

November 12, 1999

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FDA/Dockets Management Branch (HFA-305)
5630 Fishers Lane
Room 1061
Rockville, MD 20852

Docket No. **97N-0074**

Gentlemen:

We are writing regarding way to reduce foodborne illness in the nation's food supply.

The egg industry's practice of forced molting should stop. This practice has been scientifically shown to promote disease by destroying the starving hens' immune systems. The egg industry forces these animals to endure starvation for up to two weeks, or a diet of nutritionally deficient food, as well as water and light deprivation. Chickens may lose more than 25% of their body weight and 5%-10% will die. Not only is forced molting a primary cause of infectious diseases in hens, it also is a primary cause of infectious diseases in eggs and IN **COMSUMERS**.

The re-dating of eggs should be outlawed as well! It is ridiculous that eggs can be unsold, the cartons re-dated, then put back on the shelves. How can consumers trust the USDA when these kinds of practices go on??

Genetically altered foods should be labelled. If someone has an allergy to a particular food and the genes of this food are within another food, it doesn't take a rocket scientist to figure out that illness (or worse) may result. Please at least give consumers the information so that they may make their OWN decisions about what to buy! This also should apply to meat and dairy foods from cows treated with BGH. If there is nothing to worry about, why not label foods so treated so that consumers will know which contain BGH and which do not? Again, the customer should be allowed to make these decisions for him or herself.

Sincerely,

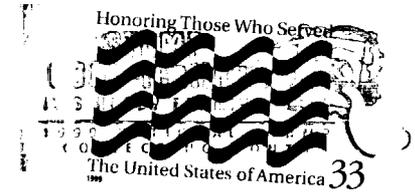
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