



Food Safety and
Inspection
Service

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

From: Great Vet
Date: 1/29/2024
Subject: Poultry Good Commercial Practices / JEB0000012029I
Meeting Date: 1/29/2024
Meeting Time: 10:40 AM
Establishment: M00000 +P00000 +V00000 - Unreal
Poultry, LLC
Reason Code:
Other Reason Code: Poultry Good Commercial Practices
Comments:

On 1/29/2024 at approximately 1038 while performing a Poultry Good Commercial Practices verification task in the Pick and Hang area of the Evisceration department, IPP observed a live turkey on the bleed line immediately before the scalding that was gasping for air, blinking his eyes and slowly flapping his wings trying to escape the shackles. IPP immediately stopped the line and informed plant personnel of the conscious turkey about to enter the scalding. An establishment employee immediately grabbed a portable ladder and removed the turkey from the line. The bird appeared to have only a superficial neck cut. The bird was then immediately relocated back onto the line before the neck cutter to start the process over.

IPP met with Mr. Joe Jonas (Production Supervisor) and discussed the issue.

Employing humane methods of handling and slaughtering that are consistent with good commercial practices increases the likelihood of producing unadulterated product. Poultry must be slaughtered in accordance with good commercial practices in a manner that will result in thorough bleeding of the carcass and ensure that breathing has stopped prior to scalding. Stunning of poultry, when performed, is also expected to be done in a consistent and effective manner.