

P164	Tyson Foods Inc	4/21/2021	On April 21, 2021 at approximately 2108 hours, while performing a part of the Good Commercial Practices Verification task, I, REDACTED was observing birds entering the picking room on picking line #2, and I observed a live bird go into scalding. The bird's eyes were blinking, and it was alert and the wings were flapping. There were no observable cuts made to the bird's neck. I notified REDACTED of my observations and forthcoming GCP MOI documenting these events. I additionally notified REDACTED of my observations, and she notified REDACTED and REDACTED of the observed events and forthcoming documentation. ..Respectfully submitted, ..REDACTED ..Food Safety and Inspection SERVICE, USDA FSIS ..713 S. Pear Orchard Rd. ..Ridgeland, MS 39157 ..cc: REDACTED ..REDACTED ..REDACTED ..REDACTED ..REDACTED ..REDACTED ..REDACTED
P164	Tyson Foods Inc	7/15/2021	On July 15, 2021 at approximately 2053 hours, while performing a portion of the Good Commercial Practice Task as I, REDACTED was observing the birds entering the scalding in the Picking room area in the Establishment's Evisceration department. I observed a single live bird enter the scalding tank for Picking Line # 2, the live bird was small, and no cut was evident on the bird's neck area. The bird was alert at this time. Upon closer examination of the bird in question, it was still intact with no cut to the neck area or anywhere else on the bird. I informed GPM REDACTED, and REDACTED. _____ REDACTED, REDACTED, REDACTED
P325	Tyson Foods, Inc.	4/5/2021	On 4/5/2021 at approximately 1520 hours while performing a GCP Task, I observed at the Rehang Station seven birds that had been deposited in the condemn barrel without neck cuts. All seven birds had intact neck epidermises. At this time, REDACTED, and REDACTED, were shown the findings and notified of the forthcoming GCP noncompliance. It was apparent that all seven of these birds had not been properly bled and had entered the scalding still breathing. REDACTED immediately investigated the incident and determined the root cause to be a maladjusted cut blade. As a corrective action he adjusted the cut blade and reduced the line speed to REDACTED birds per minute. This had the effect of reducing the number of birds that had previously missed the cut blade from REDACTED birds per REDACTED birds per minute down to REDACTED birds per REDACTED birds per minute. The preventative measure submitted by the REDACTED was an immediate retraining of the two involved back up neck cutters. 9 CFR 381.65(b) states, "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". The Establishment is reminded that NRs for noncompliance and MOIs related with 9 CFR 381.65(b) when finalized are posted for public review on the FSIS website, and the information contained within the NRs and MOIs for GCPs can be FOIA requested by individuals from the general public. The Establishment is also reminded that they are responsible for providing their own MOI responses through PHIS. Copies of this Memorandum of Interview will be distributed to the Establishment, inspection file, and the District Veterinary Medical Specialist per FSIS directive 6100.3. The issue will be discussed at the next weekly meeting. REDACTED
P758	Tyson Foods, Inc	8/26/2021	At approximately 0424 hr. on August 26, 2021, after the establishment pre-operational inspection and before the start REDACTED, I (REDACTED) performed a Pre-Operational Sanitation verification task. The following was observed on the back dock area: there were two live birds in the large blue DOA vat placed

			<p>underneath the DOA belt. The vat contained approximately three inches of water with numerous feathers. The live two birds were alert, with their eyes open, looking around, and flapping their wings. QSI REDACTED was present and observed the birds in the vat. REDACTED. REDACTED reached in the DOA vat with a stainless-steel hook and removed the live birds. These birds were left from the previous shift. QSI REDACTED was notified of the forthcoming REDACTED CC: DM REDACTED DDM REDACTED DDM REDACTED DDM REDACTED. REDACTED. REDACTED</p>
