

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

9/25/99

Docket No. 97N-0074 2615 001-1 02:36

Dear Sir or Madame,

As the Presidents' Inter-Agency Council on Food Safety is in the process of developing a strategic plan on how to improve food safety, I would like to provide this input.

The conditions that farm animals are subject to, and the treatments they endure have a major effect on the safety of our final food product.

(1) If we consistently eat meat from animals that have continually experienced stress and suffering, the meat itself is a poorer quality.

Stress and suffering of the Animals are caused by:

- Overcrowding animals
- Subjecting animals to stressful procedures
- Subjecting animals to stressful conditions

(2) What goes into the animal will ultimately reside in it's meat for human consumption. Meat from animals exposed to unhygienic conditions can carry bacteria. Animals treated with antibiotics and other drugs will have these elements in their meat.

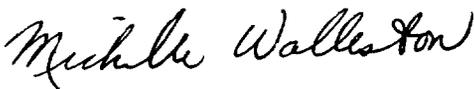
Unhealthy Animal meat can be caused by:

- Feeding them chicken litter and feces
- Rendering diseased animals into animal feed
- excessive use of antibiotics and other drugs
- Inhumane and unhygienic transport and slaughter.

What needs to be done:

1. Food safety hazards first and foremost need to be addressed at the source, with mandatory safeguards at the animal production stage. These include more humane and hygienic treatment and conditions for farm animals. Short of this, any food safety plan is doomed to fail.
2. Regulatory authority at the production stage must be expanded, with adequate funding actively sought.

Sincerely,



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