

**White, Ralene**

---

**From:** nateandmel@torchlake.com  
**Sent:** Tuesday, May 25, 2010 9:31 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - HACCP regulations on small scale meat processors

**We need an inspection system that recognizes that the small plants do not put either the food economy or millions of people at risk in case of a food safety event. We dont need more regulations that will put small scale processors out of business, because they are regulations designed for mass production on large meat processing plants.**

**White, Ralene**

---

**From:** metraco@hotmail.com  
**Sent:** Wednesday, May 26, 2010 2:03 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - draft guidance document on HACCP system validation

**To Whom it may concern:**

**I spend a small fortune on pastured beef and lamb from small, local farmers so that I can have access to high-quality meat. I do not want my clean, healthy meat contaminated by the nasty CAFO corn-eating, diseased animals.**

**Please do not put such a huge, unrealistic burden on small-scale slaughterhouses that you drive them out of business. Large-scale agriculture has already destroyed the quality of enough of our food. Please try to remember that you are supposed to protect the food and the people, not big business.**

**Thank you,  
Metra Cohanin**

**White, Ralene**

---

**From:** Richard R. Miller [tyagi99@yahoo.com]  
**Sent:** Wednesday, May 26, 2010 12:00 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Meat saftel

Sir/madam:

I read about the proposed new regulations for meat safety. It is unfortunate to read that you want one set of rules to apply to all.

I only eat meat that is organic and comes from small ranches in Northern California. If your regulations are going to end up putting small businesses out of business, or force those who remain, to raise their prices that is not good.

I prefer to buy from small operations because their animals are healthier and they care about what they do. I know government does not care about that aspect of life and food.

**I hope you will have some common sense and adjust regulations to to size of the operations.**

Yours,  
Richard R. Miller

**White, Ralene**

---

**From:** weaverdun@aol.com  
**Sent:** Tuesday, June 01, 2010 7:34 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - new HACCP requirements

**Please dont regulate small, local butchers and small scale meat producers out of business. In spite of the trend towards bigger is better, many of us feel that decentralizing food production will be the salvation of American produced food. If we cannot feed our own people, how secure will America ever be?**

**White, Ralene**

---

**From:** map2947@aol.com  
**Sent:** Monday, June 07, 2010 9:56 AM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - Draft Guidance - Small meat processors

**I am strongly opposed to the FDAs FSIS proposal to require small meat processors to do significantly more microbial testing on the meat products they process.**

**My family has used small meat processors for years and have never had a problem with any of their products.**

**I feel these small meat processors are constantly aware of food safety and believe in the regular inspections they have and want to continue to serve public with their meat products.**

**Your consideration of these comments is sincerely appreciated.**

**Marilyn Platner  
3578 Scott Road  
Marion IA 52302**

**White, Ralene**

---

**From:** Ryan Pesch [pesch@umn.edu]  
**Sent:** Wednesday, June 02, 2010 11:10 AM  
**To:** Draft Validation Guide Comments  
**Subject:** Comments on new rules from farmer in MN

I am concerned about the draft validation compliance guide because of the high cost it will impose on small meat processors. As a farmer who direct markets, I rely on a couple of small meat processors in my immediate area, I would not want to see any of them pushed out because of high regulation costs...moving my animals a longer distance would add to my own costs and the costs of my customers ready access to products. At a time where local food products are much in demand, this would really complicate our ability to market products and meet this demand.

Thank you,  
-Ryan Pesch  
Lida Farm  
Pelican Rapids, MN

**White, Ralene**

---

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

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:** Ken Hahn [krhahn.1999@gmail.com]  
**Sent:** Thursday, June 03, 2010 8:24 AM  
**To:** Draft Validation Guide Comments  
**Subject:** New Slaughter Facility Rules

To Whom it may concern:

Please let it be know that I am apposed to the new rules proposed by the Food Safety Working Group because of the broad negative affects it will have on our local food systems. Please allow for provisions and flexibility in the rules that will allow for small scale producers and processors to continue to provide high quality products to consumer without undue burden. Our food system, already, is too dependent on large scale producers and processors. These operations are where the real threat to public health come from.

Thank you for taking my comments into consideration.

Sincerely,

Ken Hahn

## White, Ralene

---

**From:** Dezra Helgeson [dezra@helgeson.com]  
**Sent:** Wednesday, June 02, 2010 3:43 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Excessive testing for small meat processors

For three years my family has purchased meat from a local farmer in Minnesota. The proposals for additional testing will put an excessive and undue burden on the processor they use. They do not process 24 hours a day, seven days a week like the behemoth processors do. They process only half a day, once a week. The additional testing costs cannot be spread over thousands of products and passed on to the consumer in small amounts. The proposals, if instituted, would shut down the smaller processors all over the U.S., effectively removing choices for consumers.

Please consider the small farmers and processors, and those of us who buy from them.

Thank you,  
Dezra Helgeson  
Robbinsdale, MN

**White, Ralene**

---

**From:** Ken & Judy Frieler Central Lakes Landscape [judyfrieler@meltel.net]  
**Sent:** Wednesday, June 02, 2010 4:25 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Know Your Food Campaing

Hello,

**I am writing to let you know that I want you to support the local rural farmers.**

**Our small processors are in danger and our large processors are mostly the ones involoved in the food safety news.**

**We need to eat halthy, wholesome local meats so we fight against the obesity in our nation. You are countering the USDA's much local foods Know Your Farmer, Know Your Food campaing.**

Please

Judy Frieler

28670 State 28

Grey Eagle MN 56336

320-491-0024