

ועד הכשרות

המרכזית העולמית

International Kashrus Association

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



June 20, 1977

Hon. Ms. Sarah A. Templin
Deputy Coordinator
Freedom of Information
Animal and Plant Health Inspection Services
U.S.D.A
Washington, D.C. 20250

Dear Ms. Templin:

Your letter dated May 27, 1977 (copy attached) has been received.

The basis of your letter was that the type of information requested in our letter is exempt from mandatory disclosure under the Freedom of Information Act and not generally available to a third party. While we are appealing this decision, we are writing to you with an explanation as to why we feel that the information we are asking is not exempt.

Our organization is only interested in determining the veracity of various representations made by the slaughtering establishments as they relate to the Kashrus of their products.

As it relates to the slaughter of poultry the following production standards have been set by the Rabbinic authorities, based upon their observation of the physical energy exertion required and the halachaic (Jewish Legal) mandates of procedure during the actual "slaughtering."

<u>No. of Poultry Slaughtered Per Hour</u>	<u>Kashrus</u>
600 and less	Kosher
600 -700	Acceptable, when not continuous
700 -800	Marginally acceptable
800 -900	Very poor
900 and more	Unacceptable

We are not interested in the number of poultry slaughtered per day for any commercial purposes. Our main interest is to see that the representations of the establishments that they are providing quality Kashrus (for which all customers are paying an almost 60% premium) are in fact true to the above standards. In addition, some of the "establishments" have made statements that they only slaughter "600" per hour, while based on the produce that is on the market their claim is somewhat tenuous. This is what we seek verification of.

We don't believe that this is the type of commercial information which the Act- in Exemption 4, seeks to exempt. The firms processing and production

ארגון עצמאי ובלתי מפלגתי המוקדש לחיקון מצב הכשרות

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data is the only source which can be used to determine the number of poultry slaughtered per hour by each individual "religious slaughterer." The physical exertion and mental intent required during the "shechita" (ritual slaughter) preclude continuous slaughter, in such high production numbers, over an extended period of time. And, that is why the slaughter houses have the "one hour 'on', one hour 'off' system.

Obviously, verification from the establishments is out of question. We can only rely on the objectivity of the Government records. And, that is why we ask that you reconsider your decision, or, at least, intercede in our behalf with the Acting Administrator of Food Safety and Quality Service.

Again, I request that our correspondence remain in confidence, since we believe that our quest will be hampered in the Jewish Community's special interest groups .

Respectfully yours,

Sholom Y. Gross ,
Executive Director

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