

FSIS Docket Clerk
Docket No. 00-43-43N
U.S. Department of Agriculture
Food Safety and Inspection Service
Room 102
Cotton Annex Building
300 12th Street SW
Washington DC 20250-3700



RECEIVED
FOOD SAFETY AND INSPECTION SERVICE
00 DEC -01 PM 1:49

00-043N
00-043N-2

To whom it may concern:

Recently, European Commission officials conducted a review of Canada's food safety system and revealed uncontrolled use of cancer-causing hormones, antibiotics, endocrine disruptors, and other agro-chemicals in meat. The report also revealed that recommendations made regarding residue control problems discovered during previous reviews had not been implemented. These circumstances strongly imply that the Canadian Food Inspection Agency does not have a residue control program and that all Canadian meat products are unsafe.

It would be interesting to learn how the Food Safety and Inspection Service ensures the safety of meat products sent to the United States from Canada and from the rest of the world - particularly regarding residue contamination. How does the Food Safety and Inspection Service ensure that foreign countries have critical safeguards to protect meat from residue contamination?

Regarding the public meeting on December 11, 2000, the Food Safety and Inspection Service website mentions Code of Federal Regulations citations including Title 9 Part 327 (eligibility of foreign countries for importation of products into the United States). It would be particularly interesting to learn how the Food Safety and Inspection Service assures that foreign countries are using the Hazard Analysis and Critical Control Point System and that foreign countries have strong systems established to prevent meat products which contain harmful residues from being sent to the United States.

Since our attendance at the public meeting is doubtful, we will be searching the website for the minutes. We will also be encouraging our Senator and Congressman to monitor our food safety concerns.

Best regards.