

## USDA

## Food and Nutrition Service—Final Rule Stage (Continued)

Sequence Number	Title	Regulation Identifier Number
145	Special Supplemental Nutrition Program for Women, Infants, and Children (WIC): Discretionary WIC Vendor Provisions in the Child Nutrition and WIC Reauthorization Act of 2004, Public Law 108-265 .....	0584-AD47
146	Severe Need Assistance in the School Breakfast Program .....	0584-AD50
147	District-Wide Use of Provisions 2 and 3 .....	0584-AD51
148	Administrative Error Reduction in the School Meals Programs .....	0584-AD52
149	State Administrative Expenses .....	0584-AD53
150	Applying for Free and Reduced Price Meals in Schools .....	0584-AD54
151	Implementing Provisions From the Child Nutrition and WIC Reauthorization Act of 2004: Increasing the Maximum Age for Children in Homeless Shelters That Participate in the CACFP .....	0584-AD56
152	National School Lunch Program: Marketing and Sales of Fluid Milk Products in Schools .....	0584-AD57
153	Nutrition Standards in the National School Lunch and School Breakfast Programs .....	0584-AD59
154	Direct and Discretionary Certification in the School Meals Programs .....	0584-AD60
155	Revised Verification Procedures in the School Meals Programs .....	0584-AD61
156	Categorical Eligibility of Certain Migratory, Homeless, and Runaway Youth .....	0584-AD62
157	Food Safety Inspections, Audits, and Reports .....	0584-AD64
158	School Food Safety: Hazard Analysis and Critical Control Point System .....	0584-AD65
159	Implementing Provisions From the Child Nutrition and WIC Reauthorization Act of 2004: For-Profit Center Participation in the Child and Adult Care Food Program .....	0584-AD66
160	Implementing Provisions of the Child Nutrition and WIC Reauthorization Act of 2004: Disregard of Overpayments in the Child Nutrition Programs .....	0584-AD68
161	Implementing Provisions From the Child Nutrition and WIC Reauthorization Act of 2004: Permanent Agreements for Day Care Home Providers in the Child and Adult Care Food Program .....	0584-AD69
162	Implementing Provisions From the Child Nutrition and WIC Reauthorization Act of 2004: Seamless Summer Option for Schools Participating in the National School Lunch Program .....	0584-AD70
163	Special Supplemental Nutrition Program for Women, Infants, and Children (WIC): WIC Vendor Cost Containment .....	0584-AD71
164	WIC: Implementation of the Nondiscretionary WIC Certification and General Administration Provisions in the CN and WIC Reauthorization Act of 2004 (Pub. L. 108-265) .....	0584-AD73

## Food and Nutrition Service—Long-Term Actions

Sequence Number	Title	Regulation Identifier Number
165	Child and Adult Care Food Program: Implementing Legislative Reforms To Strengthen Program Integrity .....	0584-AC94
166	FSP: Non-Discretionary Quality Control Provisions of Title IV of Public Law 107-171 .....	0584-AD31

## Food and Nutrition Service—Completed Actions

Sequence Number	Title	Regulation Identifier Number
167	Food Stamp Program: Administrative Cost Reimbursement .....	0584-AC86
168	FSP: High Performance Bonuses .....	0584-AD29
169	WIC Farmers' Market Nutrition Program (FMNP): Funding Formula Rule .....	0584-AD41
170	National School Lunch and School Breakfast Programs: Fluid Milk Requirement .....	0584-AD55
171	Waiver of the Requirement To Use Weighted Averages in the National School Lunch and School Breakfast Programs .....	0584-AD63
172	Implementing Provision From the Child Nutrition and WIC Reauthorization Act of 2004: Increasing the Duration of Tiering Status of Day Care Homes in the Child and Adult Care Food Program .....	0584-AD67

## Food Safety and Inspection Service—Proposed Rule Stage

Sequence Number	Title	Regulation Identifier Number
173	Performance Standards for Pumped or Massaged Bacon .....	0583-AC49

## USDA

## Food Safety and Inspection Service—Proposed Rule Stage (Continued)

Sequence Number	Title	Regulation Identifier Number
174	Egg Products Inspection Regulations .....	0583-AC58
175	Prior Labeling Approval System: Generic Label Approval .....	0583-AC59
176	Food Standards; General Principles and Food Standards Modernization .....	0583-AC72
177	Petitions for Rulemaking .....	0583-AC81
178	Performance Standard for Chilling of Ready-To-Cook Poultry .....	0583-AC87
179	Addition of Mexico to the List of Countries Eligible for the Importation of Slaughtered (Fresh) Poultry and Egg Products Into the United States .....	0583-AD01
180	Food Security Plans .....	0583-AD06
181	Accredited Laboratory Program .....	0583-AD09
182	Sharing of Firms' Distribution Lists of Retail Consignees During Meat or Poultry Product Recalls .....	0583-AD10
183	Requiring Industry E. Coli O157:H7 Test Results for Raw Beef Products Be Maintained in One Specific Location in the Establishment .....	0583-AD11
184	Increases in Fees for Meat, Poultry, and Egg Products Inspection Services—Fiscal Years 2004 to 2008 .....	0583-AD12
185	Electronic Signatures .....	0583-AD14

