

P764	Perdue Foods, LLC	9/21/2021	<p>A meeting was held at 0732 hours in REDACTED. REDACTED office at P-764, Perdue Foods, LC. Attendees included myself (REDACTED. REDACTED, Supervisory REDACTED and REDACTED In Charge), REDACTED. REDACTED (Supervisory REDACTED), and REDACTED. REDACTED (acting REDACTED at P-764). The meeting was held to discuss my findings of a poultry welfare concern during my poultry good commercial practices inspection this morning. At 0702 hours I entered the picking room and observed that kill line #1 was stopped (birds were on the line). I did not know how long it had been stopped for. I went to check on the birds in the kill room, where I observed that all of the birds in the (operating) stunner had their heads submerged in stunner liquid. The establishment's protocol is to empty or lower the stunner if the kill line is stopped. The backup kill associate was sitting there and was not doing anything to address the birds in the stunner or before / at the kill machine. I immediately went to find a supervisor for the receiving department. Just rounding the exit end of the first scald for line #1, I saw that there were a group of people surrounding and climbing a ladder. Two of those people included the receiving department supervisor, REDACTED. REDACTED, and one of the receiving department team leads, REDACTED. REDACTED. I got REDACTED. REDACTED attention and beckoned him into the kill room, pointing at the stunner. He suddenly realized what was needed and began to lower the stunner. At 0708 hours, I placed U.S. Rejected tag number B-45978753 on the kill line control lever (the line was already stopped due to malfunction / something hung up on the line) and spoke with REDACTED. REDACTED (2nd processing business unit leader), telling him I wanted to see if the birds in the stunner had died by means other than by slaughter. REDACTED birds were removed from the exit end of the stunner and placed on the floor, where I observed that they were not breathing or moving and were completely limp (several minutes of observation). I observed the remaining birds in the stunner and saw none of them moving or breathing. There were REDACTED birds total, that had died by means other than by slaughter. I informed REDACTED. REDACTED that these birds were to be considered adulterated and should be condemned. I relinquished regulatory control of the kill line at 0715 hours. I reminded REDACTED. REDACTED that the Poultry Products Inspection Act 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 notified REDACTED. REDACTED that this Memorandum Of Interview would be forwarded to the REDACTED (REDACTED) in case additional follow-up is recommended. I attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge.</p>
P1243	Perdue Foods, LLC.	5/5/2021	<p>On Thursday (May 6th, 2021) morning, at approximately 0100 hours, while performing a routine Poultry Good Commercial Practice verification, I REDACTED observed an uncut, live bird nearly enter the scald tank. With the aid of my flashlight, I observed the bird with a bent neck (which was uncut), its eyes were open and observed blinking. Immediately after this observation I alerted the back-up killer to stop the line before the live bird was submerged into the scald tank. With the line stopped, the back-up killer was able to cut the bird's neck. If I was not present, this bird would have entered the scald tank still breathing. .. Agency regulation require that the poultry be handled in a manner that is consistent with Good Commercial Practice, and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that the birds are slaughtered in accordance with 9 CFR 381.65(b). ..Poultry must be slaughtered in accordance with good commercial</p>

			practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding.
P9197	Perdue Foods, LLC.	5/14/2021	<p>On 5/14/21 at approximately 1100 hours while in the live hang area for Line#1 I, REDACTED, along with REDACTED, observed approximately 40-50 birds or more that were off of the live hang belt and running freely around the live hang room or on the DOA belt. The birds were huddled together and moving around the room especially when approached, but I saw approximately 10 birds near the picking room door, 10-15 birds near the offal exit door, and approximately 10 birds under the DOA belt, in the drain and next to the live hangers. Additionally, the entire DOA belt was filled with DOA birds and live birds. There were approximately 10-15 live birds on the DOA belt. I observed several live birds standing on top of the DOA birds on the belt and I observed at least 5-6 birds that were buried to some degree under the DOA birds on the belt. Of the live birds that were buried in the DOA birds I observed at least 2 birds that had their heads completely covered by DOA birds and appeared to be having difficulty breathing. Additionally, there was one small bird that was completely buried under fecal material and paws to the point that we did not know the live bird was there until an employee removed a thick layer of the fecal and paws off of the top of him; this bird also appeared to be having difficulty breathing. This determination was made by the fact that birds could be seen breathing heavily and rapidly and when they were uncovered; they began open mouth breathing. After they were uncovered for a short period of time their respiration rates appeared to slow and they stopped open mouth breathing. REDACTED entered the room approximately 1-2 mins before me and I was in the live hang room for approximately 30 seconds before REDACTED, entered the area and began retrieving the birds off the floor. He caught the birds that were running free on the floor and began removing the live birds from the DOA belt. We observed as he removed the buried birds from the DOA belt. At this time REDACTED, had entered the department and I informed him of what I just witnessed. I also found REDACTED and informed him of what I had witnessed. I informed REDACTED that this MOI is being documented because the live birds buried in the pile of DOAs would have likely suffocated without intervention. Additionally, I informed him that while the amount of loose birds was not a direct case of mistreatment it does create a less-than-ideal circumstance due to the fact that it creates the potential that one of the loose birds could get hurt/killed. I reminded REDACTED that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I referred him to Federal Register Notice Vol. 70, No. 187, which the establishment has been previously provided, and I recommended that he review it for FSIS recommendations concerning treatment of live poultry before slaughter. I notified them 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>
P18285	Perdue Foods LLC	5/30/2021	<p>At approximately 2002 hrs., on Sunday night, 5/30/2021, I was entering the establishment to begin standby duty. As I entered the door, leading to the front of the live receiving bay, I noted that there was a white wheeled vat, which was outside the doorway; checking inside the vat, I observed that there were approximately 6 – 10 dead birds, 1 living bird, and a red shovel. As my finding was observed, during the Memorial Day holiday weekend, it can be presumed that the bird has been in the vat, since 1st shift Evisceration ended on Friday afternoon, 5/28/2021. As the establishment was not</p>

