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HOMEMAKERS' CHAT

Monday, September 26, 1938

(FOR BROADCAST USE ONLY)

Subject: "NEWS NOTES." Facts of interest to consumers, from the Federal Food and Drug Administration, United States Department of Agriculture.

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Tuna fish and candy bars, cream and butter and fire-damaged foods-- and a food poisoning case at a National Guard Camp--figure in today's News Letter from the Federal Food and Drug Administration, the Government agency which protects the nation's food supply--that is, all food products that enter into interstate commerce.

Headquarters of the Food and Drug Administration are in Washington, D. C., and branch stations in sixteen of the leading commercial cities.

New Orleans Station reports a survey during July of penny and nickel candy bars in possession of small retailers and candy manufacturers doing a jobbing business on the side. The candies were usually of the chocolate nut type, but in some instances were coconut and nut bars without chocolate. In most cases the inspectors were able to tell by visual examination whether or not the candy was in a filthy condition. The trouble was due in most cases to improper storage of the candy after receipt by the wholesalers and retailers.

The survey was conducted at Birmingham, Tuscaloosa, Houston, San Antonio, Monroe, New Orleans, Shreveport, Gulfport, and Tupelo. The inspectors also visited Arkansas, where they covered Fort Smith and Camden.

As a result of the July survey, 74 seizures were recommended. The age of the candy recommended for seizure ranged from a month to over a year. In addition to the official samples, there was extensive destruction of candy through the assistance of local officials in cases where interstate records were not available. At Houston, for example, a city inspector destroyed 3,400 pounds of unfit candy.

New Orleans Station also reports extensive destruction of unfit cream and other food products, in Houston, by city and State inspectors. City inspectors destroyed thirty-one 10-gallon cans of cream and about 45,000 pounds of various foodstuffs.

Kansas City Station reports July inspection of creameries in Oklahoma by State and Federal inspectors working together. They report a general improvement over conditions prevalent in previous years. Promptness in delivery, from producer to creamery, is contributing to the record of more legal cream in Oklahoma.

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Many Oklahoma creameries and cream stations have put up a sign in large print, bearing the words: "We Do Not Buy Illegal Cream At Any Price." This sign is followed by the explanation: "Illegal Cream is Cream Unfit For Food. Illegal Cream May be Dirty, Oily, Moldy, Bad Smelling or Spoiled. Federal and State Laws Forbid the Sale of Illegal Cream -- It Must Be Destroyed or Denatured."

Denver Station, also, reports improvement in the quality of cream, Quoting directly: "Only about two percent of objectionable interstate cream was found in a survey conducted in Utah in July by State and Federal inspectors. This is an improvement over conditions found in past surveys. In New Mexico, inspectors found that about seven percent of the interstate cream examined was bad. This was destroyed."

Philadelphia Station reports investigations of a food poisoning case on July 26 at Indian Gap, Pennsylvania, in which a large number of National Guardsmen were the victims. Inquiry disclosed that the poisoning was caused by eating non-refrigerated fresh meat that had spoiled. No interstate foods were responsible.

Now let's go up to Boston. This Station reports that on July 10, several tons of yellow fin tuna caught off the coast of Massachusetts and Maine were received by a canner in Gloucester, Massachusetts. Only those fish weighing 150 pounds or less are taken for canning.

Here's a bit of bad luck for a food manufacturer in Charlotte, North Carolina, whose plant was damaged by fire. Atlanta Station reports that all the foodstuffs damaged by fire were condemned by the city food inspector. The condemned products included pickles, mayonnaise, salad dressing, horseradish, and vinegar. All these articles--amounting to eight tons, were ordered destroyed at the city incinerator.

Chicago Station reports a violation of the Federal Insecticide Act by a company in Holland, Michigan. The Company pleaded guilty and was fined \$100 on each of two counts. The insecticide involved was represented, in the label, to be effective in repelling mosquitoes and other insects. The Government charged that the product would not repel mosquitoes and other insects.

San Francisco Station reports the seizure of two lots of shell eggs-- "filthy and decomposed." The Idaho shipper apparently believed he could get around the law by marking his eggs "Not for Human Consumption." However, investigation showed they were being broken out and frozen for bakery and other commercial uses.

And that's all--till next Monday.

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