

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO381902 2406G	2018-02-06	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1600 while performing a Good Commercial Practices Task in the live hang area, I observed a number of carcasses with signs of ante mortem injury. I observed the carcasses as they passed through the blood tunnel area. There were 12 carcasses over an approximately 15 minute observation window with varying degrees of injury, which included freshly torn skin, hemorrhage, and muscle mutilation. All 12 had freshly torn skin. The less-affected carcasses had patches of torn skin, primarily on the backside of the carcass, which covered an area approximately 4 x 4 inches. The underlying exposed tissue was moist with varying amounts of bright red blood staining the surrounding feathers. One carcass had an approximately 4 x 4 inch skin tear over its left breast. One carcass had torn skin from the entire dorsal surface of the tail and extending cranially up the lower back approximately 6-8 inches. Two carcasses had torn skin from the dorsal tail extending laterally to include the lateral surface of the proximal halves of both thighs, and extending cranially up the lower back; in addition to the torn skin on these two carcasses, the exposed underlying muscle tissue of the thighs and back was mutilated. After speaking with (b) (6) and (b) (6), I learned that the injuries were likely caused by a faulty conveyor belt in the CO2 stunning system which caused a blockage and pile-up of birds within the tunnel. This belt had been broken down for much of 1st shift and the beginning of second shift. (b) (6) said he would have maintenance adjust the belt as soon as possible. (b) (6) said he would ensure that all employees are reminded that if a blockage occurs, they are to shut the conveyors down immediately. I did not observe any further injuries outside of that approximately 15 minute window at 1600.</p>

