

MEAT from foreign countries which use pesticides that are banned in the U.S. would get special screening, under an amendment approved Sept. 11 by the House Agriculture Committee. The provision was added by Rep. Melcher (D-Mont.) to a bill (HR 8841) extending EPA's pesticide controls for another year.

NITRITE inter-agency group drafting regulatory options may complete its task by this week (See FOOD CHEMICAL NEWS, Sept. 1, Page 2). Meanwhile, USDA has postponed its Oct. 14 meeting of the Expert Panel on Nitrites and Nitrosamines because of scheduling problems. It will probably be held in December (See FOOD CHEMICAL NEWS, Sept. 8, Page 4).

POLYCHLORINATED BIPHENYL products would be banned by a bill (HR 952⁵) introduced Sept. 10 by Rep. Aspin (D-Wisc.).

PCBs in food fish "are of deep concern to us," Dr. Theodore Cooper, HEW Assistant Secretary for Health, wrote EPA Administrator Train, calling for "immediate action" on the part of EPA "to terminate the discharge of PCBs" from industrial plants along the Hudson River and Lake Champlain. "Such action would be in the best interests of protection of public health and safety by eventually terminating PCB entry into the food chain and subsequent exposure of the American people," Cooper wrote, noting the recent studies confirming carcinogenic activity of PCBs in rodents (See story, Page 14).

ALABAMA's high bacterial counts in oyster shell stocks received from Louisiana sources are getting attention again from FDA.

PETER BARTON HUTT, former FDA General Counsel, returned to work as a partner in the Washington law firm of Covington & Burling on Sept. 10.

FOOD PRODUCTS WORKSHOP, covering topics on label composition, nutrition, advertising and how to handle economic and health regulations, which is being sponsored by the Food and Drug Law Institute, will be held in New York City from Oct. 6 to 8.

FOOD ADDITIVE PETITION filed by the WARF Institute and noted Sept. 11 would amend §121.1039 for methylene chloride to clear use of the solvent in the micro-encapsulation of thiamine intended for use in dry beverage mixes, dry breakfast cereals, dry pudding mixes, and dry gelatin mixes.

SPANISH PIMIENTO packers delegation visited FDA in Washington last week. The agency has barred imports from a number of firms until there is documentation that pH of the products is being kept at 4.6 or below (See FOOD CHEMICAL NEWS, Aug. 4, Page 26). Meanwhile, USDA's Meat and Poultry Inspection program directed its inspectors to check to see whether any of 18 brands of imported acidified low-acid canned foods are in official establishments or have been used since December, 1974. The canned foods or meat or poultry products containing them are to be retained, and the Toxicology and Epidemiology Staff notified.

MEAT AND POULTRY inspection regulations possible violation in shipments of beef to the military is being reviewed now that the survey of the military bases is completed. Although the defects found related almost entirely to Defense Department specifications, the review team will investigate, among other areas, whether APHIS labeling regulations were violated (See FOOD CHEMICAL NEWS, Aug. 18, Page 13).