

Table: MOIs in Response to FOIA2020-347

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	(b)(6) Harim Foods, LLC.	YXA282101 5106G	06JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1507 hours while performing Antemortem/GCP verification I observed 2 very small live birds, one under each stunner. These birds are so small that they were falling out of the shackles of the kill line. There is no cover over the drain under the kill line of the medium birds so I investigated and observed 3 very small birds dead inside the drain that contained approximately 3 inches of water. (b)(6) (b)(6) (b)(6) was notified of the open drain and the possibility of birds dying other than by slaughter. Mr. (b)(6) immediately contacted the Maintenance Supervisor. Upon my completion of GCP verification Mr. (b)(6) stated that maintenance will be cutting pieces of drain cover and installing them. At approximately 1620 hours during the company break I returned to the kill line area and observed another very small bird on the floor at the entrance end of the medium bird stunner and maintenance was measuring the drain to cut the drain covers. At approximately 1814 hours Maintenance Supervisor Tommy Wyatt informed me that the drain cover was in place which was verified at approximately 1823 hours after providing inspection breaks. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. Mr. (b)(6) and (b)(6) were notified 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, (b)(6) A. (b)(6) (b)(6) (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

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p935	(b)(6) Harim Foods, LLC.	YXA091901 5807G	07JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 2125 hours while performing Antemortem/GCP verification I observed a live bird buried upside down and denatured in the DOA bin that was approximately 3/4 full of DOAs. (b)(6) (b)(6) was notified of the observation of birds being handled in a way that could result in discomfort, injury or death while be handled in connection with slaughter. Mr. (b)(6) stated that the responsible establishment personnel would be removed from handling DOAs. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. Mr. (b)(6) was notified 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, (b)(6) A. (b)(6) (b)(6) (b)(6) Allen Harim Foods, LLC, P-935 Harbeson, DE. 19951</p>

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P935	(b)(6) Harim Foods, LLC.	YXA521201 0308G	08JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>Ante-mortem check performed on lot 1.at about 5.45am No concerns. Verified GCP which followed regulations. Dumper and belts in good condition, Birds were housed properly, humanely handled; Birds appeared to be in good health. DOA's removed and denatured properly, Stunning and Killing was effective, no loose bird in live hang, live haul and holding sheds. From: Dr. (b)(6) A (b)(6) Date: 01/08/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 01/08/2020 Meeting Time : 1.40 Establishment: P 935 – Allen Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: Mr. (b)(6) (b)(6) (b)(6) (b)(6) CC: Mr. (b)(6) (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 inspection stations 2 today January 08.2020 At approximately 1345 hours. Inspector on line 3 station two called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcass with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) was notified, and he did observe the cadaver carcass. (b)(6) (b)(6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid the reoccurrence. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The</p>

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							<p>copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely. Dr. (b)(6) A (b)(6) (b)(6) CC: Dr. (b)(6) (b)(6) (b) CC: Dr. (b)(6) (b)(6) (b)(6) Raleigh.</p>

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P935	(b)(6) Harim Foods, LLC.	YXA592201 4417G	17JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2200 hours while traveling through Live Receiving area I observed, through the door to live hang, a pile of DOAs on the medium bird DOA belt. Upon further investigation, the pile of DOAs on the belt was so high that the DOAs were falling to the floor. There was also a pile of DOAs on the stainless-steel table at the end of the DOA belt. This pile of DOAs was so high that they were touching the DOA belt which is approximately 2 ½ to 3 feet above the stainless-steel table. Live (b)(6) (b)(6) and (b)(6) (b)(6) (b)(6) were observed to be removing the DOAs from the belt and stainless-steel table. I began looking through the DOAs to ensure there were no live birds in the pile and found none. I then noticed that there was a pile of DOAs on the small bird stainless-steel DOA table. Upon investigation I observed 2 live birds buried in the approximate 30 DOAs on the table. I then noticed an approximate 1 ½ to 2 feet pile of fecal, feathers and DOAs on the floor at the end of the small bird live hang belt. Upon investigation I observed 2 live birds buried in the fecal and feathers. (b)(6) (b)(6) was notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. Mr. (b)(6) explained that the DOA belt had been broken since Tuesday, 1/14/20 and maintenance had told him that the part to repair the belt had been ordered. (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) and Second (b)(6) (b)(6) were notified of the above-mentioned observations. Mr. (b)(6) stated that in the future, when there is a large number of DOAs, Live Hang management will notify other management in the establishment so that additional personnel can be placed in live</p>