P768+V768	Tyson Foods, Inc.	7/26/2021	<p>July 28, 2021 Good Commercial Practices Memorandum of Information On July 26, 2021 evisceration line 2 had an issue with the hock cutting machinery at the evisceration rehang table at approximately 10:43 and line 2 was stopped completely. At 10:47 several supervisors and managers entered the picking room to remove carcasses that were still attached to the paws, due to the machinery failure at the rehang table. At 10:48, FSIS went to check on the birds in the electrical stunner and found that the stunner was still full of chickens. FSIS found that the chickens at the ends of the stunner had struggling, labored breathing and their heads half submerged in the stunner water. FSIS could not see the heads of the chickens stuck in the middle of the stunner, as their heads were submerged completely under water. FSIS immediately went to find the supervisor for the area. The supervisor was found removing slaughtered carcasses from the line. FSIS asked the supervisor what the plan was for the live chickens that were in the stunner, since the line was not operational. After being reminded, the supervisor walked back to the stunner area, then set up a ladder and began removing the chickens from the shackles that were in the stunner. The chickens were retrieved by the supervisor on the ladder and given to live hang employees, who took the chickens to the shackle room to remove their heads (to ensure that any chickens that were still alive were euthanized) before placing them in condemn barrels. Most of the birds retrieved from the stunner had drowned and were dead. FSIS also pointed out REDACTED birds that were trapped in the head cutting guide bars, just before the automatic blade. Water was pouring over the heads of these five birds (used to reduce friction of the automatic blade and keep guide bars from clogging) resulting in the birds struggling to breathe. The backup killer had already euthanized the chickens after the stunner all the way to the entrance of the guide bars, but the birds trapped in the cutting guide bars had not been euthanized the supervisor was shown the 5 birds. The supervisor asked for the backup killer's knife and cut their necks, to euthanize the 5 chickens. If FSIS had not intervened, the REDACTED would not have removed the chickens from the stunner or the head cutting guide bars. After 5 minutes of down time, birds recovered from the stunner were dead due to drowning. Allowing these chickens to drown caused undue suffering/pain/mistreatment and death by means other than slaughter, which is not consistent with good commercial practices. As per Federal Register Notice Docket No. 04-037N dated September 28, 2005, "Treatment of Live Poultry before Slaughter, the Food Safety Inspection Service (FSIS) strongly encourages all establishments engaged in the slaughter of poultry to make every effort to treat poultry humanely and abide by the Good Commercial Practices (GCPs) as described by industry guidelines." My observations are consistent with less than good commercial practices. A copy of this Memorandum of Interview will be forwarded to appropriate personnel in the District Office. Respectfully submitted on</p>

			July 28, 2021 Supervisory REDACTED (REDACTED) REDACTED. REDACTEDP768 Tyson Foods, Inc. Waldron, AR Cc. REDACTED, REDACTED. REDACTEDDDDM, REDACTED. REDACTEDDDVMS, REDACTED. REDACTED
P806	Tyson Foods, Inc.	8/27/2021	<p>On Friday, 27 August 2021, at 1705 hrs I walked into the live hang area and saw that the DOA belt was completely full, heaped up with multiple layers of dead birds and overflowing on to the floor. There were live birds to numerous to count on the floor, on the stands and under the stands in the live hang area. I came to the DOA belt and immediately noticed what appeared to be a live bird buried in among the DOAs. I immediately stopped the hang line. In the process of clearing the DOA belt there was found a total of 3 live birds that were completely buried in DOA birds. I sorted through the belt to make sure there were no more live birds present. REDACTED was completely full so it had to be taken out and emptied before the DOA belt could be emptied. REDACTED. REDACTED, General Production Manager for 1st Processing, was present as he was hanging birds on the line due to being short of hangers. He was told that an MOI would be issued for Good Commercial Practice For Poultry Slaughter failure. Birds were in danger of dying other than by establishment documented slaughter procedures. This situation was twice found and addressed earlier in the week with both shifts GPMs and was discussed during the weekly establishment meeting this week. The DOA belt was cleared and the live birds on the floor and on the stands were returned to the live hang belt and the belt was released at 1714 hrs. REDACTED. REDACTED, REDACTED, was told of the Good Commercial Practice For Poultry Slaughter failure and that an MOI would be issued.</p>
