among the three Federal agencies that are mainly involved is another aid. I think we have taken steps to do that.

Mr. ROSENTHAL. Under the new steps you outlined, what would happen now? The DSA inspector finds that the lot contained these bacteria, a high bacteria count. What would happen then?

Dr. GODDARD. They should notify the U.S. Department of Agriculture in that instance.

Mr. ROSENTHAL. I'm told by the staff that Agriculture will testify tomorrow. Now, the Agriculture people, in your judgment, should do what, if you were advising them?

Dr. GODDARD. They should move into that plant, do bacteriological samplings, check to find the source of contamination, probably quarantine the product for sorting to determine what product had been and hadn't been contaminated, so that good products would be released to the marketplace.

Mr. WYDLER. I don't understand. Why wasn't that done before? Why didn't the Defense Supply Agency notify the Agriculture Department?

Dr. GODDARD. Sir, I just don't have knowledge of why not. Perhaps the DSA personnel can tell you what went wrong in their reporting arrangement with USDA at that time. I hesitate to speak for them.

Mr. GALLAGHER. Would it be meaningful in any way to amend the Food and Drug Act to cover Government rejections? We have the basic authority to handle these problems when we know about them.

The question is simply one of notification rather than the authority. These products are adulterated and unfit for human consumption under the criteria we now have.

What could stimulate notice to you?

Dr. GODDARD. I think the meeting that the committee is having today will be a great stimulus to better reporting.

Mr. WYDLER. Doctor, what would happen in the Morton case, if it were under your jurisdiction, something without meat in it. What would happen now if the FDA came in and found that these adverse conditions did exist in the product? What would you do? Would you order this immediately destroyed?

Dr. GODDARD. We would go to the courts and get an injunction. That would be the first step to stop the shipment of the product. We would work with the management. If the product had already gone into the marketplace we would ask that it be recalled. We would then work with the management in an attempt to identify the source of contamination; sort out the manufactured product in their possession in order that the bad product be destroyed under our supervision. They would have, of course, to remove the source of contamination.

Now, let me tell you, we go through this month after month, week after week, and sometimes it's not possible to find the source of contamination. Management, in some instances, has literally spent tens of thousands of dollars trying to find the source of contamination.

We went through a very large problem with *Salmonella* contamination of nonfat dried milk a year and a half ago. At times we and manufacturer's consultants and their own quality control people were hard put to find out where the contamination was coming from. This was true of the *Salmonella* contamination in chocolate, We still don't know, as far as I can recall, how the *salmonella* gets into the product