

Table: MOIs in Response to FOIA2020-347

EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
P40	Pilgrim's Pride Corporation	DAA38140 44409G	09APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>April 9th, 2020 To: Jake Ponder, Plant Manager From: Dr. (b)(6) (b)(6) (b)(6) Subject: Poultry Mistreatment On Thursday, April 9th, 2020 at approximately 0630 hours, while performing the Good Commercial Practices task and observing the live birds being hung in the hanging pen on "B" side, I, Dr. (b)(6) (b)(6) (b)(6), (b)(6) observed the following. The second establishment employee hanging birds on the line, forcefully threw a small live bird into the barrier behind him causing the barrier to vibrate and a "thud" was heard when the bird contacted the barrier. The bird fell to the grate below the barrier, flapped its wings several times, and began to gasp for air eventually dying. I immediately went to the office of the Supervisor of the live department, Mr. (b)(6) (b)(6) and informed him of my observations and that this was unacceptable per Agency regulation, which expects poultry to be handled in a manner consistent with Good Commercial Practices and that they not die from causes other than slaughter. Furthermore, in many weekly meetings with establishment management, I have discussed the issue of live hang employees forcefully throwing possible DOA birds. If the bird is not a true DOA and is just lethargic then there is the potential for unnecessary injury and/or death by means other than slaughter. A copy of this memorandum of interview will be forwarded to the District Veterinary Medical Specialist in the District Office. Sincerely, Dr. (b)(6) (b)(6) (b)(6)</p>

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P40	Pilgrim's Pride Corporation	DAA42100 21226G	26FEB2020	04C05	Poultry Good Commercial Practices	Finalized	<p>February 26th, 2020 To: Mr. Jake Ponder, Plant Manager From: Dr. (b)(6) (b)(6) (b)(6)</p> <p>Subject: Poultry Mistreatment On Wednesday, February 19th, 2020 between 1253 and 1315 hours, there were four cadaver birds that presented for inspection on evisceration line # 2. The birds were removed from the evisceration line and none of the birds had a bleeding cut on the neck. All of the bird's heads and necks were swollen and dark purple to dark red in color and one of the bird's skull was crushed. The birds were presented to (b)(6) (b)(6) (b)(6) who informed live (b)(6) (b)(6) of our observations. On Wednesday, February 19th, 2020 during the weekly HACCP meeting just thirty minutes prior to the presentation of the cadaver birds on line # 2, I, Dr. (b)(6) (b)(6) (b)(6) discussed with management two cadaverbirds that presented for inspection on the same evisceration line the week before. I reminded management per the PPIA and Agency regulations, that poultry must be handled and slaughtered in a manner consistent with Good Commercial Practices resulting in thorough bleeding of carcasses and ensure that breathing has stopped prior to scalding. (b)(6) (b)(6) (b)(6) replied that Mr. (b)(6) counseled the back-up cutter on line # 2 on Tuesday, February 18th, 2020, due to a cadaver bird again presenting on the same line that day. All cadaver birds were condemned in accordance with the PPIA and Agency regulations providing that poultry carcasses showing evidence of having died from causes other than slaughter are to be condemned. A copy of this memorandum of interview will be forwarded to the District Veterinary Medical Specialist in the District Office. Sincerely, Dr. (b)(6) (b)(6) (b)(6) (b)(6)</p>

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M322A+P322	Pilgrim's Pride Corporation	CNC2303012511G	11JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Good Commercial Practice: Un-stunned, conscious birds through pre-scalder immersion dip tank</p> <p>During night shift production on the 6th of January, I observed live, un-stunned birds coming out of the line 2 stunner and hung online. The back-up waterbath scalding was observed to not be in operation (stunner lowered out of line). The live birds were missing the cut machine and the back-up cutter was trying to address the un-stunned and uncut birds. I discovered two uncut birds having gone through the pre-scalder dip tank before the main scalding un-stunned. Both birds were observed to be agonal breathing with bright red skin. The good commercial practice observations were discussed during the 7th of January weekly meeting and documented under Meeting with Establishment Management 1/7/2020 MOI: CNC57070116071. Establishment response at the time included disciplinary action of the back-up cutter. During night shift production on the 8th of January (9th January production date), another observation was made at 3:10am where un-stunned, conscious birds were observed out of the stunner, hung on the line, and without the back-up waterbath stunner up or in operation. The live conscious birds were missing the cut machine, and the back-up cutter was addressing the missed birds. No fewer than 15 conscious birds were observed being addressed by the back-up cutter before the line was stopped by the back-up cutter and the notification bell was rung. I observed the line before the main scalding, where I identified an uncut, un-stunned bird through the pre-scalder dip tank, as the neck wasn't cut, the bird was flaccid, and the skin was bright red. I removed the bird from the line and notified the night (b)(6) (b)(6) of my findings. Verbal discussion with (b)(6) (b)(6) (b)(6) occurred around 5:30am the 9th of January.</p>