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							<p>hang to control the process. The broken DOA belt was repaired on Thursday, 1/16/20. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. Mr. (b)(6) was notified 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) A. (b)(6) (b)(6) (b)(6)                  Allen Harim Foods, LLC, P-935 Harbeson, DE 19951</p>

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P935	(b)(6) Harim Foods, LLC.	YXA152201 4724G	24JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2053 hours, while providing inspection breaks, I was notified that the inspector on line 3, station 2 had hung back 1 bird for Veterinarian disposition. Upon arrival to line 3 I observed a cadaver with head intact which was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. At approximately 2125 hours, I performed Good Commercial Practice verification by observing 200 carcasses enter the scalding, and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade or that had received cuts to only one side of the neck. (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) (b)(6) were notified of the observation of birds dying other than by slaughter. Ms. (b)(6) stated that a bird had been caught in the kill blade causing the following birds not to receive a cut to the neck. The bird was removed from the kill blade and there was no further observation of birds dying other than by slaughter for the remainder of the shift. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. Mr. (b)(6) was notified 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, (b)(6) A. (b)(6) (b)(6) (b)(6) Allen Harim Foods, LLC, P-935 Harbeson, DE. 19951</p>

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P935	(b)(6) Harim Foods, LLC.	YXA462001 4528G	28JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1444 hours, I was notified that the inspector on line 3, station 2 had hung back 2 birds for Veterinarian disposition. Upon arrival to line 3 I observed 1 cadaver that had received a cut through the head. The neck was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. I observed a second cadaver that had received a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) and (b)(6) (b)(6) (b)(6) were notified of birds dying other than by slaughter. (b)(6) stated that the responsible employee would receive instruction and retraining. At approximately 1533 hours, I was notified that the inspector on line 3, station 2 had hung back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with the skin of the neck mutilated and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. At approximately 1539 hours, I performed Good Commercial Practice (GCP) verification by observing carcasses enter the scalding tank, and observed, on the small bird kill line, a breathing live bird with no cut to the neck, eyes blinking moving toward the scalding tank. (b)(6) (b)(6) (b)(6) was notified, the kill line stopped, and the back-up kill personnel cut the neck of the live bird. (b)(6) (b)(6) (b)(6) was notified of the live bird, he stated that the responsible personnel would receive disciplinary action and the kill line was turned back on. I resumed GCP verification by observing 300 hundred carcasses enter the scalding tank and 200 carcasses at the kill blade. There were no live birds observed entering the scalding tank and the back-up kill performed a cut to the neck of all</p>



EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>birds not cut by the kill blade. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. Mr. (b)(6) was notified 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, (b)(6) A. (b)(6) (b)(6) (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

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p935	(b)(6) Harim Foods, LLC.	YXA072201 5530G	30JAN2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1420 hours, on 1/29/20, I was notified that the inspectors on line 3, station 2 and station 3 each had hung back 1 bird for Veterinarian disposition. Upon arrival to line 3, station 3 I observed 1 cadaver that had received a cut through the head (beak area). The neck was red to purple in color, no cut to the neck, petechia in the breast muscle and blood engorged viscera. I observed, on line 3, station 2 the second cadaver that had not received a cut to the neck. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. 1st Processing (b)(6) (b)(6) (b)(6) was notified of birds dying other than by slaughter. Mr. (b)(6) stated that the responsible employee was replaced by another back-up kill personnel. At approximately 1818 hours, I was notified that the inspector on line 3, station 2 had hung back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) was notified of a bird dying other than by slaughter. Mr. (b)(6) stated that the kill blade was adjusted. At approximately 2137 hours, I was notified that the inspector on line 3, station 3 had hug back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with a cut to the skin of the neck and both carotid arteries intact. The head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) was notified of a bird dying other than by slaughter. I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all</p>

