

## Berks plant

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"Quality Control Inspection will lessen the regulatory burden on industry without any reduction in consumer protection," she explained.

She pointed out this program will reduce the costs of inspection done by USDA. And, plants will have better controls on production — the chances of a product not meeting USDA standards of inspection for wholesomeness and labeling accuracy will be reduced, she noted.

Foreman participated in similar inauguration ceremonies for this program at two other plants this week. They were Eckrich & Sons, Inc., Chicago, Illinois, a sausage manufacturer and Equity Meat Corp., North Baltimore, Ohio, producer of fresh beef patties.

Berks Packing and the other two plants are the first in the nation to have their total quality control systems approved, authorizing their participation in the voluntary inspection program that became effective September 15.

Total plant quality control systems include written procedures for all stages of production, from the time raw ingredients enter the plant to the point the finished product is shipped from the plant.

Specially trained USDA inspectors will monitor critical points in production, especially where safety or accurate labeling could be jeopardized. Records are kept on such things as temperature, product ingredients, processing times, finished product content and weight.

Foreman said USDA recognizes that meat processors are just as concerned with the quality of their brand name product as is the government. They try to avoid the same problems as USDA standards are designed to prevent, she said.

She emphasized the fact that the program provided flexibility and versatility for the packer while continuing to meet the needs of the public in a way that was most economical for the company.

"This increased efficiency in meat plant inspections



Assistant Ag Secretary Carol Tucker Foreman was in Reading on Thursday for inauguration ceremonies at Berks Packing Co., one of three companies in the nation to lead off the quality control inspection.

will free up money for other needed inspections to protect the consumer's interest," Foreman stated, citing the monitoring of chemical residues in food as one area where more work is needed.

Foreman conceded that the USDA is relying on the packing company's integrity and accurate records in this type of voluntary inspection program. She pointed out there are some plants whose standards aren't high enough and will never be able to use the quality control program.

How quickly will this type of program be implemented in the other plants that would qualify?

Foreman stated it will be a slow process — one that "can't be imposed willy-nilly."

"The key element in this program is that it lets individual companies come up with plans that will meet USDA standards and needs. This working with individuals is something that isn't felt to happen often between government and the private sector. The meshing of ideas will take time," she said.

Foreman pointed out that the concept of the quality control program — USDA relying on company records — had been used in the inspection of a number of plants before the program was officially recognized.

"It's a formalization of a process that was done on an

informal basis in recent years," she said. "It allows our inspectors a more scientific check through statistical sampling and analyses rather than strictly observation — the inspection method used in the past."

The new inspection program is available to processing plants which produce frankfurters, frozen dinners, and soups containing meat and poultry. It does not apply to inspection of animals in slaughtering plants.

Foreman pointed out USDA may terminate approval of a plant's total quality control system if its products are found to be adulterated or misbranded, or if the plant fails to correct problems in the system on their own or when notified by USDA.

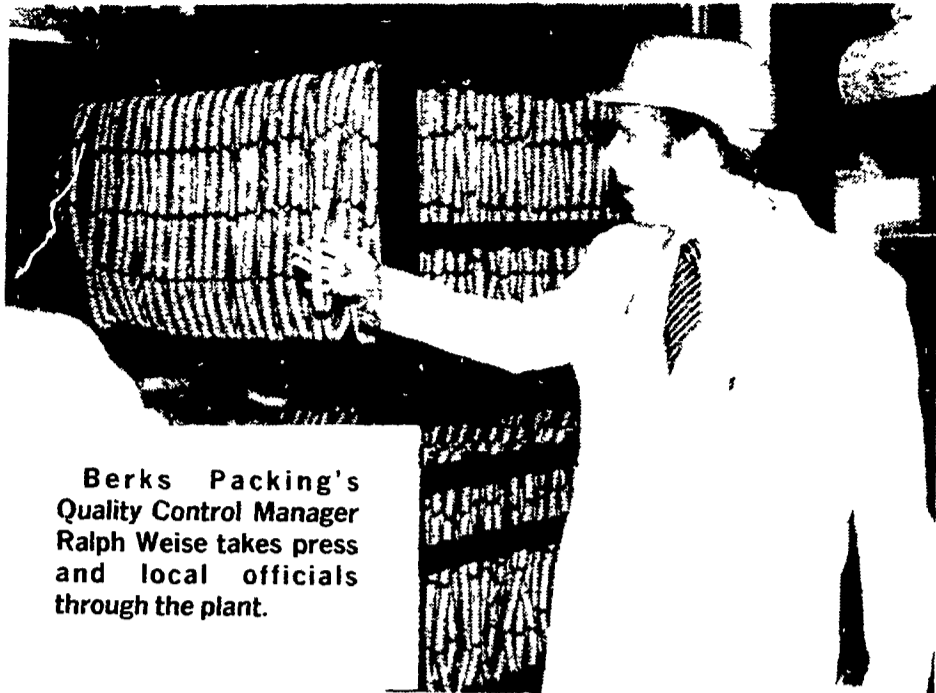
A plant may also voluntarily withdraw from the program at any time.

