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Public Records & Documents
(HFC-18)
Food & Drug Administration
Room 462
5600 Fishers Lane
Rockville, Maryland 20852

Dear Sir/Madam:

Enclosed is a copy of a recent article in our paper. I was particularly concerned with the mention of FD&C Blue 1 dye being mentioned and I found it present on the boxes of Crest and AquaFresh tooth pastes. I talked with Werner Jenkinson Co. and they say that it is FDA approved.

I would like to know if we should be avoiding this substance or if this article is really just "hot air".

Sincerely,


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00P-0804

LETI

Well-done meats less cause for concern than everyday products

By JENEE OSTERHELDT
The Kansas City Star

Now that grilled steaks may join the official list of suspected carcinogens, should that put an end to Kansas City cookouts?

Not necessarily, health authorities said.

Ruth Kava, director of nutrition for the American Council on Science and Health, said people would have to eat well-done meat frequently to put themselves at risk.

"I look at these reports with a jaundiced eye," she said. "These lists are based on animal testing in which animals are given high levels of these substances on a daily basis. There needs to be reality testing before people get upset. As for grilled steaks, if you're eating them three times a day then you would be at high risk."

The grilled meat news came out with a new report from the National Toxicology Program. Every two years, the NTP publishes a report on cancer-causing agents known as carcinogens. A board of specialists analyzes the substances nominated for the list to determine whether they're known or potential carcinogens.

Lists in past years have included such suspected carcinogens as alcohol, environmental tobacco smoke and diesel exhaust particulates. Newest additions to the list of potential carcinogens include grilled steaks, fish and well-done meat.

Some health authorities say consumers should worry less about the occasional grilled steak and more about common daily products. Here are some to watch out for from a list of the "Dirty Dozen" consumer products put out by the Cancer Prevention Coalition.



■ **Beef frankfurters:** Contain toxic ingredients like nitrite. DDT. Safer alternative: nitrite-free organic hot dogs or tofu franks.

■ **Talcum powder:** Contains toxic ingredients like the mineral talc. Safer alternative: cornstarch.

■ **Crest Tartar Control Toothpaste:** Contains ingredients like FD&C Blue 1 (a dye). Safer alternative: Tom's of Maine Natural Non-Fluoride Toothpaste.

■ **Lysol disinfectant spray:** Contains ingredients like Orthophenylphenol. Safer alternative: Airwick Sockup.

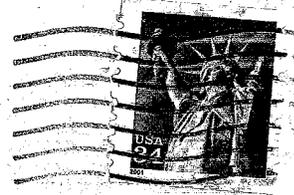
■ **Cover Girl Replenishing Natural Finish foundation:** Contains ingredients like BHA, talc, titanium dioxide. Safer alternative: Max Factor Pan-Silk Ultra Creamy Makeup.

People's day-to-day routines include exposure to a host of these and other possible health hazards.

"There are a vast number of ways for people to avoid carcinogens," said Samuel S. Epstein, chairman of the Cancer Prevention Coalition in Illinois. "People have to be very cautious by shopping wisely and safely."



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