## Food Safety and Inspection Service—Final Rule Stage

Sequence Number	Title	Regulation Identifier Number
186	Performance Standards for the Production of Processed Meat and Poultry Products .....	0583-AC46
187	Nutrition Labeling of Single-Ingredient Products and Ground or Chopped Meat and Poultry Products .....	0583-AC60
188	Performance Criteria for On-Line Antimicrobial Reprocessing of Pre-Chill Poultry Carcasses .....	0583-AC73
189	Food Standards: Requirements for Substitute Standardized Meat and Poultry Products Named by Use of an Expressed Nutrient Content Claim and a Standardized Term .....	0583-AC82
190	Classes of Poultry Updating Poultry Class Standards .....	0583-AC83
191	Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle .....	0583-AC88
192	Addition of San Marino to the List of Countries Eligible To Export Meat and Meat Products to the United States .....	0583-AC91
193	Meat Produced by Advanced Meat/Bone Separation Machinery and Meat Recovery Systems .....	0583-AD00
194	Prohibition on the Use of Air-Injection Stunners for the Slaughter of Cattle .....	0583-AD03
195	Frequency of Foreign Inspection System Supervisory Visits to Certified Foreign Establishments .....	0583-AD08
196	Termination of Designation of the State of North Dakota With Respect to the Inspection of Poultry Products .....	0583-AD13

## Food Safety and Inspection Service—Completed Actions

Sequence Number	Title	Regulation Identifier Number
197	Ante-Mortem and Post-Mortem Inspection of Livestock and Poultry .....	0583-AD02
198	Retail Exemption .....	0583-AD04
199	Uniform Compliance Date for Food Labeling Regulations .....	0583-AD05
200	Addition of Slovakia to the List of Countries Eligible To Export Meat Products to the United States .....	0583-AD15

## Foreign Agricultural Service—Proposed Rule Stage

Sequence Number	Title	Regulation Identifier Number
201	Quality Samples Program .....	0551-AA68

## USDA—FNS

## Completed Actions

Email: sheri.ackerman@fns.usda.gov

RIN: 0584–AD67

BILLING CODE 3410—30—S

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

## Proposed Rule Stage

**173. PERFORMANCE STANDARDS FOR PUMPED OR MASSAGED BACON**

**Priority:** Other Significant

**Legal Authority:** 21 USC 601 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 pumped or massaged bacon (9 CFR 424.22(b)). FSIS is proposing to remove provisions that prescribe the substances and amounts of such substances that must be used to produce pumped or massaged bacon. FSIS is proposing to replace these provisions with an upper limit for nitrite and a performance standard that establishments producing pumped or massaged bacon must meet. To meet the proposed performance standard, the process used to produce pumped or massaged bacon would be required to limit the presence of nitrosamines when the product is cooked.

**Timetable:**

Action	Date	FR Cite
NPRM	12/00/05	

**Regulatory Flexibility Analysis**

**Required:** No

**Small Entities Affected:** Businesses

**Government Levels Affected:** None

**Agency Contact:** Dr. Daniel L. Engeljohn, Deputy Assistant Administrator, Office of Policy, Program, and Employee Development, Department of Agriculture, Food Safety and Inspection Service, Room 402 Cotton Annex Building, 1400 Independence Avenue SW, Washington, DC 20250  
 Phone: 202 205–0495  
 Fax: 202 401–1760  
 Email: daniel.engeljohn@fsis.usda.gov

RIN: 0583–AC49

**174. EGG PRODUCTS INSPECTION REGULATIONS**

**Priority:** Economically Significant. Major under 5 USC 801.

**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 egg products plants and plants pasteurizing shell eggs 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 egg products and pasteurized shell eggs. 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 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. This proposal will not encompass shell egg packers. In the near future, FSIS will initiate non-regulatory outreach efforts for shell egg packers that will provide information intended to help them to safely process shell eggs intended for human consumption or further processing.

The actions being proposed are part of FSIS' regulatory reform effort to improve FSIS' 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 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	12/00/05	

**Regulatory Flexibility Analysis**

**Required:** Yes

**Small Entities Affected:** Businesses, Governmental Jurisdictions

**Government Levels Affected:** Federal, State

**Federalism:** Undetermined

**Agency Contact:** Viki Levine, Program Analyst, Regulations and Petitions Policy Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
 Phone: 202 720–5627  
 Fax: 202 690–0486  
 Email: victoria.levine@fsis.usda.gov

RIN: 0583–AC58

**175. PRIOR LABELING APPROVAL SYSTEM: GENERIC LABEL APPROVAL**

**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 the nutrition labeling

## USDA—FSIS

## Proposed Rule Stage

rules that currently are stated separately for meat and poultry products (in part 317, subpart B, and part 381, subpart Y, respectively) and by amending their provisions to set out clearly various circumstances under which these products are misbranded.

**Timetable:**

Action	Date	FR Cite
NPRM	12/00/05	

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

**Agency Contact:** Robert Post Ph.D., Director, Labeling and Consumer Protection Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0279  
Email: robert.post@fsis.usda.gov

**RIN:** 0583-AC59**176. FOOD STANDARDS; GENERAL PRINCIPLES AND FOOD STANDARDS MODERNIZATION****Priority:** Other Significant**Legal Authority:** 21 USC 601 et seq; 21 USC 451 et seq; 21 USC 321 et seq**CFR Citation:** 9 CFR 410; 21 CFR 130**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 a set of general principles for food standards. The adherence to these principles will result in standards that will better promote honesty and fair dealing in the interest of consumers, protect the public, allow for technological advances in food production, are consistent with international food standards, and are clear, simple, and easy to use for both manufacturers and the agencies that enforce compliance with the standards. The proposed general principles will establish the criteria that the agencies will use in considering whether a petition to establish, revise, or eliminate a food standard will be the basis for a proposed rule.

