

# Comments Summary Report

Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 000977

**Submission Date:** 06/15/2010

**Organization Type:** Educational Institution

**Organization Name:** Cal Poly San Luis Obispo

**First Name:**

**Last Name:**

**Job Title:** Researcher

**Key Topic:** Carbohydrates, Food Safety

**Sub Topic:** Added sugars

**Attachment:** Y

**Comment:** There exists peer-reviewed research that proves half of all high fructose corn syrup-based products in the United States contain mercury. No level of mercury is acceptable in a child's food. If you do not remove high fructose corn syrup from the diet of developing children, you are not genuine in your efforts to reduce childhood obesity or improve the health of the citizenry.

**Comment ID:** 002126

**Submission Date:** 07/15/2010

**Organization Type:** Educational Institution

**Organization Name:** University of North Dakota

**First Name:** Nicholas

**Last Name:** Ralston

**Job Title:** Health Effects Research Leader

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** Y

**Comment:** We congratulate the DGAC on the excellent work they have done in their report. However, we noticed an inexplicable digression in Part D. Section 8: Food Safety and Technology, page 31. As discussed on that page, methylmercury inhibits the vital functions of selenium. However, it is important to point out that methylmercury is an irreversible inhibitor of selenium-dependent enzymes (see attached).

However, the report then inexplicably discusses mercury?selenium ratios in a study of fish from the coast of New Jersey, pointing out that mercury and selenium concentrations in these fish are not correlated and illogically suggesting that that disproves the importance of methylmercury?s effects on selenium-dependent enzymes. However, since selenium contents of fish are homeostatically controlled while methylmercury bioaccumulates with age, there is no reason to expect them to be related. However, even if they were, that would not have any bearing on the issue of mercury-dependent inhibition of selenium-dependent enzymes.

The selenium-sequestration molecular mechanism of mercury toxicity has been confirmed, and this new perspective shows that the results of studies that were formerly thought

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to be conflicting are actually entirely consistent when viewed from this better informed perspective. This should be mentioned in the report. It should also be mentioned that seafood consumption has repeatedly been shown to prevent rather than contribute to mercury toxicity. Since seafood has been shown to be capable of augmenting child intelligence quotient by nearly 10 full points, I am certain your readers will want to be aware of these findings.

Since the intention of your report includes goals of protecting children and other vulnerable population subgroups from risks associated with diet, I am sure you want the report to reflect the most current information that will protect and improve public health.

**Comment ID:** 002081

**Submission Date:** 07/15/2010

**Organization Type:** Educational Institution

**Organization Name:** Wayzata West Middle School (Public)

**First Name:** Patricia

**Last Name:** Anderson

**Job Title:** Teacher, Family & Consumer Sciences (FACS)

**Key Topic:** Food Safety, Other

**Sub Topic:**

**Attachment:** N

**Comment:** I've taught Family & Consumer Sciences (FACS) for many years. We've always used the Dietary Guidelines in our required, comprehensive 7th grade nutrition units. Students get a copy of the Summary and it is also included in our current textbooks. We compare and contrast the Dietary Guidelines to the Pyramid and discuss why the government publishes these tools for Americans. We do extensive food safety education using Minnesota Dept. of Health curriculum materials which include microbiology, food storage basics, hand washing, cross-contamination issues, food shopping and storage rules, and use of thermometers. Our students are concerned with breakfast nutrition, vegetarian diets, eating disorders, alcohol use, chocolate nutrition, how to grow vegetables at home, store vs farmers market foods, sports/vitamin drinks, choosing good snacks at sporting events, and what to do about huge portion sizes at restaurants. They want to learn to cook, bake and prepare food for/and entertain their friends. Any guidelines from the government need to include the following: preventing obesity, families eating together at the table, preparing food at home, increasing consumption of low-fat milk, choosing low-cost nutrient dense foods, shopping skills, how to store food and clean a refrigerator, how to avoid pop, (our pop machines are already gone) and how to read labels. We need to require Family & Consumer Science classes in every Middle and High School in this country because these are basic life skills.

