| Establishment Number | Establishment Name | Inspection Date | Description |
|-----------------------------|---------------------------|------------------------|--|
| P687 | House of Raeford | 8-May-24 | RE: Failure to Handle Live Chickens in Accordance with Good Commercial Practice (GCP) |
| | | | Establishment P687, House of Raeford, Inc., May 8, 2024, 1605 hour. Meeting impromptu with Day Shift Manager – REDACTED at live chicken receiving area to premises. |
| | | | Slaughter and dressing production ended around 1555 hour. There was a breakdown earlier that resulted in 1-1/2 trailers of live chicken cages being left where the birds were not slaughtered at the end of production day, left on the small receiving area. Around1600 hour the weather was 90-degree Fahr. As this occurred, I recalled having observed on occasions in past during hot weather conditions that trailers were left in the receiving yard whereby birds were left in the sun. This prompted me to inquire with CSI and visit the outside receiving area. |
| | | | According to establishment's report on FSIS form 6510-7, Poultry Lot Information form, there was a total of 463 DOAs. 322 DOAs from the 1-1/2 trailers out of 463 DOAs total for the production shift. Thus 70% of the DOAs for the night shift production came from the 1-1/2 trailer of live birds left from the previous slaughter (day) shift. |
| | | | I reminded Day Shift Manager – REDACTED that regulations require that live poultry be handled in a manner that is consistent with good commercial practices. Given the conditions of the birds on the trailers, there was concern of the live chickens suffering |

needlessly and they may die from heat exhaustion, a means other than by slaughter. I notified him that this MOI will be forwarded to the District Office and the District Medical Specialist (DVMS) in case additional follow-up is recommended. The matter to be discussed further at the monthly awareness meeting on Friday, May 10, 2024.

Poultry should be handled in a manner that prevents needless injury and death, to prevent suffering, to ensure poultry are treated humanely. This includes the treatment of all birds brought onto the official premises of a slaughter plant, not just those entering production. This MOI notifies establishment P687 failure to meet Good Commercial Practice requirements for live birds left on

premises after a slaughter production had ended.

CC: DVMS-Dr. REDACTED, FLS-Dr. REDACTED