

Rhodes, Suzette

From: Eric Hanner [ehanner@gmail.com]
Sent: Saturday, May 15, 2010 1:38 PM
To: Draft Validation Guide Comments
Subject: New Regulations on the meat industry

Hello,

Please do not impose blanket rules that will force many small meat processors out of business. The large plants are the ones who have ecoli contamination issues. We want to be able to buy local meat from a local farmer. Driving them out of business with expensive requirements that have not proven to be needed, is not beneficial to the US consumer.

Thank you,

Eric Hanner
Mukwonago, WI

Rhodes, Suzette

From: emily power [emilyopower@gmail.com]
Sent: Thursday, May 13, 2010 12:20 AM
To: Draft Validation Guide Comments
Subject: processing laws

please, pretty please, do NOT change laws on testing for the processing of chickens.

you will be driving many a small business owner out of business. which would be stupid since they provide better products and healthier food than most large chicken processing plants. stop killing small business, please.

emily o power
denver, co

White, Ralene

From: wdwubben@wctatel.net
Sent: Tuesday, June 08, 2010 1:52 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - meat inspection

We need no change in the meat inspection regulations for our small local custom meat processors. I have worked in a large meat processing plant and they are a different story than these small plants. My meat is plenty safe when it comes from my local locker.

Rhodes, Suzette

From: Rachael Hicks [josh.rachael.hicks@gmail.com]
Sent: Thursday, May 20, 2010 10:07 AM
To: Draft Validation Guide Comments
Subject: Draft Guidance on HACCP System Validation

The proposal for new rules which demand extensive testing of locally grown and processed meats concerns me. I hope to use small butchers for processing my locally raised meats. It seems that these regulations really apply to meat processing facilities which process thousands of animals a day. Small plants can't possibly keep up. The percentage of cost due to these additional tests as compared to the overall cost would be significantly greater. Please consider tayloring the regulations so that they are appropriate for the particular size and situation of various meat processing facilities.

Sincerely,
Rachael Hicks
Montana

Rhodes, Suzette

From: Shane Watterson [shanewatterson@gmail.com]
Sent: Tuesday, May 25, 2010 1:33 AM
To: Draft Validation Guide Comments
Subject: save the small!

Please give local, small meat businesses a chance to thrive. I feel MUCH safer eating meat grown/ slaughtered from a small, local meat business than I do large national/ international corporations. I do not trust overly processed food. If my food purchase needs more than a couple phone calls to find out where it came from then that's too many for me to feel safe about my purchase. I trust my local farmers, ranchers, slaughterhouses, etc to keep me safe, much more than I do a company hundreds if not thousands of miles away that will never meet me. I want to be able to see where my food comes from, talk to the people who make it, see that the animals are treated humanely. One size does not fit all. Put a face on my food, let me know where it came from. Please do not take away my option for local meat by not giving these small business a chance to thrive.

Sincerely,

Shane Watterson
6118 SE Ramona St
Portland, OR 97206

White, Ralene

From: elizabethjeanne@hotmail.com
Sent: Friday, June 04, 2010 11:03 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HAACP Systems

These new rules will cripple the local meat business from farmer to consumer if implemented. The current rules are working well. We dont need MORE government regulation, we need to spend time and resources to continue investing in our small business and towns.

White, Ralene

From: Jim Braley [braley.jim@gmail.com]
Sent: Friday, June-04, 2010 11:27 AM
To: Draft Validation Guide Comments
Subject: Local meat processors

To whom it may concern,
Please allow flexibility in your new regulations so that local,
smaller meat processors do not have undue burdens on them.

Thank you,
Jim Braley

Rhodes, Suzette

From: matt thielen [matt_thielen@yahoo.com]
Sent: Thursday, May 20, 2010 3:58 PM
To: Draft Validation Guide Comments
Subject: validation

A quick comment on HACCP validation from Thielen Meats of Pierz MN . Our concerns with the proposed validation are as follows . The costs associated with validation are far to costly for a market of our size to absorb meaning we will have no choice but to drop our Equal To status and go back to Retail Exempt. Which will mean a sharp drop in revenue and necessitate letting go a portion of our staff. This validation will not make our food system safer it will however force small processors like ourselves out of the market leaving our local businesses with only the large centralized suppliers to do their business with. Thielens has been under HACCP guidelines for 4 years , and in business for 90 years , with zero instances of food borne illness, or recall. Historically better than most large producers who when forced to recall need to recall thousands of pounds over a multi-state area, resulting in a much larger problem. The small producers under HACCP in MN using fsis guidelines for CCPs on lethality have validated the effectiveness of this program thousands of times over the years, in real world conditions, with extensive recorded results. My challenge to you is to demonstrate food safety problems that this program will resolve. Before you put small processors out of business with a costly program that is intended to fix problems that simple do not exist. Please have mercy on the small local processors who are doing all they can to produce a safe , quality product for their customers. Thank you for your time and consideration Matt Thielen

Rhodes, Suzette

From: megtkr@aol.com
Sent: Monday, May 24, 2010 3:18 PM
To: Draft Validation Guide Comments
Subject: Small Slaughterhouses

I grew up with having our family meat slaughtered and stored in a small, local meat business. There was great care to create safe, sanitary conditions. It is important to let the smaller slaughter houses conduct their business on a local level where less contamination or disease will be a problem. Basic requirements should not put these conscientious owners and workers out of work by requiring unnecessary requirements.

