

White, Ralene

From: lizabaker2008@gmail.com
Sent: Saturday, June 05, 2010 1:26 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Small scale meat processors

Please, please, please dont make the HACCP regulations into a "one size fits all" proposition. Please consider keeping the small meat processors in business and help fix our broken food system!

White, Ralene

From: diana_53231@yahoo.com
Sent: Tuesday, May 25, 2010 10:31 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HACCP

Please find a way to find a way to split the agribusiness mega-plants from the community-based localized plants within the regulatory structure.

White, Ralene

From: hornorh@gmail.com
Sent: Tuesday, May 25, 2010 9:09 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - New HACCP regulations

Its simple. The new one-size, fits all HACCP propositions dont fit all slaughterhouses. What you really need to do is create regulations that are appropriate for the small slaughterhouses and then regulations for the large ones.

White, Ralene

From: spices6@pacbell.net
Sent: Wednesday, May 26, 2010 12:00 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HACCP Regulations

Please do not enact one size fits all practices in your regulations. Our country needs many producers not just a few large ones. Dont use onerous regulations to help large corporations to drive small ones out of business.

**SS
California**

White, Ralene

From: jall29@gmail.com
Sent: Tuesday, May 25, 2010 7:51 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HACCP

I trust any new regulations concerning the HACCP will not affect my ability to purchase locally raised meats at my discretion, without having to send the meat off to large-scale slaughterhouses. The "one size fits all" inspection doesnt fit current industry practice and consumer demand.

Rhodes, Suzette

From: JohnandAndria [johnandandria@gmail.com]
Sent: Thursday, May 27, 2010 1:26 PM
To: Draft Validation Guide Comments
Subject: Docket Clerk, USDA, FSIS, Room 2-2127

I am writing to you about the new HACCP requirements open for comment until June 19. Someone needs to take a clear-eyed look at this situation and find a way to split the agribusiness mega-plants from the community-based localized plants within the regulatory structure. Many people in my area are buying locally-slaughtered meats now and getting to know their local farmers. They will not take it lightly to have their meat taken to huge processing plants if the smaller ones go out of business due to these new rules. We need to keep local infrastructure alive in this country. We need an inspection system that recognizes that the small plants do not put either the food economy or millions of people at risk. I am concerned about what these new regulations might do to my ability to have access to locally-raised and humanely-slaughtered meats. I will do my part to make other people aware of this information and monitor the outcome of this rule-making event. Pending the results, we will make sure our legislators hear our sides of this story.

Regards,

Andria Merritt
109 Cobblestone Ct.
Clayton, NC 27520

Rhodes, Suzette

From: guesswhosknitting@gmail.com
Sent: Thursday, May 27, 2010 1:29 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - changing the HACCP

I am writing to voice my objection to changing the HACCP regulations. Small business that provide consumers with locally-raised, pasture-fed, and humanely-slaughtered meats will be hard pressed to stay in business. We dont need more Big Business telling us what we have to eat. Dont destroy the free choice of Americans by changing this bill and making one more choice we have to eat healthy, local and humanely go away. Food in America is being ruined by big business and we dont want this to happen too.

Rhodes, Suzette

From: laura.meredith@gmail.com
Sent: Wednesday, May 26, 2010 3:15 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - New HACCP

Please keep small scale slaughter houses open! The reason we use them is to get good quality meat that isnt mass butchered, and with more humane and cleaner reputations!!

Rhodes, Suzette

From: dwgelbman@gmail.com
Sent: Thursday, May 27, 2010 8:15 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Rule Changes: Hazard Analysis and Critical Control Point

proposed rule changes in HACCP simply The proposal recommends testing for testing's sake, and it will cost small plants tens of thousands of dollars, perhaps even hundreds of thousands, every year. The financial burden appears great enough that this will destroy much of the remaining community-based meat processing industry, which is enjoying a renaissance and creating jobs.

Please revisit the rule changes and consider small and independent producers needs with regards to HACCP.

Rhodes, Suzette

From: E.G. MOULDS [egmoulds@hotmail.com]
Sent: Wednesday, May 26, 2010 10:26 PM
To: Draft Validation Guide Comments
Subject: Concern over proposed changes to HACCP

Please reconsider the proposed changes to HACCP. The proposed changes would wipe out many small businesses and seriously impede consumer access to local and sustainably-raised meat. You should be encouraging local food production, for the sake of the environment if nothing else. One size regulation does not fit all plants. You can do better.

Sincerely,

Elizabeth G. Moulds / 703.528.1651
Arlington, Virginia

The New Busy is not the too busy. Combine all your e-mail accounts with Hotmail. [Get busy.](#)

Rhodes, Suzette

From: mfragner339@gmail.com
Sent: Thursday, May 27, 2010 1:25 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Proposed new HAACP regulations

I am very concerned that the new HAACP regulations will put small meat processing plants out of business, making it impossible for small grass fed beef producers to survive.

Rhodes, Suzette

From: ms_jade_li@hotmail.com
Sent: Saturday, May 29, 2010 10:18 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - The new HACCP requirements

These new regulations will almost certainly have a negative impact upon my ability to have access to locally-raised, pasture-fed, and humanely-slaughtered meats. Please consider allowing what has proven to work well for the smaller operations, while focusing your time, energy, and effort on the massive, unclean, and certainly inhumane factory slaughterhouses. Thank you for reading.

Rhodes, Suzette

From: radcassie@gmail.com
Sent: Wednesday, May 26, 2010 3:13 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - New HACCP regulations

Hello, my name is Cassie Salinas and I am very concerned about the new proposed changes stating all meat require regular year round testing at all processing plants regardless of if pathogens have ever been detected. I choose to buy sustainable, local, grass fed beef because it is healthy, humane, and traditional. I feel like the new regulations might make it harder for my family to obtain this meat because small processing plants will not be able to afford this. Large scale processing plants that slaughter 5,000 animals a day may be able to afford this but I dont believe the small plants will. I feel like the USDA should not have a "one size fits all" approach to this as it is very clear that grass fed healthy cows dont have the same pathogenic problems that sick corn, hormone, and antibiotic fed cows do.

Rhodes, Suzette

From: rreed@otpc.com
Sent: Wednesday, May 26, 2010 7:03 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Dont change HAACP

Im very concerned about what these new regulations might do to my ability to have access to locally-raised, pasture-fed, and humanely-slaughtered meats.

Dont change HACCP to make it almost impossible for small-scale producers to comply.

Rhodes, Suzette

From: vtshelagh@aol.com
Sent: Saturday, May 29, 2010 6:08 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Slaughterhouse inspection rules

Small-scale slaughterhouses MUST have different inspection regulations to those of the mega-plants.