

# Process Technology North Jersey

Subsidiary of RTI Inc.

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April 9, 1990

Mr. John White, Chief  
Nuclear Materials Safety Section C  
United States Nuclear Regulatory Commission  
475 Allendale Road  
King of Prussia, PA 19406

License No. 29-13613-02  
Docket No. 030-07022


Dear Mr. White:

Responding to your letter of April 3, 1990 we wish to submit the following:

The Licensee will designate a health physics technician to perform all monitoring whenever contract personnel or other individuals not directly employed by Process Technology of North Jersey are performing work in the irradiator pool or storage pool.

This corrective action will ensure that the required monitoring is performed whenever these individuals remove materials from either pool.

Very truly yours,

  
John D. Schlecht  
Radiation Safety Officer

JDS:jk

B/77  
APR 11 1990

9005010159 300418  
29-13613-02 FDC

CONVERSATION RECORD

TIME

DATE

4/23/90

TYPE

VISIT

CONFERENCE

TELEPHONE

INCOMING

OUTGOING

ROUTING

NAME/SYMBOL INT

Location of Visit/Conference:

NAME OF PERSON(S) CONTACTED OR IN CONTACT WITH YOU

John Scandalious

ORGANIZATION (Office Dept Bureau, etc.)

Process Technology  
of Martin Henry PTN

TELEPHONE NO

201/25-8400

Knapp

K Smith

J White

J Miller

J Liebman

SUBJECT

Call regarding letter to Welt Group signed by Battenhausen dated

SUMMARY

Scandalious called to ask what prompted the letter to Welt, which he received a copy. He claimed no knowledge of Welt's interest in PTN and expressed some surprise at the position in the letter regarding persons related to Martin Welt.

Scandalious expressed the belief that PTN has been getting better and they are working hard to get better.

He then asked about the origin of the Welt letter; I briefly reviewed the correspondence and conversations with the Welt's. He asked how he can obtain copies of Welt letters; I said by FOIA, but he might have a discussion with attorneys.

ACTION REQUIRED

None

NAME OF PERSON DOCUMENTING CONVERSATION

Lee Battenhausen

SIGNATURE

Lee Battenhausen

DATE

4/23/90

ACTION TAKEN

SIGNATURE

TITLE

DATE

B/78

50271-101

U.S. G.P.O. 1989-381-526/8346

CONVERSATION RECORD

OPTIONAL FORM 271 (12-76)  
DEPARTMENT OF DEFENSE

... approved Radiation Technology, adding  
background of comp. ... New Jersey ban) FDA approves poultry irradiation

REBECCA FOLBERG UPI Science Writer

WASHINGTON (UPI) — The Food and Drug Administration Tuesday approved treating chicken and other poultry with radiation to control microbes that can cause food poisoning.

The Department of Agriculture, which is responsible for inspecting meat and poultry products, and Process Technology of North Jersey Inc. of Rockaway, N.J., had both sought approval for irradiation.

FDA officials emphasized that the irradiation process does not pose a health threat to consumers because it does not make the poultry radioactive.

In a notice to be published Wednesday in the Federal Register, the FDA said it has determined that the use of gamma radiation, electron radiation and X-rays to treat chicken, turkey and other fresh or frozen, uncooked poultry is safe at the levels being approved.

FDA scientists described the process as the first approved method of "pasteurizing" solid foods. As in the heat-pasteurization of milk, the irradiation process greatly reduces but does not eliminate all harmful bacteria. That means irradiated poultry would be safe longer than untreated poultry, but would still require refrigeration, just as pasteurized milk does.

The move marks the first use of radiation aimed at controlling bacteria in food that cause illness in humans, the FDA said. Irradiation has previously been authorized to control pests, spoilage, parasites in grain, fruit and pork.

Although there are no exact figures of food poisoning cases, FDA experts have estimated that almost every American suffers a food-borne illness in the span of a year or two. Such episodes can range from a simple stomach ache to debilitating illnesses that occasionally may result in death.

In the United States, from 1973 to 1987 poultry accounted for 9.6 percent of the food-borne illness outbreaks reported to the federal Centers for Disease Control.

Irradiation could be used to control such food-borne microbes as Salmonella, Yersinia and Campylobacter, which are common in poultry and can make humans sick when poultry is not thoroughly cooked or when it contaminates other foods.

The FDA said its decision was based on studies that included several in which diets containing irradiated poultry were fed to test animals. The agency said such studies showed the treatment to be effective and the treated foods to be safe.

Irradiation could be used to preserve food since the early 1920s. Research has shown that while irradiation does not make foods radioactive or unsafe, it does cause minor changes like those caused by canning, cooking or freezing, which may affect the flavor and texture of foods.

Treated foods must have labeling that states they were treated with radiation and carry an international logo symbolizing the process. Food irradiation has been used for various purposes in Japan, China, the Soviet Union, the Netherlands and France.

Process Technology has had problems with regulatory officials in the past, when it operated under its previous name of Radiation Technology Inc.

Dr. Martin Welt, the former president of Radiation Technology, was convicted in July 1988 of six criminal counts, including conspiracy to defraud the Nuclear Regulatory Commission, lying to NRC investigators and deliberately violating the Atomic Energy Act.

