



Agriculture and Markets

KATHY HOCHUL
Governor

RICHARD A. BALL
Commissioner

November 2, 2022

Lex Talamo
Lady Freethinker
12405 Venice Blvd #390
Los Angeles, CA 90066

Via E-Mail: lex@ladyfreethinker.org

Re: FOIL Number DAM-22-09-009

Dear Lex Talamo:

This letter responds to your request for records under the Freedom of Information Law (FOIL) received by the Department of Agriculture and Markets on September 14, 2022 for "Any documents related to possible sanitation issues or violations of public health or Agriculture regulatory protocols (including but not limited to warnings, notices of violations, citations, fines, inspections and inspection reports, investigations and investigation results, cease and desist letters)" concerning certain specified establishments.

Enclosed are the records responsive to your request, which are being released with redactions. Complainant identification and contact information are being redacted since the release of this information would result in an unwarranted invasion of personal privacy [Public Officers Law sections 87(2)(b) and 89(2)(b)].

You have the right to appeal this decision within thirty (30) days, if you so desire. Your appeal should be addressed to Stephen McGrattan, First Deputy Commissioner, at 10B Airline Drive, Albany, NY 12235 or sent to foil@agriculture.ny.gov. If I can be of further assistance, please feel free to contact me at 518-457-2449.

Sincerely,

A handwritten signature in brown ink, appearing to read "Nicole D. Persaud".

Nicole D. Persaud
Senior Attorney

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **3/22/21 10:30 am****Astoria Live Poultry & Meat Market Inc
3137 20th Ave
PO Box 5067
Astoria NY 11105**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Bleach and Zepp

REMARKS:

Next C and D June 28, 2021. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Owner****Gamal Rahman**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **03/23/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **6/9/21 10:30 am****Astoria Live Poultry & Meat Market Inc**
3137 20th Ave
PO Box 5067
Astoria NY 11105Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **Gamal Rhman**
TITLE: **Owner**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **06/10/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304

Rating: **Satisfactory**

Purpose: **Inspection**

DATE/TOA: **6/28/21 11:15 am**

Astoria Live Poultry & Meat Market Inc
3137 20th Ave
PO Box 5067
Astoria NY 11105

Inspector: **Sarah Dunne**

Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:
Disinfectant: Zep and Soap

REMARKS:
Next C and D September 27, 2021. Must be closed entire business day.

REPRESENTATIVE PRESENT FOR INSPECTION: **Gamal Rahman**

TITLE: **Owner**

REVIEWED BY: **Eloise Herrman**

REVIEWED DATE: **07/06/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **9/14/21 10:30 am****Astoria Live Poultry & Meat Market Inc**
3137 20th Ave
PO Box 5067
Astoria NY 11105Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Owner****Gamal Rahman**REVIEWED BY: **David Chico**
REVIEWED DATE: **09/17/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **9/27/21 11:15 am****Astoria Live Poultry & Meat Market Inc**
3137 20th Ave
PO Box 5067
Astoria NY 11105Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Bleach and soap detergent

REMARKS:

Next C and D December 13, 2021. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Owner****Gamal Rahman**REVIEWED BY: **David Chico**
REVIEWED DATE: **09/28/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**91Purpose: **Inspection**DATE/TOA: **11/29/21 10:30 am****Astoria Live Poultry & Meat Market Inc**
3137 20th Ave
PO Box 5067
Astoria NY 11105Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Owner****Gamal Rahman**REVIEWED BY: **David Chico**
REVIEWED DATE: **11/30/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **12/13/21 11:00 am****Astoria Live Poultry & Meat Market Inc**
3137 20th Ave
PO Box 5067
Astoria NY 11105Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Bleach and detergent soap

REMARKS:

Next C and D March, 21 2022. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Gamal Rahman**
TITLE: **Owner**REVIEWED BY: **David Chico**
REVIEWED DATE: **12/14/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **3/21/22 11:30 am****Astoria Live Poultry & Meat Market Inc**
3137 20th Ave
PO Box 5067
Astoria NY 11105Inspector: **Tara Howard**Inspector #: **62**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 6/6/22

REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Gamal**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **03/24/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304

Rating: **Satisfactory** Purpose: **Inspection**

DATE/TOA: **6/6/22 11:30 am**

Astoria Live Poultry & Meat Market Inc
3137 20th Ave
PO Box 5067
Astoria NY 11105

Inspector: **Tara Howard** Inspector #: **62**
Inspector: **Vanessa Collins** Inspector #: **076**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:
Disinfectant: zep/bleach

REMARKS:
next c&d 9/12/22

REPRESENTATIVE PRESENT FOR INSPECTION:	Gamal Rahman	REVIEWED BY:	Joyce Amels
TITLE: owner		REVIEWED DATE:	06/07/2022

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **7/21/22 10:30 am****Astoria Live Poultry & Meat Market Inc**
3137 20th Ave
PO Box 5067
Astoria NY 11105Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Gamal Rahman**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **07/25/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **9/12/22 10:00 am****Astoria Live Poultry & Meat Market Inc
3137 20th Ave
PO Box 5067
Astoria NY 11105**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 12/5/22REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Gamal Rahman**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **09/14/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **1/26/21 11:00 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 4/27/21REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Ahmed Salahi**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **02/01/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **4/27/21 10:30 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 7/28/21REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Ahmed Salahi**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **05/04/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **7/29/21 11:00 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 10/26/21REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Ahmed Salahi**REVIEWED BY: **David Chico**
REVIEWED DATE: **07/30/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **9/27/21 10:30 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Ahmed Salahi**REVIEWED BY: **David Chico**
REVIEWED DATE: **09/28/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **10/26/21 11:15 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 1/25/22REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Ahmed Salahi**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **10/27/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **11/10/21 11:30 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | No |
- c&d log book not updated since 10/25/21*

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Ahmed Salah**
TITLE: **owner**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **11/12/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **1/25/22 11:30 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 4/26/22REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Ahmed Salahi**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **01/27/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **4/26/22 11:45 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Clorox, ZEP, Mistolin

REMARKS:

Your next C&D will be July 26th 2022 between 9am-10amREPRESENTATIVE PRESENT FOR INSPECTION: **Ahmed**
TITLE: **Owner**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **04/27/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**91Purpose: **Inspection**DATE/TOA: **6/1/22 9:30 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Testing performed at time of inspection****Bio security discussed.**REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Owner/Manager****Ahmed Salah**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **06/06/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **7/26/22 9:00 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Michael Lo Re**
Inspector: **Vanessa Collins**Inspector #: **066**
Inspector #: **076**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Clorox, ZEP, Palm olive

REMARKS:

Your next C&D will be November 1st between 8am and 9amREPRESENTATIVE PRESENT FOR INSPECTION: **Sam**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **07/28/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **8/25/22 9:00 am****Bronx River Live Poultry Inc.
Bronx River Live Poultry
1307 Bronx River Ave.
Bronx NY 10472**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Testing done at time of Inspection**REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Manager****Hussein Salah**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **08/30/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **1/13/21 10:30 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **David Lee**
TITLE: **Owner**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **01/14/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **2/22/21 10:00 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Chlorox bleach

REMARKS:

Next C and D May 3rd, 2021. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Siu Ming Ma**
TITLE: **Manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **02/23/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **3/30/21 11:45 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **Ma Siu Ming**
TITLE: **Manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **03/31/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **5/3/21 10:00 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Bleach and zepp

REMARKS:

Next C and D August 2, 2021. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Ma Siu Ming**
TITLE: **Manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **05/05/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **6/22/21 10:00 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **Ma Siu Ming**
TITLE: **Manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **06/22/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **8/2/21 10:00 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Chlorox bleach

REMARKS:

Next C and D October 25, 2021. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Ma Sui Ming**
TITLE: **Manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **08/03/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **9/22/21 10:30 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **David Lee**
TITLE: **Owner**REVIEWED BY: **David Chico**
REVIEWED DATE: **09/27/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **10/25/21 10:00 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Chlorox and soap detergent

REMARKS:

Next C and D January 10, 2022. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Ma Siu Ming**
TITLE: **Manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **11/01/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **1/24/22 9:30 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Bleach and soap

REMARKS:

Next C and D April 11, 2022. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Manager****Siu Ming MA**REVIEWED BY: **David Chico**
REVIEWED DATE: **01/25/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **3/10/22 11:45 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Sarah Dunne**Inspector #: **846**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Manager****Ma Sui Ming**REVIEWED BY: **David Chico**
REVIEWED DATE: **03/14/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **4/11/22 9:45 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Clorox Bleach

REMARKS:

Next C&D will be 7/18/2022 between 9am-10amREPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Owner/Manager****Ma Sim Ming**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **04/13/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **5/19/22 9:30 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Testing performed during time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **David Lee**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **05/20/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **7/18/22 9:15 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Green Special Starco, Clorox, Soap

REMARKS:

Your next C&D will be October 24th 8:00am - 9:00am

REPRESENTATIVE PRESENT FOR INSPECTION:

Ma Siu MingTITLE: **Manager**

REVIEWED BY:

Joyce Amels

REVIEWED DATE:

07/21/2022

LIVE POULTRY MARKET INSPECTION REPORT - AI-300

Rating: **Unsatisfactory7**Purpose: **Inspection**DATE/TOA: **8/2/22 8:45 am****Canola Live Poultry**
1467 61ST ST
BROOKLYN NY 11219Inspector: **Michael Lo Re**
Inspector: **Vanessa Collins**Inspector #: **066**
Inspector #: **076**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|---|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | No |
| <i>Facility is roach infested, on the floors and walls and cages infested with roaches. Owner is aware and is getting pest control company.</i> | |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: appear outwardly healthy

REMARKS:**Testing was done at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **Ma Siu Ming**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **08/03/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **8/17/22 11:45 am****Canola Live Poultry
1467 61ST ST
BROOKLYN NY 11219**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry outwardly appear healthy

REMARKS:**INSPECTION ONLY**REPRESENTATIVE PRESENT FOR INSPECTION: **David Lee**
TITLE: **Owner/Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **08/25/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **3/11/21 10:00 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Bleach and M65 solution

REMARKS:

Next C and D May 27, 2021. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Katy Ng**
TITLE: **Manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **03/12/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **5/4/21 11:00 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **Hui Ma**
TITLE: **Manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **05/05/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **5/27/21 10:45 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Birds appeared outwardly healthy.

REMARKS:**Inspection only. Next C and D date June 17th, 2021 confirmed with manager.**REPRESENTATIVE PRESENT FOR INSPECTION: **Katy Ng**
TITLE: **Manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **05/28/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **6/17/21 10:30 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Bleach and soap

REMARKS:

Next C and D September 9, 2021. Must be closed all business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Katy Ng**
TITLE: **Manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **06/18/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **8/16/21 10:30 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **Qinman YE**
TITLE: **Manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **08/18/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **9/9/21 11:30 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

REPRESENTATIVE PRESENT FOR INSPECTION: **Katy Ng**
TITLE: **owner**REVIEWED BY: **David Chico**
REVIEWED DATE: **09/17/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **11/1/21 9:45 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **Hui Ma**
TITLE: **Manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **11/03/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **12/15/21 10:15 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Chlorox only

REMARKS:

Next C and D March 10, 2022. Must be closed entire business day.**Discussed in detail cleaning protocols, standards and approved disinfectants and soaps.**REPRESENTATIVE PRESENT FOR INSPECTION: **Katy Ng**
TITLE: **Owner/Manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **12/16/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **3/10/22 9:45 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Sarah Dunne**Inspector #: **846**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Bleach, zep disinfectant and Soap

REMARKS:

Next C and D June 9, 2022. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Katy Ng**
TITLE: **Manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **03/14/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **4/19/22 9:00 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry outwardly look seem healthy

REMARKS:**Tested at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Hai Ma**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **04/20/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **6/9/22 10:00 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: ZEP, Clorox, Palmolive

REMARKS:

Your next scheduled C&D will be September 15th between 8am and 9am.**H2N2 handout in Chinese given to manager.**

REPRESENTATIVE PRESENT FOR INSPECTION:

Katy NG

REVIEWED BY:

Joyce AmelsTITLE: **Manager**

REVIEWED DATE:

06/15/2022

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory30**Purpose: **Inspection**DATE/TOA: **7/8/22 12:00 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| <i>Discussed Cage doors to be repaired with Manager.</i> | |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Testing done at time of Inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Annie**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **07/13/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **9/8/22 10:15 am****H K Live Poultry Inc
8165 New Utrecht Avenue
Brooklyn NY 11214**Inspector: **Vanessa Collins**Inspector #: **076**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Inspection Only****Discussed cage doors to be repaired with manager.**REPRESENTATIVE PRESENT FOR INSPECTION: **Qinman Ye**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **09/12/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **1/13/21 10:30 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 3/31/21REPRESENTATIVE PRESENT FOR INSPECTION: **abdullah**
TITLE: **manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **01/19/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **2/11/21 10:30 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **abdullah nasser**
TITLE: **manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **02/22/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304

Rating: **Satisfactory** Purpose: **Inspection**

DATE/TOA: **3/31/21 10:00 am**

**Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**

Inspector: **Michelle Gaeta** Inspector #: **51**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep

REMARKS:

REPRESENTATIVE PRESENT FOR INSPECTION: **Ahmed**
TITLE: **owner**

REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **03/31/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **5/3/21 12:00 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**Sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Abdullah**
TITLE: **manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **05/04/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **6/30/21 10:00 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 9/29/21

REPRESENTATIVE PRESENT FOR INSPECTION:

Ahmed Nasser

REVIEWED BY:

Eloise HerrmanTITLE: **manager**

REVIEWED DATE:

07/15/2021

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **8/5/21 11:00 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **abdullah**
TITLE: **manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **08/09/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **8/13/21 10:30 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was not conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Ahmed Nasser**REVIEWED BY: **David Chico**
REVIEWED DATE: **08/19/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **9/21/21 10:30 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Aziz Hamaad**
TITLE: **manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **09/22/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **9/29/21 10:30 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |
-

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 1/26/22REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **owner****Ahmed Nasser**REVIEWED BY: **David Chico**
REVIEWED DATE: **09/30/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**91Purpose: **Inspection**DATE/TOA: **3/1/22 10:45 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Tara Howard**Inspector #: **62**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **manager****Ahmed Nasser**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **03/04/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **3/23/22 10:00 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: ZEP, Clorox, Dawn Soap

REMARKS:

Next C/D will be June 29th 2022REPRESENTATIVE PRESENT FOR INSPECTION: **Ahmed**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **03/24/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300

Rating: **Unsatisfactory30**Purpose: **Inspection**DATE/TOA: **4/20/22 9:30 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|---|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | No |
| <i>Caging doors falling off, metal wiring protruding. some doors not properly fixed to cage, locks on doors do not lock, some doors do not shut. locks on cage doors are missing (Poultry are able to get out). Door hinges are broken.</i> | |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry outwardly seemed healthy

REMARKS:**Advised owner/manager to repair caging or purchase new ones.****HPAI document given to manager/ Biosecurity discussed**REPRESENTATIVE PRESENT FOR INSPECTION: **Waled Alsareai**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **04/27/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300

Rating: **Satisfactory**91Purpose: **Inspection**DATE/TOA: **5/20/22 9:00 am****Macca Live Poultry**
605 Morris Park Ave.
Bronx NY 10460Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| <i>previously inspected Broken cages/Latches/cage bars are repaired.</i> | |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Post 30 day recheck inspection for Live Bird market cage repairs.**REPRESENTATIVE PRESENT FOR INSPECTION: **Walid**
TITLE: **Owner/Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **05/23/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **6/29/22 8:00 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned
<i>Discussed with Ahmed Nasser about certain cages to be repaired</i> | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: ZEP, Clorox, Soap

