



United States Department of Agriculture

Food Safety and
Inspection Service

Office of Field
Operations
Denver District Office

1 Denver Federal
Center, Bldg. 45
P.O. Box 25387
Denver, CO 80225

Voice (303)236-9800
Fax (303)236-9794

October 7, 2020

**SENT VIA FEDEX &
ELECTRONIC MAIL**

(b) (6)

Northwest Premium Meats, LLC
Establishment. M11032
137 N. Happy Valley Road
Nampa, ID 83687_
nwpremiummeats@gmail.com

NOTICE OF REINSTATEMENT OF SUSPENSION HELD IN ABEYANCE

Dear (b) (6)

On October 6, 2020, the Food Safety and Inspection Service (FSIS) issued your establishment, Northwest Premium Meats, LLC, M11032, a Notice of Reinstatement of Suspension (ROS). The decision to issue the ROS was made in accordance with 21 U.S.C. 603(b) and Title 9 Code of Federal Regulations (CFR) Part 500.3(b), based on your establishment's failure to comply with 9 CFR 313.15 regulations. A Memorandum of Information (MOI), written by the FSIS Consumer Safety Inspector (CSI) and the Supervisory Public Health Veterinarian (SPHV), documented an inhumane event whereby an establishment employee needed four (4) stunning attempts to render a beef steer unconscious. This event occurred while your establishment was operating under the abeyance period for a Notice of Suspension (NOS) issued on July 15, 2020, whereby a swine returned to consciousness following electrical stunning.

On October 6, 2020, the Denver District Office (DDO) received your initial response to the ROS and corrective actions, via electronic mail. The DDO requested clarification on a few items in your first response, via email, on October 6, 2020. These items included clarification on training and maintenance procedures. FSIS personnel received and reviewed your additional response on October 6, 2020 and based upon your proposed corrective actions FSIS will hold the reinstatement of suspension of inspectors at your establishment in abeyance.

The suspension will remain in abeyance pending verification by FSIS inspection personnel. During this abeyance period, FSIS will continue to verify, assess, and evaluate the effectiveness of your proffered corrective actions to ensure that these are adequately implemented, and confirm that livestock are properly handled and slaughtered humanely.

FSIS will design a verification plan to confirm that your establishment is implementing the corrective actions you provided in your response to the ROS. The verification plan identifies your corrective action plan, the relevant regulations and the frequency FSIS inspection personnel will verify the implementation and effectiveness of your proffered actions.

FSIS will provide you a copy of the verification plan on a later date. Please be advised that only FSIS can amend the verification plan. If your establishment wishes to modify your proposed corrective actions during the abeyance period, please submit these changes, in writing, to FSIS for approval prior to making any changes in your actions.

FSIS reminds you that as an operator of a federally inspected facility, you are expected to comply with the *Federal Meat Inspection Act (FMIA)*, the *Humane Methods of Slaughter Act (HMSA)* and the regulations in 9 CFR 313 to ensure livestock at your establishment are handled and slaughtered humanely. The regulations require establishments to take appropriate action(s) when either the establishment or FSIS determines that the establishment's system controls for humane handling requirements are ineffective. FSIS has the responsibility to initiate action if your establishment fails to operate in accordance with FSIS regulations.

Please be aware that your failure to comply with the regulatory requirements or effectively implement the commitments you proffered in your responses may lead to further administrative enforcement actions.

If you have any questions regarding this matter, you may contact the Denver District Office at (303) 236-9800.

Sincerely,

**VALERIE
CLAY**

Digitally signed by
VALERIE CLAY
Date: 2020.10.07
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Ms. Valerie Clay
District Manager
USDA FSIS OFO
Denver District Office
Valerie.Clay@usda.gov

cc: FO/QER
Est. File
S. Hoffman, DDM
J. VanHook, DDM
R. Reeder, DDM



S. Baucher, RD/OIEA