

M322A+P322	Pilgrim's Pride Corporation	5/20/2021	<p>Good Commercial Practices MOI 20 May 2021 ..While performing good commercial practices verification at P322 at 10:20pm, I observed the following in the live haul area by the stunners. ..On stunner line 1, a mod (481) had flipped on its long side, forcing all the birds in the mod trays to slide to one end and stack on one another. No fewer than 10 birds were observed to have fallen out of the mod and were 5 feet beneath the conveyor lines for the mod stacks. No fewer than 10 birds were observed to have fallen into the pit at least 15 feet from the mod. At least 5 of these birds that had fallen out were observed to not be moving or breathing and appeared dead. Live birds were observed to be hanging out between the top covering and the upper mod, and hanging by heads, wings or upside down by legs. A number of live birds appeared distressed with open mouth breathing, dilated pupils, vocalizing, and increased respiratory rates, and wing flapping. ..At 10:29pm, hoists began to be attached to the mod, and the mod was righted at 10:55pm. I witnessed at least 6 birds stop breathing and die during this time. After the mod was righted, attempts were made to gather the birds underneath the mod conveyer with catch poles and manually into the pit, and the 5 birds appearing dead were confirmed dead. I spoke with REDACTED regarding my concerns and observations of live bird handling. ..The mod was removed from the entrance conveyor and dead birds were removed from the mod while live birds were transferred to other mods for entrance to the stunner system. No fewer than 190 birds from this mod were collected and counted as dead. These carcasses were sent to offal and denatured as per the establishments program for DOA carcasses. ..Recorded by REDACTED P322</p>
P40	Pilgrim's Pride Corporation	5/20/2021	<p>At approximately 21:28 on 5/20/2021 I was alerted to the following potential Good Commercial Practices violation by REDACTED. REDACTED removed a bird with the head still intact and no stick wound. The bird had obviously not been bled out. It was apparent to me that the bird had not been slaughtered in a manner that results in thorough bleeding of the carcass or of the bird still breathing when it entered the scalding. I initiated regulatory control action by contacting REDACTED of the anomaly so he could further investigate the cause of the loss of control in the establishment's Good Commercial Practices process. REDACTED had stated that the establishment was understaffed but that is not an excuse for this inconsistency of the PPIA and Agency requirements. A copy of this Memorandum of Interview will be shared with REDACTED and this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. Respectfully, REDACTED</p>
P855	Pilgrim's Pride Corporation	6/25/2021	<p>At approximately 12:16 on 6/25/2021 I was alerted to the following potential Good Commercial Practices violation while I was giving break to the food inspectors on Line 2. I removed a bird with the head still intact and no stick wound. The bird had obviously not been bled out. It was apparent to me that the bird had not been slaughtered in a manner that results in thorough bleeding of the carcass or of the bird still breathing when it entered the scalding. At 12:36 that same day I encountered another bird that had been slaughtered without being bled out. According to the inspector I relieved this was not an isolated incident as he had seen several birds slaughtered in that manner. I initiated regulatory control action by contacting REDACTED of the anomalies so he could further investigate the cause of the loss of control in the establishment's Good Commercial Practices process. ..This is inconsistent of the PPIA and Agency requirements. ..I also spoke to REDACTED who contacted REDACTED. REDACTED arrived on the Slaughter Floor and conferred with REDACTED. It was determined that the full-time stick</p>

			and the backup stick were out that day and the replacement was not skilled on the position. The sticker was removed and replaced with a more experienced worker. ..A copy of this Memorandum of Interview will be shared with REDACTED and REDACTED and this MOI will be forwarded to the District Office and the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended. ..Respectfully, ..REDACTED
P1284	Pilgrim's Pride Corporation	5/3/2021	On May 3, 2021 at approximately 1450 hours while performing Good Commercial Practice verification in the live hang department, I REDACTED observed a live chicken, evident by breathing, in the dead-on-arrival (DOA) barrel that contained half a barrel of DOA chickens. The chicken was on the top layer of DOA chickens in the barrel. I summoned REDACTED to notify him of this finding. Upon removal from the barrel, the chicken was alert and responsive. REDACTED and I went through the remaining chickens in the DOA barrel and no additional live chickens were observed. The chicken was euthanized by cervical disarticulation. ..During our meeting, REDACTED stated he believed the chicken had jumped from the DOA stand. I agreed it was possible since I observed the establishment employee picking up DOAs and removing the heads before placing in the barrel. The employee stopped adding chickens to the barrel when I started looking in it. 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 (GCPs) and that they not die from causes other than slaughter. I recommended that REDACTED 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 REDACTED 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,..REDACTED ..P1284, Pilgrim's
