

attention Lynn dickey, office of policy and programs

Letting the profiteering industry make the standards for chicken growth is absolutely wrong and only leads to the sad state of affairs that is the lot of chickens these days. have you seen the film on wegman's chickens - how they live? i have a copy of a film on this if you would like to see it.

i object to all beak debeaking and all of the other maulings and abuse of chickens that is contained in the industry standards.

i object to chickens living 4 to a cage in a cage the size of an 8-/12 x 11 inch piece of paper.

i object to male chickens being killed simply because they are male.

i object to chickens living in wire cages so that their feet get deformed. that wegmans film shows that too.

i object to nobody getting the dead chickens out of the cage so that they get attached to the cage. that certainly shows that nobody is watching those chickens every day.

i object to chickens being pumped full of all kinds of drugs that make them grow faster so that profiteers can enrich themselves on this unnatural and harmful growth. these chickens cant even stand on their legs because of this pumping down their throats of drugs to gain weight. i object to all drugs given to chickens for the sole purpose of making them gain weight. no wonder american people are overweight too. those weight gains all translate to fat american people.

it is time that greedy profiteers get taken care of. i do not appreciate abuse of any animal at any time. it is clear the profiteers hav taken over this agency and its regulations.

b. sachau  
15 elm st  
florham park nj 07932

--- jean public <jeanpublic@yahoo.com> wrote:

> Date: Wed, 28 Sep 2005 07:16:28 -0700 (PDT)  
> From: jean public <jeanpublic@yahoo.com>  
> Subject: any comments to see that strict standards  
> for chickens are in place?  
> To: info@farmsanctuary.org, info@peta.org,  
> legislation@hsus.org  
> CC: newjersey animal rights <njara@nj-ara.org>  
>  
>  
> [Federal Register: September 28, 2005 (Volume 70,  
> Number 187)]  
> [Notices]  
> [Page 56624-56626]  
> From the Federal Register Online via GPO Access

> [wais.access.gpo.gov]  
> [DOCID: fr28se05-28]  
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>  
> DEPARTMENT OF AGRICULTURE  
>  
> Food Safety and Inspection Service  
>  
> [Docket No. 04-037N]  
>  
>  
> Treatment of Live Poultry Before Slaughter  
>  
> AGENCY: Food Safety and Inspection Service, USDA.  
>  
> ACTION: Notice.  
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>  
> SUMMARY: The Food Safety and Inspection Service  
> (FSIS)  
> is reminding all  
> poultry slaughter establishments that, under the  
> Poultry Products  
> Inspection Act (PPIA) and Agency regulations, live  
> poultry must be  
> handled in a manner that is consistent with good  
> commercial practices,  
> which means they should be treated humanely.  
> Although  
> there is no  
> specific federal humane handling and slaughter  
> statute  
> for poultry,  
> under the PPIA, poultry products are more likely to  
> be  
> adulterated if,  
> among other circumstances, they are produced from  
> birds that have not  
> been treated humanely, because such birds are more  
> likely to be bruised  
> or to die other than by slaughter.

>  
> FOR FURTHER INFORMATION CONTACT: Lynn Dickey, PhD,  
> Director,  
> Regulations and Petitions Policy Staff, Office of  
> Policy, Program, and  
> Employee Development, Food Safety and Inspection  
> Service, Cotton Annex  
> Building, 300 12th Street, SW., Room 112,  
> Washington,  
> DC 20250-3700;  
> (202) 720-5627.

