

Establishment Number	Establishment Name	Inspection Date	Description
M45134+P45134	Birdsboro Kosher Farms Corp.	21-Jul-22	<p>On July 18, 2022, by 0600 hours approximately 20,220 chickens had arrived on the establishment premises for slaughter. I, the REDACTED (REDACTED) observed the birds for Antemortem Inspection at 0600 hours and noted no signs of ill health. I was notified at approximately 0730hrs by REDACTED that slaughter may be cancelled due to staffing problems and that it was unknown if any slaughter would happen that day at all. I continued to monitor the birds on the trailers, accompanied by plant management, due to the increasing heat of the day. At approximately 1100 hours I notified the REDACTED (REDACTED) of the concern as per FSIS protocol. By 1315 hours, I observed that the birds on the trailers were panting and that there was increased mortality occurring, likely due to heat stress. I continually checked with REDACTED through the morning and afternoon for updates and ensuring that they knew of the risks to the birds as the heat of the day was still increasing. At 1520 hours, the REDACTED was willing to provide permits to move the full number of birds off the premises back to empty producer barns if needed. REDACTED moved 8,000 birds offsite. The birds departed the establishment premises after 1700 hours. Slaughter operations began at approximately 1315 hours. At 1830 hours the establishment finished slaughter operations. REDACTED notified FSIS that there were 1500 birds left and the remaining birds were to be held overnight, still in their coops on the trailers, under the covered area in front of fans. The actual number of birds that were held overnight from July 18 to July 19 was found via paperwork submitted on Wednesday, July 20 to be 3,128. Once the slaughter reports were received, they showed that Monday there were REDACTED DOAs out of REDACTED birds slaughtered (8.5%). Of the REDACTED chickens held overnight, an additional REDACTED of those birds were found to be DOAs on Tuesday (14.7%). The REDACTED issued a permit instructing the establishment to bring the 8,000 birds that had been removed</p>

			<p>from the property back again for slaughter the following day, 7/19/2022. The birds had not been returned to the plant for slaughter as of 7/20/2022, which FSIS has reported to the REDACTED. Slaughter in accordance with Good Commercial Practices requires that poultry are treated humanely. The holding of birds in the trailers with the conditions at that time, heat, humidity, and a lack of cooling processes overnight likely contributed to the increased mortality rate. The Poultry Products Inspection Act (PPIA) (21 U.S.C. 453(g)(5)), and federal regulations including 9CFR 381.65(b) provide that poultry must be slaughtered in accordance with Good Commercial Practices. Poultry carcasses showing evidence of having died from causes other than slaughter are considered adulterated and must be condemned.</p>
M45134+P45134	Birdsboro Kosher Farms Corp.	6-Jul-22	<p>On July 06 at about 1206h I, REDACTED REDACTED, was performing a routine inspection of chicken carcasses in the kill area. I had pulled about 9 chickens from a half-full red (inedible) barrel. I withdrew the next chicken by its neck, as the feet were not visible, and it reacted by immediately flapping its wings and paddling its legs. The neck of the chicken had not been cut by a rabbi. The bird's body temperature was also very elevated. The bird's eyes stayed half-closed as it was reacting, and its neck was fairly flaccid. The REDACTED was at the far end of the floor, so I yelled in his direction and waved to get his attention. He finally saw/heard me and came over. I showed him the chicken, which had nearly expired by that time. He called the REDACTED on the radio, and he arrived shortly thereafter. At that point the chicken was not reactive. No corrective actions were offered.</p>
M45134+P45134	Birdsboro Kosher Farms Corp.	17-May-22	<p>On May 17 at about 1239h I, REDACTED REDACTED, went to the kill area to assess operations and examine the dead chickens, which is a normal Good Commercial Practices procedure. An employee gathered all the discarded chickens thrown on the walkway by the kill stations, which is not consistent with prior protocol of placing discarded dead birds in blue barrels, and</p>

