

U.S. Department of Agriculture Food Safety and Inspection Service	1. CASE NUMBER: ABC0000000000YZ	
	2. EST. NUMBER: P00000	3. EST. ID: 0000
GOOD COMMERCIAL PRACTICES CORRELATION VISIT REPORT		

4a. ESTABLISHMENT NAME:
Unreal Processing, LLC

4b. ESTABLISHMENT ADDRESS/ P.O. BOX
Notreal Rd.

4c. CITY, STATE, ZIP CODE
Unreal, WI 00000

5a. NAME OF DVMS Awesome DVMO	5b. NAME OF PHV Great Vet	5c. NAME OF IIC Great Vet
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6. DATE(S) OF VISIT (MM/DD/YY) FROM: 6/15/2023 TO: 6/15/2023	7. CIRCUIT VISITED (4-digit no.) 0000	8. PLANT SIZE <input type="checkbox"/> Large <input type="checkbox"/> Small <input checked="" type="checkbox"/> Very Small
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9. SPECIES SLAUGHTERED <input type="checkbox"/> Turkey <input checked="" type="checkbox"/> Other Young Chicken	10a. LINE SPEED: 550 / Day 10b. NUMBER OF LINES: 1
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11. STUNNING USED:
 YES NO

STUNNING METHOD: Controlled Atmosphere Stunning
 Electric Stunning

12. REASON FOR VISIT

- District Office Direction
- Routine Visit
- Repetitive Non-Compliance
- Data-Driven Visit
- Suspicion of Violations
- Special Correlation/Other

Summary of Data Assessment Prior to Visit:

13. SYSTEMATIC APPROACH USED?

Yes No IMPLEMENTATION NOT ASSESSED PER THIS DATE

IF YES, CHECK ITEMS BELOW THAT HAVE BEEN IMPLEMENTED; NUMBERS CORRESPOND TO THE THREE STEPS OF THE SYSTEMATIC APPROACH

1. Assessing under what circumstances poultry may experience excitement, discomfort, or accidental injury while being handled in connection with slaughter.
2. Taking steps to minimize the possibility of such excitement, discomfort, and accidental injury.
3. Evaluating periodically how poultry are being handled and slaughtered to ensure
- (a) that excitement, discomfort, or accidental injury is being minimized;
 - (b) that poultry are slaughtered in a manner that results in thorough bleeding of the poultry carcass; and
 - (c) that breathing has stopped before scalding.

14. RECOMMENDATIONS

- No Action
- NR by IIC
- NOIE
- Suspension/Withdrawal
- Other
- Letter of Concern

15. FINDINGS / Narrative Report:

Correlated With:

Unreal Processing LLC personnel: Ms. Notreal Person, Establishment Manager
Food Safety and Inspection Service (FSIS) personnel: Dr. Great Vet, Supervisory Public Health Veterinarian (SPHV/MIS) and Mr. Great Inspector, Consumer Safety Inspector (CSI)
Correlation with Dr. Vet was conducted separately, offsite, and included preassessment findings, along with review of appropriate sections of regulations 9 CFR 381.65(b), 381.89, 381.90, guidance information on good commercial practices, 2005 FR "Treatment of Live Poultry Before Slaughter", as well as pertinent sections of Directives 6000.1, 6020.1, 6030.1, 6110.1, 6110.3 and various FSIS Notices.

Summary of Data Assessment Prior to Visit: Establishment P00000 is a very small slaughter and processing facility that slaughters multiple poultry species three to four days a week, on one slaughter shift. The establishment also slaughters birds under the Confucian religious exemption. Prior to this Good Commercial Practices (GCP) verification visit the report from the most recent GCP visit on March 12, 2021, was reviewed. No on-going concerns with handling or slaughter of poultry according to GCPs were identified during the previous verification visit. The Public Health Information System (PHIS) data from March 15, 2021, through June 10, 2023, was reviewed for verification of poultry handling by the GCP task with reference to regulations 9CFR 381.65(b). There were no noncompliance records (NR) and three Memorandum of Interviews (MOI) for that time period reviewed. No enforcement actions for GCP non-compliance were implemented since the last District Veterinary Medical Specialist (DVMS) visit. Numbers for cadavers and dead-on-arrival (DOAs) birds were similar month to month, although there appeared to be an uptick in numbers associated with inclement weather months. There were no identified trends of cadavers or concerns with handling or slaughter of poultry.

