

§ 268.17 Project selection criteria.

Except as qualified by § 268.19, the following criteria will govern FRA's selection of projects to receive funding under the Maglev Deployment Program.

(a) *Purpose and Significance of the Project.* (1) The degree to which the project description demonstrates attractiveness to travelers, as measured in passengers and passenger-miles.

(2) The extent to which implementation of the project will reduce congestion, and attendant delay costs, in other modes of transportation; will reduce emissions and/or energy consumption; or will reduce the rate of growth in needs for additional highway or airport construction. Measures for this criterion will include but not be limited to the present value of congestion reduction, pollution reduction, and/or facility cost-avoidance benefits.

(3) The degree to which the project will demonstrate the variety of operating conditions which are to be expected in the United States.

(4) The degree to which the project will augment a Maglev corridor or network that has been identified, by any State, group of States, or the FRA, as having Partnership Potential.

(b) *Timely Implementation.* The speed with which the project can realistically be brought into full revenue service, based on the project description and on the current and projected development status of the Maglev technology selected by the applicant for the project.

(c) *Benefits for the American Economy.* The extent to which the project is expected to create new jobs in traditional and emerging industries in the United States.

(d) *Partnership Potential.* The degree to which the project description demonstrates Partnership Potential for the corridor in which it is involved, and/or for the project independently.

(e) *Funding Limits and Sources.* FRA recognizes that applicants for preconstruction planning assistance may not have detailed information with respect to each of these criteria, and that the purpose of the preconstruction planning assistance is to develop much of this information with respect to a particular Maglev project. The preconstruction planning application requirements of the Interim Final Rule are designed to elicit whatever information an applicant may have pertaining to these criteria.

(1) The extent and proportion to which States, regions, and localities commit to financially contributing to the project, both in terms of their own locally-raised, entirely non-Federal funds, and in terms of commitments of

scarce Federal resources from non-Maglev funds; and

(2) The extent and proportion to which the private sector contributes financially to the project.

268.19 Evaluation of applications for preconstruction planning assistance.

The FRA will evaluate the applications for their completeness and responsiveness to the requirements listed in § 268.15. In addition, applicants are advised that the Maglev Deployment Program contains a number of project eligibility standards (minimum threshold standards) and project evaluation criteria that will guide the FRA's review of the project descriptions produced under the Planning Grants. The FRA's implementation of these standards and criteria appears in § 268.11 and § 268.17, respectively. Although subject to revision, the information in § 268.11 and § 268.17 should assist the States in completing their applications in the competition for planning grants, since the project descriptions will need to respond to the standards and criteria. In evaluating the applications for planning grants, FRA will consider how consistent the applicant's project is to the standards and criteria, and the application's likelihood of leading to a project that meets all the standards and criteria.

§ 268.21 Selection of one Maglev project for final design, engineering and construction funding.

(a) Only one project will be selected in Phase III of the Maglev Deployment Program and be eligible for any Federal construction funds that the Congress chooses to make available. That one project must meet each and every project eligibility standard contained in § 268.11(b). If more than one project meets all these standards, then the FRA will evaluate and compare the eligible projects according to the set of project selection criteria contained in § 268.17.

(b) In reviewing competing projects under the project eligibility standards and project selection criteria, the FRA will exercise particular vigilance regarding the following elements of the preconstruction planning process, although not to the exclusion of others:

(1) The credibility of the demand and revenue forecasts, cost estimates, and benefit/cost comparisons; and

(2) The credibility of the financial plan.

(c) FRA intends to make periodic reviews of the processes and products of grant recipients. Such reviews may include, at the FRA's option, reviews at key milestones in the preparation of project descriptions.

Issued in Washington, DC on October 2, 1998.

Jolene M. Molitoris,

Federal Railroad Administrator.

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DEPARTMENT OF COMMERCE**National Oceanic and Atmospheric Administration****50 CFR Part 679**

[Docket No. 980112009-8196-02; I.D. 110697B]

RIN 0648-AK36

Fisheries of the Exclusive Economic Zone Off Alaska; Revisions to Recordkeeping and Reporting Requirements; Correction

AGENCY: National Marine Fisheries Service (NMFS), National Oceanic and Atmospheric Administration (NOAA), Commerce.

ACTION: Final rule; correction.

SUMMARY: This document contains corrections to the final rule pertaining to recordkeeping and reporting requirements published in the **Federal Register** on September 4, 1998.

DATES: This action becomes effective October 5, 1998.

