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April 12, 2001

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Megan Kingham

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To Whom It May Concern:

After reading the proposed rule on performance standards for the production of processed meats and poultry products, I became concerned about the exclusion of thermally processed, commercially sterile products from the lethality performance tests. Many of the products listed under this heading contain meat products that may contain levels of salmonella, the suggested reference organism, that may exceed the proposed safety level.

Your findings suggest that serious illness can result from consumption of salmonella, however, the destruction of reference organisms does not necessarily mean the destruction or reduction of other organisms. In your proposal to reduce other pathogens as a precaution, would thermally processed, commercially sterile products be included in these tests? It reads as though they are not.

My suggestion for providing the most amount of consumer safety is to include these products into the lethality performance tests. If there is any sort of meat that may contain traces of salmonella in these products, they should be tested in the same manner as all of the other categories. These products should also be subjected to the same sorts of tests to rid them of other potentially harmful pathogens as the other categories of products are.

Thank you very much for your time and consideration of my comments.

Sincerely,

Megan Kingham