



FOOD INSPECTORS' LOCAL 926

OF THE

99 AMERICAN FEDERATION OF GOVERNMENT EMPLOYEES 1 | AM 9: 54

LOS ANGELES, CALIFORNIA

March 2, 1999

To:

FSIS Docket Clerk, DOCKET No. 99-008N

Room 102 Cotton Annex 300 12th Street, SW Washington, DC 20250-3700

From: Paul Carney

President Local 926 816 West "F" St. Ontario, CA 91762

Dear Docket Clerk,

The Food Safety and Inspection Service (FSIS) is noble for considering policy and regulatory changes to ensure consumers are protected against meat products adulterated with E. Coli 0157: H7.

However as a consumer, tax payer and close follower of recent and past changes in policy and regulation by (FSIS). I have very little confidence the Agency (FSIS) will actually do something to protect the consumer as stated in your public notice. I make this claim based partly on the following information.

It is a record of fact that the Agency (FSIS) in many plants can't or won't enforce prior zero tolerance laws for fecal contamination. It has also became clear that past changes in policy and regulations concerning plant sanitation were not for consumer protection, but however to reduce the tasks performed by government inspectors in plants and to appease a large lobbing industry.

Federal Food Inspection "For Your Health's Sake"

The Agency (FSIS) must re-evaluate the cancellation of sanitation directives and stop playing the fools role that industry can inspect itself with just good manufacturing practices (GMP's) and standard sanitation operating procedures (SSOP's).

It also is a record of fact that millions of pounds of block frozen beef enter into the U.S. every day from counties like Australia, and as you are aware Australia has practically eliminated it's government inspection program, just to save money. This product enters the U.S. with very little if any visual inspections. U.S. import inspectors are only allowed to sample a very insignificant amount of the product prior to the Agency allowing it called inspected and passed. Then the Agency allows the product to move as domestic beef in commerce.

This limited inspected product then goes directly into manufactured meats, as the type associated with the E-coli and Listeria out breaks.

It would be a godsend now for (FSIS) to do anything to benefit the consumer at this point.

Sincerely Paul Conney