



May 10, 2022

West Texas A&M University Meat Laboratory
Establishment 7124
600 WTAMU Drive
Canyon, TX 79016

SENT VIA EMAIL & USPS

Attention: (b) (6)

NOTICE OF SUSPENSION HELD IN ABEYANCE

On May 9, 2022, your establishment was provided verbal notification by Dr. Gary Davis, 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 7124, West Texas A&M University Meat Laboratory in Canyon, Texas. This action was based on the observation of an egregious inhumane handling practice, in a violation of Title 9 of the Code of Federal Regulations (CFR), Part 313.15(a)(1) & (3). A written Notice of Suspension (NOS) was issued to your establishment on May 9, 2022.

On May 9, 2022, your establishment provided a written response 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 written proffered corrective actions and preventive measures included the following: the storage of cartridges in a dry storage area, test firing of captive bolts before each day's use, application of two back-up captive bolt devices fully loaded and tested; application of a secondary knock on each animal, training of employees (stun operators), and documentation of stun activity (WTAMU HH Log).

After careful evaluation of the first, and second submissions of your proffered corrective and preventive measures, you were contacted on May 9, 2022, by Dr. Davis who verbally informed you of the decision to hold the suspension in abeyance. He also explained the verification process.

The suspension will remain in abeyance pending verification by FSIS that your proffered preventive and corrective measures have been effectively implemented. A copy of FSIS's Verification Plan (VP) 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. Failure to animals humanely, as required in the Humane Methods of Slaughter Act of 1978, Title 7, Section

West Texas A&M University Meat Laboratory
May 10, 2022

2

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,

GARY DAVIS

c=US, o=U.S. Government,
ou=Department of Agriculture,
cn=GARY DAVIS,
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0011643

Gary Davis, DVM
Deputy District Manager

cc:

(b) (6)

Inspector in Charge, Establishment 7124, Canyon, TX

VERIFICATION PLAN
West Texas A & M University Meat Laboratory
Establishment 7124
May 10, 2022

On May 9, 2022, West Texas A & M University Meat Laboratory, Establishment 7124, Canyon, Texas, was issued a Notice of Suspension for an egregious incident of inhumane handling. A violation of Title 9 of the Code of Federal Regulations (CFR), Part 313.15 (a) (1). This verification plan is designed to verify the corrective actions and preventive measures listed in the establishment's responses submitted on, May 9, 2022.

Livestock Humane Handling

9 CFR 320.1 (a)

Verify once

Verify that employees are trained in humane handling of livestock, and each trained employee's name, signature, and date of the training was documented on the Livestock Humane Handling Training Log. The training is to be completed by Tuesday May 10, 2022.

Livestock Humane Handling

9 CFR 313.15 (a) (1) and 320.1 (a)

Verify once

Verify once the location of dry storage for the stunning device cartridges and recorded on the WTAMU Stunning Maintenance Log.

Verify on Each Day of Slaughter

Verify the test firing of each stunning device effectiveness before each slaughter day and recorded on the WTAMU Stunning Maintenance Log.

Verify the two backup stunning devices, and are present with dry cartridges maintained in moisture proof container at the knocking box. Recorded on the WTAMU HH Log.

Verify the effective stunning of each animal slaughtered on the WTAMU HH Log.