



July 14, 2022

West Texas Meats LLC
Establishment 11466
PO Box 1058
Seagraves, TX 79359

SENT VIA EMAIL & USPS

Attention: Mr. Matthew Campbell, Owner

NOTICE OF SUSPENSION HELD IN ABEYANCE

On July 13, 2022, your establishment was provided verbal notification by Dr. Jennifer Beasley-McKean, 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 11466, West Texas Meats LLC, Seagraves, Texas. This action was based on the observation of an egregious inhumane handling practice; a violation of Title 9 of the Code of Federal Regulations (CFR), Part 313.15(a)(1). A written Notice of Suspension (NOS) was issued to your establishment on July 13, 2022.

On July 14, 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 handled and slaughtered humanely at your facility. Your corrective actions and preventive measures included the following: the stunning operators will be retrained in captive bolt stunning of hogs and the training will be documented on a training log, daily documentation of stun activity (Hog Stunning Observation Log), all swine harvested will be stunned using the pistol-grip captive bolt device and if needed the second security stun will be by the .243 rifle, and the establishment will have a written and implemented Robust Systematic Approach to Humane Handling and Slaughter (RSA) with monitoring records by August 1, 2022.

After careful evaluation of the submission, you were contacted on July 14, 2022, by Dr. Kinsey Naylor-Byles, Deputy District Manager, who verbally informed you of 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 proffered 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. It identifies the corrective action elements, the relevant regulatory requirements, and the Public Health Information System (PHIS) tasks under which each corrective action element will be verified.

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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 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,

JENNIFER BEASLEY MCKEAN
c=US, o=U.S. Government,
ou=Department of Agriculture,
0.9.2342.19200300.100.1.1=1200100006
3383, cn=JENNIFER BEASLEY MCKEAN

Jennifer Beasley-McKean, DVM
District Manager

cc:

(b) (6)
Inspector in Charge, Establishment 11466, Seagraves, TX

VERIFICATION PLAN
West Texas Meats LLC
Establishment 11466
July 14, 2022

On July 13, 2022, West Texas Meats LLC, Establishment 11466, Seagraves, Texas, was issued a Notice of Suspension for noncompliance with 9 CFR 313.15 (a) (1). This verification plan is designed to verify the corrective/preventative actions listed by the establishment in its response received July 14, 2022, are effectively implemented.

Livestock Humane Handling

9 CFR 320.1 (a)

Verify and Report Once

Verify that the establishment has developed a written Robust Systematic Approach to Humane Handling and Slaughter (RSA) program and has implemented it by August 1, 2022.

Verify that the establishment has retrained the (b) (6) (b) (6) in captive bolt stunning of swine, and the training log has been signed by both employees.

Livestock Humane Handling

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

Verify on Each Day of Slaughter

Verify that all swine livestock are stunned using the pistol-grip captive bolt device and the .243-rifle is used as the backup device.

Verify that West Texas Meats LLC owner, Mr. Matthew Campbell, personally observes the stunning of, at minimum, one animal each slaughter day. Verify this observation is recorded on the Hog Stunning Observation Log.