

UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
WASHINGTON, D.C. 20250

October 28, 1976

Mr. Russell F. Doering
Doering Machine & Parts Company
Clear Lake, MN 55319

Dear Mr. Doering:

It has been determined that the following equipment is acceptable for use in federally inspected meat and poultry plants.

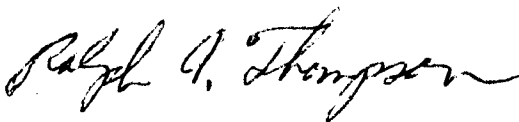
EQUIPMENT: Hand Activated Hand Wash Valve, Model DWM-38
(To be used with proper pressure regulating device on water supply line)

This is with the understanding that all future equipment designated by a similar model number will be of the same design and material as those for which this letter is written. Once this equipment is published in our "Accepted Meat and Poultry Equipment" booklet, this letter becomes invalid and can no longer be used as an authorization for installation of equipment in plants.

This acceptance does not imply compliance with Department of Labor Occupational Safety and Health Standards. In addition, it should not be considered as an approval of processing methods. Any departure from established procedures must be cleared with the Inspection Standards and Regulations Staff, Technical Services.

Continuous running water required at USDA Inspection and giblet harvest stations.

Sincerely,



for Royal J. Oyster
Industrial Specialist
Equipment Group
Technical Services