REMARKS:

Your next C&D will be October 26th between 8:00am and 9:00am

REPRESENTATIVE PRESENT FOR INSPECTION:

Ahmed NasserTITLE: **Manager**

REVIEWED BY:

Joyce Amels

REVIEWED DATE:

07/05/2022

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory30**Purpose: **Inspection**DATE/TOA: **7/12/22 9:45 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| <i>Cage repairs in flooring, siding, cage hinges on permanent caging discussed with owner.</i> | |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry outwardly appear healthy

REMARKS:**Testing done at time of Inspection****Cage repairs discussed with owner**REPRESENTATIVE PRESENT FOR INSPECTION: **Walid**
TITLE: **Owner/Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **07/13/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**91Purpose: **Inspection**DATE/TOA: **8/17/22 9:00 am****Macca Live Poultry
605 Morris Park Ave.
Bronx NY 10460**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Inspection Only****Cage repairs discussed with manager Walid at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **Walid**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **08/25/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **1/15/21 10:00 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d4/30/21

REPRESENTATIVE PRESENT FOR INSPECTION:

mike lee

REVIEWED BY:

Eloise HerrmanTITLE: **owner**

REVIEWED DATE:

01/19/2021

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **3/11/21 11:00 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**Sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Lily Yu**
TITLE: **manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **03/12/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **4/29/21 10:00 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 7/29/21REPRESENTATIVE PRESENT FOR INSPECTION: **Lily Yu**
TITLE: **manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **05/04/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **6/16/21 11:00 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Lily Yu**
TITLE: **manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **06/18/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304

Rating: **Satisfactory**

Purpose: **Inspection**

DATE/TOA: **7/29/21 12:00 pm**

P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355

Inspector: **Tara Howard**

Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:
Disinfectant: zep/bleach

REMARKS:
next c&d 10/28/21

REPRESENTATIVE PRESENT FOR INSPECTION: **Chia Lin lee**

REVIEWED BY: **David Chico**
REVIEWED DATE: **08/02/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **10/22/21 11:30 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Chia lin lee**
TITLE: **manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **10/25/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304

Rating: **Satisfactory**

Purpose: **Inspection**

DATE/TOA: 10/28/21 11:30 am

P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355

Inspector: **Tara Howard**

Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:
Disinfectant: zep/bleach

REMARKS:
next c&d 2/3/22

REPRESENTATIVE PRESENT FOR INSPECTION: Chia lin lee

REVIEWED BY: Joyce Amels

TITLE: manager

REVIEWED DATE: 10/28/2021

LIVE POULTRY MARKET INSPECTION REPORT - AI-300

Rating: **Satisfactory91**

Purpose: **Inspection**

DATE/TOA: 12/2/21 11:30 am

P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355

Inspector: **Tara Howard**

Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:

sampling was conducted at time of inspection

REPRESENTATIVE PRESENT FOR INSPECTION: Chia lin lee

TITLE: manager

REVIEWED BY: Joyce Amels

REVIEWED DATE: 12/07/2021

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **2/3/22 10:15 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 5/5/22

REPRESENTATIVE PRESENT FOR INSPECTION:

Chia lin lee

REVIEWED BY:

Joyce AmelsTITLE: **manager**

REVIEWED DATE:

02/09/2022

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **3/25/22 11:30 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Chia lin lee**
TITLE: **manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **03/30/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **5/5/22 10:30 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 8/4/22REPRESENTATIVE PRESENT FOR INSPECTION: **Chia**
TITLE: **manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **05/23/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **6/22/22 10:30 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **chia lin lee**
TITLE: **manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **06/24/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **7/5/22 10:30 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**Inspector: **Vanessa Collins**Inspector #: **076**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 10/6/22**This c&d was conducted for h2n2 surveillance**

REPRESENTATIVE PRESENT FOR INSPECTION:

Mike Lee

REVIEWED BY:

Joyce AmelsTITLE: **owner**

REVIEWED DATE:

07/06/2022

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **7/15/22 7:45 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Superquat, Pinesol, Clorox

REMARKS:

Please schedule next C&D with Tara**H2N2 Response**REPRESENTATIVE PRESENT FOR INSPECTION: **ChialinLee**
TITLE: **Manager/Owner**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **07/21/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**91Purpose: **Inspection**DATE/TOA: **8/4/22 10:45 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**Inspector: **Vanessa Collins**Inspector #: **076**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Sampling conducted at time of inspection. Inspection completed for H2N2 surveillance.**REPRESENTATIVE PRESENT FOR INSPECTION: **Chia Liu Lee**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **08/08/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **9/7/22 10:30 am****P & M Live Poultry
131-62 Avery Ave
Flushing NY 11355**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling conducted at time of inspection. This inspection was for h2n2 surveillance**REPRESENTATIVE PRESENT FOR INSPECTION: **Chia lin lee**
TITLE: **manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **09/12/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **3/10/21 11:30 am****Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Ali**
TITLE: **manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **03/12/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **4/27/21 11:30 am****Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 7/28/21REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **manager****Qahtan Salahi**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **05/04/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **6/21/21 11:00 am****Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|--|-----|
| 1. Records available at time of inspection [Part 45] | Yes |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|--|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:**sampling was conducted at time of inspection**

REPRESENTATIVE PRESENT FOR INSPECTION:

Mohammed SalahTITLE: **manager**

REVIEWED BY:

Eloise Herrman

REVIEWED DATE:

06/24/2021

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **7/28/21 10:30 am****Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 10/27/21REPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **manager****Mohamed Salahi**REVIEWED BY: **David Chico**
REVIEWED DATE: **08/02/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304

Rating: **Satisfactory** Purpose: **Inspection**

DATE/TOA: **10/27/21 10:30 am**

Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469

Inspector: **Tara Howard** Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:
Disinfectant: zep/bleach

REMARKS:
next c&d 1/26/22

REPRESENTATIVE PRESENT FOR INSPECTION:	Qahtan Salahi	REVIEWED BY:	Joyce Amels
TITLE: manager		REVIEWED DATE:	10/28/2021

LIVE POULTRY MARKET INSPECTION REPORT - AI-300

Rating: **Satisfactory91**

Purpose: **Inspection**

DATE/TOA: 12/20/21 10:30 am

Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469

Inspector: **Tara Howard**

Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: poultry appeared healthy

REMARKS:

sampling was conducted at time of inspection

REPRESENTATIVE PRESENT FOR INSPECTION:	Mohammed Salahi	REVIEWED BY:	Joyce Amels
TITLE: manager		REVIEWED DATE:	12/23/2021

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **4/6/22 7:15 am****Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Zep, Clorox, Dawn

REMARKS:

Next C/D will be July 20th between 9am-10amREPRESENTATIVE PRESENT FOR INSPECTION:
TITLE: **Owner/Manager****Qahtan Salahi**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **04/07/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300

Rating: **Satisfactory91**

Purpose: **Inspection**

DATE/TOA: **4/28/22 9:15 am**

Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469

Inspector: **Michael Lo Re**

Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry outwardly seem healthy

REMARKS:

REPRESENTATIVE PRESENT FOR INSPECTION: **Ali**

TITLE: **Manager**

REVIEWED BY: **Joyce Amels**

REVIEWED DATE: **05/02/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300

Rating: **Satisfactory91**

Purpose: **Inspection**

DATE/TOA: **6/6/22 10:30 am**

Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469

Inspector: **Michael Lo Re**

Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:

INSPECTION ONLY

REPRESENTATIVE PRESENT FOR INSPECTION:	Ali Abakar	REVIEWED BY:	Joyce Amels
TITLE:	Manager	REVIEWED DATE:	06/06/2022

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **6/7/22 12:00 pm****Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|----------------|
| 1. Records available at time of inspection | Not Applicable |
| 2. Invoices from approved suppliers on file | Not Applicable |
| 3. Invoices complete with required information | Not Applicable |
| 4. Records accurately reflect current inventory | Not Applicable |

SANITATION & HOUSING:

- | | |
|--|----------------|
| 1. Live birds are held in permanent caging | Not Applicable |
| 2. Holding cages clean and in good repair | Not Applicable |
| 3. Adequate caging available | Not Applicable |
| 4. Transport crates are not present on premises | Not Applicable |
| 5. Cleaning and disinfection log-book up to date | Not Applicable |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:

Gingrich truck poultry delivery - Testing performed on crate of birds before entering Salahi Live bird Market- Went with Gabriella Barilli USDA to assist with her Live red meat inspection.

Inspection for Agriculture and markets was not done at time of inspection, went to solo assist Gabriella with her inspection

REPRESENTATIVE PRESENT FOR INSPECTION: **Jose L. Figueroa**
TITLE: **Truck Driver**

REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **06/08/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **7/20/22 8:00 am****Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: ZEP, Clorox, Dawn soap

REMARKS:

Your next C&D will be November 2nd between 8:00am - 9:00am**cage repairs discussed with Manager at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Qahtan Salahi**
TITLE: **Owner/Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **07/21/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory30**Purpose: **Inspection**DATE/TOA: **8/8/22 10:00 am****Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry outwardly appear healthy

REMARKS:**Testing done at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **Mohamed Saleh**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **08/10/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory30**Purpose: **Inspection**DATE/TOA: **9/1/22 8:30 am****Salahi Live Poultry
3313 Ely Ave
Bronx NY 10469**Inspector: **Michael Lo Re**Inspector #: **066**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | No |

Cleaning book was not updated for 1 month.

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Inspection Only**REPRESENTATIVE PRESENT FOR INSPECTION: **Mohammed**
TITLE: **Manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **09/06/2022**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **3/23/21 10:00 am****United Astoria Live Poultry Corp
36-21 31st Street
Long Island City NY 11106**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Chlorox

REMARKS:

Next C and D June 22, 2021.

REPRESENTATIVE PRESENT FOR INSPECTION:

Abdul WahidTITLE: **Manager**

REVIEWED BY:

Eloise Herrman

REVIEWED DATE:

03/25/2021

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **5/7/21 10:30 am****United Astoria Live Poultry Corp
36-21 31st Street
Long Island City NY 11106**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Chlorox bleach, zepp

REMARKS:

Discussed with owner approved cleaning products and disinfectants. Emailed copy of list to owner. Discussed at length biosecurity, disinfecting protocols and standard procedures.

REPRESENTATIVE PRESENT FOR INSPECTION: **Abdul Wahid**
TITLE: **Owner**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **05/10/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Unsatisfactory7**Purpose: **Inspection**DATE/TOA: **6/8/21 11:45 am****United Astoria Live Poultry Corp**
36-21 31st Street
Long Island City NY 11106Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS: NYCRR [PART 45. PART 245]

- | | |
|---|-----|
| 1. Records available at time of inspection [Part 45] | No |
| <i>Records were not available at time of inspection for Moscovy ducks.</i> | |
| 2. Invoices from approved suppliers on file [Part 45, Part 245.4(b)] | Yes |
| 3. Invoices complete with required information [Part 45] | Yes |
| 4. Records accurately reflect current inventory | No |
| <i>No records to reflect moscovy ducks present in market.</i> | |

SANITATION & HOUSING NYCRR [PART 45, PART 245]

- | | |
|---|-----|
| 1. Holding cages clean and in good repair | Yes |
| 2. Adequate caging available [Part 245.4(b)] | Yes |
| 3. Live birds are only housed in market caging, not transport crates [Part 245.4(b)] | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy,

REMARKS:**Testing was conducted at time of inspection.****Deficiencies of invoices discussed with owner over the phone.****Cleaning and disinfecting protocols were discussed in detail with owner.****Discussed with manager present at time of inspection that lighting needs to be added to back area of market where birds are being housed.****New C and D date June 13, 2021.**REPRESENTATIVE PRESENT FOR INSPECTION: **Mohammed Shafi**
TITLE: **Manager**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **06/10/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **6/13/21 10:45 am****United Astoria Live Poultry Corp
36-21 31st Street
Long Island City NY 11106**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Chlorox bleach, soap

REMARKS:

Next C and D September 28, 2021. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Manager**
TITLE: **MD Rahman**REVIEWED BY: **Eloise Herrman**
REVIEWED DATE: **06/15/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300

Rating: **Satisfactory91** Purpose: **Inspection**

DATE/TOA: **9/7/21 10:30 am**

United Astoria Live Poultry Corp
36-21 31st Street
Long Island City NY 11106

Inspector: **Sarah Dunne** Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:

Testing was conducted at time of inspection.

REPRESENTATIVE PRESENT FOR INSPECTION:	Mohmad Rahman	REVIEWED BY:	David Chico
TITLE: Manager		REVIEWED DATE:	09/08/2021

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **9/28/21 9:30 am****United Astoria Live Poultry Corp
36-21 31st Street
Long Island City NY 11106**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Zepp, Formula 362, soap and chlorox bleach

REMARKS:

Next C and D December 14, 2021. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Md Rahman**
TITLE: **Manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **09/30/2021**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **12/7/21 10:00 am****United Astoria Live Poultry Corp**
36-21 31st Street
Long Island City NY 11106Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appeared outwardly healthy.

REMARKS:**Testing was conducted at time of inspection.**REPRESENTATIVE PRESENT FOR INSPECTION: **MD Rahman**
TITLE: **Owner**REVIEWED BY: **David Chico**
REVIEWED DATE: **12/07/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **12/14/21 9:30 am****United Astoria Live Poultry Corp
36-21 31st Street
Long Island City NY 11106**Inspector: **Sarah Dunne**Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: Bleach chlorox and dish soap

REMARKS:

Next C and D March 22, 2022. Must be closed entire business day.REPRESENTATIVE PRESENT FOR INSPECTION: **Md Rahman**
TITLE: **Manager**REVIEWED BY: **David Chico**
REVIEWED DATE: **12/16/2021**

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304

Rating: **Satisfactory** Purpose: **Inspection**

DATE/TOA: **3/22/22 10:00 am**

United Astoria Live Poultry Corp
36-21 31st Street
Long Island City NY 11106

Inspector: **Michael Lo Re** Inspector #: **066**
Inspector: **Sarah Dunne** Inspector #: **846**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|--|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:
Disinfectant: Clorox,Zep,362

REMARKS:
Manager to call Tara Howard to schedule next c/d

REPRESENTATIVE PRESENT FOR INSPECTION:	MD Rahman	REVIEWED BY:	Joyce Amels
TITLE: Manager		REVIEWED DATE:	03/24/2022

LIVE POULTRY MARKET CLEANING AND DISINFECTION REPORT - AI-304Rating: **Satisfactory**Purpose: **Inspection**DATE/TOA: **6/28/22 10:30 am****United Astoria Live Poultry Corp
36-21 31st Street
Long Island City NY 11106**Inspector: **Tara Howard**Inspector #: **62**

These are the findings of an inspection of your facility on the date(s) indicated above:

- | | |
|---|-----|
| 1. All birds removed from facility | Yes |
| 2. All organic material removed from facility | Yes |
| 3. Walls, ceiling, floors, cages cleaned | Yes |
| 4. Disinfectant applied in sufficient quantities | Yes |

Additional Information for Inspection:

Type of Disinfectant Used:

Disinfectant: zep/bleach

REMARKS:

next c&d 9/27/22REPRESENTATIVE PRESENT FOR INSPECTION: **md Rahman**
TITLE: **manager**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **07/05/2022**

LIVE POULTRY MARKET INSPECTION REPORT - AI-300Rating: **Satisfactory91**Purpose: **Inspection**DATE/TOA: **7/28/22 11:30 am****United Astoria Live Poultry Corp**
36-21 31st Street
Long Island City NY 11106Inspector: **Michael Lo Re**
Inspector: **Vanessa Collins**Inspector #: **066**
Inspector #: **076**

These are the findings of an inspection of your facility on the date(s) indicated above:

RECORDS:

- | | |
|---|-----|
| 1. Records available at time of inspection | Yes |
| 2. Invoices from approved suppliers on file | Yes |
| 3. Invoices complete with required information | Yes |
| 4. Records accurately reflect current inventory | Yes |

SANITATION & HOUSING:

- | | |
|--|-----|
| 1. Live birds are held in permanent caging | Yes |
| 2. Holding cages clean and in good repair | Yes |
| 3. Adequate caging available | Yes |
| 4. Transport crates are not present on premises | Yes |
| 5. Cleaning and disinfection log-book up to date | Yes |

Additional Information for Inspection:

Animal Health:

Description of general appearance of poultry: Poultry appear outwardly healthy

REMARKS:**Testing done at time of inspection**REPRESENTATIVE PRESENT FOR INSPECTION: **MD Rahman**
TITLE: **Owner**REVIEWED BY: **Joyce Amels**
REVIEWED DATE: **07/29/2022**



May 25, 2022

LB No.: 212,370
Est. No.: 61 612210

HK LIVE POULTRY INC
HK LIVE POULTRY
8165 NEW UTRECHT AVE
BROOKLYN, NY 11214

NOTICE OF ASSESSMENT OF PENALTY

Effective immediately, the Department of Agriculture and Markets has instituted a new policy regarding the collection of assessed penalties as outlined below. Please read this Notice carefully.