			<p>brought them to me at the end of the walkway. He put them in a rather large pile (approximately 40 birds). I examined each bird individually for possible unusual causes of mortality. We were about halfway through the pile when the employee presented a live bird to me. It was a small, white chicken with no marks or blood on it and it had been under the dead birds. It was acting very sluggishly but was alert. I alerted the REDACTED to the situation and showed him the bird. He said it was too small so the rabbis had set aside for killing later. He took the bird and had it slaughtered and discarded. The REDACTED showed up shortly after and I informed him of the situation. The REDACTED said his corrective action would be for he himself and not the REDACTED to do the morning training to the plant personnel in the kill area.</p>
M45134+P45134	Birdsboro Kosher Farms Corp.	2/28/2022	<p>On February 28th at about 1045h I, REDACTED. REDACTED, was observing slaughter operations at Birdsboro Kosher Farms with the REDACTED, REDACTED. REDACTED, and REDACTED, REDACTED. A large blue half-barrel meant for holding dead chickens was against the wall, on the opposite side of the conveyor from the throat cutting stations, and 2 dead chickens that had been cut and bled out were thrown into the barrel. When I glanced in the barrel to ensure those chickens had expired from exsanguination, I observed another chicken upside down and breathing, its head and neck covered by other carcasses. I withdrew the chicken from the barrel, and it was alive and had not had its throat cut. It had a compound fracture of the right wing, but it was alert and moving. Both the REDACTED and the REDACTED also observed the live bird. It is unknown how the bird got to the barrel and the length of time that it had been in there. This is not consistent with poultry good commercial practices. REDACTED. REDACTED then directed the humane euthanasia of the bird, which was performed. Further corrective actions offered by the plant manager were to place the discard barrels on the killing station side of the conveyor for the plant personnel to place the discarded birds into after having</p>

			been properly bled out. The birds in the barrel would then be presented to the USDA inspector upon request.
M45134+P45134	Birdsboro Kosher Farms Corp.	2/21/2022	<p>On February 21st at about 1520h I, REDACTED. REDACTED, entered the slaughter area where young turkeys were being killed. I had sent REDACTED who was recently off-line to observe for USDA while I attended to other tasks, so he had been there since about 1500h. He was just coming to find me and informed me of observations which concerned him greatly. He had seen establishment personnel throw 3-4 live turkeys which had had their throat slit, but were unacceptable to the rabbi, over the conveyor and onto the floor. He had also seen 4 to 5 live turkeys thrown on top of other live turkeys in the discard barrels. The live turkeys in the barrels were head-bobbing, flying out of the barrels, and walking while they bled out. He had corrected the barrel situation by the time I arrived. Then I also witnessed a live turkey get thrown over the conveyor to the floor. I immediately stopped the establishment personnel from throwing any others. REDACTED, REDACTED, was with me at the time and he also corrected the employee(s). He instructed the REDACTED, REDACTED, to retrieve the designated 5-gallon buckets they have to place the discarded live turkeys in to bleed out before putting them in the disposal barrels. The buckets were placed by the rabbi cutting the throats and were used in my presence. I left REDACTED to continue to monitor the situation. No further problems were observed by him.</p>

M45134+P45134	Birdsboro Kosher Farms Corp.	2/14/2022	<p>On February 14th at 0610h I, REDACTED, was performing antemortem on a trailer of chickens at Birdsboro Kosher Farms. Ambient temperature was 13 degrees. As I looked at the right side of the trailer, I noticed unusually high mortality. In each crate that I could see from the ground there were 2-4 dead chickens (out of 8-10/crate). The live chickens were not showing signs of disease or pathology. At 0630h I informed REDACTED, REDACTED. At 0639h I electronically informed REDACTED, the REDACTED. REDACTED then performed an investigation and provided me with the document which is attached. Due to a staffing shortage, I was on the line inspecting carcasses and was unable to verify the exact number of chickens dead on arrival. This appears to be an isolated incident linked to faulty tarping on the trailer leading to hypothermia of the chickens in transit. Birdsboro management chose to accept the load of chickens citing that more harm would be caused by returning them.</p>
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