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Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 001246

**Submission Date:** 06/26/2010

**Organization Type:** Individual/Professional

**Organization Name:**

**First Name:** Rene

**Last Name:** Sugar

**Job Title:**

**Key Topic:** Alcoholic Beverages, Carbohydrates, Food Safety

**Sub Topic:**

**Attachment:** Y

**Comment:** Comments on carbohydrates, fatty acids, alcohol and food safety.

**Comment ID:** 000970

**Submission Date:** 06/15/2010

**Organization Type:** Individual/Professional

**Organization Name:**

**First Name:** Angie

**Last Name:** Ford

**Job Title:**

**Key Topic:** Alcoholic Beverages, Food Safety, Nutrient Density/Discretionary Calc

**Sub Topic:**

**Attachment:** N

**Comment:** I would like to see food and drinks clearly labeled when an artificial sweetener is used. Many of the sweeteners are associated with migraines and are not easily decipherable on the list of ingredients as they seem to be "hidden".

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Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 001288

**Submission Date:** 06/28/2010

**Organization Type:** Individual/Professional

**Organization Name:** Room For All

**First Name:** Rich

**Last Name:** Murray

**Job Title:** information activist

**Key Topic:** Evidence-based Review Process, Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** <http://whilesciencesleeps.com/references> 589 references -- click on each title for free full pdf

Article 2 <http://www.thetruthaboutstuff.com/review2.html> "Identical Symptoms of MS, Methanol Poisoning and Aspartame Toxicity"

"The symptoms of multiple sclerosis (44, 83, 85, 169), chronic and acute methanol poisoning (13, 144, 189), and Aspartame toxicity (54, 58, 93, 181), are in all ways identical....

The common symptoms of  
headache (13, 83, 181, 189),  
nervousness (13, 83, 181),  
depression (58, 83, 189, 181),  
memory loss (18, 147, 85, 169, 181),  
tingling sensations (13, 85, 168, 138, 169),  
pain in the extremities (13, 85, 169),  
optic neuritis (85, 138, 148, 163, 169),  
bright lights in the visual field (139, 83),  
seizures (21, 83, 160),  
inability to urinate or to keep from urinating (139, 146, 167)  
are all shared by each of these conditions and shared yet again by complaints from aspartame poisoning (54, 58, 93, 181)".

<http://whilesciencesleeps.com/montediet> Methanol: Where Is It Found? How Can It Be Avoided?

Avoid the following, ranked in order of greatest danger:

1. Cigarettes.
2. Diet foods and drinks with aspartame.
3. Fruit and vegetable products and their juices in bottles, cans, or pouches.

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4. Jellies, jams, and marmalades not made fresh and kept refrigerated.
5. Black currant and tomato juice products, fresh or processed.
6. Tomato sauces, unless first simmered at least 3 hours with an open lid.
7. Smoked food of any kind, particularly fish and meat.
8. Sugar-free chewing gum.
9. Slivovitz: You can consume one alcoholic drink a day on this diet -- no more! [ no fruit brandies ]
10. Overly ripe or near rotting fruits or vegetables.

<http://whilesciencesleeps.com/about> Woodrow C. Monte, PhD, Emiritus Prof. Nutrition, Curriculum Vitae, publications, photos

**Comment ID:** 001297

**Submission Date:** 06/30/2010

**Organization Type:** Individual/Professional

**Organization Name:**

**First Name:** Barbara

**Last Name:** Dixon

**Job Title:**

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** I am extremely concerned about the pervasiveness of MSG in foods. I understand that regular consumption of this additive can cause obesity, eye damage, depression, damage to the brain and the heart, and possibly trigger or worsen learning disabilities, Alzheimer's disease, Parkinson's disease, Lou Gehrig's disease, etc. I have a daughter in college and parents who live in a retirement home and I'm sure the use of MSG is very prevalent in institutional and cafeteria food. The fact that ingredients with names such as "Hydrolyzed Protein" and "Natural Chicken Flavoring" often or always contain MSG makes it very difficult for the average consumer to identify this very destructive chemical in the foods they purchase and the fact that it is added to baby food and infant formula is shocking and criminal. Any serious attempt to address the eating habits of the American public and find ways to improve health through nutrition must not overlook this extremely detrimental "flavor enhancer."

# Comments Summary Report

Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 001364

**Submission Date:** 07/06/2010

**Organization Type:** Individual/Professional

**Organization Name:** n/a

**First Name:** Joanne

**Last Name:** Schwartzott

**Job Title:** Retired

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** I was amazed that there is only a brief reference to Celiac Disease in the Guideline. The safety of foods for those required medically to follow a gluten free diet is not mentioned as far as I could see. This is particularly important to those of us who need to follow this diet, especially as it relates to food manufacturing and food labeling. With the large number of citizens who need to be assured of the safety of foods labeled "gluten free", shouldn't this be addressed in this report, rather than emphasizing only allergies? The danger to those of us with Celiac Disease is the impact foods with proscribed grain sources has on the overall body for longer periods of time.

