

USDA

Food and Nutrition Service—Completed Actions(Continued)

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387	Child and Adult Care Food Program: Child Nutrition and WIC Reauthorization Act Amendments and Healthy Meals for Healthy Americans Act of 1994	0584-AC20
388	Food Stamp Program Regulatory Review: Certification of Eligible Households	0584-AC28
389	National School Lunch Program and School Breakfast Program: Additional Menu Planning Alternatives	0584-AC38
390	Electronic Benefit Transfer (EBT) Provisions of the Personal Responsibility and Work Opportunity Reconciliation Act of 1996	0584-AC44
391	Food Stamp Program: Electronic Benefits Transfer (EBT) Benefit Adjustments	0584-AC61
392	Food Stamp Provisions of the Balanced Budget Act of 1997	0584-AC63
393	FSP: Maximum Allotments for Alaska, Hawaii, Guam, and the Virgin Islands	0584-AC87
394	FSP: Maximum Allotments for 48 States and DC and Income Eligibility Standards and Deductions for 48 States and DC, Alaska, Hawaii, Guam, and the Virgin Islands	0584-AC88

Food Safety and Inspection Service—Proposed Rule Stage

Sequence Number	Title	Regulation Identification Number
395	Transportation, Storage, and Other Handling of Potentially Hazardous Foods	0583-AC05
396	Grant and Inauguration of Inspection	0583-AC07
397	Performance Standard for the Chilling or Other Processing of Livestock Carcasses and Ready-to-Cook Poultry	0583-AC21
398	Performance Standards for Ready-to-Eat Meat and Poultry Products (Reg Plan Seq. No. 12)	0583-AC46
399	Performance Standards for Bacon	0583-AC49
400	Shell Egg and Egg Products Inspection Regulations (Reg Plan Seq. No. 13)	0583-AC58
401	Labeling—Generic Approval and Regulation Consolidation.....	0583-AC59
402	Nutrition Labeling of Ground or Chopped Meat and Poultry Products and Single-Ingredient Products (Reg Plan Seq. No. 14)	0583-AC60
403	Pathogen Reduction; Hazard Analysis and Critical Control Points (HACCP) Systems; Additions to E. Coli Criteria and Salmonella Performance Standards (Reg Plan Seq. No. 15)	0583-AC63
404	Other Consumer Protection Activities	0583-AC64
405	Incorporation of Food and Color Additives Into 21 CFR	0583-AC69
406	Transfer and Development of Shell Egg Requirements	0583-AC70
407	Food Standards; Guiding Principles and Standards Modernization	0583-AC72
408	Sharing Recall Information With State and Other Federal Government Agencies	0583-AC75
409	Poultry Inspection: Revision of Finished Product Standards With Respect to Ingesta (Reg Plan Seq. No. 16)	0583-AC77

References in boldface appear in the Regulatory Plan in Part II of this issue of the **Federal Register**.

Food Safety and Inspection Service—Final Rule Stage

Sequence Number	Title	Regulation Identification Number
410	Beef or Pork With Barbecue Sauce; Revision of Standards	0583-AC09
411	Retained Water in Raw Meat and Poultry Products; Poultry-Chilling Performance Standards (Reg Plan Seq. No. 17)	0583-AC26
412	Meat Produced by Advanced Meat/Bone Separation Machinery and Recovery Systems (Reg Plan Seq. No. 18) ..	0583-AC51
413	Performance Standards for On-line Antimicrobial Reprocessing of Pre-Chill Poultry Carcasses	0583-AC73
414	Increases in Fees for Meat, Poultry, and Egg Products Inspection Services—Fiscal Year (FY) 2001.....	0583-A C74
415	Agency Organization	0583-AC78

References in boldface appear in the Regulatory Plan in Part II of this issue of the **Federal Register**.

Food Safety and Inspection Service—Long-Term Actions

Sequence Number	Title	Regulation Identification Number
416	Ante-Mortem and Post-Mortem Inspection of Livestock and Poultry	0583-AC43

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

Sequence Number	Title	Regulation Identification Number
417	Requirements for Disposition and Disposal of Inspected Raw Meat and Poultry Products	0583-AC44
418	Reworking of Meat and Poultry Carcasses Accidentally Contaminated During Evisceration	0583-AC53
419	Reform of Regulations on Imported Livestock and Poultry Products	0583-AC56
420	Agency Terminology	0583-AC57
421	Food Labeling; Nutrient Content Claims, Definition of the Term Healthy	0583-AC65
422	Elimination of Requirements for Total Quality Control Systems	0583-AC68

