



December 2, 2021

Tran Meat Corporation
Establishment 34660
5429 Clara Road
Houston, TX 77041

SENT VIA EMAIL
CERTIFIED - RETURN
RECEIPT REQUESTED
7020 1810 0002 2252 6714

Attention: Mr. James Tran, President

NOTICE OF SUSPENSION HELD IN ABEYANCE

On December 1, 2021 your establishment was provided verbal notification by Dr. Kinsey Naylor-Byles, Deputy District Manager, that the Food Safety and Inspection Service (FSIS) was, effective immediately, suspending the assignment of inspectors related to the Slaughter Hazard Analysis and Critical Control Point (HACCP) plan(s) at Establishment 34660, Tran Meat Corporation in Houston, TX. This action was based on the observations by the Supervisory Public Health Veterinarian, of egregious inhumane handling practices, in a violation of Title 9 of the Code of Federal Regulations (CFR), Part 313.16(a)(3). A written Notice of Suspension (NOS) was issued to your establishment on December 1, 2021.

On December 1, 2021, and December 2, 2021, your establishment provided written responses to the Dallas District Office containing proffered immediate corrective actions and further preventive measures to be implemented to ensure that animals would be humanely handled and slaughtered at your facility. Your proffered corrective actions and preventive measures included the following: training of employees (stun operators) in stunning accuracy with guns and captive bolts, documentation and monitoring of effective stun, security knock on each animal and sensibility check, documentation of the maintenance of stunning devices, and no more than two small animals or one large animal in the stun box at a time.

After careful evaluation of your proffered corrective and preventive measures, you were contacted on December 2, 2021, by Dr. Naylor-Byles who informed you with the decision to hold the suspension in abeyance. She also explained the verification process.

The suspension will remain in abeyance pending verification by FSIS that your preventive and corrective measures have been effectively implemented. A copy of FSIS's Verification Plan is enclosed to assist you in understanding the nature and importance of the Agency's verification activities. This Verification Plan is designed to verify that your establishment fully implements the corrective actions in your response and that these actions are effective in assuring ongoing regulatory compliance.

You are reminded that as an operator of a federally inspected facility, you are expected to comply with FSIS Regulations and to take appropriate corrective action at your establishment.

**Food Safety and Inspection Service
Office of Field Operations
Dallas District Office
1100 Commerce Street, Room 516
Dallas, TX 75242
Voice 214-767-9116 Fax 844-622-0080
An Equal Opportunity Provider and Employer**

Tran Meat Corporation
December 2, 2021

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Failure to comply with regulatory requirements could result in the reinstatement of suspension of inspection for your HACCP plan(s), or other appropriate administrative or legal action.

If you have any questions, contact (b) (6)
(b) (6), or (b) (6)

Sincerely,

SAMUEL DRAGOI Digitally signed by SAMUEL DRAGOI
Date: 2021.12.02 12:31:06 -06'00'

for Jennifer Beasley-McKean, DVM
District Manager

cc:
(b) (6)
Inspector in Charge, Establishment 34660, Houston, TX

VERIFICATION PLAN
Tran Meat Corporation
Establishment 34660
December 2, 2021

On December 1, 2021, Tran Meat Corporation, Establishment 34660, Houston, Texas, was issued a Notice of Suspension (NOS) for an egregious incident of inhumane handling. This verification plan is designed to verify the written corrective actions and preventive measures proffered by the establishment on December 1, 2021, and December 2, 2021, are effectively implemented.

Livestock Humane Handling

9 CFR 320.1(a)

Verify once

Verify that the current stunning employees are trained in stunning accuracy with guns & captive bolt, and the names of the employees trained and the date are listed on the Training Data Log sheet.

Livestock Humane Handling

9 CFR 313.16 and 320.1(a)

Verify Once a Week

Verify that all stun devices are maintained, and the result recorded on the Maintenance of Stunning Equipment Log.

Verify on Each Day of Slaughter

Verify that no more than two small animals are allowed in the stun chute or the knocking box at one time.

Verify that only (1) large animal will be allowed in the stun box.

Verify that a second security stun is applied on each animal.

Note: The first stun attempt MUST be effective.

Verify that a sensibility check is performed on each animal before shackling.

Verify that effective stun, security shot/knock, and sensibility check are performed and documented on the Monitoring Verification of Stunning Effectiveness & Sensibility Check of Animal sheet.