**Timetable:**

Action	Date	FR Cite
NPRM	06/00/05	

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

**Agency Contact:** Robert Post Ph.D., Director, Labeling and Consumer Protection Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0279  
Email: robert.post@fsis.usda.gov

**RIN:** 0583-AC72**177. 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 should 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	12/00/05	

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

**Agency Contact:** Dr. Daniel L. Engeljohn, Deputy Assistant Administrator, Office of Policy, Program, and Employee Development, Department of Agriculture, Food Safety and Inspection Service, Room 402 Cotton Annex Building, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0495  
Fax: 202 401-1760  
Email: daniel.engeljohn@fsis.usda.gov

**RIN:** 0583-AC81**178. PERFORMANCE STANDARD FOR CHILLING OF READY-TO-COOK POULTRY****Priority:** Other Significant**Legal Authority:** 21 USC 451 to 470**CFR Citation:** 9 CFR 381.66**Legal Deadline:** None

**Abstract:** FSIS is proposing a performance standard for the chilling of ready-to-cook poultry products that is intended to ensure the control of microorganisms on the products from a point after evisceration until the products are frozen, further processed, or packaged for shipment from the processing plant. The current specific time and temperature requirements for chilling poultry carcasses of various weights would be retained as alternative requirements that poultry processors could choose to meet. FSIS is taking this action to provide poultry processors with greater flexibility in achieving the purposes of the poultry chilling requirements whilst complying with the Agency's Hazard Analysis and Critical Control Point (HACCP) and other regulations. This proposal responds to petitions from industry trade associations.

**Timetable:**

Action	Date	FR Cite
NPRM	12/00/05	

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

**Agency Contact:** Dr. Daniel L. Engeljohn, Deputy Assistant Administrator, Office of Policy, Program, and Employee Development, Department of Agriculture, Food Safety and Inspection Service, Room 402 Cotton Annex Building, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0495  
Fax: 202 401-1760  
Email: daniel.engeljohn@fsis.usda.gov

**RIN:** 0583-AC87**179. ADDITION OF MEXICO TO THE LIST OF COUNTRIES ELIGIBLE FOR THE IMPORTATION OF SLAUGHTERED (FRESH) POULTRY AND EGG PRODUCTS INTO THE UNITED STATES****Priority:** Substantive, Nonsignificant**Legal Authority:** Not Yet Determined

## USDA—FSIS

## Proposed Rule Stage

**CFR Citation:** 9 CFR 381**Legal Deadline:** None**Abstract:** FSIS is proposing to add Mexico to the list of countries from which fresh slaughtered poultry and egg products may be imported into the United States**Timetable:**

Action	Date	FR Cite
NPRM	09/00/05	

**Regulatory Flexibility Analysis Required:** No**Small Entities Affected:** No**Government Levels Affected:** None**Agency Contact:** Sally White, Director, International Equivalence Staff, Department of Agriculture, Food Safety and Inspection Service, Room 2137, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 720-6400  
Fax: 202 720-7990  
Email: sally.white@fsis.usda.gov**Related RIN:** Duplicate of 0583-AC92**RIN:** 0583-AD01**180. FOOD SECURITY PLANS****Priority:** Other Significant**Unfunded Mandates:** Undetermined**Legal Authority:** 7 USC 138f; 7 CFR 2.18, 2.53; 21 USC 601 et seq; 21 USC 451 et seq; 21 USC 1031 et seq**CFR Citation:** 9 CFR 420**Legal Deadline:** None**Abstract:** The Food Safety and Inspection Service (FSIS) is proposing to require that official establishments develop, implement, and maintain food security plans to prevent intentional product contamination. FSIS is also proposing to require establishments to review these plans at least once a year and modify them as appropriate. FSIS is taking this action to enhance protection of the nation's food supply against possible terrorist acts.**Timetable:**

Action	Date	FR Cite
NPRM	09/00/05	

**Regulatory Flexibility Analysis Required:** No**Small Entities Affected:** Businesses**Government Levels Affected:** State**Agency Contact:** Bobby Palesano, Acting Deputy Executive Associate forProgram Development, Department of Agriculture, Food Safety and Inspection Service, Room 2932, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 720-2490  
Fax: 202 205-0080  
Email: bobby.palesano@fsis.usda.gov**RIN:** 0583-AD06**181. ACCREDITED LABORATORY PROGRAM****Priority:** Substantive, Nonsignificant**Legal Authority:** 21 USC 601 et seq; 21 USC 451 et seq**CFR Citation:** 9 CFR 318, 381, and 439**Legal Deadline:** None**Abstract:** The proposal revises, edits, and consolidates provisions to establish standards and procedures for the accreditation of non-Federal analytical chemistry laboratories. FSIS is proposing to amend the regulations to accommodate more readily the adoption of newer methods for analyzing an expanded number of chemical residues and to correct some factual data. In addition, FSIS is proposing to make other editorial changes to reflect Agency reorganizations and program changes since a rule was published in 1993. This rule also proposes to consolidate the regulations, now in two parts, into a single part, 9 CFR part 439.**Timetable:**

