

## Does This Milkshake Taste Funny?

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George Stein, a college student working for Eastern Dairy during the summer, was suddenly faced with an ethical dilemma. George had very little time to think about his choices—less than a minute. On the one hand, he could do what Paul told him to do, and his shift could go home on time. However, he found it tough to shake the gross mental image of all those innocent kids drinking milkshakes contaminated with pulverized maggots. If he chose instead to go against Paul, what would the guys say? He could almost hear their derisive comments already: “wimp” . . . “wus” . . . “college kid.”

### BACKGROUND

George Stein had lived his entire life in various suburbs of a major city on the east coast. His father's salary as a manager provided the family with a solid middle class lifestyle. His mother was a homemaker. George's major interests in life were the local teenage gathering place (a drive-in restaurant), hot rod cars, and his girlfriend, Cathy. He had not really wanted to attend college, but relentless pressure by his parents convinced him to try it for a year. He chose mechanical engineering as his major, hoping there might be some similarity between being a mechanical engineer and being a mechanic. After one year at engineering school, however, he had not yet seen any similarity. Again this summer, his parents had to prod and cajole him to agree to return to school in

the fall. They only succeeded by promising to give their blessing to his marriage to Cathy following his sophomore year.

George had worked at menial jobs each of the last four summers to satisfy his immediate need for dating and car money; he had managed to put away a bit to be used for spending money during the school year. He had saved very little for the day that he and Cathy would start their life together, but they planned for Cathy to support them with her earnings as a secretary until George either finished or quit school.

The day after George returned home this summer, he heard that Eastern Dairy might hire summer help. He applied at the local plant the next day. Eastern Dairy was unionized, and the wages paid were over twice the minimum wage George had been paid on previous jobs, so he was quite interested in a position.

Eastern Dairy manufactured milkshake and ice cream mix for a number of customers in the metropolitan area. It sold the ice cream mix in five- and ten-gallon containers to other firms, which then added flavoring ingredients (e.g., strawberries or blueberries), packaged and froze the mix, and sold the ice cream under their own brand names. Eastern Dairy sold the milkshake mix in five-gallon cardboard cartons, which contained a plastic liner. These packages were delivered to many restaurants in the area. The packaging was designed to fit into the automatic milkshake machines used in many types of restaurants, including most fast food restaurants and drive-ins.

George was elated when he received the call asking him to come to the plant on June 8. After a brief visit with the human resources director, at which time George filled out the necessary employment forms, he was instructed to report for work at 11 p.m. that night. He was assigned to the night shift, working from 11 p.m. until 7 a.m., six nights per week—Sunday through Friday. With the regular wages paid at Eastern Dairy supplemented by time and a half for eight hours of guaranteed overtime each week, George thought he could save a tidy sum before he had to return to school at the end of the first week of September.

When George reported to work, he discovered that there were no managers assigned to the night shift. The entire plant was operated by a six-person crew of operators. One member of this crew, a young man named Paul Burnham, received each night's production orders from the day-shift superintendent as the superintendent left for the day. Although Paul's status was no different from that of his five colleagues, the other crew members looked to him for direction. Paul passed the production orders to the mixer (who ran the first stage of the production process) and kept the production records for the shift.

The production process was really quite simple. Mixes moved between various pieces of equipment (including mixing vats, pasteurizers, coolers, homogenizers, and filling machines) through stainless steel pipes suspended from the ceiling. All of the pipes had to be disassembled, thoroughly cleaned, and reinstalled by the conclusion of the night shift. This process took approximately one hour, so all the mix had to be run by 6:00 a.m. in order to complete the cleanup by the 7:00 a.m. quitting time. Paul and one other worker, Fred (the mixer), cleaned the giant mixing vats while the other four on the shift, including George, cleaned and reinstalled the pipes and filters.

George soon learned that Paul felt a sense of responsibility for completing all of the assigned work before the end of the shift. However, as long as that objective was achieved, he did not seem to care about what else went on during the shift. A great deal of storytelling and horseplay was the norm, but the work was always completed by quitting time. George was soon enjoying the easy camaraderie of the work group, the outrageous pranks they pulled on one another, and even the work itself.

