

Establishment Number	Establishment Name	Inspection Date	MOI Description
P18	CARGILL MEAT SOLUTIONS	14-Sep-22	<p data-bbox="926 160 1171 191">September 14, 2022</p> <p data-bbox="926 233 1986 654">On September 14, 2022, at approximately 1:55PM, I REDACTED REDACTED, REDACTED REDACTED and REDACTED REDACTED were verifying current live hang operations after the establishment stopped operations at approximately 10:52AM. During this time, we observed 30-40 toms on outside shackles not stunned in the live hang area from the previous shift. Upon further inspection 25% of the toms were deceased suspected from secondary asphyxia due to hanging and unable to right themselves. Approximately 25% of the toms demonstrated different stages of respiratory distress from open mouth breathing, increased effort and gasping for air, as well rapid movement of wings and body causing further injuries (i.e. broken wings) to the toms. The diseased toms demonstrated pitting edema of their necks and heads with discolorations in the areas. Based on the investigation, the toms were hanged at approximately 11:45-12:00AM and spent approximately 1.5hrs hanging without being stunned or slaughtered.</p> <p data-bbox="926 696 1986 899">I informed REDACTED REDACTED (REDACTED) and REDACTED REDACTED (REDACTED) of the incident and REDACTED REDACTED (REDACTED) of the incident. I also verbally informed REDACTED REDACTED, REDACTED, regarding this incident and appropriate actions going forward. I notified REDACTED REDACTED that this MOI will be forwarded to the District Office and the REDACTED (REDACTED) in case additional follow-up is recommended.</p> <p data-bbox="926 941 1986 1144">On September 15, 2022, I informed REDACTED REDACTED 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 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.</p> <p data-bbox="926 1187 1192 1218">REDACTED REDACTED</p>
P18	CARGILL MEAT SOLUTIONS	19-Sep-22	<p data-bbox="926 1230 1171 1261">September 19, 2022</p> <p data-bbox="926 1304 1986 1430">On September 19, 2022, at approximately 10:50am, I REDACTED REDACTED, while performing a Poultry Good Commercial Practices task, observed on the B-line loading truck ramp a tom turkey with half of its body underneath the front right tire of trailer 213 (Circle S). Upon further inspection, the tom turkey back legs and mid caudal body were</p>

		<p>underneath the tire. The bird proceeded to act distress and was unable to move both of wings. His neck was extended with heavy breathing (gasping for air). On his right wing, I noticed the radius and radiale bones visible (fracture). A second live tom turkey was further back in the ramp area underneath the lift. This bird appeared unharmed. I immediately attempted to find the REDACTED REDACTED to more the trailer, to no avail. At approximately 10:54am, I stopped the A-Line slaughter line on the live hang area since B-Line was not operational at this time. Upon the return to the area of ramp, the tom turkey was deceased. I informed REDACTED REDACTED upon his return and restarted A-Line at 10:59am.</p> <p>I then informed REDACTED REDACTED (REDACTED) of the incident and REDACTED REDACTED (REDACTED) of the incident. I also verbally informed REDACTED REDACTED, REDACTED, regarding this incident and appropriate actions going forward. I notified REDACTED REDACTED that this MOI will be forwarded to the District Office and the REDACTED (REDACTED) in case additional follow-up is recommended. I informed REDACTED REDACTED 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 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.</p> <p>REDACTED REDACTED</p>
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