



October 3, 2005

Docket Clerk
U.S. Department of Agriculture
300 12th Street, SW
Room 102 - Annex Building
Washington, D.C. 20250

Re: Notice of a Section 610 Regulatory Flexibility Act Review of the Pathogen Reduction/Hazard Analysis Critical Control Point (HACCP) Systems Final Rule [Docket No. 05-024N]

To Whom It May Concern:

The American Meat Institute (AMI or the Institute) is the nation's oldest and largest trade association representing packers and processors of beef, pork, lamb, veal, turkey, and processed meat products in the U.S. Our member companies produce more than ninety (90) percent of meat products available in the U.S. We appreciate the opportunity to provide comments on the regulatory review of the Pathogen Reduction/Hazard Analysis Critical Control Point (HACCP) Systems Final Rule. The Food Safety and Inspection Service (FSIS or the agency) has requested comments by October 11, 2005. Because of the scope of the HACCP Systems Final rule, AMI respectfully requests that the agency extend the comment period for an additional sixty [60] days.

According to the August 12, *Federal Register* notice the agency is seeking comments, "especially from small meat and poultry establishments, on the regulations established by the Pathogen Reduction; Hazard Analysis Critical Control Point Systems (HACCP) final rule." AMI is in the process of collecting this information from our members. In order to provide the agency with meaningful feedback, we are requesting additional time in which to provide the requested information to FSIS.

We appreciate your consideration in this matter and look forward to hearing from you.

Sincerely,

A handwritten signature in black ink that reads "Lynn L. Morrissette". The signature is written in a cursive style.

Lynn L. Morrissette
Director, Regulatory Affairs

cc: J. P. Boyle
M. Dopp
S. Seward