**Comment ID:** 001371

**Submission Date:** 07/07/2010

**Organization Type:** Individual/Professional

**Organization Name:**

**First Name:** Thomas

**Last Name:** Munn

**Job Title:** Network Security Engineer

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** Gluten Sensitivity-- Have labels that ensure that things that have 'gluten free' are in fact 'gluten free' and also free from cross-contamination (e.g. cereals that say 'gluten free' that aren't produced in a dedicated assembly line. These products frequently make me sick, because of cross contamination. Perhaps a new ingredient 'contains gluten' being required for all foods that contain gluten of any kind (esp. modified food starch).

# Comments Summary Report

Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 001414

**Submission Date:** 07/08/2010

**Organization Type:** Individual/Professional

**Organization Name:**

**First Name:** Jill

**Last Name:** Gibson

**Job Title:** Artist

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** Please support the Tester Amendment and the BTA Amendment.

**Comment ID:** 000976

**Submission Date:** 06/15/2010

**Organization Type:** Individual/Professional

**Organization Name:**

**First Name:** Jane

**Last Name:** Wilson

**Job Title:**

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** Regarding the new dietary guidelines, PLEASE require all purveyors of food sold in the U.S. to list by country where each of the ingredients in the food item were grown and processed. Though not your purview, I would appreciate the same for all pharmaceuticals sold in the U.S. Thank you-

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Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 000979

**Submission Date:** 06/15/2010

**Organization Type:** Individual/Professional

**Organization Name:** Shared Purchasing Solutions

**First Name:** Jeff

**Last Name:** Schuster

**Job Title:** Nutrition Services Manager

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** Please be aware of the amount of fresh/frozen fruits vegetables, juices that are imported from foreign countries. I do not believe that the USDA inspection process is adequate enough to handle additional demands from the change in the dietary guidelines. I believe that we are putting the public in harms way if we do not do a better job of screening all imported produce, fresh and frozen.

**Comment ID:** 002084

**Submission Date:** 07/15/2010

**Organization Type:** Individual/Professional

**Organization Name:**

**First Name:** Melanie

**Last Name:** Cheney

**Job Title:**

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** The guidelines fail to promote organic food and farming despite the recent President's Cancer Panel report warning about the dangers of agricultural chemicals, and antibiotics and hormones given to conventional livestock. This is unacceptable!

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Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 002051

**Submission Date:** 07/15/2010

**Organization Type:** Individual/Professional

**Organization Name:**

**First Name:** Peggy

**Last Name:** da Silva

**Job Title:** Education and Training Manager

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** The guidelines mention the importance of sustainable farming/production methods. There should be more emphasis on ecological science and assuring that any safety efforts support sustainable farming methods. Organic farming is safer for producers and consumers. Minimally processed food (e.g.. a head of lettuce not a sealed plastic bag of "salad") should be advised for health, economic and food safety reasons.

**Comment ID:** 001921

**Submission Date:** 07/14/2010

**Organization Type:** Individual/Professional

**Organization Name:** Food Sleuth, LLC

**First Name:** Melinda

**Last Name:** Hemmelgarn

**Job Title:** Registered Dietitian, Journalist

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** Food safety encompasses more than bacterial and viral contamination. Environmental toxins from pesticide residues, heavy metals, hormone and antibiotic residues also pose a threat to human health. I encourage the Dietary Guidelines Committee to place a strong emphasis on choosing organic foods to improve food safety and public health, and in keeping with the President's Cancer Panel Report recommendations.

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Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 002179

**Submission Date:** 07/19/2010

**Organization Type:** Individual/Professional

**Organization Name:** Groth Consulting Services

**First Name:** Edward

**Last Name:** Groth III

**Job Title:**

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** Y

**Comment:** See attached comment which was submitted on July 15th prior to 5:00 pm but did not upload due to system constraints.