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							<p>birds not cut by the kill blade. At approximately 2155 hours, I was notified that the inspector on line 3, station 4 had hug back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with no cut to the neck, the head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) was notified of a bird dying other than by slaughter. At approximately 2228 hours, I was notified that the inspector on line 3, station 4 had hug back a bird for Veterinarian disposition. Upon arrival to line 3, I observed a cadaver with no cut to the neck, the head and neck were red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) was notified of a bird dying other than by slaughter. I performed Good Commercial Practice (GCP) verification by observing 300 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b)(6) (b)(6) was notified of a bird dying other than by slaughter. Mr. (b)(6) stated that the kill blade had been adjusted as high as possible. When the kill blade machine was relocated, the way it was installed was not allowing the kill blade to be adjusted high enough to cut the necks of the smaller birds. Mr. (b)(6) assured me that appropriate adjustments would be made the kill blade machine that would allow for the proper adjustment to the blade and that the blade would be replaced. Mr. (b)(6) also stated that the back-up kill personnel would receive re-training. On 1/30/20 I verified that the kill machine had been adjusted and there were no reports of birds dying other than by slaughter. It is recommended that establishment management review the Federal Register on "Treatment of Live</p>

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							<p>Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. Mr. (b)(6) was notified 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) A. (b)(6) DVM, (b)(6)            Allen Harim Foods, LLC, P-935 Harbeson, DE. 19951</p>

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P935	(b)(6) Harim Foods, LLC.	YXA530902 4018G	18FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>From: Dr. (b)(6) A (b)(6)</p> <p>Date: 02/18/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 02/18/2020 Meeting Time : 10.20 am.</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: Mr. (b)(6) (b)(6) (b)(6) (b)(6)</p> <p>CC: Mr. (b)(6) (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 3. At approximately 1015 hours. Inspector on line 3 station three called me for Cadaver disposition which was handed by her for veterinary disposition.</p> <p>Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) (b)(6) was notified, and he did observe the cadaver carcasses. Oscar (b)(6) 1st (b)(6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence.</p> <p>I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum</p>

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							<p>will be forwarded to DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern.</p> <p>Sincerely, (b)(6) (b)(6) (b)(6) CC: Dr. (b)(6) (b)(6) (b) CC: Dr. (b)(6) (b)(6) (b)(6) Raleigh.</p>

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P935	(b)(6) Harim Foods, LLC.	YXA412102 4220G	20FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1730 hours, while traveling to line 3 to provide inspection breaks, I observed 2 cadavers hug back for Veterinarian disposition on station 2 and 1 cadaver on station 4. One cadaver, on station 2, with no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. The second cadaver, on station 2, had a cut to the skin of the neck and the 2 carotid arteries were fully intact. The cadaver at station 4 had no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) (b)(6) was notified of a bird dying other than by slaughter. At approximately 1743, while providing inspection breaks, I was notified of a cadaver hug back for Veterinarian disposition on line 3, station 4. After breaks were completed, I observed the cadaver to have no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. (b)(6) (b)(6) (b)(6) was notified of birds dying other than by slaughter. Mr. (b)(6) stated that a more experience back-up kill person was placed on the line. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. Mr. (b)(6) was notified that this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is</p>

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							recommended. Respectfully, (b)(6) A. (b)(6) (b)(6) (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE. 19951



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P935	(b)(6) Harim Foods, LLC.	YXA421202 4521G	21FEB2020	04C05	Poultry Good Commercial Practices	Open	<p>From: Dr. (b)(6) A (b)(6)</p> <p>Date: 02/21/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 02/21/2020 Meeting Time : 9:40 am.</p> <p>Establishment: P 935 – (b)(6) Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: Mr. (b)(6) (b)(6) (b)(6) (b)(6)</p> <p>CC: Mr. (b)(6) (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 2 station 2. At approximately 0940 hours. Inspector on line 2 station two called me for Cadaver disposition which was hanged by him for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The (b)(6) (b)(6) (b)(6) was notified, and he did observe the cadaver carcasses. (b)(6) (b)(6) assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to</p>

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							<p>DVMS Raleigh district and Front-Line Supervisor (FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely, Dr. (b)(6) A (b)(6) (b)(6) CC: Dr. (b)(6) (b)(6) (b) CC: Dr. (b)(6) (b)(6) (b)(6) Raleigh.</p>

