U.S. DEPARTMENT OF AGRICULTURE	1. CASE NUMBER	PAGE
FOOD SAFETY AND INSPECTION SERVICE	00 00 HH000	1 OF 2
REPORT OF HUMANE HANDLING VERIFICATION VISIT	2. EST. NUMBER MOOOST	3. EST. ID
4a. EST. NAME Iotreal CIS Plant		
b. EST. ADDRESS/P.O. BOX		
23 Hwy 55		
lc. CITY, STATE, ZIPCODE  Nowhere, ST 00000		
5a. NAME OF DVMS (last, first)	5b. NAME OF PHV (last, first)	5c. NAME OF IIC (last, first - if not PHV)
DVMO, Great	PHV, Great	IIC, Great
DATES(S) OF VISIT (MM/DD/YY)	7. CIRCUIT VISITED (4-digit no.)	8. PLANT SIZE
FROM: <b>03/21/24</b> TO: <b>03/21/24</b>	0000	Large Small X Very Small
. SPECIES SLAUGHTERED (Check all species observe	d)	10a. VOLUME SPEED (Head/Day)
X Bovine Caprine Ovi	ne	11 bovine/5 porcine
		10b. (Head/Hour)
- Cyume Oth	er (specify):	4 head/hour (approx)
STUNNING METHOD (Check all that apply)		
Electrical - head only	otive-bolt - pneumatic Firearm	ı - rifle/shotgun Controlled atmosphere
Electrical - head/thorax	otive-bolt - hand-held Firearm	ı - pistol None -Ritual Slaughter
2. REASON FOR VISIT (Check all that apply)		
District Office Direction Egr	egious Violation Religiou	us Exemption
Routine Assessment Dat	a Driven Visit Special	Correlation/Other (specify): CIS applicant
Repetitive Non-Compliance Sus	picion of Violations	
3. SYSTEMATIC APPROACH (Federal Register Notice of	ated September 9, 2004 - "Systematic Approac	ch to Humane Handling and Slaughter")
DOES THE ESTABLISHMENT USE A SYSTEMATIC A	APPROACH TO HUMANE HANDLING (all four	elements*)?
Yes X No		
IF NO CHECK ITEMS BELOW THAT HAVE BEEN IMP	PLEMENTED; NUMBERS CORRESPOND TO	THE FOUR STEPS OF THE SYSTEMATIC APPROACH:
1. Initial assessment perfo		
		and a section of the first of
	indling practices minimize excitement, discomfo	
3. Periodic evaluations per	formed on handling methods and, if applicable	, stunning methods.
4. Handling practices and	facilities modified when necessary.	
IF THE ESTABLISHMENT HAS NOT IMPLEMENTED	A SYSTEMATIC APPROACH TO HUMANE HA	ANDLING, INDICATE THE REASONS PROVIDED:
X 1. Not a regulatory require	ment.	5. Paperwork burden.
2. History of good complia	nce.	6. Only have a couple employees.
3. The current practices ar	e adequate.	7. Other (specify:)
4. Handling practices and	facilities modified when necessary.	

<sup>\* 1.</sup> Initial assessment performed; 2. Facilities' design and handling practices minimize excitement, discomfort and injury to livestock; 3. Periodic evaluations performed on handling methods and, if applicable, stunning methods; 4. Handling practices and facilities modified when necessary)

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00 00 HH000	<b>2</b> OF <b>2</b>
EST. NAME	
Notreal CIS Plant	
14. RECOMMENDATIONS (Check only one):  No Action  NR by IIC  Suspension/Withdrawal  Other (specify):	
FOR ALL RESPONSES, OTHER THAN "NO ACTION", CHECK ALL CATEGORIES BELOW THAT ARE RELEVANT TO THE ABOVE REC	COMMENDATION:
Inclement Weather Ante-mortem Slips/Falls Truck Unloading Suspect/Disabled Stunning Effectiveness	Facilities
Water/Feed Prod Use Return to Consciousness	
15. NARRATIVE REPORT - See attached. (Include the categories listed below in the indicated order. Note: the heading for each category shouline above the narrative section for each category.): Correlated With: Summary of Data Assessment Prior to Visit: Systematic Approach Comments: Summary of Reason(s) for Recommendation: Findings/Narrative Report:	ıld be entered on a separate

Summary: At the time of this verification visit the establishment was in compliance with the applicable parts of the humane handling regulations (9 CFR 313). The establishment has not developed and/or implemented a written humane handling program that meets the criteria described in the Federal Register Notice of September 9, 2004 for a systematic approach to the humane handling of livestock for slaughter. No new issues regarding humane handling requirements were identified during this visit.

#### **Correlated With:**

Notreal CIS Plant personnel: Mr. Nick Jonas, Owner

State Department of Agriculture, Trade, and Consumer Protection Bureau of Meat and Poultry Businesses (DATCP – BMPB) personnel: Great IIC, Consumer Safety Inspector and Dr. Great PHV, Meat Safety Veterinarian

# **Summary of Data Assessment Prior to Visit:**

Establishment M000ST, Notreal CIS Plant, is a very small livestock slaughter and processing facility that slaughters bovine and swine approximately one day per week on one shift under State's state inspection program. The establishment occasionally slaughters under a custom exemption and processes deer. On March 21, 2024, I performed a visit to appraise the establishment's humane handling system to be equal to or greater than the FSIS requirements prior to their acceptance into the Cooperative Interstate Shipment program. Prior to this humane handling verification visit, a report detailing a routine humane handling verification visit conducted by ST DATCP – BMPB personnel on February 8, 2024, was reviewed. No new or on-going humane handling issues were identified during that verification visit. Public Health Information System (PHIS) data was unavailable for review.

