



United States Department of Agriculture

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

March 13, 2020

**Via Facsimile:
norman.detweilermeats@emypeople.net
And FedEx Tracking
#7700 1642 2099**

Mr. Ronnie Detweiler, Owner
Detweiler Meats, Est. M46185
115 South Madisonville Street
Crofton, KY 42217

NOTICE OF DEFERRAL

Dear Mr. Detweiler:

On March 10, 2020, the Food Safety Inspection Service (FSIS) issued to your establishment, Detweiler Meats, Establishment M46185, a "Notice of Intended Enforcement" (NOIE) action as per 9 CFR § 500.4 (Rules of Practice). This NOIE was based on your establishment's failure to effectively implement the humane methods of slaughtering and handling of animals in a manner that complies with the regulatory requirements prescribed by the Federal Meat Inspection Act (FMIA) and the Humane Methods of Slaughter Act (HMSA). Specifically, FSIS personnel observed a humane handling failure event, as follows. The establishment was preparing to render the fourth beef of the day unconscious, using a .38 caliber pistol. Your employee attempted two shots using a .38 caliber pistol that failed to render the animal unconscious. The employee then shot the animal a third time with a .22-250 caliber rifle, which effectively rendered the animal unconscious and insensible.

On March 12, 2020, at approximately 10:41 AM CDT, you submitted your first response with written corrective actions and preventive measures in an effort to meet the regulatory requirements of the FMIA and HSMA. The Jackson District Office analyzed your response and determined that the proffered corrective actions and preventive measures were not adequate to meet the regulatory requirements. Specifically, you were asked to provide any information on stun operator training and associated logs (signed or initialed and dated) for current and any new hire stun employees; provide any plans for a dry ammunition SOP (plan) for assuring all ammo is kept dry in a first-in-first-out plan; provide any information of the type of .22-250 to be used; and provide monitoring logs signed or initialed and dated, with a stated frequency of completion, for all above verifiable corrective action.

On March 13, 2020, at approximately 11:04 AM CDT, you submitted your second response with written corrective actions and preventive measures to meet the regulatory requirements. The Jackson District Office analyzed your response and determined that the response adequately address the identified issues. Specifically, your response stated

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that you discontinued the use of any .38 pistol and will go back to the .22-250 you were using previously on beef; you stated that you will inspect and maintain maintenance on any stunning equipment used prior to its next use to ensure it is in good operating condition; you stated that you will document on your SSOP Inspection Form the disassembling, inspection, and maintenance of your stunning equipment prior to startup; you provided training logs for your stun operator employees; you stated that your current stunner/operator is trained and is able to sharpen his skills weekly, but will study and review ideal bullet placement every four months and that this is now on your Systematic Approach to Humane Handling of Livestock monthly monitoring record and will also date and initial the training log; you stated that you will have a designated container which is tightly sealed to keep out moisture, and in this container will be a 10-round ammo holder; you stated that the rule is always use the ammo left to right, if new ammo is added leave an empty space indicating next ammo to be used; you stated that after the day's kill, the container is moved to a dry area and stored until the next kill day; you stated that the .22-250 used is a savage type, using a 90 grain hollow point bullet; you provided monthly monitoring logs for your Systematic Approach to Humane Handling of Livestock and; you provided monitoring logs for your SSOP Inspection for pre-operational and operational inspection.

A copy of FSIS' Verification Plan will be provided to assist you in understanding the nature and importance of the Agency's verification activities. This 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 March 12, 2020 and March 13, 2020, responses, and that these revisions and corrective actions are effective in ensuring future regulatory compliance. The verification plan identifies your corrective actions, the regulatory requirements, and the PHIS Tasks under which FSIS officials will verify the implementation and effectiveness of your proffered action plan.

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 other requirements concerning the humane slaughter of livestock. Failure to comply with these requirements or to effectively implement the measures proffered in your responses dated March 12, 2020 and March 13, 2020, could lead to the withholding or suspension of inspection or other appropriate action.

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

Sincerely,



Dr. Larry Davis
District Manager
Jackson District Office