M18866+P551
Jennie-O Turkey Store Sales, LLC

On 05/27/26 at approximately 0630, I was verbally informed by the CSIs on the first shift(nights) that the amount and percentage of "Dead on Arrival" (DOA) of the first lot of turkeys before harvesting was 6.68 percent. IPP performed an inspection of the shed area where the turkeys are kept in cage trailers before harvesting to verify that all fans and mist sprayers were on due to the high temperatures during that time (86 degrees F). IPP noted all fans were on, but several (approximately six) misters were not functioning. IPP immediately informed management, Mr. REDACTED evisceration superintendent and Mr. REDACTED evisceration supervisor, of her observations. Later, IPP went to verify the verbal corrective actions given by Mr. REDACTED Some misters were repaired and others were in progress of being replaced or repaired. I verbally spoke to Mr. REDACTED and he informed me that the reason for the high amount of DOAs was due to the high temperatures. As an immediate corrective action, the establishment inspected and repaired the malfunctioning mist sprayers, which is still in progress. All fans were cleaned in the shed area for better air circulation, and all panels that were put to protect/shield the turkeys from the cold winter weather were removed. At approximately 0730 I verified the corrective actions verbally given by Mr. REDACTED in the trailer shed and found it to be acceptable and in progress

At approximately 1430 hours a meeting was held in the USDA supervisor's office with Mr. REDACTED REDACTED evisceration FSQ supervisor, and Mr. REDACTED production manager. The purpose was to inform the establishment of the inspector's observations mentioned previously in this document and preventive measures when handling turkeys in extreme weather conditions prior to slaughter. Mr. REDACTED and Mr. REDACTED informed me that they were aware of the high amount of DOAs birds during the first shift specifically lot # 5570. They stated that the parties of the establishment responsible were contacted and corrective actions implemented as mentioned previously. Mr. REDACTED and Mr. REDACTED stated that the main factor of the high percentage of DOA's was the high temperature and humidity. Both informed that the establishment has procedures in place to handle turkeys in extreme weather conditions.

On 5/28/26 at approximately 1300 hours, I reviewed the establishment DOA policy records. This record documents DOAs per lot. If the percentage of DOAs are above REDACTED actions are taken/implemented and documented at the time. The DOA policy record dated 05/27/26 showed that during the 1st shift(night) the percentage of DOAs was 6.68% for lot # 5570. During the 2nd shift(Day) the record showed lot# 5573 DOAs was 3.36% and lot # 5574 DOAs was 5.35%. The establishment documented the following determination and stated that the high mortality of the birds was due to heat stress caused by high environmental temperatures. A necropsy was performed by the establishment, and no health abnormalities were identified. On 5/29/2026 at approximately 1300 hours a review of the trailer inbound truck scale record was performed. This record shows the start/end time loaded at the farm, loading temperature and how many minutes it took to load the live birds into the trailer. At this time an inspection by the farm personnel is carried out to ensure their wellbeing to transport. No issues were noted for that day. The birds are processed/harvest in sequence as they arrive at the establishment. The establishment has a paper record to track the time of arrival. This record was also reviewed and

showed no issues before harvesting.

In conclusion Dr. REDACTED DVMO, was also informed on 5/27/26. She visited the establishment premises during the day and recommended a discussion on the subject with the establishment management which was held on 05/27/26 and during the weekly meeting on 05/28/26. I informed management that an MOI would be documented at that time