**Comment ID:** 001014

**Submission Date:** 06/16/2010

**Organization Type:** Individual/Professional

**Organization Name:** Room For All

**First Name:** Rich

**Last Name:** Murray

**Job Title:** information activist

**Key Topic:** Food Safety, Other

**Sub Topic:**

**Attachment:** Y

**Comment:** Woodrow C Monte, PhD, Emiritus Prof. Nutrition gives many PDFs of references -- methanol (11% of aspartame) is made into formaldehyde in brain: Rich Murray 2010.06.16  
[http://rmforall.blogspot.com/2010\\_05\\_01\\_archive.htm](http://rmforall.blogspot.com/2010_05_01_archive.htm)  
Thursday, May 13, 2010  
[ at end of each long page, click on Older Posts ]  
<http://groups.yahoo.com/group/aspartameNM/message/1601>  
[ You may have to Copy and Paste URLs into your browser ]

[ Other formaldehyde sources include alcohol drinks and tobacco and wood smoke, while adequate folic acid levels protect most people, but not for brain and retina harm. ]

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*Submission Date Between 06/15/2010 and 07/30/2010*

**Key Topic: Food Safety**

Methanol: A Chemical Trojan Horse as the Root of the  
Inscrutable U, Prepublication Copy; Medical Hypotheses  
-- 06 November 2009 (10.1016/j.mehy.2009.09.059)  
[http://www.medical-hypotheses.com/article/S0306-9877\(09\)00693-8/abstract](http://www.medical-hypotheses.com/article/S0306-9877(09)00693-8/abstract)

Woodrow C. Monte PhD

Professor of Food Science (retired)

Arizona State University

corresponding author : Woodrow C. Monte PhD

470 South Rainbow Drive

Page, Arizona 86040

Key Words:

food epidemiology; diseases of civilization; methanol;  
formaldehyde; aspartame; autism; multiple sclerosis; Alzheimer's;  
U-shaped curve.

<http://thetruthaboutstuff.com/index.shtml>

[ German and Dutch also available ]

<http://whilesciencesleeps.com/about>

<http://whilesciencesleeps.com/references>

589 references

<http://thetruthaboutstuff.com/articles.shtml>

223 references with abstracts or full and partial texts

<http://whilesciencesleeps.com/montediet>

avoid methanol in many foods

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Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 001999

**Submission Date:** 07/15/2010

**Organization Type:** Industry Association

**Organization Name:** American Meat Institute

**First Name:** Betsy

**Last Name:** Booren

**Job Title:** Director, Scientific Affairs

**Key Topic:** Eating Patterns, Energy Balance/Physical Activity, Evidence-based Review Process, Fluid and Electrolytes, Food Groups, Food Safety, Minerals, Nutrient Density/Discretionary Calc, Other, Protein, Vitamins

**Sub Topic:** B Vitamins, Folate, Iron, Meat, Beans, Eggs, Fish, and Nuts, Other, Potassium, Sodium, Vitamin A and Carotenoids, Weight loss, Weight maintenance, Zinc

**Attachment:** Y

**Comment:** See attached document for AMI comments.

**Comment ID:** 002102

**Submission Date:** 07/15/2010

**Organization Type:** Industry Association

**Organization Name:** National Fisheries Institute

**First Name:** Jennifer

**Last Name:** McGuire, MS, RD

**Job Title:** Manager, Nutrition Communication

**Key Topic:** Fats, Food Safety

**Sub Topic:** Fish oil, Omega 3 fatty acids

**Attachment:** Y

**Comment:** At the National Fisheries Institute, we experience daily how seafood advice is interpreted or, more often, misinterpreted by consumers, healthcare professionals, companies, and the media.

As a result, Americans are thoroughly confused about eating seafood. A Johns Hopkins University study published in the March 2010 issue of Public Health Nutrition looked at 310 news stories on fish and health and found ?messages pertaining to the risks associated with eating fish outweighed benefit messages about eating fish four to one.? Researchers conclude ?the implication of the domination of risk messages in the news is significant. Risk-only messaging results in negative perceptions of seafood and reduced intention to consume fish, and even balanced information that presents both risks and benefits may still worsen the overall perception of seafood consumption.?

The 2010 Dietary Guidelines can best help clear up confusion and get Americans eating fish-rich diets for better health by keeping a couple thoughts in mind:

1. It should be specified that there are just four uncommon fish ? shark, swordfish, tilefish, and king mackerel ? the targeted population of women who are or may become

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pregnant, breastfeeding moms, and young children should not eat during this time in their lives.

2. USDA and HHS should frame the findings of the Advisory Committee Report as the specific benefits of eating seafood, as well as the specific risks of avoiding seafood, per the recommendation of the ?Joint FAO/WHO Expert Consultation on the Risks and Benefits of Fish Consumption: Executive Summary,? released in May 2010.

Thank you again for this chance to both praise the scientific work of the Advisory Committee, and identify areas where more specific and complete communication is called for.

