JENSEN'S BLUE RIBBON PROCESSING

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FSIS Docket Clerk
Docket #03-025IF
102 Cotton Annex,
300 12th Street SW
Washington, DC 20250-3700

To Whom It May Concern:

My name is Jerry Jensen. I am the plant manager and part owner of Jensen's Blue Ribbon Processing, located in Fowler, Colorado. Jensen's Processing is USDA inspected meat processing plant number 8131.

Since the Mad Cow scare, the USDA has decided that non-ambulatory beef will not be allowed to enter a slaughter house to be slaughtered and processed, even though the animal might only have a broken leg or other similar injury. This will have a negative financial impact on our business. We are loosing money each time we turn away animals.

I think a better solution would be for the owner of the beef to bring it to the processing facility. It would be slaughtered and a brain tissue sample would be taken and sent to a certified lab where it would be tested for BSE. This would probably take from ten to fourteen days. The beef would be held on a retained rail until the results of the test are known. If the test results are negative the beef could be processed. If the test results are positive, the beef would be disposed of properly.

I would like to see some common sense among those in authority within the USDA! My in-plant inspector agrees with me on this issue. It is not ethical to throw away an animal that is perfectly safe for consumption because it has a broken leg, without first testing it for BSE. It also is not fair for us to have to turn away business. I think the farmers, ranchers, and feed lot owners will try to take their animals some place without inspection for processing. I don't think they will let their livestock lay in the pasture and rot.

Thank you for taking the time to read my letter. I hope you will be able to persuade the USDA to rethink this new directive and apply some common sense.

Sincerely,

Jerry Jensen