

# Tucker Packing Co. Inc.

Packers of Quality Beef  
Custom Slaughtering and Processing  
N. Mill St. Orrville, Ohio 44667  
Phone 683-3311

509

March 23, 2004

FSIS Docket Clerk  
03-025 IS  
102 Cotton Annex  
300 12<sup>th</sup> Street S.W.  
Washington, DC 20250

Sirs:

I have great concerns regarding the rules that may be forthcoming limiting the humane slaughter of disabled cattle. The current directives which do not allow disabled animals on the farm to be humanely slaughtered and processed for human consumption by the current owner is totally irresponsible.

We are a small state inspected facility located in the center of Ohio's dairy industry. Annually trained individuals go to farms in our area to humanely and professionally slaughter animals that have no temperature, who have not received shots of any kind, who have not been sick, but due to a slip, fall, or injury attempting birth have become immobile. Of the 250 to 300 per year that we process annually approximately seventy percent are disabled do to a birthing problems.

Because of the current rules, these animals unable to stand are now killed and buried by their owner or slaughtered and processed inhumanly and processed under suspect conditions. This action causes great economic lose to them, being unable to use the meat to feed themselves, beside losing an investment, loss of income to those that slaughter them, and an economic loss to us who process them.

Of those that can stand, which are slaughtered and brought to us for processing are tested for B.S.E. by the State of Ohio Veterinarian who sends these samples to FSIS for testing. Further they inspect the carcass as well as are vital organs for any conditions that would possibly make the meat unfit for human consumption.

Why can't the rules reflect what is obvious, what is humane, what is most sanitary and wholesome for the public? Why can't a veterinarian inspect the head, the carcass, the hide, and the organs, to make a justification allowing the owner to consume it? Why not allow an inspected facility to process the meat in a sanitary environment, rather than someone doing it on a farm? Why not continue sending samples from cattle over 30

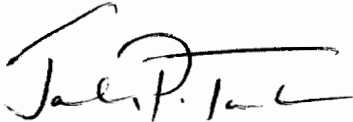
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months of age for B.S.E. determination? Why not do what is best for Americans, not what is dictated by someone over seas, allow good wholesome meat to be used and not wasted.

Allow trained individuals to make the right decision, not someone guided by politics. Save thousands of dollars now being lost by taxpayers.

Respectfully



John P. Tucker  
President

CC-AAMP  
OAMP