

Rhodes, Suzette

From: MrsCabrio@aol.com
Sent: Thursday, May 27, 2010 6:40 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HACCP Changes

I agree with artisan butcher, Joe Clouds, article in the Atlantic. Please do everything you can to allow the current HACCP guidelines to remain in place without requiring further end-product microbiological testing which would make it almost impossible for small-scale producers to comply. We love our local meat!

Rhodes, Suzette

From: Sara Culotta [sara@bizbloom.biz]
Sent: Monday, April 19, 2010 10:31 AM
To: Draft Validation Guide Comments
Subject: Meat guideline feedback

Dear USDA

The demand for local meat is growing quickly in our area.

Any distinctions in the regs that support small local farms should be considered. On a small scale they can serve local needs ably and are responsive and diligent to their customers and their markets. And they operate on tight margins also. Please consider ways that your actions can sustain their growth.

Sincerely,

Michael and Sara Culotta

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Rhodes, Suzette

From: Joyce Lovelace [jillybnz@gmail.com]
Sent: Monday, April 19, 2010 9:21 PM
To: Draft Validation Guide Comments
Subject: slaughterhouses

I am concerned that the new regulations on slaughterhouses are being made in a way that unfairly penalizes small operations. NYS has lost many slaughterhouses in the 30 years I have been involved in farming. This impacted me personally in finding a slaughterhouse to butcher my own animals for meat for the family, and limited our ability to butcher our home grown meat for sale. As a retiree who depends on small sustainable farms and local farmer's markets to obtain meat from animals raised in a humane and sustainable manner I regularly pay premium prices for meat I can trust. This is a strain on my budget. In addition I would not trust that meat obtained from a large slaughterhouse was safe, or that I got my own animal back, or that it wasn't contaminated by animals from feedlots or downer dairy cows.

Please consider the needs of smaller producers, and the consumers who depend on them when making changes in regulations.

--

Joyce Lovelace

"To be sane in a mad time,
is bad for the brain, worse
for the heart." WB

Rhodes, Suzette

From: liz_b_tree@msn.com
Sent: Tuesday, June 01, 2010 2:46 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Prosposed HACCP changes...

Please, please do not change the HACCP Hazard Analysis and Critical Control Point plan requirements. Please do not make it impossible for us to shop locally and avoid having to buy meat products from the huge industrial processors. I do not want to experience any of the toxins that turn up in the industrial food products far too often. Especially in light of the oil spill, it is more important than ever to shop locally. I trust my local farmers and meat processors -- it is in their best interests to sell totally safe food. Please leave the HACCP as it is. Thank you.

Rhodes, Suzette

From: xeniphia@hotmail.com
Sent: Wednesday, May 26, 2010 4:51 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - New HACCP Guidelines

Please take serious time to consider the effects of the proposed new HACCP guidelines on smaller slaughterhouses. If good practices as determined and supported by the USDA are being used by such facilities routine testing should not be a necessity. Small facilities have less chance for introduction of contaminants and less chance for widespread issues even if there is a contaminant introduction. I support testing for large plants, but not as an overall requirement for the industry, there should be a size consideration in the requirements.

Thank you,
Amber Stinnett

Rhodes, Suzette

From: heather.furnas@gmail.com on behalf of Heather Furnas [hjf4@cornell.edu]
Sent: Saturday, April 17, 2010 10:08 AM
To: Draft Validation Guide Comments
Subject: local meat processors

Please do not apply the same new laws to small local processors! We buy local meat because it is already safer, healthier, and more ethical, and these regulations would make it harder for us to get our safe, healthy, local meat because it would make it difficult for us to afford.

The safety of our meat and our health would be improved if we continue to keep local meat available. Please encourage local meat production rather than making it increasingly difficult to find and afford.

Thank you,
Heather Furnas
Ithaca, NY

Rhodes, Suzette

From: davjan4@gmail.com
Sent: Thursday, May 27, 2010 3:11 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Slaughterhouse rules

I am commenting on "Draft Guidance: HACCP Systems Validation," published by USDA's Food Safety and Inspection Service FSIS on March 19, 2010"

Please leave the small, local farmers and providers of locally grown meat out of this. Sending their meat to a commercial slaughterhouse will expose the meat to conditions that are contrary to why I shop at my local grassfed meat butcher. This meat is raised and processed in such a way that it is not subject to the same unclean conditions that conventionally raised beef is. They spend their lives in clean pastures and not crowded, feedlots ankle deep in feces and not a bit of grass in sight. These crowded conditions contribute to the spread of diseases like e-coli, much like crowded conditions contributed to the spread of human disease in tenements in the turn of the century US, and still do in other countries. Locally grown beef, pork and mutton also contribute to the local economy. Please stay out of my local food source.

