

From: Kidd, Larry
Sent: Friday, October 17, 2008 8:17 AM
To: FSIS GuidanceDocumentComments
Subject: Ecoli N-60 labels

I don't like the way this sounds, if this is a label and they do all the testing, what happens when they have a positive Ecoli 0157:H7 outbreak? We recently had an in plant ground beef sample came up positive at a steak cutting operation that uses the trim and adds heal meat to it to make ground beef patties. Every piece of meat that this plant uses is brought in from the slaughter plant. It is from plants that have HACCP plans including testing for specific Ecoli 0157:H7 and have steps in place to eliminate Ecoli, yet we have a million pounds of source materials on hold pending further testing and re-writing of the company HACCP plans, ironic the fault lies at the slaughter plant which does their own testing and records their own results, how safe does that make me feel??? Not at all. I think this label feels like a USDA endorsement program.

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