Re: Docket Nos. 98N-1230, 96P-0418, and 97P-0197

Dear Sirs.

The most effective and direct way to reduce salmonella in eggs would be to eliminate the practice of forced molting. Studies show that this increases the frequency and severity of Salmonella enteritidis among hen causing them to become prone to diseases and salmonella infection. Resulting in sick birds and contaminated eggs. Please do more to put warning labels on egg cartons and regulate refrigeration temperatures.

Sincerely,
M. M. Pauline

96P-0418

C800

M. M. Saulino
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PM
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[redacted]

Dockets Management Branch (HFA-305)
Food and Drug Administration
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CROSS FILE SHEET

File Number: 98N-1230/ C800

See File Number: 97P-0197/ C801

96P-0418/ C800