

Table: MOIs in Response to FOIA2020-347

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P6519B	Coastal Processing, LLC	AGJ380901.5829G	29JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 25, at approximately 0655 hours, Coastal Processing informed USDA of a catastrophic event that occurred earlier in the morning. The offal drainage system was completely submerged in water for an unknown amount of time. The establishment immediately started working on the area in order to start slaughtering that day since they already had birds on the premises. They informed USDA that they would slaughter as many as possible that day to reduce the number of birds that would be carried over until Monday. The establishment stated that the carry over birds would be in trailers in the live shed area with misters running intermittently to allow them to drink. The establishment also elected to spray water in each of the cage layers to reduce the chance of dehydration and decrease the number of DOAs. The birds would not have access to feed for the time (approximately 48 hours) that they were on the premises. I informed the establishment that due to the extended period without food, this is not adhering to Good Commercial Practices. Their animal welfare program states that "The plant should minimize DOA's by proper shed/holding conditions." The establishment carried over 7 trucks which contained 25,644 birds. The birds were slaughtered on Monday, January 27. The total number of DOAs was 286 birds, which was approximately 1.1% of the carry over. FSIS encourages establishments to develop and implement a systematic approach to ensuring poultry presented for slaughter are treated in a manner that minimizes excitement, discomfort, and accidental injury. Establishments should have, and implement as needed, an emergency plan that addresses animal welfare in the event of an emergency shutdown. The establishment has a response to emergency situations in their animal welfare program; however, it does not address</p>

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							<p>birds that are carried over in trucks. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave establishment a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Coastal Processing Management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (b)(6) in case additional follow-up is recommended.</p> <p>Respectfully, Dr. (b)(6) (b)(6) (b)(6)</p>

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P6519B	Coastal Processing, LLC	AGJ231001 3331G	31JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Thursday, January 30, 2020 while observing operations in the live hang/pre-evisceration area, I, Dr. (b)(6) (b)(6) observed the following issues with the implementation of Good Commercial Practices. At approximately 1311 hours, while observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that did not have a cut on its neck. The bird was blinking, moving its head, rhythmically breathing, and trying to right itself in the shackle. No other live birds were observed entering the scalding at the time of this occurrence. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and handed it to me. The bird did not have a cut on its neck. The bird's head and neck were red/dark purple in color and swollen. There was an area of bruising present in the caudal portion of the neck, close to the breast. I called for Bubba Roberts, plant manager, and (b)(6) (b)(6) on the walkie talkie. Plant management (Bill Keisel, Bubba Roberts, and Grant Barry) and the live hang supervisor arrived to examine the bird that I found enter the scalding alive. They agreed that it was a cadaver. Their immediate corrective action was to replace the backup killer with another trained employee. They also observed the kill blade for a few minutes to verify that it was cutting the birds appropriately. At approximately 1345 hours, while observing the live hang operations, I saw a pile of 25-35 carcasses on the floor. The dead birds were being picked up, dispositioned, and put on a conveyor belt to go into the DOA bin. While observing an employee disposition the dead birds on the floor, I observed movement within the pile of carcasses. I initiated regulatory control action.</p>

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							<p>and stopped the employee from continuing to move the DOA's until I could assess where the movement was coming from. I then saw a weak bird that was being smothered/crushed by at least three carcasses on top of it. The live, weak bird and the dead birds were comingled in the pile, subjecting the live bird to potentially suffocate or die by means that are not Good Commercial Practices. I notified the live hang supervisor of this occurrence and showed him the weak bird. The supervisor implemented the immediate corrective action of removing the weak bird from the pile and euthanizing it. I verified that another trained employee was at the backup killer area and that no other live birds entered the scalders. I also monitored the employees sorting through the DOA pile on the floor to ensure that no other weak birds were being smothered. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Roberts that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, Dr. (b)(6) (b)(6)</p> <p>(b)(6)</p>