VIOLATION: Insanitary Conditions - Section 199-A of the Agriculture and Markets Law and Part 245 of Title One of the Official Compilation of Codes, Rules and Regulations.

TOTAL PENALTY AMOUNT DUE: \$600

Dear Sir or Madam:

On 5/13/2022, during an inspection of your establishment by the Department of Agriculture and Markets (the "Department"), insanitary conditions were observed at the business premise and are set forth in an inspection report which was provided to the establishment. Based upon these conditions, the Department has assessed the \$600 penalty noted above.

Your payment must be received by the Department within 30 days of the date of this Notice of Assessment of Penalty. If payment is not received, the Department will bring a lawsuit to recover the penalty, together with interest and costs.

Payments may be made by certified check, bank check, money order or by credit card. Checks and money orders must be made payable to "Department of Agriculture and Markets" and have your LB No. and Est. No. (found above) written on the front of the check or money order. If you are paying the penalty by credit card, use the credit card section of the enclosed Penalty Unit Payment Form. All payments and the Penalty Unit Payment Form must be mailed to Department of Agriculture and Markets, Counsel's Office, P.O. Box 651, Albany, NY 12201-0651, and be received within 30 days of the date of this notice.

Should you believe that this penalty was issued in error, you must contact the Department in writing **within 30 days of the date of this Notice of Assessment of Penalty**, either by U.S. mail (addressed to: Department of Agriculture and Markets, Penalty Unit, 10B Airline Drive, Albany, NY 12235) or e-mail (addressed to PenaltyUnit@agriculture.ny.gov).

If this is your first penalty, you may be eligible for the Department's Penalty Reduction Program. See the enclosed sheet for information, which describes this recently revised program. If you believe you can qualify, submit a Penalty Reduction Request on the enclosed form within 30 days of the date of this notice, together with the required \$300 payment.

The Penalty Unit



May 14, 2021

LB No.: 208,351

Est. No.: 63 636425

P&M LIVE POULTRY INC
P&M LIVE POULTRY
131-62 AVERY AVE
FLUSHING, NY 11355

NOTICE OF ASSESSMENT OF PENALTY

Effective immediately, the Department of Agriculture and Markets has instituted a new policy regarding the collection of assessed penalties as outlined below. Please read this Notice carefully.

VIOLATION: Insanitary Conditions - Section 245-AML of the Agriculture and Markets Law and Part 96e of Title One of the Official Compilation of Codes, Rules and Regulations.

TOTAL PENALTY AMOUNT DUE: \$600

Dear Sir or Madam:

On 05/07/2021, during an inspection of your establishment by the Department of Agriculture and Markets (the "Department"), insanitary conditions were observed at the business premise and are set forth in an inspection report which was provided to the establishment. Based upon these conditions, the Department has assessed the \$600 penalty noted above.

Your payment must be received by the Department within 30 days of the date of this Notice of Assessment of Penalty. If payment is not received, the Department will bring a lawsuit to recover the penalty, together with interest and costs.

Payments may be made by certified check, bank check, money order or by credit card. Checks and money orders must be made payable to "Department of Agriculture and Markets" and have your LB No. and Est. No. (found above) written on the front of the check or money order. If you are paying the penalty by credit card, use the credit card section of the enclosed Penalty Unit Payment Form. All payments and the Penalty Unit Payment Form must be mailed to Department of Agriculture and Markets, Counsel's Office, P.O. Box 651, Albany, NY 12201-0651, and be received within 30 days of the date of this notice.

Should you believe that this penalty was issued in error, you must contact the Department in writing **within 30 days of the date of this Notice of Assessment of Penalty**, either by U.S. mail (addressed to: Department of Agriculture and Markets, Penalty Unit, 10B Airline Drive, Albany, NY 12235) or e-mail (addressed to PenaltyUnit@agriculture.ny.gov).

If this is your first penalty, you may be eligible for the Department's Penalty Reduction Program. See the enclosed sheet for information, which describes this recently revised program. If you believe you can qualify, submit a Penalty Reduction Request on the enclosed form within 30 days of the date of this notice, together with the required \$300 payment.

The Penalty Unit

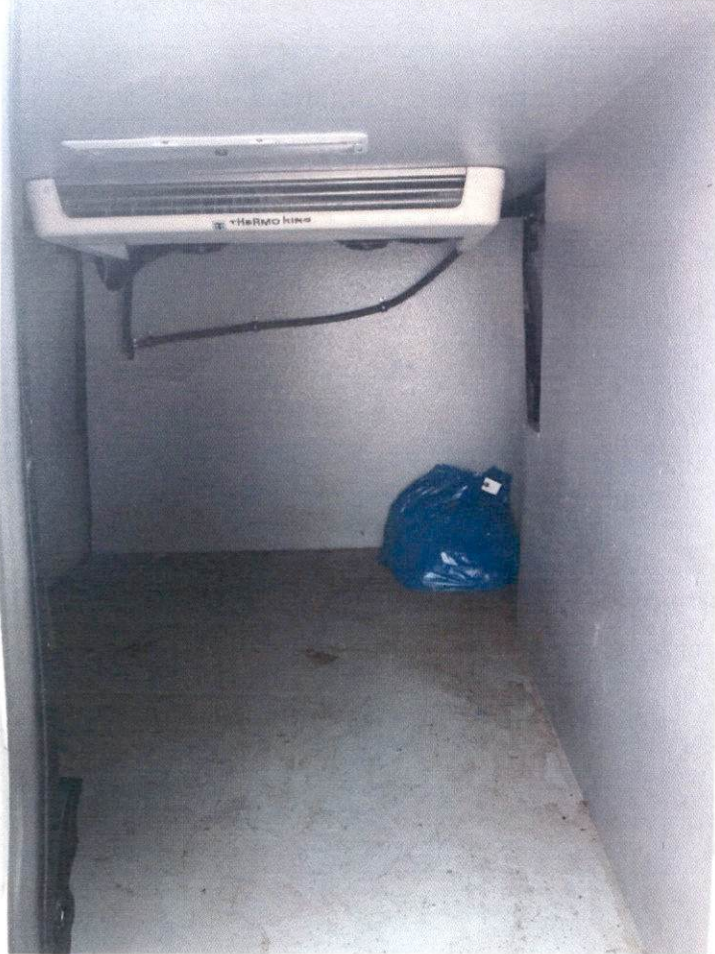
**NYS DEPARTMENT OF AGRICULTURE AND MARKETS
DIVISION OF FOOD SAFETY AND INSPECTION
10B AIRLINE DRIVE, ALBANY, NEW YORK 12235**

REPORT OF INVESTIGATION

☒ INVESTIGATION ☐ FOLLOW-UP INVESTIGATION

DATE: 07/01/2022

COUNTY CODE – EST. NO.:					6	0	-	6	0	6	2	9	3
OWNER: Aziz Enterprise Corp													
TRADE NAME: Macca Live Poultry													
STREET: 603-605 Morris Park Ave					CITY: Bronx				COUNTY: Bronx		ZIP: 10460		
INTERVIEWED: Waled Alsareti					TITLE: Manager				TIME IN: 2:30 pm		TIME OUT: 4:15 pm		
NATURE OF INVESTIGATION:													
<input type="checkbox"/> LICENSING <input checked="" type="checkbox"/> MISC. INVEST. <input type="checkbox"/> COMPLIANCE/ LEGAL VISIT <input type="checkbox"/> LIMITED INSPECTION <input type="checkbox"/> LABEL REVIEW: <input checked="" type="checkbox"/> PHOTOS <input type="checkbox"/> SAMPLE: FL#: FL#: FL#: <input type="checkbox"/> RECALL <input type="checkbox"/> SEIZURE/WAIVER: <div style="display: flex; justify-content: space-between; margin-top: 5px;"> <div style="border: 1px solid black; padding: 2px; width: 30%;">SEIZURE/ WAIVER #:</div> <div style="border: 1px solid black; padding: 2px; width: 60%;"> PRODUCT DESTROYED: <div style="display: flex; justify-content: space-between;"> LBS.: UNITS: </div> </div> </div>													
REMARKS: Firm was visited for sanitary inspection by food inspector Robert Bubnik. During the inspection the firm was noted to be using delivery vans for delivering freshly slaughtered poultry. Van ambient temperature was around 43°F. Some product was noted inside the van awaiting distribution. The manager Waled Alsareti said he delivers product locally to those who cannot make it to the retail site. Supervisor Odeisa Hichez was called and had a conversation with Mr. Alsareti reminding him that the 5A license that the firm operates the poultry market under does not allow for delivery of products it slaughters. The owner Omar Thabet was also called to remind him of this information.													
INSPECTOR: Robert Bubnik											ID NO.: 967		
SUPERVISOR REMARKS:													
REVIEWED BY: Odeisa Hichez/751													





Complaint/Illness Investigation Report

FSI-553

Inspector Kimberly Liddell

Case No. 65101

Inspector No.: 820

Date Assigned: 7/15/2021

Complainant Information

Anonymous Anonymous

Anonymous

Home:

Work:

Best Time to Contact

Establishment Information

Estab No.: 631874

Astoria Live Chicken Me

Astoria Live Poultry&meat Inc

Astoria, 11105

Phone No. (718) 777-7249

Complaint Description

The odor/stench coming from the poultry, rabbit and Guinea pig slaughterhouse is unbearable. Around 9:00am in the morning when the slaughterhouse receive animals it is messy on the road with bird droppings on the road.

Complaint re-assigned to Inspector Liddell on 07/30/21.

Investigations

Investigation Date: 8/4/2021

Inspection Type: None

Inspector: Kimberly Liddell

Deficiencies Noted: N

Tampering: N

Establishment: 631874

Astoria Live Chicken Me

Astoria Live Poultry&meat Inc

31-37 20th Ave

Astoria 11105

Establishment Contact: Gamal Rahman

Title: Owner

Phone No.: (718) 777-7249

Details

Establishment contacted in person regarding consumer complaint. Management stated although the establishment receives delivery of live birds three times a week, Tuesday, Thursday, and Friday, a delivery was received 15-30 minutes prior to the investigation. Invoice displayed to confirm delivery during investigation. Sidewalk and curb noted free of offal at time of investigation. Management stated delivery truck backs up into poultry market from curb. Curb noted broken up with missing surfaces with pooling water at curb. No unordinary or extreme odors noted outside poultry market. Management stated that when truck leaves sidewalk is pressure washed and swept with Pine Sol and Mint. Management swept pooling water towards drain during investigation and stated that the repair for the curb would be made during low volume days for the Poultry market, this is to insure that pooling water that may hold odors from the poultry market does not stand in front of the establishment.



Complaint/Illness Investigation Report

FSI-553

Inspector Sandeep Ubha

Inspector No.: 953

Case No. 64517

Date Assigned: 3/24/2021

Complainant Information

Establishment Information

Estab No.: 636547

Halal Live Poultry

United Astoria Halal Live Poultry

Long Island City, 11106

Home:

Phone No. (718) 729-1445

Work:

Best Time to Contact

Complaint Description

The complainants state they have a huge problem with their "neighbor" the chicken slaughter store, as it keeps reversing excrements on the street.

Investigations

Investigation Date: 3/24/2021

Complainant

Contacted? N

Home Phone No.: () -

Home Phone No.: () -

Best Time to Call:

Details

Investigation Date: 3/24/2021

Inspection Type: Full

Inspector: Sandeep Ubha

Deficiencies Noted: N

Tampering: N

Establishment: 636547

Halal Live Poultry

United Astoria Halal Live Poultry

36-21 31st St

Long Island City 11106

Establishment Contact: Mohammad Rehman

Title: Manager

Phone No.: (718) 729-1445

Details

A full inspection was conducted in conjunction with investigation. There was no excrements found in outside premises. During investigation, firm receiving a delivery of live poultry was observed. The firm used a wooden board on the side walk, where the extender of delivery truck rested. Employees took all live bird crates inside and transferred chicken into cages in live bird area. Crates were carried on the wooden board avoiding spillage on sidewalk. After receiving delivery, the wooden board was brought inside and washed and cleaned. Outside premises was cleaned with a wet mop after delivery to remove any stains or debris fallen. Complaint was discussed with management.



Complaint/Illness Investigation Report

FSI-553

Inspector Ilia R. Chikva

Case No. 67286

Inspector No.: 752

Date Assigned: 8/23/2022

Complainant Information

[REDACTED]

Establishment Information

Estab No.: 636547

Halal Live Poultry

United Astoria Halal Live Poultry

Long Island City, 11106

Home: [REDACTED]

Phone No. (718) 729-1445

Work:

Best Time to Contact

Complaint Description

Extremely foul odor is coming from the firm, creating a quality of life issue for the residents of the area for the last 2 days.

Supervisor

Response Time

None

Comments

8/24/22 - returned to Field Inspector for further action

Supervisor: Paul Higgins

Investigations

Investigation Date: 8/24/2022

Complainant: [REDACTED]

Contacted? No

Home Phone No.: [REDACTED]

Home Phone No.: () -

Best Time to Call:

Details

Sufficient and straight-forward allegations were filed by the complainant.

Investigation Date: 8/24/2022

Inspection Type: Limited

Inspector: Ilia R. Chikva

Deficiencies Noted: Y

Tampering: N

Establishment: 636547

Halal Live Poultry

United Astoria Halal Live Poultry

36-21 31st St

Long Island City 11106

Establishment Contact: Mr. MD Rahman

Title: manager

Phone No.: (718) 729-1445

Details

About 200 feet before approaching the establishment in question that is located in very residential area a smell of live poultry was detected. However, the outside area from the street was found in acceptable clean sanitary condition: free from debris and free from soil. Upon entering the establishment, there were two male employees hosing down the floor in live poultry holding area. Although the condition was acceptable, strong foul odor was emanating from the cages. A walk-through the market was conducted. Although the place was found in acceptable sanitary condition, strong foul odor was detected.

FSI-553

Inspector Ilia R. Chikva

Case No. 67286

Inspector No.: 752

Date Assigned: 8/23/2022

Management was advised to increase sanitation procedures during the business hours and to utilize more cleaning solutions in order to minimize smell in the area.

Management stated that they will do better job for sanitation to avoid possible complaints from neighbors.