Thanks,
Meg Tucker, housewife, mother and provider for family for many years.

Rhodes, Suzette

From: Melinda Asmus [gm@integra.net]
Sent: Monday, May 24, 2010 11:58 AM
To: Draft Validation Guide Comments
Cc: 'Melinda Asmus'
Subject: FSIS-USDA small farmer meats

As a consumer I want to know where my meats come from I was so happy in the last 10 years to see small farmers taking a interest in raising products without hormones and antibiotics also treating their animals well. Please do not counter act this by placing unneeded fees on processing these products.

Sincerely,
Melinda Asmus

Rhodes, Suzette

From: Michael Daniels [miked@vintage59.com]
Sent: Tuesday, May 18, 2010 5:07 PM
To: Draft Validation Guide Comments
Subject: Local Slaughterhouses

To whom it may concern:

I fear that the increasing burden of regulation that is being proposed by the USDA in a "one size fits all" manner will harm (or eliminate) the artisan meat processors that I have come to value in recent years. Please take into consideration the overwhelming body of evidence that supports the idea that small plants present an exponentially reduced threat of food supply contamination vis-a-vis industrial processors.

I hope that these concerns matter to the decision-makers that are tasked with protecting Main Street America's health and well-being -- both economically and physically.

Sincerely,

--

Michael Daniels
Vintage '59 Imports
2800 Jenifer Street, NW
Washington, DC 20015
202.966.9218

Rhodes, Suzette

From: mingroc@msn.com
Sent: Wednesday, May 19, 2010 1:36 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - proposed HACCP

Dear Sirs,

We are a small grocery store in Minden, Iowa. A mom and pop operation that has been opened for 20 years. We buy all our meat from the meat locker across the street. The owner of the meat locker has informed us that if the HACCP goes thru he would no longer be able to afford to sell us his meat. Without his meat we would have to close. Who goes to a grocery store that doesnt sell meat? Please reconsider this validation. Our lively hood depends on it not going into law. Thank you for your consideration.

Sincerely,

Jerry and Mary Michels

Rhodes, Suzette

From: Noah Paci [noah.paci@gmail.com]
Sent: Friday, May 14, 2010 8:59 PM
To: Draft Validation Guide Comments
Subject: Local and Small meat processing is more than important

It is one of the few ways we can control the food we eat, eat a less diverse (meaning less animals in the meat we eat specifically ground meat) and it is important to support local farmers who raise more than vegetables. Small farming is important, please make the HACCP guidelines adapt to not support big business only, but have an adaption of some sort to allow for small traditional farmers and butchers to continue to exist. Don't legislate them with additional onerous processes or requirements that are suitable for large factory slaughter houses, which will simply economically drive the small meat processors out of business.

Rhodes, Suzette

From: Olson, Bonnie J. [bjolson1@stthomas.edu]
Sent: Thursday, May 20, 2010 1:02 PM
To: Draft Validation Guide Comments
Subject: Small meat processor inspections

My husband and I have been buying meat from small meat processors for years and have never had a problem with food safety. In fact, we believe that the meat we purchase from them is safer and healthier than meat processed by large institutions.

The proposed requirement that would have them submit all of their products for initial as well as recurring inspections will be extremely expensive for them and will possibly make it impossible for them to continue in business and impossible for us to enjoy their products.

Sincerely yours,

Bonnie J. Olson
St. Paul, MN

Rhodes, Suzette

From: Phil Hicks [philehicks@comcast.net]
Sent: Monday, May 24, 2010 9:03 PM
To: Draft Validation Guide Comments
Subject: meat producers and safety

Dear Safety Regulators:

Please keep the meat safety regulations reasonable for the small meat producers.

My whole life my family has purchased sides of beef from small farmers and small processors who treat their animals well, and butcher them "humanely" and cleanly.

These small businesses are full of hard workers who should be the backbone of local animal farming and good processing practices.

You are correct that agrobusiness needs careful scrutiny. The consumer has no idea where the animals have been raised, what conditions they suffered through, and how clean the massive slaughterhouses are.

Thank you for reading this,

Philip Hicks
San Anselmo, CA
(415) 454-8261
And
Mt. Desert, ME
(207) 244-5213