



DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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MEETINGS SCHEDULED ON PROPOSED HADDOCK AND HALIBUT STANDARDS

Halibuts steaks and frozen haddock fillets will soon be added to those fishery products for which quality standards are promulgated, according to the present plans of the Department of the Interior.

Laboratory research by the Bureau of Commercial Fisheries, United States Fish and Wildlife Service, on the proposed standards has proceeded to a point permitting preliminary discussions with interested segments of the fishing industry, distributors and consumers. These discussions will be held in four key cities.

Following the preliminary discussions the formal Notice of Proposed Rule Making will be issued. Such notice will provide for a 30-day period to permit further consideration by the industry and others, after which the formal standards and the effective dates will be announced.

The cities in which the discussions will be held and the time of the meetings are:

Boston (Parker House), frozen haddock fillets, 9:30 a.m. October 7, 1958.

New York City (Taft Hotel), frozen haddock fillets, 10:00 a.m. October 8; halibut steaks, 2:30 p.m.

Chicago (Palmer House), frozen haddock fillets, 10:00 a.m. October 10; halibut steaks, 2:30 p.m.

Seattle (Fishery Technological Laboratory) halibut steaks, 3:30 p.m. October 15.

Promulgation of quality standards and maintenance of an inspection service are responsibilities transferred from the Department of Agriculture to the Department of the Interior on July 1, 1958. Previously standards had been developed by the Department of the Interior but promulgation of the standards and the inspection of fishery products had been the legal responsibility of the Department of Agriculture.

Standards which are already in effect apply to frozen fried fish sticks, frozen raw breaded shrimp and frozen fish blocks, which are the raw material from which fish sticks are made. Fish sticks and shrimp which have been processed in accordance with these standards may be identified by the consumer as "Grade A" or "Grade B", both of which meet rigid standards of wholesomeness and workmanship and have been processed under sanitary conditions.

There are many fishery products for which standards have not yet been established. These can not be given a "grade" designation but if they have been processed under continuous inspection they are so marked.

Since this inspection service is something for which the processor must pay, he has the choice of marketing his product with or without the inspection symbol. "Lot inspection" is available should a processor desire only occasional inspection of his product. In such a case the package may bear the following statement: "This package is one of a lot from which samples have been inspected by the United States Department of the Interior."

Up to the present time, the Bureau of Commercial Fisheries reports, 16 large processing plants are operating under continuous inspection, requiring the services of 22 trained inspectors.

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