P218	Pilgrim's Pride Corporation	5/5/2021	noted numerous broken legs at the hock/ lower tibia area. Poultry hangers need to be careful of how they are handling the live poultry
P584	Pilgrim's Pride Corporation	5/12/2021	At approximately 2357 hour on the shift of May 12, 2021 while verifying operations in the evisceration department the following Good Commercial Practices concern was observed. I, REDACTED, observed 12 birds on the floor near the hock cutters, and on the floor near the area between the hock cutters and the entrance to the auto rehang area and drain. There were five birds that appeared to have heads attached filled with blood. Upon closer examination the birds had heads attached that were engorged with blood, without any evidence of a cervical cut that resulted in the heads and bodies appearing cherry red to purple. Cadavers are poultry that die from causes other than slaughter and are condemned under 9 CFR 381.90 and requirements under Good Commercial Practices. These birds are not physiologically dead when they enter the scald vat. When submerged in the scald water, these birds drown and their physiological reaction to the heat is to dilate the vasculature in the skin and organs. This causes the skin to become cherry red to purple of the whole carcass or the lower regions of the carcass. On some occasions, only the neck will appear cherry red or purple. Cadavers are any birds that do not bleed out properly due to a poor or missed cut of the neck veins before they entered the scald(s). This causes the entire carcass, paws and viscera to be unwholesome and condemned. ..I then looked through the yellow condemn barrel for line 2 rehang and observed that there were 4 cadavers in the barrel, two of the cadavers were cut but had not properly bled out. ..Next, I entered the

			<p>kill area. At approximately 0004 hours, I observed a live bird with blinking eyes on the outside line progressing through the blood trough of the kill line to enter the scald. There was no evidence of a cut from the kill blade, nor the backup kill step on the bird. The live bird was removed by USDA and presented to REDACTED, as he was exiting the Back Dock Supervisors office. The removed bird was located after the kill step (kill blade and the backup killer) and just before the scald. Without USDA intervention, the live bird would have entered the scald still breathing. REDACTED took the bird from USDA and hung the bird on the line between the stunner and the kill machine on line 2. REDACTED then had maintenance assess and adjust the kill blade. ..I met with REDACTED and discussed the planned corrective action. The corrective action provided was to have maintenance adjust the equipment and place another employee to assist at the backup kill step. I then performed a recheck and observed zero sensible birds prior to the scald. ..Measures to prevent the needless suffering, discomfort, or death of poultry by means other than slaughter, must be met throughout the entire slaughter process. The establishment failed to ensure this bird was properly slaughtered (not breathing) and thoroughly bled out prior to the scald. The establishment is reminded of the requirement to meet regulatory requirements of 9 CFR 381.65(b) which states in part, "Poultry must be slaughtered in accordance with Good Commercial Practices in a manner that resulted in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." FSIS respectively request that the establishment assess any opportunities or gaps that may have led to this observation to ensure the poultry are handled and processed in accordance with Good Commercial Practices.</p>
P584	Pilgrim's Pride Corporation	5/23/2021	<p>Est. P-584 Pilgrim's Pride Corp. ..May 24, 2021 ..In attendance: REDACTED and REDACTED ..At approximately 114 hours on the shift of May 24, 2021 while verifying Good Commercial Practices in the Kill room the following Good Commercial Practices concern was observed. REDACTED I observed a live bird with blinking eyes on the outside line progressing through the blood trough of the kill line to enter the scald. There was no evidence of a cut from the kill blade, nor the backup kill step on the bird. Cadavers are poultry that die from causes other than slaughter and are condemned under 9 CFR 381.90 and requirements under Good Commercial Practices. The live bird was removed by USDA and presented to REDACTED, as he was exiting the Back-Dock Supervisors office. The removed bird by USDA was located after the kill step (kill blade and the backup killer) and just before the scald. Without USDA intervention, the live bird would have entered the scald still breathing. REDACTED took the bird from USDA and hung the bird on the line between the stunner and the kill machine on line 2. At 116 hours and 118 hours there were 2 more