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25	P579	Jennie-O Turkey Store Sales, Inc.	UIO072002 4206G	2018-02-06	04C05	Poultry Good Commercial Practices	Finalized	<p>At approximately 1830 hours in the Evisceration Department I observed large gaps of empty shackles, and I discovered the cause to be a breakdown in the live-hang area. I observed two carcasses in the blood tunnel area with signs of ante mortem injury, including torn skin, hemorrhage and muscle mutilation. One turkey's skin was torn to reveal the entirety of both underlying breasts, both of which were superficially mutilated. Another turkey was missing a 4 x 6 inch patch of skin over its left breast with bright red blood staining the surrounding feathers. The underlying exposed muscle tissue in both turkeys was moist. After speaking with (b) (6), I learned that the injuries were caused by a faulty conveyor belt in the CO2 stunning system that caused a blockage and pile-up of birds within the tunnel. I spoke with (b) (6) who informed me that this was not the same belt that broke on 2/2/2018 as is documented in GCP MOI UIO3819022406G. He said that an establishment employee noticed the break and was able to shut the system off relatively quickly. The conveyor belts on the affected side of the system were left off for the remainder of the shift; after the shift was complete, (b) (6) had the maintenance crews examine every aspect of the rest of the system. I did not observe any additional injuries.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO511502 0921G	2018-02-21	04C05	Poultry Good Commercial Practices	Finalized	<p>On 2/19/2018 while performing a Good Commercial Practices task in the blood tunnel area, I observed 12 turkeys with torn-skin injuries between approximately 16:46 hours and 17:08 hours. These injuries ranged in size from approximately 1 x 2 inches up to approximately 8 x 6 inches, with most somewhere in between. For most of the injuries, the exposed tissues were moist, and the surrounding feathers were blood-stained. There was clotted blood present adhered to some of the injuries, and some of the exposed tissue in at least two injuries was beginning to dry. These injuries were all located on the turkeys' backsides and included the dorsal surface of the tail, over the hips and over the shoulders. One turkey had a large tear over its hips and a separate tear over its shoulders. I observed one additional turkey with a 1 x 2 inch skin tear over the dorsal surface of the tail at approximately 18:26 hours. (b) (6) and (b) (6) inspected conveyor belts of the CO2 stunning system and did not find any probable cause for the injuries. Most of these turkeys came from the same trailer, #5186, and (b) (6) and (b) (6) did not find any probable cause for the injuries there either. As part of his investigation, (b) (6) instructed the establishment employees who were unloading the turkeys from the trucks to set aside any turkeys with skin-tear injuries; none were found.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO081902 5428G	2018-02-28	04C05	Poultry Good Commercial Practices	Finalized	<p>Between approximately 14:35 and 14:42, I observed 5 turkeys in the blood tunnel area with various injuries including torn skin and muscle mutilation. All injuries appeared to be relatively fresh. After 14:42 I did not observe any additional injuries. The first turkey had an approximately 2 x 6 inch patch of exposed muscle on the lateral aspect of the right drum, extending from the hock to the knee. There was blood around the margins of this injury and the exposed muscle tissue was moist. The second turkey had an approximately 6 x 6 inch patch of exposed muscle on the right thigh that was also moist and ringed by a small amount of blood. In addition, this second turkey was missing skin and muscle tissue from the entire medial aspect of the left drum; the bone of the drum was exposed on this medial surface for its entire length. The third turkey had an approximately 6 x 6 inch patch of exposed muscle tissue on the right thigh with additional muscle mutilation and associated hemorrhage. The fourth turkey had an approximately 4 x 6 inch patch of torn skin and exposed tissue extending from its mid-back to its shoulders; some of the underlying muscle near the shoulders was mutilated with associated hemorrhage. The fifth turkey had an approximately 4 x 5 inch patch of exposed muscle of its left thigh with muscle mutilation and associated hemorrhage. (b) (6)</p> <p>reported that a group of turkeys became plugged in the CO2 stunning conveyor system at approximately 14:25. It is possible that the injuries I observed resulted from this incident, as all the injuries appeared to have occurred relatively recently, and the torn skin and mutilated muscle tissue would be expected if turkeys were pinned down against a moving conveyor belt. (b) (6)</p> <p>will review surveillance footage from around this time.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO072003 2216G	2018-03-16	04C05	Poultry Good Commercial Practices	Finalized	<p>Between approximately 16:05 and 16:40, I observed 11 turkeys in the blood tunnel area with torn skin in various locations. One turkey had three separate tears on its backside extending from the dorsal surface of its tail up to the base of the neck. The injury that included the tail extended cranially approximately 8 inches and was approximately 5 inches wide. There was another discrete, approximately 4 x 3 inch patch of torn skin just cranial to the previously mentioned injury, and a third approximately 1 x 2 inch patch of torn skin near the base of the neck on the dorsal midline. I observed three turkeys with skin torn from the dorsal surface of their tails, and four turkeys with torn skin from over their dorsal vertebrae and/or synsacrum on their dorsal midline. The sizes of these injuries ranged from approximately 3 x 3 inches to approximately 4 x 5 inches. There were three turkeys with skin torn from a breast. One of these injuries was approximately 3 x 3 inches, and the other two left nearly the entire underlying breast muscle exposed, and one of these was mutilated. The exposed tissues on all injuries described above were still moist, so the injuries were relatively fresh. (b) (6) and (b) (6) were notified, and they observed some of the injuries with me. I later spoke with (b) (6) about the CO2 stunning system because I wondered if it was playing a role in the observed injuries. There was a component of the delivery system that was not functioning properly, so to ensure that the turkeys came out of the system unconscious, the concentration of CO2 being pumped into the system was held at a higher level than normal. We observed turkeys through windows into the CO2 system: all were unconscious and still. The readout of CO2 levels over time showed that the concentration had not dipped below effective</p>

Table: MOIs in Response to FOIA2018-328

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								stunning concentrations. Therefore, It is unlikely that the CO2 delivery system played a role in the observed injuries. I observed turkeys in the blood tunnel with (b) (6) and (b) (6) around 19:30 and did not observe any fresh injuries like those observed at 16:05.