Action	Date	FR Cite
NPRM	12/00/05	

**Regulatory Flexibility Analysis Required:** No**Small Entities Affected:** Businesses, Governmental Jurisdictions**Government Levels Affected:** None**Agency Contact:** Lynn E. Dickey Ph.D., Director, Regulations and Petitions Policy Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 720-5627  
Fax: 202 690-0486  
Email: lynn.dickey@fsis.usda.gov**RIN:** 0583-AD09**182. SHARING OF FIRMS' DISTRIBUTION LISTS OF RETAIL CONSIGNEES DURING MEAT OR POULTRY PRODUCT RECALLS****Priority:** Other Significant**Legal Authority:** 5 USC 301, 552**CFR Citation:** 9 CFR 390**Legal Deadline:** None**Abstract:** The Food Safety and Inspection Service (FSIS) is proposing to amend the federal meat and poultry products inspection regulations to provide that the Agency will make available to the public, in response to a FOIA request, lists of the retail consignees of meat and poultry products that have been voluntarily recalled by a federally inspected meat or poultry products establishment. FSIS is proposing this action because it believes that making this information available will be of significant value to consumers and the industry. It will clarify what products should be removed from commerce and from consumers' possession because there is reason to believe they are adulterated or misbranded, and it will help to clarify that other, similar types of products are safe to consume and are not misbranded.**Timetable:**

Action	Date	FR Cite
NPRM	12/00/05	

**Regulatory Flexibility Analysis Required:** No**Small Entities Affected:** No**Government Levels Affected:** Undetermined**Agency Contact:** Mr. Philip Derfler, Assistant Administrator, Office of Policy, Program, and Employee Development, Department of Agriculture, Food Safety and Inspection Service, Room 350, Jamie L. Whitten Building, 1400 Independence Avenue SW, Washington, DC 20250-3700  
Phone: 202 720-2709  
Fax: 202 720-2025  
Email: philip.derfler@fsis.usda.gov**RIN:** 0583-AD10**183. REQUIRING INDUSTRY E. COLI O157:H7 TEST RESULTS FOR RAW BEEF PRODUCTS BE MAINTAINED IN ONE SPECIFIC LOCATION IN THE ESTABLISHMENT****Priority:** Other Significant**Legal Authority:** 21 USC 677

USDA—FSIS

Proposed Rule Stage

**CFR Citation:** 9 CFR 320

**Legal Deadline:** None

**Abstract:** FSIS is proposing to require that an establishment's *Escherichia coli* (E. coli) O157:H7 test result records for raw beef products be kept in one specific location in the establishment, for as long as such records are required to be maintained in the establishment under applicable HACCP regulations. E. coli O157:H7 test result records required to be kept would include records of the establishment's testing (including screening and confirmation testing) of raw beef products produced at or received by the establishment and records of results of testing of such products (including screening and confirmation testing) conducted by a laboratory with which the establishment has contracted. FSIS is proposing that the establishment designate the specific location where it keeps these E. coli O157:H7 test result records in the establishment. In addition, FSIS is proposing that the establishment must inform an FSIS employee of the specific location where it keeps these E. coli O157:H7 test result records, verbally or in writing, and that, if the establishment changes the location where it keeps these test result records, the establishment must notify an FSIS employee of the new location, verbally or in writing. Finally, FSIS is proposing that the Agency would have access to these test result records for review and copying.

**Timetable:**

Action	Date	FR Cite
NPRM	12/00/05	

**Regulatory Flexibility Analysis**

**Required:** No

**Government Levels Affected:** None

**Agency Contact:** Rachel Edelstein, Program Analyst, Regulations and Petitions Policy Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 720-5627

Fax: 202 690-0486

Email: rachel.edelstein@fsis.usda.gov

**RIN:** 0583-AD11

**184. • INCREASES IN FEES FOR MEAT, POULTRY, AND EGG PRODUCTS INSPECTION SERVICES—FISCAL YEARS 2004 TO 2008**

**Priority:** Substantive, Nonsignificant

**Legal Authority:** Federal Meat Inspection Act (21 USC 601, et seq); Poultry Product Inspection Act (21 USC 451, et seq); Egg Product Inspection Act (21 USC 1031, et seq)

**CFR Citation:** 9 CFR 391.2; 9 CFR 391.3; 9 CFR 391.4; 9 CFR 590.126; 9 CFR 590.126(a); 9 CFR 592.2; 9 CFR 592.3; 9 CFR 592.4

**Legal Deadline:** None

**Abstract:** This rule will adjust the fees which FSIS charges meat and poultry establishments, egg products plants, importers, and exporters for providing voluntary inspection services, overtime and holiday inspection services, identification services, certification services, and laboratory services. The Agency is proposing to raise these fees to reflect, among other factors, the national and locality pay raises for Federal employees and inflation.

**Timetable:**

Action	Date	FR Cite
NPRM	06/00/05	

**Regulatory Flexibility Analysis**

**Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** None

**Agency Contact:** Wanda Haxton, Program Analyst, Regulations and Petitions Policy Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0299  
Fax: (202)6900486  
Email: wanda.haxton@fsis.usda.gov

**RIN:** 0583-AD12

**185. • ELECTRONIC SIGNATURES**

**Priority:** Economically Significant. Major under 5 USC 801.

**Legal Authority:** Federal Meat Inspection Act (FMIA) (21 USC 601 et seq); Poultry Product Inspection Act (PPIA) (21 USC 451 et seq); Egg Products Inspection Act (EPIA) (21 USC 1031 et seq); Government Paperwork Elimination Act of 1998 (PL 105-277, title XVII)

**CFR Citation:** Not Yet Determined

**Legal Deadline:** None

**Abstract:** The Food Safety and Inspection Service (FSIS) is proposing to accept electronic signatures as equal to handwritten signatures so long as the electronic report-generating and recordkeeping system uses procedures and controls designed to ensure authenticity, integrity and, where necessary, confidentiality. Such systems must also ensure that signatures are linked to records; that signatures cannot be excised, copied, transferred, or otherwise falsified; and that the signer cannot repudiate signed records as not genuine.

