

and evidence of having been defrosted. The examination was made by a Federal meat grader. His certificate showed no indication that the product would be hazardous to health or otherwise unfit for human consumption. Consequently, it was released to the vendor for disposition.

Farmer's Product Co. case: This truckload of frozen turkeys was rejected at destination because the temperature ranged from 15° to 28° F. The contract called for 15° F. or below. The product was otherwise in good condition and was therefore released to the vendor for refreezing and sale into commercial channels. School lunch labels were removed and the proper labels applied for domestic sale.

Goldkist Co. case: This truckload of frozen chickens was rejected at destination and returned to vendor due to excessive temperature ranges above the contract specification of 15° F. The recorded range was 20° to 30° F. The product was returned to the plant where it was reinspected, repackaged, and refrozen. Goldkist has since sold 31,500 pounds of this lot to commercial buyers. A USDA poultry inspector on last Thursday, March 28, examined the remaining 4,500 pounds in storage in Boaz, Ala. He found that the product is in good condition.

Mr. ROSENTHAL. Did he make a bacteriological test?

Dr. MEHREN. I can't answer that. I don't know. We can find out and enter that.

(The Goldkist analysis follows:)