

Table: MOIs in Response to FOIA2020-347

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P48304	Lincoln Premium Poultry	YOT29110 12504G	04JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>On January 3, 2020, Est. P48304 Lincoln Premium Poultry held approximately 30,500 (b)(6) chickens overnight in the lairage area, after slaughter operations could not be completed within operating hours that day. These chickens were first placed in transportation modules around 4:00 a.m. on January 3rd. They were then held in the modules overnight at the establishment and were slaughtered beginning at 4:52 am on January 4th. While performing antemortem inspection on January 4th, I noticed a higher than usual number of deceased birds in the group that was held overnight. The chickens were crowded in some trays, and I observed them clustered towards the sides of the trays, with live birds resting on top of dead birds. I met with (b)(6) (b)(6) (b)(6) at 6:50 a.m. on January 4, 2020 to discuss the situation. The establishment suspects that there were more chickens than usual loaded into some modules. Two trailers of birds received on the afternoon of January 4th weighed 10,000-20,000 pounds higher than average weight. It is believed that the prolonged time being held in modules without access to food and water, in crowded conditions, led to the higher mortality rates. In total, 1,622 chickens were deceased out of the approximately 30,500 birds held overnight. This equates to a DOA rate of 5.3%. The average DOA rate for this establishment is approximately 0.4%. Mr. (b)(6) said that the establishment will be investigating why some of the modules were over-crowded with birds, so that it may be addressed directly at the farms where the birds are loaded. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good</p>

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							<p>Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6) (b)(6) (b)(6)</p>

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P48304	Lincoln Premium Poultry	YOT03080 13518G	18JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 17th, 2020 at 11:22 a.m., while performing a Poultry Good Commercial Practices Task, I observed two (b)(6) chicken cadavers on the line at the pre-sort area in the picking room of Line 3 at Lincoln Premium Poultry, Est. P48304. Both cadavers were generally dark red in color, with their heads and necks very dark red and swollen, and no cut was present on their necks indicating bleeding of the carcass. These cadavers were pulled off the line by the pre-sorters and condemned. I proceeded up the line to monitor the chickens entering the scalding tank and asked a maintenance employee to call a supervisor to the picking room. I observed one bird with no cut on the neck enter the Line 3 scalding tank. (b)(6) arrived shortly, and I notified him of the three birds that were not cut at the kill step. He immediately spoke with the back-up cutter to notify him of the birds that were not cut. (b)(6) also raised the automatic neck cutting blade so that it would be less likely to miss the smaller sized birds. I continued to observe the chickens on Line 3 for 15 more minutes and did not see any more birds entering the scalding tank without being bled. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices. Continuing with my Poultry Good Commercial Practices Task, I entered the stunning and live hang area at approximately 11:55 am. Under the De-Stack machine of Line 3, I observed three birds on the floor that appeared to have fallen out of the modules during the de-stacking process. One chicken was deceased, one was alert and appeared unharmed, and one chicken was alive but injured. The injured chicken was lying sternal, unable to stand but attempting to move. Its legs were stretched behind its body, and both wings had blood on the feathers at the base of the wings. The right wing was turned at an unnatural</p>

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							<p>angle. There were not any establishment employees nearby, so I walked to the live hang area to notify the lead about the injured bird. At 1:50 p.m. I spoke with 1st Shift (b)(6) (b)(6) (b)(6) about the GCP concerns. He had already discussed the situation with Mr. (b)(6) Mr. (b)(6) watched the slaughter process closely for the remainder of the day and there were no further incidents of birds not being bled out properly. The establishment plans to pursue disciplinary action if the back-up cutter continues to miss birds. They will also adjust the automatic blade when they observe that the birds are of varying sizes, so that it works more efficiently. The establishment will be monitoring for injured and loose birds more closely. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, Dr. (b)(6) (b)(6)</p>

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P48304	Lincoln Premium Poultry	YOT55130 13221G	21JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 21, 2020 at approximately 4:30 a.m., while performing ante-mortem inspection of (b)(6) chickens at Lincoln Premium Poultry, Est. P48304, I observed several incidents of poultry mistreatment. In the lairage area of Line 1, there were two chickens, each with one wing trapped in the right side of the locking mechanism of the tray above them. These two birds were in the same module, but in different trays. The bird in the lower tray had blood on its wing over a 1-2 cm area and was unable to sit or lay down because of the trapped wing. The bird in the upper tray was pulling at the wing repeatedly and vocalizing, had a 1 cm area of blood on the wing feathers, and could not sit or lay down. I notified the lead, Gilbert, of the trapped birds. He was able to free the chicken in the lower tray. The chicken's wing did not return to a normal position after being freed. The upper chicken had freed itself, leaving behind a clump of wing feathers in the latch. Then, approximately 5 minutes later, a module of birds was being loaded into lairage on Line 2, and I saw another chicken with its wing trapped in the locking mechanism of the tray above. The establishment employee was notified and released the bird's wing from the tray. I spoke with (b)(6) and he asked the forklift drivers to monitor for trapped birds more carefully, so that they can be released. While performing a Poultry Good Commercial Practices Task at 12:20 p.m., I observed an additional three live chickens with wings trapped in the tray locking mechanism. The first bird was in a lower tray on Line 1. Much of the wing was trapped in the latch, and the bird was unable to lay down. I notified (b)(6) (b)(6) and he found an establishment employee to help release the bird. There was blood on the chicken's wing, and it did not return to normal position after it was released. On our way out of lairage, I</p>