**Timetable:**

Action	Date	FR Cite
NPRM	02/00/06	

**Regulatory Flexibility Analysis**

**Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** None

**Agency Contact:** Wanda Haxton, Program Analyst, Regulations and Petitions Policy Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0299  
Fax: (202)6900486  
Email: wanda.haxton@fsis.usda.gov

**RIN:** 0583-AD14

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

Final Rule Stage

**186. PERFORMANCE STANDARDS FOR THE PRODUCTION OF PROCESSED 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 301; 9 CFR 303; 9 CFR 317; 9 CFR 318; 9 CFR 319; 9 CFR 320; 9 CFR 325; 9 CFR 331; 9 CFR 381; 9 CFR 417; 9 CFR 430; 9 CFR 431

**Legal Deadline:** None

**Abstract:** FSIS has proposed to establish pathogen reduction performance standards for all ready-to-eat (RTE) and partially heat-treated meat and 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 standards already in place for certain 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	
NPRM Comment Period Extended	07/03/01	66 FR 35112
NPRM Comment Period End	09/10/01	
Interim Final Rule	06/06/03	68 FR 34208
Interim Final Rule Effective	10/06/03	
Interim Final Rule Comment Period End	01/31/05	
NPRM Comment Period Reopened	03/24/05	70 FR 15017
NPRM Comment Period End	05/09/05	
Final Action	12/00/05	

**Regulatory Flexibility Analysis Required:** Yes

**Small Entities Affected:** Businesses

**Government Levels Affected:** Undetermined

**Agency Contact:** Dr. Daniel L. Engeljohn, Deputy Assistant Administrator, Office of Policy, Program, and Employee Development, Department of Agriculture, Food Safety and Inspection Service, Room 402 Cotton Annex Building, 1400 Independence Avenue SW, Washington, DC 20250  
 Phone: 202 205-0495  
 Fax: 202 401-1760  
 Email: daniel.engeljohn@fsis.usda.gov

**RIN:** 0583-AC46

**187. NUTRITION LABELING OF SINGLE-INGREDIENT PRODUCTS AND GROUND OR CHOPPED MEAT AND POULTRY 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 has proposed to amend the Federal meat and poultry products inspection regulations to require nutrition labeling for the major cuts of single-ingredient, raw meat and poultry products, either on their label or at their point-of-purchase, unless an exemption applies. FSIS also proposed to require nutrition information on the label of ground or chopped meat and poultry products, unless an exemption applies. The requirements for ground or chopped products will be consistent with those for multi-ingredient products.

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

**Timetable:**

Action	Date	FR Cite
NPRM	01/18/01	66 FR 4970
NPRM Comment Period End	04/18/01	
Extension of Comment Period	04/20/01	66 FR 20213
NPRM Comment Period End	07/17/01	
Final Action	06/00/05	

**Regulatory Flexibility Analysis Required:** No

**Small Entities Affected:** Businesses

**Government Levels Affected:** None

**Agency Contact:** Robert Post Ph.D., Director, Labeling and Consumer Protection Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
 Phone: 202 205-0279  
 Email: robert.post@fsis.usda.gov

**RIN:** 0583-AC60

**188. PERFORMANCE CRITERIA FOR ON-LINE ANTIMICROBIAL REPROCESSING OF PRE-CHILL POULTRY CARCASSES**

**Priority:** Other Significant

**Legal Authority:** 21 USC 451 to 470

**CFR Citation:** 9 CFR 381; 9 CFR 424

**Legal Deadline:** None

**Abstract:** This rule will allow, on a voluntary basis, the on-line antimicrobial reprocessing of pre-chill poultry that are accidentally contaminated with digestive tract contents during slaughter. Generic E. coli will be the indicator organism. This pre-chill criterion will be in addition to the post-chill standards for generic E. coli and Salmonella already required by the HACCP regulations. The Salmonella standard for those classes of poultry is a published performance standard.

**Timetable:**

Action	Date	FR Cite
NPRM	12/01/00	65 FR 75187
NPRM Comment Period End	04/02/01	
Final Action	10/00/05	

**Regulatory Flexibility Analysis Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** None

**Agency Contact:** Dr. Daniel L. Engeljohn, Deputy Assistant Administrator, Office of Policy, Program, and Employee Development, Department of Agriculture, Food Safety and Inspection Service, Room 402 Cotton Annex Building, 1400 Independence Avenue SW, Washington, DC 20250  
 Phone: 202 205-0495  
 Fax: 202 401-1760

USDA—FSIS

Final Rule Stage

Email: daniel.engeljohn@fsis.usda.gov

RIN: 0583-AC73

**189. FOOD STANDARDS: REQUIREMENTS FOR SUBSTITUTE 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	12/00/05	

**Regulatory Flexibility Analysis Required:** No

**Government Levels Affected:** None

**Agency Contact:** Robert Post Ph.D., Director, Labeling and Consumer Protection Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0279  
Email: robert.post@fsis.usda.gov

RIN: 0583-AC82

**190. CLASSES OF POULTRY UPDATING POULTRY CLASS STANDARDS**

**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. The rule will update existing regulations to reflect current poultry characteristics and production practices. Therefore, the impact on the poultry industry is expected to be minimal.