FOR FURTHER INFORMATION CONTACT: Patsy A. Bearden, 907-586-7228.

SUPPLEMENTARY INFORMATION:**Background**

A final rule was published in the **Federal Register** on September 4, 1998, implementing revisions to recordkeeping and reporting requirements for the Alaska groundfish fisheries (63 FR 47348). As published, errors are present in the September 4, 1998, edition of the **Federal Register**. NMFS is correcting these errors and is making no substantive change to the document in this action. The corrections are as follows:

Corrections

1. On page 47355, in the first column, last paragraph, in the seventh line, “§ 679.5(l)(2)(v):” is corrected to read “§ 679.5(l)(2)(vi):”.

§ 679.20 [Corrected]

2. On page 47367, in the second column, § 679.20(g)(3), in the last line, “paragraph (g):” is corrected to read “paragraph (g).”

3. On page 47368, in the second column, amendatory instruction 12 is corrected to read as follows: “In

§ 679.42, paragraphs (c)(1)(iv) and (c)(2) are revised to read as follows:”; and in the third column, paragraphs (c)(2)(i) and (ii) are corrected to read as follows:

§ 679.42 Limitations on use of QS and IFQ.

* * * * *

(c) * * *

(2) * * *

(i) *Sablefish product.* [Reserved]

(ii) [Reserved]

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§ 679.42 [Corrected]

4. On page 47368, in the third column, § 679.42(c)(2) introductory text, the last sentence is corrected to read as

follows: “An IFQ account will be debited as indicated in Table 3 to this part.”

Table 1 to Part 679 [Corrected]

