

It says:

All frozen foods shall be held at an air temperature of zero degrees Fahrenheit or lower except for defrosting cycles, loading and unloading, or for other temperature conditions beyond the immediate control of the person or company under whose care or supervision the frozen food is held, provided that only those frozen foods destined for repackaging into smaller units may be defrosted for that purpose.

(b) the internal product temperature of frozen foods shall be maintained at 0° F., or lower, except when the product is subjected to the above mentioned conditions, then the internal product temperature shall not exceed 10° F. and such product shall be returned to 0° F. as quickly as possible.

Dr. MEHREN. Is that a law or recommendation?

Mr. GRANGE. That is a recommendation.

Mr. WYDLER. Would you comment on that in connection with what you told us this morning?

Dr. MEHREN. Will you comment on that, Mr. Grange? In connection with what we told the committee this morning, please?

Mr. GRANGE. This is an AFDOUS recommendation. It is not a law as such.

Mr. WYDLER. Subscribed to by the American Trucking Associations, the National Association of Food Chains, the National Association of Frozen Food Packers, the National Association of Refrigerated Warehouses, the National Association of Retail Grocers of the United States, the National Fisheries Institute, the National Frozen Food Association, and the National Prepared Frozen Food Processors Association. They all think it's a good rule.

Dr. MEHREN. Yes, sir. If this be true, and they do it—if they do it and if it be mandatory—a tighter standard on temperature than we do for institutions, direct distribution in schools, because such are the numbers.

Mr. WYDLER. You have told us here today that the reason that you have tighter rules than they do in the commercial line and therefore you reject goods which are good for the commercial line, because you have higher standards. But they seem to have higher standards than you do.

Dr. MEHREN. If those be standards rather than a recommendation of an industry group, the fact that we reject at levels well below any reasonable safety levels, 15° is not a temperature at which difficult or unpleasant bacteria proliferate; 30° is not either. A product at 30° is quite safe. We reject at 15° because we don't have good control over holding temperatures in many of the entities that receive our products.

Mr. ROSENTHAL. I think we should go on, because we have people from the Public Health Service who are more qualified than we are to discuss this issue, and I think they will address themselves to that.

(The text of the AFDOUS Code appears in the appendix.)

Dr. MEHREN. Next is the Armour & Co. case. This truckload of frozen turkeys was rejected on arrival because the temperature exceeded the contract specifications of 15° F. The range was 24° to 30° F. The vendor sold the product in commercial channels. As long as the product temperature did not exceed 40° F. and was handled in a sanitary manner, there was no reason to consider that the product was unwholesome.

City Packing Co. case: This truckload of ground beef was rejected at point of origin because of improper packaging, damaged cartons,