Mr. Rosenthal. Thank you very much. I shall be brief.

When, for example, the Villas & Co. Turkey Case, when they were rejected by your school lunch inspector in Jersey City and then sent back to the plant in Iowa, does your inspector in Iowa know they were rejected and does he have a copy of the rejection so he knows the

Dr. Mehren. I don't know if he has it. He is advised and it is reinspected at a specifically designated place in the receiving plant after rejection by us. He would know—I don't know the details of how you

send the notice but he is advised.

Mr. Grange. He is notified and knows the cause of the rejection. Mr. Rosenthal. We make an extra effort to have tests made?

Dr. Mehren. He would have an organoleptic inspection, probably, and if there was any suspicion, bacteriological counts would be taken.

Mr. Rosenthal. There doesn't seem to be any question that there is a possibility of quality loss in the freezing and refreezing process.

Just so we keep the record straight. Is that the way you feel about it? Dr. Mehren. There is what could be called a quality loss but let me emphasize again, for full understanding here, that if the grade A goes on after the product goes back, say, to Iowa, one of our graders has checked the item against the specified standards and finds it is grade A. If it isn't, he isn't permitted to put grade A on it. That might mean before the thawing it was this much above the lower level of grade A. Afterwards it might be here but still above the grade A limits.

Mr. Rosenthal. The difference between us is just one: Your prima facie belief that because a label on there says it is grade A, everything

is OK.

Dr. Mehren. May I interrupt, please, because that is not what I believe and that is not what I said. I said if our inspectors mark it grade A under the regulations defining grade A, it either was grade A or he was grossly derelict in his duty and if he was he would probably be working elsewhere.

Mr. Rosenthal. That is what we are getting down to. Some inspector permitted these frozen TV dinners to get out with your very attractive stamp on it.

Dr. MEHREN. And perhaps he didn't.

Mr. Rosenthal. I don't assume anything. That is what we are trying to find out. If there is anything we can do to change procedures to improve the service to the American consumer, that is why we are here.

What you are suggesting is, notwithstanding three refreezings, you believe that because the grader allowed the grade A label to stay on

there, that the turkeys were grade A quality?

Dr. Mehren. Graders are supervised with people on circuits, with their own supervisors, with their own forms, with their own regarding, and if there were a deviation and they weren't really grade A, then something went wrong in the system which on rare occasions

Mr. Rosenthal. How many occasions have there been when you found that an inspector put a grade A label on while in fact it wasn't.

Dr. Mehren. As a totally routine basis, in all our grading activities, there are circuit riders who check. There is a standing and routine procedure for comparison of grade outs in different parts of the country.