Dr. MEHREN. I don't think there is any standard. We put it very low for very clear reasons. We have to go into country areas without refrigeration. There is a substantial difference in running it into country institutions or schools with no facilities and running it from a cold-storage house to a chainstore coldroom.

Mr. ROSENTHAL. Let's understand the facts in this case. Your man in Jersey City rejected these for distribution where?

Dr. MEHREN. I don't know the facts. Either school lunch or direct distribution. Mr. Grange tells me school lunch in this case.

Mr. ROSENTHAL. Where?

Dr. MEHREN. In that area.

Mr. ROSENTHAL. He said they weren't satisfactory for the school youngsters in Jersey City?

Dr. MEHREN. No. I think, Mr. Chairman, there is a massive misunderstanding. He rejected it here because our regulations for anywhere require a maximum temperature of 15° F. And we do that for simple, operational reasons. It was well below safety limits for normal commercial use. It was not a deteriorated product, obviously.

We have, as I said in the beginning, special standards for distribution within our programs for good reasons.

Mr. ROSENTHAL. We understand that.

Dr. MEHREN. That doesn't mean there is a poor-quality product.

Mr. ROSENTHAL. How do we know it wasn't 60° F.?

Dr. MEHREN. Because the records given to me by my people say at the time of rejection it was rejected by our procurement people it was 30° F. Not 60° F.

Mr. ROSENTHAL. It says 30° F.?

Dr. MEHREN. Yes.

Mr. ROSENTHAL. Does it say for how long?

Dr. MEHREN. 30° F. upon time of test by our people receiving the product.

Mr. WYDLER. Could you tell me, Mr. Secretary, why, if these turkeys were under 30° F. and were very safe for commercial purposes, they were placed in a blast freezer and refrozen before they were shipped back to Iowa?

Dr. MEHREN. I can't say.

Mr. WYDLER. Do you know who did that?

Dr. MEHREN. No. I don't know the details of this case. All I know is what has been prepared for me and what I have transmitted here.

Mr. GRANGE. I think I can give you a commonsense answer to why it was done, not knowing the actual details at the time. It is common commercial practice, when a frozen product, meat or any other frozen product, leaves a cold-storage place aboard a truck or railroad car, to have it at 0° F. We know that during transit, even with the improved refrigeration equipment, trying to pull it down from some higher temperature in transit is a difficult job. So, if they were going to move it back to Iowa, the first thing they would do, even though the product still was not thawed, it's still at 30° F.——

Mr. WYDLER. And very safe, right?

Mr. GRANGE. But they would move it into a cold-storage plant and get it down to zero before putting it back aboard a truck going to Iowa.

Mr. WYDLER. This is what I'm trying to get at, because we are arguing that these standards you set are not necessarily for commercial use. I'm curious what the commercial standards may be?