

Establishment Number	Establishment Name	Inspection Date	Description
M7089+P7089	Tyson Foods Inc	23-Aug-23	<p>On 8/23/2023, CSI REDACTED held a meeting with Live Hang Supervisor REDACTED at approximately 1740, and a meeting with Assistant Plant Manager REDACTED at approximately 1746 concerning an issue with Good Commercial Practices.</p> <p>On 8/23/2023 at approximately 1736, while performing a Good Commercial Practice in the live hang area I observed a team member punch a bird going around the carousel. At the current time no birds were being hung onto the shackles due to evisceration being shut down. I contacted REDACTED, supervisor, and immediately informed him of the situation.</p> <p>REDACTED was notified of the resulting MOI, and that the information would be forwarded to the district office along with the District Veterinary Medical Specialist (DVMS) in case additional follow-up is recommended.</p>
M7089+P7089	Tyson Foods Inc	7-Jul-22	<p>On 7/7/2022, at approximately 2235 hours, while in the evisceration department on the line 2 REDACTED stand, I observed multiple birds with dark red bodies and swollen heads entering the department from the picking room. At the time, there were no birds on line 2 therefore, I could further investigate the issue, and was able to record approximately 37 of these birds within two minutes. I also observed 5 birds with the same characteristics, in a stainless-steel bin at the end of the rehang table directly behind the REDACTED stand. It was apparent that these birds did not have a kill cut across their throats. Prior to the rehang table, the majority of these birds were being removed by the sorter and discarded. Since I was unable to leave my station and no REDACTED were immediately available, I notified the REDACTED, REDACTED, of my findings and he immediately began corrective actions. He placed two additional REDACTED in the slaughter area and three additional sorters prior to the rehang table. Two REDACTED remained in the slaughter area for the remainder of the night. REDACTED, REDACTED, was notified of my finding and the resulting noncompliance record, and that the information would be forwarded to the district office and the REDACTED (REDACTED) in case additional follow-up is recommended. The establishment is noncompliant with 9 CFR 381.65 (b), they</p>

			failed to slaughter poultry 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.
M7089+P7089	Tyson Foods Inc	12/28/2021	<p>At 1411 hours, while performing a Good Commercial Practices verification, I observed the following noncompliance: multiple birds entered the scalding while still breathing. My initial observation included three live birds entering the scalding in less than one minute. Each of these birds exhibited signs of full consciousness including lifting their head, tracking with their eyes, and taking regular breaths. None of these birds had a cut on their neck. I then observed [REDACTED]cadavers going through the picking system with no evidence of a cut on their necks. These birds were separate from the three I observed entering the scalding. I observed one additional live bird enter the scalding with a cut across its beak but no cut on the neck. The bird exhibited rhythmic breathing when it entered the scalding. I proceeded to the dumper area and placed USDA Reject tag #B28442743 on the dumper at 1421 hours. I notified E[REDACTED] of the noncompliance with 9 CFR 381.65(b) due to the establishment's failure to slaughter poultry consistent with Good Commercial Practices which ensures that poultry are not allowed to enter the scalding while still breathing. I instructed [REDACTED]to stop hanging birds on the kill line. I observed the birds that were already on the line continue through the process with no additional issues. [REDACTED] stated the current back up killer was inexperienced and would be replaced by a more experienced team member until retraining could be completed. Once corrective actions were implemented, I removed the USDA Reject tag and allowed slaughter to resume at 1455 hours. I observed the process for fifteen minutes and identified no additional noncompliance. All affected birds were discarded by the establishment.</p>