



United States
Department of
Agriculture

Food Safety and
Inspection Service

Washington, D. C.
20250

May 8, 2012

██████████@mail.com

Dear Sir or Madam:

Thank you for your letter of April 24, 2012, to the National Advisory Committee on Meat and Poultry Inspection regarding your concerns about horse slaughter. 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 the Department of Agriculture (USDA) responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled. FSIS enforces the Federal Meat Inspection Act (FMIA), 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, one establishment, located in New Mexico, has applied for a grant of inspection exclusively for equine and FSIS is reviewing the application. 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.

Protecting public health is FSIS' top priority. To this end, the United States has a residue control program to protect consumers from residues of drugs, chemicals, and pesticides in meat, poultry, and egg products, involving three Federal agencies: the Food and Drug Administration (FDA), the Environmental Protection Agency (EPA), and FSIS.

FDA is responsible for the approval of animal drugs and feed additives. That Agency establishes limits, known as tolerances, for the amount of an animal drug residue or other chemicals that may be present in a meat or poultry product. You may wish to contact FDA regarding your concerns by visiting their web site at <http://www.fda.gov>, or by writing them. For your convenience, I have provided their address below:

██████████@mail.com
Page 2

Food and Drug Administration,
Department of Health and Human Services
Office of Consumer Affairs
HFE-88, 5600 Fishers Lane
Rockville, Maryland 20857

EPA establishes tolerances for the amount of pesticide residues that may remain in a food destined for human consumption, and FSIS enforces the level of drugs, chemicals, or pesticides through its inspections and residue testing program.

Thank you again for writing and for your concern for food safety. I encourage you to visit the the FSIS Web site at <http://www.fsis.usda.gov>, where more information can be found on food safety.

Sincerely,

Daniel L. Engeljohn, Ph.D.
Acting Assistant Administrator
Office of Policy and Program Development

Got food safety questions? Karen has the answers!



Now she's available at your picnic, at the grocery store, outside at your grill, or wherever you and your iPhone, iPad, or Android device go.

To start using Mobile Ask Karen, go to m.AskKaren.Gov or scan the QR (quick response) code at the right into your iPhone, iPad, or Android device.



FSIS:OPACE:ECIMS:MKJeffers:202-690-3626
File:horse-slaughter-residue-pena.docx
Priority: fi30 control number: 7244476
Information: standard language on horse slaughter

TOttery cleared on 5/8/2012 with minor edits

TOttery cleared for R. Cardwell on 5/8/2012 with minor edit