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							<p>showed the employee two more chickens with wings crushed in the tray latch. These birds were not able to be released because their location high in the modules created safety concerns for the employee. When chickens are trapped in the trays above them, and not released by establishment personnel, they are subject to further injury or death when the module proceeds through the destack machine. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6) (b)(6) (b)(6)</p>

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P48304	Lincoln Premium Poultry	YOT24150 43003G	03APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>While performing antemortem inspection at Lincoln Premium Poultry, Est. P48304, at approximately 4:30 a.m. on April 3, 2020, I observed a higher than usual number of deceased and moribund young chickens at the establishment. I performed antemortem inspection on a trailer of young chickens that had just entered the establishment. The majority of the chickens were huddled to one side of the trailer, causing them to pile up on one another. The chickens were damp from the weather, and the live chickens were quieter and more depressed than typically observed. Many chickens that were underneath other chickens were deceased or moribund. There were additional deceased and moribund chickens that were not underneath other chickens. The chickens that had arrived previously at the establishment, and were being held in the lairage room, were of similar condition. The DOA incidence for 1st shift on April 3rd was 1.2%, which is 4.5 times higher than the average of 0.27% for the week prior. The establishment recently changed from using winter protective curtains to summer protective curtains on the trailers, as the weather has warmed up. On the morning of April 3rd, there was a dramatic drop in temperature and freezing rain precipitation. I met with (b)(6) at approximately 5:00 a.m. to inform him of the situation. He increased the temperature in the lairage room to help warm the chickens, had employees help disperse the birds in some of the trays so they weren't as piled, and assigned additional employees to help remove deceased chickens at the DOA sorting stations. As the day progressed and the weather improved, there were fewer deceased and moribund chickens arriving in the trailers. Chickens dying by means other than slaughter is not consistent with Poultry Good Commercial Practices. The Poultry</p>

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							<p>Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice Treatment of Live Poultry before Slaughter Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (b)(6) in case additional follow-up is recommended. Sincerely, (b)(6) (b)(6)</p>

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P48304	Lincoln Premium Poultry	YOT20150 40108G	08APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 4/7/20, at approximately 1820 hours, while conducting a routine poultry good commercial practices task (GCP) at Lincoln Premium Poultry (Est. P48304), (b)(6) (b)(6) (b)(6) did note the following deviation from poultry good commercial practices. In lairage, on KP line 3, approximately 4-6 feet prior to the entrance to the CO2 stunner, underneath an area of the conveyor belt blocked off with gates and under several pieces of machinery, a live bird was noted sitting on the floor outside of the lairage cages. On further inspection, a dead bird was noted under the same machinery, with what appeared to be blood on a wound on its head. No establishment employees were seen in the area attempting to retrieve the loose bird, and there was no indication that the establishment was aware that there was a loose bird in lairage. (b)(6) (b)(6) (b)(6) was notified of the loose bird in lairage, retrieved the live bird, and placed it back into the lairage cages. Mr. (b)(6) stated that the bird must have jumped out of the cage. (b)(6) was notified that a GCP MOI would be issued for the loose bird in lairage. I met with Second (b)(6) (b)(6) (b)(6) at approximately 1917 hours on 04/07/20 and notified him of the situation. He stated that he would follow up with (b)(6) regarding the loose bird in lairage. I notified Mr. (b)(6) that a GCP MOI would be issued. Loose birds in lairage is not consistent with poultry good commercial practices and results in an increase risk of birds dying by means other than slaughter. The Poultry Product Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with GCPs. The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize</p>

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							excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter" Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. Mr. (b)(6) was notified that this MOI will be forwarded to the Denver District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Regards, (b)(6) MS

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P48304	Lincoln Premium Poultry	YOT56110 40916G	16APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On April 15, 2020, at approximately 1351 hours, while conducting a routine Poultry Good Commercial Practices task at Lincoln Premium Poultry (Est. P48304), I observed two loose live (b)(6) chickens under the de-stack machine on Line 3 in the live hang room. After observing for several minutes, I did not observe any establishment employees coming to retrieve the live chickens. I notified (b)(6) (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) (b)(6) of the loose live chickens and the Good Commercial Practices concern. Mr. (b)(6) directed an employee to retrieve the two loose live chickens, which was done immediately in a humane manner. Loose live birds in the establishment is not consistent with poultry good commercial practices and results in an increased risk of live birds dying by means other than slaughter. The Poultry Product Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with GCPs. The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter" Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the Denver District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Regards, (b)(6) (b)(6) (b)(6)</p>

