

Establishment Number	Establishment Name	Inspection Date	Description
P584	Pilgrim's Pride Corporation	22-Dec-22	<p>Est. P-584 Pilgrim's Pride Corp.</p> <p>December 23, 2022</p> <p>In attendance: REDACTED, REDACTED, and REDACTED, REDACTED</p> <p>At approximately 0010 hours on the shift of December 22, 2022, while verifying Good Commercial Practices in the Live hang area the following was observed. There was increased number of Dead-on Arrivals on table 1 approximately 3 to 4 stacks of DOA's on the table. There were approximately twenty DOA's on line 2 table, 9 DOA's on the floor awaiting decapitation and pile of DOA's on the floor behind line 2 table. I discuss my concerns with REDACTED. REDACTED REDACTED stated that, he had stopped hanging on line one to regain control of the process to ensure each carcass. I then observed several birds with weakened appearance that had frozen due to the low index temperature at that time which was 10 degrees Fahrenheit and dropping. I expanded my inspection by verifying the trailers and cages near the establishment and I then observed too numerous to count DOA' in the cages on all three trailers stage near the plant. There were numerous birds with their heads stuck between the bars of the cages, REDACTED was verbally notified of the dead birds on the trailer. I then walked to the holding shed and observed that there was two full trailers and one partial trailer with approximately 75% mortality rate staged in the west holding shed. It was evident that due to the low temperature the birds were transported from the farm to the establishment dying ,or dead-on arrival , died while waiting in the holding shed.</p> <p>At approximately 0030 hours I met with REDACTED REDACTED and discussed the planned corrective action. REDACTED REDACTED stated that the plans were to have live operations stop catching temporarily. To slow the line speed on line two, stop hanging on line one, to ensure no loss of process control due to the high-volume dead-on arrival. REDACTED REDACTED stated that he would receive further guidance from upper management, for next steps. There were 15,045 Dead on arrivals for the night shift that was recorded. There were 20924 Dead On Arrivals recorded for the day shift.</p> <p>Measures to prevent the needless suffering, discomfort, or death of poultry by means other than slaughter, must be met throughout the entire process." "whether they have appropriately designed and maintained facilities for bird delivery to the establishment." 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> <p>A prudent establishment would react as proactively as possible to such occasions to reduce the</p>

			<p>severity of loss of process control. P584 is an establishment with two dumping/hanging systems. There are several methods the establishment may institute during instances such as these that would allow effective and efficient addressing of DOAs with potential to maintain slaughter operations. Further failure to appropriately act during incidents of high DOA volumes to maintain process control, whether intentional or accidental, may lead to further regulatory control actions and documentation. FSIS respectfully requests any updates regarding these matters and welcomes communication to understand and resolve concerns associated with this memorandum or any other instances.</p> <p>Documented by</p> <p>REDACTED REDACTED</p>
P7091	Pilgrim's Pride Corporation	5-Jul-22	<p>On Tuesday July 5 and Wednesday July 6, 2022, REDACTED REDACTED met with P7091 REDACTED to discuss the following incident and the establishments investigation results with corresponding actions to address the incident. July 5, 2022, attendees at approximately 1553 hours: REDACTED REDACTED, REDACTED REDACTED, REDACTED REDACTED (REDACTED REDACTED (REDACTED) July 6, 2022, attendees at approximately 0715 hours: REDACTED REDACTED, 1st REDACTED REDACTED followed by REDACTED REDACTED, then later REDACTED REDACTED at approximately 1530 hours On Tuesday July 5, 2022, at approximately 1452 hours REDACTED REDACTED REDACTED observed a Good Commercial Practices mistreatment event in Live Hang. REDACTED REDACTED observed the hangers approximately 3-4 positions down from the switch driver hanging chickens when 2 live chickens were thrown from behind the hangers in a horizontal line without the hanger(s) turning around. Each bird hit the wall approximately 5+ feet away from the hanging line (one after the other), bounced off the wall from the force of momentum and then fell to the floor approximately 1-2 feet away, back towards the hangers. Each bird visibly roused but did not stand up when hitting the floor, they were alive and conscious. REDACTED REDACTED immediately pulled the E-stop cord and notified the lead who was standing in front of the hangers, of the observed issue. The line was re-started shortly after REDACTED REDACTED took regulatory control of the line without being released by REDACTED REDACTED. When returning to the hanging side of the table, the two chickens had been removed from the floor. REDACTED REDACTED then informed the REDACTED (REDACTED REDACTED and REDACTED REDACTED in the office of the observation. REDACTED REDACTED also met and discussed the event with REDACTED REDACTED, REDACTED REDACTED, and REDACTED REDACTED. Management stated they would review what video footage they had from around the incident and meet with the back dock team to identify the responsible party(ies) for internal handling and address Animal Welfare handling procedures and practices with the teams. On July 6, 2022, REDACTED met with REDACTED REDACTED and discussed the results of their investigation and actions. One responsible party was identified and managed through internal avenues. Both day shift and night shift Back Dock teams participated in "Stand-Down" meetings on July 5th and 6th as well as increased monitoring to verify handling practices. Management also addressed the violation of regulatory</p>