>  
> Comments

>  
> FSIS invites interested persons to submit  
> comments  
> on this notice.  
> Submit comments by October 28, 2005. Comments may be

> submitted by any  
> of the following methods:  
> Mail, including floppy disks or CD-ROM's, and  
> hand- or  
> courier-delivered items: Send to Docket Clerk, U. S.  
> Department of  
> Agriculture, Food Safety and Inspection Service, 300  
> 12th Street, SW.,  
> Room 102 Cotton Annex, Washington, DC 20250.  
> All submissions received must include the Agency  
> name and docket  
> number 04-037N. All comments submitted in response  
> to  
> this notice, as  
> well as research and background information used by  
> FSIS in developing  
> this document, will be available for public  
> inspection  
> in the FSIS  
> Docket Room at the address listed above between 8:30  
> a.m. and 4:30  
> p.m., Monday through Friday. The comments also will  
> be  
> posted on the  
> Agency's Web site at  
>  
>[http://www.fsis.usda.gov/regulations/2004\\_Notices\\_Index/Index.asp](http://www.fsis.usda.gov/regulations/2004_Notices_Index/Index.asp)  
> .  
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>  
> SUPPLEMENTARY INFORMATION:  
>  
> The Poultry Products Inspection Act (PPIA) and  
> Implementing Regulations  
>  
> FSIS considers humane methods of handling  
> animals  
> and humane  
> slaughter operations a high priority and takes  
> seriously any violations  
> of applicable laws and regulations. In poultry  
> operations, employing  
> humane methods of handling and slaughtering that are  
> consistent with  
> good commercial practices increases the likelihood  
> of  
> producing  
> adulterated product.  
> FSIS regulations describe the operating  
> procedures  
> that poultry  
> processors must follow to ensure sanitary  
> processing,  
> proper  
> inspection, and the production of poultry products  
> that are not  
> adulterated. Under 9 CFR 381.71, FSIS condemns  
> poultry  
> showing, on ante  
> mortem inspection, certain diseases or conditions.  
> Bruising is one  
> condition that may result in condemnation (9 CFR  
> 381.89). Bruises are

> likely to result when birds are not treated  
> humanely.  
> Moreover, the PPIA (21 U.S.C. 453(g)(5)), as  
> well  
> as the Agency's  
> regulations (9 CFR 381.90), provide that carcasses  
> of  
> poultry showing  
> evidence of having died from causes other than  
> slaughter are considered  
> adulterated and condemned. The regulations also  
> require that poultry be  
> slaughtered in accordance with good commercial  
> practices, in a manner  
> that results in thorough bleeding of the poultry  
> carcass, and ensures  
> that breathing has stopped before scalding so that  
> the  
> birds do not  
> drown (9 CFR 381.65(b)). Compliance with these  
> requirements helps  
> ensure that poultry are treated humanely.  
>  
> The Reason FSIS Is Issuing This Notice at This Time  
>  
> FSIS is issuing this notice because there has  
> been  
> considerable  
> congressional and public interest in the humane  
> treatment of animals,  
> including poultry. As FSIS explained in the  
> September  
> 9, 2004, Federal  
> Register, in recent years, Congress has taken  
> various  
> actions to  
> strengthen USDA's resources and to ensure that FSIS  
> enforces the  
> statutory provisions concerning the humane handling  
> and slaughter of  
> livestock (69 FR 54625). In addition, the U.S.  
> Department of  
> Agriculture has received several letters from  
> members  
> of Congress  
> expressing concerns regarding the humane treatment  
> of  
> poultry and  
> supporting legislation to include provisions for the  
> humane treatment  
> of poultry in the Humane Methods of Slaughter Act  
> (HMSA). The HMSA of  
> 1978 (7 U.S.C. 1901 et seq.) requires that humane  
> methods be used for  
> handling  
>  
> [[Page 56625]]  
>  
> and slaughtering livestock but does not include  
> comparable provisions  
> concerning the handling and slaughter of poultry.  
> In the September 9, 2004, Federal Register, FSIS  
> also explained