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P935	(b)(6) Harim Foods, LLC.	YXA261003 5903G	03MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 1255 hours while performing Good Commercial Practice verification I observed, one live bird underneath a couple of DOAs in the DOA bin. Upon further investigation, two additional live birds were observed in the DOA bin. The three live birds had been denatured. There was a pile of DOAs on the stainless-steel table at the end of the medium bird line. The pile of birds was so high that the belt was rubbing up against them (approximately 50 DOAs). Upon further investigation a live bird was observed in the pile of DOAs on the stainless-steel table.</p> <p>(b)(6) (b)(6) and (b)(6) (b)(6) (b)(6) were notified of the observation of birds being handled in a way that could result in discomfort, injury or death while being handled in connection with slaughter. Mr. (b)(6) stated that due to the high volume of DOAs there was not enough room on the stainless-steel table located outside the hanging area where DOAs are placed for observation to ensure that they area not alive. He stated that the DOAs would be placed on the floor around the table to ensure no live birds would be placed in the DOA bin. It is recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. Mr. (b)(6) was notified 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, (b)(6) (b)(6) (b)(6) (b)(6) Allen Harim Foods, LLC. P-935 Harbeson, DE 19951</p>

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P935	(b)(6) Harim Foods, LLC.	YXA032103 0706G	06MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>Ante-mortem check performed on lot 1. 2.45pm. No concerns. Verified GCP which followed regulations. Dumper and belts in good condition, Birds were housed properly, humanely handled; Birds appeared to be in good health. DOA's removed and denatured properly, Stunning and Killing was effective, no loose bird in live hang, live haul and holding sheds. From: Dr. (b)(6) A (b)(6) Date: 03/06/2020 Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 03/06/2020 Meeting Time : 9.15 pm. Establishment: P 935 – (b)(6) Harim Foods, LLC Comments: MOI. (Good Commercial Practice) To: Mr. (b)(6) (b)(6) (b)(6) (b)(6) CC: Mr. (b)(6) (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 2. At approximately 2115 hours. Inspector on line 3 station 2 called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The (b)(6) was notified, and he did observe the cadaver carcasses. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	(b)(6) Harim Foods, LLC.	YXA071203 3511G	11MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>From: Dr. (b)(6) A (b)(6)</p> <p>Date: 03/11/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date: 03/11/2020 Meeting Time :9.15 am.</p> <p>Establishment: P 935 – (b)(6) Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: Mr. (b)(6) (b)(6) (b)(6) (b)(6)</p> <p>CC: Mr. (b)(6) (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 1 station 4. At approximately 0912 hours. Inspector on line 1 station 4 called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The (b)(6) (b)(6) (b)(6) was notified, and he did observe the cadaver carcasses. (b)(6) (b)(6) did observed the cadaver. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence.</p> <p>I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum</p>

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P935	(b)(6) Harim Foods, LLC,	YXA071203 3511G	11MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>Will be forwarded to DVMS Raleigh district and Data-Line Supervisor (DL) on case additional subject is recommended to be placed in the official USDA (AVIC) Please refer to 03/11/2020 Meeting minutes of 05:00am.</p> <p>Sincerely, Dr. MBB-A Blarina, PH Foods, LLC Dr. (b)(6)</p> <p>Raleigh.To: Mr. (b)(6) (b)(6) (b)(6) (b)(6)</p> <p>CC: Mr. (b)(6) (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 1 station 4. At approximately 0912 hours, Inspector on line 1 station 4 called me for Cadaver disposition which was handed by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The (b)(6) (b)(6) (b)(6) was notified, and he did observe the cadaver carcasses (b)(6) (b)(6) did observed the cadaver. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence.</p> <p>I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and</p>