# **Systematic Approach Comments:**

This establishment does not employ a Systematic Approach to Humane Handling of Livestock for Slaughter as defined by the Federal Register Notice Federal Volume 69, No. 174, Thursday, September 9th, 2004 [Docket No. 04-013N]; Humane Handling and Slaughter and the Merits of a Systematic Approach to Meet Such Requirements. An establishment program and/or records were not presented for review.

### Summary of Reason(s) for Recommendation:

The recommendation of acceptable was based on the finding that the establishment was in compliance with the applicable parts of the humane handling regulations (9 CFR 313) at the time of this visit. Therefore, I am recommending the establishment be considered for selection under the CIS application process.

#### **Entry Meeting:**

An informal meeting was conducted with Mr. IIC and Mr. PHV prior to beginning the humane handling verification visit where I explained the purpose for this visit and what areas I would be reviewing to determine compliance with the humane handling regulations. I asked if they had any questions about the visit and provided the opportunity to address any concerns.

#### **Findings:**

All livestock holding pens are in a covered and enclosed facility that protects animals from inclement weather. There is an enclosed drive alley that leads directly to the restrainer and connects the holding pen facility to the main slaughter/processing building. There is one truck unloading area where trailers back up to the building and a sliding door is opened to allow animals to step off the trailer and into an alleyway leading to holding pens. There is no ramp. Truck unloading was not observed as all animals were received on the previous afternoon.

The livestock pens and driveways are maintained in good repair to provide good footing. The flooring is roughened concrete in the holding pens and driveways and is covered with bedding. The final drive alley is an enclosed wooden plank walkway that leads to the restrainer, which has diamond-plate steel flooring. No slipping or falling was observed during movement from holding pens into driveways or along the final drive alley to the restrainer.

No sharp or protruding objects which could cause injury or pain to animals were observed. An overhead drop-gate at the restrainer was constructed of smooth, rounded metal but not covered on the bottom edge. The livestock holding pens and driveways at this establishment were arranged so that sharp corners and direction reversal of driven animals was minimized. Establishment personnel took time to humanely move animals out of the holding pens into the driveway to the restrainer. No U.S. Suspect, disabled livestock, or other animals unable to move were

observed. Holding pens for cattle contained drinking cups and a water barrel. The holding pen for pigs contained a water nipple and a water trough. No animals had been held for more than twenty-four hours, so feed was not necessary. All animals were present prior to my arrival and had sufficient room to lie down overnight.

Animals were moved with a minimum of excitement and discomfort, and no animals were forced to move faster than a normal walking pace. The establishment owner utilized flight zone principles, his voice, and a battery-powered electric prod, which was only occasionally electrified, to move the animals from the pens to the drive alley. For the pigs, a sorting board was also used. When the battery-operated electric prod was electrified, it was used judiciously and appropriately. Once the cattle and pigs were moved into the drive alley, a suspended manual push gate was used to move them along the drive alley to the restrainer. No pipes, sharp, pointed objects, and other items which could cause injury or pain to animals were used to drive livestock.

The establishment utilizes a hand-held captive bolt device (HHCB) as the primary and back-up method for stunning all cattle. There is a firearm available as additional backup in a nearby room. The establishment utilizes an electrical scissors-type stunning device, placed first on the head then on the thorax, as the primary method for stunning all pigs. The HHCB and electrical stunning device was well maintained and in good working order. The stunning operator appeared experienced and patient with the stunning procedure. The restrainer is an all-metal design with solid metal sides and a diamond-plate steel floor, a pneumatic overhead drop-down gate at the back, and a pneumatic guillotine-type head catch at the front. The restrainer is used for both cattle and pigs. The cattle were restrained in the head catch for stunning. The pigs had the ability to move around in the restrainer, but the establishment owner used calm voice and patience to humanely stun them from inside the restrainer. All animals were rendered immediately unconscious with a single attempt, and no animals exhibited any signs of return to consciousness after application of the stun. Security stuns were applied to several beef animals, and every pig received two security stuns following the effective first stun. All animals remained unconscious throughout shackling, hoisting, sticking, and bleeding.

# **Exit Meeting:**

An exit meeting was conducted with Mr. Jonas, Mr. IIC, and Dr. PHV on March 21, 2024. I presented the findings of the humane handling verification visit that the establishment was in compliance with the applicable humane handling regulatory requirements (9 CFR 313). We correlated on 9 CFR 313.15(b)(iii) and the importance of overhead drop gates to be suitably covered on the bottom edge to prevent injury on contact with animals. The DVMS humane handling resource packet was provided electronically prior to the visit. We also discussed antemortem inspection (AM) for livestock and the expectation for a written document showing that inspection personnel have performed AM prior to slaughter.

I provided Mr. Jonas, Mr. IIC, and Dr. PHV the opportunity to comment on the findings of the visit and ask questions. No other issues concerning humane handling were discussed and the meeting was concluded.