**Timetable:**

Action	Date	FR Cite
NPRM	09/29/03	68 FR 55902
NPRM Comment Period End	02/09/04	
Final Action	12/00/05	

**Regulatory Flexibility Analysis Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** None

**Agency Contact:** Robert Post Ph.D., Director, Labeling and Consumer Protection Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0279  
Email: robert.post@fsis.usda.gov

RIN: 0583-AC83

**191. PROHIBITION OF THE USE OF SPECIFIED RISK MATERIALS FOR HUMAN FOOD AND REQUIREMENTS FOR THE DISPOSITION OF NON-AMBULATORY DISABLED CATTLE**

**Priority:** Economically Significant. Major under 5 USC 801.

**Legal Authority:** 21 USC 601 et seq

**CFR Citation:** Not Yet Determined

**Legal Deadline:** None

**Abstract:** On January 12, 2004, the Food Safety and Inspection Service (FSIS) issued an interim final rule to amend the Federal meat inspection regulations to designate the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and dorsal root ganglia (DRG) of cattle 30 months of age and older, and the tonsils and distal ileum of the small intestine of all cattle, as “specified risk materials” (SRMs). The Agency declared that SRMs are inedible and prohibited their use for human food. In addition, as a result of the interim final rule, FSIS now requires that all non-ambulatory disabled cattle presented for slaughter be condemned. The Agency also requires that federally inspected establishments that slaughter cattle and federally inspected establishments that process the carcasses or parts of cattle develop, implement, and maintain written procedures for the removal, segregation, and disposition of SRMs. Establishments must incorporate these procedures into their HACCP plans or in their Sanitation SOPs or other prerequisite program. FSIS took this action in response to the diagnosis on December 23, 2003, by the U.S. Department of Agriculture of a positive case of bovine spongiform encephalopathy (BSE) in an adult Holstein cow in the State of Washington. This action is intended to minimize human exposure to materials that scientific studies have demonstrated as containing the BSE agent in cattle infected with the disease. Infectivity has never been demonstrated in the muscle tissue of cattle experimentally or naturally infected with BSE at any stage of the disease.

**Timetable:**

Action	Date	FR Cite
Interim Final Rule	01/12/04	69 FR 1862
Interim Final Rule Comment Period End	04/12/04	
Final Action	12/00/05	

**Regulatory Flexibility Analysis Required:** Yes

**Small Entities Affected:** Businesses

**Government Levels Affected:** Undetermined



## USDA—FSIS

## Final Rule Stage

**Federalism:** Undetermined

**Agency Contact:** Dr. Daniel L. Engeljohn, Deputy Assistant Administrator, Office of Policy, Program, and Employee Development, Department of Agriculture, Food Safety and Inspection Service, Room 402 Cotton Annex Building, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0495  
Fax: 202 401-1760  
Email: daniel.engeljohn@fsis.usda.gov

**RIN:** 0583-AC88

### 192. ADDITION OF SAN MARINO TO THE LIST OF COUNTRIES ELIGIBLE TO EXPORT MEAT AND MEAT PRODUCTS TO THE UNITED STATES

**Priority:** Substantive, Nonsignificant

**Legal Authority:** 21 USC 601 to 695

**CFR Citation:** 9 CFR 327

**Legal Deadline:** None

**Abstract:** FSIS is proposing to add San Marino to the list of countries from which meat or meat food products may be imported into the United States.

**Timetable:**

Action	Date	FR Cite
NPRM	08/13/04	69 FR 50086
NPRM Comment Period End	10/12/04	
Final Action	10/00/05	

**Regulatory Flexibility Analysis**

**Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** None

**Federalism:** Undetermined

**Agency Contact:** Sally White, Director, International Equivalence Staff, Department of Agriculture, Food Safety and Inspection Service, Room 2137, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 720-6400  
Fax: 202 720-7990  
Email: sally.white@fsis.usda.gov

**RIN:** 0583-AC91

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

**Priority:** Other Significant

**Legal Authority:** 21 USC 601 to 695

**CFR Citation:** 9 CFR 301.2; 9 CFR 318.24 (Revision); 9 CFR 320.1

**Legal Deadline:** None

**Abstract:** On January 12, 2004, the Food Safety and Inspection Service (FSIS) issued an interim final rule to amend the Federal meat inspection regulations. The rule is designed, in part, to prevent human exposure to the Bovine Spongiform Encephalopathy (BSE) agent by ensuring that Advanced Meat/Bone Separation Machinery and Meat Recovery (AMR) systems are not a means of introducing central nervous system (CNS)-type tissue into product labeled as "meat." Meat may be derived by mechanically separating skeletal muscle tissue from the bones of livestock, other than skulls or vertebral column bones of cattle 30 months of age and older, using advances in mechanical meat/bone separation machinery; i.e., AMR systems. The recovered meat product may not incorporate any brain, trigeminal ganglia, spinal cord, or dorsal root ganglia tissues. In addition, there must be no more than a non-significant incorporation of bone solids or bone marrow as measured by the presence of calcium and iron in excess of the requirements in the interim final rule. This rule also requires that federally inspected establishments that process cattle develop, implement, and maintain written procedures for the removal, segregation, and disposition of specified risk materials (SRMs), including non-complying products from beef AMR systems. These procedures are required to be incorporated into an establishment's HACCP plan, Sanitation Standard Operation Procedures, or other prerequisite program. FSIS took this action in response to the diagnosis on December 23, 2003, by the Department of Agriculture of a positive case of BSE in an adult Holstein cow in the State of Washington.

