and verbally notified you that the corrective actions and preventive measures you proffered were adequate to meet the requirements to place Wise Meat Packing, Est. M1845, under a "Notice of Suspension Held in Abeyance." This letter formally informs you of this action. Specifically, you identified and stated that the root cause of the humane failure incident was due to stunner proficiency and the necessity of a head-heart stun; you stated that you have purchased and chose to use a B&D Model ES electric stunner; you stated that you will initiate a training program for all your employees involved in the stunning process and document the training; you stated that you will initiate the standard procedure of always using the head-start stunning method; you stated that you will adhere to your Wise Meat SOP for voltage and duration settings for hog weight range and effectiveness; you stated that at start up, prior to use, you will inspect and test the wand by turning on the stunner, observe the wand for electrical shorts, service if necessary, select the correct size and weight of the pig, plant may opt to use higher voltage and duration for a more effective stun but still retain meat desirability; you stated for the wand placement for head stun: you would wet the hog by gently pouring or hosing water on the stunning areas, locate the wand as close to the ear as possible, in the thin crevice, target the pocket of the ear to assure that the brain is stunned, stun the head for a minimum of 5 to 9 seconds; you stated that you will inspect the eye of the pig but not touch it and if the pig is still sensible, you will re-stun the head before stunning the heart and use the same voltage at an additional 5 to 9 seconds; you stated that for stunning the heart, you will place the wand contacts behind the arm pit and on the chest of the pig; you stated that you will check the eye of the pig to ensure there is no natural blinking before shackling/hoisting and bleeding; you stated that if the pig is still sensible, re-stunning will be repeated using the previously noted procedure; you stated that you will routinely clean the stun wand approximately every 5 pigs; you stated that you will use a steel brush or green pad to clean the wand; you stated that after production, you will clean the stun wand and store the stunner and wand in a clean, dry location away from the plant floor and never on the plant floor; you stated that during each slaughter day, you will document the "during use", "after use" and "proper storage" of the wand and control unit of the B&D model ES stunning unit on the "B&D Stunner Maintenance Log"; you provide your "Stunner Set

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Up and Stunning Effectiveness Observation and Verification” log which states: the set up (voltage and duration) is to be observed for correct or desired increased setting at start up, effectiveness will be observed once per slaughter day by someone other than the stunner operator if possible, record completeness and accuracy is to be verified once per slaughter day; you provided your “Daily B&D Stunner Maintenance Log”; you provided your “B&D Service Report”; you provided your “Initial and Bi-annual B&D Stunner Operator Training Record”; you provided your training materials for your employees; and you provided the parts and service manual for your Model ES stunner.

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 fully implements the revisions to its humane handling of animals and other corrective actions and preventive measures stated in your August 24, August 25 and August 27, 2020 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.

Please be further 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 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 August 24, August 25, and August 27, 2020, could result in the immediate suspension of inspection at your establishment or other appropriate action(s).

If you have any questions about this action, please contact the Jackson District Office at (601) 965-4312.

Sincerely,

DONALD FICKEY Digitally signed by DONALD FICKEY
Date: 2020.08.27 14:25:43 -05'00' /FOR

Dr. Larry Davis
District Manager
Jackson District Office