

Establishment Number	Establishment Name	Inspection Date	Description
P18	CARGILL MEAT SOLUTIONS	22-Dec-22	<p>While performing a routine Poultry Good Commercial Practices task on 12/22/22 at approximately 15:20, I, REDACTED REDACTED REDACTED, observed a live turkey hen on A-line about to enter the scalders. The hen had its head and neck cocked to the side and was spontaneously blinking and rhythmically breathing. It did not appear to have been fully stunned. There was splattered blood present on the distal neck and chest area, presumably from a nearby bird, but no cut on the neck. The hen was similar in size to the other hens in the lot. I immediately stopped the line before the hen entered the scalders. A live hang employee removed the hen from the line and euthanized it. The hen was past the stun and kill steps and would not have been seen again by the backup cutter before it entered the scalders if I had not stopped the line. I restarted the line and observed stunning and slaughter on B-line for approximately five more minutes and did not see any additional hens miss the stun or kill steps.</p> <p>I informed REDACTED REDACTED and REDACTED REDACTED of my findings. A similar instance occurred on 12/5/2022 documented in MOI # KMA0616124005I. Poultry must be slaughtered in a manner consistent with good commercial practices and must not die by means other than slaughter.</p>
P18	CARGILL MEAT SOLUTIONS	22-Dec-22	<p>While performing a routine Poultry Good Commercial Practices task on 12/22/22 at approximately 15:05, I, REDACTED REDACTED REDACTED, observed the following conditions. Circle S trailer #207 contained 24 dead and 2 moribund turkey hens that were visible to me while examining the trailer. A typical number of DOA (dead on arrival) hens per trailer at this establishment has historically been approximately 0-2. The ambient temperature was 33 degrees Fahrenheit and raining during the time I examined the trailer. The trailer had traveled to REDACTED from a farm in REDACTED during a winter storm event that included low temperatures and freezing rain. Typically in cold and/or wet weather, there are large plastic panels placed on the sides of the trailer to protect the birds from adverse weather. This trailer had no panels present. The dead hens were diffusely soaked wet and cold to the touch which is consistent with death due to hypothermia. The remaining live hens on the trailer did not show signs of infectious disease that would have caused death.</p> <p>I informed REDACTED REDACTED and REDACTED REDACTED of my findings. The PPIA and Agency regulations require that live poultry be handled in a manner that is consistent with good commercial practices.</p>
P18	CARGILL MEAT SOLUTIONS	5-Dec-22	<p>While performing a routine Poultry Good Commercial Practices task at 15:48 on 12/5/2022, I, REDACTED REDACTED REDACTED, observed a live turkey hen on B-line</p>

			<p>about to enter the scalding. The hen had its head raised and was spontaneously blinking and breathing. It did not appear to have been stunned and there was no cut on the neck. The hen was notably smaller than the other hens in the lot. I was able to stop the line before the hen entered the scalding and instructed the backup cutter to cut the hen's neck, which he did. The hen was past the stun and kill steps and would not have been seen again by the backup cutter before it entered the scalding if I had not stopped the line. I restarted the line and observed stunning and slaughter on B-line for approximately five more minutes and did not see any additional hens miss the stun or kill steps.</p> <p>I informed second shift REDACTED REDACTED REDACTED of my findings. A few minutes later, REDACTED REDACTED informed me that he had added a second backup cutter to B-line and that a corrective action sheet would be filled out.</p> <p>A similar instance occurred on 12/2/2022 documented in MOI #KMA4514123402G. Poultry must be slaughtered in a manner consistent with good commercial practices and must not die by means other than slaughter.</p>
P18	CARGILL MEAT SOLUTIONS	2-Dec-22	<p>While performing a routine Poultry Good Commercial Practices task on 12/2/2022 at 15:05, I, REDACTED REDACTED REDACTED, observed a live turkey hen enter the B-line scalding. The hen had its head raised and was spontaneously blinking and breathing. It did not appear to have been stunned and I did not observe a cut on the neck before it entered the scalding. The hen was notably smaller than the other hens in the lot. I did not have time to stop the line before the hen entered the scalding. I followed the hen to the B-line rehang table where I pulled it off to examine. There was no cut on the neck, the skin was diffusely dark red to purple, and the head and neck were engorged with blood. This is consistent with a cadaver.</p> <p>I showed the hen to live hang REDACTED REDACTED and informed him that I had watched it enter the scalding alive. I then observed stunning and slaughter on B-line for approximately five more minutes and did not see any additional hens miss the stun or kill steps. During this time, I observed REDACTED REDACTED speaking with the B-line backup cutter.</p> <p>Poultry must be slaughtered in a manner consistent with good commercial practices and must not die by means other than slaughter.</p>
P18	CARGILL MEAT SOLUTIONS	14-Sep-22	<p>September 14, 2022</p> <p>On September 14, 2022, at approximately 1:55PM, I REDACTED REDACTED, REDACTED REDACTED and REDACTED REDACTED were verifying current live hang operations after</p>

			<p>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 where 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>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>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>REDACTED REDACTED</p>
P18	CARGILL MEAT SOLUTIONS	19-Sep-22	<p>September 19, 2022</p> <p>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 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</p>

		<p>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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