George's position required that he station himself beside a conveyor in a large freezer room. He removed containers of mix as they came down the line and stacked them in the appropriate places. Periodically, Paul would decide that they had all worked hard enough and would shut down the line for a while so that they all could engage in some nonwork activity like joke telling, hiding each other's lunch boxes, or "balloon" fights. The balloons were actually the five-gallon, flexible liners for the cardboard boxes in which the mix was sold.

While George did not relish being hit by an exploding bag containing five gallons of heavy mix, he found it great fun to lob one at one of his coworkers. The loss of 10 to 40 gallons of mix on a shift did not seem to concern anyone, and these fights were never curtailed.

George quickly learned that management had only two expectations of the night shift. First, the shift was expected to complete the production orders each night. Second, management expected the equipment, including the pipes, to be spotlessly cleaned at the conclusion of the shift. Paul told George that inspectors from the county health department would occasionally drop by unannounced at the end of the shift to inspect the vats and pipes after they had been disassembled and scrubbed. Paul also told George that management would be very upset if the inspectors registered any complaints about cleanliness.

George did join the union but saw very little evidence of their involvement in the day-to-day operations of the plant. Labor relations seemed quite amicable, and George only thought of the union when he looked at a pay stub and noticed that union dues had been deducted from his gross pay. The difference George noticed in working for Eastern Dairy compared to his previous employers was not the presence of the union but the absence of management.

## THE CURRENT SITUATION

Things seemed to be going quite well for George on the job—until a few minutes ago. The problem first surfaced when the milkshake mix that was being run started spewing out of one of the joints in the overhead pipe network. The pumps were shut down while George disassembled the joint to see what the

problem was. George removed the filter screen from the pipe at the leaking joint and saw that it was completely packed with solid matter. Closer inspection revealed that maggots were the culprits. George hurriedly took the filter to Paul to show him the blockage. Paul did not seem too concerned and told George to clean the filter and reassemble the joint. When George asked how this could have happened, Paul said maggots occasionally got into the bags of certain ingredients that were stored in a warehouse at the back of the lot. "But you do not have to worry," said Paul. "The filters will catch any solid matter."

Feeling somewhat reassured, George cleaned the filter and reassembled the pipe. But still, the image of maggots floating in a milkshake was hard to shake. And, unfortunately for George, this was not the end of it.

Shortly after the pumps were restarted, the mix began to flow out of another joint. Once again, a filter plugged with maggots was found to be the cause.

For the second time, George cleaned the filter and reassembled the connection. This time Paul had seemed a bit more concerned as he noted that they barely had enough time to run the last 500 gallons remaining in the vats before they needed to clean up in preparation for the end of the shift.

Moments after the equipment was again restarted, another joint started to spew. When maggots were found to be clogging this filter too, Paul called George over and told him to remove all five filters from the line so the last 500 gallons could be run without any filters. Paul laughed when he saw the shocked look on George's face.

"George," he said, "don't forget that all of this stuff goes through the homogenizer, so any solid matter will be completely pulverized. And when it's heated in the pasteurization process, any bacteria will be killed. No one will ever know about this, the company can save a lot of mix—that's money—and, most important, we can run this through and go home on time."

George knew that they would never get this lot packaged if they had to shut down every minute to clean filters, and there was no reason to believe it would not be this way for the rest of the run. The product had been thoroughly mixed in the mixing vats at the beginning of the process, which meant that contaminants would be distributed uniformly throughout the 500 gallons. George also knew that 500 gallons of milkshake was very expensive. He did not think management would just want it dumped down the drain. Finally, Paul was definitely right about one thing: removing all of the filters, a ten-minute job at most, would assure that they could get everything cleaned up and be out on time.

As George walked to the first filter joint, he felt a knot forming in his stomach as he thought of kids drinking all of the milkshakes they were about to produce. He had already decided *he* would not have another milkshake for at least a month, in order to be absolutely sure that this batch was no longer being served at restaurants. After all, he did not know exactly which restaurants would receive this mix. As he picked up his wrench and approached the first pipe joint that contained a filter, he still could not help wondering if he should not do or say something more.