5. On page 47369, Table 1 to part 679 is correctly revised to read as follows:

Billing Code 3510-22-F

Table 1 to Part 679 -- Product Codes

Fish Product Code/Description	Fish Product Code/Description
03. <u>Bled only</u> , <u>Throat</u> , or <u>isthmus</u> , slit to allow blood to drain.	54. <u>Gutted</u> , <u>head on</u> , with <u>ice and slime</u> . <u>Belly slit</u> and <u>viscera removed</u> . <u>IFQ Pacific halibut</u> and <u>sablefish only</u> .
04. <u>Gutted</u> , <u>head on</u> . <u>Belly slit</u> and <u>viscera removed</u> .	55. <u>Gutted</u> , <u>head off</u> , with <u>ice and slime</u> . <u>IFQ Pacific halibut only</u> .
05. <u>Gutted</u> , <u>head off</u> . <u>IFQ Pacific halibut only</u> .	57. <u>Headed and gutted</u> , <u>Western cut</u> , with <u>ice and slime</u> . <u>IFQ sablefish only</u> .
06. <u>Head and gutted</u> , with <u>roe</u> .	58. <u>Headed and gutted</u> , <u>Eastern cut</u> , with <u>ice and slime</u> . <u>IFQ sablefish only</u> .
07. <u>Headed and gutted</u> , <u>Western cut</u> . <u>Head removed just in front of the collar bone</u> , and <u>viscera removed</u> .	86. <u>Donated prohibited species</u> . <u>Pacific salmon</u> or <u>Pacific halibut</u> , otherwise required to be discarded, that is donated to charity under a <u>NMFS-authorized program</u> .
08. <u>Headed and gutted</u> , <u>Eastern cut</u> . <u>Head removed just behind the collar bone</u> , and <u>viscera removed</u> .	97. <u>Other retained product</u>
10. <u>Headed and gutted</u> , <u>tail removed</u> . <u>Head removed usually in front of collar bone</u> , and <u>viscera and tail removed</u> .	
11. <u>Kirimi</u> . <u>Head removed either in front or behind the collar bone</u> , <u>viscera removed</u> , and <u>tail removed by cuts perpendicular to the spine</u> , resulting in a <u>steak</u> .	<u>WHOLE FISH CODES</u>
12. <u>Salted and split</u> . <u>Head removed</u> , <u>belly slit</u> , <u>viscera removed</u> , <u>fillets cut from head to tail but remaining attached near tail</u> . <u>Product salted</u> .	When using the following codes, <u>log round weights</u> and <u>not product weights</u> , even if the whole fish is not used.
13. <u>Wings</u> . <u>On skates</u> , <u>side fins</u> are cut <u>off next to body</u> .	01. <u>Whole fish/food fish</u> .
14. <u>Roe</u> . <u>Eggs</u> , either <u>loose</u> or in <u>sacs</u> , or <u>skeins</u> .	02. <u>Whole fish/bait</u> . <u>Processed for bait</u> . <u>Sold</u>
15. <u>Pectoral girdle</u> . <u>Collar bone</u> and <u>associated bones</u> , <u>cartilage</u> and <u>flesh</u> .	41. <u>Whole fish/destined for offsite fish meal production</u> .
16. <u>Heads</u> . <u>Heads only</u> , regardless where severed from body.	51. <u>Whole fish/food fish with ice and slime</u> . <u>IFQ sablefish only</u> .
17. <u>Cheeks</u> . <u>Muscles on sides of head</u> .	92. <u>Whole fish/onboard bait</u> . <u>Whole fish used as bait on board vessel</u> . <u>Not sold</u> .
18. <u>Chins</u> . <u>Lower jaw (mandible)</u> , <u>muscles</u> , and <u>flesh</u> .	95. <u>Whole fish/personal use, consumption</u> . <u>Fish or fish products eaten on board or taken off the vessel for personal use</u> . <u>Not sold or utilized as bait</u>
19. <u>Belly</u> . <u>Flesh in region of pelvic and pectoral fins</u> and <u>behind head</u> .	
20. <u>Fillet with skin and ribs</u> . <u>Meat and skin with ribs attached</u> , from <u>sides of body behind head and in front of tail</u> .	<u>DISCARD PRODUCT CODES</u>
21. <u>Fillet with skin, no ribs</u> . <u>Meat and skin with ribs removed</u> , from <u>sides of body behind head and in front of tail</u> .	96. <u>Previously discarded fish (decomposed)</u> taken with <u>trawl gear</u> in <u>current fishing efforts</u> .
22. <u>Fillet with ribs and no skin</u> . <u>Meat with ribs with skin removed</u> , from <u>sides of body behind head and in front of tail</u> .	98. <u>Discard, at sea</u> . <u>Whole groundfish and prohibited species discarded by catcher vessels, Catcher/Processors, Motherships, or Buying Stations delivering to Motherships</u> .
23. <u>Fillet, skinless/boneless</u> . <u>Meat with both skin and ribs removed</u> , from <u>sides of body behind head and in front of tail</u> .	99. <u>Discard, onshore</u> . <u>Discard after delivery and before processing by Shoreside Processors and Buying Stations delivering to Shoreside Processors and in-plant discard of whole groundfish and prohibited species during processing</u> .
24. <u>Deep-skin fillet</u> . <u>Meat with skin, adjacent meat with silver lining, and ribs removed from sides of body behind head and in front of tail</u> , resulting in <u>thin fillets</u> .	
30. <u>Surimi</u> . <u>Paste from fish flesh and additives</u> .	
31. <u>Minced</u> . <u>Ground flesh</u> .	<u>PRODUCT DESIGNATION (see 679.2)</u>
32. <u>Fish meal</u> . <u>Meal from whole fish or fish parts; includes bone meal</u> .	A <u>Ancillary</u> .
33. <u>Fish oil</u> . <u>Rendered oil from whole fish or fish parts</u> .	P <u>Primary</u> .
34. <u>Milt</u> . (in sacs, or testes).	R <u>Reprocessed or rehanded</u> .
35. <u>Stomachs</u> . <u>Includes all internal organs</u> .	
36. <u>Octopus/squid mantles</u> . <u>Flesh after removal of viscera and arms</u> .	
37. <u>Butterfly, no backbone</u> . <u>Head removed, belly slit, viscera and most of backbone removed; fillets attached</u> .	
39. <u>Bones</u> (if meal, report as 32).	

Table 3 to Part 679 [Corrected]

6. On pages 47372, 47373, and 47374, in Table 3 to part 679, in the table heading on all three pages, insert an asterisk (*) after "Product Recovery Rates" and insert two asterisks (**) after "conversion rates."

Table 3 to Part 679 [Corrected]

7. On page 47374, in Table 3 to part 679, footnotes should be added to read: "**To obtain round weight of groundfish, divide the product weight of groundfish by the product recovery rate that corresponds to the product code. **To

obtain IFQ sablefish product, divide the scale weight actually measured at the time of landing by the product recovery rate that corresponds to the product code reported in the IFQ landing report. To obtain IFQ halibut product, multiply the scale weight actually measured at the time of landing by the conversion factor that corresponds to the product code reported in the IFQ landing report."