**Comment ID:** 002093

**Submission Date:** 07/15/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** Center for Science in the Public Interest

**First Name:** Margo

**Last Name:** Wootan

**Job Title:** Director, Nutrition Policy

**Key Topic:** Alcoholic Beverages, Carbohydrates, Eating Patterns, Fats, Food Groups, Food Safety, Nutrient Density/Discretionary Calc, Other

**Sub Topic:** Added sugars, Cholesterol, Fish oil, Omega 3 fatty acids, Fruits, Grains, Whole grains, Meat, Beans, Eggs, Fish, and Nuts, Milk, Oils, Unsaturated fatty acids, Saturated fatty acids, Trans fatty acids, Vegetables, Whole grains

**Attachment:** Y

**Comment:** The Center for Science in the Public Interest applauds the Dietary Guidelines Advisory Committee (DGAC) for its careful review of the science and generally wise conclusions. Overall, we support the report and urge HHS and USDA to translate the scientific recommendations into 1) policy and environmental changes and 2) a revised understandable and actionable Dietary Guidelines for Americans (DGA) to help people eat more healthfully. In our comments, we focus primarily on maximizing the usefulness of the DGA, and we highlight several concerns about the advisory committee?s conclusions.

**Comment ID:** 002150

**Submission Date:** 07/15/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** EarthSave Miami

**First Name:** Jeffrey

**Last Name:** Tucker

**Job Title:** Chair

**Key Topic:** Eating Patterns, Evidence-based Review Process, Fats, Food Safety, Nutrient Density/Discretionary Calc

**Sub Topic:**

**Attachment:** N

**Comment:** Please give a consistent message:

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Key Topic: Food Safety

On animal foods and disease  
On dietary fat and obesity  
On dairy products and health  
On saturated and trans fats

Please include information which was omitted:

Lactose Intolerance Ignored  
Damage from Animal Protein Ignored  
Major Sources of Infections Ignored

Please correct these FACTUAL ERRORS:

Plants Are Incomplete Proteins  
Plant-Based Diets Are Nutritionally Inadequate  
Dairy Products and the Risk of Malnutrition  
Eggs Are Safe for the General Public  
Fish Is Health Food, Especially during Pregnancy

**Comment ID:** 002123

**Submission Date:** 07/15/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** New York Coalition for Healthy School Food

**First Name:** Amie

**Last Name:** Hamlin

**Job Title:** Executive Director

**Key Topic:** Food Groups, Food Safety, Protein

**Sub Topic:** Meat, Beans, Eggs, Fish, and Nuts, Milk

**Attachment:** N

**Comment:** Give a consistent and accurate message on the following:

On animal foods and disease  
On dietary fat and obesity  
On dairy products and health  
On saturated and trans fats

Include information which was omitted:

Lactose Intolerance Ignored  
Damage from Animal Protein Ignored  
Major Sources of Infections Ignored

# Comments Summary Report

Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

Correct FACTUAL ERRORS:

Plants Are Incomplete Proteins

Plant-Based Diets Are Nutritionally Inadequate

Dairy Products and the Risk of Malnutrition

Eggs Are Safe for the General Public

Fish Is Health Food, Especially during Pregnancy

Change name of meat, eggs, nuts group to PROTEIN group

Change name of dairy group to CALCIUM group.

**Comment ID:** 002022

**Submission Date:** 07/15/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** GotMercury.org and Mercury Policy Project

**First Name:** Buffy

**Last Name:** Martin-Tarbox

**Job Title:** Campaign Coordinator

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** Y

**Comment:** GotMercury.org and Mercury Policy Project respectfully submit the attached comments to the Committee to take steps to reduce mercury exposure risks and improve food safety in regards to mercury in fish.

Sincerely,  
Buffy Martin Tarbox  
GotMercury.org

Michael Bender  
Mercury Policy Project

# Comments Summary Report

Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 001951

**Submission Date:** 07/15/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** Coalition of Florida Farmworker Organizations, Inc.

**First Name:** Flora

**Last Name:** Van Orden

**Job Title:** teacher

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** My classes with Drs. T. Colin Campbell, John McDougall, Neal Barnard and Caldwell Esselstyn have led me to the conclusion that no child should be forced to drink milk in any school program just because it is subsidized. This is not a healthy substance for any child to drink. If those of you (and we know who you are) who own stock in the dairy industry or are receiving money from them will recuse yourselves from any further bill passing to keep dairy on the tables of people in the U.S., those of us who know better can relax and enjoy good health in our children. I want nothing with casomorphine or casein in any food that I eat nor do my family and friends. We lost a daughter due to the skin cancer that dairy causes, due to the tumor growth, and there have been heart attacks, bone degeneration and other problems due to the viruses, bacteria and parasites in dairy. NotMilk.com is a site that you all should memorize and then we will all be healthier and happier. Food that contains dairy in any form is not safe.

