TO: Ms. Michelle A. Smith
Center for Food Safety + Applied Nutrition HFS(30C)

Hello - 2-10-00

I am writing in regard to the Food Safety Provision act (21 U.S.C. 301-397) 2000 FEB 19 P2:39
I think there seems to be some kind of mistake. You could not possibly be asking sprout growers to disinfect their seeds with 20,000 P.P.M. of Calcium Hypochloride in water. Aren't you aware the EPA issued this "section 18" in spite of the fact that this pesticide is an environmental hazard toxic to fish and aquatic organisms. Effluent containing this pesticide may not be discharged into any body of water.

People eat sprouts because they are healthy. Treating the seeds renders them non-organic as well as causing the discharge of toxic effluent into some water system. This is not healthy. As a taxpayer, sprout eater, and payer of government salaries through my tax dollars, I request that you rescind this requirement.

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99D-4488 Also, the requirement that each batch of seeds be tested for Salmonella + E. Coli is excessive and should not be conducted at the grower's expense. It is economically prohibitive for a grower to fund these tests, and if you are so interested in the public health, it should come out of the FDA budget. I buy my sprouts at a farmer's market. I am unaware

of any outbreak of Salmonella or E. Coli due to eating sprouts at our market, or anywhere else. At a typical market our sprout grower uses 30 batches of different seeds. At $80/test including shipping, this would cost him $2,400 per market. That's ridiculous considering nobody has gotten sick in the many years he has been selling his sprouts.

If your idea of food safety and applied nutrition is no sprouts, you are incorrect. Why don't you just do spot checks instead of depriving growers of their livelihood and appreciative consumers of their sprouts. The growers are already operating in facilities approved by the Health Dept. Please heed my plea. I speak for hundreds of consumers in the Santa Barbara area. People are outraged. Nobody can believe it. There must be some mistake.

Sincerely,

Robert Dautch

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CROSS FILE SHEET

File Number: 99D 4488/C73

See File Number: 99D 4489/C74