

From: Fearn Sukhnandan <fsukhnandan@gmail.com>
Sent: Friday, March 31, 2023 6:04 PM
To: tameem.allie halalwatchworld.org
Subject: Fearn industries inc

Hi Tameen

Please see process for fresh meat.

L.Alladin Poultry

Market processing Stages

Live Product enter facility	Offload from crates into cages
Display for customer to select and weight	Move to killing room where the birds are then hand killed
Scalding- post bleeding, bird undergo scalding tanks that contain hot water.	Defeathering- The carcasses then undergo the feather- picking machine for removal of the feathers .
Evisceration-After the feet and head are removed, the internal organs are removed .	Trimming & Rinsing- This is the preliminary”Cut up” process and may include different cuts. Follow by a rinse
Package	Finished processed meat is packaged for customers.

From: fearn sukhnandan <fsukhnandan1@gmail.com>
Sent: Friday, March 31, 2023 6:14 PM
To: tameem.allie halalwatchworld.org
Subject: Process

Hi Tameen

Please see process for outside distributors.

USDA product entering Facility to sell in Butcher section

Products delivered from DISTRIBUTOR	Products are checked to make sure are products were delivered
Products are then displayed in the display section and special cuts	Remaining products are stored in cooler and freezer to maintains temperature.