

USDA

Food and Nutrition Service—Completed Actions (Continued)

Sequence Number	Title	Regulation Identification Number
197	FSP: Personal Responsibility Provisions of the Personal Responsibility and Work Opportunity Reconciliation Act of 1996	0584-AC39
198	FSP: Noncitizen Eligibility and Certification Provisions of Public Law 104-193 (Previously Entitled State Flexibility and Certification Provisions)	0584-AC40
199	FSP: Nondiscretionary Provisions of the Personal Responsibility and Work Opportunity Reconciliation Act of 1996	0584-AC41
200	Regulatory Reform: Provisions Relating to Firms Participating in the Food Stamp Program	0584-AC48
201	Special Supplemental Nutrition Program for WIC: Implementation of WIC-Related Provisions of Public Law 104-193, Personal Responsibility and Work Opportunity Reconciliation Act of 1996	0584-AC51
202	WIC: Certification Integrity	0584-AC76
203	FDPIR: Income Deduction and Miscellaneous Provision Rule	0584-AC81
204	WIC: Non-Discretionary Funding Modifications of Public Law 106-224	0584-AC93
205	Notice—Food Stamp Program Grants To Improve Applicant and Recipient Information	0584-AD07

Food Safety and Inspection Service—Proposed Rule Stage

Sequence Number	Title	Regulation Identification Number
206	Grant and Inauguration of Inspection	0583-AC07
207	Performance Standards for Ready-To-Eat Meat and Poultry Products	0583-AC46
208	Performance Standards for Bacon	0583-AC49
209	Shell Egg and Egg Products Inspection Regulations	0583-AC58
210	Labeling—Generic Approval and Regulation Consolidation	0583-AC59
211	Nutrition Labeling of Ground or Chopped Meat and Poultry Products and Single-Ingredient Products	0583-AC60
212	Pathogen Reduction; Hazard Analysis and Critical Control Points (HACCP) Systems; Additions to Generic E. Coli Criteria	0583-AC63
213	Other Consumer Protection Activities	0583-AC64
214	Food Standards; Guiding Principles and Standards Modernization	0583-AC72
215	Poultry Inspection: Revision of Finished Product Standards With Respect to Ingesta	0583-AC77
216	Petitions for Rulemaking	0583-AC81
217	Classes of Poultry	0583-AC83
218	Mandatory Inspection of Ratites and Squabs	0583-AC84

Food Safety and Inspection Service—Final Rule Stage

Sequence Number	Title	Regulation Identification Number
219	Beef or Pork With Barbecue Sauce; Revision of Standards	0583-AC09
220	Meat Produced by Advanced Meat/Bone Separation Machinery and Recovery Systems	0583-AC51
221	Incorporation of Food and Color Additives Into 21 CFR	0583-AC69
222	Sharing Recall Information With State and Other Federal Government Agencies	0583-AC75
223	Agency Organization	0583-AC78
224	Labeling of Natural or Regenerated Collagen Sausage Casings	0583-AC80
225	Food Standards: Requirements for Substantive Standardized Meat and Poultry Products Named by Use of an Expressed Nutrient Content Claim and a Standardized Term	0583-AC82

Food Safety and Inspection Service—Long-Term Actions

Sequence Number	Title	Regulation Identification Number
226	Transportation, Storage, and Other Handling of Potentially Hazardous Foods	0583-AC05
227	Performance Standard for the Chilling or Other Processing of Livestock Carcasses and Ready-To-Cook Poultry	0583-AC21
228	Ante-Mortem and Post-Mortem Inspection of Livestock and Poultry	0583-AC43
229	Requirements for Disposition and Disposal of Inspected Raw Meat and Poultry Products	0583-AC44

USDA

Food Safety and Inspection Service—Long-Term Actions (Continued)

Sequence Number	Title	Regulation Identification Number
230	Reworking of Meat and Poultry Carcasses Accidentally Contaminated During Evisceration	0583-AC53
231	Reform of Regulations on Imported Meat and Poultry Products	0583-AC56
232	Food Labeling; Nutrient Content Claims, Definition of the Term Healthy	0583-AC65
233	Elimination of Requirements for Total Quality Control Systems	0583-AC68
234	Performance Standards for On-line Antimicrobial Reprocessing of Pre-Chill Poultry Carcasses	0583-AC73
235	Terminology	0583-AC79

Food Safety and Inspection Service—Completed Actions

Sequence Number	Title	Regulation Identification Number
236	Retained Water in Raw Meat and Poultry Products; Poultry-Chilling Performance Standards	0583-AC26
237	Agency Terminology	0583-AC57
238	Transfer and Development of Shell Egg Requirements	0583-AC70
239	Increases in Fees for Meat, Poultry, and Egg Products Inspection Services—Fiscal Year (FY) 2001	0583-AC74

Foreign Agricultural Service—Final Rule Stage

Sequence Number	Title	Regulation Identification Number
240	Export Sales Reporting Requirement	0551-AA51

