

Dr. MEHREN. I can also give you the product breakdown over all the bacteriological testing we did in the past year if that would be helpful.

Mr. ROSENTHAL. Yes. Without objection that will be included in the record.

Dr. MEHREN. I will ask Mr. Grange to get copies of this and we will submit it.

(The information referred to follows:)

FOOD PRODUCTS WHICH WERE SUBJECTED TO BACTERIOLOGICAL TESTS ON EITHER A REGULAR BASIS OR AN ORGANIZED SURVEILLANCE PROGRAM IN 1967 BY USDA INSPECTION SERVICES

1. Frozen orange juice : Tested on a regular basis, in all plants under inspection.
2. Nonfat dry milk : Tested on a regular basis.
3. Dry whole milk : Tested on a regular basis.
4. Wheat flour blend : New product which will be tested on a regular basis.
5. Butter : Tested on an organized surveillance basis.
6. Frozen blueberries : Tested on a spot-check surveillance basis.
7. Meat and poultry products : Tested on spot-check basis only.
8. Questionable products : Tests are made on all products that are observed which present reason to be questionable.
9. Egg products : Salmonella tests performed by producing company. USDA reviews the test results. Positive samples are returned for reprocessing. (There is a zero tolerance.)
10. Dry eggs : Each lot is tested—zero tolerance.
11. Frozen eggs : Statistical sampling—tests for Salmonella only.
12. Imported meats : Tests for Salmonella. Spot-check basis only.

Number of bacteriological tests performed by USDA inspection services in 1967

<i>Product</i>	<i>Number of samples</i>
Meat products-----	4, 362
Poultry products-----	3, 056
Poultry and meat products :	
Domestic -----	730
Import -----	1, 575
Frozen orange juice-----	5, 000
Dairy products :	
Plate -----	60, 000
Salmonella -----	5, 000
DMC -----	15, 000
Grain products-----	500
Liquid eggs-----	7, 000
Dry eggs-----	18, 000
Total (approx.)-----	120, 000

Dr. MEHREN. Bacteriological testing. Selective use of bacteriological tests, if properly interpreted, is an important adjunct to a sound and effective food standards and inspection program. Microbial standards taken by themselves alone would not, however, be an adequate substitute for plant inspection in determining if sanitation is good or bad. High aerobic plate counts may not reflect contamination but, instead, may be caused by time-temperature abuse in processing. Conversely, a low count food does not necessarily reflect good sanitation or wholesomeness because bacteria can easily be cooked to destroy evidence of unsanitary conditions during processing.

Good examples of the significance of microbial standards are provided by dry milk and dry eggs. The level of micro-organisms in dry milk provides a guide to the conditions under which the fluid milk