

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
80	M19290+P 19290+V19 290	Working H Meats, LLC	NAW00120 91605G	05SEP2019	04C02	Livestock Humane Handling	Open	<p>Today, September 5, 2019, at approximately 1030 hours, I verbally notified Mrs. Terrie Hardesty, establishment owner/manager, of my decision to suspend slaughter at Establishment 19290. I advised Mrs. Hardesty that I would be contacting (b)(6) and the Raleigh District Office about my decision. At approximately 1025 hours, an Angus steer, less than 30 months of age, was loaded into the knock box. Mr. Grant Hardesty attempted to stun the steer using a .22 Magnum rifle. (b)(6) myself, and Mrs. Hardesty were in the USDA office discussing another issue. When I heard the rifle fired a second time, I started toward the kill floor. As I did, the rifle was fired a third time. When (b)(6) (b)(6) and I tried to open the door to the kill floor, it was being held shut by a plant employee, and at this time, I heard the .308 rifle fired. (b)(6) (b)(6) opened the door, and we observed the steer was rendered unconscious with the shot from the .308 rifle. I asked Grant Hardesty for details of the incident, and he said the animal "locked up" after each of the shots with the .22 Magnum but did not go down. Because IPP had not witnessed any of this, I asked to view the video which the establishment records. I accompanied Mr. Justin Hardesty to the computer and watched the entire incident. After the first shot, the steer backed up and threw its head around but did not go down. The same occurred after the second and third shot with the .22 Magnum. The fourth shot, using the .308 rifle, rendered the steer unconscious and it went down. After speaking with (b)(6) and (b)(6) (b)(6), at approximately 1045 hours, I confirmed with Mrs. Hardesty that slaughter was suspended. (b)(6) placed US Reject Tag #B40457354 on the knock box. After the establishment had skinned the head, I examined it and found four bullet holes in an "L" shape. The</p>

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								<p>holes are spaced approximately 1 inch apart with the first shot being the middle shot. This shot is level with the eyes. The two bottom shots were the second and third shot, and the top of the "L" is the shot from the .308 rifle. This was confirmed with Grant Hardesty. While the establishment did develop a written systematic approach to humane handling in response to the previous suspension, this plan is not yet considered robust due to the previous suspension and the recent NR.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M1962+P1 962	Perry Way Foods, LLC	LIN090608 3121G	21AUG2019	04C02	Livestock Humane Handling	Finalized	<p>At approximately 0630 hours on 08/02/2019 while verifying the establishment's implementation of their humane handling program at the stunning area (HATS Category IX Conscious Animals on the Rail), (b)(6) observed a sow hung on the rail in the blood pit area following proper electrical stunning being stuck by a relatively recently hired employee. (b)(6) (b)(6) noted that the sow did not appear to be bleeding effectively from the stick. The sow was demonstrating signs to indicate she was possibly on the verge of returning to consciousness such as slow back-and-forth eye movements and arching of the back to the side. The sow was not noted to be vocalizing. Another establishment employee noticed that the sow was demonstrating possible signs of return to consciousness and called over a third establishment employee, who proceeded to restick the hanging sow, at which point she began to flail. After the second stick, the sow bled out and exhibited death. Given that these signs were suggestive of return to consciousness and a possible egregious humane handling issue, (b)(6) (b)(6) placed a "U.S. Rejected" tag (#B33511393) on the entrance to the stunning area, and informed establishment management of this incident and the regulatory control action taken. After correlation with the District Office and DVMS about the incident, it was determined that the establishment should be issued a humane handling MOI because the sow was not demonstrating conclusive signs of full return to consciousness. Following this determination by the District Office, (b)(6) removed the U.S. Rejected tag from the entrance to the stunning area and allowed the plant to resume production. At this time, (b)(6), (b)(6), and CSI Yelton met with the establishment management to discuss the incident. The establishment explained that it has in place a robust humane handling</p>