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
25	P579	Jennie-O Turkey Store Sales, Inc.	UIO312104 5103G	2018-04-03	04C05	Poultry Good Commercial Practices	Finalized	<p>On 04/03/2018 beginning at approximately 2:00pm while performing a Poultry Good Commercial Practices Task in the blood tunnel area, I observed 4 turkeys with torn-skin injuries on their backsides. Two of these turkeys had small patches of torn skin, approximately 1 x 2 inches, on the dorsal aspects of their tails. The exposed tissue was moist, and the feathers bordering the torn skin were stained with blood. One turkey had an approximately 12 x 12 inch patch of torn skin over its mid-back; an approximately 2 x 2 inch patch of exposed muscle was mutilated; all exposed tissues were moist, and the surrounding feathers were stained with blood. The fourth turkey had 2 discrete torn-skin injuries: an approximately 2 x 3 inch patch over the right hip, and an approximately 6 x 4 inch patch over its mid-back to the left of midline; the exposed underlying tissue was moist and the surrounding feathers were blood-stained. The total observation time was approximately 20 minutes. I removed the turkey with the 12 x 12 inch injury from the line for the establishment to inspect. I spoke about this bird and observed for others with (b) (6) and (b) (6) explained that he thought the injuries were the result of old injuries or scabs that were made worse somewhere in the process. I examined the margins of the injury on the bird I pulled off the line, and I could not find any evidence of an old injury; the margins were fresh without scabs, and it did not appear that any part of the skin flap was missing or dried out. I have observed the kinds of old injuries described by (b) (6), and oftentimes a portion of the scab is freshly missing, and sometimes there is a tear in the skin extending from the scab. However, none of the injuries reported in this MOI or in previous GCP MOIs I have written would fit into that category.</p>

District	EstNbr	EstName	MOINbr	Date	Task Code	TaskName	Status	MOI Agenda
								<p>My primary concern and focus is with fresh injuries. Plant Manager Jody Long reported that an investigative team would be observing the load-out operations at a barn tomorrow, and they will also observe unloading and hanging here at the establishment. The producer will be the same source of turkeys as today's birds.</p>
15	P6164A	Foster Poultry Farms	OIJ152004 0923G	2018-04-23	04C05	Poultry Good Commercial Practices	Finalized	<p>This establishment utilizes both a "back-up cutter (live person)" and a "head-puller (machine) as back up methods to prevent live birds from entering the scalders. On 4/5/18 at approximately 1658 hours while performing the daily GCP task, I observed a live, conscious bird which had not been stunned or cut, approaching the head-puller, after being missed by the back-up cutter. I observed that the bird was very small, and was holding its head too high to be reached by the head puller apparatus. I motioned to the back-up cutter, and pointed to the live bird. He walked over and removed it just after it had passed over the head-puller without consequence. Without FSIS intervention, it is reasonable to conclude this bird would have entered the scalders alive. I immediately addressed the concern with (b) (6)</p> <p>This was topic discussed during the weekly meeting with establishment management which took place on 4/19/18.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	04C05	UIO481906 5512G	12JUN2018	<p>On 06/11/2018 beginning at approximately 2:05 pm while performing a Poultry Good Commercial Practices Task in the blood tunnel area, I observed 9 turkeys with torn-skin injuries on their backsides. For all injuries, the exposed tissue was moist, and the feathers bordering the torn skin were stained with blood; the injury locations included the dorsal aspect of the tail, midline over the hips, midline over the middle-back, and midline at the base of the dorsal surface of the neck. The size of the injuries ranged from approximately 3 x 2 inches up to approximately 8 x 4 inches; most of the injuries were approximately 4 x 4 inches in size. 8 of the 9 injured turkeys belonged to the first lot, and the other turkey belonged to the second lot. There was an atypically-high amount of blood staining on the feathers of the uninjured birds from the first lot; there was far less and a more typical amount of blood staining on the feathers of the birds from the second lot. I spoke with (b) (6) and (b) (6). They said that the same grower will be supplying birds from the same flock tomorrow, and Jennie-O personnel will be ready to evaluate the situation in case there are similar injuries. (b) (6) covering 1st shift at P579, observed this related lot on 06/12/2018 and did not observe any injuries on birds still in the trucks or when they came through the blood tunnel area. On 06/12/2018, Plant Manager Jody Long reported that the barn where these turkeys were raised recently suffered a power outage during a strong thunderstorm. The sudden loss of light, fans and/or the thunderstorm itself caused a panic in the flock, which led to the birds piling on top of each other. Many turkeys were injured and killed during this panic. Mr. Long believes that the fresh-looking injuries observed in the blood tunnel on 6/11/2018 were sequelae to injuries sustained during the power-outage and subsequent pile-up.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	04C05	UIO170506 1115G	15JUN2018	<p>On 6/12/2018 at about 10:20 am I, Relief PHV Daniel Demaske, performed a Poultry Good Commercial Practices Task in the live hang area at P579 Jennie-O Turkey Store. During this task, I observed an incident in which carcasses stopped emerging from the CO2 tunnel. The belt was stopped and establishment employees opened the far end of the tunnel near the entrance and worked to clear a mass of turkey carcasses that had become jammed in the tunnel. When the belt was started again, carcasses emerged from the near end of the tunnel and appeared to be fully stunned from the CO2. However 8 to 10 of the carcasses had wet bloody injuries to their backs and legs with missing feathers and torn skin. At least two carcasses had cuts several inches long extending 1-2 inches deep into the breast muscle. I spoke with (b) (6) shortly after the incident who said that he wasn't sure why the carcasses had become jammed but that he would review video of the incident to try to determine the cause. I told him I would document the incident in an MOI and would also discuss it at the next weekly meeting. I discussed the incident and other similar incidents with Plant Manager Jody Long on June 14 in a joint meeting with (b) (6). (b) (6) said that they will monitor the speed at which trucks are unloaded and instruct employees to not unload too quickly which could overload the conveyors and cause these clogs.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	04C05	UIO122106 3315G	15JUN2018	<p>On 06/14/2018 at approximately 4:15 pm while performing a Poultry Good Commercial Practices Task in the blood tunnel area, I observed an atypically high amount of blood staining on the feathers of the turkeys. I observed four turkeys with torn-skin injuries on their backsides over their hips and mid-back; two of these birds' injuries extended to the right hips. The underlying tissues were moist, and the surrounding feathers stained with blood. In addition, I observed two turkeys with similar injuries on their ventral surface, mid-breast. There were many uninjured turkeys with superficially blood-stained feathers, primarily on their backsides. I notified (b) (6) [REDACTED], who discovered that there had been a clog of turkeys recently somewhere in the conveyor belt system leading to the CO2 stunner. I observed turkeys outside still in the trailers, and there was no evidence of blood-staining or injury. I alerted Plant Manager Jody Long to the situation. I later spoke with (b) (6) [REDACTED] about the establishment's response into the incident. He said that truck unloaders worked too fast and put too many birds into the conveyor system at one time, resulting in the clog. The gap in the birds was detected by the live hangers, but by then the injuries had already occurred. Going forward, (b) (6) [REDACTED] will be performing regular checks of the unloading crew to ensure they are working at an appropriate pace for the speed of the production line and for the type of the turkeys. Today the birds were hens, which are much easier to unload than typical toms. This probably contributed to the too-rapid pace and the clog. In addition to monitoring pace, (b) (6) [REDACTED] will also adjust the number of crew needed to unload based on the type of turkey; he will meet with the unloading/live-hang crew to discuss the situation. (b) (6) [REDACTED] inspected the entire length of the conveyor system and did not find any gaps or catches that could have caused the clog.</p>