P1362	Tyson Foods, Inc.	5/18/2021	<p>At approximately 1330 hours, on May 18, 2021, while verifying in the Live Dock area I observed the following: ..A Tyson team member was standing on top of the incoming conveyor belt where the belts transfer to the live hangers. REDACTED, and three other team members were pushing down on the bottom of the incoming conveyor belt with their feet. Another team member was along the wall, tossing live poultry carcasses at the feet of the team member that was standing on top of the conveyor belt. I observed a heaping pile, approximately 60 or more, of DOAs in the middle of the live hang lines one and two with two live birds near the pile moving about. The pile of DOAs were surrounding the feet of the team members that were in the area. I did not observe the DOAs being addressed to clear the area. I notified REDACTED, the concern of how the live birds coming in were being handled and being tossed toward the other team member that I observed and the loss of process control to address the excessive amount of DOAs that had and continued to accumulate. I explained that live birds should be handled properly as to not harm them. REDACTED acknowledged this and informed the team members to stop and get down from the incoming conveyor belt and to also quit tossing the live poultry carcasses. I notified REDACTED of my observations at approximately 1335. ..I then returned to live dock with REDACTED at approximately 1340 and observed team members from kill line two, where the hangers stand, kicked approximately ten DOAs from into the middle of the room and other team members were observed stepping on top some of the DOA carcasses. At this time there was a heaping pile of too many to count DOAs on the ground in the middle of lines one and two, a heaping pile of DOAs on the table and the DOA belt. ..REDACTED discussed with REDACTED the loss of process control regarding the DOA</p>

			carcasses and the handling concerns that were observed. I notified REDACTED that the discussion regarding these concerns would be documented in an MOI.
M7100+P7100+V7100	Tyson Foods, Inc.	5/19/2021	On May 19 at approximately 1226 hours, REDACTED, REDACTED and I, REDACTED were performing a Good Commercial Practice PHIS regulatory Verification task at the Holding/Cooling shed. In attendance, was REDACTED, REDACTED, REDACTED and REDACTED. We observed a bird on trailer 23110 crushed and suffocated between a damaged, lifted, bent floor and the wire in a tier of the cage that caused the death of this bird. This constitutes a mistreatment of poultry and represents less than GCP that requires 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 that a GCP MOI will be issued to the establishment, also a copy sent to the District Veterinarian Medical Specialist and a copy retained in the FSIS file. A copy of the FSIS Directive 6110.1 issued 7/3/18 Verification of Poultry Good Commercial Practices will be given to him during the upcoming establishment awareness meeting.
M7100+P7100+V7100	Tyson Foods, Inc.	6/7/2021	On June 7, 2021 at approximately 21:05 hours, I, REDACTED, while on my way to perform Good Commercial Practices (GCP) task, found the following GCP noncompliance in the picking room : a shackled bird was vigorously flapping on slaughter line 2 between the first and second head puller heading for the entrance of the scald vat. I went to check the bird for consciousness/sensibility and found the bird had a broken neck, no blink response, no response to handling the head and its neck was uncut. The birds entered the scalding flapping weakly after missing the second head puller. After I turned from assessing the first uncut flapping bird, I noticed a second uncut bird after the first head puller flapping vigorously. When I checked the second bird, I again found a broken neck, lack of blinking, lack of response to handling and an uncut neck. Immediately after assessing the second uncut flapping bird, a third and fourth flapping bird exited the first head puller with similar broken necks and uncut throats and lack of responsiveness. I took a regulatory control action of stopping the slaughter line 2 and tried to locate or contact establishment management by having a floor lead call them using a radio. When management arrived, I explained my observations to REDACTED and REDACTED. REDACTED immediately began trying to adjust the height of the head puller and discovered that it had been welded in place and was no longer adjustable. When relinquished regulatory control, immediately, a live conscious uncut bird bypassed the head puller by pulling its body up out of the bunched-up birds feeding into the first head puller with establishment supervision present to witness these observations. REDACTED removed the live bird from the slaughter line. While REDACTED was removing the first live, conscious uncut bird from the line, I pointed out two more live, conscious, uncut birds to REDACTED, which he then removed. Both REDACTED and REDACTED removed another live uncut bird each for a total of 5 live, conscious, uncut birds that would have otherwise entered the scald vat and drowned. I informed establishment supervision that their process was out of control and would be documented and asked what corrective actions they intended to take. REDACTED stated that the Back Up Killer would be removed and re-trained before he could work that position again. REDACTED stated that he had ordered Maintenance to cut the head puller equipment free of the welds that was preventing adjustment of the equipment. REDACTED and I waited approximately five more minutes and did not witness any further live, conscious, and uncut

