International CS44

ועד הכשרות

המרכזית העולמית

International Kashrus Association



Post Office Box 163
Dyker Heights Station
Brooklyn, New York 11228

April 26, 19/7

Hon. Dr. James K. Payne, Director, Field Operations Meat and Poultry Inspection Program U.S. Department of Agriculture Wasnington, D.C. 20250

Dear Dr. Payne:

We are a non profit organization dedicated to improving the distribution and processing of 'kosher' tood to the Jewish population.

We are coming here to you with our most sincere request, which we hope you will grant us, in that the information has a direct and critical bearing on the 'kashrus' of meat and poultry. We believe that this information is available to your office (or that of your regional offices) in that: the Federal government is required to maintain certain inspection procedures at establishments within which cattle, sheep, goats or poultry are slaughtered or their carcasses, or parts or products thereof are prepared for use as human rood, for both interstate and intrastate distribution; pursuant to (Title I and IV of) the Federal Meat Inspection Act and (Sections 1-4, 6-10, 12-22 of) the Poultry Products Inspection Act.

Our specific questions, as they relate to the hereinafter listed slaughterhouses, are as follows, based on the USDA's <u>inspection reports</u> vis a vis the claims of the 'slaughterhouse', per se:

ON AN AVERAGE:

- 1. How many animals are slaughtered per hour ?
 (a) By how many "ritual slaughterers"?
- 2. How many animals are slaughtered per day ?

(a) By how many "ritual slaughterers"?

(b) How many hours a day does staughtering take place?

Your propmpt response would be nightly appreciated, as well as most informative to us in the continuation of our efforts to improve the provision of "kosher" rood to those individuals desring such food.

Respectfully yours,

Sholom Y. Gross, Executive Director

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