

FEDERAL SECURITY AGENCY
FOOD AND DRUG ADMINISTRATION

CINCINNATI 2, OHIO

501 POST OFFICE BUILDING

May 26, 1949

TELEPHONE: CHERRY 5820
LINE 300

Dr. Robert A. Kehoe
Kettering Laboratory for Applied Physiology
University of Cincinnati
Cincinnati, Ohio

Dear Sir:

The Food and Drug Administration is collecting data looking toward the adoption of legal tolerances for certain forms of spray residue on apples and pears and possibly other fruits and some vegetables. This will necessitate calling a public hearing to present and record all relevant evidence. At present it appears feasible to propose tolerances for the compounds of arsenic, lead, and fluorine and for DDT and parathion, on apples and pears. If sufficient data are available it may be desirable to extend these proposals. We would appreciate your comments on the following points:

Are sprays containing the above-named poisonous substances used on other fruits or on any vegetables to such extent that tolerances should be provided for such uses?

If so, what, in your opinion, are the other fruits and vegetables that should be included?

Do you have any information as to the minimum amounts of any of the above-named materials which remain on apples or pears or other fruits or vegetables normally marketed without washing? Do you have similar information as to amounts normally removed by washing?

Will you probably attend a hearing on this subject?

If so, what dates for a hearing in Washington, D. C., would be most convenient for you?

As you may know, the formal tolerance of 0.05 grain per pound for fluorine on apples and pears was invalidated by the courts and has not been reestablished. The informal tolerance for lead and arsenic on these fruits are 0.05 and 0.025 grain per pound, respectively.

The Food and Drug Administration has advised apple and pear growers that DDT residues should be kept below 7 p.p.m. The wide use of DDT complicates the problem, as the possible ways it may enter the diet are on the increase.



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Do you believe growers or shippers have experienced any difficulty in keeping residues on fruit below these limits?

Parathion has been found to be extremely toxic, and if improperly used there is danger of acute poisoning. While no tolerance, formal or informal, has been announced, the Food and Drug Administration has acquired data indicating that when parathion is used as recommended - that is, not later than one month before harvest - residual traces that may remain at harvest time are not likely to be enough to be dangerous.

If you have information on any of the points discussed in this letter, I will appreciate it if you will communicate with me on the subject.

Very truly yours,

K. L. Milstead
K. L. Milstead,
Chief Cincinnati District.

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