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								<p>program that contains a stunning SOP describing corrective actions to be taken in the event of an animal beginning to return to consciousness. The SOP states that (b)(4)</p> <p>(b)(4)</p> <p>(b)(4)</p> <p>(b)(4) The harvest floor supervisor informed USDA that blood pit employees are trained on signs of consciousness and on corrective actions in the event of a mis-stun or return to consciousness and that this training is documented by the establishment. At the meeting, management presented its corrective actions verbally for the failure to follow the SOP for return to consciousness, to include replacing the electrical stunner that had been used in the morning, replacing the employee who had made the initial stick with a more experienced individual, moving the location of the hand stunner to be more convenient for blood pit employees, and training the employee who removes ear tags on use of the stun gun to include supervision from a more experienced employee until the ear tag employee is comfortable on their own. USDA verified follow-through of these corrective actions. (b)(4) advised the establishment that the robust humane handling program may need to be re-evaluated to ensure that the program is being followed as written to prevent a noncompliance or egregious humane handling issues in the future.</p>

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25	M21898+V 21898	Farmers Union Industries, LLC	OXG40170 72119G	19JUL2019	04C02	Livestock Humane Handling	Finalized	At approximately 1330 on July 19, 2019, I was conducting ante-mortem inspection at establishment 21898 Farmer’s Union Industries in Estherville, Iowa. While conducting this inspection I noticed approximately 50% of the pigs across the entire old barn (the barn with the pit underneath) were panting. Some of the pens at the ends of the barn exhibited nearly 90% of the pigs panting. In the new barn (the part without the pit underneath it) none of the pigs were panting. I noticed a major airflow difference and comfort level for myself between the two barns. In the new barn there are fans over every pen and six misters spraying water in each pen. In the old barn there are three fans on each of two of the walls and two misters per pen. One mister on each end. The temperature outside during this observation was 91 degrees Fahrenheit with a “feels like” temperature of 107 degrees. The temperature in the old barn was 91 degrees and it was 88 in the new barn. At approximately 1530 I asked the Livestock Supervisor if he was doing anything to make the pigs more comfortable. He replied that his crew was spraying the hogs down with water between unloading trucks. He was also decreasing pen density for any of the pigs that were going to be in the barn over the weekend.

Table: MOIs in Response to FOIA2020-05

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M244L+V2 44L	Tyson Fresh Meats, Inc.	TWH59120 91719G	19SEP2019	04C02	Livestock Humane Handling	Finalized	<p>On 9-18-19 at approximately 12:20 PM I, (b)(6) spoke to procurement supervisor (b)(6) about a humane handling problem I had observed. I was performing humane handling verification activities and watching trucks unload. I observed a driver in dock 4 using only an electric prod to move animals off of the truck. The truck driver had an electric prod in one hand and a metal sort board in the other hand but was using the prod to touch almost every hog to move them off the truck. I did not observe the sort board being used. I watched him unload approximately 30 hogs this way. After 2-3 minutes the establishment's dock monitor approached the truck driver and spoke to him. The truck driver then switched to a different tool to move hogs (a paddle or other tool covered with a plastic bag). Federal regulations state that driving of livestock shall be done with a minimum of excitement and discomfort. The establishment's written humane handling program states that the electric prod shall be used as little as possible. Prod use has been discussed multiple times at weekly meetings in this establishment as problematic (meeting dates 5-9-19, 7-18-19, 7-25-19, and 8-1-19) showing a trend of overuse of the electric prod to move livestock. Establishment 244L has a robust written humane handling program at this time. If FSIS continues to observe that establishment employees are not following the humane handling program as written the program may no longer be considered robust.</p>