Berks Packing Co., Inc., has been in business for nearly 50 years here in Reading. It was founded in 1933 as a slaughtering operation by Charles A. Boylan.

Since 1967, Berks has been solely a meat processing plant, producing 26 million frankfurters, sausages, and smoked hams annually.

Pat Boylan, president of the company, stated, "I am glad that USDA will be using the quality control system in their inspection program."

"Speaking as a member of



Berks Packing's Quality Control Manager Ralph Weise takes press and local officials through the plant.

a regulated industry, I can say we're always happy when the government takes a more enlightened ap-

proach to regulation. The additional information available to inspectors will help them make better

decisions and carry out their responsibilities more effectively."

## Farm Calendar

(Continued from Page A10)

Contest, Franklin Myers Farm; Long Lane; 1:30 p.m.

**Wednesday, November 5**  
Berks County Beef Roundup; Leesport Market and Auction Show; 10 a.m.; Sale, 4 p.m.

York Baby Beef Roundup and Sale; Thomasville Livestock Market  
Bradford County East DHIA meeting; 7:45 p.m.; Wysox Fire Hall, Wysox  
Maryland Cooperative Milk Producer's Dist. 14; Leola Family Restaurant; 7 p.m.  
Northampton County Farm-City Dinner; Plainfield Twp Fire Hall; 7 p.m.

**Thursday, November 6**  
York County Farm Women Annual Convention; St. Matthew's Lutheran Church; York; 10 a.m.  
Bradford County West DHIA meeting; 7:45; Troy American Legion Hall; Troy

Blair County DHIA meeting, Williamsburg; Williamsburg Elementary School; 7:15  
Chain Saw Safety Seminar; 7 p.m.; Christiana Fire Hall; Rt. 7 and 273 in Delaware

**Friday, November 7**  
Berks County 4-H Sheep Banquet  
Del. Wood Stove Safety Seminar; Christiana Fire Hall; 7 p.m.

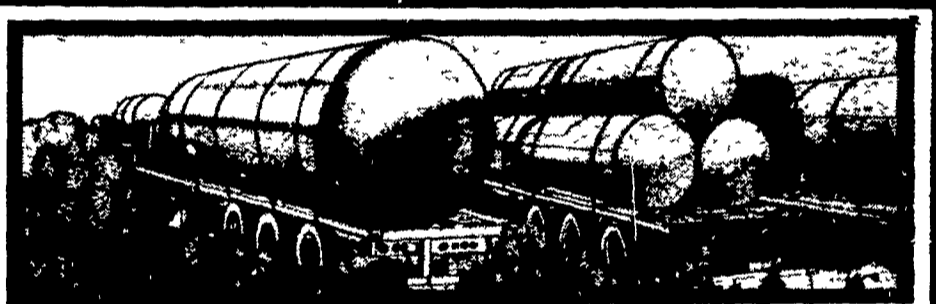
Beekeepers Workshop, West Chester State College; West Chester; 8:45 a.m.

**Saturday, November 8**  
Cumberland County Farm Women's Convention; 10 a.m.; Embers Restaurant; Carlisle  
Lebanon 4-H horse club banquet; 6:30 p.m.; Schaefferstown Fire Hall;

Beekeepers Seminar; 8:45 a.m. Schmucker Science Center; West Chester State College; West Chester;

Lancaster County 4-H Sheep Roundup; 12:30 p.m.; Jay Stauffer farm;

North American International Livestock Expo; Louisville, KY; Continues through Tuesday.



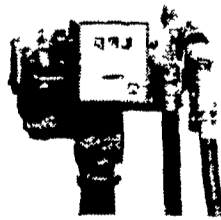
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1000	48"	10	300	15,000	126"	5/16"	3825
1000	48"	7	370	20,000	126"	5/16"	4790
2000	64"	7	570	30,000	126"	3/8"	8390

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