

P1243	Perdue Foods, LLC.	6-Jun-22	<p>On Monday (June 6th, 2022) evening, at approximately 9:34 pm, I entered the kill room to perform a routine Good Commercial Practice (GCP) task. Immediately after entering the kill room, I observed one live bird enter the scald tank for picking line #2. This bird was observed with its neck bent, eyes wide open and appeared aware of its surroundings. To show REDACTED REDACTED (REDACTED) my observations, I walked down the picking room to the final picker and removed this red bird from the picking line (right before entering the evisceration department); I presented this red bird to REDACTED REDACTED at approximately 9:38 pm. This red bird displayed a cherry red appearance of the entire carcass, no cut on the neck, and a swollen/engorged head which was cherry red/purple in color. Agency regulation requires that poultry be handled in a manner that is consistent with Good Commercial Practice (GCP), 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 carcass and ensure that breathing has stopped prior to scalding.</p>
P1243	Perdue Foods, LLC.	2-Jun-22	<p>On 2nd of June 2022 at approximately 0448 hours, while performing the Good Commercial Practice Verification Task I observed a team member holding the bird by the neck area. I noticed that he twisted the neck of the bird repeatedly. When he placed it on the floor, it is alive for more than 3 minutes. He picked up another bird and did it again in the same way and when he placed it on the floor the bird still alive for more than 4 minutes. The bird was kicking, breathing and eyes are blinking. He did this action 3 consecutive times and it was unsuccessful to quickly dislocate the muscle in the neck area without suffering. After observing these actions, I immediately stop the team members from continuously doing it. Twisting a bird's neck to make it unconscious immediately is not a proper process which causing birds to suffer before its death which result of repeatedly mistreated by the establishment personnel. During that time of my observation REDACTED, REDACTED REDACTED, was in the area, and he was informed and showed my observations and MOI will be issued of what I had observed. REDACTED REDACTED stated that he is the only one who could perform euthanasia or dislocate a muscle in the neck area of the bird. REDACTED REDACTED picked up the bird on the floor and hold it by the head and leg area and pulled the head part quickly to dislocate the muscle in the neck area. After he performed it, he laid it on the floor and the bird was unconscious in less than 30 seconds without suffering. Directives 6110.1 stated that "in general poultry should be handled in manner to prevent needless injury and suffering to produce commercially marketable product." I prepared this report on 06/02/2022 and I certify that this report has recorded in it a summary of all pertinent matters discussed.</p>

P1243	Perdue Foods, LLC.	18-May-22	<p>On 18th of May 2022 at approximately 0455 hours, while performing the Good Commercial Practice Verification Task I observed a live bird that the head was sticking out in the cage that was sitting directly on the ground. I observed the bird was continuing to breath, blinking its eyes, and moving head. I came closer to the cage to ensure that the bird was not having a hard time breathing but when I observed the bird was gasping its breath and the head was sticking out and stuck between the gap in the cage. During that time of my observation REDACTED, REDACTED REDACTED, and REDACTED, REDACTED REDACTED were in the area, and they were both informed and showed them my observations. The rehang team member picked the bird out in the cage and saw that the head all the way thru the neck area was sticking out and stuck between the gap in the cage and it was breathing, moving its head, blinking, and kicking. He agreed that it was alive. At this time, he had placed the bird back on the rehang table to rehang it back to the line. I prepared this report on 05/18/2022 and I certify that this report has recorded in it a summary of all pertinent matters discussed.</p>
P1243	Perdue Foods, LLC.	11-May-22	<p>On Wednesday (May 11th, 2022) evening, at approximately 8:15 pm, I observed three red birds entering the evisceration department on line #1. These red birds displayed a cherry red appearance of the entire carcass, no cut on the neck, and a swollen/engorged head which was cherry red/purple in color. This observation prompted me to perform a directed Good Commercial Practice (GCP) task. At approximately 8:16 pm, I positioned myself to observe birds enter the scald tank for picking line #1; my observations are listed below.</p> <ul style="list-style-type: none"> I. At 8:17 pm one live bird entering the scald tank II. At 8:24 pm one live bird entered the scald tank III. At 8:33 pm three live birds entered the scald tank <p>A total of 5 live birds entered the scald tank for picking line #1 in my presence; because I was able to find live birds entering the scald tank, it is very likely that the red, uncut birds that I observed earlier also entered the scald tank while still breathing. An attempt was made to signal REDACTED (REDACTED, REDACTED; REDACTED, REDACTED) in the area to stop the line, but all attempts were unsuccessful. Each bird had no cut on its neck, their eyes were wide open and appeared aware of their surroundings. After each observation, I walked down the picking room to the final picker and removed all red birds from the picking line (right before entering the evisceration department). A total of 6 red birds were removed from picking line #1 to show REDACTED (REDACTED and REDACTED) my observations and their failure to adhere to 9 CFR 381.65 (b). Each red bird removed displayed the same appearance mentioned above. Agency regulation requires that poultry be handled in a manner that is consistent with Good Commercial Practice (GCP), and that they do not die from causes other than slaughter. It is the establishment's</p>

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