			<p>birds exiting the blood tunnel to enter the scald vat. As I returned from performing GCP task, my path took me back past the blood tunnel where I noticed another live conscious uncut bird past the first head puller heading for the scalders. I took another regulatory control action of stopping the kill line 2, and instructed the floor lead who came to investigate to remove the bird from the shackle which was past the last head puller and starting the decline into the first scald and radio for management. Immediately after the floor lead removed the live bird from the line, the Back Up Killer started the line again without permission, violating regulatory control. I immediately stopped the Kill line 2 and instructed the Back Up Killer not to restart the line. When REDACTED and REDACTED arrived, I described the situation, they witnessed the live uncut bird and the empty shackle, and I informed them of the seriousness of personnel circumventing a USDA regulatory control action. REDACTED stated that he would need to go ahead and remove the Back Up Killer for re-training. REDACTED immediately arranged for a Back Up Killer replacement. I allowed the line to be re-started and REDACTED removed an additional 2 live conscious uncut birds from kill line 2. I watched for an additional 5 minutes without observing any more live uncut birds exit the blood tunnel to enter the scald vat. If USDA had not found this noncompliance, loss of process control would have persisted in the slaughter process. The observations of live and conscious birds just prior to entry into the scald vat shows noncompliance with 9 Code of Federal Regulations (CFR) 381.65(b) . Birds missed by the mechanical kill machine were repetitively, routinely and consistently being allowed to pass uncut into the process thereby sending numerous birds into the establishment production processes that died by means other than slaughter which does not meet 9 CFR 381.65(b) . Additionally, using equipment to cause injuries to poultry is not in accordance with good commercial practices and therefore does not meet 9 CFR 381.65(b). Birds that die by means other than slaughter are, by regulatory definition, Cadavers which are condemned under 9 CFR 381.90 .</p>
P7101	Tyson Foods, Inc.	6/29/2021	<p>On 6/29/21 at approximately 1838 hours I observed concerns while performing my Good Commercial Practice task. While observing kill line A at the kill machine I observed 53 birds missed by the kill machine during 3 ½ minutes of observation. I also observed during this check a bird that was missed by the kill machine that was also missed by the backup killer. On line A the head puller is located after the scalders. Therefore, the bird that was not killed by the backup killer would inevitably enter the scald still breathing. During this same check there were two occurrences in which the backup killer had to stop the line and move the legs of 3 birds that had a leg in two different shackles. ..I then notified REDACTED of my findings who immediately went to make adjustments and speak with live hang. I performed a retest at approximately 1852 hours, in the presence of REDACTED, which resulted in 15 birds missed by the kill machine. I notified REDACTED of my findings on both checks. ..I performed another retest at approximately 2100 hours which had 26 missed by the kill machine and the line had to be stopped twice due to birds hung by only one leg. I then notified REDACTED of my findings and he and REDACTED made more adjustments. ..At approximately 2150 hours I performed another retest of Line A kill machine that passed with 4 birds missed. ..The large number of birds missed by the kill machine and the improper hanging of birds creates an opportunity for live birds to be missed and enter the scald still breathing.</p>

M7478+P1	Tyson Foods, Inc.	4/22/2021	Today April 22, 2021, at approximately 1400, while performing a Good Commercial Practices check at the entrance to the kill hole, I observed a live bird heading towards the entrance to the scald on line #1. The bird had its eyes open, was breathing and holding its head upright and appeared alert and responsive. I proceeded down to the scald entrance and observed the bird enter the scald still breathing. At the time I observed the bird just prior to entering the scald, there was not enough time to stop the line to prevent it from entering the scald. The bird had its eyes open and was jerking its body excessively. I did not observe any evidence of cuts on or around the neck of the bird. I notified REDACTED of the nonconformance to the good commercial practices and of the resulting MOI.