Foreign Agricultural Service—Long-Term Actions

Sequence Number	Title	Regulation Identification Number
241	CCC Supplier Credit Guarantee Program	0551-AA30
242	Facility Guarantee Program	0551-AA35

Forest Service—Proposed Rule Stage

Sequence Number	Title	Regulation Identification Number
243	Hydropower Applications	0596-AA47
244	Small Tracts Act Regulations	0596-AA79
245	Species Surplus to Domestic Manufacturing Needs	0596-AB27
246	Appeal of Decisions Relating to Occupancy and Use of National Forest System Lands	0596-AB45
247	Sale and Disposal of National Forest System Timber; Extension of Timber Sale Contracts To Permit Urgent Removal of Other Timber	0596-AB48
248	Law Enforcement Support Activities	0596-AB61
249	Noncompetitive Sale of Timber	0596-AB70
250	Categorical Exclusion for Certain Special Uses Permit Actions (FSH 1909.15, Chapter 30)	0596-AB73
251	Clarification of Exemptions From Special-Use Authorizations	0596-AB74
252	Sale and Disposal of National Forest System Timber; Timber Export and Substitution Restrictions	0596-AB75
253	Use of Fixed Anchors in Wilderness	0596-AB80
254	Special Forest Products and Forest Botanical Products	0596-AB81
255	Determining Fair Market Value for Recreation Residence Use Authorizations	0596-AB83

USDA—FNS

Completed Actions

conduct research on improving applicant and recipient program access. The deadline for applying for these grants was January 5, 2001.

Timetable:

Action	Date	FR Cite
Final Action	12/27/00	65 FR 81819

Regulatory Flexibility Analysis Required: No

Small Entities Affected: No

Government Levels Affected: None

Agency Contact: Sheri Ackerman, Agency Regulatory Officer, Department of Agriculture, Food and Nutrition

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RIN: 0584-AD07

BILLING CODE 3410-30-S

DEPARTMENT OF AGRICULTURE (USDA)

Proposed Rule Stage

Food Safety and Inspection Service (FSIS)

206. GRANT AND INAUGURATION OF INSPECTION

Priority: Other Significant. Major status under 5 USC 801 is undetermined.

Unfunded Mandates: Undetermined

Legal Authority: 21 USC 601 et seq

CFR Citation: 9 CFR 304; 9 CFR 305

Legal Deadline: None

Abstract: FSIS is proposing to clarify the regulations in 9 CFR parts 304 and 305, which provide for grant and inauguration of inspection in meat and poultry establishments to address issues raised by the Office of Inspector General and others.

Timetable:

Action	Date	FR Cite
NPRM	12/00/01	

Regulatory Flexibility Analysis

Required: Undetermined

Government Levels Affected:

Undetermined

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC07

poultry products. The performance standards spell out the objective level of pathogen reduction that establishments must meet during their operations in order to produce safe products but allow the use of customized, plant-specific processing procedures other than those prescribed in the earlier regulations. Along with HACCP, food safety performance standards will give establishments the incentive and flexibility to adopt innovative, science-based food safety processing procedures and controls, while providing objective, measurable standards that can be verified by Agency inspectional oversight. This set of performance standards will include and be consistent with those already in place for certain ready-to-eat meat and poultry products. FSIS also is proposing testing requirements intended to reduce the incidence of Listeria in ready-to-eat meat and poultry products.

Timetable:

Action	Date	FR Cite
NPRM	02/27/01	66 FR 12590
NPRM Comment Period End	05/29/01	

Regulatory Flexibility Analysis

Required: Undetermined

Government Levels Affected:

Undetermined

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC46

CFR Citation: 9 CFR 424.22(b)

Legal Deadline: None

Abstract: FSIS is proposing to revise the regulatory provisions concerning the production and testing of bacon (9 CFR 424.22(b)). FSIS is proposing to remove provisions that require the Agency to test bacon for nitrosamines and to remove provisions that prescribe the substances and amounts of such substances that must be used to produce bacon. FSIS is proposing to replace these provisions with performance standards that establishments producing bacon must meet. To meet these proposed performance standards, the process used would be required to prevent the multiplication of Clostridium botulinum and limit the multiplication of Clostridium perfringens. In addition, the process would be required to limit the presence of nitrosamines when the product is cooked. Under the hazard analysis and critical control points (HACCP) system, establishments would incorporate the proposed performance standards into their HACCP plans.

FSIS is proposing these regulations in order to allow establishments to develop alternative means of producing bacon. In addition, FSIS is proposing these regulations to remove the Agency's testing responsibilities and to require establishments producing bacon, instead, to control and monitor their own processes.

Timetable:

Action	Date	FR Cite
NPRM	11/00/01	

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of

207. PERFORMANCE STANDARDS FOR READY-TO-EAT MEAT AND POULTRY PRODUCTS

Priority: Economically Significant. Major under 5 USC 801.

