EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P1249	George's Chicken, LLC	UVG11120 51511G	11MAY2020	04C05	Poultry Good Commercial Practices	Finalized	The following Good Commercial Practices (GCP) Memorandum of Interview (MOI) summarizes the events witnessed by me, (DOG) (DOG) (DOG) and (DOG) (DOG) on Thursday May 7, 2020 during Good Commercial Practices at P-1249. At approximately 0545 hours, I was informed by (DOG) who was in the process of performing a GCP task that there were a lot of dead birds coming into live hang. I told (DOG) Dillon to make sure establishment employees were not piling DOAs and that the process was in control, according to the establishment's plan. I told (DOG) Dillon I would go to dumping. I arrived at dumping at approximately 0550 hours. I observed the birds going into live hang on the conveyor belt leading from dumper #2. At the time, Trailer #569 was being dumped; this was the first trailer on Lot #2, had arrived at the establishment yesterday (May 6), and had been on the establishment premises overnight. There were DOAs scattered among the birds I saw on the belt. When establishment dumped the third tier, there were mostly dead birds in this tier. Therefore, there seemed to be a pattern in which some tiers had fewer DOAs and others had many DOAs. Establishment personnel in the area and (DOG) (DOG) also noticed a pattern to the tiers containing mostly live birds and those containing mostly dead birds. When I looked at the DOA tables in live hang and slaughter, I observed hundreds of dead birds. They appeared to be overall well-fleshed birds with no overt signs of pathology. Overall, they appeared darker in skin color, looking dark red to purplish in hue. Overall, there were no obvious signs of fatal injury. The DOAs I touched were cool or cold. Establishment personnel and management were ensuring the DOAs were spread out in a single layer, checked, and removed and disposed as

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							expeditiously as possible. To provide more background on the affected trailers: There were three trailers total that had stayed overnight at the establishment – Trailer #770, which was a carryover from Lot #8 from yesterday and now designated as Lot #1, Trailer #569 (first trailer on Lot #2), and Trailer #526 (first trailer on Lot #3). Trailer #569 (Lot #2), like Trailer #526 (Lot #3) had been housed in the new receiving shed, whereas Trailer #770 (Lot #1) was housed in the old shed. I also discovered all three trailers housed overnight were from the same farm. I had watched the first trailer (#770, Lot #1) being dumped at around 0518 hours. It had noticeable DOAs on the conveyor belt, but there were not excessive numbers of DOAs. According to the Poultry Lot Information for Trailer #770, there were 175 DOAs out of 7376 birds. Lot #8 from May 6 (trailers from the same lot run on the previous day) had a total recorded DOA count of 10 heads. I observed the third trailer (#526, Lot #3), still parked close to the center of the new shed in its overnight location at approximately 0630 hours. When I checked the right side (looking into the shed) of the trailer, I did not observe excessive numbers of DOAs. However, when I checked the left side (which was directly exposed to the row of fans) and checked the cages at the level of the fans, I noted multiple dead birds. These birds overall did not have overt signs of pathology or fatal injuries, looked well-fleshed, and were reddish and reddish-purple in skin color. The fans were not running at the time of my observations. When I checked Poultry Lot Information for Lot #2 and #3, there were a large number of DOAs recorded: 1785 and 740 heads, respectively. This was also confirmed in the DOA totals recorded by Ms. (b)(6) The total number of DOAs for each lot was not broken down by individual trailers; there were a total of three trailers for both Lot #2 and

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							#3, with only one truck from each on the premises overnight (the other two trucks from each lot had arrived in the morning). However, both I and Ms. (b)(visually noted that the majority of DOAs for both Lot #2 and #3 were on the trailers that were left overnight on the premises. I spoke on the phone with Plant Manager Sam Groseclose about the incident at 1255 hours and informed him I would be issuing a GCP MOI. I told him would provide a copy of this MOI to my (b) (b)(6) Ind to our (D)(6) (D)(6) (D)(6) for review (in accordance with Directive 6110.1: Verification of Poultry Good Commercial Practices). Mr. Groseclose told me he was going to discuss the issue with (D)(6) management to determine what happened. On Friday, May 8 at 1300 hours, Mr. Groseclose told me that, according to their observations, it appeared high winds were able to turn the fans and channel cold air into the shed, which may have occurred on the night in question; establishment supervision was able to see and video the wind turning the fans in the new shed on the night of May 7 while there was no power to the fans, and hypothesized this may have also happened on the night of May 6.

