

STATEMENT OF DR. KEITH LEWIS, CHIEF, FOOD PROTECTION PROGRAM, PUBLIC HEALTH SERVICE; ACCOMPANIED BY WINSTON M. DECKER, DIRECTOR, OFFICE OF RESEARCH AND DEVELOPMENT, BUREAU OF DISEASE PREVENTION AND ENVIRONMENTAL CONTROL, PUBLIC HEALTH SERVICE

Dr. LEWIS. Yes, sir.

Mr. ROSENTHAL. Why don't you read it?

Dr. LEWIS. I have a prepared statement entitled "Public Health Hazards for Microbiological Contamination of Foods."

Mr. ROSENTHAL. You will scare us away. Why not tell us in your own words? You heard the testimony this morning. Why don't you comment on it?

Mr. WYDLER. Mr. Chairman, I ask unanimous consent that the statement be put in the record.

Dr. LEWIS. All right. I would like to mention I have two backup statements submitted for the record also.

Mr. ROSENTHAL. We will put those in, too, without objection.

(The full statement and backup statements are printed at this point in the record:)

PUBLIC HEALTH HAZARDS FROM MICROBIOLOGICAL CONTAMINATION OF FOODS¹

(By Keith H. Lewis, Ph. D.²)

PROGRESS TOWARD FOOD SAFETY

Development of Sanitation Programs

Contamination of foods with pathogenic microorganisms has been recognized for more than 60 years as an important factor in the spread of disease. The frequent occurrence of outbreaks associated with contaminated milk, food, and water, aroused the concern of industry and public health agencies during the early years of the 20th century, and led to the development of control measures that now form the basis for food protection in the United States. The better known techniques include pasteurization of milk, chlorination of water, controlled heat-processing of canned goods, refrigeration of perishable products, sanitation of food establishments, veterinary inspection of meats, exclusion of diseased cows from dairy herds, and laboratory examination of foods for microorganisms and filth. The success of these measures is based, not on the eradication of the causative agents from the environment, but on the use of multiple sanitary barriers to prevent transmission of contaminants through the food-preparation chain to the consumer. Application of control measures on a continuing basis is, in fact, essential for effective food protection.

The administrative procedures for obtaining compliance with sanitary requirements were originally carried out mainly at the local and State levels, because most foods, except for a relatively few staple items, were produced, processed, and consumed within the same geographical area. The health department could determine by inspection the sanitary history of a product from farm to dinner table, and the role of the Federal Government was largely one of assisting the States in developing programs for consumer protection. For example, the Public Health Service has, since 1924, published and periodically revised a model milk ordinance, now known as the "Grade A Pasteurized Milk Ordinance," that has been adopted voluntarily by most States and municipalities as the basis for con-

¹ Presented to the Subcommittee for Special Inquiry on Consumer Representation in the Federal Government, Government Operations Committee, House of Representatives, Washington, D.C., Apr. 3, 1968.

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