



United States Department of Agriculture

Food Safety and
Inspection
Service

1400
Independence
Avenue, SW.
Washington,
D.C. 20250

From: Great Vet
Date: 3/6/2024
Subject: Poultry Good Commercial Practices / JEB0000031606I
Meeting Date: 3/6/2024
Meeting Time: 7:30 AM
Establishment: M00000 +P00000 +V00000 - Unreal
Poultry, LLC
Reason Code:
Other Reason Code: Poultry Good Commercial Practices
Comments:

On 3/6/2024 at approximately 0445 hours while performing ante-mortem inspection, IPP observed a turkey with his neck caught between the cage framework and the fiberglass floor above him. The turkey was dead and showed no other signs of injury. The bird was discovered in trailer 096600, second row from the back, bottom cage, first tier. The cages are designed with three compartments/levels per cage and the floors are comprised of green fiberglass material held to the cage framework with rivets. IPP immediately placed the cage on hold with USDA Reject tag B42 252999 so that it could be evaluated later today and notified Nick Jonas (Production Manager). IPP later met with Joe Jonas (Evisceration Manager) to discuss my observations and concern for animal welfare.

The establishment must employ humane methods of handling and slaughtering consistent with Good Commercial Practices in a way that minimizes injury to poultry. Poultry are to be handled in a manner that prevents needless injury and suffering. Employing humane methods of handling and slaughtering that are consistent with good commercial practices increase the likelihood of producing unadulterated product.