			operating, due to the Memorial Day holiday weekend observance, I called the guard, at the East (back) guard shack and informed her of my findings and that a plant personnel, such as REDACTED, 3rd shift, should be notified and informed of my findings; At around 2100 hrs. to 2115 hrs., I called the guard, at the East guard shack and inquired as to whether she had reached someone, she stated that though she had tried, she had not been able to reach anyone, who could take care of the bird. No one was available to euthanize this bird. ..The PPIA and Agency regulations require that live poultry be handled in a manner consistent with good commercial practices and that they don't die of causes other than slaughter. A copy of this MOI will be provided to District Veterinary Medical Specialist and the Frontline Supervisor, as well as to establishment management.
P764	Perdue Foods, LLC	6/18/2021	Attendees:...REDACTED, Perdue Foods, LLC ..REDACTED, P-764 ..A meeting was held at 1700 hours in the USDA SPHV office of P-764, Perdue Foods, LLC in Salisbury, Maryland. I identified myself as REDACTED. REDACTED acknowledged and understood my official capacity through the conversation. ..The reason I called for this meeting was a poultry welfare observation that I made at 1632 hours, when I was performing a poultry good commercial practices task in the receiving area. I observed a bird that was moving atop a large pile of birds in the Dead-on-Arrival (DOA) dumpster (which is used for all dead-on-arrivals, euthanized sick/weak birds, and culled birds). The bird had blue denaturant dye on its outer surfaces. I immediately notified REDACTED, and he removed the bird from the dead bin and placed it into the sorting table area. The bird continued to have breathing movements, my observations of breathing confirmed that the bird was alive and not dead or exhibiting post-euthanasia neurological movements. Then REDACTED immediately euthanized the bird via cervical dislocation. ..I reminded REDACTED that the Poultry Products Inspection Act 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 attest that this memorandum includes all the information discussed during the meeting to the best of my knowledge. ..REDACTED (REDACTED at P-764)
P1243	Perdue Foods, LLC.	8/3/2021	REDACTED August 03, 2021 At approximately 0625 while conducting GCP task I noticed the following aggregates issue: At the DOA belt there was a bird cage setting at the end. In the cage there was a live bird that had its beak stabbed by one of the cage bars. The bar went through the entire beak and impaled the bird to the bottom of the cage. I informed the line leader REDACTED as he too observed this aggregates situation and he released the bird. I then went to the supervisor's office and informed REDACTED of this issue and stated that an MOI would be written concerning this issue. This activity is considered aggregates and goes against the plant's Good Commercial Practices and will be addressed in the next plant meeting. It is also advised that preventing the mistreatment of poultry decreases the chances of producing adulterated carcasses.
P1243	Perdue Foods, LLC.	8/3/2021	On Wednesday (August 4th, 2021) morning, at approximately 12:45 am I (REDACTED. REDACTED) observed an uncut bird coming down the picking line in the evisceration department. I removed the bird from the picking line, right before it reached the auto transfer belt, to fully examine it. During my examination, I did not see a cut on the neck which prevented thorough bleeding; the head and neck were swollen and bright red in color. With the bird in my hand, I walked to the auto transfer belt, for evisceration line #1, which had a mobile rack used by the establishment to hang birds with short hocks. I hung the uncut bird on the mobile rack while I waited for a supervisor to report to the area. While