NRC officials said Welt has been banned from working for or consulting with Process Technology.

In addition, Radiation Technology Inc. pleaded guilty to providing false information to the NRC, and two former managers pleaded guilty with conspiring to defraud the NRC.

B/79

The criminal ... es stemmed from the ... any ... to the ...  
... did the company failed to protect workers from entering ... where  
irradiation was performed.

\* Under New Jersey Gov. Thomas F. Egan on Dec. 8, 1989, signed legislation  
banning most irradiated foods in New Jersey for two years. Backers of the  
ban sought the bill because some scientific tests have shown irradiated food  
can cause cancer.

Egan said he did not necessarily agree because other tests have shown  
irradiated foods are safe, but that he was willing to approve the temporary  
ban to give state health officials time to assess the scientific evidence.

The Legislature twice before had passed a permanent ban only to have it  
vetoed by Egan. The ban covers all irradiated foods except spices.

... and 05-01-90 07:08 pd

# F.D.A. Approves the Irradiation of Poultry

NY TIMES 5-2-90

28/8  
B/A

By MARIAN BURROS

**T**HE Food and Drug Administration yesterday approved the irradiation of poultry to control salmonella and other bacteria that are responsible for an increase in food-borne illnesses in this country.

Most of the poultry industry, however, said it had no plans to use the technology because of strong consumer resistance to irradiated foods. Over the last 30 years, the F.D.A. has approved irradiation of fruits, vegetables, pork, wheat, and herbs and spices, but opposition has blocked the widespread use of the procedure.

As far as the agency knows, only small amounts of herbs and spices are being irradiated. New York, New Jersey and Maine have banned the sale of irradiated foods.

The food and drug agency said the process, which does not make the food radioactive, would "greatly reduce but does not eliminate all the bacteria" in poultry. Irradiation is a process in which foods are exposed to gamma rays, X-rays or electron bombardment to kill insects, molds or bacteria that can lead to spoilage or disease. The F.D.A. allows irradiation of up to 300,000 rads or 3 kiloGrays.

Foods that are to be irradiated are placed on a conveyor belt, which travels into a chamber protected by thick concrete walls. A radioactive source such as cobalt 60 or cesium 137, a

waste product of the nuclear power industry, emits two radioactive rays.

As many as half of the chickens in this country may be contaminated with salmonella, which causes gastrointestinal illness, generally with mild flu-like symptoms. But among the elderly and those with compromised immune systems such as cancer patients and people with AIDS, salmonellosis can cause death. In 1987 there were 44,000 reported cases of salmonellosis, but the Centers for Disease Control say the actual number is more like 4.5 million.

In addition to salmonella, radiation could also be used to control campylobacter jejuni, bacteria that cause 2 to 4 million cases a year of gastrointestinal illness.

Whether or not irradiated food is safe may be moot. The National Broiler Council and the Turkey Federation said today that they have no intention of irradiating their products. William Roenigk, an economist with the National Broiler Council, an association representing 90 percent of the companies that produce and process chicken in the United States, said the membership believed that the effort to convince the public that irradiated chicken is safe "would be much too costly and time consuming because most people have made up their minds. They are not neutral about it."

Mr. Roenigk added, "Most consumers are not willing to make the tradeoff and they are aware that proper cooking will kill the salmonella and

Exposing chicken to X-rays would 'greatly reduce' the bacteria.

that seems to be a much better trade off than going to irradiation."

Stuart Proctor, the executive vice president of the Turkey Federation, which represents about 95 percent of the growers and processors, said that because of a lack of consumer acceptance, his members were not planning to irradiate their products. Approving irradiation for poultry "is a step in the right direction," he said, "but we are not going to go out and do a consumer education campaign."

The approval of irradiation for poultry was sought by the United States Department of Agriculture, which regulates meat and poultry products, and Radiation Technology Inc. of Rockaway, N.J., a concern that irradiates food.

There are more than 1,200 scientific studies dealing with the safety of food irradiation, many of them hotly contested.

"As far as we are concerned, we found overwhelming evidence there was no safety concern," said Dr. Laura Tarantino, consumer safety officer of the agency's division of food and color additives.

But Dr. David C. Dodson, assistant clinical professor of medicine at Boston University, said the agency "has not done the appropriate testing."

"With food irradiation, you create new chemicals in the food, radiolytic products, and that is what should be tested," he said. A radiolytic product is a chemical that is potentially toxic. Some may be carcinogenic.

Dr. Dodson went on: "There is vast literature which has shown adverse effects and an equal amount of literature that shows no harmful effects in animals. There is one published study on humans that was reported in the American Journal of Clinical Nutrition in 1985 which showed chromosomal damage" from eating irradiated wheat.

In 1986 Richard Ronk, who was the deputy director of the F.D.A.'s Center for Food Safety and Applied Nutrition, said the agency would continue to permit low-level radiation of food without further animal studies because after interacting with the molecules in food, "energy from low-level radiation is not capable of forming radiolytic products, which might be carcinogenic."

Dr. Ronk added, "There is no way to test the effects of irradiated foods in animal systems."