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15	M245L+P2 45L	Tyson Fresh Meats, Inc	LEI342209 2926G	26SEP2019	04C02	Livestock Humane Handling	Finalized	<p>HATS task IX Return to Consciousness At 2343 on September 21st, 2019, as a steer left the stack and started down the bleed chain, prior to exsanguination, it attempted to right itself and blinked. An establishment employee noticed this steer at the same time I did and went to stun the steer with a hand-held captive bolt (HHCB) device. The chain continued to run, the steer continued to try to right itself, and the employee was unable to get a good shot to stun the steer. I instructed the establishment employees who were bleeding the animals to stop the line and they did. The employee placed the HHCB device on the steer's skull, but the device did not fire. While the employee fixed the HHCB device, the steer vocalized twice. The employee placed the HHCB device on the skull again. This time the device fired. The animal was rendered insensible and exsanguinated. Approximately 1 minute transpired from when the steer regained consciousness and was rendered unconscious again. I informed (b)(6) (b)(6) of the incident. I tagged the knock box with USDA retained tag B31963126. The establishment cleared the line out after I contacted the FLS.</p>
25	M2460+P2 460	Cimpl's, Inc.	PMB12040 81328G	28AUG2019	04C02	Livestock Humane Handling	Finalized	<p>On the morning of August 28, 2019, I (b)(6) (b)(6) performed an odd-hours inspection of the barn and animal-handling facilities. During this inspection I found the following concerns: 1. There is a sharp edge on a piece of sheet metal on the side door to the alternate knock box. 2. The water guard in Pen 7 is broken and hanging loose on one side.</p>

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District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	M253	Long Prairie Packing Company, LLC	AGL371209 2627G	27SEP2019	04C02	Livestock Humane Handling	Open	<p>At approximately 1430 on Wednesday, September 25, 2019, I, (b)(6) was conducting a Livestock Humane Handling Task. While conducting this task I was observing cows enter the restrainer. One of the cows stopped at the restrainer. The establishment employees tried to drive the cow forward in the restrainer. While this was occurring the door to the restrainer closed on the cow next in line. This caused the cow to go down. It did not appear to injure the cow, but the cow could not rise again and had to be euthanized. It appeared that her foot got caught underneath her which caused her to be unable to get up. The establishment employees stated that the door went down on its own. I informed (b)(6) (b)(6) that unless he put in place something to ensure the door did not close on another cow I would be placing a U.S. Reject tag on the restrainer. He found a large metal bar and placed it underneath the door so it could not close. He also stated that he would have maintenance look at the door at the end of the shift. I told him these measures were adequate to continue running the restrainer. On Thursday, September 26, 2019, during the weekly USDA Meeting I asked for an update on the door. The establishment responded that they replaced the handle that operated the door and that they thought the actuator inside the handle was faulty. They also stated that they would be adding the handle to their regular maintenance schedule to prevent this from occurring again.</p>

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50	M2926	Pork King Packing, Inc.	ODK30160 94309G	09SEP2019	04C02	Livestock Humane Handling	Open	<p>While doing antemortem inspection of hogs in pens 4 at about 1pm, I found one of the large drain grates approximately 1 foot long by 8 inches wide, completely removed and moved to the opposite side of the pen. This pen was holding approximately 30 market hogs at the time. I called over barn personnel to replace the grate and have them notify maintenance. This grate had previously been able to be removed by the hogs and was since modified with a large basket-like welding attached to the bottom as the fix so the hogs could not pull it up. This modification is not working. With the grate out of place, when the hogs were moved away from the area to put it back in place, 2 hogs stepped into the hole to the basket below. This is cause for concern as this step could easily cause injury to the hogs, especially injuries such as broken legs, bruises, etc. Maintenance was called to the barn to see the problem. Later I was informed that due to other maintenance issues in the plant, the grates would not be fixed that night but possibly the next night. This is a recurring problem as 2 weeks earlier I had pointed out a drain grate out of place in pen 6 that sows had rooted up. This is an area of concern that needs to be addressed immediately with some sort of permanent mechanism that will not allow for hogs to remove it any more. This issue should have been addressed as part of the robust systematic approach to humane handling system that Pork King has in place.</p>