			<p>waiting, I examined the carcasses on the mobile rack and four (4) exhibited similar findings to the one I removed from the picking line, no cut, with a red and swollen head and neck. After making these observations I determined all five REDACTED birds were not slaughtered in accordance with good commercial practices (GCP). Supervisors, REDACTED and REDACTED, reported to the area and were shown all the uncut birds and notified of the forthcoming MOI. At approximately 12:47 am I walked into the kill room due to the number of uncut birds observed on the evisceration floor. With my flashlight I verified that all birds entering the scald tank were properly cut/bled; REDACTED. REDACTED was in the kill room with me. During my verification, I observed one REDACTED bird nearly enter the scald tank still breathing. The bird was seen blinking, moving its head, neck and seemed aware of its surroundings. I was able to notify REDACTED. REDACTED before the live bird entered the scald tank, the line was immediately stopped, and the bird was removed; while the bird was being removed it became vocal which further validated that it was conscious/alive. Agency regulation require that the poultry be handled in a manner that is consistent with good commercial practice, and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that the birds are slaughter in accordance with 9 CFR 381.65 (b). "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding."</p>
P1243	Perdue Foods, LLC.	8/4/2021	<p>On Thursday (August 5th, 2021) morning, at approximately 5:29 am I (REDACTED. REDACTED) observed two uncut birds coming down the picking line in the evisceration department. I removed the birds from the picking line, right before they reached the auto transfer belt, to examine the birds closely. During my examination, I did not see a cut on the neck which prevented thorough bleeding; the head and neck were swollen and bright red in color. After making these observations I determined both birds were not slaughtered in accordance with good commercial practices (GCP). Supervisor, REDACTED, reported to the area and was shown the uncut birds and notified of the forthcoming MOI. Agency regulation require that the poultry be handled in a manner that is consistent with good commercial practice, and that they do not die from causes other than slaughter. It is the establishment's responsibility to ensure that the birds are slaughter in accordance with 9 CFR 381.65 (b). "Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding."</p>
P1243	Perdue Foods, LLC.	9/20/2021	<p>The week of September 21, 2021, at 0237 hours while performing a Good Commercial Practices task at the DOA bin in the live hang area. I observed a bird inside of the bin still breathing, the breast area of the bird was moving up and down. I ask for a supervisor to come and observe my findings and REDACTED. REDACTED came out, I then ask the associate to remove the bird from the bin. The bird was place on the ground and we observed it for a few minutes, at this time we noticed that the bird's eyes were open, and it was trying to move. The associate stated that this was not the first bird to start back breathing that he saw one get up inside the bin and REDACTED. REDACTED ask the lead to find him someone else who knew what to do with the DOA birds. I then told REDACTED. REDACTED that I was going to give him an MOI for Mistreatment of the birds. I told him that this type of action can crush the bird and cause them to suffocate if placed in the bin still alive. A copy of this (MOI) Memorandum of interview was supplied to plant management.</p>

P9197	Perdue Foods, LLC.	8/24/2021	<p>On Tuesday 8/24/21, I performed a Poultry Good Commercial Practices task. At approximately 1145 hours while examining the blue outside DOA bin for lines 2 & 3, I REDACTED observed one live bird inside the DOA bin. At the time of my observations the bird was in a sitting position with his neck up. When I tapped the side of the bin the bird moved and opened his eyes. I immediately had the establishment associate with a radio to have Shift Lead, REDACTED come to the area. I had REDACTED. REDACTED, REDACTED notified also. Upon further investigation with REDACTED. REDACTED, REDACTED she observed another live bird in the bin. This bird was sitting in the corner of the bin. Team Lead, REDACTED came out and was shown the two live birds in the DOA bin. The associate responsible for the area, removed the birds from the bin. The birds appeared healthy, so the birds were returned to live hang so they could go through the proper slaughter process. REDACTED came to the area was also informed of the findings. I verified that the bird was handled in a manner consistent with good commercial practices, I left the area with REDACTED. REDACTED. I reminded REDACTED. REDACTED that the PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. I referred him to Federal Register Notice Vol. 70, No. 187. which the establishment has previously been provided. I notified him that this MOI will be forwarded to the District Office and the REDACTED (REDACTED) in case additional follow-up is recommended.</p>
P764	Perdue Foods, LLC	8/20/2021	<p>A meeting was held at 1041 hours in the office of REDACTED. REDACTED (1st processing REDACTED at P-764). Attendees included REDACTED. REDACTED, REDACTED. REDACTED (1st REDACTED), and myself (REDACTED. REDACTED, REDACTED and REDACTED at P-764). The meeting was held at my request to discuss my findings of a poultry welfare concern this morning (at 1018 hours) while performing a poultry Good Commercial Practices check. I found that a bird was moving and gasping, eyes open, in the Dead On Arrival (DOA) dumpster. The bird was denatured with blue dye and was located on top of a large pile of denatured, dead birds in the dumpster. I had notified the establishment associate who was in that area, and he immediately removed the bird from the dumpster and placed it on the sorting table. The establishment has a system in place whereby the euthanized birds are left in a sorting bin/table until they are no longer showing signs of movement. I discussed that it was very concerning to see so much movement and agonal breathing in a bird that was placed in the DOA dumpster and denatured. If it had not been fully dead yet, being placed in a dumpster with a large quantity of other birds could suffocate it. REDACTED. REDACTED and REDACTED. REDACTED said they have a new plan to try and prevent reoccurrence. They will install some barriers on the sorting table and have the euthanized birds placed behind these barriers on either side of the table. The birds will be required to stay in those areas for 5 minutes before being moved to the DOA dumpster and denatured.</p>