

January 20, 2000

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Food and Drug Administration
Dockets Management Branch (HFA-305)
5630 Fishers La., Room 1061
Rockville, MD 20852

To whom it may concern:

I recently attended a lecture that described a horrible practice that takes place in the farming industry called, "forced molting" of hens. This practice throws a hens' system into collapse and stress in order to try to force a hen to lay one more batch of eggs before they are sent to slaughter.

I would like to know why this practice is currently being conducted. The speakers of the lecture I attended sighted studies that indicate that forced molting increases the frequency and severity of Salmonella among hens. The stressful conditions weaken the hens' immune systems so badly that they become prone to disease and salmonella infection. The result is sick birds and contaminated eggs.

With all the disease and infections that are running rampant in this country, we now have to worry about this? WHY is this procedure currently being used, HOW could such a thing be approved by the Food and Drug Administration, and WHEN will it stop? To my knowledge this country is not that desperate for more eggs, particularly contaminated ones. Are the eggs I purchase in the store for my children's breakfast safe to eat or not?

As a taxpaying American I am sickened that my tax dollars are being used to produce contaminated foods. I would like a speedy reply to my concerns regarding this ridiculous practice.

Thank you,

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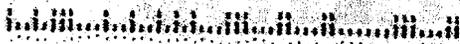
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CROSS FILE SHEET

File Number: 98N-1230/ *C 810*

See File Number: 97P-0197/ *C 811*
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