Table:Memorandums of Interview (MOIs) in response to FOIA-2019-18

EstNbr	EstName	Task_Code	MOI#	Date	Description
P579	Jennie-O Turkey Store Sales, Inc.	04C05	UIO151208 1710G	10AUG2018	<p>At approximately 1045, while in the live hang area performing the Poultry Good Commercial Practices Task the following was observed. Approximately 1 out of every 10 young tom turkeys that were on the line prior to the scalding had wounds and bruises. The wounds appeared moist with bright red blood on the surrounding feathers indicative of recent trauma. The bruises were cherry red in color. Several carcasses were observed with open wounds on the back taking up the entirety of the back of the turkey carcass. Several wings were observed fractured and bruised. Several birds had bruised drums with open wounds taking up the entire lateral aspect of the drum. The issue was brought to the attention (b) (6), (b) (6), and (b) (6). For approximately two minutes carcasses with these injuries were observed. Further observations throughout the shift revealed no injured birds. (b) (6) stated that there was a blockage in the CO2 conveyor which had been cleared. The issue was further discussed with (b) (6) who reiterated that the establishment had a blockage on the CO2 conveyor and that he was also going to check why the line was not shut off during the blockage. At approximately 1210 during a discussion with (b) (6), he stated that the establishment had found that two establishment employees were unloading birds too quickly from the trucks. He also stated that the establishment recently had a meeting concerning this as well so the employees involved will be reprimanded.</p>