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							including addition of a second back-up cutter to the line, each back-up cutter responsible for one line, and employees were notified to stop the line to address live birds through the cut process. Submitted with respect, (b)(6) (b)(6) (b)(6)
M4653A+P 4653A+V4 653A	Agri Star Meat and Poultry, LLC	HRJ040901 1216G	16JAN2020	04C05	Poultry Good Commercial Practices	Finalized	At approximately 1330 I (b)(6) (b)(6) observed a poultry employee transferring birds from the dead/inedible barrel to the rendering belt. Twice, after starting with a full barrel and emptying about half the barrel, he removed a live, agonal bird. I informed (b)(6) (b)(6) of my observations at the time. At approximately 1515 I observed two poultry employees emptying dead bird barrels at the end of kill. Each, after already removing several layers of dead birds, pulled a live bird from the barrel. I informed (b)(6) and (b)(6) (b)(6) of my observations. They said they would have a meeting with poultry kill employees.

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							<p>many DOAs in it, that it had never gone inside to Live Hang. He said he would if they had any more cages with many dead birds that they would carefully examine each bird. This MOI will be forwarded to the District Office and the District Veterinary Medicine Specialist (DVMS) in case additional follow up is recommended. If you have any questions or concerns regarding this MOI, please feel free to contact myself or Mr. (b)(6) (b)(6) (b)(6)</p> <p>Respectfully, (b)(6) P737 1st shift (b)(6) (b)(6)</p>
M810+P810	Pilgrim's Pride Corporation	HAI3502041422G	22APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On 04/21-22/2020 at 0300 hours I (b)(6) (b)(6) (b)(6) noticed the chickens on kill line house (1) at the dump station the chickens are getting double stack. When the chickens are on the conveyor towards the hanging room. The chickens are getting hit and rolled over by the chickens on the shackles going to the kill floor. I notified (b)(6) (b)(6) of the issue that is being addressed.</p> <p>In house (2) kill line when the birds are exited the house some of the bigger birds there wings are getting caught on the fence, And this is making the birds get twisted up and hitting the birds behind each other.</p>

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M810+P810	Pilgrim's Pride Corporation	HAI4904040228G	28APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>While doing Leukosis check on Line 3 and 4 at approximately 0400 hours on 28 Apr 20 I noticed that there were 6 birds that appeared to have a dark blue color to the head and entire body. I also noticed that there were several cadavers in the green shackle condemn bucket. I reported my findings to Dr. (b)(6) and asked her to continue the investigation because I had to return to my CI duties. I also informed Dr. (b)(6) that at 0300 hours I did not observe any of these problems while doing my GCP observations. Dr. (b)(6) investigated further on kill line 2 and found a significant increase in cadavers and several chickens still had their heads attached. She met with Dave Fields to let him know of her concerns. At approximate 0430 hours Dave Fields, 1st Process supervisor, reported the following corrective actions. (1) Kill Line 2's kill blade was readjusted for the larger birds.. (2) He had the head puller in the Picking room unclogged by (b)(6) (3) He also had the back up killer on Kill Line 2 replaced. These actions reduced the problem.</p>

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P1284	Pilgrim's Pride Corporation	GDA47010 43817G	17APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Est. P1284, Pilgrim's, April 17, 2020, 0030 hours.</p> <p>In attendance (b)(6) (b)(6) (b)(6)</p> <p>(b)(6)</p> <p>On 4/16/20, at approximately 2225 hours, while performing Good Commercial Practices verification in the live room, I observed a live chicken in a condemn barrel that was about half full of dead-on-arrival chickens (DOA). The live chicken was on top of the DOAs and appeared healthy, bright, and alert. I notified an employee in the area and the lead employee and (b)(6)</p> <p>(b)(6) came to the live floor and I notified them of my findings. The live chicken was removed from the condemn barrel and the remaining DOAs were checked for any other live chickens and none were found. (b)(6)</p> <p>(b)(6) stated he believed the chicken had jumped into the condemn barrel. I reminded (b)(6) that 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 recommended that Mr. Schoeneman review Federal Register Notice Vol. 70, No. 187, published September 2005 (Docket No. 04-037N) for FSIS recommendations concerning treatment of live poultry before slaughter and provided him a copy of this document. I notified (b)(6)</p> <p>(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, (b)(6)</p> <p>(b)(6) (b)(6) P1284 Pilgrim's.</p>

