

The importance of these activities becomes increasingly apparent when we view food protection comprehensively. Centralization of food processing operations and extensive expansion of the geographical areas over which a given food is marketed have created a need to coordinate governmental and industry food programs to fill the voids left by the more provincial approach to food protection of previous years. Within the limits of its resources, the Public Health Service has continually modified its programs to accommodate such changes in fulfillment of its basic responsibility to provide assistance to other Federal agencies, State and local jurisdictions and the food industries, i.e., the development of a coordinated nationwide system which would effectively deal with both interstate and intrastate problems.

Technological needs notwithstanding, the need for well-trained, highly motivated personnel in the field of food protection has become perhaps our most pressing problems. Many of the outbreaks of food-borne illness which occur annually in this country are the result of either a lack of knowledge about the cause and prevention of such illnesses, or a lack of motivation on the part of persons who are employed by industry. The Public Health Service has devoted a considerable amount of its resources to correction of this situation but admittedly we have not found the answers to this complicated problem. More behavioral research is needed to provide a basis for overcoming motivational impediments before effective participation by people in the food industries can be achieved. The magnitude of this problem is difficult to appreciate. As but one example, turnover in the 3.3 million persons employed in the food service industry is high, and about 300,000 new employees entering the business each year. In an attempt to find an economical, effective method for training this many people, the Public Health Service has made a grant to a State health department to study the efficacy of educational television as a medium for communicating needed information to food service personnel, particularly owners, managers, and supervisory personnel. Since actual prevention of food-borne illness is dependent upon the day-to-day application of the principles of food protection to their individual work situation by highly trained and motivated people, the Service has placed emphasis on training in its food protection program.

The Public Health Service has long recognized the importance of sanitary design and construction of food equipment to preventing contamination of foods with pathogenic microorganisms, toxic metals and other hazardous substances. Accordingly, the Service has for many years participated in the activities of groups such as the Department of Defense, the National Sanitation Foundation, the National Automatic Merchandising Association, the Baking Industry Sanitation Standards Committee and the 3A Standards Committee, which develop sanitary standards for a wide variety of food equipment. Equipment built to the specifications set forth in these standards is readily cleanable and in harmony with equipment requirements of PHS model laws and regulations.

Included in the food sanitation program of the Public Health Service are three activities of an interstate nature. Included are the sanitary control of foods served on interstate carriers, certification of interstate shellfish shippers, and the certification of interstate milk shippers.

Interstate carrier sanitation is a direct responsibility of the Service and is governed by the interstate quarantine regulations. It encompasses the sanitary control of food served on trains, buses, vessels, and airplanes, and the enforcement of sanitary regulations applicable to commissaries, eating establishments and dining cars operated by carrier companies.

The programs for the certification of interstate shellfish shippers and interstate milk shippers are similar in nature. Both are voluntary programs based on cooperative endeavors of the States, the industry concerned and the Public Health Service. In these programs the appropriate standards of the Service are used as a yardstick and inspection and laboratory control are performed by the States and/or their political subdivisions. The States report those shippers whose products and plants comply with the applicable sanitary requirements, and the Service periodically publishes a list of the shippers so certified, for the information of Federal purchasing agencies and receiving States. The work of each State is periodically spot checked by the Service to assure that a uniform approach is followed by the States in making the certifications.

Dr. LEWIS. And if your staff would like it, I will leave with them another report on microbiological contamination called "An