



United States
Department of
Agriculture

Food Safety and
Inspection Service

Washington, D. C.
20250

JUL 05 2012

Ms. Jennifer F. Brown
[REDACTED]@yahoo.com

Dear Ms. Brown:

Thank you for your e-mail of June 15, 2012, to the Department of Agriculture's (USDA) Meat and Poultry Hotline inquiring about the preparation for inspection of horse slaughter facilities in the United States. The Food Safety and Inspection Service (FSIS) has been asked to provide you with a response, and I appreciate the opportunity to address your concerns.

FSIS is the public health regulatory agency in USDA responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled. FSIS enforces the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act, which require Federal inspection and regulation of meat, poultry, and processed egg products prepared for distribution in commerce for use as human food.

Currently there are no facilities approved for horse slaughter in the United States.

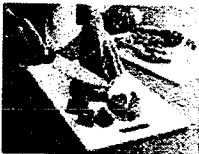
Following a decision by Congress in November 2011 to lift the ban on horse slaughter, two establishments, one located in New Mexico and one in Missouri, have applied for a grant of inspection exclusively for equine slaughter. FSIS is currently reviewing those applications.

However, given that the agency last conducted a horse inspection 6 years ago, FSIS has determined that despite the congressional decision to lift the ban, the agency will require a significant amount of time to update its testing and inspection processes and methods before it is fully able to develop a future inspection regimen.

Thank you again for writing. I encourage you to visit the FSIS' Web site at www.fsis.usda.gov for the latest information on equine inspection.

Sincerely,

Rachel A. Edelstein
Acting Assistant Administrator
Office of Policy and Program Development



Protecting public health by preventing foodborne illnesses is FSIS' top priority.

Help protect your family. Check Your Steps at
<http://www.foodsafety.gov/keep/>
and get ready to Clean, Separate, Cook, and Chill.

Food safety is important to everyone.