

White, Ralene

From: christracyj@gmail.com
Sent: Wednesday, May 26, 2010 11:50 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - HACCP for small-scale slaughterhouses

USDA,

Please be sure to distinguish between small town slaughterhouses and the giant agribusiness slaughterhouses when you consider implementing more stringent HACCP requirements. These new requirements would place an unfair burden on small town slaughterhouses, the vast majority of which have never had e coli violations, and could deal a serious blow to this sector of the economy.

Thank you for implementing solid food regulation without hurting small farmers and slaughterhouses.

**Sincerely,
Chris Jones**

White, Ralene

From: wearethenorwoods@yahoo.com
Sent: Wednesday, May 26, 2010 10:07 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Save Small Scale Meat Slaughterhouses!

For about a year now, my family has purchased local grass fed beef from a local farmer, which is then processed at a local slaughterhousemeat processing plant. This meat is by far the best quality, and the best nutrition filled meat we have ever consumed.

I love the fact that we can buy local, sending our dollars straight back into our local economy. We love that we can buy meat directly from a local farmer, not from the grocery store where the meat comes from a corn fed feed lot. The problems with contamination and unfair treatment to animals is a problem with the giant scale slaughterhouses, not the small ones.

White, Ralene

From: rhiamom@gmail.com
Sent: Wednesday, May 26, 2010 9:20 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Meat slaughterhouse regs

I am totally in favor of slaughterhouses being regulated. The large industrial ones need it desperately. But the small local ones dont. They dont have to process 400 cows an hour they can and do stop the line to clean immediately if any carcass is contaminated with feces. In this matter one size does not fit all. Meat from these smaller slaughterhouses is already safe to eat, while the meat from the industrial slaughterhouses is not.

I buy my chicken and pork from a local farmer. I am looking for a similar source for beef. The proposed new regulations would put them out of business, or make them send their meat to the very place I am trying to avoid, the industrial slaughterhouse. Please dont make all our food as unsafe as the industrial food. Let us keep our small local slaughterhouses and our safe local food.

White, Ralene

From: kris_hoff@yahoo.com
Sent: Wednesday, May 26, 2010 7:59 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - new HACCP regulations

Leave the small butcher shops alone! if you are truly concerned about the nations food safety, we should be looking for diversity rather than running 90% of our countrys meat supply through a handful of plants. One size fits all type regulations make no sense for this industry.

**Kris Hoffman DVM
Rothschild WI**

White, Ralene

From: Courtney Ostaff [ostaff1@yahoo.com]
Sent: Wednesday, May 26, 2010 9:22 AM
To: Draft Validation Guide Comments
Subject: proposed regulations

As a consumer of local, organic meats, I feel that the USDA needs to recognize that "one size fits all" inspection no longer fits current industry practice and consumer demand. 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. Regular, year-round testing of all meats, whether or not problems have been identified, are both unnecessary for reputable small-scale establishments and cost-prohibitive.

Courtney Ostaff

Riley, Mary

From: mtnrunfarm@ntelos.net
Sent: Thursday, April 22, 2010 9:15 AM
To: Draft Validation Guide Comments
Subject: Please visit our Farm first!

My name is Ben Coleman. I am a fulltime farmer and food producer in central Virginia. I am 36 years old. I am building a successful Farm operation which sells Our home-raised meats directly to the consumer from the farm. Our farm has an "open gate" policy that allows ALL customers to inspect our farm ANY time. This relationship builds trust and safety. Our farm is a power house in the Local food system of Bedford County, VA. We have ten years of experience selling to about 300 families in VA. These families are dependent on us. They are passionate and ready to fight for their food rights. I am writing to WARN the politicians. If our community is pressured by any more regulation (regulation is already out of touch with reality and is keeping our business in "survival" mode) there WILL BE on onslaught of angry families who vote to protect their food and their farmer (ME!). Please heed the warnings that hard working American Farmers are expressing. I invite anyone interested to visit our farm on the web at mountainrunfarm.com OR in person. I believe we have some answers to creating FOOD SAFETY and security of the American Food Producers. The safest food in American history came from the backyards and family farms of the Founding Fathers. These were the days BEFORE any diseases or need for Government Regulation. We are reaching that same level of food safety on Mountain Run Farm in Sedalia, VA. Thank you for Supporting, not hindering, REAL family farms, Ben Coleman