**Comment ID:** 001724

**Submission Date:** 07/12/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** Consumer Federation of America

**First Name:** Chris

**Last Name:** Waldrop

**Job Title:** Director, Food Policy Institute

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** Y

**Comment:** Please see attached comments.

# Comments Summary Report

*Submission Date Between 06/15/2010 and 07/30/2010*

**Key Topic: Food Safety**

**Comment ID:** 001796

**Submission Date:** 07/13/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** Food & Water Watch

**First Name:** Marianne

**Last Name:** Cufone

**Job Title:** Fish Program Director

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** Y

**Comment:** During the five years since the 2005 Dietary Guidelines for Americans was published, we have been and remain concerned about the high levels of mercury found in certain species of fish, and the lack of information to those most at risk of suffering from the harmful effects of mercury.

With mercury being so prevalent in our seafood, the best means to prevent the health risks of mercury exposure is to provide clear information that is widely available, and well-publicized, and label high-mercury fish and increase monitoring and surveillance of fish sold in the U.S.

**Comment ID:** 001884

**Submission Date:** 07/14/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** Partnership for Food Safety Education

**First Name:** Shelley

**Last Name:** Feist

**Job Title:** Executive Director

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** Y

**Comment:** The inclusion of consumer safe food handling behaviors within the Dietary Guidelines is an important statement to Americans that food safety is an integral aspect of healthy eating. The Partnership and its 18 partner/member organizations appreciate this opportunity to provide comment related to Section 8: Food Safety and Technology

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Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 002185

**Submission Date:** 07/30/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** 6 Nonprofit Organizations

**First Name:** Buffy

**Last Name:** Tarbox

**Job Title:** Campaign Coordinator

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** Y

**Comment:** This comment was submitted on July 15, 2010 at 1:30 PM EDT but due to technical difficulties, it was not uploaded.

**Comment ID:** 002127

**Submission Date:** 07/15/2010

**Organization Type:** Nonprofit/Voluntary

**Organization Name:** National Healthy Mothers, Healthy Babies Coalition

**First Name:** Judy

**Last Name:** Meehan

**Job Title:** Chief Executive Officer

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** Y

**Comment:** We support the Committee's conclusions that, for the best possible brain and eye development among their babies, pregnant and breastfeeding women should eat seafood no fewer than two to three times a week. It is supremely important the draft conclusion statement about the importance of eating fish two to three times a week for pregnant and breastfeeding women remain simple, affirmative, and clear. Please heed the recommendation of the 2006 Institute of Medicine 'Seafood Choices' report to speak to the overall or net effect of eating fish in the 2010 Guidelines with advice that emphasizes the benefits of fish as a whole food and reassures consumers that a variety of cooked, commercial seafood is safe. Please heed the recommendation of the 2010 Joint Food and Agriculture Organization/World Health Organization Expert Consultation on the Risks and Benefits of Fish Consumption to speak to the overall benefits of eating fish, as well as the overall risks of not eating fish. The FAO/WHO says, 'Emphasize the benefits of fish consumption on reducing CHD mortality (and CHD mortality risks of not eating fish) for the general adult population' and 'Emphasize the neurodevelopment benefits to offspring of fish consumption by women of childbearing age, particularly pregnant women and nursing mothers, and the neurodevelopment risks to offspring of such women not consuming fish.'

# Comments Summary Report

Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 002111

**Submission Date:** 07/15/2010

**Organization Type:** Other

**Organization Name:** Missouri Association of Area Agencies on Aging

**First Name:** Catherine

**Last Name:** Edwards, Ph.D.

**Job Title:** Executive Director

**Key Topic:** Carbohydrates, Food Safety, Minerals

**Sub Topic:** Other, Sodium

**Attachment:** N

**Comment:** While we applaud the DGA's Committee recommendation to lower sodium intake to 1,500 mg per day, we ask government agencies to be mindful that in the senior centers, due to funding cutbacks, this may be difficult to achieve, as the centers must rely on canned vegetables (shelf stability) and prepared items (labor costs) both of which are higher in sodium. Also, with homebound seniors, it is necessary to use frozen meals (food safety) which makes lowering the sodium content and offering fresh vegetables, etc. difficult. Further, while we agree with the recommendation that the focus on carbohydrates be on whole grains, vegetables, fruits, and beans, the State has added an extra bread serving and fruit serving as required items here. We believe the centers should have the flexibility to offer another vegetable as the extra carb. Finally, for many of our poor seniors the meal they receive at the center or at their home is the only meal they get in a day. So it is important to be flexible on the caloric range allowed for these meals. Often the senior will split the meal into two or three to last for a day. We would ask that policy makers keep these things in mind as they draft guidelines and regulations.