live birds progressing down the line after the back up kill step and prior to the scald. The live birds were removed from the line by REDACTED. ..These birds are not physiologically dead when they enter the scald tank. When submerged in the scald water, these birds drown and their physiological reaction to the heat is to dilate the vasculature in the skin and organs. This causes the skin to become cherry red to purple of the whole carcass or the lower regions of the carcass. On some occasions, only the neck will appear cherry red or purple. Cadavers are any birds that do not bleed out properly due to a poor or missed cut of the neck veins before they entered the scald(s). This causes the entire carcass, paws, and viscera to be unwholesome and condemned. ..At approximately 120 hours I met with REDACTED and discussed the planned corrective action. The corrective action provided was to place another employee to assist at the backup kill step for the</p>

			<p>remainder of the shift , and reduce the line speed to REDACTED BPM for the remainder of the shift. I then performed a recheck and observed zero sensible birds prior to the scalding. ..Measures to prevent the needless suffering, discomfort, or death of poultry by means other than slaughter, must be met throughout the entire slaughter process. The establishment failed to ensure this bird was properly slaughtered (not breathing) and thoroughly bled out prior to the scalding. The establishment is reminded of the requirement to meet regulatory requirements of 9 CFR 381.65(b) which states in part, "Poultry must be slaughtered in accordance with Good Commercial Practices in a manner that resulted in thorough bleeding of the carcasses and ensure that breathing has stopped prior to scalding." FSIS respectively request that the establishment assess any opportunities or gaps that may have led to this observation to ensure the poultry are handled and processed in accordance with Good Commercial Practices. ..On a previous MOI documented QLM4122053414I dated 05/12/21 for a failure of the establishment to prevent birds from entering the scalding. The corrective action given for the previous MOI was to have an additional back killer to ensure there are no birds entering the scalding was not implemented as stated. ..MOI QLM5104040012L dated 4/12/21; QLM1005041006L dated 04/06/21; QLM 1722031730I dated 03/30/21 was discussed in a weekly meeting to discuss failure of the establishment to effectively slaughter poultry and thoroughly bled prior to the scalding step. ..Copies of this Memorandum of Interview will be distributed to the establishment, Inspection file and the District Veterinarian Medical Specialist per Directive 6100.3. This issue will also be discussed at the next weekly meeting. ..Documented by ..REDACTED</p>
P40	Pilgrim's Pride Corporation	8/17/2021	<p>On 8/17/21 at approximately 2311 hours I (REDACTED. REDACTED) was performing GCP. While in live hang (A side) on line 2 I noticed a pile of DOAs stacked on top of each other on the rack directly behind the hangers. The rack is placed behind the hangers so they can put the DOAs on there and not on the floor. I know there is concern for live birds being accidentally placed with DOAs so I showed Lead REDACTED the issue. As I watched REDACTED remove several of the birds from off top of each other, I then noticed at the bottom of the pile a small live bird being smothered. This bird was underneath the other DOAs. The bird appeared to be being smothered due to the fact it could not get out from under the other birds that were piled on top of it. I then informed REDACTED to get his supervisor, I showed Live Receiving REDACTED the bird and informed him of my concerns. I asked REDACTED about the corrective actions that would be taken. He stated there would be correlations done with the hangers and inform them they should not be piling birds on top of each other. I stated an MOI would be written. 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.</p>
P855	Pilgrim's Pride Corporation	7/8/2021	<p>While performing the Poultry Good Commercial Practices at 1310 hours on 07/08/2021, I, REDACTED observed that the establishment is still having an issue with cadaver birds on picking line #2 . I observed the cadaver birds while at the rehang table. This area is where the bird is transferred from the live hang metal shackles onto the plastic evis line shackles. I observed the cadaver pass through on the picking line and then the REDACTED remove the bird from the line and throw the bird onto the floor. Upon approaching the area where the bird had been discarded, I observed 2 more cadaver birds on the floor. The establishment has made marked improvement since the last document MOI regarding cadaver birds.</p>

