FSiS Docket Clerk
U. S Department of Agriculture

Food Safely and Inspection Service Room 102, Cotton Annex Building $30012^{\text {th }}$ Street, S.W. Washington, DC 20250-3700






00-022N
00-022N-8 David Meeker

Re: Draft Notice (Docket No. 00-022N): E. coli O1S7:H7 Contamination of Beef Products

Dear Ms. Riley:
The National Turkey Federation (NTF) appreciates the opportunity to submit comments in response to this draft notice. NTF is the only national trade association exclusively representing all segments of the turkey industry, including growers, processors, breeders, hatchery owners and allied industry. NTF's membership accounts for more than 95 percent of all turkey production and processing in the United States.

This letter is submitted in support of the American Moat Institute's (AMI) comments, dated November 27, 2002. While the provisions of the draft notice do not directly affect the turkey industry, we are indirectly affected by the agency's regulatory interpretations of HACCP and future enforcement actions, not necessarily in response to Eccl O157:H7, but to any of the other pathogens found in turkey products. The agency's draft notice sets a dangerous regulatory precedent that we believe will in time affect the policies governing all meat and poultry inspection.

Generally, the draft notice suggests that at any level whatsoever, E.coli O157:H7 is a hazard reasonably likely to occur. We disagree with this interpretation and agree with AMI that the agency should specify the level (prevalence, concentration) of regulatory concern and the methods used to define that level.
$\Lambda s$ with the above-mentioned issue, we agree with all the points put forth in AMP's comments on the draff notice. We encourage you to consider their comments.

Respectfully submitted,


David Meeker
Vice President, Scientific \& Regulatory Affairs
National Turkey Federation