Legal Authority: 21 USC 451 et seq; 21 USC 601 et seq

CFR Citation: 9 CFR 317; 9 CFR 381; 9 CFR 430

Legal Deadline: None

Abstract: FSIS is proposing to establish pathogen reduction performance standards for all ready-to-eat meat and

208. PERFORMANCE STANDARDS FOR BACON

Priority: Other Significant

Legal Authority: 21 USC 601 et seq; 21 USC 451 et seq

USDA—FSIS

Proposed Rule Stage

Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC49

209. SHELL EGG AND EGG PRODUCTS INSPECTION REGULATIONS

Priority: Economically Significant. Major status under 5 USC 801 is undetermined.

Unfunded Mandates: Undetermined

Legal Authority: 21 USC 1031 to 1056

CFR Citation: 9 CFR 590.570; 9 CFR 590.575; 9 CFR 590.146; 9 CFR 590.10; 9 CFR 590.411; 9 CFR 590.502; 9 CFR 590.504; 9 CFR 590.580; 9 CFR 591;

...

Legal Deadline: None

Abstract: The Food Safety and Inspection Service (FSIS) is proposing to require shell egg packers and egg products plants to develop and implement Hazard Analysis and Critical Control Points (HACCP) systems and Sanitation Standard Operating Procedures (SOPs). FSIS also is proposing pathogen reduction performance standards that would be applicable to pasteurized shell eggs and egg products. Plants would be expected to develop HACCP systems that ensure products meet the pathogen reduction performance standards. Finally, FSIS is proposing to amend the Federal egg and egg products inspection regulations by removing current requirements for prior approval by FSIS of egg products plant drawings, specifications, and equipment prior to their use in official plants. The Agency also plans to eliminate the prior label approval system for egg products.

The actions being proposed are part of FSIS's regulatory reform effort to improve FSIS's egg and egg products food safety regulations, better define the roles of Government and the regulated industry, encourage innovations that will improve food safety, remove unnecessary regulatory burdens on inspected egg products plants, and make the egg and egg products regulations as consistent as possible with the Agency's meat and poultry products regulations. FSIS is also taking these actions in light of changing inspection priorities and recent findings of salmonella in pasteurized egg products.

Timetable:

Action	Date	FR Cite
NPRM	07/00/01	

Regulatory Flexibility Analysis Required: Yes

Small Entities Affected: Businesses, Governmental Jurisdictions

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC58

210. LABELING—GENERIC APPROVAL AND REGULATION CONSOLIDATION

Priority: Substantive, Nonsignificant

Legal Authority: 21 USC 451 to 470; 21 USC 601 to 695

CFR Citation: 9 CFR 317; 9 CFR 327; 9 CFR 381; 9 CFR 412

Legal Deadline: None

Abstract: This rulemaking will continue an effort initiated several years ago by amending FSIS's regulations to expand the types of labeling that are generically approved. FSIS plans to propose that the submission of labeling for approval prior to use be limited to certain types of labeling, as specified in the regulations. In addition, FSIS plans to reorganize and amend the regulations by consolidating labeling rules that currently are stated separately for livestock products and poultry products (in part 317, subpart A, and part 381, subpart N, respectively) and by amending their provisions to set out clearly various circumstances under which these products are misbranded.

Timetable:

Action	Date	FR Cite
NPRM	10/00/01	

Regulatory Flexibility Analysis Required: No

Government Levels Affected: Undetermined

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250

Phone: 202 720-5627

RIN: 0583-AC59

211. NUTRITION LABELING OF GROUND OR CHOPPED MEAT AND POULTRY PRODUCTS AND SINGLE-INGREDIENT PRODUCTS

Priority: Economically Significant

Legal Authority: 21 USC 601 et seq; 21 USC 451 et seq

CFR Citation: 9 CFR 317; 9 CFR 381

Legal Deadline: None

Abstract: FSIS is proposing to amend the Federal meat and poultry products inspection regulations to require nutrition labeling of the major cuts of single-ingredient, raw meat and poultry products. The Agency is proposing to require that nutrition information be provided for these products either on their label or at their point-of-purchase. FSIS is proposing to require nutrition labeling of the major cuts of single-ingredient, raw meat and poultry products because during the most recent surveys of retailers, the Agency did not find significant participation in the voluntary nutrition labeling program for single-ingredient, raw meat and poultry products.

In this proposed rule, FSIS is also proposing to amend its regulations to extend mandatory labeling to single-ingredient ground or chopped products. Under this proposal, individual retail packages of ground or chopped meat and ground or chopped poultry products would bear nutrition labeling. The Agency has determined that ground or chopped products are different from other single-ingredient products in several important respects. Thus, FSIS is proposing to make nutrition labeling requirements for ground or chopped products consistent with those for multi-ingredient products.