**Timetable:**

Action	Date	FR Cite
Interim Final Rule	01/12/04	69 FR 1874
Interim Final Rule Comment Period End	04/12/04	
Final Action	12/00/05	

**Regulatory Flexibility Analysis**

**Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** None

**Agency Contact:** Dr. Daniel L. Engeljohn, Deputy Assistant Administrator, Office of Policy, Program, and Employee Development,

Department of Agriculture, Food Safety and Inspection Service, Room 402 Cotton Annex Building, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0495  
Fax: 202 401-1760  
Email: daniel.engeljohn@fsis.usda.gov

**Related RIN:** Duplicate of 0583-AC51

**RIN:** 0583-AD00

### 194. PROHIBITION ON THE USE OF AIR-INJECTION STUNNERS FOR THE SLAUGHTER OF CATTLE

**Priority:** Other Significant

**Legal Authority:** Federal Meat Inspection Act; ...

**CFR Citation:** 9 CFR 313

**Legal Deadline:** None

**Abstract:** The Food Safety and Inspection Service (FSIS) is amending the Federal meat inspection regulations to prohibit the use of penetrative captive bolt stunning devices that deliberately inject air into the cranial cavity of cattle. This rulemaking responds to the findings of a risk assessment on bovine spongiform encephalopathy (BSE) conducted by the Harvard Center for Risk Analysis (referred to as the Harvard study) and is part of a series of actions that the USDA is taking to strengthen its BSE prevention programs.

**Timetable:**

Action	Date	FR Cite
Interim Final Rule	01/12/04	69 FR 1885
Interim Final Rule Comment Period End	05/07/04	
Final Action	12/00/05	

**Regulatory Flexibility Analysis**

**Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** Undetermined

**Agency Contact:** Dr. Daniel L. Engeljohn, Deputy Assistant Administrator, Office of Policy, Program, and Employee Development, Department of Agriculture, Food Safety and Inspection Service, Room 402 Cotton Annex Building, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 205-0495  
Fax: 202 401-1760  
Email: daniel.engeljohn@fsis.usda.gov

**RIN:** 0583-AD03

USDA—FSIS

Final Rule Stage

**195. FREQUENCY OF FOREIGN INSPECTION SYSTEM SUPERVISORY VISITS TO CERTIFIED FOREIGN ESTABLISHMENTS**

**Priority:** Substantive, Nonsignificant

**Legal Authority:** 21 USC 601 to 695; 7 CFR 2.18, 2.53; 7 USC 138f, 450; 21 USC 451 to 470

**CFR Citation:** 9 CFR 327.2; 9 CFR 381.96

**Legal Deadline:** None

**Abstract:** FSIS is proposing to amend its regulations to change the required frequency of foreign inspection system supervisory visits to certified foreign establishments so as to bring FSIS import requirements into agreement with its requirements for domestic establishments. FSIS is proposing to delete the current requirement that supervisory visits take place “not less frequent[ly] than one such visit per month.” In its place, FSIS is proposing to require foreign inspection systems to make “periodic supervisory visits” to certified establishments in order to ensure that such establishments continue to meet FSIS requirements for certification to export meat and poultry to the United States.

**Timetable:**

Action	Date	FR Cite
NPRM	08/18/04	69 FR 51194

Action	Date	FR Cite
NPRM Comment Period End	10/18/04	
Final Action	10/00/05	

**Regulatory Flexibility Analysis Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** None

**Agency Contact:** Sally White, Director, International Equivalence Staff, Department of Agriculture, Food Safety and Inspection Service, Room 2137, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 720-6400  
Fax: 202 720-7990  
Email: sally.white@fsis.usda.gov

**RIN:** 0583-AD08

**196. • TERMINATION OF DESIGNATION OF THE STATE OF NORTH DAKOTA WITH RESPECT TO THE INSPECTION OF POULTRY PRODUCTS**

**Priority:** Substantive, Nonsignificant

**Legal Authority:** 21 USC 454(c) (1); 21 USC 454(3)

**CFR Citation:** 9 CFR 381.221; 9 CFR 381.224

**Legal Deadline:** None

**Abstract:** The Food Safety and Inspection Service (FSIS) is proposing to amend the poultry products inspection regulations by terminating the designation of the State of North Dakota. The Agriculture Commissioner of the State of North Dakota said the State is in a position to administer a poultry inspection program equal to the Federal program and requested that North Dakota be removed from Federal designation.

**Timetable:**

Action	Date	FR Cite
NPRM	03/14/05	70 FR 12420
NPRM Comment Period End	04/13/05	
Final Action	07/00/05	

**Regulatory Flexibility Analysis Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** State

**Agency Contact:** Lynn E. Dickey Ph.D, Director, Regulations and Petitions Policy Staff, Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 720-5627  
Fax: 202 690-0486  
Email: lynn.dickey@fsis.usda.gov

**RIN:** 0583-AD13

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

**Completed Actions**

**197. ANTE-MORTEM AND POST-MORTEM INSPECTION OF LIVESTOCK AND POULTRY**

**Priority:** Other Significant

**CFR Citation:** 9 CFR 309; 9 CFR 310; 9 CFR 381

**Completed:**

Reason	Date	FR Cite
Withdrawn	05/22/05	

**Regulatory Flexibility Analysis Required:** No

**Small Entities Affected:** Businesses

**Government Levels Affected:** State

**Agency Contact:** Daniel L. Engeljohn  
Phone: 202 205-0495  
Fax: 202 401-1760  
Email: daniel.engeljohn@fsis.usda.gov