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P1249	George's Chicken, LLC	UVG32060 35816G	16MAR2020	04C05	Poultry Good Commercial Practices	Finalized	I, (b)(6) Interview described in this Memorandum of Interview (MOI) concerning a Good Commercial Practices (GCP) finding at P-1249 (Edinburg, VA) at 0532 hours this morning, Monday (b)(6) 16, 2020. I met with Establishment (b)(6) Insumarized my findings to (b)(6)(b)(6) Insumarized my findings and the findings and the findings and the sumarized my findings and the findings and the sumarized my findings and the sumarized my findings and finding

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							0536 hours and explained to him that I would contact my Frontline Supervisor (b)(6) and the District Veterinary Medical Specialist (b)(6) regarding Issuing a GCP MOI. I did the same with (b)(6) when she arrived at 0541 hours. Ms. (b)(acknowledged and told me she would inform management about my finding. I informed Mr. (b)(6) that this finding was unacceptable, in accordance with expectations of Good Commercial Practices (9CFR 381.65(b)), it warranted a formal interview and Memorandum of Interview (MOI), and that I would need to provide a copy of this MOI to my (b) Dr. Shannon Shearer and to our (b)(6) Dr. (b)(6) for review (in accordance with Directive 6110.1: Verification of Poultry Good Commercial Practices). I explained to Mr. (b)(6) that this is the first time I have seen a chicken crushed by a truck at P-1249. Mr. (b)(6) acknowledged what I had told him and also told me that he has not had an incident of a bird being hit by a truck during his time at P-1249. He told me the establishment was taking this find seriously and would look into preventive strategies so as not to have this happen again. I told Mr. (b)(6) I would appreciate any information involving the incident and the preventive strategies implemented to prevent recurrence. To the best of my knowledge, this is a summary of the formal interview and all topics discussed. I concluded the interview at 0.835 hours. (b)(6) (b)(6) Supervisory Public Health Veterinarian Office of Field Operations Food Safety and Inspection Service, USDA 19992 Senedo Road Edinburg, VA 22824 Phone Number: (b)(6) -6837

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P1249	George's Chicken, LLC	55904G	04MAY2020	04C05	Poultry Good Commercial Practices	Finalized	The following Good Commercial Practices (GCP) Memorandum of Interview (MOI) summarizes the events witnessed by me, (D)(6) (D)(6) (D)(6) and (D) (D)(6) (D)(6) on Thursday, April 30 during GCPs at P-1249. On Thursday, April 30 at 1009 hours, during a GCP Review and Observation, I observed the main DOA (dead-on arrival) table at the end of the DOA chute in the slaughter area with (D) (D)(6) There were no birds on the DOA table or on the DOA racks. At approx. 1010-1012 hours, I went to observe slaughtered birds as they entered the scalders, and I then went into the live hang break room to find a supervisor to address my finding of a dead slaughtered bird under the blood tank. (D) (D)(6) meanwhile went to the kill station, then into live hang. (D) (D)(6) (D)(6