Note: two day investigation was conducted:

08/24/2022 - 1:45PM-2:15PM

08/25/2022 - 9:30AM-10:15AM

Results of the findings were addressed in the limited in-scope sanitary inspection report.



Complaint/Illness Investigation Report

FSI-553

Inspector Dante Montilla

Case No. 67387

Inspector No.: 964

Date Assigned: 9/13/2022

Complainant Information

Anonymous Anonymous

Anonymous

Establishment Information

Estab No.: 636547

Halal Live Poultry

United Astoria Halal Live Poultry

Long Island City, 11106

Home:

Phone No. (718) 729-1445

Work:

Best Time to Contact

Complaint Description

Alleges foul odor is coming from the firm, which is more prevalent during the afternoon. Odors emitted from the firm are creating a quality of life issue for the residents who live in close proximity to the facility..

Investigations

Investigation Date:

Establishment: 636547

Establishment Contact:

Inspection Type:

Halal Live Poultry

Title:

Inspector: Dante Montilla

United Astoria Halal Live Poultry

Phone No.: (718) 729-1445

Deficiencies Noted: N

36-21 31st St

Tampering: N

Long Island City 11106

Details



Complaint/Illness Investigation Report

FSI-553

Inspector Sandeep Ubha

Case No. 64517

Inspector No.: 953

Date Assigned: 3/24/2021

Complainant Information

Establishment Information

Estab No.: 636547

Halal Live Poultry

United Astoria Halal Live Poultry

Long Island City, 11106

Home:

Phone No. (718) 729-1445

Work:

Best Time to Contact

Complaint Description

The complainants state they have a huge problem with their "neighbor" the chicken slaughter store, as it keeps reversing excrements on the street.

Investigations

Investigation Date: 3/24/2021

Complainant:

Contacted? N

Home Phone No.: () -

Home Phone No.: () -

Best Time to Call:

Details

Investigation Date: 3/24/2021

Establishment: 636547

Establishment Contact: Mohammad Rehman

Inspection Type: Full

Halal Live Poultry

Title: Manager

Inspector: Sandeep Ubha

United Astoria Halal Live Poultry

Phone No.: (718) 729-1445

Deficiencies Noted: N

36-21 31st St

Long Island City 11106

Tampering: N

Details

A full inspection was conducted in conjunction with investigation. There was no excrements found in outside premises. During investigation, firm receiving a delivery of live poultry was observed. The firm used a wooden board on the side walk, where the extender of delivery truck rested. Employees took all live bird crates inside and transferred chicken into cages in live bird area. Crates were carried on the wooden board avoiding spillage on sidewalk. After receiving delivery, the wooden board was brought inside and washed and cleaned. Outside premises was cleaned with a wet mop after delivery to remove any stains or debris fallen. Complaint was discussed with management.



Complaint/Illness Investigation Report

FSI-553

Inspector Dante Montilla

Case No. 67387

Inspector No.: 964

Date Assigned: 9/13/2022

Complainant Information

Anonymous Anonymous

Anonymous

Establishment Information

Estab No.: 636547

Halal Live Poultry

United Astoria Halal Live Poultry

Long Island City, 11106

Home:

Phone No. (718) 729-1445

Work:

Best Time to Contact

Complaint Description

Alleges foul odor is coming from the firm, which is more prevalent during the afternoon. Odors emitted from the firm are creating a quality of life issue for the residents who live in close proximity to the facility..

Investigations

Investigation Date:

Establishment: 636547

Establishment Contact:

Inspection Type:

Halal Live Poultry

Title:

Inspector: Dante Montilla

United Astoria Halal Live Poultry

Phone No.: (718) 729-1445

Deficiencies Noted: N

36-21 31st St

Long Island City 11106

Tampering: N

Details



Complaint/Illness Investigation Report

FSI-553

Inspector Jahed Ahmed

Case No. 64334

Inspector No.: 767

Date Assigned: 2/12/2021

Complainant Information

Establishment Information

Etab No.: 636425

P&m Live Poultry

P&m Live Poultry Inc

Flushing, 11355

Home:

Phone No. (718) 888-0336

Work:

Best Time to Contact

Complaint Description

complaint received via Central Office on 2/12/21; "Animal waste on sidewalk"

"The following conditions were observed outside P&M Live Poultry, 131-62 Avery Avenue, Flushing, NY 11355, on Wed Feb 10, at 5:45 PM.

Pools of blood, body parts, feces, gloves and other waste all littered both the sidewalk and the street, in addition to foul odors emanating from the slaughterhouse.

All filth observed are mixed in with snow and other pollutants on the street. One can see a car parked directly on the blood. Wherever that car goes, they will track said excrement with them, causing additional health hazards everywhere they go.

Wet markets like these routinely cause unsanitary conditions on public sidewalks/streets, which pose a considerable health risk. Your action to end these practices is very much needed. Thank you."

Investigations

Investigation Date: 2/17/2021

Complainant: [REDACTED]

Contacted? No

Home Phone No.: () -

Home Phone No.: () -

Best Time to Call: [REDACTED]

Details

No further information is needed.

Investigation Date: 2/17/2021

Establishment: 636425

Establishment Contact: Lee Chia-Lin

Inspection Type: Full

P&m Live Poultry

Title: Manager

Inspector: Jahed Ahmed

P&m Live Poultry Inc

Phone No.: (718) 888-0336

Deficiencies Noted: Y

131-62 Avery Ave

Tampering: N

Flushing 11355

Details

Nature of complaint was reviewed with management. A moderate accumulation of animal waste, including feces, feathers and plastic trash was noted on sidewalk and the curb. Three containers of trash were noted on sidewalk, all covered. Inside facility, catch pans exhibited moderate accumulations of animal excrement. Management instructed to clean sidewalk immediately after deliveries and to check routinely outside grounds during workdays.

FSI-553

Inspector Jahed Ahmed

Case No. **64334**

Inspector No.: 767

Date Assigned: 2/12/2021



Complaint/Illness Investigation Report

FSI-553

Inspector Marlon Gordon

Case No. 67033

Inspector No.: 734

Date Assigned: 7/18/2022

Complainant Information

Establishment Information

Estab No.: 614934

Canola Live Poultry

Canola Live Poultry LLC

Brooklyn, 11219

Home:

Phone No. (718) 972-0988

Work:

Best Time to Contact

Complaint Description

* Live roaches observed on picking machine in killing room, in and around live bird holding cages and kitchen area.
A total of over twenty live roaches observed.

Supervisor

Response Time

Immediate

Comments

Conduct a full inspection while investigating this complaint.

Supervisor: Howard Bachan

Investigations

Investigation Date: 7/19/2022

Complainant:

Contacted? No

Home Phone No.: () -

Home Phone No.: () -

Best Time to Call:

Details

The complainant was not contacted. No additional information needed.

Investigation Date: 7/19/2022

Establishment: 614934

Establishment Contact: David Lee

Inspection Type: Full

Canola Live Poultry

Title: Owner

Inspector: Marlon Gordon

Canola Live Poultry LLC

Phone No.: (718) 972-0988

Deficiencies Noted: Y

1467 61st St

Tampering: N

Brooklyn 11219

Details

The nature of the complaint was reviewed with management. No live roaches were noted in the killing room and no live roaches noted in, or around cages in the live bird holding area. The firm does not have a kitchen.

Four live roaches were noted crawling on the floor and walls in the water meter area; near front entrance.

Three live roaches were noted crawling on the walls in the live bird holding area.

Inspector Marlon Gordon**Case No.** 67033**Inspector No.:** 734**Date Assigned:** 7/18/2022

Two live roaches were noted crawling on the floor near the office.

One live roach was noted crawling on the floor in the eviscerating room.

One live roach was noted crawling on the floor in the picking room.

One live roach was noted crawling on the floor in the outdoor storage area.

15-20 dead roaches were noted inside the refuse container in the eviscerating room.

Three dead roaches were noted on the floor in the eviscerating room.

Two dead roaches were noted on the floor in the picking room.

One dead roach was noted on the floor in the rest room facility.

8-10 dead roaches were noted on the floor near water meter area near front entrance.

Management stated firm will increase exterminator visits.

Management stated roaches entered establishment after Department of Environment and Protection, (DEP) recently had the firm dig out water meter creating large holes and roaches to come out the walls.

Date: 03/17/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 606376

SALAH LIVE POULTRY INC
SALAH LIVE POULTRY
3313 ELY AVE
BRONX NY 10469

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|--|
| 09F | - Bleach and water sanitizing solution in the evisceration room has excessive concentration. |
| 10A | - The door to the red meat processing section of business is noted open into the poultry cage room. Door closed during inspection. |
| 10C | - Condensate is noted forming heavily on the ceiling of the kill room and dripping down. Ceiling of same area is noted with bubbling paint.
- One live chicken is loose from cages in the cage room. |
| 15A | - Scalding tank water is noted moderately murky during non use. Frequency of Water change discussed with management.
- Circular band saw in the evisceration room is noted with a moderate accumulation of dried residue on blade. Condition corrected during inspection. |

Memo

5A license operations: Establishment slaughters and packages poultry and rabbits for retail sale daily.

OCR - CORRECT.

Note: NYS face covering guidance followed.

Insp. No	Inspector Name	Time In	Time Out	Total Time
938	Palash Kumar	12:45	14:00	1:15

Person Receiving Report: Ali Abakar

Title: Clerk

Date: 07/07/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 606376

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

SALAHİ LIVE POULTRY INC
SALAHİ LIVE POULTRY
3313 ELY AVE
BRONX NY 10469

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09A - Handwash facility in killing room is observed to lack hand washing sign.
- 10A - Main entrance door was noted to be opened and unscreened.
- Exterior window in the motor room exhibit spaces greater than 1/4 inch and unscreened. Likely pest entrance.
- 11B - Workers in the evisceration room are noted working without hair restraints.
- 12A - Shell eggs in the retail area cooler are noted stored at an internal temperature of 51°F. Management instructed to maintain product temperature at or below 45°F.
- 14B - 2-3 live flies are noted airborne in the customer pick up area.
- 15A - Scalding tank water is noted moderately murky. Worker seen to exchange entire amount of water from tank with fresh water and frequency of change discussed.
- 15F - Cages for red chickens in the cage room are noted overcrowded. Several birds noted moved to empty cages.

Memo

5A license operations: Establishment slaughters and packages poultry and rabbits for retail sale daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
938	Palash Kumar	10:30	12:00	1:30

Person Receiving Report: Mohammed Saleh

Title: Manager

Date: 10/07/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 606376

SALAH LIVE POULTRY INC
SALAH LIVE POULTRY
3313 ELY AVE
BRONX NY 10469

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|---|
| 09A | - Handwash facility in killing room is observed to lack hand washing sign. |
| 10A | - Main entrance door was noted to be opened and unscreened.
- Exterior window in the motor room exhibit spaces greater than 1/4 inch and unscreened. Likely pest entrance. |
| 10C | - Two live chickens are loose from cages in the cage room.
- Feather accumulation are noted on the walls in the killing room. |
| 12A | - Shell eggs in the retail area cooler are noted stored at an internal temperature of 50°F.
Management instructed to maintain product temperature at or below 45° F. |
| 15A | - Knife holder in the killing room is noted to have moderate build up of dried food residue on food contact surfaces. Equipment was cleaned and sanitized during inspection. |
| 15C | - Cones in the killing room are not properly maintained as follows: cracks are noted. |

Memo

5A license operations: Establishment slaughters and packages poultry and rabbits for retail sale daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
938	Palash Kumar	13:30	14:45	1:15

Person Receiving Report: Qahtan Salah

Title: Vice President

Date: 12/10/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 606376

SALAH LIVE POULTRY INC
SALAH LIVE POULTRY
3313 ELY AVE
BRONX NY 10469

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

- 04H - Equipment cleaning and sanitizing facilities for the establishment are inadequate as follows:
Equipment wash sink lacks hot and cold water due to plumbing issue. Management was instructed for immediate maintains.
- 05B - 25C Firm is storing transportation cages outside at sidewalk.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09A - Handwash facility in toilet room is observed to lack hand washing sign.
- 10A - Main entrance door was noted to be opened and unscreened.
- Exterior window in the motor room exhibit spaces greater than 1/4 inch and unscreened. Likely pest entrance.
- 10C - Feather accumulation are noted on the walls in the killing room.
- 3/4 live chickens are loose from cages in the cage room.
- 15C - Cones in the killing room are not properly maintained as follows: cracks are noted.
- 15F - Cages for red chickens in the cage room are noted overcrowded. Management was instructed moved to empty cages.

Memo

5A license operations: Establishment slaughters and packages poultry and rabbits for retail sale daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
938	Palash Kumar	14:15	15:15	1:00

Person Receiving Report: Qahtan Salah

Title: Vice President

Date: 03/18/2022

SANITARY INSPECTION REPORT

Estab. No.: 60 606376

EST. TYPE: V

IPH: 5

SALAHİ LIVE POULTRY INC
SALAHİ LIVE POULTRY
3313 ELY AVE
BRONX NY 10469

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. **Explanation****Seizure No.** **Explanation****Critical Deficiencies** ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.**General Deficiencies** ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09C - Restroom facility lacks self-closing door.
- 10B - Establishment has insufficient space to accommodate operations in the kill and eviscerating rooms as aisles and working space between equipment are congested and obstructed with food and non-food items stored directly against wall hampering proper inspection and cleaning.
- 10C - Floor of kill and eviscerating room area were noted to be pitted and poorly maintained with an accumulation of feathers and viscera matters.
- 15F - Live Chicken cages were noted to have a moderate accumulation of bird droppings.

Memo

5a OPERATIONS : The establishment slaughters and eviscerates chicken for sale on the retail level daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
807	John Quansah	12:00	13:00	1:00

Person Receiving Report: Qathan Salahı

Title: Partner

Date: 03/29/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 606293

EST. TYPE: V

IPH: 5

AZIZ ENTERPRISE CORP
 MACCA LIVE POULTRY
 603-605 MORRIS PARK AVE
 BRONX NY 10460

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|--|
| 10B | - Establishment has insufficient space to accommodate operations in the kill room and eviscerating room as aisles and working space between equipment are congested and obstructed with food and non-food items stored directly against wall hampering proper inspection and cleaning. |
| 10C | - Kill room floor was noted to be heavily littered with feathers.
- Eviscera room floor was noted to be littered with eviscera matters. |
| 10D | - Refuse container in the deli area was noted to be uncovered not removed at sufficient intervals. |
| 15F | - Fecal trays in the holding area had accumulation of fecal matter. |

Memo

5A OPERATIONS : The establishment operates as a live poultry slaughter house on the retail level daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
807	John Quansah	14:45	16:00	1:15

Person Receiving Report: Ahmed Nassir

Title: Manager

Date: 07/30/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 606293

AZIZ ENTERPRISE CORP
MACCA LIVE POULTRY
603-605 MORRIS PARK AVE
BRONX NY 10460

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

- 05B - 25B Firm lacks a knife sterilization or disinfection system in the eviscerating room.
- 25K Scalding machine lacking overflow when in use. Water observed to be murky and feather laden.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 10B - Establishment has insufficient space to accommodate operations in the kill room and eviscerating room as aisles between equipment and walls are congested and obstructed with food and non-food items stored directly against wall hampering proper inspection and cleaning.
- 10C - Floor of kill room was noted to be poorly maintained, soiled and laden with feathers.

Memo

5a Operations : The establishment slaughters live poultry for sale on the retail level daily.

OCR - CORRECT.

ALL critical deficiencies were corrected at the time of inspection.