M17250+P6+V6	Tyson Foods, Inc.	4/16/2021	On Friday, April 16, 2021 at approximately 1032 hours I, REDACTED, performed a good commercial practice verification task in the picking room. I positioned myself at a point where I can directly view both lines entering the scald vats. On picking line 1, within one minute of continuing my check I observed one live bird of average size, still breathing with no visible neck cuts, entering the scald vat. The bird was hanging normally with its head straight down blinking its eyes and still breathing. Approximately 5 birds later another live bird was observed of average size with no visible neck cuts, entering the scald vat and blinking its eyes while still breathing. I located REDACTED who radioed for REDACTED. Once REDACTED arrived in the picking room, I notified him of my observations. I performed a recheck observation of the line for compliance at approximately 1038 hours; I did not observe any live birds entering the scald vat at this time. After management assessed the incident, I had a brief discussion with REDACTED and REDACTED about their assessment and their further planned actions. I informed them again of my observations and of the forthcoming GCP MOI documenting these events. REDACTED stated that monitoring for the remainder of the shift would be increased in addition to adding a third back up killer. ..Sincerely, ..REDACTED ..REDACTED ..cc REDACTED– District Veterinary Medical Specialist .. REDACTED .. REDACTED - AL
M17250+P6+V6	Tyson Foods, Inc.	7/6/2021	On July 6th, 2021 at 21:11 while performing the Poultry Good Commercial Practices Verification Task, I observed a live bird enter the scald on picking line one. I was standing between picking line one and two observing the birds immediately prior to entering the scald. I was able to clearly observe the entire neck to verify there was no cut. Additionally, I observed the bird holding its head up, looking around, and blinking its eyes. I immediately notified REDACTED, the REDACTED, of my findings and of the forthcoming GCP MOI documenting these events.
M17250+P6+V6	Tyson Foods, Inc.	9/27/2021	On Monday, September 27, 2021 at approximately 141 hours I performed a good commercial practice verification task in the picking room. I positioned myself at a point where I can directly view both lines entering the scald vats. On picking line 1, within two minutes of arriving, I observed one live bird of average size, still breathing with no visible neck cuts, entering the scald vat. The bird was hanging normally with its head slightly tucked, blinking its eyes, and still breathing. I asked the line lead to radio for a Supervisor. I informed REDACTED. REDACTED, Live/Evis General Production Manager and Shift Manager, REDACTED. REDACTED, of my findings and of the forthcoming GCP MOI documenting these events. After plant management assessed the situation, REDACTED. REDACTED stated that monitoring for the remainder of the shift would be increased in addition to making adjustments on the head pullers.

			Sincerely, REDACTED, REDACTED1st Shift – REDACTED, REDACTED c REDACTED, REDACTED– REDACTED-, REDACTED – REDACTED, REDACTED – Deputy District Manager - AL
P19514	Tyson Foods, Inc.	7/28/2021	On Wednesday, July 28, 2021, while observing operations in the Evisceration rehang area with REDACTED. REDACTED, I noted approximately 15 cadavers in the one-legger bin of Line 1. This was right after the establishment started hanging birds for 2nd shift and the start of the carcasses were entering the inspection floor. I also noted cadavers were still entering the rehang area at regular intervals and removed from the line by the rehang attendant. I immediately went to observe if any live birds were entering the scalding on Line 1 at the location of the establishment’s last intervention of a head puller. While observing the line at 1445 hours, I observed a bird with eyes open, blinking, and looking around at its surroundings enter the scalding. No further deficiencies were observed for the remainder of the check. I notified GPM REDACTED of my observations and of the forthcoming GCP MOI documenting these events. He stated the back-up killer was new and that he would get him additional help.