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							immediately stopped his employees from throwing birds on the DOA table. He and his employees began to clear out the large pile of birds on this DOA table, as well as clear the DOA table at the end of the DOA chute. After approximately 5 minutes, (b)(6) and the other employees had the table sufficiently cleared of DOA birds, and I returned to my office. (b) (b)(6) had to leave to attend to other inspection duties, but she informed me that she had observed live birds on top of, and buried within the pile of DOAs on the DOA table in live hang. During a later discussion with (b) (b)(6) Il learned that she had observed at least 3 live birds buried in the pile and a total of 6 live birds altogether within and on top of the pile. During a phone conversation with Mr. Sam Grossclose (Plant Manager) at approximately 1130 hours, I informed him that I would be issuing a GCP MOI due to live birds being buried in a pile of DOA birds on the DOA table in the live hang area. I also explained that I had previously seen a pileup of dead birds at the DOA table at the end of the DOA chute last Thursday (April 23, 2020), and I had documented my observations in my GCP task findings notes and in the Establishment Weekly Meeting on April 24 (MOI#UVG2110042324E). I told (b)(6) would provide a copy of this MOI to my (b)(6) would provide a copy of this MOI to my (b)(6) and to our (b)(6) lold me he would get in touch with (b)(6) pold me he would get in touch with (b)(6) regarding the incident.

EstNbr	EstName	NR#	Date	Task	TaskName	Regs	Description	Status
P2186	GEORGE'S FOODS, LLC	Y)0551 501383 1N-1	01/30/2020	04C05	Poultry Good Commercial Practices	381.65(b)	On 01/30/2020 beginning at ~17:23 through ~21:50, there was a trend of birds dying otherwise than by slaughter. The following GCP noncompliance and mistreatment of poultry was observed. At 17:23, I, \$\overline{\Omega}(\overline{\Omega})	CLOSE

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***************************************	***************************************		***************************************				barrels in the sorting area. (b) (b)(6) performed an	
							additional GCP check on the kill floor at 20:59 and	
							observed 12 birds miss the stunner in 2.5 minutes	
					:		as well as more than 40 chicken heads piling on	
							the floor next to the backup cutter. A final GCP	
							check by (b)(b)(b) and(b)(6) was performed at 21:27, counting 9 birds missing the stunner in 2.5	
							minutes. At 21:38-21:42, (b) (c)(6) and	
							myself observed 5 cadavers coming off the picking	
							line; 3 had no cut and 2 had their heads cut off,	
							but did not bleed out adequately, still resulting in	
							cadavers. I spoke with (6)(6) at ~21:45, who told	
							me they were raising the water level of the	
							stunner for a second time. At this point, slaughter	
							ended approximately 8 minutes later. Despite	
							consistent intervention, observation, and	
							corrective actions by the establishment, birds	
							continued to die by means other than slaughter	
							throughout the night, leading me to conclude the	
							establishment had lost control of the process.	
							(b)(6) was notified on 01/31/2020 that	
							the event would be documented as a	
							noncompliance. Based on the information	
							provided above, this event is noncompliant with	
							9CFR 381.65(b), poultry must be slaughtered in	
							accordance with good commercial practices in	
							such a way that results in thorough bleeding of	
							the carcasses and ensures that breathing has	
							stopped prior to entering scalder.	

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P2186	GEORGE'S FOODS, LLC	YJO472001 0727G	27JAN2020	04C05	Poultry Good Commercial Practices	Finalized	P2186 - George's Foods, LLC At 21:33 on 1/27/2020 while performing a GCP check in the live hang room, (D)(6) (D)(6). Dendinger observed the following instance of poultry mistreatment. The live hang floor and under the conveyor belt was covered in an abundance of live and dead poultry. When I stepped in the room, an employee began picking up all of the birds and either placing them back on the belt or in the DOA bin behind the belt, respectively. I walked to the end of the belt where it empties into a yellow condemn barrel. When I looked into the condemn barrel, I saw the head of a single live chicken buried up to the neck in feathers, feces, and other debris. I shined my light in its eye to ensure it was alive, and it blinked. I immediately notified the employee picking up birds from the ground and he dug the bird out of the condemn barrel. He asked what to do with it and I instructed him to put it back on the belt. I then notified (D)(6) (D)(6) and Bonnie Long. (D)(6) immediately went out to check on the situation. The est. determined that the metal guard at the end of the belt is too short and live birds could occasionally get over the guard and fall into the condemn barrel. They will discuss making adjustments to the guard. Dr. (D)(6)