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P48304	Lincoln Premium Poultry	YOT01080 45821G	21APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Monday April 20, 2020, at approximately 1310 hours, I observed an incident of poultry mistreatment while performing a poultry Good Commercial Practices Task in the live-hang area of Lincoln Premium Poultry, Est. P48304. On the north side of the Line 3 live hang station, there was a red condemn tote containing two deceased chickens and one live chicken. The live chicken was alert, sitting upright and lifting its head. I notified (b)(6) (b)(6) (b)(6) of the good commercial practices concern. He immediately and humanely retrieved the live chicken and placed it back in a tray prior to controlled atmospheric stunning. It is not consistent with Poultry Good Commercial Practices for live birds to be placed in condemn barrels. Following this incident, I notified (b)(6) (b)(6) (b)(6) of the poultry Good Commercial Practices concern. The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Sincerely, (b)(6) (b)(6) (b)(6)</p>

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P48304	Lincoln Premium Poultry	YOT04080 41321G	21APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On Tuesday April 21, 2020, at approximately 0620 hours, I observed the following deviation from Good Commercial Practices (GCP) while performing a poultry Good Commercial Practices task in the live-hang room of Lincoln Premium Poultry, Est. P48304. On Line 2, at the dead-on-arrival (DOA) sorting station, I observed two live (b)(6) chickens in a red condemn barrel. The first chicken I saw was near the top of the barrel, and although the chicken was weak, I noticed it was still breathing and moved its foot when I picked it up. I looked further into the barrel and underneath deceased chickens I found a second chicken that was moribund but still breathing. There were approximately 10 deceased chickens in the barrel with the two live chickens. The DOA sorting employee removed the two live birds from the barrel. I notified (b)(6) (b)(6) (b)(6) of the good commercial practices concern. He elected to humanely euthanize the two live chickens. It is not consistent with Poultry Good Commercial Practices for live birds to be placed in condemn barrels, where they may die of causes other than slaughter. Following this incident, I discussed the poultry Good Commercial Practices concern with (b)(6) Plant Manager Ariel Silverio, and (b)(6) Shift Manager (b)(6) (b)(6). The Poultry Products Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live poultry be handled in a manner that is consistent with Good Commercial Practices (GCPs). The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live</p>

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							<p>Poultry before Slaughter," 70 Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. This MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (b)(6) in case additional follow-up is recommended. Sincerely, (b)(6) (b)(6) DVM</p>

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P48304	Lincoln Premium Poultry	YOT13150 54312G	12MAY2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 05/11/20, at approximately 1822 hours, while conducting a routine poultry good commercial practices (GCP) task at Lincoln Premium Poultry (Est. P48304), relief (b)(6) did note the following deviation from poultry good commercial practices. In lairage, in the area between conveyor belts where kill/pick (KP) line three makes its final turn towards stack off, a live bird was noted sitting on the floor outside of the lairage cages. No establishment employees were seen in the area attempting to retrieve the loose bird, and there was no indication that the establishment was aware that there was a loose bird in lairage. At approximately 1832 hours I located (b)(6) (b)(6) (b)(6) and notified him of the loose bird in lairage and Mr. (b)(6) picked up the loose bird and placed it back into a lairage cage. Mr. (b)(6) then accompanied me for the rest of my GCP task, where we identified three additional birds loose at various points along the conveyor belts in lairage; one further along the conveyor belt under KP line three, one underneath KP line two, and one underneath the electronic control panel in the alcove off to the side of stack off for KP line two. These birds were also picked up and placed back into lairage cages. Mr. (b)(6) was notified that a GCP MOI would be issued for the loose birds in lairage. I met with Second (b)(6) (b)(6) at approximately 1845 hours and notified him of the situation. He stated that he would follow up with Mr. (b)(6) regarding the loose birds in lairage and see if they could get an extra person back there. I notified Mr. (b)(6) that a GCP MOI would be issued. Loose birds in lairage is not consistent with poultry good commercial practices and results in an increase risk of birds dying by means other than slaughter. The Poultry Product Inspection Act and Agency regulations (9 CFR 381.65(b)) require that live</p>

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							<p>poultry be handled in a manner that is consistent with GCPs. The establishment is encouraged to maintain the standards of GCP through a systematic approach that focuses on treating poultry in such a manner as to minimize excitement, discomfort, and accidental injury the entire time that live poultry is held in connection with slaughter. Establishment management may review Federal Register notice "Treatment of Live Poultry before Slaughter" Fed. Reg. 56624 (September 28, 2005), for FSIS recommendations concerning the treatment of live poultry before slaughter. Mr. (b)(6) was notified that this MOI will be forwarded to the Denver District Office and the District Veterinary Medical Specialist (b)(6) in case additional follow-up is recommended. Regards, (b)(6) (b)(6) (b)(6), MS</p>