

## Rhodes, Suzette

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**From:** Linda Haug [lindahaug28@gmail.com]  
**Sent:** Friday, April 09, 2010 3:12 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Please don't shut down our family farms!

Dear Mr. Almanza,

It has come to my attention that HACCP new set of guidelines that will make the inspections more stringent will probably have the opposite effect than what the government intends. The outbreaks of E. coli, salmonella, etc., have all been found at large factory farms not at small family farms. Being a restaurant owner I of course want safer food but not at the expense of putting small farmers out of business. These small farmers would be unable to pay or charge enough to cover the cost of inspections. Please reconsider the manner in which these regulations will be enforced.

Sincerely,

Linda Haug

Owner

Cafe Twenty Eight

Minneapolis, MN

**Rhodes, Suzette**

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**From:** debsdeli@frontiernet.net  
**Sent:** Thursday, April 08, 2010 6:01 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - HACCP System Validation

Do you people realize what you are doing to all of us small businesss? You will be putting most of us out of business. Is that your plan? Why has it taken 18 years for you to come up with this idea? I am sure this will end up in court.

Ray Crilly

**Rhodes, Suzette**

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**From:** Jim Poepping [poepping@albanytel.com]  
**Sent:** Thursday, April 08, 2010 7:23 PM  
**To:** Draft Validation Guide Comments  
**Subject:** HACCP Validation

Hi  
My name is Jim Poepping a small Meat Processor from the State Of Minnesota, Licance # 1064. If the proposed HACCP Validation is required by small plants like mine we will no longer be in business. Please consider the burden it will have on small plants like mine .  
Thank You  
Jim Poepping

## Rhodes, Suzette

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**From:** bounce50@yahoo.com  
**Sent:** Wednesday, April 07, 2010 11:37 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - validation

What has brought this on? What is happening at the processing plant that I do not know about? Is not the USDA inspection adequate to see that the place is clean and disinfected and that the meat is handled properly, cooled etc. as it should be? Are people falling dead of illness from germs coming from processing plants? What is happening? Why must there be so much red tape that we can hardly do our business --constantly having the hassle of more paper work and less real processing and tending to customers needs. Please reconsider this dramatic alteration in how operators must perform their work.

Thank you.

## White, Ralene

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**From:** R.D. Sibley [lonemoose@live.com]  
**Sent:** Thursday, June 03, 2010 7:14 AM  
**To:** Draft Validation Guide Comments  
**Subject:** Request special considerations for small scale farmers...

Listen - food safety is important. So are small farms. Please make sure that small farms (like say, less than 500 chickens, or less than 50 cows, less than 100 pigs... etc) have truly fair requirements for food processing. Seriously. Don't put requirements on us that are unnecessary for our scale/geography of business and don't put us OUT of business with overmanagement...

Thank you.

R.D. "Moose" Sibley

Lone Moose Farm  
Carroll Plantation, Maine

[www.facebook.com/pages/Lone-Moose-Farm/278246870700](http://www.facebook.com/pages/Lone-Moose-Farm/278246870700)

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Hotmail is redefining busy with tools for the New Busy. Get more from your inbox. [See how.](#)

**White, Ralene**

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**From:** Davis Taylor [dtaylor@coa.edu]  
**Sent:** Thursday, June 03, 2010 8:33 AM  
**To:** Draft Validation Guide Comments  
**Subject:** Local meat processors

Hi USDA Folks,

I am writing in support of **\*separate standards\*** for small and very small meat processors. You all know what is going on here: **small processors are thriving, creating jobs and providing local food security; onerous, one-size-fits-all regulation on meat processing will largely kill this renaissance. Let's do the right thing: keep the food safe, but have reasonable standards that meet the conditions and hazards of the big packing facilities, and different reasonable standards that meet the needs of the small and very small facilities.**

Thank you.

Davis Taylor, Ph.D. (economics)

**White, Ralene**

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**From:** jim stevenson [ellibelli8@roadrunner.com]  
**Sent:** Thursday, June 03, 2010 7:53 AM  
**To:** Draft Validation Guide Comments  
**Subject:** meat processing rules

**i support flexibility for small meat processors. keep strict regulations and testing for the big guys-they are the ones who need it the most!!**

**amy gullicksen  
limerick, me**

**Rhodes, Suzette**

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**From:** Joseph Navatto [joseph.navatto@gmail.com]  
**Sent:** Friday, May 21, 2010 8:40 AM  
**To:** Draft Validation Guide Comments  
**Subject:** HACCP System Validation

To Whom It May Concern:

Please consider adding sized-based levels of HACCP System Validation rules for processing plants. I agree that a tightening of standards for large and very large plants is necessary and desirable, but I feel that a "one-size-fits-all" system would be inappropriate and crippling to small processing plants. Small local plants are extremely important for independent farmers and consumers who prefer to consume meat with an identifiable source chain. The economic cost of the new HACCP rules would be vast, for every American who thinks that our culture should return to the small-producer agricultural model.