Finally, FSIS is proposing to amend the nutrition labeling regulations to provide that when a ground or chopped product does not meet the criteria to be labeled "low fat," a lean percentage claim may be included on the product label as long as a statement of the fat percentage also is displayed on the label.

Timetable:

Action	Date	FR Cite
NPRM	01/18/01	66 FR 4970
NPRM Comment Period End	04/18/01	

USDA—FSIS

Proposed Rule Stage

Regulatory Flexibility Analysis

Required: Yes

Small Entities Affected: Businesses

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC60

212. PATHOGEN REDUCTION; HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) SYSTEMS; ADDITIONS TO GENERIC E. COLI CRITERIA

Priority: Other Significant

Legal Authority: 21 USC 601 to 695; 21 USC 451 to 470

CFR Citation: 9 CFR 310; 9 CFR 381

Legal Deadline: None

Abstract: FSIS is proposing to add generic E. coli criteria to the regulations. In addition, FSIS is proposing to revise the terms used to identify and define certain classes of product listed in the salmonella tables.

FSIS is proposing to delay making the proposed criteria and standards applicable for 1 year for small establishments and for 2 years for very small establishments.

Timetable:

Action	Date	FR Cite
NPRM	07/00/01	

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Sectors Affected: None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC63

213. OTHER CONSUMER PROTECTION ACTIVITIES

Priority: Other Significant

Legal Authority: 21 USC 601 et seq; 21 USC 451 et seq

CFR Citation: 9 CFR 317; 9 CFR 318; 9 CFR 319; 9 CFR 381

Legal Deadline: None

Abstract: The Food Safety and Inspection Service (FSIS) published an advance notice of proposed rulemaking to request comments on the need and desirability of revising its approach to verifying that meat and poultry products are not misbranded, economically adulterated, or otherwise unacceptable for reasons that do not necessarily raise food safety concerns. FSIS will refer to these program activities as “other consumer protection” (OCP) activities. This notice defines and describes FSIS’ OCP activities and discusses the Agency’s need for revised regulations and verification and enforcement procedures.

Timetable:

Action	Date	FR Cite
ANPRM	03/17/00	65 FR 14486
ANPRM Comment Period End	06/15/00	
NPRM	12/00/01	

Regulatory Flexibility Analysis

Required: No

Small Entities Affected: No

Government Levels Affected: Federal

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC64

214. FOOD STANDARDS; GUIDING PRINCIPLES AND STANDARDS MODERNIZATION

Priority: Other Significant

Legal Authority: 21 USC 601 et seq; 21 USC 451 et seq

CFR Citation: Not Yet Determined

Legal Deadline: None

Abstract: The Food Safety and Inspection Service (FSIS) and the Food and Drug Administration (FDA) are proposing to modernize their food standards. The agencies are proposing that the standards be reviewed and revised by outside parties and submitted to the agencies via the petition process. The agencies are proposing a set of guiding principles that interested parties outside the agencies would use to establish, revise, or eliminate a food standard. The agencies are proposing that petitions to

establish standards or to revise or eliminate existing standards adhere to these guiding principles. If the guiding principles are adopted in the regulations, the agencies may encourage petitioners to submit revised food standards that follow the guiding principles and will review petitions submitted to ensure that they adhere to the guiding principles. If a petition does adhere to the guiding principles, the agencies may publish proposed rules to establish, revise, or eliminate standards based on the petition.

Timetable:

Action	Date	FR Cite
NPRM	09/00/01	

Regulatory Flexibility Analysis

Required: Undetermined

Government Levels Affected: None

Agency Contact: Robert Post, Director, Labeling and Consumer Protection Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 205-0279

RIN: 0583-AC72

215. POULTRY INSPECTION: REVISION OF FINISHED PRODUCT STANDARDS WITH RESPECT TO INGESTA

Priority: Economically Significant. Major status under 5 USC 801 is undetermined.

Legal Authority: 21 USC 451 to 470 et seq

CFR Citation: 9 CFR 381

Legal Deadline: None

Abstract: FSIS is seeking to clarify its Poultry Inspection Regulations regarding visible ingesta on poultry carcasses and parts. A preliminary regulatory impact analysis conducted by FSIS determined that costs to achieve zero tolerance far outweighed benefits. This action was precipitated by a civil suit filed against USDA.

Timetable:

Action	Date	FR Cite
NPRM	04/00/01	

Regulatory Flexibility Analysis

Required: Yes

Small Entities Affected: Businesses

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive

USDA—FSIS

Proposed Rule Stage

Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC77

216. • PETITIONS FOR RULEMAKING

Priority: Substantive, Nonsignificant

Legal Authority: 5 USC 553

CFR Citation: 9 CFR 392

Legal Deadline: None

Abstract: FSIS is proposing to amend its regulations to add a new part that prescribes procedures for the submission, consideration, and disposition of petitions for rulemaking. The proposal also describes the Agency's expectations for the type of documentation that must be submitted in support of a petition and that will facilitate regulatory development. FSIS is proposing this action to provide clear guidance to those who would like to participate in the rulemaking process by petitioning FSIS to issue, amend, or repeal a rule administered by the Agency.