Respectfully,

Dave Bryant, RN
Crowley, Texas

Rhodes, Suzette

From: Jeff Wojcik [wojcik_jeff@hotmail.com]
Sent: Thursday, May 27, 2010 10:59 AM
To: Draft Validation Guide Comments
Subject: opposition to proposed slaughterhouse regulations

I would like to voice my concerns over recently proposed USDA regulations that would make it nearly impossible for small-scale slaughterhouses to continue to exist in the U.S. While I am, of course, extremely concerned about food safety and the well-being of our country, the destruction of this portion of the food industry would be absolutely tragic. The movement towards smaller scale, more personalized food preparation and sourcing is a powerful wave in this country. The disturbing characteristics of large meat processors are not something that should be supported/championed by our government. Rather, both the large and small scale processors should be able to coexist in a free market environment. Savings jobs and small businesses is absolutely critical to helping turn around this company, as well as providing for a diversified base of industry for future growth and prosperity.

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Rhodes, Suzette

From: just2debbie2000@yahoo.com
Sent: Thursday, May 27, 2010 11:29 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Changes to the HACCP

I am requesting that your re-consider implementing this program. Most of the meat recalls involve the larger plants, making it harder to control. Should a serious epidemic with the meat spread it is my opinion that the larger plants are the vulnerable. We would have no back-up plan for meat. I like to buy my meat fresh, without additives, pasture-fed and locally raised. I believe I am making a wiser consumer choice. Yes it does cost a little more but the taste and quality are unmatched.

Rhodes, Suzette

From: davelmyers@gmail.com
Sent: Wednesday, May 26, 2010 10:49 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Proposed HACCP rule changes

I am concerned that these new rules will drive small local slaughterhouses out of business. After seeing the terrible problems with companies such as Tyson, I want the option to buy local grass-fed beef and other meats from small local distributors. Please take these people into account. A two tiered system could work well for everyone concerned. Thank you.

Rhodes, Suzette

From: lswalters@gmail.com
Sent: Wednesday, May 26, 2010 3:47 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HACCP Requirements

I am a consumer who would like to afford locally grown and processed meats. Its hard now, but your proposed changes to HACCP requirements requiring testing for the sake of testing regardless of safety record or history is going to put small processors out of business. Have you not gotten the memo that agriculture needs to get SMALLER, not larger in order for it to stop killing people? Im much less worried about e coli than I am about the obesity, diabetes and heart disease caused by the western diet. Please dont make it harder for us to eat healthy. One size does NOT fit all. Give small farmers and processors a chance.

Rhodes, Suzette

From: djadam@aol.com
Sent: Thursday, May 27, 2010 12:27 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Draft Guidance: HACCP Systems Validation

I want to insure that the small scale meat processors can remain in business. The language in the draft seems to favor large scale processors and therefore I am opposed to it.

Rhodes, Suzette

From: Dione Anterola [danterola@gmail.com]
Sent: Thursday, May 27, 2010 5:27 PM
To: Draft Validation Guide Comments
Subject: validation of HACCP systems

Shame on you at the USDA. You're new HACCP regulations will hurt small slaughterhouses and force them out of business. American's will be left with poor quality meat from large factories that poses a much greater risk to public safety than any small slaughterhouse. Enacting one size fits all standards is a poor choice. I will be informing everyone I know about this and we won't forget who to blame when we can't get local fresh meat anymore.

Dione Anterola

Rhodes, Suzette

From: dmccask@gmail.com
Sent: Thursday, May 27, 2010 11:51 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Hazard Analysis and Critical Control Point food safety plan

As one who wishes I and other consumers had better access to pastured, grassfed beef from small ranchers, I am very concerned that the proposed HACCP food safety plan will only serve to drive them and other small meat processors out of business. Of course the regs are necessary to counteract some - by no means all - of the negative effects of factory farming. But it is shortsighted and shows great ignorance of the reality of these small producers to require them to comply with such regulations. I hope my government will listen to comments such as these and revise the regulations so that small producers can stay in business, providing us with the healthiest products out there.

-Deborah McCaskey

Rhodes, Suzette

From: dankallen@gmail.com
Sent: Wednesday, May 26, 2010 10:58 PM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Small Slaughterhouses Must Survive!

I urge you to find ways for small slaughterhouses to cost-effectively meet safety standards.

Small businesses that do good, such as these, deserve extra attention and extra consideration. Small business -- any small business -- is important to job creation and economic stability. And small slaughterhouses not only fulfill an important economic role, but also provide specialty and quality products that may become unavailable.

Thank you for your time and consideration,

Sincerely,
Dan Kallen