

Crystal Farms, Inc.

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JAMES H. BROCK
President

November 19, 2004

Division of Dockets Management
Food and Drug Administration
5630 Fishers Lane, Room 1061
Rockville MD 20852

Re: [Docket Nos. 1996P-0197, 1998P-0203, and 2000N-0504]

Dear Sir or Madam:

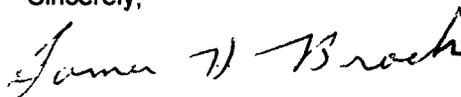
I am writing to comment on the Food and Drug Administration's proposed rule on *Salmonella* Enteritidis in shell eggs. I am an egg producer in Chestnut Mountain, GA. Food safety is in my interest as a farmer and small business operator. FDA should review more current information from the Centers for Disease Control, which finds egg quality assurance programs have already made a difference.

I would like to make the following suggestions:

1. Carry out inspections and enforcement through federal and state agencies that already regulate our industry.
2. Allow producers to use vaccine to control S.E.
3. Off-line producers need more than 36 hours before refrigerating to 45 degrees. If eggs are refrigerated at 45 degrees one to five days before grading, you will get thermos cracks in the washer. Also, eggs may sweat when we move them into washroom to load on the grader, possibly creating other problems. We need to refrigerate at 60 degrees before grading.
4. FDA biosecurity requirements should be more flexible. Biosecurity is important, but the extensive steps the agency lists will be extremely burdensome on smaller farms, especially off-line contract farms. Some smaller operations may be unable to afford the additional labor and compliance costs. We should not have to change clothes when we go from one house to another house on the same farm.
5. Has FDA surveyed processors to see whether they are willing to accept eggs from SE-positive flocks? We will need some type of indemnity program to assist producers who have SE problems.

I hope your consider these suggestions.

Sincerely,



James H. Brock

JHB:vwm

Enclosures

98P-0203

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