Respectfully submitted,  
Missouri Association of Area Agencies on Aging

**Comment ID:** 001678

**Submission Date:** 07/12/2010

**Organization Type:** Other

**Organization Name:** EatingWell Media Group

**First Name:** Nicci

**Last Name:** Micco

**Job Title:** Deputy Editor, Features and Nutrition

**Key Topic:** Eating Patterns, Energy Balance/Physical Activity, Fats, Fluid and Electrolytes, Food Safety

**Sub Topic:** Fish oil, Omega 3 fatty acids, Other, Saturated fatty acids, Water

**Attachment:** Y

**Comment:** On June 21, EatingWell Magazine posted a blog (on EatingWell.com, Shine.yahoo.com and the Yahoo.com homepage) about the dietary guidelines proposed by the Dietary Guidelines Advisory Committee. At the end of the blog, readers were encouraged to respond with comments they wanted to submit to the USDA. The comments ranged greatly and covered topics including eating patterns, energy balance, fats, fluids and food safety. We've summarized the commenters' concerns below. (We've also attached a document

# Comments Summary Report

*Submission Date Between 06/15/2010 and 07/30/2010*

**Key Topic: Food Safety**

that includes all comments relevant to the dietary guidelines.) Please note that these -unedited- comments do not necessarily represent the position of EatingWell Magazine or its editors.

\*Several readers emphasized the need for more consistency and clarity on portion sizes. They complained that the word "moderate" seemed too vague. One reader suggested that the guidelines should provide more information on how to calculate caloric needs and intake.

\*An overwhelming number of people suggested that the guidelines should encourage whole, natural foods over artificial ones. Many comments also addressed the idea that healthy foods (e.g., fruits and vegetables) are considerably more expensive than processed foods. Several readers requested that the guidelines mention that grass-fed cattle produce meat and dairy products that are lower in saturated fat and higher in omega-3s than corn-fed cattle.

\*There were a few suggestions related to fluid intake. One suggestion was to include a water recommendation in the guidelines because drinking water may help maintain good health and can assist in controlling hunger. Some readers mentioned that sugar-laden beverages should be discouraged because they lead to weight gain.

\*Food safety was a popular theme. Some issues readers wanted the guidelines to address: contaminated seafood (and the sustainability of fishing practices), chemical additives in foods, growth hormones, MSG, high-fructose corn syrup, pesticides and artificial sugars.

**Comment ID:** 000995

**Submission Date:** 06/16/2010

**Organization Type:** Other

**Organization Name:**

**First Name:** Curt

**Last Name:** Linderman

**Job Title:**

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** Stop being shills for Monsanto! Genetically Modified foods are causing sterility and creating pesticide dumps in children's stomachs. HFCS is another! Why does the government care about corporate profits more than they care about our children? The FDA allows any amount of MSG that the food companies want to put in it. Why would the FDA close down a cherry juice factory or demand that Cheerio's stop making true claims about their product reducing cholesterol, yet allow our children to be poisoned by MSG, HFCS and terrible food dyes?

And Obama hires Michael Taylor, former Monsanto Executive and shill to be in charge of our food safety in America? Proves the government could care less about our health. The first family has an organic garden, we get Monsanto poison! STOP the lies!

# Comments Summary Report

Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 000999

**Submission Date:** 06/16/2010

**Organization Type:** Other

**Organization Name:** QHC

**First Name:** C

**Last Name:** Ghosh

**Job Title:** Physician

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** Although the report says that Americans should clean, separate, and cook foods thoroughly to increase food safety, there is no mention of how foods becomes contaminated and that, often, these measures are not enough. Feces run-off from corn fed animals (which should be grassfed) contaminates meats and vegetables. Ecoli and Salmonella contamination is often within the foods. Not all foods are cooked (lettuce, for example) and washing isn't good enough. Perhaps including the sources of contamination would allow the public to make an educated decision about which foods to buy that have a lesser chance of being contaminated in the first place.