> that, in addition to this congressional interest,  
> FSIS  
> has received  
> over 20,000 letters from the public (individuals,  
> consumer  
> organizations, and animal welfare organizations)  
> over  
> the last few  
> years expressing concerns regarding the humane  
> treatment of livestock  
> (69 FR 54626). Some of these letters also expressed  
> concerns regarding  
> the humane treatment of poultry. In addition, the  
> U. S.  
> Department of  
> Agriculture has received nearly 13,000 e-mail  
> messages  
> supporting  
> legislation to include provisions for the humane  
> treatment of poultry  
> in the HMSA.  
> Finally, FSIS received a petition from the  
> Animal  
> Legal Defense  
> Fund, dated November 21, 1995, requesting that FSIS  
> amend the Federal  
> poultry products inspection regulations to require  
> humane standards of  
> slaughter for poultry. FSIS denied the petition  
> because, as is  
> explained above, there is no specific federal humane  
> handling and  
> slaughter statute for poultry. However, as is also  
> explained above, the  
> PPIA and Agency regulations do require that live  
> poultry be handled in  
> a manner that is consistent with good commercial  
> practices, and that  
> they not die from causes other than slaughter.  
>  
> Undesirable Consequences of Not Handling Poultry in  
> Accordance With  
> Good Commercial Practices  
>  
> The abuse of poultry by killing them by an  
> unacceptable method or  
> by treating them in a manner that is not consistent  
> with good  
> commercial practices may render the poultry product  
> adulterated and,  
> hence, not acceptable for human food. The dead birds  
> are considered to  
> be cadavers (carcasses of poultry showing evidence  
> of  
> having died from  
> causes other than slaughter) and are condemned.  
> These  
> carcasses are not  
> of good quality, are undesirable, and are of no  
> profitable advantage to  
> establishments, as they are not marketable and could  
> not be sold. In  
> contrast, the use of good commercial practices tends

> to produce poultry  
> that is processed according to federal requirements,  
> and that is  
> wholesome and marketable.  
> It is a prohibited act to slaughter poultry in  
> any  
> way that is not  
> in compliance with the PPIA (21 U.S.C. 458(a)(1)).  
> If  
> birds hung on the  
> slaughter line expire prior to slaughter due to  
> mishandling, or are  
> being killed in a manner that does not comply with  
> good commercial  
> practices, the resultant product is adulterated  
> under  
> the PPIA.  
>  
> FSIS Perspective on the Treatment of Poultry  
>  
> Many poultry operations may not be aware of  
> industry guidelines  
> pertaining to the treatment of poultry at slaughter.  
> FSIS has included  
> a list of references at the end of this notice that  
> may assist poultry  
> slaughter establishments in considering means of  
> assessing or improving  
> their handling and slaughter procedures. One method  
> poultry operations  
> may wish to examine is a systematic approach to  
> ensuring that poultry  
> is handled and slaughtered in a manner that is  
> consistent with good  
> commercial practices. By a ``systematic approach,``  
> FSIS means one in  
> which establishments focus on treating poultry in  
> such  
> a manner as to  
> minimize excitement, discomfort, and accidental  
> injury  
> the entire time  
> that live poultry is held in connection with  
> slaughter. Establishments  
> can achieve such an approach by:  
> (1) Assessing under what circumstances poultry  
> may  
> experience  
> excitement, discomfort, or accidental injury while  
> being handled in  
> connection with slaughter;  
> (2) Taking steps to minimize the possibility of  
> such excitement,  
> discomfort, and accidental injury; and  
> (3) Evaluating periodically how poultry are  
> being  
> handled and  
> slaughtered to ensure (a) that any excitement,  
> discomfort, or  
> accidental injury is being minimized; (b) that all  
> poultry are  
> slaughtered in a manner that results in thorough  
> bleeding of the

