

The following day the Committee reported a measure (HR 9936) requiring drug manufacturers, including producers of veterinary products, to list all the drugs they distribute, along with labeling, with their annual registrations, and to notify FDA when marketing of the products is discontinued.

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PCB'S CAUSE RECALL OF PERUVIAN FISH MEAL

A large quantity of Peruvian fish meal, intended for use in feed, is being voluntarily recalled because of contamination with polychlorinated biphenyls caused by an accident during the pasteurization process.

According to the Food and Drug Administration, the contamination occurred when a heat exchanger leaked PCBs directly into the fish meal during the processing. Processed fish meal showed PCBs at 15-20 p.p.m., whereas the untreated fish meal showed no PCBs.

The accident took place at South Pacific Products' East Coast Terminal Co., Wilmington, N. C., and the plant was closed July 16. The firm is recalling all fish meal shipped since April 30, with FDA sampling and monitoring.

The company provided FDA and the Agriculture Department a list of shipments made, and USDA is checking poultry flocks for PCB residues. The imported fish meal is used in a variety of animal feeds, but most of it goes into poultry feed. It is understood that initial USDA tests show PCBs in poultry below FDA's guideline level of 5 p.p.m. in the edible portion of poultry and in separated fat.

In advising USDA of the 5 p.p.m. guideline level for PCBs in poultry, FDA confirmed a previously adopted guideline level (See FOOD CHEMICAL NEWS, May 24, Page 22). The agency also previously set guideline levels of 2 p.p.m. for milk and 5 p.p.m. for fish. However, there are no tolerances established for PCBs in food, and FDA-ers said that any detectable level in poultry will render the food adulterated.

Fish meal is mixed into poultry feed at about 2%. The problem was discovered after reduced hatchability of eggs was noted at Holly Farms in North Carolina.

Salami Staph Contamination Linked to Bacterial Process Failure

Meanwhile, a voluntary recall of Genoa salami was disclosed by USDA, and bacterial interaction which didn't work as usual was blamed for staphylococcal contamination of the product. Armour & Co. said the recall of Genoa salami made in its St. Paul, Minn., plant was triggered by nine cases of illness. The recall has been completed.

USDA's Consumer and Marketing Service said the illnesses occurred between May 10 and the last week of June.