

White, Ralene

From: ibcaesarsmom@yahoo.com
Sent: Tuesday, May 25, 2010 10:32 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HACCP plan--exempt small processors!

I am very concerned that the new HACCP system validation rules will put small meat processors out of business. I get my beef from a small farm here in Texas, and it is custom processed at a small facility. The meat has always been of very high quality and I have been very pleased with the level of service they have provided. Small processors such as this, who have never had problems, should not be subjected to costly tests on a continuous basis unless problems arise that need to be resolved and monitored! I definitely prefer for my meat to NEVER pass through the doors of a large scale slaughterhouse.

White, Ralene

From: sarahlentzyd@gmail.com
Sent: Tuesday, May 25, 2010 11:19 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HACCP

Having small farm, grass fed, humanely raised meat is of utmost importance to my family. This is the healthiest way to eat and the best way to treat our animals. This is also the best way to support small business and the family run farms that have been around for generations making safe, high quality meats and farm products to their healthy and happy customers. The regulations set in the HACCP arent appropriate for small scale farms and their slaughterhouses. This people care about safety and quality even more than the large scale farms because their direct livelihood depends on taking care of their customers with the upmost in safety and health practices. To lay on them requirements that small scale operation can not afford to implement is unfair and unnecessary. Please for the good of families everywhere please reconsider you regulations. I would never trust eating from a large scale farm or slaughter house because of the inhumane treatment of the animals and the lesser quality of nutrients coming from the animals. My family would have to give up eating meat if we were to lose access to our small farms. Please reconsider and save small business farms and their slaughterhouses. Thank you. Sarah Dickinson

White, Ralene

From: sheggest@yahoo.com
Sent: Tuesday, May 25, 2010 10:26 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HACCP

As a consumer of locally raised and processed meats, Im writing with grave concerns about the proposed changes to slaughterhouse policies - specifically, the changes in how often testing is done, and by whom. Applying the same regulations to small producers, as to the large agri-businesses, is ridiculous! Please dont put the rest of these small producers out of business! The large plants are the real problem, and the reason why so many of us are turning to safer and healthier products from local producers - the same ones who dont have the powerful lobbyists to pull strings.

PLEASE, address the inadequacies in the new proposals.

Sincerely,
S Heggstad
Vermillion, SD

White, Ralene

From: LinskiZ@yahoo.com
Sent: Tuesday, May 25, 2010 10:21 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Small scale meat processors

I want to continue being able to purchase my grass fed meats from my local smaller scaled farmers. I DO NOT WANT MY MEAT BEING PROCESSED BY LARGE PROCESSORS. Do not make the rules and regulations so cumbersome with a one-size fits all mentality. This makes it impossible for the smaller farmer to continue to offer me a choice in where and HOW my food is handled. As well as HOW THE ANIMALS ARE TREATED. DO NOT take away my right to choose from whom I purchase my meat and chicken products.

White, Ralene

From: Robert Petersen [robert@sequoiamortgage.com]
Sent: Tuesday, May 25, 2010 4:55 PM
To: Draft Validation Guide Comments
Subject: Rules for meat safety

Importance: High

To whom it may concern:

Please consider drafting separate rules/regulations for small farmers and meat processors. We enjoy and want to continue purchasing meat from local growers her in the greater San Francisco Bay Area. I cannot obtain the meat quality I desire from the big firms. Additionally, I do not wish to eat meat from the big firms regardless of any regulations put in place.

Please listen and consider the concerns of local communities who wish to grow and sell local meats. The best way to do this is to work directly with the local firms to draft rules/regulations that "make sense" for their businesses and customers.

Thank you for this consideration.

Robert
Robert M. Petersen
Executive Vice President
Sequoia Mortgage Capital
1114 Irwin Street
San Rafael, CA 94901
415.946.8202 phone
415.946.8230 fax
www.SequoiaMortgage.com

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White, Ralene

From: Amy Weber [amy.weber@theantfarm.net]
Sent: Tuesday, May 25, 2010 4:53 PM
To: Draft Validation Guide Comments
Subject: <no subject>

PLEASE do not put the nail in the coffin of small meat processing operations. Their safety records are generally better than the industrial slaughter houses. As a consumer, I will ONLY eat meat if I know how it was raised and processed. There is a movement afoot where more and more people are coming to the same conclusion – to eat meat that is as humanely raised and processed as possible. Please do not subject the smaller operations to the same standards as the huge corporations. It not only provides a disservice to the general public, but to the animals that give their lives to sustain us. Please use some common sense. PLEASE.