Thank you,  
- Joseph Navatto

## Rhodes, Suzette

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**From:** Kim Willemsen Wolffe [ksw752@hotmail.com]  
**Sent:** Thursday, May 13, 2010 5:48 PM  
**To:** Draft Validation Guide Comments  
**Subject:** concern over new regulations for small processors

To USDA Secretary Tom Vilsack:

I am concerned about the potential new regulations for small meat processors. I am a consumer of meat from a local source that uses only small scale processing, and will hopefully be a future small livestock farmer that will be using another small scale processor. I believe the new regulations will be prohibitive to small processors and force them to either raise their prices or close their businesses. Please help small scale farmers and processors continue to grow and promote local and sustainable food. Thank you for your attention to this matter.

Kimberly Willemsen Wolffe

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The New Busy think 9 to 5 is a cute idea. Combine multiple calendars with Hotmail. [Get busy.](#)

**Rhodes, Suzette**

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**From:** Kimberly Dumitrica [kdumitrica@yahoo.com]  
**Sent:** Friday, May 21, 2010 4:35 PM  
**To:** Draft Validation Guide Comments  
**Subject:** protect small farms

The new rules proposed by the Food Safety and Inspection Services (FSIS) division of the United State Department of Agriculture (USDA) will potentially put the source of our meat out of business. Small farms that ethically raise animals should not be punished for the problems caused by CAFOs. We have been able to know where our food comes from, and know that the animals were not confined. Additionally we know that the animals we consume have eaten natural diets. Please support the movement of getting to know where your food comes from and getting to know your farmer by protecting small farms and making business possible for them.

Sincerely,  
Kimberly Dumitrica

**Rhodes, Suzette**

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**From:** Lis Barsuglia-Madsen [loomys@westelcom.com]  
**Sent:** Thursday, May 20, 2010 8:30 AM  
**To:** Draft Validation Guide Comments  
**Subject:** meat processing regs.

TO : USDA

As a consumer of locally grown products , I'm appalled at the change in the regulations, that may make our local meat processors a part of history.

I like to know where my food is coming from & how it has been farmed or raised. This change in the regs is unaffordable and will kill many of the small processor

Find another solution.

Michael Barsuglia

Harrisville N.Y.

## Rhodes, Suzette

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**From:** Vickey Beaver [vickeya@gmail.com]  
**Sent:** Saturday, April 17, 2010 1:08 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Reinterpretation of Regulations Regarding Small Meat Farms

Please keep small USDA processing plants open for small farms. I just got an note from some folks in our Buy Local movement saying the USDA is reinterpreting guidelines and considering closing plants that service small farms and making them either pay the costs involved with going elsewhere or having to go out of business. While I agree that our food supplies need to be regulated to safeguard the public's health, closing small plants for small farmers does nothing but make the big places bigger, use up even more resources in transportation, and drives small, local businesses out of business. It's already expensive to buy local. The move to put a larger financial burden on these already struggling shops will make the costs even higher for consumers, giving us little choice but to buy from the big guys. Please balance safety with humanity.

Sincerely,

Vickey A. Beaver  
33 N. Lansing School Rd.  
Groton, NY 13073

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You're not old until you no longer enjoy life. Live it as if you don't have a second chance!

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## Rhodes, Suzette

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**From:** CleverQuilter Jean [Service@cleverquilter.com]  
**Sent:** Saturday, April 17, 2010 3:20 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Draft Meat Processing Regulations

The proposed re-interpretation of the USDA meat processing rules will put small meat processors out of business. Rural communities rely upon small meat processors to handle family and hobby farm livestock. Case in point: my family and I raise 50 broilers each spring for our own food each year. I drive 45 minutes to the only processor in our central NY region who handles broilers (Grapp Brothers in VanEtten NY). There simply is no one else who does broilers in Upstate NY within 2 hours of us (I live in Newfield). That's crazy and these rules will potentially eliminate that option as well. Implementing regulations aimed at curbing abuses at large factory slaughterhouses is not fair when applied across the board. Please take a look at changing requirements to allow small, rural slaughterhouses to stay in business.

Sincerely,  
Jean Gerow  
149 Blakeslee Hill Road  
Newfield, NY 14867

## Rhodes, Suzette

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**From:** Justin and Liz Nieman [jnieman@wildblue.net]  
**Sent:** Tuesday, April 06, 2010 9:31 AM  
**To:** Draft Validation Guide Comments  
**Subject:** More Regulations are Not Needed!

My local meat locker contacted me in regards to this issue. They are very concerned that these new regulations could place such a financial burden on them, that they would be forced to close. This greatly concerns me. I am a farmer who sells my beef to a few local lockers, and am proud to support them. I trust the product they produce, and I wonder what my options will be if they close? Our local lockers struggle to make it as it is, please do not burden them to the point of closure.

Sincerely,  
Liz Nieman  
Delhi, IA