Insp. No	Inspector Name	Time In	Time Out	Total Time
807	John Quansah	16:15	17:15	1:00

Person Receiving Report: Ahmed Nassir

Title: Manager

Date: 10/25/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 606293

EST. TYPE: V

IPH: 5

AZIZ ENTERPRISE CORP
MACCA LIVE POULTRY
603-605 MORRIS PARK AVE
BRONX NY 10460

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 10A - One front door was noted to be opened and not properly screened.
- 10B - Establishment has insufficient space to accommodate operations in the kill room and eviscerating room as aisles and working space between equipment are congested and obstructed with food and non-food items stored directly against wall hampering proper inspection and cleaning.
- 13D - The date and results of the most recent sanitary inspection are not posted conspicuously at each entrance.
- 15D - Thermometer is not provided in the eggs display cooler.
- 15F - Bird cages were noted to have a moderate accumulation of bird droppings.

Memo

20C OPERATIONS : The establishment slaughters live poultry for sale on the retail level daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
807	John Quansah	15:15	16:45	1:30

Person Receiving Report: Ahmed Nasser

Title: Manager

Date: 12/30/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 606293

EST. TYPE: V

IPH: 5

AZIZ ENTERPRISE CORP
MACCA LIVE POULTRY
603-605 MORRIS PARK AVE
BRONX NY 10460

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 10A - The front door was noted to be opened and unscreened.
- 10B - Establishment has insufficient space to accommodate operations in the kill room and eviscerating room as aisles and working space between equipment are congested and obstructed with food and non-food items stored directly against wall hampering proper inspection and cleaning.
- 10C - Floor of kill room was noted to be poorly maintained.
- Floor of kill and eviscerating room were noted to be littered with feathers.

Memo

5A OPERATIONS : The establishment slaughters live poultry for sale on the retail level daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
807	John Quansah	10:30	11:45	1:15

Person Receiving Report: Waleed Alsareti

Title: Manager

Date: 03/11/2022

SANITARY INSPECTION REPORT

Estab. No.: 60 606293

AZIZ ENTERPRISE CORP
MACCA LIVE POULTRY
603-605 MORRIS PARK AVE
BRONX NY 10460

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09A - Handwash sink in the restroom lacks hot water.
- Handwash sink in the kill room is noted temporarily obstructed by a bucket.
- Handwash sink and the evisceration room is noted leaking from drainpipe.
- 09C - Restroom walls and ceiling are noted with cobwebs.
- 09D - Equipment wash sink in the evisceration room is noted leaking onto the floor from drainpipes.
- 09E - Light source in the evisceration room yields insufficient light.
- Light source in the kill room yields insufficient light.
- 10C - Floors of the evisceration room are noted heavily accumulated with chicken innards.
- Plastic flaps between live bird room and kill room have missing pieces and are soiled.
- 11C - Worker locker is noted in soiled condition with disorganized pieces of equipment lying about the room.
- 12A - Raw eviscerated chicken in the evisceration room are noted on the lower shelf of the processing table being dripped onto by water from the table top where workers are cleaning other chickens, through drainage holes in the table top surface. These chickens were removed for proper storage.
- 12D - Workers sweaters are noted hanging on pipes above the bleeding tables and the scalding tank in the kill room.
- 15A - A sharpening stone for knives in the evisceration room are stored improperly between crevices of the table and the wall.
- The undersides of the steel tables where chickens are being eviscerated and sliced are noted with accumulation of grime. Exposed raw chicken is noted beneath these surfaces.
- 15F - Bird cages in live bird room are noted heavily dropping laden.

Memo

5A OPERATIONS : The establishment slaughters live poultry for sale on the retail level daily.

Insp. No	Inspector Name	Time In	Time Out	Total Time
967	Robert Bubnik	15:00	16:15	1:15

Person Receiving Report: Waled Alsareti

Title: Manager

Date: 07/01/2022

SANITARY INSPECTION REPORT

Estab. No.: 60 606293

AZIZ ENTERPRISE CORP
MACCA LIVE POULTRY
603-605 MORRIS PARK AVE
BRONX NY 10460

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

- 03D - Handwash sink in the kill room is not accessible: Handwash sink is noted being blocked by large water drums and a propane gas tank for scalding activities. Condition was corrected during inspection and proper access to the sink was discussed with management.
- 04E - The bleeding table in the kill room is noted heavily accumulated with dried blood and residues across the top surfaces of the table, around the cone surfaces, and excessively pooled with blood at the draining pan below. Equipment seen to be cleaned and sanitized during inspection and blood was drained off.
- 05B - 25B Firm is not implementing a knife sterilization system in the eviscerating room, with knives being stored in crevices between the processing table and wall and not in sterilization solution. Solution was seen to be implemented during inspection.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 10A - The entrance door is noted open and not properly screened.
- 11A - Food operator's towels for wiping personal sweat are being hung from bars above the scalding machine in the kill room.
- 12A - Freshly slaughtered chickens in customer bags awaiting pickup are being stored in a walk-in cooler with ambient temperature of 70°F, and have internal temperature of 90°F for less than 4 hours. Product was seen to be moved to proper refrigeration for chilling and management instructed to fix the cooler to maintain 40°F ambient temperature.
- Slaughtered chickens are being improperly stored directly on the floor of the kill room where scalding tank overflow water is draining. Chickens were placed in a clean vessel during inspection.
- 15C - Black plastic totes for holding slaughtered chickens in the kill room are heavily cracked and chipped.
- 15D - The egg cooler in the back room lacks a thermometer. Ambient temperature of unit is 41°F.

Memo

5A OPERATIONS : The establishment slaughters live poultry for sale on the retail level daily.

ALL critical deficiencies were corrected at the time of inspection.

Insp. No	Inspector Name	Time In	Time Out	Total Time
967	Robert Bubnik	14:30	16:15	1:45

Person Receiving Report: Waled Alsareti

Title: Manager

Date: 08/16/2022

SANITARY INSPECTION REPORT

Estab. No.: 60 606293

AZIZ ENTERPRISE CORP
MACCA LIVE POULTRY
603-605 MORRIS PARK AVE
BRONX NY 10460

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09D - The equipment wash sink in the evisceration room is noted leaking from the drain pipe.
- 15A - The food contact surfaces of the circular bandsaw in the evisceration room is noted with moderate dried food residues accumulated in the metal safety cover.
- 15C - The metal grating for the poultry scalding station is burnt through, with holes and rough edges. This is in the poultry kill room.

Memo

5A OPERATIONS : The establishment slaughters live poultry for sale on the retail level daily.

Insp. No	Inspector Name	Time In	Time Out	Total Time
938	Palash Kumar	15:15	16:45	1:30
967	Robert Bubnik	15:15	16:45	1:30

Person Receiving Report: Waled Alsareti

Title: Manager

Date: 03/18/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 608383

BRONX RIVER LIVE POULTRY INC.
BRONX RIVER LIVE POULTR
1307 BRONX RIVER AVE #####
BRONX NY 10472

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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|-----|--|
| 09F | - Sanitizing solution in eviscerating room was noted to have excessive concentration. Solution concentration corrected at time of inspection. |
| 10A | - Exterior exit and loading doors exhibit spaces greater than 1/4 inch at bottom. |
| 10B | - Establishment has insufficient space to accommodate operations in kill room and eviscerating room as aisles and working space between equipment are congested and/or obstructed. |
| 10C | - Bird cage catch trays were noted to have moderate accumulation of feces.
- Floor of kill room was noted to be littered with chicken feathers and eviscera matters. |
| 13D | - The date and results of the most recent sanitary inspection are not posted conspicuously at each entrance. |

Memo

5A OPERATIONS : The establishment slaughters and eviscerates pigeons, quails, chickens, ducks and rabbits for sale daily.

OCR - CORRECT.

NYS face covering guidelines being followed.

Insp. No	Inspector Name	Time In	Time Out	Total Time
807	John Quansah	15:45	17:00	1:15

Person Receiving Report: Ahmed Salahi

Title: President

Date: 07/13/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 608383

EST. TYPE: V

IPH: 5

BRONX RIVER LIVE POULTRY INC.
BRONX RIVER LIVE POULTR
1307 BRONX RIVER AVE #####
BRONX NY 10472

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. **Explanation****Seizure No.** **Explanation**

Critical Deficiencies **ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.**

General Deficiencies **ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.**

- 10A - The front door was noted to be opened and unscreened.
- 10B - Establishment has insufficient space to accommodate operations in the kill room area as aisles and working space between equipment are congested and obstructed with food and non-food items stored directly against wall hampering proper inspection and cleaning.
- 10C - Floor of kill room was noted to be littered with feathers and viscera matters.

Memo

5a OPERATIONS : The establishment slaughters live poultry for sale on the retail level daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
807	John Quansah	16:00	17:15	1:15

Person Receiving Report: Hussein Salahi **Title:** Manager

Date: 11/04/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 608383

EST. TYPE: V

IPH: 5

BRONX RIVER LIVE POULTRY INC.
BRONX RIVER LIVE POULTR
1307 BRONX RIVER AVE #####
BRONX NY 10472

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. **Explanation****Seizure No.** **Explanation**

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 10B - Establishment has insufficient space to accommodate operations in the kill room and eviscerating room as aisles and working space between equipment are congested and obstructed, with food and non-food items stored directly against wall hampering proper inspection and cleaning.
- 13D - The date and results of the most recent sanitary inspection are not posted conspicuously at each entrance.
- 15F - Live bird cages were noted to have a moderate accumulation of bird droppings.

Memo

5A OEPRATIONS : The establishment slaughters chicken and other live poultry for sale on the retail level daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
807	John Quansah	16:00	17:15	1:15

Person Receiving Report: Hussein Salahi

Title: Manager

Date: 12/15/2021

SANITARY INSPECTION REPORT

Estab. No.: 60 608383

EST. TYPE: V

IPH: 5

BRONX RIVER LIVE POULTRY INC.
BRONX RIVER LIVE POULTR
1307 BRONX RIVER AVE #####
BRONX NY 10472

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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|-----|---|
| 10B | - Establishment has insufficient space to accommodate operations in the kill room and eviscerating room as aisles and working space between equipment are congested and obstructed. with food and non-food items stored directly against wall hampering proper inspection and cleaning. |
| 10C | - Kill room floor was noted to be heavily littered with feathers and poultry viscera matters. |
| 15F | - Live bird cage was noted to have a moderate build up of bird droppings on catch trays. Trays were cleaned during inspection. |

Memo

5A OPERATIONS : The establishment slaughters live poultry for sale on the retail level daily.

OCR - CORRECT.

Insp. No	Inspector Name	Time In	Time Out	Total Time
807	John Quansah	16:00	17:00	1:00

Person Receiving Report: Ahmed Salahi

Title: President

Date: 02/17/2022

SANITARY INSPECTION REPORT

Estab. No.: 60 608383

BRONX RIVER LIVE POULTRY INC.
BRONX RIVER LIVE POULTR
1307 BRONX RIVER AVE #####
BRONX NY 10472

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09A - Handwash facility in the kill room is observed to be in disrepair with a leak. Repaired at time of inspection.
- Handwash facility in toilet room is observed to lack sanitary drying device.
- 09C - Restroom facility lacks self-closing door.
- 10A - Exterior door is opened and is not properly screened.
- 10B - Establishment has insufficient space to accommodate operations as some bird cages are noted to be crowded. Employee is instructed to relocate some birds to less crowded cages.
- 10C - Catch pans of bird cages are noted to have moderate accumulation of chicken feces.
- Ceiling of the eviscerating room is noted soiled.
- 15A - Knives are being improperly stored in inserts of the evisceration table, which has a moderate build-up of dried food residues. Knives are taken out and employees are instructed to clean inserts.
- 15C - The metal cones of the blood letting table are not properly maintained as follows: some cones are noted torn. President is instructed to repair cones.
- The chicken plucker machine is not properly maintained as follows: several prongs are noted in disrepair.
- 15F - The underside surfaces of shelf in the eviscerating room is noted with a moderate build-up of dried food residues.

Memo

5A Operations: Establishment slaughters, eviscerates, and cleans rabbits, pigeons, ducks and chickens for retail sale daily. Establishment is also a USDA facility because they also slaughter sheep and goats.

OCR - Correct

Insp. No	Inspector Name	Time In	Time Out	Total Time
949	Nindia Brown	13:30	14:15	0:45

Person Receiving Report: Ahmed Salah

Title: President

Date: 05/23/2022

SANITARY INSPECTION REPORT

Estab. No.: 60 608383

EST. TYPE: V

IPH: 5

BRONX RIVER LIVE POULTRY INC.
BRONX RIVER LIVE POULTR
1307 BRONX RIVER AVE #####
BRONX NY 10472

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|---|
| 09C | - Restroom facility lacks self-closing door. |
| 09F | - Sanitizing solution in the eviscerating room is weak. Corrected at time of inspection. |
| 10A | - Exterior door are opened and are not properly screened. Closed during inspection.
- Exterior exit doors exhibit spaces greater than 1/4 inch at bottom. |
| 10C | - Wall behind the bird cages are noted to have moderate build-up of chicken droppings.
- Catch pan of bird cages are noted to have moderate accumulation of chicken droppings. |
| 15C | - Blood letting table is not properly maintained as follows: as several cones are noted to have moderately worn surfaces. |

Memo

5A Operations: Establishment slaughters, cleans and slices chickens, quail, and rabbits for retail sale daily.

OCR - Correct

Insp. No	Inspector Name	Time In	Time Out	Total Time
949	Nindia Brown	12:15	13:00	0:45

Person Receiving Report: Ahmed Salah

Title: President

Date: 09/09/2022

SANITARY INSPECTION REPORT

Estab. No.: 60 608383

EST. TYPE: V

IPH: 5

BRONX RIVER LIVE POULTRY INC.
BRONX RIVER LIVE POULTR
1307 BRONX RIVER AVE #####
BRONX NY 10472

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09A - Handwash facility in the kill room is observed to be temporarily cluttered with a bottle of bleach. Item removed at time of inspection.
- 10A - Exterior doors are opened and are not properly screened.
- 10B - Establishment has insufficient space to accommodate operations with live red fowl cages filled to capacity.
- 10C - Light fixtures and surrounding ceiling surfaces, in the eviscerating room are dust laden.
- Wall behind the live cages have a build-up of bird feces.
- 15C - The chicken bandsaw machine is not properly maintained as follows: the blade is moderately worn.

Memo

5A Operations: Establishment slaughters live chicken, ducks, quails, pigeons, and rabbits for retail sale daily.

OCR - Correct

Insp. No	Inspector Name	Time In	Time Out	Total Time
949	Nindia Brown	13:15	14:00	0:45

Person Receiving Report: Sam Saleh Title: Employee

Date: 01/13/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 631874

ASTORIA LIVE POULTRY&MEAT INC
ASTORIA LIVE CHICKEN ME
31-37 20TH AVE
ASTORIA NY 11105

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09A - Handwash facility in kill room is observed to exhibit soiled food and cleaning equipment
- 09D - The equipment cleaning hoses in the live bird and kill room areas are noted not adequately maintained and stored directly on the floor.
- 10C -Floor in live bird area exhibits peeling/missing surfaces.
-Wall crevice behind kill table exhibits missing surfaces.
-Floor in kill room exhibits an accumulation of offal.
- 11C - Food workers are drinking beverage in the kill room as indicated by open beverage stored on kill table.
- 14B -2-3 dead birds are noted in the live bird area.
- 14C -5-6 live birds are noted outside cages in live bird area, refuse area, and back yard.
- 15A -Scalding tank exhibits a moderate build-up of dried food residues on food contact surfaces. Condition discussed with management during inspection.
-Scale in live bird room exhibits a moderate build-up of dried food residues on food contact surfaces. Equipment removed from service for proper cleaning and sanitizing.
- 15C -Knife Locker in kill room is noted improperly constructed as follows: Equipment is noted reinforced with inferior/uncleanable materials.
- 15E - Unused building equipment in locker room area is stored in a manner which inhibits proper cleaning and inspection.
- 16B - Outside area behind building is improperly maintained with accumulation of unused building materials and unused caging equipment.

