

There are standing procedures whereby an item, once graded, is pulled out by a supervisor or by the circuit people and rechecked and the numbers of deviations are relatively minor; is that correct?

Mr. GRANGE. It is very small, Mr. Chairman.

Mr. ROSENTHAL. Have you ever found any examples of rejection for school lunch program of turkeys or poultry where for reasons of temperature in excess of 30°?

For example, where it had been 40°, Dr. Mehren?

Dr. MEHREN. None have been reported to me. There may have been such but none have been reported to my office. You may know. I know of none.

Mr. ROSENTHAL. Does that strike you as a little unusual, that all the rejections we have records of were those of around 30°?

Mr. GRANGE. No, sir. These all move under mechanical refrigeration and sometimes the equipment does not work properly. It is not a question of the equipment going out entirely because even on a truck the driver knows this immediately, you see. You are working within a relatively narrow range here. It would be detected and something done before it got up to the 40° or 50° that you are speaking of.

If I might make one observation on this matter, the effect on quality of the freezing: I think we have said, and I think our bulletin says that this is what you should do—that this is what is desirable.

We also say—I wouldn't want to try to argue with you—that repeated and prolonged thawing and refreezing is going to have a harmful effect on the quality of the product. But one or two or three refreezings—and we have run tests on this and had taste panels and so forth—where you are working within a narrow range—actually these turkeys were not at all thawed out. They were just starting to thaw at 30°. You can't, through any kind of examination of the character of the flesh, tissue, taste or anything else, be able to ascertain that there has been, at that point, a damaging effect as far as quality is concerned.

Prolonged and repeated freezing and thawing, yes, it is bound to have an effect at some point. Within these narrow ranges that we are dealing with here, we are saying in our certifying the quality of the product to the best of our knowledge and ability that we weren't able to detect any change in the quality that would justify saying that it shouldn't move under our grade A label.

Mr. ROSENTHAL. Mr. Wydler?

Mr. WYDLER. To go back to your statement, where you say that in order to insure wholesomeness and acceptability of these food products—distributed in your program—it is necessary to establish and maintain higher standards than are needed for regular commercial distribution. You give as an example of that the fact that you have higher standards for freezing and you maintain 0° to 15°.

Let's assume that wasn't so for the sake of argument, and that the standards that the industry set up are even more stringent than yours.

Would you give me another example of where your standards are higher than the standards of industry, so when you reject something it can safely then be sold to the consumer as something that is fit for them and not for your consumers but for the commercial consumers?

Dr. MEHREN. I think any item we distribute through our commodity distribution program, such as flour, grits, and rolled oats, requires