DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

DISTRICT ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION
1201 Main Street, Suite 7200 Dallas, TX 75202 (214)253-5200 Fax:(214)253-5314	4/27/2026-4/29/2026
	FEI NUMBER 1611736

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED
Simon D. Wheeler, Location Manager

FIRM NAME	STREET ADDRESS
Livestock Nutrition Center, LLC	1341 1st St Sw
CITY, STATE, ZIP CODE, COUNTRY Paris, TX 75460-8520	TYPE ESTABLISHMENT INSPECTED Manufacturer

This document lists observations made by the FDA representative(s) during the inspection of your facility. They are inspectional observations, and do not represent a final Agency determination regarding your compliance. If you have an objection regarding an observation, or have implemented, or plan to implement, corrective action in response to an observation, you may discuss the objection or action with the FDA representative(s) during the inspection or submit this information to FDA at the address above. If you have any questions, please contact FDA at the phone number and address above.

DURING AN INSPECTION OF YOUR FIRM I OBSERVED:

OBSERVATION 1

You did not inspect, segregate, or otherwise handle raw materials used in manufacturing under conditions that will protect the animal food against contamination and minimize deterioration.

Specifically,

On 04/27/2026, I conducted a walk-through of your facility and I observed a plastic trash can, with the lid on, labeled in black marker with (b) (4) I opened the trash can, and the loose contents appeared to be clumping and there appeared to be residual build-up from previous product on the inside of the trash can. I asked what the product was, and you stated it was (b) (4) I asked if you had any labeling or packaging from the product, and you provided an empty bag from a pile in the corner. The (b) (4) abel on the bag you provided states product should be stored in a cool, well ventilated place, below (b) (4) with the (b) (4) ontainer. The ambient temperature at the time was approximately (b) (4) degrees Fahrenheit. You stated that (b) (4) you manufacture approximately (b) (4) (b) (4) of poured lick tubs for cattle, horses, sheep, and goats utilizing this (b) (4) product.

OBSERVATION 2

You did not identify and evaluate each known or reasonably foreseeable hazard for each type of animal food you manufacture, process, pack or hold in your facility.

Specifically,

SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE	DATE ISSUED
	Blythe N Freihage, Investigator X Blythe N Freihage Investigator Signed By: BLYTHE N. FREIHAGE -S Date Signed: 04-29-2026 12:41:35	4/29/2026

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On 04/28/2026, I requested to review your Hazard Analysis (HA) and supporting procedures. You stated your firm manufactures approximately (b) (4) of poured lick tubs on an annual basis. You did not evaluate nutrient toxicity for nutritional supplements used in the manufacture of your poured lick tubs, such as non-protein nitrogen (Urea).

Additionally, in multiple locations within your HA, you identify the potential of Biological, Chemical, and Physical hazards but you do not specify what the hazard is.

SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE	DATE ISSUED
	Blythe N Freihage, Investigator X Blythe N Freihage Investigator Signed By: BLYTHE N. FREIHAGE -S Date Signed: 04-29-2026 12:41:35	4/29/2026

The observations of objectionable conditions and practices listed on the front of this form are reported:

1. Pursuant to Section 704(b) of the Federal Food, Drug and Cosmetic Act, or
2. To assist firms inspected in complying with the Acts and regulations enforced by the Food and Drug Administration.

Section 704(b) of the Federal Food, Drug, and Cosmetic Act (21 USC 374(b)) provides:

"Upon completion of any such inspection of a factory, warehouse, consulting laboratory, or other establishment, and prior to leaving the premises, the officer or employee making the inspection shall give to the owner, operator, or agent in charge a report in writing setting forth any conditions or practices observed by him which, in his judgment, indicate that any food, drug, device, or cosmetic in such establishment (1) consists in whole or in part of any filthy, putrid, or decomposed substance, or (2) has been prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health. A copy of such report shall be sent promptly to the Secretary."