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TO: USDA FSIS Docket Clerk  
Docket No 97-068N  
Room 102, Cotton Annex, 300  
Washington DC 202050-3700

**WHOM IT MAY CONCERN**

These comments are in reference to the proposal by USDA FSIS's new policy on beef products contaminated with E-Coli 0157:H7. I am fully in favor of including all primal parts, tenderized beef, injected with solutions, mechanically tenderized by needling, or reconstructed products, to be considered as an adulterant when contaminated with E-Coli 0157:H7. I also think that Ingesta should also be included in this category!

I also strongly feel the pathogens *Listeria Monocytogenes* and *Campylobacter* should be added to the list of adulterants. With at least 15 deaths in the last two months being traced to *Listeria* and hundreds of people getting sick, I consider these pathogens to be equally dangerous as E-Coli 0157:H7. I am wondering how many people have to die before any action is taken by USDA. It appears to me, that HACCP has failed to protect the american consumer. Since HACCP was initiated in the large plants, Jan 98, and all the wonderful programs the food industry has come up with, Example: Pre-carcass washes, steam pasturization, sanitizer rinses: Fecal washes: Yet these same plants are still putting out products contaminated with E-Coli! USDA needs to be much more aggressive at protecting the consumer, rather than being a mouth peice for industry.

SINCERELY YOURS

*Gary Tews*

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