



MEATWORKS

All of us at Meatworks take humane animal handling very seriously. It is at the core of our work, and we continue to operate under a “Robust Systematic Approach to Humane Handling” as recognized by the United States Department of Agriculture. In our two-and-a-half years of operation, we have humanely processed more than 5,000 animals compassionately raised by local producers. On January 29, 2021, during the stunning of a beef animal, the initial stuns missed their target by half an inch, and the animal was successfully stunned within seconds. We deeply regret that it took any longer than it should have. This has been the first and only such incident at our facility. We immediately developed a plan of corrective actions, including further training utilizing materials developed by Temple Grandin, management oversight, and verification. The incident occurred on a Friday, and FSIS issued an Abeyance letter on Monday. At no time were USDA inspection standards compromised, there was no interruption of USDA inspection, and processing operations continued.

Following a review on April 16, 2019, Meatworks was recommended by AWA for the slaughter of beef from Animal Welfare Approved farms. Meatworks has been in contact with the program and they are working with us – for any further details, contact the AGW office.

Meatworks cares deeply about humane animal handling and welfare. Following the Westport Animal Abuse case in 2016, our organization supported the ASPCA in their efforts to help the surviving animals.

USDA inspection happens on a continuous basis every single production day at Meatworks. Without USDA FSIS personnel in the facility at all times, we can not perform our work. The mission statement of FSIS is to protect the public’s health by ensuring the safety of meat, including verifying the health of animals entering the food system. This not only protects consumers but can help producer farmers in their husbandry practices.

The work of our 28 employees is an important part of the local agricultural community, providing quality processing that enables producer farmers to bring local product to market, gives consumers in our community sustainable sources of meat for themselves and their families, and helps protect open farm space from overdevelopment.

Our facility is proud of its basis in transparency and truth, and will continue to address this issue in a clear and open manner.

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February 25, 2021