Sincerely,
Amy Weber

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White, Ralene

From: Jessica Malloy [jessicamalloy@gmail.com]
Sent: Tuesday, May 25, 2010 4:28 PM
To: Draft Validation Guide Comments
Subject: local meat

To Whom It May Concern:

I have been buying locally raised, grass-fed beef for a few years. I enjoy how it tastes and it makes me feel good to eat a quality product that has less of a negative impact on our environment. I would be very disappointed in our government if the USDA forces small processors to abide by the same standards as the large ones. It would also be hypocritical for the USDA to have a program called "Know Your Farmer, Know Your Food" and then proceed with this. How about the government starting a program called "If It Ain't Broke, Don't Fix It" or "One Size Does NOT Fit All?"

Sincerely,
Jessica Malloy
Chesterland, OH

White, Ralene

From: Charles Fogg [ctfogg@yahoo.com]
Sent: Tuesday, May 25, 2010 4:03 PM
To: Draft Validation Guide Comments
Subject: Please Don't Kill Small Processing Plants

As a consumer there is nothing more satisfying than a trip to my local processing plant. They are pleasant, efficient, knowledgeable, and capable. The publishing of a draft guidance document on HACCP system validation, outlining new rules which would institute regular, year-round testing of all meats, whether or not problems have been identified would kill this small business. I thank you for listening.

White, Ralene

From: akeed1979@yahoo.com
Sent: Tuesday, May 25, 2010 7:37 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Proposed changes to HACCP

I am writing as a consumer. I source my meat from local, sustainable farms that by their very nature do a small volume of business. These farms send their meat to be processed at a small plant, both to avoid cross-contamination from the larger volume plants that butcher CAFO meat and also because sending meat to a nearby plant supports local economies.

I am concerned that the additional requirements being proposed will essentially put our local packing plant out of business. I agree that there is a serious problem with industrially farmed meat its one of the main reasons I dont EAT industrially farmed meat. However, there needs to be recognition with the regulations that smaller plants are different. For one thing, they are more easily accountable to the local community something that helps ensure quality in and of itself. For another, they simply cant afford this kind of increase in testing. They will close their doors, and the last thing our economy needs is more lost jobs.

As a consumer, I wont buy industrially processed meat, regardless of its original source. I dont trust the USDA to actually enforce their regulations with anyone but the little guys without lawyers. "USDA" on a food label is a total joke as far as Im concerned. If my local food source goes out of business, Im going nearly vegetarian. I can grow my own chickens and rabbits, and that will be what we eat. But Id much rather pay someone else to do it and the government will get some tax revenue in the process.

My thirty cents, in case anyone down there actually reads these things.

Nicole Damick

White, Ralene

From: tpscdoc@comcast.net
Sent: Tuesday, May 25, 2010 8:35 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Save small scale slaughter houses

I have lost all faith in our elected officials and the employees who carry out their orders. When are the governments actions going to be in the interest of the people. Agribusiness is not working. Americans continue to decline in health. I appreciate what the Obamas have done so far, now they and others need to put their authority where their mouth is. Its a shame that honest to goodness, real food is so difficult to obtain in the land of plenty, and out children will have a shorter lifespan than their parents!

White, Ralene

From: hlknies@gmail.com
Sent: Tuesday, May 25, 2010 8:15 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - 31910 draft guidance on HACCP system validation

On March 19, 2010, the FSIS published a draft guidance document on HACCP system validation, outlining new rules which would institute regular, year-round testing of all meats, whether or not problems have been identified. 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. As a consumer of this industry I am appalled at the heavy hand of FSIS when there has never been a problem identified at these small plants. Focus your efforts on the huge operations where there are a multitude of health issues. Virginia is experiencing a growth in this industry, which is creating a multitude of jobs. Kill the industry and you kill the jobs!

White, Ralene

From: kpmaxon@gmail.com
Sent: Tuesday, May 25, 2010 9:36 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - new HACCP requirements

I am very concerned about what these new regulations might do to my ability to buy locally-raised, pasture-fed, and humanely-slaughtered meats. We need to nurture more small, community-based ways to process meat -- not regulate them out of existence!