Timetable:

Action	Date	FR Cite
NPRM	07/00/01	

Regulatory Flexibility Analysis Required: No

Government Levels Affected: Undetermined

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive

Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC81

217. • CLASSES OF POULTRY

Priority: Other Significant

Legal Authority: 21 USC 451

CFR Citation: 9 CFR 381.170(a)

Legal Deadline: None

Abstract: FSIS is proposing to amend the official U.S. classes of poultry so that they more accurately and clearly describe the characteristics of poultry in the market today. Poultry classes are defined primarily in terms of age and sex of the bird. Genetic improvements and new poultry management techniques have reduced the grow-out period for some poultry classes while extensive cross breeding has produced poultry with higher meat yields but blurred breed distinctions. This action is being taken to ensure that poultry products are labeled in a truthful and non-misleading manner.

Timetable:

Action	Date	FR Cite
NPRM	12/00/01	

Regulatory Flexibility Analysis Required: No

Small Entities Affected: No

Government Levels Affected: None

Agency Contact: Robert Post, Director, Labeling and Consumer Protection Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 205-0279

RIN: 0583-AC83

218. • MANDATORY INSPECTION OF RATITES AND SQUABS

Priority: Other Significant

Legal Authority: 21 USC 451 et seq

CFR Citation: 9 CFR 361; 9 CFR 381

Legal Deadline: None

Abstract: FSIS is amending the regulations to include ratites and squabs under mandatory poultry inspection.

Timetable:

Action	Date	FR Cite
NPRM	04/00/01	

Regulatory Flexibility Analysis Required: No

Small Entities Affected: No

Government Levels Affected: None

Agency Contact: Arshad Hussain, Staff Director, Inspection and Enforcement Standards Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-3219

RIN: 0583-AC84

DEPARTMENT OF AGRICULTURE (USDA)

Final Rule Stage

Food Safety and Inspection Service (FSIS)

219. BEEF OR PORK WITH BARBECUE SAUCE; REVISION OF STANDARDS

Priority: Substantive, Nonsignificant

Legal Authority: 21 USC 601 et seq

CFR Citation: 9 CFR 319

Legal Deadline: None

Abstract: The Food Safety and Inspection Service (FSIS) has been petitioned to amend the Federal meat inspection regulations by removing a meat yield requirement for the standardized products "Beef With Barbecue Sauce" and "Pork With Barbecue Sauce." Current regulations for these products require that the

product contain not less than 50 percent of the species identified on the label and that the weight of the cooked pork or beef not exceed 70 percent of the uncooked weight of the meat. The first requirement is consistent with other meat and sauce requirements, but the second requirement is not. The petitioner asserts that the product standard (promulgated in 1952) does not reflect current production practices or the commercial marketability of beef or pork with barbecue sauce. The petitioner further states that producers of these products are at a competitive disadvantage with other meat and sauce producers, because other meat and sauce producers do not have a 70

percent yield requirement. For example, producers of the standardized products "Beef with Gravy," "Meat Pies," and "Spaghetti with Meat and Sauce" and similar standardized products do not have any meat yield requirements.

FSIS has determined that the petitioner's request should be granted. This action would permit fair competition between meat and barbecue sauce producers, and poultry and sauce producers, and would provide consistent requirements in both the meat and poultry inspection regulations.

USDA—FSIS

Final Rule Stage

Timetable:

Action	Date	FR Cite
NPRM	09/03/97	62 FR 46450
NPRM Comment Period End	11/03/97	
Final Action	09/00/01	

Regulatory Flexibility Analysis**Required:** No**Government Levels Affected:** None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC09

220. MEAT PRODUCED BY ADVANCED MEAT/BONE SEPARATION MACHINERY AND RECOVERY SYSTEMS

Priority: Economically Significant**Legal Authority:** 21 USC 601 to 695**CFR Citation:** 9 CFR 301.2; 9 CFR 318.24 (Revision); 9 CFR 320.1(b)(10)**Legal Deadline:** None

Abstract: In 1994, the Food Safety and Inspection Service amended its regulations to recognize that product resulting from advanced meat/bone separation machinery comes within the definition of meat when recovery systems are operated to assure that the characteristics and composition of the resulting product are consistent with those of meat. Subsequent compliance problems and other concerns have made it apparent that the regulations are confusing and inadequate to prevent misbranding and economic adulteration. Therefore, FSIS is developing a rule to clarify the regulations and supplement the rules for assuring compliance. The Agency is reviewing information obtained since publication of the proposal.

