

Supporting Question 2:	How accurate was Upton Sinclair's "The Jungle"?
Source 2D:	Adapted excerpt of report submitted to Congress and President Roosevelt by Labor Commissioner James Reynolds and Assistant Secretary of the Treasury Charles Neill regarding conditions in the Chicago meatpacking plants.
Reynolds, J. B. & Neill, C. P. (1906). Report on conditions in the Chicago stock yards. U.S. House of Representatives. https://www.docsteach.org/documents/document/report-on-conditions-in-the-chicago-stock-yards .	

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**THE REPORT OF MR. JAMES BRONSON REYNOLDS AND
COMMISSIONER CHARLES P. NEILL, SPECIAL COMMITTEE APPOINTED
TO INVESTIGATE THE CONDITIONS IN THE STOCK YARDS OF CHICAGO**

June 4, 1906.- Read; referred to the Committee on Agriculture and ordered to be printed.

The PRESIDENT:

As directed by you, we investigated the conditions in the principal meatpacking establishments in Chicago. The following is submitted as a partial report of what we found.

I - BUILDINGS.

Lighting. -The buildings have been constructed with little regard to either light or ventilation. Their dark and dingy rooms are not kept suitably clean.

Ventilation. -Systematic ventilation of the workrooms is not found in any of the establishments we visited.

Equipment. -The worktables, the floor carts, and the tubs and other receptacles which touch the meat are generally made of wood. The wood is frequently found water soaked, only half cleansed and with meat scraps and grease accumulations adhering to it and collecting dirt.

Sanitary convenience. - One example of the lack of cleanliness are the privies for both men and women. They consist of a row of seats, generally without even side partitions. Washing sinks are either not furnished or are small and dirty. Towels, soap, or toilet paper are not provided. Some of the privies are situated at a long distance from the workrooms and men relieve themselves on the killing floors or in a corner of the workrooms.

II - TREATMENT OF MEATS AND PREPARED FOOD PRODUCTS

Uncleanliness in handling products. - An absence of cleanliness was found everywhere. As an extreme example, we saw a hog that had just been killed, cleaned, and washed fall from the sliding rail to a dirty wooden truck and slide part way into a filthy men's privy. It was picked up by two employees, placed upon a truck, carried into the cooling room and hung up with other carcasses.

Treatment of meat after inspection. -The radical defect in the present system of inspection is that it does not go far enough. Canned meat goes through many processes. During all these processes there is no Government inspection. However, these canned products bear labels of which the following is a sample:

ABATTOIR NO.-.

The contents of this package have been inspected
according to the act of Congress of March 8, 1891.

QUALITY GUARANTEED.

The phraseology of these labels is wholly unwarranted. The Government inspectors do not know what may have been placed in the cans in addition to "inspected meat."

Abuse of the labels was noticed. In two different establishments great stocks of old canned goods were being put through a washing process to remove the old labels. Fresh labels, with the Government name on them, were added, and they were to be sent out as a new product. In one of these instances, the superintendent admitted the stock being relabeled was over two years old.

III - GOVERNMENT INSPECTION.

Inspection before slaughter. - Inspection before slaughter appears to have little value in most cases. This is compulsory under the present law, indicating a serious defect in the law.

Inspection after slaughter. -Inspection after slaughter appears to be carefully made. On the slightest indication of disease or abnormal conditions, the carcass is tagged and set aside for a more careful examination.

Number of inspectors. -The present number of inspectors is certainly inadequate, as the Secretary of Agriculture has often complained. Some of the smaller companies have no inspectors at all and may sell uninspected meat wherever they please in the United States.

IV - LEGISLATION.

1. Examination before slaughter is of minor importance and should be recommended, not mandatory. Examination after slaughter is of supreme importance and should be mandatory.
2. The examination of all meat products intended for interstate commerce should be consigned to the Bureau of Animal Industry. No mark declaring that Government inspection has been made should be allowed unless the product has been subject to Government inspection at every stage of the process. All labels should contain the date of issuance, and it should be a misdemeanor to erase, alter or destroy the labels.
3. Power should be given to the Secretary of Agriculture to make rules and regulations regarding the sanitation and construction of all buildings used or intended to be used for the care of food products for interstate or foreign trade.
4. It should be forbidden to any person, firm, or corporation to transport or offer transportation from one State to another any meat or meat food products not inspected and labeled.

James Bronson Reynolds.

Chas. P. Neill.

Washington, D.C., June 2, 1906.

Vocabulary

dingy: gloomy and drab

privies: toilets

abattoir: a slaughterhouse

compulsory: required

misdemeanor: a crime punishable by fine or light imprisonment

interstate: across state lines