

White, Ralene

From: mahoneynancy@gmail.com
Sent: Wednesday, June 02, 2010 2:59 PM
To: Draft Validation Guide Comments
Subject: HACCP comiments

I am writing in opposition to the pending HACCP rules requiring increased inspection for our local meat processing facilities. I use a local processing plant here in Maine and I have not experienced any problems with sanitation. In fact I am more worried about eating meat processed in the large processing plants throughout America. Please do not add these additional requirements on our local plants.

Sincerely,
Nancy Mahoney

White, Ralene

From: Bernard M. Rosenthal [bmrbooks@sbcglobal.net]
Sent: Sunday, June 06, 2010 3:49 PM
To: Draft Validation Guide Comments
Subject: Meat processing

Dear friends at tthe USDA,

I am very much in favor of establishing mobile (and/or smaller) slaughtering units, and I hope the USDA will establish new regulations which will make it possible for small farmers to process their animals closer to home.

I have read Prof. Michael Pollan's numerous books and articles on the food industry and I am thoroughly convinced by his argument that legalising such smaller processing operations would be of immense benefit to us consumers.

Sincerely yours,

Bernard Rosenthal

Bernard M. Rosenthal, Inc.
POB 5855
Berkeley CA 94705

Phone 510 601 6100
Fax 510 601 6104

White, Ralene

From: A G [abgordon2@yahoo.com]
Sent: Sunday, June 06, 2010 10:08 AM
To: Draft Validation Guide Comments
Subject: new meat processing regulations

To whom it may concern,

I am so very against this new regulation. Period.

I want the option to be able to buy locally grown meat. Who is going to fund these tests that will be required? We all know who, and it will kill them.

My gut instinct is the large corporations are behind this somehow and I find it sickening.

Alison Gordon

Rhodes, Suzette

From: Matt Woods [woodsyt@gmail.com]
Sent: Friday, May 28, 2010 6:42 PM
To: Draft Validation Guide Comments
Subject: Do not over-test and over-burden my locally produced beef!

To Whom It May Concern:

I am writing to add my comment to the debate on the proposed new HACCP testing guidelines. After being horrified at the national beef recalls, the ghastly methods used to keep corn-fed cattle "healthy," and the Frankenstein-ian measures applied by industrial meat processors onto the relatively simple and time-honored practice of raising and slaughtering livestock, I have started buying my beef from a local producer at my farmer's market. Recently, I read [this article](#) in The Atlantic and I am very fearful that the clean, healthy, grass-fed beef I currently enjoy might be in jeopardy.

Please recognize the difference between large-scale, unhealthy meat processors who likely need frequent testing as opposed to small scale slaughter-houses with good policies and track records - don't apply the same ill-fitting standards to both.

Sincerely,

--

Matt Woods

Rhodes, Suzette

From: edgempres@aol.com
Sent: Thursday, May 27, 2010 11:45 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Help the small slaughter houses!!

Please do what ever it takes to keep locally small slaughter houses affordable and available to more than just the very wealthy. Many of us believe that a monoculture is dangerous to our health and dangerous to our economy. I personally eat foods from small farms where I know they practices - cant stand the condition of the large farms where cows, chickens ets are kept in their own escrement - ewe for eating! I also cant stand the amount of chemicals the large monsanto based farms use on their gmo food crops - also ewe. I also cant stand to see monopolies take over this country - a killer for any democracy! So whatever you can do to make it fair for small slaughter houses to thrive, will be a step in the right direction to help the health of our nation - and me in particular! Let me know if I can do anything to help convince you further! Thanks, Karin

Rhodes, Suzette

From: Budd13@verizon.net
Sent: Thursday, May 27, 2010 3:34 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Proposed rule changes in HACCP

I understand that we want our food to be safe, but treating small meat processing plants and farms the same as large industrial producers is not only too expensive for the little guys to afford, it is a waste of resources. Please find a way to split the agribusiness mega-plants from the community-based localized plants within the regulatory structure.

Yours,
Holly Budd

Rhodes, Suzette

From: bonniejanderson@q.com
Sent: Wednesday, May 26, 2010 3:42 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Meat Processing

As a meat consumer and especially a consumer that prefers to buy local, I am concerned about food safety but I am also concerned that my local farmer continue to be able to sell me affordable butchered processed meat. It would be prohibitive for him to pay thousands of dollars annually! to have each "recipe" of sausage or meat cut tested.

The result of such costly inspection procedures would put the small farmerrancher out of business.

Please consider the future of local farm-to-family.

White, Ralene

From: Don Stacey [don.stacey@nebraskameat.com]
Sent: Wednesday, April 28, 2010 11:57 AM
To: Draft Validation Guide Comments
Subject: CCP validations

Nebraska Meat is completely against the changes set forth in the Draft Guidance :HACCP Systems Validation of March 19, 2010. We have been operating since 1999 without a customer problem or recall. To not allow Appendix A or Appendix B as a scientific validation is burden that will cripple small plants such as Nebraska Meat. The entire industry will be affected by this proposal. "It it ain't broke don't fix it"

Don Stacey
Nebraska Meat Corp
973-578-2800 ext 110



White, Ralene

From: jemmamolly@verizon.net
Sent: Wednesday, April 28, 2010 3:04 PM
To: Draft Validation Guide Comments
Subject: HACCP

As you review these regulations, please consider the impact on small local farmers and processors. The new local CSA's that are just starting out will not survive the expenses incurred. Please consider exempting small local growers and sellers from the HACCP inspections.

Sincerely,

Donna E Holt-Sieradzki
Massachusetts

White, Ralene

From: oceanic@gmail.com
Sent: Tuesday, May 25, 2010 8:56 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Small slaughterhouses

It is imperative that the new HAACP regulations not cancel out the ability of small-time meat producers to function and provide goods at a reasonable cost to the consumer. I applaud your goal of keeping food safe, but small farms are not the enemy. The increasing mechanization of the U.S. meat industry is the enemy. My family buys only grass-finished meat from small farms, and that is a researched and conscious choice. Switching to CAFOs and other industrial methods of raising meat is not an option for us.

There is no reason that large and small meat producers cannot exist in the same world. Families like mine will gladly pay a little more for meat that was raised in a humane and sustainable way, and other families may not care as much about where their food comes from or may not be able to afford to vote with their wallets. However, if the slaughterhouse and processing fees go up exorbitantly, you unnecessarily harm both my family and the families that own those small farms.