

Mr. ROSENTHAL. Let me add a word. We have a communication from the National Association of Frozen Food Packers who have developed a code: "Recommended voluntary operating practices for the handling of consumer packaged frozen foods." Is there a difference between packaged foods and turkeys? No? Then they tell us that seven States have adopted its code and it says that—

Any frozen food shipment shouldn't be tendered to nor accepted by a carrier for transportation when the product temperature exceeds 0° F.

Dr. MEHREN. Those are not our regulations.

Mr. ROSENTHAL. Once they reach 30° F., no carrier should have accepted it any more.

Mr. MYERS. He says you start the trip at 0° F.

Mr. ROSENTHAL. But once they reach 30° F., something happened to them.

Mr. MYERS. It says the carrier won't accept them.

Mr. ROSENTHAL. Shouldn't accept them.

Dr. MEHREN. That's well below freezing.

Mr. ROSENTHAL. This code is mandatory in seven States.

Mr. GRANGE. No, sir.

Mr. ROSENTHAL. If it's not, have the record show it.

Mr. GRANGE. If I might, Mr. Chairman, if you are interested in the status of that code, that is the code prepared by the Association of Food and Drug Officials of the United States, commonly known as AFDOUS Code.

Mr. ROSENTHAL. And there are, I believe, seven States that have adopted it. Certain portions of it are mandatory. Some of it is advisory. The matter of 0°, when you offer it for transit, is advisory.

Dr. MEHREN. This is good commercial operating practice. We don't quarrel with this. This is a good target. This is what they should have. The question we got into here is, how much deviation from it is possible before it affects either quality or wholesomeness.

Mr. ROSENTHAL. You made the statement your standards were higher than commercial, 15° was higher than commercial, and now we find out commercial—some aspects of commercial are lower than yours.

Mr. GRANGE. They don't reject. Go ask commercial buyers if, in fact, they will reject as we do when it exceeds a certain stipulated temperature. I think you will find our statement will stand up, that we are generally tighter than the minimum commercial requirement. Now, Mr. Chairman, part of that code also gives a 10° tolerance. They recommend zero all the way through, freezer boxes in the stores, in transit or out of storage, but they give a 10° tolerance. If it's 10° F. then they should detain it until they run tests; organoleptic examination or other examinations to determine whether or not it has been damaged to the extent that some action should be taken against it. There is not in that code—if my understanding of it is correct—there is not in that code any automatic trigger at a certain temperature when they automatically would say this is not fit to be moved.

It just serves as a flag to run further tests to determine its condition.

Mr. WYDLER. I will read from the model code that the association was talking about, which has been adopted by seven States, and let's just see if what they say is in keeping with what you told us here this morning.