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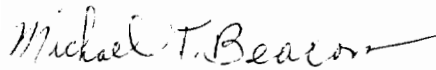
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February 11, 1999

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The item I am writing about is "Ecoli as an Adulterant in Trimmings, Etc." to include non-intact beef products, of beef that has been tenderized, injected with solutions, mechanically tenderized by needles or reconstructed. I strongly agree the Ecoli should be expanded as defined, but also, think that due to other outbreaks and deaths caused by other food-borne pathogens, Listeria, Monocytogenes and Campflbacter should also be included, as they have been proven to be as deadly as Ecoli 0157:H7.

Sincerely,


Michael T. Beacom
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