FDA Docket ~~Manger~~ Management Branch
HFA 305
5630 Fishers Lane Rm 1061
99D-4488 99D-4489

99 DEC 16 P2:29

Hello,

I am writing about the proposed rules for commercially grown sprouts. I am aware of the recent salmonella occurrances. I am concerned that your rules are both ineffective and will seriously jeopardize the organic sprout industry. First, evidence shows the chlorine bleach doesn't solve the problem. Organic growers will not use it and shouldn't - it is very toxic. The in-house lab rule is prohibitively expensive - & again doesn't get at the root of the problem.

There has been very fast growth in the sprout industry and a shortage of seed. ~~The~~ Some growers have gotten their seed - ~~some of them~~ from very questionable places. I have heard the suggestion that there ~~by~~ be grading of seed - A Human-~~use~~ Grade. I think this is very practical. ~~It~~ The source of the seed is not ~~contaminated~~ then the sprout will be O.K.

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99D-4488
contaminated 99D-4489

Other than the grading of seed - there needs to be labeling of sprouts - a WARNING label that they may contain salmonella - then the buyer needs to know his grower - it's as simple as that.

My Organic growers I buy from have had no problem with salmonella. ~~[illegible]~~ They are careful about where they get their seed.

Please consider the suggestions. You can ensure the safety of the sprouts by cleaning up the seed selling - grade it and make sure only human grade seed gets used for sprouts.

Thankyou

Peggy Swan
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