

Sheep Slaughter Scenario

AWJAC 2019

Team Scenario

Questions to answer:

- What events lead to the shutdown of the slaughter facility?
- What corrective actions should the facility implement to prevent this type of noncompliance from occurring in the future?
- When you return in six months to reaudit the facility, what specific areas will you make sure to inspect and review?

Scenario

- The Fort Meat Facility was shut down on November 22nd – details of the violations are described in the government documentation provided at the back of this packet.
- The events that resulted in the facility shut down occurred at midday on the 22nd.
- As of November 23rd, corrective actions have still not been submitted and the plant will not be able to run again until the suggested corrective actions have been accepted by the FSIS District Office.
- The sheep currently in the holding pens at the Fort Meat Facility arrived at the facility on November 22nd at 7 AM. The plant was not permitted to slaughter the animals due to the suspension of operations. They will be slaughtered once the plant is running again.

Information about Fort Meat

- New facility – the first animals were slaughtered in the facility in April 2019
- Fort Meat is a USDA inspected slaughter facility
- Fort Meat slaughters sheep, cattle, goats, pigs and chickens
- Fort Meat has a store front in which they sell a variety of meat to the university and local community
- Personnel:
- Manager
 - Masters degree in Meat Science from Colorado State University
 - Worked in the packing industry for 3 years prior to being hired at Colorado State University
 - Received PAACO certification in 2017 but was unable to fulfill recertification requirements for 2019
- Lead undergraduate employee
 - Assists the Manager in the day-to-day activities of the facility
 - Responsible for handheld captive bolt gun maintenance
- Student hourly workers
 - 3-6 students work in the facility
 - There is a set weekly schedule but often times students will swap shifts with each other
 - Some have a background in meat science and animal handling; others do not and this is their first experience
 - They perform many different jobs including performing the animal handling audits

Stunning Procedures and Training

- The Manager was the only individual who was permitted to stun animals
 - The Lead Undergraduate has recently been trained by the Manager to stun animals when needed
- The Lead Undergraduate does not have previous experience so he will have on-the-job training with the Manager until the Manager feels that he is able to perform the job on his own
- Protocols specific for the stunning procedure will be available at some of the stations
- The facility plans on performing annual employee training – the facility has not yet been open a year

Animal handling and humane stunning

- Fort Meat has a Robust Systematic Approach to Humane Handling that was recognized as such in an MOI provided by in-plant inspection in May 2019
- Animal handling audits are conducted by the student hourly workers
 - Because the number of animals slaughtered each week is relatively low, audits are conducted on every animal slaughtered
 - Audits are based off of the North American Meat Institute Animal Care and Handling guidelines

Overall Timeline

- Fort Meat slaughtered sheep on November 11th, 13th, 15th, 18th, 20th and 22nd.
 - Each day they slaughtered 8-10 head
- Animal handling violation occurred November 22nd midday
- Plant operations were suspended by FSIS
- The FSIS District confirmed the plant was receiving a Notice of Suspension (NOS) as a consequence of the egregious events
- As of today November 23rd the plant is still not running as corrective actions have not been submitted to nor accepted by the FSIS District Office

Other info to be included in the packet

- Notice of Suspension