SANITATION NOW

Subject: Inspection of incoming merchandise.

We are certain that you are aware of the high priority being placed on the food industry by the F.D.A. and other regulatory groups for total protection of food quality and consumer health. The Kroger Co. is committed to a program of meeting that mandate.

You represent one of several important support groups having a very direct effect on how Kroger meets this responsibility. The Kroger Co. will not casually reject loads of merchandise, but we cannot take the risk of having our stores or warehouses found in violation of regulatory guidelines regarding sanitation. We have established certain procedures to inspect incoming merchandise at our distribution warehouses and stores. You should be aware of our policy to refuse delivery for any load found to show evidence of insect, rodent, bird, chemical contamination or excessively dirty shipping containers.

The sanitation inspection will be in addition to our normal grade and condition inspections within the guidelines set forth by the P.A.C.A.

Our sanitation inspection procedures and some general suggestions are listed for your information.

1. We will carefully examine trailer or rail car interiors delivering produce for evidence of rodent, insect, chemical or other contaminating sources.

2. The exterior of cartons, bails, unit-wrapped containers, etc. will be carefully inspected for evidence of dust and dirt, liquid absorption, insect evidence, rodent evidence, bird evidence or other contaminants that would indicate storage in an unsatisfactory surrounding.

3. The pallets (including bottom crossboards) and cardboard slip sheets will be examined for evidence of pests. Be sure they are clean before stacking produce on them.

4. Suspect unitized material will be dismantled for examination of interior of unit contents.
5. Heavy reliance will be made on detailed flashlight examination supplemented with Blacklight wherever necessary.

In addition to your being sure that the produce delivered to the rail car or to the trailer is free of contamination, it is to Kroger’s and your best interest to be sure the transporting vehicle (rail car or trailer) is in good mechanical condition, clean and will not contribute to any contamination that might cause rejection.

We are advising over-the-road carriers that we hired to haul our loads, of the necessity to maintain sanitary conditions on their equipment. Please inspect this equipment with the same care as equipment for which you make arrangements. By notifying the office that placed the order prior to loads, if any equipment is suspected of contributing to contamination prior to loading, you can help protect both yourself and Kroger.

We are sure that we will have your full cooperation in this important step to assure that we, as members of the food industry, effectively demonstrate our observance of a program to insure clean, wholesome food to the consumer.

If you have any questions regarding this policy, please feel free to contact your regular Kroger/Wesco representative or myself.

L. D. (Buck) Martin
South East Area Manager
Kroger/Wesco Foods Company

The above letter was sent by Mr. Martin to citrus packers and is printed with his permission. It reflects a tough stand by the FDA on sanitation which will affect the produce industry.

Editor

PACKERS’ CORNER

TEMPERATURE MEASUREMENT OF DRYER

Overheating of citrus fruit in drying operations can result in early deterioration and unnecessary dehydration of fruit in addition to increased power costs. Carswell Byrd, manager of Emerald Packing in Orlando, has placed a dial-type thermometer on the first dryer in the packinghouse line to constantly monitor dryer air temperature. The sensor is located on the inside of the dryer unit. The thermometer, mounted to the dryer, has a large dial which is easily observable from a distance. An electric contact alarm or recording thermometer could be an addition to such a system to alert operators if excessive temperatures have been reached.

Bill Miller
AREC
Lake Alfred

CALIFORNIA TO ENFORCE NEW LABELING REQUIREMENTS

Effective January 1, 1976, the California Department of Food and Agriculture will start enforcing the new labeling requirements for all consumer and nonconsumer containers of fresh fruits, vegetables, and nuts.

The new regulations are patterned after the Federal Fair Packaging and Labeling Act, and will be administered by the Division of Quality Control-Standardization, in cooperation with the Division of Measurement Standards.
The labeling act will require the common name of the commodity; the name, address and zip code of the person(s) responsible for the package; and the weight, measure or count.

All required markings of nonconsumer containers must be located on one principal display panel. The principal display panel may be the top or either side or either end, but may not be on the bottom of the container.

Consumer containers are also required to be labeled; however, location of required markings differs from that of nonconsumer containers. Identity and net quantity are required to be on the principal display panel with the net quantity statement required to be in the lower 30 per cent of the panel; responsibility may be located on the principal display panel, but may also be located elsewhere on the external surface of the container.

Minimum letter size for grade (when required or used voluntarily) and quantity statements is also specified in the California Administrative Code.

USE OF DDT GETS BREAK IN PRESS

Barron's National Business Financial Weekly of November 10, 1975, in a lengthy article entitled "Despite Value to World, DDT Faces New Attack by Environmentalists" by Dana L. Thomas, has outlined an objective, reasonable and strong support of DDT in agriculture worldwide. The Orlando Sentinel Star reprinted the article Sunday, November 16, 1975. It was most supportive of the need for DDT as well as other agricultural chemicals and deserves agriculture's support. FFVA's General Manager has written to the editors of both publications commending them for their objective reporting. Others who wish to do so are urged to address similar letters to the editors of both publications. The address of Barron's is 22 Cortlandt Street, New York, New York 10007. The address of the Sentinel Star is P. O. Box 2833, Orlando, Florida 32802. Copies of the Sentinel Star are available on request to FFVA's General Manager's office.

FFVA Report, November 18, 1975
Florida Fruit and Vegetable Assn.
4401 East Colonial Drive
Orlando, Florida 32814
(305) 994-1351

DDT is not a product that would be used in Florida citrus if it were available. However, this is a vital issue in the production and cost of food as the list of pesticides under attack is growing.

Editor

THE AVOCADO

The first international tropical fruit short course, The Avocado, is scheduled November 5-10, 1976, Miami, Florida. This short course will include three days of lecture and discussion plus a two day tour and features a detailed study of world production and culture of avocado. Further details are expected from the Fruit Crops Department, Florida Cooperative Extension Service, 1172 McCarty Hall, University of Florida, Gainesville, FL 32611.
AVAILABLE PUBLICATIONS

Available from Barry Tugwell, South Australian Department of Agriculture, G. P. O. Box 1671, Adelaide, South Australia 5001.

"Post-harvest handling of citrus fruit" by L. D. Jarrett and B. L. Tugwell. Department of Agriculture, South Australia. Special Bulletin No. 11.75. 10 pages.

Available from Florida Fruit and Vegetable Association, 4401 East Colonial Drive, Orlando, Florida 32814.

"Despite value to world, DDT faces new attack by environmentalists" by Orlando Sentinel Star, November 16, 1975.

Available from Dr. W. F. Wardowski, AREC, Post Office Box 1088, Lake Alfred, FL 33850.

"Indian River Citrus Seminar Program" for January 14-15, 1975, Cocoa Beach, FL.

"Packinghouse Newsletter Index" for issues 1 - 77.

This newsletter is published at a cost of $81.85, or 8.2 cents per copy, to give the latest news to the packinghouse industry.