Food Safety and Inspection Service—Completed Actions

Sequence Number	Title	Regulation Identification Number
423	Elimination of Requirements for Partial Quality Control Programs	0583-AC35
424	Fee Increase for Egg Products Inspection—Year 2000.....	0583-AC71

Foreign Agricultural Service—Final Rule Stage

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

Foreign Agricultural Service—Long-Term Actions

Sequence Number	Title	Regulation Identification Number
426	CCC Supplier Credit Guarantee Program	0551-AA30
427	Facility Guarantee Program	0551-AA35

Foreign Agricultural Service—Completed Actions

Sequence Number	Title	Regulation Identification Number
428	7 CFR Part 6—Licensing for Certain Sugar-Containing Products Under Tariff-Rate Quota (TRQ).....	0551-A A59

Forest Service—Proposed Rule Stage

Sequence Number	Title	Regulation Identification Number
429	Hydropower Applications	0596-AA47
430	Small Tracts Act Regulations	0596-AA79
431	Species Surplus to Domestic Manufacturing Needs	0596-AB27
432	Sale and Disposal of National Forest System Timber; Extension of Timber Sale Contracts To Permit Urgent Removal of Other Timber	0596-AB48
433	Law Enforcement Support Activities	0596-AB61
434	Noncompetitive Sale of Timber	0596-AB70
435	Categorical Exclusion for Certain Special Uses Permit Actions (FSH 1909.15, Chapter 30)	0596-AB73
436	Clarification of Exemptions From Special-Use Authorizations	0596-AB74
437	Sale and Disposal of National Forest System Timber; Timber Export and Substitution Restrictions	0596-AB75

Department of Agriculture (USDA)
Food Safety and Inspection Service (FSIS)

Proposed Rule Stage

395. TRANSPORTATION, STORAGE, AND OTHER HANDLING OF POTENTIALLY HAZARDOUS FOODS

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

Unfunded Mandates: Undetermined

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

CFR Citation: 9 CFR 308; 9 CFR 317; 9 CFR 325; 9 CFR 381

Legal Deadline: None

Abstract: The Food Safety and Inspection Service (FSIS), in conjunction with the Food and Drug Administration (FDA), published an advance notice of proposed rulemaking (ANPRM) that addressed possible regulatory approaches to the transportation and storage of potentially hazardous foods (including meat and poultry products) and solicited comments and information from the public. FSIS and FDA have been considering various efforts to ensure that potentially hazardous foods outside of food processing establishments will be handled in a way that will minimize the growth of pathogenic organisms or other hazards. FSIS now anticipates rulemaking under the Federal Meat Inspection Act and the Poultry Products Inspection Act on proposed handling standards and information to assure that the public is informed of the manner of handling required to maintain these products in a wholesome condition.

Timetable:

Action	Date	FR Cite
ANPRM	11/22/96	61 FR 59372
ANPRM Comment Period End	02/20/97	
NPRM	12/00/00	

Regulatory Flexibility Analysis Required: Undetermined

Government Levels Affected: Undetermined

Federalism: Undetermined

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
 Phone: 202 720-5276

RIN: 0583-AC05

396. GRANT AND INAUGURATION OF INSPECTION

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

Unfunded Mandates: Undetermined

Reinventing Government: This rulemaking is part of the Reinventing Government effort. It will revise text in the CFR to reduce burden or duplication, or streamline requirements.

Legal Authority: 21 USC 601 et seq

CFR Citation: 9 CFR 304; 9 CFR 305

Legal Deadline: None

Abstract: FSIS is proposing to streamline and clarify the regulations in 9 CFR parts 304 and 305, which provide for grant and inauguration of inspection in meat and poultry establishments.

Under the current regulations, prior to commercial operation, establishments must apply for grant of inspection by submitting for FSIS review and approval establishment floor plans and blueprints, equipment specifications, and other information. If FSIS approves this information and grants inspection, a circuit supervisor visits the establishment to inform the operator of the applicable regulations. Subsequently, FSIS inspection is inaugurated and the establishment may begin manufacturing product for commercial distribution.

FSIS is proposing to streamline and clarify these requirements in light of (1) new section 304.3, under which compliance with requirements in the Agency's regulations on sanitation standard operating procedures and hazard analysis and critical control point systems (parts 416 and 417) are conditions for receiving inspection, and (2) eliminate the requirement that floor plans, blueprints, and equipment specifications be preapproved by FSIS before inspection is granted.