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P935	(b)(6) Harim Foods, LLC.	YXA401703-0811G	11MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>At approximately 2100 hours, while traveling to line 2 to provide inspection breaks, I observed 2 cadavers hug back for Veterinarian disposition on line 3, station 2 and 1 cadaver on line 3, station 1. One cadaver, on station 2, was observed to have no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. The second cadaver, on station 2, had a cut through the head and the 2 carotid arteries were fully intact. The cadaver at station 1 had no cut to the neck, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) Lawrence (b)(6) was notified of birds dying other than by slaughter. (b)(6) (b)(6) (b)(6) (b)(6) provided a corrective action of raising the kill blade. At approximately 2220 hours, while providing inspection breaks, I was notified of a cadaver hug back for Veterinarian disposition on line 3, station 3 and station 4. After breaks were completed, I observed the cadavers to have cuts through the head, the 2 carotid arteries fully intact, the head and neck was red to purple in color, petechia in the breast muscle and blood engorged viscera. (b)(6) (b)(6) (b)(6) and (b)(6) were notified of birds dying other than by slaughter. At approximately 2230 hours, I performed Good Commercial Practice (GCP) verification by observing 200 hundred carcasses enter the scalding and 200 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. Mr. (b)(6) checked the kill blade and Mr. (b)(6) stated that a more experience back-up kill person was placed on the line. As a preventive measure there will be no rotation of personnel for line 3 without management consent. It is</p>



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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>recommended that establishment management review the Federal Register on "Treatment of Live Poultry before Slaughter", published September 2005 for FSIS recommendations concerning treatment of live poultry prior to slaughter. Mr. (b)(6) was notified 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, (b)(6) (b)(6) (b)(6) (b)(6) Harim Foods, LLC. P-935 Harbeson, DE. 19951</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	(b)(6) Harim Foods, LLC.	YXA581203 3612G	12MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>From: (b)(6)</p> <p>Date: 03/12/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 03/12/2020 Meeting Time : 6.45 am.</p> <p>Establishment: P 935 – (b)(6) Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: (b)(6)</p> <p>CC: (b)(6); (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 1. At approximately 0640 hours, Inspector on line 3 station 1 called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The 1st (b)(6) was notified, and he did observe the cadaver carcasses. He assured me that he will be writing up the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor</p>

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EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
							<p>(FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely, Dr. (b)(6) A (b)(6) (b)(6) CC: Dr. (b)(6) (b)(6) (b) CC: Dr. (b)(6) (b)(6) (b)(6) Raleigh.</p>

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P935	(b)(6) Harim Foods, LLC.	YXA441703-4023G	23MAR2020	04C05	Poultry Good Commercial Practices	Open	<p>From: Dr. (b)(6) A (b)(6)</p> <p>Date: 03/23/2020</p> <p>Subject: Poultry Good Commercial Practice/ MOI Meeting Date. 03/23/2020 Meeting Time : 6.40 pm.</p> <p>Establishment: P 935 – Allen Harim Foods, LLC</p> <p>Comments: MOI. (Good Commercial Practice)</p> <p>To: Mr. (b)(6) (b)(6) (b)(6) (b)(6)</p> <p>CC: Mr. (b)(6) (b)(6) This memorandum of interview serves as written notification of occurrence of one Cadaver found on USDA line 3 station 1. At approximately 0640 hours. Inspector on line 2 station 3 called me for Cadaver disposition which was hanged by her for veterinary disposition. Observed cadaver carcasses with head intact and no cut on the neck. The facial area was cherry red and swollen; skin around the neck was purple in color while the rest of the body of the carcass was bright red in color. The (b)(6) was notified, and he did observe the cadaver carcasses. He assured me that he will be taking care of the employee responsible and make sure to correct and coach to avoid reoccurrence. I performed Good Commercial Practice (GCP) verification by observing 100 hundred carcasses enter the scalding and 100 carcasses at the kill blade. There were no live birds observed entering the scalding and the back-up kill performed a cut to the neck of all birds not cut by the kill blade. The agency regulations do require that poultry must be slaughtered in accordance to good commercial practices in manner that will result in thorough bleeding of carcass and ensure that breathing was stopped prior to scalding, so that birds do not drown or die other than slaughter. It is the agency expectation that all Good Commercial Practices be correctly and effectively implemented. The copy of this Memorandum will be forwarded to DVMS Raleigh district and Front-Line Supervisor</p>

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							<p>(FLS) in case additional follow up is recommended. A copy will be placed in the official USDA file. Please feel free to contact me with any question or concern. Sincerely, Dr. (b)(6) (b)(6) CC: Dr. (b)(6) (b)(6) (b)(6) CC: Dr. (b)(6) (b)(6) (b)(6) Raleigh.</p>