Riley, Mary

From: Jan Buhrman [jan@kitchenporch.com]

Sent: Thursday, April 22, 2010 12:05 PM

To: Draft Validation Guide Comments

Subject: proposed validation regulations

I'm a supporter of local foods and a farmer to table educator and I use a local meats as well as raise my own pigs and slaughter them myself for my family and friend's dinners. I'm concerned that the proposed validation regulations out of the Food Safety and Inspection Service will be costly for small meat processors forcing them to increase prices for slaughter and processing or worse, go out of business. USDA needs to rethink these new rules; they don't increase food safety and sure don't help local food systems or family farmers.

Please consider this carefully as this is not supporting small farmers.

Jan Buhrman

Jan Buhrman 54 Hewing Field Chilmark, MA 025353 508.645.5000 office 508.360.4491

White, Ralene

From: tedandjo@netins.net
Sent: Wednesday, June 09, 2010 6:41 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Regulation of Local Locker plants

Dear Sirs

We do not live in New York city. We depend on the local locker plant to be able to process our pigs and steers for our home freezer. Dont throw out the baby with the bath water. Get off this path of undue and sometimes stupid regulations for our locak locker.

Ted and Jo Dixon

White, Ralene

From: Jared Fry [dhmeats@yahoo.com]
Sent: Tuesday, June 08, 2010 8:00 PM
To: Draft Validation Guide Comments
Subject: HACCP Validation

I am concerned over the new validation for meat processors. This will significantly hurt small businesses and the consumer . No one can absorb the cost to which is being proposed. Please consider the economical effects of this validation for small businesses and the consumer.

Thank you,

Jared Fry
D+H Meats llc

White, Ralene

From: Don Hermanson [drhermy@gmail.com]
Sent: Tuesday, May 04, 2010 9:54 AM
To: Draft Validation Guide Comments
Subject: Comment

I am writing to make a comment concerning the draft validation compliance guide. As a small farmer producing local food for four farmer's markets in Southern Minnesota it is vital that there is a processor/s that are local to process the animals I raise. By increasing the regulations on these small processors you are defeating all the good you are doing in promoting local food. On one hand you are encouraging farmers to produce local food and on the other hand you are making it more and more difficult to have the necessary processors to stay in business with additional fees and regulations. You can't be effective on by doing both. I encourage you to reconsider the proposed regulations in the light that they wilnegatively harm our farm and the growth of the local food systems.

**Don Hermanson
Hermanson's Harvest
Nicollet, Minnesota**

Riley, Mary

From: Mary Cush [curad3@earthlink.net]
Sent: Wednesday, April 28, 2010 8:05 AM
To: Draft Validation Guide Comments

Please do not impose these rules on small processors. I keep hearing "rural initiative" . Nothing would squash business opportunities in rural areas like this. I know of NO outbreaks ever in history that can be traced to these smaller processors and they are a vital part to RURAL America which everyone seems to want to give lip service to, but won't actually LISTEN to us out here. Love to you all in the big city and please leave us alone and don't give us anymore "rural initiative" if this is what it looks like

Riley, Mary

From: pmunkey@gmail.com on behalf of Sean McClintock [Sean@McClintock.name]
Sent: Tuesday, April 27, 2010 7:08 PM
To: Draft Validation Guide Comments
Subject: NO to Micro Testing

HACCP is an effective framework for safely handling food. Please do not put small meat processors out of business by requiring expensive micro testing from all, regardless of size or of safety history. What we need is true enforcement of existing regulations and full recall authority, not the wolf-watching-the-sheep approach we have now. Small processors are the safe ones, don't put them out of business with micro testing requirements!

Sean - a concerned eater, chef and parent

Riley, Mary

From: Marvobihl@aol.com
Sent: Sunday, April 25, 2010 12:23 PM
To: Draft Validation Guide Comments
Subject: Meat processors propose safety rules

I'm a family farmer and use a local butcher shop to slaughter my livestock. I'm concerned that the proposed validation regulations out of the Food safety and inspection service will be costly for small meat processors forcing them to increase prices for slaughter and processing or worse go out of business. The USDA needs to rethink these rules; They don't increase food safety and sure don't help the local food business or the farmers. At a time of poor economic conditions we need to rethink our plans and place attention for food processing safety measures on large quantity producers where experience has shown to be the serious violators due to the quantity distribution.