Timetable:

Action	Date	FR Cite
NPRM	12/00/00	

Regulatory Flexibility Analysis Required: Undetermined

Government Levels Affected: Undetermined

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of

Agriculture, Food Safety and Inspection Service, Washington, DC 20250
 Phone: 202 720-5276

RIN: 0583-AC07

397. 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.

Unfunded Mandates: Undetermined

Reinventing Government: This rulemaking is part of the Reinventing Government effort. It will revise text in the CFR to reduce burden or duplication, or streamline requirements.

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

CFR Citation: 9 CFR 381

Legal Deadline: None

Abstract: FSIS is proposing to replace the regulations governing the chilling of poultry, including the specific time/temperature requirements, with a performance standard that both livestock and poultry slaughtering establishments would have to meet. The establishments would have to ensure that the chilling or other processing of livestock or poultry carcasses from which the hide, hair, or feathers have been removed ensures that bacterial populations on the carcasses are reduced or remain in the lag (or adjustment) phase of growth. Slaughtering establishments would be required to have data or information verifying that their procedures meet the standard. Verification data could be the results of microbiological tests or predictive mathematical modeling. This proposal is intended to provide the regulated industry with the flexibility it needs to design and implement innovative processes and control systems and improve consistency in the regulatory treatment of meat and poultry products. It is also consistent with FSIS's Pathogen Reduction/Hazard Analysis Critical Control Point Systems (HACCP) regulations.

Timetable:

Action	Date	FR Cite
NPRM	11/00/00	

Regulatory Flexibility Analysis Required: Undetermined

USDA—FSIS

Proposed Rule Stage

Government Levels Affected:

Undetermined

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

RIN: 0583-AC21

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

Regulatory Plan: This entry is Seq. No. 12 in Part II of this issue of the **Federal Register**.

RIN: 0583-AC46

399. PERFORMANCE STANDARDS FOR BACON**Priority:** Other Significant

Reinventing Government: This rulemaking is part of the Reinventing Government effort. It will eliminate existing text in the CFR.

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

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	08/00/01	

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

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

RIN: 0583-AC49

400. SHELL EGG AND EGG PRODUCTS INSPECTION REGULATIONS

Regulatory Plan: This entry is Seq. No. 13 in Part II of this issue of the **Federal Register**.

RIN: 0583-AC58

401. LABELING—GENERIC APPROVAL AND REGULATION CONSOLIDATION**Priority:** Substantive, Nonsignificant

Reinventing Government: This rulemaking is part of the Reinventing Government effort. It will revise text in the CFR to reduce burden or duplication, or streamline requirements.

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

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	12/00/00	

Regulatory Flexibility Analysis Required: No**Government Levels Affected:** Undetermined

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

RIN: 0583-AC59

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

Regulatory Plan: This entry is Seq. No. 14 in Part II of this issue of the **Federal Register**.

RIN: 0583-AC60

403. PATHOGEN REDUCTION; HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) SYSTEMS; ADDITIONS TO E. COLI CRITERIA AND SALMONELLA PERFORMANCE STANDARDS

Regulatory Plan: This entry is Seq. No. 15 in Part II of this issue of the **Federal Register**.

RIN: 0583-AC63

404. OTHER CONSUMER PROTECTION ACTIVITIES**Priority:** Substantive, Nonsignificant

Reinventing Government: This rulemaking is part of the Reinventing Government effort. It will revise text in the CFR to reduce burden or duplication, or streamline requirements.

Legal Authority: 21 USC 601 and 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

USDA—FSIS

Proposed Rule Stage

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	09/00/01	

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

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

RIN: 0583-AC64**405. INCORPORATION OF FOOD AND COLOR ADDITIVES INTO 21 CFR****Priority:** Substantive, Nonsignificant

Reinventing Government: This rulemaking is part of the Reinventing Government effort. It will revise text in the CFR to reduce burden or duplication, or streamline requirements.

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 proposed 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
NPRM	12/00/00	

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

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

Robert Post, Director, Labeling and Additives Policy Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 205-0279

RIN: 0583-AC69**406. TRANSFER AND DEVELOPMENT OF SHELL EGG REQUIREMENTS****Priority:** Substantive, Nonsignificant

Reinventing Government: This rulemaking is part of the Reinventing Government effort. It will revise text in the CFR to reduce burden or duplication, or streamline requirements.