Memo

5a operations: Establishment is a poultry market that slaughters assorted poultry and exotic species.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	13:00	14:15	1:15
808	Padmini Gurusinghe	13:00	14:15	1:15

Person Receiving Report: Gamal Rahman

Title: Owner

Date: 06/15/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 631874

EST. TYPE: V

IPH: 5

ASTORIA LIVE POULTRY&MEAT INC
ASTORIA LIVE CHICKEN ME
31-37 20TH AVE
ASTORIA NY 11105

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09D -The hose in the refuse area is not adequately maintained and noted improperly stored partially on the floor.
- 09E - Ventilation systems yields excessive dust.
- Electrical wiring in kill room is exposed hanging and protruding from the wall.
- 10A - Exterior door is held open during non use.
- Exterior back door exhibits spaces greater than 1/4 inch at bottom.
- 10B - Establishment has insufficient space to accommodate operations in establishment with improper food storage pallets in use with food and non-food items stored directly against walls and floors hampering proper inspection and cleaning.
- 10C -Floor in refuse area exhibits an accumulation of pooling red blood-like liquid.
-Walls in refuse area are extremely soiled surfaces.
-Walls in kill room are soiled.
-Walls in kill room exhibit holes and missing surfaces.
-Floor in kill room exhibits an accumulation of offal.
-Floor in live bird room exhibits accumulation of trash and debris.
-Floor in live bird room exhibits peeling paint.
- 11B - Food workers are observed working without hair restraints.
- Food worker's soiled aprons are noted overflowing in locker room.
- 12A -Soft cheese in retail display cooler is stored at inadequate temperatures. Product exhibits an internal temperature of 49°F. Management advised to place products under proper refrigeration.
- 12B -Establishment packed Lamb in retail display cooler is not properly identified. NYS and Federal labeling laws discussed with management.
- 14B -4-6 insects in toilet room area.
-10-15 ants are noted in locker room area.
- 14C -8-10 live birds are noted uncaged in the live bird room.
- 15A -Scalding tank has a moderate build-up of dried stains on food contact surfaces.
- 15C -Retail egg cooler is not properly maintained as follows: Equipment not operating at proper temperatures to properly cold hold potentially hazardous foods.
-Kill table is not properly maintained as follows: Equipment is extremely soiled.
-Knife in eviscerating room is not properly maintained as follows: Equipment is stored improperly behind hand wash sink. Condition corrected during inspection.
-Scale is not properly maintained as follows: Equipment exhibits dried food residues.
- 15E - Unused building, shelving, and caging materials is stored in a manner which inhibits proper cleaning and inspection.

Date: 06/15/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 631874

16B - Outside area behind building is improperly maintained with accumulation of unused caging, shelving, and building materials.

Memo

5a operations: Establishment slaughters poultry and exotic species at retail.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	14:30	15:30	1:00

Person Receiving Report: Gamal Rahman

Title: Owner

Date: 09/14/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 631874

ASTORIA LIVE POULTRY&MEAT INC
ASTORIA LIVE CHICKEN ME
31-37 20TH AVE
ASTORIA NY 11105

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|---|
| 09A | - Handwash facilities in kill and eviscerating room are observed to lack sanitary drying device.
- Handwash facilities in kill and eviscerating room are observed to be temporarily cluttered with soiled equipment.
- Handwash facility for locker/refuse room area is observed to lack hand soap. |
| 09F | -Sanitizer in eviscerating room not available for equipment wash hose. |
| 10A | -Plastic curtains between live bird room and eviscerating room window are noted in disrepair. |
| 10B | - Establishment has insufficient space to accommodate operations in establishment with improper food storage pallets in use with food and non-food items stored directly against walls and floors hampering proper inspection and cleaning. |
| 10C | -Walls and ceiling in kill room exhibit soiled surfaces.
-Floor in live bird room exhibits cracked missing surfaces.
- Walls in refuse area are soiled.
-Floor in refuse area exhibits an accumulation of trash and debris. |
| 14A | - 3-5 old appearing mouse droppings are present in the lockerroom/lunchroom area. |
| 14B | -3-4 live flies are noted in the establishment.
-One cockroach is noted in the establishment. |
| 14C | -10 loose birds are noted in the live bird room. |
| 15A | -Scalding tank exhibits a moderate build-up of brown dried residues on food contact surfaces.
-Knives in eviscerating room are noted stored improperly behind copper pipes. |
| 15C | -Cones at kill table are not properly maintained as follows: Equipment exhibits pitted/frayed surfaces.
-Meat Saw is not properly maintained as follows: Equipment exhibits dried encrusted residues underneath. |
| 15E | - Unused food equipment is soiled and stored in a manner which inhibits proper cleaning and inspection. |
| 16D | -Bottle return area is not adequately identified or segregated. |

Memo

5a slaughterhouse: Establishment slaughters poultry and exotic species at retail.

Date: 09/14/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 631874

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	9:30	11:00	1:30

Person Receiving Report: Gamal Rahman

Title: Owner

Date: 11/09/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 631874

ASTORIA LIVE POULTRY&MEAT INC
ASTORIA LIVE CHICKEN ME
31-37 20TH AVE
ASTORIA NY 11105

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

- 04G - Wastewater observed backing up from floor drain in refuse area and outside/back yard floor drain. Management advised to move live bird cages out of refuse area and all packaged food products adjacent to drain. Corrective action is in progress.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09D -The handwash sink in the eviscerating room waste pipe is not adequately installed and wastewater noted draining on the floor.
-Hose in eviscerating room is noted stored directly on the floor.
- 09E - Ventilation systems in establishment yield excessive dust.
- 10A -Plastic Curtains between kill and eviscerating room are extremely soiled.
- 10B - Establishment has insufficient space to accommodate operations in establishment with improper food storage pallets in use with food and non-food items stored directly against walls and floors hampering proper inspection and cleaning.
- 10C -Floor in locker room area exhibits an accumulation of food scraps and trash.
-Floor in live bird area exhibits peeling paint and missing surfaces.
-Floor in eviscerating room between wall and side of table where meat saw is located exhibits an accumulation of offal and grime.
-Floor in kill room exhibits missing surfaces.
-Walls in kill room above kill table exhibit soiled surfaces.
-Ceiling in kill room exhibits missing surfaces.
- 10D -Dumpster in front of establishment is noted with hole leaking an unknown liquid on sidewalk towards and off curb. Management advised to address leaking Dumpster during inspection.
- 14C -Three live birds are noted in outside/backyard area.
- 15A -Meat Saw exhibits a moderate build-up of dried food residues on food contact surfaces. Management advised to clean and sanitize during inspection.
- Fingers in picker machine exhibit missing surfaces.
-Scalding tank in kill room exhibits a moderate build-up of dried food residues on inner and outer surfaces.
-Knife in kill room is stored on top of kill table and is noted completely stained with blood like substance. Condition corrected by management.
- 15E - Unused building and caging equipment is stored in a manner which inhibits proper cleaning and inspection.
- 16B - Outside area behind building is improperly maintained with accumulation of unused building materials and caging materials.
- 16D - Morgue area is not adequately identified or segregated.

Memo

Date: 11/09/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 631874

5a operations: Establishment eviscerates poultry and exotic species at retail.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	12:30	14:15	1:45

Person Receiving Report: Rahman Gamal

Title: Owner

Date: 01/20/2022

SANITARY INSPECTION REPORT

Estab. No.: 63 631874

EST. TYPE: V

IPH: 5

ASTORIA LIVE POULTRY&MEAT INC
ASTORIA LIVE CHICKEN ME
31-37 20TH AVE
ASTORIA NY 11105

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09A - Handwash facility in kill/scalding/picking room is observed to have an activation pedal OOS.
- Handwash facility in eviscerating room hot water is off at time of inspection, observed to lack sanitary drying device, and is noted leaking at time of inspection.
- 09D - The hose in the kill/scalding/picking room is noted stored on the floor.
- The fan in the kill/scalding/picking room is extremely dust laden
- 10B - Establishment has insufficient space to accommodate operations in establishment with improper food storage pallets in use with food and non-food items stored directly against walls and floors hampering proper inspection and cleaning.
- 10C -Floor in kill/scalding/picking area exhibits an accumulation of stagnant water and offal.
-Walls in kill/scalding/picking area exhibit encrusted dried food residues
-Ceiling in kill/scalding/picking area exhibits holes and missing surfaces.
-Walls in live bird room exhibit soiled surfaces.
-Floor between display freezer and office is extremely soiled.
- 10D -Dumpster is leaking profusely.
- 14B -Two flies are noted in the establishment.
- 14C -Two birds are loose in the live bird area.
- 15A -Kill Table exhibits a moderate build-up of stains and offal.
-Scalding tank exhibits a moderate build-up of residues, dark stains, and murky water.
-Picker machine exhibits a moderate build-up of brown residues on food contact surfaces.
-Scale in live bird area exhibits a moderate build-up of residues on food contact surfaces.
- 15E - Unused food, shelving, building equipment is stored in a manner which inhibits proper cleaning and inspection.
- 16B - Outside area behind building is improperly maintained with accumulation of unused building materials and food equipment.

Memo

5a operations: Establishment is a slaughterhouse that eviscerates poultry and exotic species at retail.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	12:30	13:45	1:15

Person Receiving Report: Rahman Gamal

Title: Owner

Date: 04/05/2022

SANITARY INSPECTION REPORT

Estab. No.: 63 631874

ASTORIA LIVE POULTRY&MEAT INC
ASTORIA LIVE CHICKEN ME
31-37 20TH AVE
ASTORIA NY 11105

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|--|
| 09A | - Handwash facility for refuse/locker room area is observed to be temporarily cluttered with paper/trash.
- Handwash facility in eviscerating room is observed to be in disrepair with a double activation (Pedal and Faucet maneuvering).
- Handwash facility in kill room is observed to lack hand soap, to lack sanitary drying device, and is running water continuously after activation pedal is activated/deactivated. |
| 09D | -Hose in Live Bird area is noted leaking/spraying water at time of inspection from hose area. |
| 10A | - Plastic strips between kill room and eviscerating room are extremely soiled. |
| 10B | - Establishment has insufficient space to accommodate operations in establishment with improper food storage pallets in use with food and non-food items stored directly against walls and floors hampering proper inspection and cleaning. |
| 10C | -Walls in locker room area exhibit peeling missing surfaces.
-Floor in locker room area exhibits an accumulation of trash and food scraps.
-Wall in Boiler room area exhibits holes missing surfaces to outside area.
-Wall adjacent to walk in cooler for alternate establishment exhibits hole and missing surfaces.
-Wall in live bird room exhibits an accumulation of dried encrusted food residues.
-Ceiling in kill room exhibits missing surfaces and dried encrusted food residues.
-Floor in kill room exhibits chipped missing surfaces, offal, and stagnant water. |
| 14C | - Several loose chickens and ducks are noted in the live bird area. |
| 15A | -Scalding tank in kill room exhibits a moderate build-up of dried residues and stains on food contact surfaces. Equipment removed from service for proper cleaning and sanitizing during inspection. |
| 15E | - Unused food and caging materials in establishment are soiled and stored in a manner which inhibits proper cleaning and inspection. |
| 16B | - Outside area behind building is improperly maintained with accumulation of unused building materials and shelving materials.
- Outside area behind building is improperly maintained with holes in ceiling open to elements |

Memo

5a operations: Establishment eviscerates poultry and exotic species at retail.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	10:15	11:45	1:30

Person Receiving Report: Gamal Rahman

Title: Owner

Date: 01/13/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636547

EST. TYPE: V

IPH: 5

UNITED ASTORIA HALAL LIVE POULTRY
HALAL LIVE POULTRY
36-21 31ST ST
LONG ISLAND CITY NY 11106

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09A - Handwash facility in toilet room is observed to lack sanitary drying device.
- 09C - Restroom facility lacks adequately maintained toilet. Cover to toilet bowl tank is missing.
- 09D - The equipment cleaning hoses in the kill and eviscerating room are noted impartially stored directly on the floor.
- The vent in the live bird room is not adequately maintained.
- 09E - Light source in kill room insufficiently shielded.
- 09F -Sanitizing solution in eviscerating room has weak concentration.
- 10C -Floor in kill room exhibits missing surfaces.
- 13D - The date and results of the most recent sanitary inspection are not posted.
- 15A -Scalding tank in kill room exhibits a moderate build-up of dried food residues on food contact surfaces.
- 15C -Catch pans in live bird room are not properly maintained as follows: Equipment exhibit an accumulation of dried encrusted filth. Condition discussed with management.
-Knife in kill room is not properly maintained as follows: Equipment is stored between prep table and wall. Condition discussed with management.
- 15E - Unused building and caging equipment in establishment is soiled and stored in a manner which inhibits proper cleaning and inspection.

Memo

5a operations: Establishment is a poultry market that slaughters assorted poultry and exotic species at retail.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	11:30	12:30	1:00
808	Padmini Gurusinghe	11:30	12:30	1:00

Person Receiving Report: Abdul Wahid

Title: Manager

Date: 03/24/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636547

UNITED ASTORIA HALAL LIVE POULTRY
HALAL LIVE POULTRY
36-21 31ST ST
LONG ISLAND CITY NY 11106

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Consumer Complaint

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09F - Chlorine based sanitizer in the killing room and evisceration room has weak concentration.
- 10B - Establishment has insufficient space to accommodate operations with plastic crates are stored directly on the floor in the rear storage area hampering proper inspection and cleaning.
- 10C - Condensates are accumulated on killing room ceiling
- Killing room floor is damaged and exhibits missing surfaces. Murky water is accumulated in the damages.
- Sections of the floor in the live bird area have accumulation of feathers and bird droppings.
- 11D - Heavy accumulation of dust and paper trash is observed in the locker room.
- 15B - Undersides of table in the evisceration room have accumulation of adhered residue
- 15C - Undersides of grids on evisceration table have moderate accumulation of residue.
- 15E - Unused plucking machine has accumulation of feathers and debris and kept in a manner which inhibits proper cleaning and inspection of killing room.
- Unused chest freezer in evisceration room has accumulation of adhered residue.

Memo

The establishment operates as 5A poultry and small animal slaughterhouse. The inspection was conducted in conjunction with investigation of complaint alleging excrements on the street.

" NYS face covering guidelines followed."

Insp. No	Inspector Name	Time In	Time Out	Total Time
953	Sandeep Ubha	10:30	11:45	1:15

Person Receiving Report: Mohammad Rahman

Title: Manager

Date: 06/15/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636547

UNITED ASTORIA HALAL LIVE POULTRY
HALAL LIVE POULTRY
36-21 31ST ST
LONG ISLAND CITY NY 11106

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09D -Hose in kill room is not adequately maintained and noted partially stored on the floor.
-The equipment wash sink in live bird room is noted leaking directly on floor.
- 09E - Ventilation system in live bird room is partially out of service.
- 09F -Sanitizing solution not available in kill room.
- 10A - Exterior exit door exhibits spaces greater than 1/4 inch at bottom.
- 10B - Establishment has insufficient space to accommodate operations in establishment with improper food storage pallets in use with food and non-food items stored directly against walls and floors hampering proper inspection and cleaning.
- 10C -Walls in locker room exhibit holes and missing surfaces.
-Floor in kill room area exhibits missing surfaces.
- 11B - Food worker is observed working without hair restraints.
- 14B -5-7 flies are noted in the establishment.
- 15A -Scalding tank tray exhibits frayed bent surfaces on food contact surfaces.
-Picking machine exhibits a moderate build-up of grime on food contact surfaces.
- 15C -Scalding tank is not properly maintained as follows: Equipment outer surfaces exhibit soiled surfaces.
- 15E - Unused food and building equipment is soiled and stored in a manner which inhibits proper cleaning and inspection.
- 16A -Sanitizer in sprayer is improperly labeled as follows: Product is not labeled.