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P17766	Southern Hens, Inc.	SSN25170 41130G	30APR2020	04C05	Poultry Good Commercial Practices	Finalized	On 04/30/2020 at approximately 0914 hours, the following less than Good Commercial Practice (GCP) incident was observed at P17766, Southern Hens Inc., Moselle, MS while performing the routine PHIS GCP verification task. In the back-dock area, I, Dr. (b)(6) (b)(6) (b)(6) witnessed four crates of live birds actively tossed from a trailer onto the conveyer belt by a Southern Hens employee. The crates that were tossed bounced onto the conveyer belt, tilted on its side, and then fell onto the side walk way below. There were no 'slides' observed to be utilized by the employee on the inside trailer area. I informed (b)(6) (b)(6) (b)(6) of the incident that occurred and the details that I observed. I stated that this was a less than ideal management of the live birds.
P192	Pilgrim's Pride Corporation	OOB34200 23111G	11FEB2020	04C05	Poultry Good Commercial Practices	Finalized	On February 11, 2020 at approximately 1840 hours while performing the poultry good commercial practices check, I observed a live bird enter the scalders. The bird was completely conscious, with its head raised, blinking, and looking around. The bird did not have a cut on its neck. I immediately notified (b)(6) of the situation.
P192	Pilgrim's Pride Corporation	OOB35150 34028G	28MAR2020	04C05	Poultry Good Commercial Practices	Finalized	On (b)(6) 28, 2020 at approximately 1515 hours while performing the poultry good commercial practices check, I observed a live bird on line one just before the entrance to the scalders. The bird was past the neck cutter, the backup neck cutter, and any other backup measures before entering the scalders. The bird was conscious, with its head raised, blinking, and looking around. The bird did not have a cut on its neck. I immediately notified the live (b)(6) (b)(6) of the situation.

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P206+V206	Pilgrim's Pride Corporation	KCC421601 5015G	15JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1146 hours, while performing ante mortem inspection at the back-dock area, I observed a chicken's leg caught between the door and the side wall cage frame. This cage was the 4th cage from the tail end of the trailer and on the top level, bottom cell on the right. I then observed a chicken with its head caught between the door and the top of the cage frame. This cage was directly beneath the cage that was mentioned above, third cell on the right. The chicken's head was pale in color, the eyes were closed, and the beak was open wide. I could not see any breathing pattern exhibited by this chicken, which indicated to me that this chicken was dead due to strangulation. I continued with ante mortem and observed a chicken with its wing caught between the door and the cage frame. The angle of the wing indicated that this wing could be broken. This cage was on the top level at the very tail end of the trailer, second cell on the right. I immediately located an employee that could find someone from management for me. The (b)(6) (b)(6) arrived, and I showed him the deficiencies that I had discovered. He immediately radioed for Plant Manager Jose Cabrera, (b)(6) (b)(6) and (b)(6) and QA (b)(6) Jessica (b)(6) I informed Mr. (b)(6) that no more cages were to be unloaded from this trailer at this time. He then told the back-dock forklift drivers not to remove any more cages from the trailer. When the management team arrived, I showed them the deficiencies that occurred when the chickens were being placed in the cages by the catch crew. I informed Mr. Cabrera that this was unacceptable, and a MOI would be written. I allowed the forklift driver to remove the cage with the chicken's leg caught in the door and place the cage on the ground at the end of the trailer. Mr. (b)(6) opened the door.</p>

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							<p>to release the leg. I immediately noticed that the leg was broken... I then turned back around and noticed that the cage in which the chicken's head was caught was no longer on the trailer, nor was it on the ground at the end of the trailer. I asked (b)(6) where that cage went to. He stated that he did not know and that he did not tell the forklift drivers that they could remove any other cages. We then observed the forklift driver remove another cage from the trailer. (b)(6) immediately stopped the employee from going any further with that cage. I informed management at that time that I had not allowed any other cages to be removed from the trailer except for the cage in which the chicken's leg was caught in the door. I informed management that they needed to locate the cage in which the bird's head had been caught in the door. The cage was located on the back-dock, waiting to be dumped onto the live hang belt. The last cage in which the wing was caught was removed from the trailer and set on the ground. The door was opened, and the wing was released. Fortunately, the wing was not broken. The chicken with the broken leg was humanely euthanized by the establishment. USDA's concerns are that the handling of the chickens that were observed today should have been identified by the plant's GMP program prior to USDA observing them. USDA encourages the establishment to respond to this MOI as well as follow their written GCP program. A similar GCP MOI was documented on 1-10-2020, MOI -KCC481801140G, for damaged cages being placed back into circulation and the potential for injury to the chickens.</p>