Table 10 to Part 679 [Corrected]

8. On page 47376, Table 10 to part 679, make the following corrections:

a. In the table heading, remove the word "Current".

b. In the third from the last column, move the column heading "Aggregate" and center it over the next-to-the-last column, heading, "Forage fish".

Figure 12 to Part 679 [Corrected]

9. On page 47384, Figure 12 to part 679, is correctly added to read as follows:

Billing Code 3510-22-F

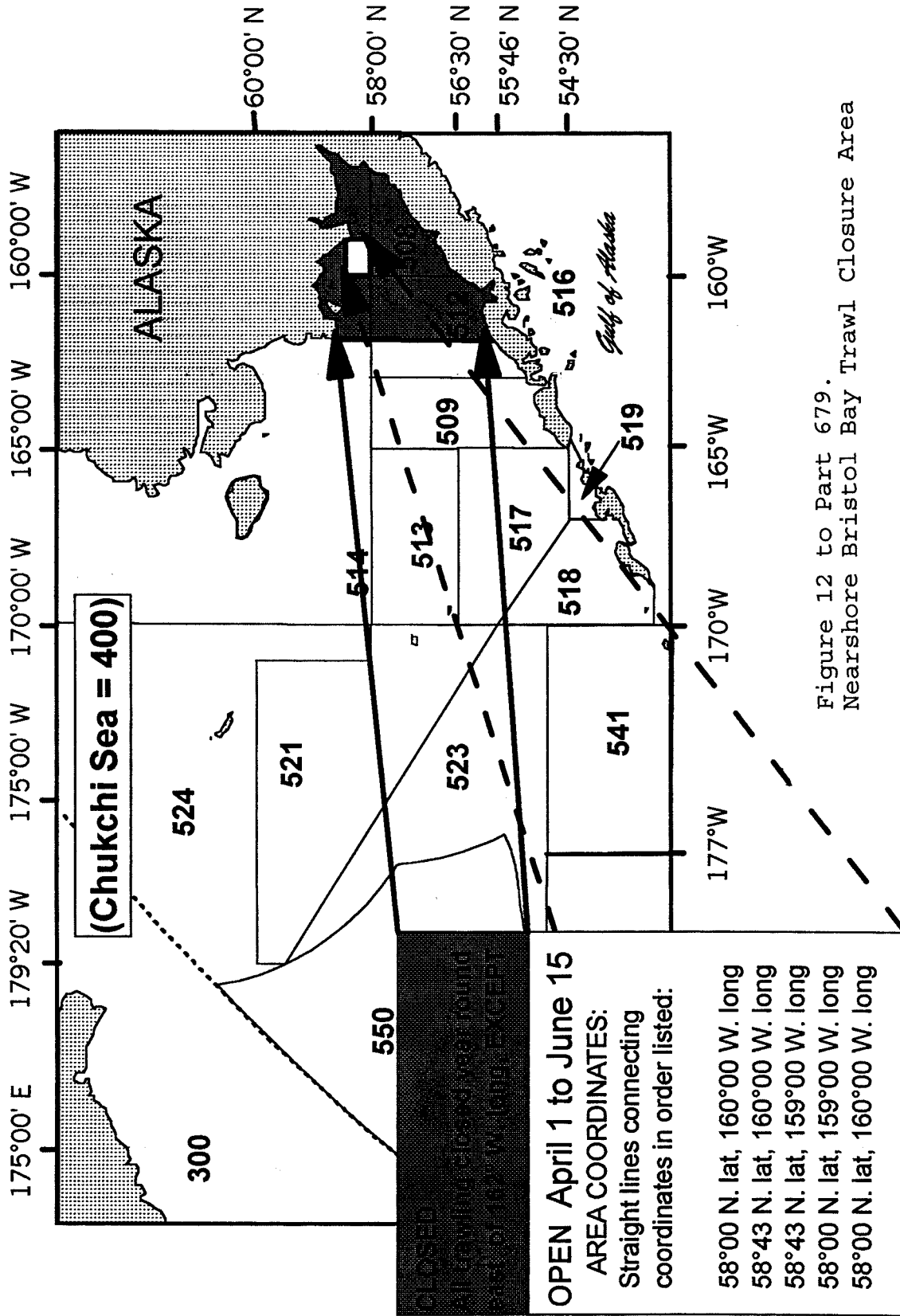


Figure 12 to Part 679. Nearshore Bristol Bay Trawl Closure Area

Dated: October 6, 1998.

Gary C. Matlock,

*Acting Assistant Administrator for Fisheries,
National Marine Fisheries Service.*

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