



July 28, 2022

High Plains Processing LLC
Establishment 47413
PO Box 3323
Las Vegas, NM 87701

SENT VIA EMAIL & USPS

Attention: Mr. Orvis Meston, Owner

NOTICE OF SUSPENSION HELD IN ABEYANCE

On June 22, 2022, your establishment was provided verbal notification by Dr. Samuel Dragoi, Deputy District Manager (DDM), that the Food Safety and Inspection Service (FSIS) was, effective immediately, suspending the assignment of inspectors related to the Slaughter and Raw Non-Intact Hazard Analysis and Critical Control Point (HACCP) plans at Establishment 47413, High Plains Processing, LLC, Las Vegas, New Mexico. This action was based on your establishment's failure to effectively implement your proffered corrective actions related to HACCP and humane handling regulatory requirements documented in Notices of Intended Enforcement. A written Notice of Suspension (NOS) was issued to your establishment on June 23, 2022.

On July 15, 2022, July 19, 2022, July 20, 2022, and July 26, 2022, your establishment provided responses via email to the Dallas District Office. Those responses contained immediate corrective actions and further preventive measures to be implemented; including training of establishment personnel on HACCP recordkeeping and starting Generic *E. coli* sampling for calendar year 2022 upon resuming operations. Your humane handling corrective actions and preventive measures included: monitoring water troughs and water heaters 3 times per day, 7 days a week to ensure water is always available and accessible while animals are onsite. Monitoring will be documented on the *Water, Feed, and stocking Density form*; and on the *Water Heater Monitoring Log*. All records will be always available to inspection personnel.

After careful evaluation of your proffered corrective and preventive measures, you were contacted on July 27, 2022, by Dr. Kinsey Naylor-Byles, DDM, 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.

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 slaughter animals humanely, as required in the Humane Methods of Slaughter Act of 1978, 7 USC 1901 – 1906, 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)

(b) (6)

Sincerely,



 Jennifer Beasley-McKean, DVM
District Manager

cc:

(b) (6)

Inspector in Charge, Establishment 47413, Las Vegas, NM

VERIFICATION PLAN
High Plains Processing, LLC
Establishment 47413
July 28, 2022

On June 22, 2022, High Plains Processing, LLC, Establishment 47413, Las Vegas, New Mexico, was issued a Notice of Suspension for regulatory noncompliances associated with the Humane Handling, Slaughter and Raw Non-Intact HACCP plans documented in two Notices of Intended Enforcement. This verification plan is designed to verify the corrective actions and preventive measures listed in the establishment's responses submitted July 15, 2022, July 19, 2022, July 20, 2022, and July 26, 2022, are effectively implemented.

Slaughter HACCP

9 CFR 310.22, 310.25, 417.2(c)(6), 417.3 (c), 417.4(a)(1), 417.5(a)(1), 417.5(a)(3), and 417.5 (b).

Verify and Report Once

Verify the establishment reassessed the HACCP plan and prerequisite programs.

Verify the establishment has 90 days of initial validation records, such as CCP records, microbial sampling results, and prerequisite program records.

Verify the establishment has conducted an analysis of the Generic *E. coli* results from the previous year.

Verify and Report Weekly

Verify the establishment keeps employee training records on file and employees are trained.

Verify the establishment performs Generic *E. coli* swabs upon resuming operations.

Verify the establishment has one person perform trimming activities and another person performing Zero Tolerance CCP1 monitoring during slaughter.

Verify the establishment performs the titration for the Lactic acid intervention.

Verify the establishment performs the Over Thirty Months (OTM) dentition check on cattle entering slaughter.

Beef Sanitary Dressing

9 CFR 310.18(a), 416.4(d), 416.13(c), 416.15(a), and 417.5(a)(1)

Verify and Report Weekly

Verify the establishment keeps employee training records on file and employees are trained.

Verify establishment personnel perform the sanitary dressing procedures as outlined in the Sanitary Dressing program.

Raw Non-Intact HACCP

9 CFR 417.2(c)(6), 417.3 (c), 417.5(a)(1), 417.5(a)(3), 417.5 (b), and 417.5(c).

Verify and Report Once

Verify the establishment reassessed the HACCP plan and prerequisite programs.

Verify the establishment has 90 days of initial validation records, such as CCP records, microbial sampling results, and prerequisite program records.

Verify and Report Weekly

Verify the establishment keeps employee training records on file and employees are trained.

Verify the establishment has conducted quarterly *E. coli* STEC ground sampling per the establishment's ground sampling program and provided sample results.

Verify the establishment performs the titration for the Lactic acid intervention.

Verify the establishment is performing the Lactic Acid CCP1 for the Raw Ground (Raw Non-Intact) HACCP. This should be performed both visually and through record-keeping.

Livestock Humane Handling

9 CFR 313.2(e), 320.1 (a)

Verify and Report Once

Verify that the establishment has completed training of two plant employees in addition to Mr. Meston, Plant Owner, to ensure that all monitoring records are completed daily. Names and completion of training date are to be documented on the *Employee Training Log*.

Livestock Humane Handling cont'd

9 CFR 313.2(e), 320.1 (a)

Verify on Each Day of Slaughter

Verify that the establishment monitors water troughs 3 times per day, 7 days a week to ensure water is available and accessible at all times while animals are onsite. Monitoring will be documented on the *Water, Feed, and Stocking Density* form.

Verify the establishment monitors the installed water heater 3 times per day, 7 days a week to ensure it is secured in place and in working condition. Monitoring records will be documented on the *Water Heater Monitoring Log*.

Verify that in adverse weather conditions (hot/cold), animals have a clear path without obstruction to access water in the shaded area at the facility.

Verify that access to water is monitored 3 times per day, 7 days a week if animals are kept in the shaded area, and records are documented on the *Water, Feed, and Stocking Density* form with a comment noting water was maintained in the sheds.

Verify on Each Day of Operation

If no animals are on site or the plant is closed, it will be documented that no animals are present, or the plant is closed on the *Water, Feed, and Stocking Density* form.

Verify that all records are accessible to inspection personnel and the plant manager or assigned plant personnel at all times.