

Notices

Federal Register

Vol. 62, No. 111

Tuesday, June 10, 1997

This section of the FEDERAL REGISTER contains documents other than rules or proposed rules that are applicable to the public. Notices of hearings and investigations, committee meetings, agency decisions and rulings, delegations of authority, filing of petitions and applications and agency statements of organization and functions are examples of documents appearing in this section.

DEPARTMENT OF AGRICULTURE

Office of the Secretary

Privacy Act; System of Records

AGENCY: Office of the Secretary, USDA.

ACTION: Notice; correction.

SUMMARY: The Food and Consumer Service, USDA is providing notice of a correction to a Privacy Act notice entitled, Food Stamp Program Retailer Information, USDA/FCS-9. This notice was published in the **Federal Register** at 61 FR 63815 on Monday, December 2, 1996.

Information contained in this system of records is being used to determine whether retail or wholesale store owners and officers, and/or owners and officers associated with other entities authorized to redeem food stamps, such as private restaurants that qualify to participate in the special restaurant program to serve elderly, homeless and disabled Food Stamp Program (FSP) recipients, qualify to participate or continue to participate in the FSP to monitor compliance with program regulations and for program management.

A sentence was mistakenly placed in the Privacy Act notice published on December 2, 1996. Thus, the Food and Consumer Service is publishing this correction.

On page 63816 in the issue of the **Federal Register** published on December 2, 1996, FR Doc. 96-30088 is corrected by removing the last sentence under the heading "Categories of Records in the System" which begins in the first column.

Dated: June 3, 1997.

Dan Glickman,

Secretary of Agriculture.

[FR Doc. 97-15038 Filed 6-9-97; 8:45 am]

BILLING CODE 3410-30-M

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. 96-008N]

HACCP-Based Meat and Poultry Inspection Concepts

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: The Food Safety and Inspection Service (FSIS) must change how resources are allocated in order to improve regulation of the meat and poultry industries after implementation of the Pathogen Reduction; Hazard Analysis and Critical Control Point (PR/HACCP) Systems final rule. Every aspect of traditional FSIS methods of inspection for slaughter and processing needs to be reconsidered. All methods are subject to change as long as the Agency can fulfill its responsibilities to ensure that the industries produce safe, wholesome, unadulterated and properly labeled meat and poultry products. The Agency is also considering adding methods to better ensure food safety and other consumer protections in distribution channels.

FSIS is seeking comments on the development of new inspection models for slaughter and processing in a HACCP environment. FSIS also invites the public to participate in the development of new inspection models and will hold a public meeting to facilitate that process.

DATES: The public meeting is scheduled for June 24, 1997, from 8 a.m. to 5 p.m.

COMMENTS: Comments are welcome at any time. Please submit written comments to Ms. Patricia Stolfa, Assistant Deputy Administrator, Office of Policy, Program Development and Evaluation, Room 402 Cotton Annex, 300 12th Street SW, Washington, D.C. 20250-3700. Comments may also be provided by facsimile (202-401-1760).

ADDRESSES: The public meeting will be held in Galleries 1, 2, and 3 of the Arlington Hilton Hotel, 950 North Stafford Street, Arlington, VA 22203. The hotel has reserved a block of rooms until June 13 for participants in the public meeting. Please contact the hotel at (800) 445-8667 and cite code USDAFSIS to make reservations.

FOR FURTHER INFORMATION CONTACT: To register for the public meeting, contact

Ms. Mary Gioglio at (202) 501-7244, (202) 501-7138, or FAX (202) 501-7642. Persons wishing to speak at the public meeting are requested to submit an advance written summary of their remarks. Please submit written summaries pertaining to in-plant and/or in distribution inspection concepts to Ms. Patricia Stolfa, Assistant Deputy Administrator, Office of Policy, Program Development and Evaluation, Room 402 Cotton Annex, 300 12th Street SW, Washington, D.C. 20250-3700. Participants who require a sign language interpreter or other special accommodations should contact Ms. Gioglio at the above telephone or FAX numbers by June 10, 1997.

Background

This notice is organized into five sections. Section I (Introduction) explains the current status of the FSIS regulatory program and its food safety goals and strategy, and describes the Agency's consumer protection activities included in its current program. This section discusses the need for resource redeployment in light of the Agency's overall modernization effort. Section II (Current Inspection System) explains the current program and identifies significant inconsistencies between HACCP and the current program. This section also summarizes external support for inspection reform. Section III (HACCP-based Inspection Development Project) explains the project, describes inspection model development activities, announces a public process to assist in the development of new inspection models, and solicits volunteer establishments for participation in development activities. Section IV (New Inspection Models) presents current agency thinking on new in-plant and in-distribution models. Section V (Public Meeting) proposes material questions the Agency will address through the public process.

I. Introduction

Food Safety Goal

FSIS is committed to making fundamental improvements in the safety of America's meat and poultry supply in order to reduce the incidence of foodborne illness. In the preamble to the proposed rule "Pathogen Reduction; Hazard Analysis and Critical Control Points (PR/HACCP) Systems" (60 FR 6774; February 3, 1995), FSIS stated its