> poultry carcass; and (c) that breathing has stopped  
> before scalding.  
> In the first step of a systematic approach,  
> establishments conduct  
> an assessment of where handling problems may occur.  
> They would consider  
> such factors as (1) whether they are providing  
> training for their  
> employees in handling live poultry, (2) whether feed  
> and water  
> withdrawal is kept to the minimum level consistent  
> with good processing  
> practices, (3) whether they have appropriately  
> designed and maintained  
> facilities for bird delivery to the establishment,  
> (4)  
> whether holding  
> areas are equipped with an adequate number of fans  
> to  
> ensure proper  
> ventilation for birds, (5) whether stunning  
> equipment  
> (if applicable)  
> and killing equipment are constantly monitored to  
> ensure proper  
> functioning for humane processing, (6) whether all  
> poultry are dead  
> before entering the scalding, and (7) whether  
> establishment personnel  
> and equipment handle poultry in a manner that  
> minimizes broken legs and  
> wings. These factors are based on information  
> provided  
> in the National  
> Chicken Council Animal Welfare Guidelines and Audit  
> Checklist, which is  
> included in the list of references at the end of  
> this  
> notice.  
> As a second step of a systematic approach,  
> establishments determine  
> whether their facilities are designed and maintained  
> to prevent  
> excitement, discomfort, and accidental injury to  
> poultry the entire  
> time that live poultry is held in connection with  
> slaughter.  
> In the third step, establishments periodically  
> evaluate their  
> handling methods to ensure that their employees are  
> in  
> fact minimizing  
> excitement, discomfort, or accidental injury to live  
> poultry, that  
> their methods ensure all poultry are slaughtered in  
> a  
> manner that  
> results in thorough bleeding of the carcass, and  
> that  
> their methods  
> ensure poultry breathing has stopped before  
> scalding.  
>

> Additional Public Notification  
>  
> Public awareness of all segments of rulemaking  
> and  
> policy  
> development is important. Consequently, in an effort  
> to ensure that the  
> public and in particular minorities, women, and  
> persons with  
> disabilities, are aware of this notice, FSIS will  
> announce it on-line  
> through the FSIS Web page located at  
>  
> [http://www.fsis.usda.gov/regulations/2005\\_Notices\\_Index/Index.asp](http://www.fsis.usda.gov/regulations/2005_Notices_Index/Index.asp).  
> FSIS also will make copies  
>  
> of this Federal Register publication available  
> through  
> the FSIS  
> Constituent Update, which is used to provide  
> information regarding FSIS  
> policies, procedures, regulations, Federal Register  
> notices, FSIS  
> public meetings, recalls, and other types of  
> information that could  
> affect or would be of interest to constituents and  
> stakeholders. The  
> update is communicated via Listserv, a free e-mail  
> subscription service  
> consisting of industry, trade, and farm groups,  
> consumer interest  
> groups, allied health professionals, scientific  
> professionals, and  
> other individuals who have requested to be included.  
> The update also is  
> available on the FSIS Web page. Through Listserv and  
> the Web page, FSIS  
> is able to provide information to a much broader,  
> more  
> diverse  
> audience.  
> In addition, FSIS offers an electronic mail  
> subscription service  
> that provides an automatic and customized  
> notification  
> when popular  
> pages are updated, including Federal Register  
> publications and related  
> documents. This service is available at  
>  
> [http://www.fsis.usda.gov/news\\_and\\_events/e-mail\\_subscription/](http://www.fsis.usda.gov/news_and_events/e-mail_subscription/)  
> and allows FSIS customers to sign up  
>  
> for subscription options in eight categories.  
> Options  
> range from  
> recalls to export information to regulations,  
> directives and notices.  
>  
> [[Page 56626]]  
>  
> Customers can add or delete subscriptions themselves  
> and have the



> option to password protect their accounts.  
>  
> References  
>  
> The following sources are available for review  
> in  
> the FSIS Docket  
> Room, Cotton Annex, 300 12th Street, SW., Room 102,  
> Washington, DC  
> 20250 between 8:30 a.m. and 4 p.m., Monday through  
> Friday.  
> Food Marketing Institute/National Council of  
> Chain  
> Restaurants  
> Animal Welfare Audit Program. Information about the  
> program is  
> available at <http://www.awaudit.org/>.  
>  
> National Chicken Council Animal Welfare  
> Guidelines  
> and Audit  
> Checklist. Available at  
> <http://www.nationalchickencouncil.com/>.  
>  
> Thaler, A.M., ``The United States Perspective  
> Towards Poultry  
> Slaughter.'' Poultry Science. February 1999. v. 78  
> (2), p. 298-301.  
>  
> Done at Washington, DC on September 23, 2005.  
> Barbara J. Masters,  
> Administrator.  
> [FR Doc. 05-19378 Filed 9-27-05; 8:45 am]  
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> BILLING CODE 3410-DM-P  
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