

## Rhodes, Suzette

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**From:** kellyj@deatherages.net  
**Sent:** Wednesday, May 26, 2010 11:38 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - HACCP regulation changes

As someone who purchases meat from small producers at farmers markets, I encourage the USDA to be careful that these proposed changes do not add needless cost to small producers who provide safe food on a small scale to local customers.

**Rhodes, Suzette**

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**From:** Kalifg@gmail.com  
**Sent:** Friday, May 28, 2010 12:20 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - Save small slaughterhouses

Small slaughterhouses are both more humanely run and are easier to keep clean.

## White, Ralene

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**From:** Susan Showalter [sshowalt@comcast.net]  
**Sent:** Monday, June 07, 2010 3:21 PM  
**To:** Draft Validation Guide Comments  
**Subject:** proposed pathogen testing requirements

We are strongly opposed to the proposed new requirements. Extra testing is unnecessary for small meat plants because they do not slaughter and process meat 24 hours a day, 7 days a week; the farmer we buy from slaughters a half-day once a week. The proposed requirements would be a hardship to small plants because the cost can be spread over a extremely lower volume of products than is the case with the mainstream meat industry. Such requirements will greatly reduce the number of small farmers that can stay in business and remove what is an important resource for many.

Susan and David Showalter  
St. Paul, MN

## Rhodes, Suzette

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**From:** Daniel [djbrook2@gmail.com]  
**Sent:** Monday, April 19, 2010 1:54 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Comments on new regulation

Hi,

I am writing to express my concern about the increased regulations that will require all butchers/slaughterhouses/meat processors with a USDA seal to significantly increase the amount of testing they do. These regulations will make it prohibitive for small meat processors that service many small farms to continue to operate and will only allow large factory processors to continue to process meat. It is important to regulate meat processors in order to keep meat safe, but the regulations should not be such that it prohibits small local processors from existing. I personally worry more about the safety of the meat that comes out of large factory processors that are more worried about putting out a large quantity of meat than ensuring meat quality and safety. I am a supporter of promoting small local farms to be able to produce safe high quality food. The USDA needs to work to ensure that small farms are able to exist and produce local food. Thank you for your time.

Respectfully,  
Daniel Brooks  
1513 Slaterville Rd  
Ithaca, NY 14850

**Rhodes, Suzette**

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**From:** Zach Via [zvia@mac.com]  
**Sent:** Wednesday, April 14, 2010 11:50 AM  
**To:** Draft Validation Guide Comments  
**Subject:** USDA Regulations on Small Meat Plants

USDA,

I live in Ithaca, NY and my girlfriend and I often buy organic meat from local vendors in the Finger Lakes area. We enjoy supporting the local economy and getting sustainably raised, organic meat - we feel that buying local products makes us healthier and responsible consumers. One of our favorite vendors, Engelbert Farms of Nichols, NY recently sent us an e-mail discussing a new set of proposed HACCP Validation regulations on small slaughterhouses, which would significantly increase their cost of production. Those costs would be carried onto the local farmers, and ultimately to us, the consumers. The local products that we buy are of the highest quality, and I would strongly urge your organization to understand and differentiate a massive, large scale producer from small, local farms. The same requirements cannot be met by both parties without driving the local producers out of business, which would cause a highly adverse effect on the local economy. Please reconsider your proposed regulations, and let local farms produce top quality, sustainable products for local consumption.

Sincerely,

-Zachary Via  
Doctorate Student  
Cornell University

## White, Ralene

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**From:** lamallery1@gmail.com  
**Sent:** Tuesday, May 25, 2010 10:02 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - small scale slaughter houses.

**Please protect my right to buy local, pasture fed, humanely slaughtered beef. Do not shut down the small places. They are providing a service, are safer and not controlled by agribusiness.**

**White, Ralene**

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**From:** regina.m.fensterer@gmail.com  
**Sent:** Tuesday, May 25, 2010 9:24 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - Regulations designed for large-scale meat slaughtering

**It has just come to my attention that new regulations are in the works to test slaughter houses for harmful pathogens. While the primary goal of this is rather good, I am concerned that the practice of the new regulations will ultimately cost too much for small-scale slaughter-houses, running them out of business. A one-size fits all approach is likely not best in this case. Please consult the farmers and small-scale slaughter-house owners for more!! I am a consumer who prefers locally-grown grass-fed meat, slaughtered locally! It will be a great disappointment to many if our options in local meat are suddenly threatened by the new regulations.**

## **White, Ralene**

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**From:** paul.r.greenleaf@gmail.com  
**Sent:** Wednesday, May 26, 2010 1:08 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - small scale slaughterhouses

**HACCP will destroy the ability of local and small volume slaughter facilities to sell their meat to locally minded carnivores. these new regulations should be adjusted to allow exemptions for vendors that sell under a certain threshold to allow this emerging market to flourish and keep those of us that care about grass-fed organic meat well fed.**

**-Paul Greenleaf**

**White, Ralene**

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**From:** cory@ssbankia.com  
**Sent:** Friday, June 04, 2010 10:54 AM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - lockers

**Please do not change the laws concerning lockers. This will hurt small business and will not do anything to better the safty of the consumers.**

**Cory Abels**

**Rhodes, Suzette**

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**From:** kmetovic@gmail.com  
**Sent:** Monday, May 31, 2010 5:18 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - small-scale slaughterhouses

Please craft whatever legislation to allow small scale and artisan slaughterhouses to stay in business.