Timetable:

Action	Date	FR Cite
NPRM	04/13/98	63 FR 17959
NPRM Comment Period End	06/12/98	
Final Action	06/00/01	

Regulatory Flexibility Analysis**Required:** Undetermined**Government Levels Affected:** None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive

Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC51

221. INCORPORATION OF FOOD AND COLOR ADDITIVES INTO 21 CFR

Priority: Substantive, Nonsignificant**Legal Authority:** 21 USC 602 et seq; 21 USC 451 et seq; 21 USC 321 et seq**CFR Citation:** 9 CFR 318.7; 9 CFR 381.147**Legal Deadline:** None

Abstract: This final rule will amend the meat and poultry inspection regulations by completing earlier efforts to incorporate current listings in 9 CFR into 21 CFR.

Timetable:

Action	Date	FR Cite
Final Action	05/00/01	

Regulatory Flexibility Analysis**Required:** No**Small Entities Affected:** No**Government Levels Affected:** None

Agency Contact: Robert Post, Director, Labeling and Consumer Protection Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 205-0279

RIN: 0583-AC69

222. SHARING RECALL INFORMATION WITH STATE AND OTHER FEDERAL GOVERNMENT AGENCIES

Priority: Substantive, Nonsignificant**Legal Authority:** 5 USC 301; 5 USC 552; 7 CFR 1.3; 7 CFR 2.7**CFR Citation:** 9 CFR 390**Legal Deadline:** None

Abstract: FSIS proposes to add regulations concerning sharing recall information with State and other Federal Government agencies.

Timetable:

Action	Date	FR Cite
NPRM	09/19/00	65 FR 56503
NPRM Comment Period End	11/20/00	
Final Action	12/00/01	

Regulatory Flexibility Analysis**Required:** No**Small Entities Affected:** No**Government Levels Affected:** State

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC75

223. AGENCY ORGANIZATION

Priority: Info./Admin./Other**Legal Authority:** 21 USC 451 to 470; 21 USC 601 to 695; 21 USC 1031 to 1056**CFR Citation:** 9 CFR 300; 9 CFR 301; 9 CFR 306; 9 CFR 320; 9 CFR 381; 9 CFR 590; ...**Legal Deadline:** None

Abstract: This rulemaking will amend FSIS's regulations by consolidating and updating organizational provisions that, until now, have been addressed separately in regulations adopted under the Federal Meat Inspection Act, the Poultry Products Inspection Act, and in some instances, the Egg Products Inspection Act. The rulemaking will complete a task that the Agency began in a December 31, 1998, final rule that added information on FSIS's current responsibilities and organizational structure to the Agency's regulations and reflected the current allocation of responsibilities within the Department by redesignating regulations adopted under the EPIA and transferring them to FSIS's regulations (from those of the Agricultural Marketing Service).

Timetable:

Action	Date	FR Cite
Final Action	04/00/01	

Regulatory Flexibility Analysis**Required:** No**Small Entities Affected:** No**Government Levels Affected:** None**Sectors Affected:** None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC78

USDA—FSIS

Final Rule Stage

224. • LABELING OF NATURAL OR REGENERATED COLLAGEN SAUSAGE CASINGS**Priority:** Substantive, Nonsignificant**Legal Authority:** 21 USC 601 to 695; 7 USC 138f; 7 USC 450; 21 USC 451 to 470**CFR Citation:** 9 CFR 317; 9 CFR 381**Legal Deadline:** None

Abstract: FSIS is requiring that the source of natural sausage casings be disclosed on the product label if they are derived from a different type of meat or poultry than the meat or poultry in the enclosed sausage. Establishments producing, manufacturing, or using natural sausage casings or sausages encased in natural casings are also required to maintain records identifying the source of the casings. FSIS is not requiring source labeling or recordkeeping requirements for regenerated collagen casings at this time.

Timetable:

Action	Date	FR Cite
NPRM	07/17/97	62 FR 38220
NPRM Comment Period End	09/15/97	
Final Action	05/00/01	

Regulatory Flexibility Analysis**Required:** No**Small Entities Affected:** No**Government Levels Affected:** None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5627

RIN: 0583-AC80**225. • FOOD STANDARDS: REQUIREMENTS FOR SUBSTANTIVE STANDARDIZED MEAT AND POULTRY PRODUCTS NAMED BY USE OF AN EXPRESSED NUTRIENT CONTENT CLAIM AND A STANDARDIZED TERM****Priority:** Other Significant**Legal Authority:** 21 USC 601; 21 USC 451**CFR Citation:** 9 CFR 381.172; 9 CFR 319.10**Legal Deadline:** None

Abstract: FSIS is amending the Federal meat and poultry inspection regulations to establish a general definition and standard of identity for standardized meat and poultry products that have been modified to qualify for use of an expressed nutrient content claim in their product names. These products will be identified by an expressed

nutrient content claim, such as "fat free," "low fat," and "light," in conjunction with an appropriate standardized term. FSIS is taking this action to 1) assist consumers to maintain healthy dietary practices by providing for modified versions of standardized meat and poultry products that have reductions of certain constituents that are of health concern to some people, 2) increase regulatory flexibility and support product innovation and, 3) provide consumers with an informative nutrition labeling system.