Legal Authority: 21 USC 1031 et seq

CFR Citation: Not Yet Determined

Legal Deadline: None

Abstract: This docket will announce the new delegation and transfer of shell egg requirements from AMS to FSIS, as well as the development of any new and necessary shell egg requirements.

Timetable:

Action	Date	FR Cite
NPRM	12/00/00	

Regulatory Flexibility Analysis**Required:** Yes**Small Entities Affected:** Businesses**Government Levels Affected:** None

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

RIN: 0583-AC70**407. FOOD STANDARDS; GUIDING PRINCIPLES AND STANDARDS MODERNIZATION****Priority:** Other Significant

Reinventing Government: This rulemaking is part of the Reinventing Government effort. It will revise text in

the CFR to reduce burden or duplication, or streamline requirements.

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: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

Robert Post, Director, Labeling and Additives Policy Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 205-0279

RIN: 0583-AC72

USDA—FSIS

Proposed Rule Stage

408. • SHARING RECALL INFORMATION WITH STATE AND OTHER FEDERAL GOVERNMENT AGENCIES**Priority:** Substantive, Nonsignificant**Legal Authority:** 5 USC 301, 552; 7 CFR 1.3, 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	To Be Determined	

Regulatory Flexibility Analysis Required: No**Small Entities Affected:** No**Government Levels Affected:** State**Agency Contact:** Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department ofAgriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276**RIN:** 0583-AC75**409. • POULTRY INSPECTION: REVISION OF FINISHED PRODUCT STANDARDS WITH RESPECT TO INGESTA****Regulatory Plan:** This entry is Seq. No. 16 in Part II of this issue of the **Federal Register**.**RIN:** 0583-AC77**Department of Agriculture (USDA)
Food Safety and Inspection Service (FSIS)**

Final Rule Stage

410. BEEF OR PORK WITH BARBECUE SAUCE; REVISION OF STANDARDS**Priority:** Substantive, Nonsignificant**Reinventing Government:** This rulemaking is part of the Reinventing Government effort. It will revise text in the CFR to reduce burden or duplication, or streamline requirements.**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.

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 Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276**RIN:** 0583-AC09**411. RETAINED WATER IN RAW MEAT AND POULTRY PRODUCTS; POULTRY-CHILLING PERFORMANCE STANDARDS****Regulatory Plan:** This entry is Seq. No. 17 in Part II of this issue of the **Federal Register**.**RIN:** 0583-AC26**412. MEAT PRODUCED BY ADVANCED MEAT/BONE SEPARATION MACHINERY AND RECOVERY SYSTEMS****Regulatory Plan:** This entry is Seq. No. 18 in Part II of this issue of the **Federal Register**.**RIN:** 0583-AC51**413. • PERFORMANCE STANDARDS FOR ON-LINE ANTIMICROBIAL REPROCESSING OF PRE-CHILL POULTRY CARCASSES****Priority:** Other Significant**Legal Authority:** 21 USC 451-470**CFR Citation:** 9 CFR 381; 9 CFR 424**Legal Deadline:** None**Abstract:** This rule is proposing to allow, on a voluntary basis, the on-line reprocessing of pre-chill poultry carcasses that are accidentally contaminated with digestive tract contents during slaughter. The treated carcasses must meet pre-chill performance standards of less than 0.5 percent for Salmonella and less than 1.0 percent for E. coli.

USDA—FSIS

Final Rule Stage

Timetable:

Action	Date	FR Cite
Final Action	10/00/00	

Regulatory Flexibility Analysis

Required: No

Small Entities Affected: No**Government Levels Affected:** None

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

RIN: 0583-AC73

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

Priority: Substantive, Nonsignificant

Legal Authority: 7 USC 138F; 7 USC 394, 1622 and 1624; 21 USC 451 et seq; 21 USC 601 to 695; 21 USC 1031 to 1056

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

Legal Deadline: None

Abstract: FSIS is increasing the fees that it charges meat and poultry establishments, egg product plants, importers, and exporters for providing voluntary inspection services, overtime and holiday inspection services, identification services, certification

services, and laboratory services: The Agency intends to make the increase in fees effective October 8, 2000.

Timetable:

Action	Date	FR Cite
NPRM	07/24/00	65 FR 45545
NPRM Comment Period End	08/23/00	
Final Action	09/00/01	

Regulatory Flexibility Analysis

Required: No

Small Entities Affected: No**Government Levels Affected:** None

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

RIN: 0583-AC74

415. • AGENCY ORGANIZATION

Priority: Info./Admin./Other

Reinventing Government: This rulemaking is part of the Reinventing Government effort. It will revise text in the CFR to reduce burden or duplication, or streamline requirements.

