

**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

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**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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