P1284	Pilgrim's Pride Corporation	9/9/2021	<p>Est. P-1284, Pilgrim's, September 9, 2021, 1225 hours. In attendance: REDACTED. REDACTED, REDACTED; REDACTED, REDACTED; REDACTED Second REDACTED; REDACTED Manager. At approximately 1025 hours while performing a Poultry Good Commercial Practice (GCP) verification in the live hang area of the poultry receiving department, I (REDACTED. REDACTED) observed live hang personnel mishandling live birds. Specifically, I observed a REDACTED aggressively shackle several live birds by throwing birds at the shackle not only in front of him but also in front of the REDACTED next to him instead of carefully placing the birds in the shackle. I took immediate action and stopped the picking line and notified REDACTED. I met with REDACTED, REDACTED; REDACTED, Second REDACTED; REDACTED, REDACTED Manager and reminded them the Poultry Product Inspections Act (PIA) and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices. During our meeting, REDACTED. REDACTED along with REDACTED. REDACTED and REDACTED. REDACTED stated they investigated and determined the employee was aggressively hanging the live birds, informing me the employee was removed from the live hang department until further planned actions were implemented. I was also informed REDACTED conducted additional training with all live hang personnel in both English and Spanish in handling of live birds. I recommended REDACTED. REDACTED 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 REDACTED. REDACTED and the management team that this MOI will be forwarded to the District Office and the REDACTED (REDACTED) in case additional follow-up is recommended. A plant response is requested. Respectfully, REDACTED. REDACTED, REDACTEDIIC, REDACTED P1284, Pilgrim's</p>
P843	Pilgrim's Pride Corporation	7/25/2021	<p>On Sunday (July 25th, 2021) night, at approximately 10:00 pm, while observing operations in the scald/picking room I (REDACTED. REDACTED) observed an uncut bird (that already passed through the scald tank – all feathers were removed) come down the picking line. I removed the bird from the picking line 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. After making these observations I determined this bird was not slaughtered in accordance with good commercial practices. The REDACTED, REDACTED, entered the area shortly after; he was shown the uncut bird 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 slaughtered 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>
P843	Pilgrim's Pride Corporation	7/27/2021	<p>On Tuesday (July 27th, 2021) night, at approximately 11:10 pm, while observing operations in the scald/picking room I (REDACTED. REDACTED) observed an uncut bird (that already passed through the scald tank – all feathers were removed) come down the picking line. I removed the bird from the picking line 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. After making these observations I determined this bird was not slaughtered in accordance with good commercial practices</p>

			(GCP). The REDACTED, REDACTED, and Superintendent, REDACTED, were shown the uncut bird 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 slaughtered 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."
P1201	Pilgrim's Pride Corporation	7/27/2021	On 07/27/2021 at approximately 11:15pm, I walked through the live hang room and noticed a large pile of dead on arrival (DOA) birds on a metal table. I looked closer and observed a live bird in respiratory distress and its head underneath two DOA birds. I showed a line lead my findings and asked him to call REDACTED. I immediately removed the head from underneath the dead carcasses, thus allowing the bird to breathe. Once REDACTED. REDACTED arrived in the area, I informed him of my findings. Additionally, I informed HACCP Superintendent REDACTED of my finding as well. The establishment culled the bird immediately. The establishment should prevent the mistreatment of birds before or during shackling or elsewhere in the slaughter operation, up until the kill step.
P1201	Pilgrim's Pride Corporation	7/29/2021	<p>On 07/29/2021 at approximately 10:21pm, REDACTED performed a Good Commercial Practice task and observed two live birds mutilated by the machinery of the automatic cage dumper. She immediately notified REDACTED and showed him her findings. By this time, the birds were dead, which REDACTED verified. REDACTED notified REDACTED of the incident. This is evident that birds died by other means than slaughter. Prior to this event, USDA has notified the establishment numerous times about mutilated birds on the floor underneath the cage dumper. The following is a list of documented instances when IPP observed mutilated birds under the cage dumper. This list does not include the verbal communications IPP have discussed with the establishment.</p> <ol style="list-style-type: none"> 1. On 06/22/2021, IPP observed birds caught in the roller where the cage dumper meets the CAS system. The establishment decided to end the night early to repair the system. IPP notified REDACTED and REDACTED <ul style="list-style-type: none"> · On 06/23/2021, REDACTED discussed with REDACTED and he explained the birds caught in the roller were dead on arrival (DOA) and were mutilated by the roller of automatic cage dumper. · On 06/24/2021, IICs discussed this issue in the weekly HACCP meeting. 2. On 06/25/2021 at approximately 3:30 pm, IPP witnessed dead birds under and around the cage dumper and notified REDACTED of the issue. REDACTED went to the area and witnessed live birds fall out of the cage, through the machinery of the dumper and onto the floor. The establishment made repairs to the dumper. Once repairs were completed, IPP did not observe anymore birds falling out of the cage for the rest of the night. 3. On 07/26/2021 at approximately 3:30pm, IPP observed mutilated birds on the right side of the cage