		<p>control by instructing the teams to be aware of who is in control of the line if it is USDA to step away from the line until USDA releases for operations to resume. Management after meeting with the individual, stated that they truly believed the birds were dead. Regardless of the thought process, employees should be checking to ensure birds are not alive before being condemned as well as under no circumstances should a bird be thrown. Employing humane methods, such as ensuring birds are not alive before being processed as dead birds (e.g. moved to be placed into condemn bins) is consistent with Good Commercial Practices and can help produce an unadulterated product. Throwing of live birds in any circumstance is not consistent with Good Commercial Practices and can result in unnecessary injury to the bird or death. In addition, the PPIA and Agency regulations do require that live poultry be handled in a manner consistent with good commercial practices. The establishment is reminded in addition to the regulations found in 9 CFR 381.65(b), it is also a violation of the Poultry Products Inspection Act (PPIA) 21 USC 458 (a)(1) if birds, especially on the slaughter line, are allowed to die by means inconsistent with good commercial practices. FSIS encourages establishments to develop and implement a systematic approach to ensuring poultry presented for slaughter are treated in a manner that minimizes excitement, discomfort, and accidental injury. The initial component of the approach is to assess the areas where handling problems may occur. Establishments should periodically evaluate their handling methods to ensure that their employees are treating animals in a manner that minimizes injury, excitement, and discomfort prior to slaughter and that their methods ensure all poultry are slaughtered in accordance with 9 CFR 381.65 (b). The establishment has previously been requested by me, REDACTED REDACTED, and previous REDACTED, to take adequate measures to ensure all establishment employees handling live animals are aware of the need to carefully check all animals handled in the Live Hang and Picking Room areas, for signs of life before they are condemned as dead. Again, under no conditions should a bird be thrown. USDA is requesting plant management properly evaluate conditions observed at P7091 concerning animal welfare, to ensure that employees are consciously aware of the need to properly treat animals and to establish effective preventive measures to avoid future occurrences. Future incidents of the same or similar mistreatment may result in further regulatory control action(s) and documentation in a noncompliance record. Copies of this Memorandum of Interview (MOI) will be distributed to the establishment, inspection file and REDACTED per FSIS Directive 6110.1. Documented by REDACTED, REDACTED, REDACTED</p>
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P584	Pilgrim's Pride Corporation	3/21/2022	<p>Est. P-584 Pilgrim's Pride Corp.</p> <p>March 21, 2022</p> <p>In attendance: REDACTED, and REDACTED</p> <p>At approximately 2328 hours on the shift of March 21, 2022, while verifying Good Commercial Practices in the Kill Room the following was observed. A live bird with its neck tucked, and blinking eyes. The bird was on the outside line after the killer progressing through the blood trough approaching the scalders. I implemented regulatory control by removing the bird from the line. There was no evidence of a cut from the kill blade, nor the backup kill step on the bird. The live bird was presented to REDACTED in the REDACTED office. The bird on line 2 was removed after the kill step (kill blade and the backup killer) and just before the scalders. Without USDA intervention, the live bird would likely have entered the scalders alive. REDACTED took the bird from USDA and hung the bird on the line. I asked for REDACTED to enter the kill room area. REDACTED entered the kill room and was informed of the concern. The immediate corrective action was to stop the kill line and talk to the employee.</p> <p>At approximately 2330 hours I met with REDACTED and discussed the planned corrective action. The corrective action provided was to have a documented training on the employee. I then performed a recheck and observed zero sensible birds prior to the scalders. REDACTED was verbally notified of the incident. REDACTED placed an additional backup killer on line 2 for the remainder of the shift.</p> <p>Documented by</p> <p>REDACTED</p>
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P584	Pilgrim's Pride Corporation	11/8/2021	<p>This Memorandum of Interview is being documented to address a violation of the Good Commercial Practices regulation 9CFR 381.65(b) which 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... On November 8, 2021 at approximately 1230 hours, while performing tasks throughout the evisceration department, the following was observed: a cherry red carcass, with its head attached and engorged with blood, was observed in a yellow condemn barrel which was partially (2/3) full behind the line 2 auto-rehang belt. I also observed the team member remove a cherry red carcass with its head attached and engorged with blood from the line at 1230 hours. At 1231hours, a second cherry red carcass, with its head attached and engorged with blood, was removed by the team member, and immediately following, an additional decapitated cherry red carcass was removed as well. I left the area to locate a supervisor and was informed that the REDACTED was absent. I proceeded to the REDACTED Office and spoke with REDACTED at approximately 1233 hours. I asked for REDACTED to meet me at the Line 2 Auto REDACTED table. When I arrived at the rehang table at 1235 hours, I noticed that the partially filled condemn barrel had been emptied. At approximately 1244 hours, I met with REDACTED and REDACTED and expressed my concerns regarding my observations. I stated that the kill wheel evidently malfunctioned and the back up cutter had failed to perform their duties, resulting in birds inhumanely entering the scaulder still breathing. I asked that the management team review the video footage provided by security cameras at the rehang tables. I was informed that during the time of my observations, the security cameras "skipped", causing the footage to be unavailable. Earlier this year, on May 12, 2021 and May 24th, 2021, cadavers were also observed by USDA IPP. MOIs were documented on May 14th and May 25th; see REDACTED and REDACTED. The Establishment is urged to maintain equipment (including security cameras) in good operating order and ensure team members effectively perform their duties to avoid further violations of Good Commercial Practices Regulations. Documented by REDACTED, 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</p>

			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.
P584	Pilgrim's Pride Corporation	5/23/2021	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 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 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

			<p>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 respectfully 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 bleed 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>
P584	Pilgrim's Pride Corporation	5/12/2021	<p>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 scalding(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 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 scalding. 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 scalding. Without USDA intervention, the live bird would have entered the scalding still breathing. REDACTED took the bird from USDA and hung the bird on the line between the stunner</p>

			<p>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 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 respectfully 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>
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