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P6519B	Coastal Processing, LLC	AGJ221402 5504G	04FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, February 4, 2020 at approximately 1321 hours while observing birds that had passed the back-up killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that was improperly cut. The cut was at the area of the beak instead of on the neck. The bird was blinking, moving its head, rhythmically breathing, and trying to right itself in the shackle. No other live birds were observed entering the scalding at the time of this occurrence. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and handed it to me. The bird had a cut straight across its beak. The bird's head and neck were red/dark purple in color and swollen. I called for Bubba Roberts, plant manager, and (b)(6) (b)(6) (b)(6) on the walkie talkie. (b)(6) and (b)(6) arrived to examine the bird. They agreed that it was a cadaver. (b)(6) stated that there was a misfeed at the kill blade. Since the bird was bleeding from the miscut, the backup killer was unable to detect the miscut and properly recut the bird. (b)(6) and (b)(6) observed the kill blade and the backup killer for a few minutes to verify that every bird was cut properly prior to entering the scalding. I also verified that the blade and backup killer were properly and effectively cutting every bird after the occurrence. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified Mr. Roberts that this MOI will be</p>

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P6519B	Coastal Processing, LLC	AGJ490903 5312G	12MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Wednesday, March 11, 2020 at approximately 1354 hours, while observing birds that had passed the backup killer's area just prior to entering the scalding, I observed a live bird enter the scalding. The bird was a small hen that did not have a cut on its neck. The bird was moving its head and rhythmically breathing. I followed the bird down the line and instructed a plant employee stationed at the plant condemn sorting area to remove the bird from the line for my inspection. The plant employee pulled the bird and handed it to me. The bird did not have a cut on its neck. A few seconds later, another cadaver bird was observed at the condemn sorting area. This bird was not personally observed entering the scalding alive but did not have a cut on its neck. Both birds' heads and necks were red/dark purple in color and swollen. I called for (b)(6) (b)(6) (b)(6) on the walkie talkie. (b)(6) arrived to examine the bird and went to get (b)(6) Roberts, plant manager. (b)(6) arrived and they agreed that the birds were cadavers. (b)(6) (b)(6) and I observed the decapitator and backup killer area for a few minutes to verify that every bird was cut properly prior to entering the scalding after the occurrence. Their immediate corrective actions were to stop hanging, change the decapitator motor and kill blade, and adjust the guide bars. They began rehanging a few birds at a time and observed the adjustments. Once management was satisfied with the adjustments, live hang resumed. (b)(6) spoke with me during the adjustments and stated that the decapitator motor was not functioning properly and was starting to go out. He also said that the backup killer did not stop the line when live birds were passing the decapitator and backup kill area. On further investigation, the backup killer's face mask was also covered in blood which made it difficult to see the uncut birds. (b)(6) and I verified that</p>

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							<p>the new machine was decapitating the birds properly and the backup killer was properly cutting every missed bird. (b)(6) stated that they will have multiple face masks at the backup killer area to alternate when one becomes dirty. The clean masks will readily be available, and the dirty masks will be in a sanitizer when not in use. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified (b)(6) that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (b)(6) in case additional follow-up is recommended. Respectfully, Dr. (b)(6)</p>

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P6519B	Coastal Processing, LLC	AGJ250903 1818G	18MAR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday, (b)(6) 17, 2020 at 1559 hours while observing operations in the live hang/receiving area, I observed one live bird in the dead on arrival (DOA) hopper. The bird was a smaller hen and was sprayed with denaturant. The hen was between two DOA's, and one DOA covered the hen's head/neck. The hen was blinking, moving, responsive to touch, and rhythmically breathing. I immediately notified (b)(6) (b)(6) (b)(6). He removed the live bird and appropriately euthanized it. Without any intervention, this bird would have died by means other than humane slaughter. He also investigated the rest of the DOA's in the hopper to ensure that no other live birds were present. After thoroughly checking the DOA hopper, all other birds were confirmed to be dead and sprayed with denaturant. I spoke with establishment management after verifying that the remaining birds in the DOA hopper were dead. The management informed me that their tentative preventative measures would be to either decapitate or cut the neck of every DOA before placing it in the DOA hopper. This would ensure that no other live birds entered the hopper in the future. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices and that they not die from causes other than slaughter. I gave the establishment management a copy of the Federal Register Notice Vol. 70, No. 187, published September 2005 [Docket No. 04-037N] for FSIS recommendations concerning treatment of live poultry before slaughter. I notified establishment management that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p> <p>Respectfully, (b)(6) (b)(6)</p>