			<p>dumper. REDACTED emailed REDACTED about this incident. Approximately 10:47pm, IPP observed another mutilated bird on the right side of the cage dumper.</p> <p>4. On 07/27/2021 at approximately 4:35 pm, IPP observed a wing (feathers attached to muscle) underneath the cage dumper. At approximately 9:35pm, IPP observed extremely mutilated birds under the cage dumper.</p> <p>For all instances, IPP alerted a supervisor or the employee in charge of collecting birds that did not get dumped.</p> <p>Poultry are to be slaughtered in a manner that ensures that breathing has stopped before scalding, so that the birds do not drown, and that slaughter results in thorough bleeding of the poultry carcass. Compliance with these requirements helps ensure that poultry are treated humanely.</p> <p>A copy of this Memorandum of Interview was sent to the Raleigh District REDACTED.</p>
P584	Pilgrim's Pride Corporation	7/12/2021	<p>This Memorandum of Interview is being documented because of concerns USDA has for the Humane Handling of birds at P584. On July 12, 2021 at approximately 1330 hours, while performing Good Commercial Practices Verification at the Stunners, Live Hang Department, and Coop Dump Belts, the following humane handling concerns were observed: Upon entering the Live Hang Department, I encountered 23 live birds huddled on top of one another at the end of Live Hang belt #1. Four additional birds were observed on the floor either behind or beside the live hang team members. On the opposite end of the belt I observed 12 DOAs piled on the metal table with one live bird in the mix. On Line #2 belt, I observed paws and associated feathers and organic material piled under the metal table extending approximately 2' x 3'. This is considered a "smother" area and should be maintained in a manner to avoid a smothering concern. As I exited the Live Hang Department, I observed two swollen paws caught in an area of disrepair which resulted in an opening approximately 4 inches in length, in the lip/wall portion of conveyor belt #1. The paws were wedged so tightly that it was difficult for the coop dump operator to dislodge them. REDACTED was notified and shown the area of concern and notified of the other issues. While attempting to perform the broken wing portion of the GCP task, I observed wings either fluttering or flapping on REDACTED birds exiting the stunner from line 1 and REDACTED birds exiting the stunner from line 2. As the establishment is aware, proper stunning is verified by birds presenting past the stunner with wings tucked. It was also difficult to determine an accurate broken wing count as excessive numbers of birds presented with open wings that appeared "caught" or were contacting birds on adjacent shackles. USDA recognizes that stunning is optional, however, if the establishment chooses to incorporate stunners into their process, the equipment must work properly. REDACTED was notified of the concerns. USDA requests that the establishment ensure that Humane Handling Procedures are followed to minimize discomfort to the birds prior to and during the slaughter process. Documented by REDACTED, REDACTED.</p>
P6638	Pilgrim's Pride Corporation	8/5/2021	<p>Tonight, early morning of August 6th 2021, during my evening Good Commercial Practices walkthrough at approximately ~0030hrs, on line 2, I saw a live bird coming down the line, passed the backup cutter.</p>

			<p>It was not stunned and had no signs of being bled. It was looking around, bright, and alert. I then observed the live bird go into the scald tank. I notified, REDACTED, evsiceration supervisor of my findings and that I was writing a GCP MOI. REDACTED, REDACTED, also responded and was notified. Sincerely, REDACTED, REDACTED</p>
P6638	Pilgrim's Pride Corporation	9/8/2021	<p>On September 8, 2021, at approximately 1231 hours; I observed Less than Good Commercial Practice at establishment P-638 Pilgrim's in Enterprise, AL. While performing a Good Commercial Practice verification task, I observed one (1) live bird enter the scald on Picking Line #2. When I initially observed the live bird, the neck and head was not visible, and no blood was noted. I then bent down and was able to see a fully conscious bird holding its head and neck up along its dorsal surface. The bird's eyes were open and blinking, the head/neck were moving, and the bird was not stunned. The bird then entered the scald on Picking Room line 2 scald alive after bypassing the head puller which is the establishment's final intervention. I immediately left the head puller on Picking Line #2 and notified REDACTED of my findings and the documentation of this Memorandum of Information (MOI). In addition, REDACTED, REDACTED, HACCP Superintendent REDACTED, REDACTED and Shift REDACTED were notified of the observed events and of the forthcoming documentation of a GCP MOI. Respectfully Submitted, REDACTED. REDACTED, REDACTED c: REDACTED. REDACTED, REDACTED c: REDACTED. REDACTED, REDACTED</p>