Timetable:

Action	Date	FR Cite
NPRM	12/29/95	60 FR 67474
NPRM Comment Period End	02/27/96	
Final Action	12/00/01	

Regulatory Flexibility Analysis**Required:** No**Government Levels Affected:** None

Agency Contact: Robert Post, Director, Labeling and Consumer Protection Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
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RIN: 0583-AC82

DEPARTMENT OF AGRICULTURE (USDA)

Long-Term Actions

Food Safety and Inspection Service (FSIS)

226. TRANSPORTATION, STORAGE, AND OTHER HANDLING OF POTENTIALLY HAZARDOUS FOODS**Priority:** Other Significant. Major under 5 USC 801.**CFR Citation:** 9 CFR 308; 9 CFR 317; 9 CFR 325; 9 CFR 381**Timetable:**

Action	Date	FR Cite
ANPRM	11/22/96	61 FR 59372
ANPRM Comment Period End	02/20/97	
NPRM	To Be	Determined

Regulatory Flexibility Analysis**Required:** Undetermined**Government Levels Affected:** Undetermined**Federalism:** Undetermined**Agency Contact:** Daniel L. Engeljohn

Phone: 202 720-5627

RIN: 0583-AC05**227. PERFORMANCE STANDARD FOR THE CHILLING OR OTHER PROCESSING OF LIVESTOCK CARCASSES AND READY-TO-COOK POULTRY****Priority:** Other Significant. Major status under 5 USC 801 is undetermined.**CFR Citation:** 9 CFR 381**Timetable:**

Action	Date	FR Cite
NPRM	11/00/02	

Regulatory Flexibility Analysis**Required:** Undetermined**Government Levels Affected:** Undetermined**Agency Contact:** Daniel L. Engeljohn

Phone: 202 720-5627

RIN: 0583-AC21**228. ANTE-MORTEM AND POST-MORTEM INSPECTION OF LIVESTOCK AND POULTRY****Priority:** Other Significant. Major status under 5 USC 801 is undetermined.**CFR Citation:** 9 CFR 309; 9 CFR 310; 9 CFR 381**Timetable:**

Action	Date	FR Cite
NPRM	03/00/03	

Regulatory Flexibility Analysis**Required:** Yes**Government Levels Affected:** State

Agency Contact: Daniel L. Engeljohn
Phone: 202 720-5627

RIN: 0583-AC43

USDA—FSIS

Long-Term Actions

229. REQUIREMENTS FOR DISPOSITION AND DISPOSAL OF INSPECTED RAW MEAT AND POULTRY PRODUCTS

Priority: Other Significant. Major status under 5 USC 801 is undetermined.

CFR Citation: 9 CFR 311; 9 CFR 314; 9 CFR 320; 9 CFR 325; 9 CFR 381; 9 CFR 428; 9 CFR 455

Timetable:

Action	Date	FR Cite
NPRM	03/00/03	

Regulatory Flexibility Analysis

Required: Yes

Government Levels Affected: State

Agency Contact: Daniel L. Engeljohn
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RIN: 0583-AC44

230. REWORKING OF MEAT AND POULTRY CARCASSES ACCIDENTALLY CONTAMINATED DURING EVISCERATION

Priority: Other Significant

CFR Citation: 9 CFR 310; 9 CFR 381; 9 CFR 433

Timetable:

Action	Date	FR Cite
NPRM	11/00/02	

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn
Phone: 202 720-5627

RIN: 0583-AC53

231. REFORM OF REGULATIONS ON IMPORTED MEAT AND POULTRY PRODUCTS

Priority: Other Significant

CFR Citation: 9 CFR 327; 9 CFR 381

Timetable:

Action	Date	FR Cite
NPRM	07/00/02	

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn
Phone: 202 720-5627

RIN: 0583-AC56

232. FOOD LABELING; NUTRIENT CONTENT CLAIMS, DEFINITION OF THE TERM HEALTHY

Priority: Substantive, Nonsignificant

CFR Citation: 9 CFR 371; 9 CFR 381

Timetable:

Action	Date	FR Cite
Interim Final Rule	12/28/99	64 FR 72490
Interim Final Rule Comment Period End	01/27/00	

Next Action Undetermined

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Agency Contact: Robert Post
Phone: 202 205-0279

RIN: 0583-AC65

233. ELIMINATION OF REQUIREMENTS FOR TOTAL QUALITY CONTROL SYSTEMS

Priority: Other Significant

CFR Citation: 9 CFR 317; 9 CFR 318; 9 CFR 381

Timetable:

Action	Date	FR Cite
NPRM	06/00/02	

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: State

Agency Contact: Daniel L. Engeljohn
Phone: 202 720-5627

RIN: 0583-AC68

234. PERFORMANCE STANDARDS FOR ON-LINE ANTIMICROBIAL REPROCESSING OF PRE-CHILL POULTRY CARCASSES

Priority: Other Significant

CFR Citation: 9 CFR 381; 9 CFR 424

Timetable:

Action	Date	FR Cite
NPRM	12/01/00	65 FR 75187
NPRM Comment Period End	01/30/01	

Next Action Undetermined

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn
Phone: 202 720-5627

RIN: 0583-AC73

235. • TERMINOLOGY

Priority: Substantive, Nonsignificant

Legal Authority: 21 USC 451 to 470; 21 USC 601 to 695; 21 USC 1031 to 1056

CFR Citation: 9 CFR 301; 9 CFR 311; 9 CFR 327;; 9 CFR 381; 9 CFR 590

Legal Deadline: None

Abstract: This rulemaking will amend FSIS's regulations by consolidating and updating definitions of various terms that, until now, have been addressed separately in regulations adopted under the Federal Meat Inspection Act, the Poultry Products Inspection Act, and in some instances, the Egg Products Inspection Act.

Timetable:

Action	Date	FR Cite
NPRM	To Be Determined	

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn, Director, Regulations and Directive Development Staff, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
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RIN: 0583-AC79

DEPARTMENT OF AGRICULTURE (USDA)

Completed Actions

Food Safety and Inspection Service (FSIS)

236. RETAINED WATER IN RAW MEAT AND POULTRY PRODUCTS; POULTRY-CHILLING PERFORMANCE STANDARDS

Priority: Economically Significant. Major under 5 USC 801.

CFR Citation: 9 CFR 317; 9 CFR 381; 9 CFR 440

Completed:

Reason	Date	FR Cite
Final Action	01/09/01	66 FR 1750

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn
Phone: 202 720-5627

RIN: 0583-AC26

237. AGENCY TERMINOLOGY

Priority: Substantive, Nonsignificant

CFR Citation: 9 CFR 301; 9 CFR 311; 9 CFR 327; 9 CFR 381; 9 CFR 590; ...

Completed:

Reason	Date	FR Cite
Withdrawn	02/01/01	

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn
Phone: 202 720-5627

RIN: 0583-AC57

238. TRANSFER AND DEVELOPMENT OF SHELL EGG REQUIREMENTS

Priority: Substantive, Nonsignificant

CFR Citation: Not Yet Determined

Completed:

Reason	Date	FR Cite
Withdrawn	02/05/01	

Regulatory Flexibility Analysis

Required: Yes

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn

Phone: 202 720-5627

RIN: 0583-AC70

239. INCREASES IN FEES FOR MEAT, POULTRY, AND EGG PRODUCTS INSPECTION SERVICES—FISCAL YEAR (FY) 2001

Priority: Substantive, Nonsignificant

CFR Citation: 9 CFR 391.2; 9 CFR 391.3; 9 CFR 391.4; 9 CFR 590.126; 9 CFR 590.128(a)

Completed:

Reason	Date	FR Cite
Final Action	10/10/00	65 FR 60093

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

Agency Contact: Daniel L. Engeljohn
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RIN: 0583-AC74

BILLING CODE 3410-DM-S

DEPARTMENT OF AGRICULTURE (USDA)

Final Rule Stage

Foreign Agricultural Service (FAS)

240. EXPORT SALES REPORTING REQUIREMENT

Priority: Other Significant

Legal Authority: 7 USC 5712

CFR Citation: 7 CFR 20

Legal Deadline: None

Abstract: Consideration of a proposal to add meat and meat products to the list of commodities for which advanced notice of export is reported and a streamlined electronic reporting system as the means to accomplish that reporting.

Timetable:

Action	Date	FR Cite
ANPRM	11/14/96	61 FR 58343
ANPRM Comment Period End	01/13/97	
NPRM	03/03/00	65 FR 11483
NPRM Comment Period End	05/02/00	
Final Action	06/00/01	

Regulatory Flexibility Analysis

Required: Yes

Small Entities Affected: Businesses

Government Levels Affected: None

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RIN: 0551-AA51

DEPARTMENT OF AGRICULTURE (USDA)

Long-Term Actions

Foreign Agricultural Service (FAS)

241. CCC SUPPLIER CREDIT GUARANTEE PROGRAM

Priority: Economically Significant. Major status under 5 USC 801 is undetermined.

CFR Citation: 7 CFR 1493

Timetable:

Action	Date	FR Cite
NPRM	07/19/95	60 FR 37025
NPRM Comment Period End	09/18/95	
Interim Final Rule	07/01/96	61 FR 33825
Interim Final Rule Effective	08/30/96	

Interim Final Rule 12/30/96

Comment Period
End

Final Action To Be Determined

Regulatory Flexibility Analysis

Required: No

Government Levels Affected: None

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