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							and dying by means other than slaughter is not following PPIA and Agency regulations requiring that live poultry be handled in a manner consistent with good commercial practices. This MOI will be forwarded to the Frontline Supervisor and the District Veterinary Medical Specialist.
P476	Pilgrim's Pride Corporation	ODA46190 41106G	06APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Sunday, April 5, 2020 at approximately 2321 hours while performing a Good Commercial Practices Task at P-00467 I, Dr. (b)(6) (b)(6) observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. I observed one live bird enter the scald vat on line number one alive. The bird was observed alive and blinking its eyes prior to entry into the scald vat. I immediately notified (b)(6) (b)(6) (b)(6) of this incident. (b)(6) (b)(6) (b)(6) (b)(6) and Live (b)(6) (b)(6) (b)(6) were notified shortly thereafter. Mr. (b)(6) and I observed the cadaver upon exit from scald vat number one and again directly after picker number two. Mr. (b)(6) removed the bird at this point. The cadaver was observed with an engorged head intact with the neck to which there was no cut visible. The body of the bird was also visibly dark red. No other live birds were observed entering the scald vat alive. This topic will also be discussed again at the next UDSA weekly meeting on April 6, 2020 at approximately 2330 hours and the minutes will be documented in the corresponding MOI. Respectfully,</p> <p>(b)(6) (b)(6) (b)(6) (b)(6)</p>

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P476	Pilgrim's Pride Corporation	ODA24220 45816G	16APR2020	04C05	Poultry Good Commercial Practices	Finalized	<p>Daniel Shaw, Plant Manager Pilgrim's Pride Corporation P-00476 616 Kingsbridge Rd. Carrollton, GA 30117 On Thursday, April 16, 2020 at approximately 0240 hours while performing a Good Commercial Practices Task at P-00467 I, Dr. (b)(6) (b)(6) observed an issue with the implementation of Good Commercial Practices in the pre-evisceration area. I observed one live bird enter the scald vat on line number two alive. The bird was observed alive and blinking its eyes prior to entry into the scald vat. There was no cut observed to the neck. I immediately notified Live (b)(6) (b)(6) of this incident. (b)(6) (b)(6) (b)(6) and (b)(6) were notified shortly thereafter. There were no immediate corrective measures or preventatives taken by the establishment at this time. This topic will also be discussed at the next UDSA weekly meeting on April 20, 2020 and the minutes will be documented in the corresponding MOI. Respectfully, (b)(6) (b)(6) (b)(6)</p>

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P6638	Pilgrim's Pride Corporation	UDG58220 11228G	28JAN2020	04C05	Poultry Good Commercial Practices	Finalized	<p>On January 28, 2020 at approximately 2228 hours; I observed Less than Good Commercial Practice at establishment P-6638 Pilgrim's in Enterprise, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird about to enter the scalders on Picking Line 2. I was performing observation to ensure all birds had their necks cut and/or heads removed prior to entering the scalders. As I was monitoring this, I noticed a smaller framed bird with no visible neck or enter the head puller area but bypassing the actual head puller completely. There was no visible blood on the bird, and it appeared the bird's vent was moving to indicate it was breathing. I leaned down and noticed the bird still had the head and neck attached. At that point, I had stopped the Picking Line and removed the fully alert and alive bird from the shackle past the head puller. This prevented the bird from entering the scalders alive which would have resulted in a cadaver. The head puller is the establishment's final intervention prior to entering the scalders which the bird bypassed due to the bird not being stunned. I handed the bird to (b)(6) (b)(6) (b)(6) who had approached me as I restarted the line. The bird did not have its neck cut, it did not appear to be stunned and was looking around at its surroundings. I informed (b)(6) (b)(6) (b)(6) and (b)(6) (b)(6) (b)(6) of the documentation of this Memorandum of Information (MOI). A copy of this MOI will be forwarded to the Jackson District Office and the District Veterinary Medical Specialist (b)(6) in case additional follow-up is recommended. Respectfully Submitted, (b)(6) Shupe, DVM cc: Dr. Kermit Harvey, DDM/DVMS cc: Dr. (b)(6) (b)(6) (b)(6)</p>