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

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	11/00/00	

Regulatory Flexibility Analysis

Required: No

Small Entities Affected: No**Government Levels Affected:** None**Sectors Affected:** None

Agency Contact: Daniel L. Engeljohn, Director, Regulations Development and Analysis Division, Department of Agriculture, Food Safety and Inspection Service, Washington, DC 20250
Phone: 202 720-5276

RIN: 0583-AC78

Department of Agriculture (USDA)

Long-Term Actions

Food Safety and Inspection Service (FSIS)

416. 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	11/00/01	

Regulatory Flexibility Analysis

Required: Yes

Small Entities Affected: Businesses**Government Levels Affected:** State**Agency Contact:** Daniel L. Engeljohn

Phone: 202 720-5276

RIN: 0583-AC43

417. 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	11/00/01	

Regulatory Flexibility Analysis

Required: Yes

Small Entities Affected: Businesses**Government Levels Affected:** State

Agency Contact: Daniel L. Engeljohn
Phone: 202 720-5276

RIN: 0583-AC44

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

Priority: Other Significant

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

USDA—FSIS

Long-Term Actions

Timetable:

Action	Date	FR Cite
NPRM	11/00/01	
NPRM Comment Period End	02/00/02	

Regulatory Flexibility Analysis**Required:** No**Small Entities Affected:** Businesses**Government Levels Affected:** None**Agency Contact:** Daniel L. Engeljohn
Phone: 202 720-5276**RIN:** 0583-AC53**419. REFORM OF REGULATIONS ON IMPORTED LIVESTOCK AND POULTRY PRODUCTS****Priority:** Other Significant**CFR Citation:** 9 CFR 327; 9 CFR 381**Timetable:**

Action	Date	FR Cite
NPRM	11/00/01	

Regulatory Flexibility Analysis**Required:** No**Small Entities Affected:** Businesses**Government Levels Affected:** None**Agency Contact:** Daniel L. Engeljohn
Phone: 202 720-5276**RIN:** 0583-AC56**420. AGENCY TERMINOLOGY****Priority:** Substantive, Nonsignificant**CFR Citation:** 9 CFR 301; 9 CFR 311; 9 CFR 327; 9 CFR 381; 9 CFR 590; ...**Timetable:**

Action	Date	FR Cite
NPRM	To Be Determined	

Regulatory Flexibility Analysis**Required:** No**Small Entities Affected:** No**Government Levels Affected:** None**Agency Contact:** Daniel L. Engeljohn
Phone: 202 720-5276**RIN:** 0583-AC57**421. 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:** Daniel L. Engeljohn
Phone: 202 720-5276

Robert Post

Phone: 202 205-0279

RIN: 0583-AC65**422. 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	11/00/01	
NPRM Comment Period End	01/00/02	

Regulatory Flexibility Analysis**Required:** No**Small Entities Affected:** Businesses**Government Levels Affected:** State**Agency Contact:** Daniel L. Engeljohn
Phone: 202 720-5276**RIN:** 0583-AC68

Department of Agriculture (USDA)

Food Safety and Inspection Service (FSIS)

Completed Actions

423. ELIMINATION OF REQUIREMENTS FOR PARTIAL QUALITY CONTROL PROGRAMS**Priority:** Other Significant**CFR Citation:** 9 CFR 317; 9 CFR 318; 9 CFR 319; 9 CFR 381**Completed:**

Reason	Date	FR Cite
Final Rule	05/30/00	65 FR 34381

Regulatory Flexibility Analysis**Required:** Yes**Government Levels Affected:** Federal, State**Agency Contact:** Daniel L. Engeljohn
Phone: 202 720-5276**RIN:** 0583-AC35**424. FEE INCREASE FOR EGG PRODUCTS INSPECTION—YEAR 2000****Priority:** Substantive, Nonsignificant**CFR Citation:** 9 CFR 590.126; 9 CFR 590.128(a); 9 CFR 590.130**Completed:**

Reason	Date	FR Cite
Final Rule	07/20/00	65 FR 44948

Regulatory Flexibility Analysis
Required: No**Government Levels Affected:** None**Agency Contact:** Daniel L. Engeljohn
Phone: 202 720-5276Michael B. Zimmerer
Phone: 202 720-3367**RIN:** 0583-AC71

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