

William R. Nordwind

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May 22, 2008

Mr. David Nelson
Senior Investigator
House Energy and Commerce Committee
316 Ford House Office
Washington, D.C. 20515

Dear Mr. Nelson,

Attached, please find the reply of Mr. Jeffrey Ettinger, CEO of Hormel Foods, to the letter (dated May 8, 2008), which he received from Chairmen Dingell and Stupak.

By way of further information, Venable LLP and The Bryson Group PLLC jointly represent Hormel Foods in this matter. If the Committee has any questions regarding this matter, please do not hesitate to contact me at (202)344-4964, Asa Hutchinson at (202)344-4227, or Nancy Bryson at The Bryson Group at (202)344-4731. Thank you very much.

Sincerely,



William R. Nordwind

Attachment
cc: Nancy Bryson
Asa Hutchinson

Jeffrey M. Ettinger
Chairman of the Board
President and
Chief Executive Officer

Hormel Foods Corporation
1 Hormel Place
Austin MN 55912-3680
Phone 507 437 5039
Fax 507 437 5109

May 21, 2008

The Honorable John Dingell
Chairman
House Energy and Commerce Committee
2125 Rayburn House Office Building
Washington DC 20515

The Honorable Bart Stupak
Chairman
House Energy and Commerce
Subcommittee on Oversight and Investigations
2125 Rayburn House Office Building
Washington DC 20515

Dear Chairman Dingell and Chairman Stupak:

Please know that Hormel Foods Corporation shares your commitment to ensuring the safety of our nations food supply.

The purpose of this letter is to provide the Committee on Energy and Commerce with information requested in their letter dated May 8, 2008, under the signatures of Chairman John D. Dingell and Chairman, Subcommittee on Oversight and Investigations, Bart Stupak. We feel the information in the responses that follow are complete and accurate dating back to the January 1, 2000 time period as requested.

Question #1:

Provide a list of all food recalls and food safety alerts issued by your company. For each recall or safety alert, please provide the date of the recall or alert, the product and brand affected, and the reason for the recall or alert. If the food was affected by microbial or chemical contamination, please identify the contaminant.

Response: See Exhibit A

Question #2:

For each brand or kind of product, please list all instances when internal microbiological testing was found to be positive for the presence of *E. coli*, *Salmonella*, *Cyclospora cayetanensis*, *Cryptosporidium*, hepatitis A, *Clostridium botulinum*, or *Listeria* in excess of the highest limit acceptable to the Food and Drug Administration (FDA) or any State regulatory authority.

Response: See Exhibit B

Question #3:

For each brand or kind of product, please list the instances when internal testing was found to be positive for the presence of a chemical contaminant at levels in excess of the highest limit acceptable to FDA or any State regulatory authority.

Response: See Exhibit B

Question #4:

For products imported into the United States for handling or processing by any facility operated by your firm, please list the instances when internal or outside laboratory testing was positive for the presence of either a chemical or microbiological contaminant in excess of FDA or State regulatory limits.

Response: We are not aware of situations where we have imported products for handling or processing into the United States that tested positive for the presence of either a chemical or microbiological contaminant in excess of FDA, USDA, or State regulatory limits.

Question #5:

For each of the above items, please specify whether FDA was notified, and if not, why not.

Response: For the recall events listed in Exhibit A, the appropriate jurisdictional agency (FDA or USDA) was notified.

USDA Regulated Facilities – In all of the instances documented, all Hormel Foods plants and subsidiaries followed the record-keeping requirements as outlined in 9 CFR 320, 416.16 and 417.5. The results of internal microbiological and chemical testing concerns were also communicated to USDA on-site inspection personnel.

FDA Regulated Facilities – In all of the instances documented in Exhibit B, all data was placed on file for FDA review during their inspection tours.

Question #6:

Please supply a list of all instances where FDA or any State regulatory authority was denied entrance to any facility, foreign or domestic, or denied access to any records regarding microbiological or chemical testing performed on products processed at the facility. This request encompasses denials of initial requests for entry or any such testing record regardless of whether the plant or its records were to be made available for inspection at a later date.

Response: We are not aware of occasions where any regulatory authority was denied access to our facilities or records upon presentation of proper identification and credentials.

We have completed a comprehensive record review of our processes, including subsidiaries. While we do not expect any changes to the content of this letter, we will forward additional documentation related to this request if it should come to our attention subsequent to filing this report.


JEFFREY M. ETTINGER

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