

Samples of Foods and Drugs Taken and Dealt with During 1947

District.	Milk.				
	Number of Samples.	Number of Vendors.	Samples not Complying.	Warnings Issued.	Prosecutions Recommended.
North Auckland	196	111	7	1	..
Central Auckland	2,544	1,199	114	64	5
Thames-Tauranga	233	164	11	9	..
South Auckland	1,699	1,490	97	80	6
Taranaki	114	50	6	..	2
East Cape	496	381	37	12	7
Wellington - Hawke's Bay	1,990	636	91	19	2
Central Wellington	2,255	1,110	46	13	7
Nelson-Marlborough	201	92	4	1	..
Christchurch	3,161	661	362	70	16
West Coast	201	125	12	3	4
Timaru	490	144	54	39	5
Dunedin	2,157	676	426	28	..
Southland	369	169	75	48	9
Totals	16,106	7,008	1,342	387	63

District.	Other Foods and Drugs.					
	Number of Samples.	Number of Vendors.	Samples not Complying.	Warnings Issued.	Prosecutions Recommended.	Foods Seized and Destroyed.
North Auckland	216	210	9	6	..	2
Central Auckland	416	323	46	24	..	35
Thames-Tauranga	7	4	..	..	..	..
South Auckland	193	140	16	11	1	15
Taranaki	14	16	6	..	2	17
East Cape	155	127	20	5	..	3
Wellington - Hawke's Bay	307	205	22	6	3	..
Central Wellington	375	255	62	..	..	54
Nelson-Marlborough	90	27	11	1	..	21
Christchurch	776	344	196	39	28	53
West Coast	..	..	..	..	..	76
Timaru	199	63	2	2	..	27
Dunedin	537	220	14	..	..	44
Southland	54	30	14	5	..	4
Totals	3,341	1,964	418	100	34	351

Bacon.—The sending of food parcels to Great Britain has increased the demand for tinned food of every variety, and particularly tinned meat. In particular, several firms have been marketing canned bacon without any satisfactory heat-processing treatment. In some cases the bacon is cut into rashers and wrapped in cellophane, and in others the bacon rashers or lumps of bacon are packed in melted lard. Several samples of the bacon packed by these various methods have been examined bacteriologically and found to be heavily contaminated with *staphylococci*. As these may be capable of producing heat-stable toxins, and the bacon after packing may be exposed to temperatures favourable to bacterial growth, the marketing of such canned foods should most certainly be discouraged. The Department has seized several lots of such unsatisfactory canned bacon, and will continue to do so if necessary.

It may be added that bacon cut into rashers, canned, and then processed by heat has been found to be in a satisfactory bacteriological condition.