GCP MOIs:

- 12/09/2021: IPP documented concerns with increased DOAs-birds delivered and held overnight, below zero temps, garage door (holding area) left open.
- 06/29/2022: IPP documented concerns with increased DOAs-chickens held an extended time period in a livestock trailer, parked in the sunlight.
- 07/06/2022: IPP documented concerns with increased DOAs-chickens held overnight (fan on) but crates stacked close together and several overcrowded crates with numerous dead birds.

Systematic Approach Comments:

The establishment does not have a program that meets the systematic approach identified in the 2005 Federal Register Notice (FRN) Docket No. 04-037N: "Treatment of Live Poultry Before Slaughter" to minimize excitement, discomfort, and accidental injury in connection with slaughter of poultry.

Summary of Reason(s) for Recommendation: At the time of the good commercial practices verification the establishment was handling and slaughtering poultry in a manner that was consistent with good commercial practices (GCPs) and was in compliance with the applicable regulatory requirements of regulation 9 CFR 381.65(b). The recommendation for "no action" was based on the finding that the establishment was in compliance with the regulation regarding slaughter of poultry [9 CFR 381.65(b)] at the time of this visit.

Findings Narrative Report:

Entrance meeting:

An informal entrance meeting was conducted with establishment management and FSIS personnel. I explained the purpose of this visit, what areas I would be reviewing and asked if there were any questions or concerns with the GCP verification visit.

Findings:

Birds for slaughter are received from a variety of producers and arrive at the establishment in various types of plastic crates, coops and wire cages. The plastic crates were unloaded and positioned side by side in the live bird holding area, which is constructed of a concrete slab under roof and enclosed with wire screen to minimize escape of live poultry. The area is protected by the walls of the slaughter building on three sides and is open on one side. The fans were running, and the birds appeared to be roosting comfortably.

The stacks of crates were pushed were pushed into the slaughter facility (bleed/scald room) one stack at a time. The cages were not filled to capacity and I did not observe any entrapped or injured birds. During transfer of birds from the cages to the bleeding cones birds were handled by two points of contact and placed in the cones with minimal force. The cones were made of metal and all surfaces appeared smooth. There were a few cones that did not have rolled upper edges. We correlated at the exit meeting on the importance of having smooth and/or rolled edges on the metal cones to prevent injuries. There was no observation of employees mistreating or handling birds in a way that would cause death or injury, prevent thorough bleeding, or result in excessive bruising.

The establishment does not use any stunning procedure prior to bleeding. The birds are placed, head down, into the metal cones, on the moving bleed line. Different size cones are available for different size/species of birds. All birds are manually cut by hand by one person. After cutting all birds were observed for effective bleeding and loss of consciousness before they were manually removed from the bleeding cones and placed in the scald tank. All birds observed appeared to be properly bled with minimal gasping and wing movement. Bleed time was approximately 240-300 seconds.

No cadavers were identified at post-mortem. No birds were observed to have died by means other than by slaughter during this verification. Bruising was minimal. Wing tip bruising was observed on a load of birds that had an eight-hour travel time. No other activities that would interfere with the thorough bleeding of the birds or that could result in birds still breathing at the time they entered the scald vat were identified as a result of this verification. No DOA's were observed in the live hang area or within the crates.

Exit Meeting:

An exit meeting was held with Ms. Person on June 15, 2023. I discussed my findings from the GCP verification visit that the establishment was in compliance with the requirements for handling and slaughter of poultry according to Good Commercial Practices [regulation 9 CFR 381.65(b)] and that the establishment's live bird program did not meet the criteria described in the Federal Register Notice of September 28, 2005, for a Systematic Approach to Handling Live Poultry for Slaughter. We talked about the cones without rolled edges and the potential for injury. Ms. Person stated they would be watching them closely for any sign of wear/sharpness and they would be replaced when needed. We reviewed the three GCP-MOIs and correlated on the arrival of birds outside official hours and importance of providing protecting from inclement weather, whether warm or cold. I provided establishment management the opportunity to comment on the findings of the visit and ask questions. No other items concerning humane handling of poultry were discussed and the meeting was concluded.

A humane handling/good commercials practice outreach packet provided electronically to establishment management, included the following:

- FSIS Poultry Resources
 - o FSIS Directive 6100.3 (11/12/19) Ante-Mortem and Post-Mortem Poultry Inspection
 - o FSIS Directive 6110.1 (7/3/18) Verification of Poultry Good Commercial Practices
 - o Federal Register Notice/Vol. 70, No. 187, September 28, 2005 - Treatment of Live Poultry Before Slaughter
 - o DOAs in a Poultry Slaughter Establishment Ask FSIS Question