Marvin Bihl, Beef Cattle farmer
14316 Endicott Ave NW
Clearwater, MN 55320
320-558-6392

White, Ralene

From: joe Murphy [murphyjj04@yahoo.com]
Sent: Wednesday, May 05, 2010 10:48 AM
To: Draft Validation Guide Comments
Subject: Proposed Safety Rules

To Whom It May Concern: I am the owner of a small USDA plant, and the prospects of these new testing guidelines will be devastating to my company. We already go above and beyond what we are required to do for testing. This will put a lot of us small family owned businesses out of business. I don't feel that it is necessary to implement these changes.

Thank You

White, Ralene

From: m.randal@mchsi.com
Sent: Monday, May 03, 2010 9:00 PM
To: Draft Validation Guide Comments
Subject: Comments on Draft Validation Guide

To whom it may concern:

Last week, I learned that our favorite meat locker might not be able to stay in business due to these new requirements. We have bought meat and deli items from this local business since we moved into town seven years ago. The quality and variety of their products are excellent--much better than the the supermarkets or big discount stores. We have never had any issues with any of their products. Whenever possible, we buy local to support our local community! Also, we use this locker to process our deer meat which is not a service that is even available at the local supermarket or Wal-mart Super-center. I hate to think that these new requirements are going to push out the local meat lockers out of business and jobs and services out of our communities. I also wonder what will happen to the quality and prices of the larger supermarkets when their is no competition from the local meat lockers. Please reconsider making these regulations a requirement for small businesses that can't afford the cost. My experience is that in a small community the quality and safety of the products is what keeps these lockers in business. Like any small town, issues are communicated the old fashion way- word of mouth--any quality issues would lead to lack of business and eventually to closed doors.

Please do not make these requirement applicable to the small meat locker and drive them out business!

Sincerely,

Byran and Mary Randall

White, Ralene

From: Susan Mohorn [smohorn@gtcomp.net]
Sent: Tuesday, May 04, 2010 9:36 AM
To: Draft Validation Guide Comments
Subject: Food Safety and Inspection Service

I am a consumer from Nebraska. I am concerned about the proposed regulations by the Food Safety and Inspection Service. My concern is that the proposals will be too costly or burdensome for local producers and processors to comply with and increase the expense passed on to consumers or force many out of business. This will be incredibly destructive to our local farmers and food systems. Please reconsider these rules.

Thank you for your time.

Susan Mohorn

Rhodes, Suzette

From: CelticWarrior [celticwarrior.geo@yahoo.com]
Sent: Saturday, April 17, 2010 8:37 AM
To: Draft Validation Guide Comments
Subject: New USDA Regulation Interpretation

Dear Sirs,

I am disturbed to hear of the re-interpretation of current regulations dealing with meat producers and processors. While I understand the need to ensure the safety of the food supply, what this action will accomplish is the exact opposite in my opinion. The financial investment required to meet the standards will effectively drive the small producers/processors out of business. In the end, rather than having a diverse spectrum of suppliers we will be reduced to obtaining products from a very small pool of suppliers. This would be a dangerous situation in that should the meat supply become tainted or otherwise require a recall the number of consumers affected by that one supplier could be much more significant than the current situation.

I request that you suspend the current direction in your enforcement efforts and pursue options that encourage and educate the small business owners in the field. Be assured that I will be contacting my representatives at the state and national level in this matter. A diverse food supply is safe food supply. Thank you for your attention to this matter.

Sincerely,
Michael R. Galbreath
Ithaca, NY

Rhodes, Suzette

From: walt828@gmail.com
Sent: Thursday, May 27, 2010 8:35 AM
To: Draft Validation Guide Comments
Subject: Message from Internet User - Dont Kill Small Meat Processors

It is time for the USDA to stop creating regulations designed in such a way that only industrial agriculture can meet them. Small scale meat processing plants within local economies provide healthier meat at a sustainable scale in an ecologically responsible way. Farmers, dairies, and meat processors on a small scale MUST NOT be driven out of business by regulations designed for industrial scale. If you want to do something valuable for the American people, change the regulations to promote small farmers and put agribusiness out of business.

Dr. Scott E. Walters
Asheville, NC