

involved a wide variety of items including chocolate, coconut products, dried yeast, animal glandular materials and finished dosage forms for various drugs, frozen pies, eggs, dried milk, dog candy, enzymes, and dried mixes. Similarly, we have taken actions against products adulterated by certain strains of Staphylococci. In 1965-66 some 4 million pounds of cheese were withheld from the market because of suspected contamination with this toxin. Utilizing a test developed in our laboratories, the firm tested each batch of the cheese over a 2-year period. Approximately 63,000 pounds of the cheese were found to contain the toxin; this cheese was destroyed. The remainder, found to be free of toxin, was released to the market.

Methods of detecting a number of other disease-producing organisms or their toxic by-products directly in foods are not as highly developed as they are for Salmonellae or Staphylococcus toxins. Therefore we test foods for indicator organisms—in other words, non-pathogenic bacteria that indicate potential contamination with a disease-producing microorganism and we conduct research, including surveys, to define limits or criteria which will establish an acceptable bacteriological standard for the food in question.

We have published in the scientific literature five papers detailing microbiological findings in relation to sanitary conditions prevailing in food producing plants. Research along these lines is also being conducted by other groups, including industry. We attempt by every means possible to keep informed of such research so that we may utilize results in our enforcement program.

In connection with this, it just crossed my mind that the Grocery Manufacturers Association has recently established an information exchange service. This service will help make the scientific community aware of research being carried out in private corporate research programs. Not only are they exchanging research findings but also information that has been derived from their quality control programs in their own plants. This information is passed along to us as well. I think that is a helpful step forward.

As a result of such research in our laboratories and elsewhere, we will soon be prepared to propose microbiological count standards for several food products. Two of these, for cream-type pies and cooked, peeled shrimp, will be proposed and published in the Federal Register in a short period of time. These microbiological standards, utilized in conjunction with rigorous sanitation inspections of the producing plants, will provide a high degree of consumer protection. As additional standards are developed, they will be proposed and published in the Federal Register.

Mr. WYDLER. Is this something new?

Dr. GODDARD. Yes.

I have copies of our present guidelines. These are the criteria now being used. As I say, we are going to propose standards. We will then receive the comments of industry and the scientific community concerning these regulations before they are made final.

I would like now to outline, if I may, the steps FDA is taking to establish procedures which will insure that we are notified of the rejection by other Government agencies of products subject to our jurisdiction.