Thank you,  
Abe

## Rhodes, Suzette

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**From:** audreyleung@stanfordalumni.org  
**Sent:** Wednesday, May 26, 2010 11:15 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - PROTECT SMALL MEAT PROCESSING PLANTS

we get our grassfed beef from joel salatin, west wind farm, and other small local farmers. we ask you to please amend the legislation you are considering to protect small processing plants like those used by our farmers. one size does not fit all. i would much rather exempt these processing plants from inspection than have my beef slaughtered at some enormous plant with inspections. i trust my artisanal butchers to slaughter 1-2 animals at a time to prevent contamination, and i trust my farmers to produce clean, healthy beef. i have 50-100 pounds of beef in my freezer from ONE COW. what are the odds it was sick with e-coli on a diet of grass and forage on salatins farm? im not worried. please do not put my farmer and butcher out of business!!!!

## Rhodes, Suzette

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**From:** Shari T. Shapleigh [ShapleS@tc3.edu]  
**Sent:** Saturday, April 17, 2010 8:14 AM  
**To:** Draft Validation Guide Comments  
**Subject:** small meat processing

Dear Sir/Mdm-

As a supporter of local farms and as a consumer of humanely raised animals, I urge the USDA to consider the small scale butchering facilities before applying a broad scale approach to regulations regarding processing. The smaller scale processors in our area allow for local consumption, reasonable pricing, and sustainability for the farmers. Closing these local processors will increase costs for butchering, thus increased costs for the consumer. Of greater concern is the availability/access to processors in relation to time and cost for the farmers.

Thank you for considering my concerns regarding local processors.

~Shari

Shari T Shapleigh, FNP  
Director of Health Services  
Tompkins Cortland Community College  
Dryden, NY 13053  
607-844-8222 ext 4208  
607-844-6533 (fax)

**White, Ralene**

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**From:** xaritchie@gmail.com  
**Sent:** Wednesday, May 26, 2010 10:17 AM  
**To:** Draft Validation Guide Comments  
**Subject:** Message from Internet User - HACCP regulations

**When drafting your new regulations, please be sensitive to the fact that we need to support small-scale slaughterhouses and making "one size fits all" regulations will only lessen options for US consumers who want locally farmed, grain-fed, humanely killed animals on their plates. I, and many I know, will not even consider eating industrially produced meat. And we are all perfectly aware that safe and hygienic practices are possible on small farms and in small-scale slaughterhouses. Those meats are actually cleaner less contaminated than the large-scale jobs!**

**Thank you for your attention to and awareness of the needs of a growing sector of the American meat-consuming population.**

**Amy Ritchie  
Richmond, VA**

## Riley, Mary

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**From:** Chris Bailey [chris@vtsmokeandcure.com]  
**Sent:** Thursday, April 22, 2010 7:02 AM  
**To:** Draft Validation Guide Comments  
**Subject:** Comment

Hello,

I am writing to urge you to withdraw the proposed validation requirements.

The offer no improvement on current requirements and no logical value vs the current system USDA has required for years. Please develop a scientifically meaningful way to improve food safety.

These new guidelines run counter to the "Know Your Farmer, Know Your Food" campaign USDA had been trumpeting.

Thank you,  
Chris Bailey

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Christopher L. Bailey  
CEO, Vermont Smoke and Cure  
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look for vermont smoke and cure on facebook and on twitter @vtsmoke

## White, Ralene

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**From:** zerbe [zerbe@acegroup.cc]  
**Sent:** Tuesday, June 08, 2010 4:03 PM  
**To:** Draft Validation Guide Comments  
**Subject:** Draft validation compliance guide

To whom it may concern: We are a small scale organic beef farm in SE Minnesota. Half of our beef are processed at a local family owned butcher shop in Winona, MN and direct marketed by us. The other half is marketed through a local coop. We are concerned that the proposed validation regulations out of the Food Safety and Inspection Service will be overtly costly for small meat processors forcing them to increase prices for slaughter and processing and passing new costs onto farmers and consumers, or worse, go out of business. This would severely impact our farm and the future of local and regional food systems. These new guidelines run absolutely counter to the "Know Your Farmer, Know Your Food" campaign the USDA has been promoting. No evidence has been presented that this validation initiative will resolve any food safety problems especially when the majority of food borne illness in meat products come from the giant corporate meat packers. Please rethink these new rules since they don't increase food safety and could be devastating to local food systems and family farmers. We need more local meat processors not heavy-handed regulations. Thank you for considering our concerns. Sincerely, Ralph's Pretty Good Dairy, Ralph Zerbe and John F Jordan, 5 Stinson Rd., Houston, MN 55943. 507-896-2032