Memo

5a operations: Establishment slaughters poultry and exotic species at retail.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	13:15	14:15	1:00

Person Receiving Report: MD Rahman

Title: Manager

Date: 09/13/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636547

UNITED ASTORIA HALAL LIVE POULTRY
HALAL LIVE POULTRY
36-21 31ST ST
LONG ISLAND CITY NY 11106

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

- 04A -Picker Machine exhibits an extensive accumulation of dark black and grey grime across food contact (perpendicular intersecting fingers) surfaces. Equipment taken out of service during inspection for proper cleaning and sanitizing.
- 04F - 10-20 live cockroaches are present in the OOS Live bird room.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09D -Hose in eviscerating room is not adequately maintained. Hose noted improperly stored directly on floor
- 09E - Ventilation system in live bird room is in disrepair
- 10C -Floor in kill room exhibits missing surfaces
- 14B -Three flies are noted in the establishment.
- 15C - Access door for scalding machine is not properly maintained as follows: Equipment is noted in disrepair.
- 15E - Unused food and caging equipment is soiled, stored in a manner which inhibits proper cleaning and inspection, and is a likely insect harborage.

Memo

5a slaughterhouse: Establishment slaughters poultry and exotic species at retail.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	9:30	11:45	2:15

Person Receiving Report: MD Rahman

Title: Manager

Date: 11/23/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636547

EST. TYPE: V

IPH: 5

UNITED ASTORIA HALAL LIVE POULTRY
HALAL LIVE POULTRY
36-21 31ST ST
LONG ISLAND CITY NY 11106

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|--|
| 09A | - Handwash facility in toilet room is observed to lack sanitary drying device.
- Handwash facility in kill room foot pedal for cold water activation is observed to be in disrepair. |
| 09C | - Restroom facility lacks adequately maintained toilet. Cover for toilet bowl is constructed out of uncleanable materials (wood). |
| 09D | - The hose in the eviscerating room is not adequately maintained and noted partially stored on the floor.
- The equipment wash sink in kill room is not properly installed with water draining directly on floors. |
| 09E | - Ventilation system in live Bird Area is covered and not operational at time of inspection. Condition discussed with management.
- Light sources in eviscerating room yield insufficiently light. |
| 10C | -Floor under picker machine exhibits an accumulation of pooling water. |
| 13D | - The date and results of the most recent sanitary inspection are not posted. |
| 14B | -Two cockroaches are noted in the establishment.
-10-20 gnats are noted in the eviscerating room. |
| 15A | -Picker machine in kill room exhibits brown residues on food contact surfaces. Condition discussed with management
-Scalding Tank in kill room exhibits a moderate build-up of dried residues on food contact surfaces. |
| 15C | -Catch Pans in live bird area are not properly maintained as follows: Equipment exhibits dried encrusted residues. |
| 15E | - Unused food and building materials in establishment are soiled and stored in a manner which inhibits proper cleaning and inspection. |

Memo

5a operations: Establishment eviscerates assorted poultry and exotic species for retail sale.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	12:15	13:15	1:00

Person Receiving Report: MD Rahman

Title: Manager

Date: 04/11/2022

SANITARY INSPECTION REPORT

Estab. No.: 63 636547

EST. TYPE: V

IPH: 5

UNITED ASTORIA HALAL LIVE POULTRY
HALAL LIVE POULTRY
36-21 31ST ST
LONG ISLAND CITY NY 11106

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|--|
| 09A | - Handwash facility in kill room is observed leaking at time of inspection |
| 09D | -Equipment wash sink noted draining directly on floor. |
| 09E | - Ventilation system in live bird area is OOS at time of inspection. Condition discussed with management during inspection. |
| 10C | -Floor in kill room exhibits chipped cracked services
-Wall in eviscerating room exhibits holes and missing surfaces. |
| 15E | - Unused food and shelving equipment is soiled and exhibits space stored in a manner which inhibits proper cleaning and sanitizing |
-

Memo

5a operations: Establishment eviscerates poultry and exotic species for retail sale.

Insp. No	Inspector Name	Time In	Time Out	Total Time
820	Kimberly Liddell	10:30	11:30	1:00

Person Receiving Report: MD Rahman

Title: Manager

Date: 08/25/2022

SANITARY INSPECTION REPORT

Estab. No.: 63 636547

EST. TYPE: V

IPH: 5

UNITED ASTORIA HALAL LIVE POULTRY
HALAL LIVE POULTRY
36-21 31ST ST
LONG ISLAND CITY NY 11106

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No. **Explanation****Seizure No.** **Explanation**

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

10C - Foul odor is coming out from firm creating quality of life issue for the neighborhood residents.

Memo

Firm is 5A licensed live poultry slaughterhouse.

Two day consumer complaint investigation/sanitary limited in-scope inspection:

08/24/2022 - 1:45PM-2:15PM

08/25/2022 - 9:30AM-10:15AM

Consumer complaint: extremely foul odor is coming from the firm creating a quality of life issue for the residents of the area for the last 2 days.

Insp. No	Inspector Name	Time In	Time Out	Total Time
752	Ilia R. Chikva	9:30	10:15	1:25

Person Receiving Report: Mr. Abdul Hammed

Title: Clerk

Date: 02/09/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636425

P&M LIVE POULTRY INC
P&M LIVE POULTRY
131-62 AVERY AVE
FLUSHING NY 11355

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

03D	- Hand wash sink in eviscerating room is noted to be temporarily inaccessible (filled with bodies of discarded/deceased birds). Deficiency corrected during inspection.
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General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

09B	- Food pedals of hand wash sink in eviscerating room are noted to malfunction occasionally.
09C	- Restroom door is noted open, facing picking room. Deficiency corrected during inspection.
09E	- Ceiling ventilation fan guards in picking room are noted dust laden.
10A	- Exterior front door is noted open and not properly screened.
10C	- A moderate accumulation of feathers is noted on floor in picking room. - Ceiling in live bird area has accumulation of dust.
10D	- Waste containers in picking room and eviscerating room are not marked "non-edible."
15A	- Circular saw in eviscerating room has a moderate accumulation of dried meat residues. Equipment cleaned and sanitized during inspection. - Scalding water in picking room is noted moderately murky.

Memo

NYS COVID guidance not followed □ reviewed with management.

The establishment operates as an Article 5A Live Poultry/Small Game Animals slaughter house.

OCR updated

ALL critical deficiencies were corrected at the time of inspection.

Insp. No	Inspector Name	Time In	Time Out	Total Time
767	Jahed Ahmed	13:15	14:45	1:30

Person Receiving Report: Lee Chia-Lin

Title: Manager

Date: 02/17/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636425

EST. TYPE: V

IPH: 5

P&M LIVE POULTRY INC
P&M LIVE POULTRY
131-62 AVERY AVE
FLUSHING NY 11355

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Consumer Complaint

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09D - Back pressure prevention devices are not installed on hose bibs in live bird area and basement.
- Water is noted dripping from faucet of hand wash sink in eviscerating room during non-use.
- 10C - Catch pans in live bird area exhibit moderate accumulations of animal excrement.
- Ceiling in live bird area is noted to have dust laden panels.
- 10D - Waste containers in picking room and eviscerating room are not marked "non-edible."
- 13D - The date and results of the most recent sanitary inspection are not posted conspicuously at entrance.
- 15C - A bleeding cone in picking room has a portion of seam broken.
- 16B - A moderate accumulation of animal waste, including feces, feathers and plastic trash is noted on sidewalk and the curb. Management instructed to clean the area immediately.

Memo

Pursuant to a consumer complaint where complainant alleges animal waste noted on sidewalk, and foul odor emanating from slaughterhouse.

NYS COVID guidance followed.

The establishment operates as an Article 5A Live Poultry/Small Game Animals slaughter house.

Insp. No	Inspector Name	Time In	Time Out	Total Time
767	Jahed Ahmed	16:00	17:15	1:15

Person Receiving Report: Lee Chia-Lin

Title: Manager

Date: 03/29/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636425

EST. TYPE: V

IPH: 5

P&M LIVE POULTRY INC
P&M LIVE POULTRY
131-62 AVERY AVE
FLUSHING NY 11355

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

05B - 25B. Firm lacks a knife sterilization or disinfection system in the eviscerating room. Deficiency reviewed and corrected during inspection.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

09D - Back pressure prevention devices are not installed on hose bibs in live bird area.
09F - Knife sterilization system is not available in picking room.
10C - Ceiling in live bird area is noted to have dust laden panels.
10D - Waste containers in picking room and eviscerating room are not marked "non-edible."

Memo

NYS COVID guidance followed.

The establishment operates as an Article 5A Live Poultry/Small Game Animals slaughter house.

ALL critical deficiencies were corrected at the time of inspection.

Insp. No	Inspector Name	Time In	Time Out	Total Time
767	Jahed Ahmed	16:00	16:45	0:45

Person Receiving Report: Lee Chia-Lin

Title: Manager

Date: 05/07/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636425

EST. TYPE: V

IPH: 5

P&M LIVE POULTRY INC
P&M LIVE POULTRY
131-62 AVERY AVE
FLUSHING NY 11355

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

- 04F - 20-40 old & fresh appearing mouse droppings are noted on floor under inverse milk crates in office room (attached to eviscerating room).
- 10-30 old & fresh appearing mouse droppings are noted on floor in bird food storage room.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 09D - The back flow prevention device is not provided where required.
10A - Exterior front door is noted to exhibit space greater than 1/4 inch at bottom/on sides.
10C - Walls and ceilings in eviscerating and picking room have accumulations of dark, scrapable materials.
- Ceiling in live bird area is noted to have dust laden panels.
10D - Waste containers in picking room and eviscerating room are not marked "non-edible."
12A - Dressed chicken (finished product) not picked up by customer immediately is noted stored at room temperature. Product placed under refrigeration during inspection.
15E - Unused materials in basement are stored in a manner which inhibits proper cleaning and inspection.

Memo

NYS COVID guidance followed.

The establishment operates as an Article 5A Live Poultry/Small Game Animals slaughter house.

Insp. No	Inspector Name	Time In	Time Out	Total Time
767	Jahed Ahmed	13:45	15:00	1:15

Person Receiving Report: Lee Chia-Lin

Title: Manager

Date: 06/14/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636425

P&M LIVE POULTRY INC
P&M LIVE POULTRY
131-62 AVERY AVE
FLUSHING NY 11355

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Operating Without the Required License

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 10A - Exterior front door is noted open and not properly screened.
- 10C - Ceiling in picking room has accumulation of dark, scrapable materials.
- Ceiling in live bird area is noted to have accumulation of dust.
- 10D - Waste containers in picking room and eviscerating room are not marked "non-edible."
- 14A - 8-10 old appearing mouse droppings are noted on live bird feed storage room.
- 14B - One live fly is noted in toilet room.
- 15A - Slicer has a moderate build-up of dried food residues on food contact surfaces.

Memo

NYS COVID guidance followed.

The establishment operates as an Article 5A Live Poultry/Small Game Animals slaughter house.

Insp. No	Inspector Name	Time In	Time Out	Total Time
767	Jahed Ahmed	12:00	12:45	0:45

Person Receiving Report: Lee Chia-Lin

Title: Manager

Date: 08/03/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636425

EST. TYPE: V

IPH: 5

P&M LIVE POULTRY INC
 P&M LIVE POULTRY
 131-62 AVERY AVE
 FLUSHING NY 11355

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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|-----|--|
| 10A | - Exterior front door is noted open and not properly screened. |
| 10B | - Establishment has insufficient space in cashier's room to accommodate operations with food and/or non-food items stored directly against wall hampering proper inspection and cleaning. |
| 10C | - Ceiling in live bird area is noted to have dust laden surfaces.
- Ceiling in picking room has accumulation of dried materials. |
| 10D | - Refuse containers in picking room and eviscerating room are not marked "non-edible." |
| 14A | - 8-10 old appearing mouse droppings are noted under inverted milk crates in cashier's room. |
| 14B | - Two live flies are noted in live bird area. |
| 15A | - Circular saw in eviscerating room has a moderate build-up of dried food stains on food contact surfaces. Equipment cleaned and sanitized. Management instructed to clean and sanitize machine every 4 hrs. |

Memo

The establishment operates as an Article 5A Live Poultry/Small Game Animals slaughter house.

Insp. No	Inspector Name	Time In	Time Out	Total Time
767	Jahed Ahmed	14:30	15:45	1:15

Person Receiving Report: Lee Chia-Lin

Title: Manager

Date: 11/19/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636425

P&M LIVE POULTRY INC
P&M LIVE POULTRY
131-62 AVERY AVE
FLUSHING NY 11355

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

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|-----|--|
| 03D | - Hands free hand wash sink in picking room is not working properly: Foot pedals are in disrepair. |
| 04A | - Circular saw in eviscerating room is noted to have been improperly cleaned as follows: Food contact surfaces had fat residues after washing, and management did not sanitize equipment properly. Proper cleaning and sanitizing procedure discussed and implemented during inspection. |

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- | | |
|-----|---|
| 10A | - Exterior front door is noted open and not properly screened. |
| 10C | - A moderate accumulation of feathers is noted on floor in picking room.
- Ceiling in live bird area is noted to have dust laden surfaces. |
| 10D | - Refuse containers in picking room and eviscerating room are not marked "non-edible." |

Memo

The establishment operates as an Article 5A Live Poultry/Small Game Animals slaughter house.

Insp. No	Inspector Name	Time In	Time Out	Total Time
767	Jahed Ahmed	12:30	13:15	0:45

Person Receiving Report: Lee Chin-Lin

Title: Manager

Date: 12/16/2021

SANITARY INSPECTION REPORT

Estab. No.: 63 636425

EST. TYPE: V

IPH: 5

P&M LIVE POULTRY INC
P&M LIVE POULTRY
131-62 AVERY AVE
FLUSHING NY 11355

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|--|
| 09D | - Trench drain in eviscerating room is not properly covered. |
| 10C | - Ceiling in live bird area has accumulations of dust.
- A moderate accumulation of feathers is noted on floor in picking room.
- Dried scrapable materials are noted on ceiling panels in picking room. |
| 10D | - Animal waste containers are not properly labeled in eviscerating room and picking room. |
| 11C | - Employees are drinking beverages/drinks in work area as indicated by bottles/cups containing beverages in eviscerating room and live bird area. |
| 14A | - 8-10 old appearing mouse droppings are noted in basement. |
| 15A | - Circular saw blade guard has build up of dried food residues across food contact surfaces.
Equipment cleaned and sanitized during inspection.
- Water in scalding is noted moderately murky. |

Memo

The establishment operates as an Article 5A Live Poultry/Small Game Animals slaughter house.