**Related RIN:** Duplicate of 0583-AC43

**RIN:** 0583-AD02

**198. RETAIL EXEMPTION**

**Priority:** Other Significant

**CFR Citation:** 9 CFR 303.1; 9 CFR 381.10

**Completed:**

Reason	Date	FR Cite
Withdrawn	02/07/05	

**Regulatory Flexibility Analysis Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** None

**Agency Contact:** John A. O’Connell  
Phone: 202 720-0345  
Fax: 202 690-0486  
Email: john.o’connell@fsis.usda.gov

**RIN:** 0583-AD04

**199. UNIFORM COMPLIANCE DATE FOR FOOD LABELING REGULATIONS**

**Priority:** Substantive, Nonsignificant

**CFR Citation:** None

**Completed:**

Reason	Date	FR Cite
Final Rule	12/14/04	69 FR 74405

**Regulatory Flexibility Analysis Required:** No

**Small Entities Affected:** No

**Government Levels Affected:** None

**Agency Contact:** Robert Post  
Phone: 202 205-0279  
Email: robert.post@fsis.usda.gov

**RIN:** 0583-AD05

## USDA—FSIS

## Completed Actions

**200. • ADDITION OF SLOVAKIA TO THE LIST OF COUNTRIES ELIGIBLE TO EXPORT MEAT PRODUCTS TO THE UNITED STATES****Priority:** Substantive, Nonsignificant**Legal Authority:** Federal Meat Inspection Act (FMIA) (21 USC 601 et seq)**CFR Citation:** 9 CFR 327.2(b)**Legal Deadline:** None**Abstract:** The Food Safety and Inspection Service (FSIS) is adding Slovakia to the list of countries eligible to export meat products to the United

States. Reviews of Slovakia's laws, regulations, and other written materials show that its meat processing system meets requirements that are equivalent to the relevant provisions of the Federal Meat Inspection Act (FMIA) and its implementing regulations.

**Timetable:**

Action	Date	FR Cite
NPRM	08/13/01	66 FR 42472
NPRM Comment Period End	10/12/01	
Final Rule	02/08/05	70 FR 6554

**Regulatory Flexibility Analysis****Required:** No**Small Entities Affected:** No**Government Levels Affected:** None**Agency Contact:** Sally White, Director, International Equivalence Staff, Department of Agriculture, Food Safety and Inspection Service, Room 2137, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 720-6400  
Fax: 202 720-7990  
Email: sally.white@fsis.usda.gov**RIN:** 0583-AD15**BILLING CODE** 3410—DM—S**Department of Agriculture (USDA)  
Foreign Agricultural Service (FAS)****Proposed Rule Stage****201. QUALITY SAMPLES PROGRAM****Priority:** Substantive, Nonsignificant. Major status under 5 USC 801 is undetermined.**Unfunded Mandates:** Undetermined**Legal Authority:** Not Yet Determined**CFR Citation:** Not Yet Determined**Legal Deadline:** None**Abstract:** Rule proposes to establish regulations applicable to the Quality Samples Program (QSP), currently authorized by section 5(f) of the CCC Charter Act, 15 U.S.C. 714c(f). This proposed rule would codify existing guidelines. The rule would provide specific regulations concerning program administration. Significant provisions include program objectives and priorities, eligible organizations,

qualification requirements, application and review processes, reimbursement rules and procedures, financial reporting and program evaluation requirements, and program controls.

**Timetable:**

Action	Date	FR Cite
NPRM	05/00/05	
NPRM Comment Period End	07/00/05	

**Regulatory Flexibility Analysis****Required:** No**Small Entities Affected:** No**Government Levels Affected:** None**URL For More Information:**

www.fas.usda.gov

**Agency Contact:** Liliana Silva-Castellanos, RegulatoryCoordinator, Department of Agriculture, Foreign Agricultural Service, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 690-4055  
Fax: 202 720-3814  
Email: liliana.silva-castellanos@usda.govKimberly Chisley, Regulatory Coordinator, Department of Agriculture, Foreign Agricultural Service, Room 6087, South Building, 1400 Independence Avenue SW, Washington, DC 20250  
Phone: 202 720-2568  
Fax: 202 720-3814  
Email: chisleyk@fas.usda.gov**RIN:** 0551-AA68**Department of Agriculture (USDA)  
Foreign Agricultural Service (FAS)****Final Rule Stage****202. NEW PROVISIONS AND REVISIONS TO SUGAR REEXPORT PROGRAMS UNDER 7 CFR 1530****Priority:** Other Significant**Legal Authority:** 19 USC 1202; 19 USC 3314**CFR Citation:** 7 CFR 1530**Legal Deadline:** None**Abstract:** This regulation governs the importation of world price sugar and its subsequent use as a refined reexport, product ingredient, or input into the production of polyhydric alcohols. The proposed amendments and/or

modifications are principally aimed at reorganizing and simplifying the complexity of the current regulation; clarifying certain definitions, including the coverage of beet and cane sugar; extending the scope of the regulation to specially include toll operations, which was inadvertently omitted; and implementing Mexico-NAFTA legal commitments. The proposed action will provide for increased operational efficiencies and promote the Government's objectives regarding regulatory simplification.

**Timetable:**

Action	Date	FR Cite
ANPRM	05/01/03	68 FR 23230
ANPRM Comment Period End	06/02/03	
NPRM	01/21/05	70 FR 3150
NPRM Comment Period End	03/22/05	
Final Action	12/00/05	

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