**Comment ID:** 001453

**Submission Date:** 07/09/2010

**Organization Type:** Other

**Organization Name:**

**First Name:** Carol

**Last Name:** Lucas

**Job Title:** Retired Family & Consumer Sciences Teacher

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** I would like to comment in general. There needs to be a reinstatement of the family & consumer sciences program in every school across the country to insure that both nutrition and food safety are being taught. There needs to be methods developed that will assure that food is safe to eat---that the agricultural business develop methods that can produce food safely for all of society.

# Comments Summary Report

Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 001398

**Submission Date:** 07/07/2010

**Organization Type:** Other

**Organization Name:** N/A

**First Name:** Robert D

**Last Name:** Schrock Jr

**Job Title:** retired surgeon

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** In the US one person in 110 has celiac disease and therefore cannot have gluten in the diet. Food not labeled to show the presence or absence of gluten is unsafe for us. Food containing gluten will make us sick. Please include Celiac disease and intolerance to gluten in the new "Dietary Guidelines".

**Comment ID:** 001304

**Submission Date:** 06/30/2010

**Organization Type:** Other

**Organization Name:** Individual

**First Name:** Daniel

**Last Name:** Nichols

**Job Title:**

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** I would like to see the new food dietary guidelines address the risks of diets high in high fructose corn syrup and other additives, preservatives and fillers. The EU has done a thorough job of researching the impact of HFCS and other additives but the majority of Americans still fail to recognize the impact of Fructose and other chemicals that our bodies are not made to process.

# Comments Summary Report

Submission Date Between 06/15/2010 and 07/30/2010

Key Topic: Food Safety

**Comment ID:** 002013

**Submission Date:** 07/15/2010

**Organization Type:** Other

**Organization Name:** Perdue Farms,Inc

**First Name:**

**Last Name:**

**Job Title:**

**Key Topic:** Food Safety, Protein

**Sub Topic:**

**Attachment:** Y

**Comment:** We appreciate the opportunity to comment on these new guidelines. Please consider the following points:

1. The importance of food safety across the food chain.
2. Poultry products considered as a high quality protein source.

**Comment ID:** 002105

**Submission Date:** 07/15/2010

**Organization Type:** Professional Association

**Organization Name:** American Dietetic Association

**First Name:**

**Last Name:**

**Job Title:**

**Key Topic:** Alcoholic Beverages, Carbohydrates, Eating Patterns, Energy Balance/Physical Activity, Evidence-based Review Process, Fats, Fluid and Electrolytes, Food Groups, Food Safety, Other, Protein, Vitamins

**Sub Topic:**

**Attachment:** Y

**Comment:** The American Dietetic Association is pleased to provide the attached comments on the translation of the Dietary Guidelines Advisory Committee report into the 2010 Dietary Guidelines for Americans.

# Comments Summary Report

*Submission Date Between 06/15/2010 and 07/30/2010*

**Key Topic: Food Safety**

**Comment ID:** 002079

**Submission Date:** 07/15/2010

**Organization Type:** Professional Association

**Organization Name:** American Academy of Pediatrics

**First Name:** Judith

**Last Name:** Palfrey, MD

**Job Title:** President

**Key Topic:** Eating Patterns, Energy Balance/Physical Activity, Food Safety, Other

**Sub Topic:** Other

**Attachment:** Y

**Comment:** Please find the attached comments from the American Academy of Pediatrics.

**Comment ID:** 001670

**Submission Date:** 07/12/2010

**Organization Type:** Professional Association

**Organization Name:** American Society for Nutrition

**First Name:**

**Last Name:**

**Job Title:**

**Key Topic:** Energy Balance/Physical Activity, Food Safety, Nutrient Density/Discretionary Calc

**Sub Topic:**

**Attachment:** Y

**Comment:** Americans over-consume SoFAS; we are grateful that energy density was given appropriate attention by the committee.

# Comments Summary Report

*Submission Date Between 06/15/2010 and 07/30/2010*

**Key Topic: Food Safety**

**Comment ID:** 001082

**Submission Date:** 06/22/2010

**Organization Type:** State/Local Government Agency

**Organization Name:** Hawthorn Children's Psychiatric Hospital

**First Name:** Pamela

**Last Name:** Hosler

**Job Title:** RD III

**Key Topic:** Food Safety

**Sub Topic:**

**Attachment:** N

**Comment:** Because many people have gotten sick from foods that were mishandled in meat-packing and other processing plants, the oversight of these facilities needs to be strengthened. The USDA or agencies that inspect need the authority to levy large fines in order to make it worthwhile for industry to adhere to safe food handling practices. Also, the microbial test results that all meat packing plants are required to do should be put on-line by the company that does the tests so they are visible to the public.