Insp. No	Inspector Name	Time In	Time Out	Total Time
767	Jahed Ahmed	11:30	12:30	1:00

Person Receiving Report: Lee Chin-Lin

Title: Manager

Date: 04/05/2022

SANITARY INSPECTION REPORT

Estab. No.: 63 636425

EST. TYPE: V

IPH: 5

P&M LIVE POULTRY INC
P&M LIVE POULTRY
131-62 AVERY AVE
FLUSHING NY 11355

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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|-----|---|
| 09A | - Hand wash sink in eviscerating room is noted temporarily cluttered with utensils/equipment.
Deficiency corrected during inspection. |
| 09D | - Overhead plumbing system/pipes are dripping onto floor in basement area. |
| 10A | - Exterior front door on side (closed) is noted to have space greater than 1/4 inch at bottoms. |
| 10C | - Ceiling in live bird area is noted to have dust laden surfaces.
- Floor drain in eviscerating room is not completely covered.
- Windows along front door are not properly screened. |
| 11C | - Food worker in picking room is drinking beverage as indicated by a bottle of Vitamin Water. |
| 14A | - 10-20 old appearing mouse droppings are noted in basement storage area. |
| 15A | - Slicer guide bar in eviscerating room has a moderate build-up of dried food stains on food contact surfaces. Equipment properly cleaned and sanitized during inspection. |
| 15D | - Thermometer is not provided in basement temporary chicken storage refrigerator . |

Memo

The establishment operates as an Article 5A Live Poultry/Small Game Animals slaughter house.

2-day inspection

1st day, on 04.04.22: 1-15 PM to 2-15 PM (1.0 hr.)

2nd day, on 04.05.22: 10-30 AM to 11-00 AM (0.50 hr.)

Insp. No	Inspector Name	Time In	Time Out	Total Time
767	Jahed Ahmed	10:30	11:00	1:30

Person Receiving Report: Lee Chia-Lin

Title: Manager

Date: 01/13/2021

SANITARY INSPECTION REPORT

Estab. No.: 61 614934

EST. TYPE: V

IPH: 5

CANOLA LIVE POULTRY LLC
CANOLA LIVE POULTRY
1467 61ST ST
BROOKLYN NY 11219

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2021

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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|-----|--|
| 09D | - The water drainage pipe under the equipment wash sink in the eviscerating room is leaking. |
| 09G | - Proper sanitizer test devices are not available/in use in the eviscerating room. |
| 10C | - Feathers were noted on the floor in the picking room.
- Standing water was noted on the floor in the eviscerating room.
- The ceiling and walls in the live bird holding area exhibit broken surfaces. |
| 10D | - Refuse container in eviscerating room was not covered.
- Refuse container in picking room was not removed at sufficient intervals. |
| 14B | - Cobb webs were noted on the ceiling in the picking room. |
| 15C | - Four cages in the live bird holding area were noted soiled with unclean surfaces. |

Memo

5A Operations: Establishment slaughters chicken and other small animals for retail sale. OCR CORRECT.
"NYS COVID 19 guidance followed".

Insp. No	Inspector Name	Time In	Time Out	Total Time
734	Marlon Gordon	12:45	13:45	1:00

Person Receiving Report: David Lee

Title: Manager

Date: 05/27/2021

SANITARY INSPECTION REPORT

Estab. No.: 61 614934

EST. TYPE: V

IPH: 5

CANOLA LIVE POULTRY LLC
 CANOLA LIVE POULTRY
 1467 61ST ST
 BROOKLYN NY 11219

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|--|
| 09C | - Restroom facility lacks easily cleanable trash receptacle. |
| 10A | - Exterior front door was open and unscreened. |
| 10C | - Standing water was noted on the floor in the eviscerating room.
- Feathers were noted on the floor in the picking room.
- The ceiling and walls in the live bird holding area exhibit peeling paint and broken surfaces. |
| 10D | - Refuse bucket in the rest room was not covered. |
| 14B | - Hanging fly strips in the live bird holding area exhibit dead flies. |
| 15C | - The fan guards on the fan unit in the egg cooler in the retail area exhibit dust.
- Four cages in the live bird holding area were noted soiled with unclean surfaces. |
| 16A | - Exposed rodent pellets were noted on the floor in the storage room. |

Memo

5A Operations: Establishment slaughters chicken and other small animals for retail sale.
 OCR CORRECT. "NYS COVID guidance followed".

Insp. No	Inspector Name	Time In	Time Out	Total Time
734	Marlon Gordon	10:30	11:30	1:00

Person Receiving Report: David Lee

Title: Owner

Date: 11/02/2021

SANITARY INSPECTION REPORT

Estab. No.: 61 614934

EST. TYPE: V

IPH: 5

CANOLA LIVE POULTRY LLC
CANOLA LIVE POULTRY
1467 61ST ST
BROOKLYN NY 11219

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|---|
| 09C | - The toilet in the rest room is soiled with unclean surfaces. |
| 10A | - Exterior front door was open and unscreened. |
| 10C | - The ceiling and upper walls in the outdoor storage room exhibit broken surfaces.
- The hanging door strips on the door entrance in the outdoor storage room are soiled with unclean surfaces.
- Standing water and feathers were noted on the floor in the picking room.
- Standing water was noted on the floor in the eviscerating room. |
| 14B | - Three live flies were noted flying around in the live bird holding area.
- One dead cock roach was noted on the floor in the outdoor storage room. |
| 15C | - Five cages in the live bird holding area were noted soiled with unclean surfaces. |

Memo

5A Operations: Slaughters chicken and other small animals for retail sale.

Insp. No	Inspector Name	Time In	Time Out	Total Time
734	Marlon Gordon	12:15	13:15	1:00

Person Receiving Report: Andy Ma

Title: Manager

Date: 04/01/2022

SANITARY INSPECTION REPORT

Estab. No.: 61 614934

EST. TYPE: V

IPH: 5

CANOLA LIVE POULTRY LLC
CANOLA LIVE POULTRY
1467 61ST ST
BROOKLYN NY 11219

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|---|
| 09A | - The handwash sink in the rest room is leaking. |
| 09D | - The equipment wash sink in the eviscerating room is leaking. |
| 10B | - Establishment has insufficient space to accommodate operations with food and/or non-food items in storage room stored directly against wall hampering proper inspection and cleaning. |
| 10C | - The ceiling and upper walls in the storage room exhibit broken surfaces.
- The ceiling and walls in the live bird holding area exhibit broken surfaces. |
| 15A | - The interior of the picking machine in the picking room processing area has a moderate build-up of dried food residues on food contact surfaces. |
| 15D | - Thermometer in the egg cooler in the retail area is not accurate to 2°F. |
| 15E | - Unused equipment in the storage room are stored in a manner which inhibits proper cleaning and inspection. |
| 16A | - Rodenticide is improperly stored directly on the floor in the storage room. |

Memo

5A Operations: Establishment slaughters chicken and other small animals for retail sale.

Insp. No	Inspector Name	Time In	Time Out	Total Time
734	Marlon Gordon	12:00	13:00	1:00

Person Receiving Report: Andy Ma

Title: Manager

Date: 07/19/2022

SANITARY INSPECTION REPORT

Estab. No.: 61 614934

CANOLA LIVE POULTRY LLC
CANOLA LIVE POULTRY
1467 61ST ST
BROOKLYN NY 11219

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Consumer Complaint

Sample No. Explanation

Seizure No. Explanation

Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

- 04A - Two fingers in the picking machine in the processing area had extensive buildup of dark, dried food residues across food contact surfaces. Equipment properly cleaned, sanitized and replaced during inspection.
- One metal blood drain cone in the killing room processing area exhibit dark encrusted residue on food contact surfaces. Equipment properly cleaned and sanitized during inspection.
- 04F - Four live roaches were noted crawling on the floor and walls in the water meter area near front entrance..
- Three live roaches were noted crawling on the walls in the live bird holding area.
- Two live roaches were noted crawling on the floor near the office.
- One live roach was noted crawling on the floor in the eviscerating room.
- One live roach was noted crawling on the floor in the picking room.
- One live roach was noted crawling on the floor in the outdoor storage area.

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- 10C - The ceiling and walls in the live bird holding area exhibit peeling paint and broken surfaces.
- Standing water was noted on the floor in the picking room.
- Standing water was noted on the floor in the eviscerating room.
- The ceiling/wall perimeters in the out door storage room exhibit holes and broken surfaces.
- 14B - 15-20 dead roaches were noted inside the refuse container in the eviscerating room.
- Three dead roaches were noted on the floor in the eviscerating room.
- Two dead roaches were noted on the floor in the picking room.
- One dead roach was noted on the floor in the rest room facility.
- 8-10 dead roaches were noted on the floor near water meter area near front entrance.
- 15C - Four cages in the live bird holding area were noted soiled with unclean surfaces.

Memo

Consumer complaint alleges that the establishment has roaches.

5A Operations: Establishment slaughters chicken and other small animals for retail sale.

Insp. No	Inspector Name	Time In	Time Out	Total Time
734	Marlon Gordon	9:00	10:00	1:00

Person Receiving Report: David Lee

Title: Owner

Date: 04/05/2022

SANITARY INSPECTION REPORT

Estab. No.: 61 612210

HK LIVE POULTRY INC
HK LIVE POULTRY
8165 NEW UTRECHT AVE
BROOKLYN NY 11214

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Inspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

04F - 30-50 fresh and old appearing mouse droppings are present on the floor in the rear storage room open to both live bird room and outside area.

General Deficiencies ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

09A - Handwash facility in the eviscerating room is observed to lack sanitary drying device.
- Handwash facility in the slaughter room is observed to lack sanitary drying device and hand washing sign and to have soiled surfaces.
- Handwash facility in the toilet room is observed to lack hand washing sign.

09G - Chlorine sanitizer test devices are not available/in use in the establishment.

10A - Exterior front area doors and rear doors are open and are not properly screened.

10C - Floor in the slaughter room have an accumulation of feces under picker machine.
- Ceilings throughout the establishment have holes.
- Floor in the live bird area has chipped ceramic tiles.

15A - Picker machine in the slaughter room has a moderate build-up of organic residues on food contact surfaces on rubber fingers.
- Curtains between rooms have a small gap between plastic strips.
- Bleeding cones in the slaughter room have an accumulation of small organic residues.

15E - Unused equipment and materials in the front storage room are dust laden.

Memo

5A Operations: Establishment is a live poultry and small animals slaughterhouse.

OCR reviewed.

Insp. No	Inspector Name	Time In	Time Out	Total Time
947	Tatiana Uspenskaya	9:00	10:30	1:30
856	Maya Parada	9:00	10:30	1:30

Person Receiving Report: Ammy Ma

Title: Manager

Date: 05/13/2022

SANITARY INSPECTION REPORT

Estab. No.: 61 612210

HK LIVE POULTRY INC
HK LIVE POULTRY
8165 NEW UTRECHT AVE
BROOKLYN NY 11214

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies

ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.

- | | |
|-----|---|
| 03D | <ul style="list-style-type: none"> - Handwash sink in the eviscerating room lacks foot pedals. - Food pedals in killing room handwash sink are disconnected from water piping. - Employee observed to return from killing room to eviscerating room without washing hands and changing gloves and resuming food processing activities. |
| 04A | - Killing room bleeding cones have buildup of old dried product residues on food contact surfaces. Equipment properly cleaned and sanitized during inspection. |
| 05B | <ul style="list-style-type: none"> - 25E Product not given immediately to customer is stored at ambient temperature for less than 1 hour (see 6B deficiency). - 25B Firm lacks a knife sterilization or disinfection system in the eviscerating room. Deficiency corrected. - 25I Doors / plastic curtains are not used in a manner which provides adequate separation between eviscerating and killing room. Curtains are tied back. Plastic window between live birds holding area and eviscerating room is kept open when not in use. - 25H Employee observed entering processing area from killing room and working without changing apron. - 25K Scalding machine lacking overflow when in use. Water observed to be murky and feather laden. |
| 06B | - Chicken is stored on table at internal temperature of 98°F for less than 1 hour. Product rapidly chilled to less than 41°F during inspection. The accuracy of the thermometer used was verified during the inspection. |

General Deficiencies

ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.

- | | |
|-----|---|
| 09C | - Restroom facility lacks self-closing door and covered trash receptacle. |
| 09F | - Chlorine sanitizing solution for storing wiping cloths in the eviscerating room has excessive concentration, over 200ppm. |
| 10A | - Exterior front and rear doors are open and not properly screened. |
| 10C | <ul style="list-style-type: none"> - Floor in the killing room have an accumulation of feces under picker machine. - Walls in the killing room are soiled. - Ceilings throughout the establishment have holes. - Floor in the live bird area and eviscerating room have chipped ceramic tiles. - Walls in the live bird area have peeling paint. |
| 11C | - Food workers are drinking beverage in the eviscerating room as indicated by thermoses on the table. |
| 14A | - 5-10 old appearing mouse droppings are present on a floor in the eviscerating room. |
| 14B | - 5-7 live flies are noted on the 2nd floor. |
| 14C | - A cat is noted on the 2nd floor. |

Date: 05/13/2022

SANITARY INSPECTION REPORT

Estab. No.: 61 612210

-
- 15A - Picker machine in the killing room has a moderate build-up of organic residues on food contact surfaces on rubber fingers.
- 15B - Scalding machine in the killing room has soiled exteriors.
- 15D - Thermometer is not provided in the storage cooler.
- 15E - Unused equipment in the chemicals storage room are dust laden.
- 15F - Shelves in the chemicals storage room are dust laden.
-

Memo

5A Operations: Establishment is a live poultry and small animals slaughterhouse.

OCR reviewed.

ALL critical deficiencies were corrected at the time of inspection.

Insp. No	Inspector Name	Time In	Time Out	Total Time
947	Tatiana Uspenskaya	10:15	11:45	1:30
837	Yelena Pankova	10:15	11:45	1:30

Person Receiving Report: Hui Ma

Title: worker

Date: 06/13/2022

SANITARY INSPECTION REPORT

Estab. No.: 61 612210

HK LIVE POULTRY INC
HK LIVE POULTRY
8165 NEW UTRECHT AVE
BROOKLYN NY 11214

EST. TYPE: V

IPH: 5

INSPECTION TYPE: Reinspection

LICENSE TYPE: 5a

LIC. EXP. DATE: 05/30/2023

Sample No.	Explanation
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Seizure No.	Explanation
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Critical Deficiencies	ITEMS LISTED BELOW IDENTIFY SERIOUS DEFICIENCIES WHICH MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES AND OTHER ACTION PROVIDED BY LAW INCLUDING ADMINISTRATIVE HEARING OR COURT ACTION. THE DEFICIENCIES MUST BE CORRECTED IMMEDIATELY.
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General Deficiencies	ITEMS LISTED BELOW IDENTIFY INSANITARY DEFICIENCIES THAT MUST BE CORRECTED WITHOUT DELAY. THE PRESENCE OF THESE CONDITIONS MAY RESULT IN THE ASSESSMENT OF CIVIL PENALTIES.
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- | | |
|-----|---|
| 09C | - Restroom facility lacks self-closing door. |
| 09D | - The equipment wash sink in the eviscerating room is leaking onto floor. |
| 09F | - Chlorine sanitizing solution for storing wiping cloths and knife in the eviscerating and killing rooms have excessive concentration, over 200ppm. |
| 10A | - Exterior retail area and rear doors are open and not properly screened. |
| 10C | - Floor in the live bird area, eviscerating and killing rooms have chipped ceramic tiles.
- Walls in the live bird area have peeling paint. |
| 11C | - Food workers are drinking beverage in the eviscerating room as indicated by thermoses on the table. |
| 14B | - Two live flies are noted in the live birds holding area. |
| 14C | - A cat is noted on the 2nd floor. |
| 15A | - Bleeding cones in the killing room has a moderate build-up of dried product residues on food contact surfaces. |
| 15E | - Unused equipment in the chemicals storage room are dust laden. |
| 15F | - Shelves in the chemicals storage room are dust laden. |

Memo

5A Operations: Establishment is a live poultry and small animals slaughterhouse.

OCR reviewed.

Insp. No	Inspector Name	Time In	Time Out	Total Time
947	Tatiana Uspenskaya	8:45	10:00	1:15

Person Receiving Report: Hui Ma

Title: Manager