providing access to program benefits and nutrition education. The FNS programs include Child Nutrition, Food Distribution, Food Stamp and Supplemental Foods Programs.

The basis of our approach rests on the philosophies that all health communications and social marketing activities must be science-based, theoretically grounded, audience-driven, and results-oriented. Secondly, consumer-based health communications require a focus on specific target audiences, encouraging positive behaviors in culturally relevant ways, unique benefits and supports for adopting the new behavior, insights into the most appropriate time and place to deliver messages, and striking the right tone to enhance attention and action to the message. Interventions need to be designed so that they can be delivered through different types of media and in a variety of formats for diverse audiences.

FNS initiated a nutrition education and promotion campaign, entitled Eat Smart. Play Hard.™ (the Campaign) in FY 2000. The Campaign is designed to convey science-based, behavior-focused nutrition messages about healthy eating and physical activity to children eligible to participate in FNS nutrition assistance programs and their caregivers. The messages are based on the *2005 Dietary Guidelines for Americans (DGAs)* and *MyPyramid.* Future projects will support Eat Smart. Play Hard.™ and other nutrition education initiatives for all FNS nutrition assistance programs. This includes development of nutrition education materials, messages and interventions for all FNS nutrition assistance programs and participants.

Fundamental to FNS' success in delivering science-based nutrition messages and reaching diverse segments of the population is obtaining qualitative feedback from key components of the target audience or individuals providing service to the target audience on the communication strategies and interventions that will be developed. This formative research is essential to advancing Eat Smart. Play Hard.™ as well as other FNS nutrition education efforts. Formative input and testing activities described will help in the development of effective tools and communication strategies. Collection of this information will increase FNS' ability to formulate nutrition education interventions that resonate with the intended target population, in particular low-income families.

Formative research methods and information collection will include focus groups, interviews (dyad, triad, telephone, etc.), surveys and web-based data collection. The data obtained will provide input regarding the potential use of materials and products during both the developmental and testing stages. In order to determine future nutrition education needs, tools and dissemination strategies, key informant interviews will be conducted. This task involves collecting a diverse array of information from a variety of groups including: People familiar with the target audiences; individuals delivering nutrition education interventions and projects; program providers at State and local levels; program participants and other relevant informants associated with FNS programs.

Findings from all data collection will be included in summary reports submitted to USDA–FNS. The reports will describe the data collection methods, findings, conclusions, implications, and recommendations for the development and effective dissemination of nutrition education materials and related tools for FNS population groups. There will be no specific quantitative analysis of data. No attempt will be made to generalize the findings to be nationally representative or statistically valid.

Respondents: Recipients and those persons eligible for FNS nutrition assistance programs, State and local staff administering FNS programs, FNS stakeholders and consumers, and other interested parties.

Estimated Number of Respondents:	19,000
Focus Group Screeners	3000
Interview Screeners/Surveys	1400
Focus Groups	1500
Intercept Interviews	800
Dyad/Triad Interviews	200
Telephone Interviews	1500
Surveys	800
Web-based Collections	800
Confidentiality Agreements	9000
Estimated Time per Response:	
Focus Group Screeners	[1] 10
Interview Screeners/Surveys	[1] 10
Focus Groups	[1] 120
Intercept Interviews	[1] 30
Dyad/Triad Interviews	[1] 60
Telephone Interviews	[1] 15
Surveys	[1] 30
Web-based Collections	[1] 30
Confidentiality Agreement	[1] 10
Estimated Total Annual Burden on Respondents:	
Focus Group Screeners	[1] 30,000
Interview Screeners/Surveys	[1] 14,000
Focus Groups	[1] 180,000
Intercept Interviews	[1] 24,000
Dyad/Triad Interviews	[1] 12,000
Telephone Interviews	[1] 22,500
Survey Instruments	[1] 24,000
Web-based Collections	[1] 24,000
Confidentiality Agreement	[1] 90,000
Total Estimated Burden	[1] 420,500

[1] Minutes.

Public reporting burden for this collection of information is estimated to average 19,000 respondents with a total estimated burden of 420,500 minutes or 7,008 hours.

Dated: June 28, 2006.

Roberto Salazar,

Administrator, Food and Nutrition Service.

[FR Doc. E6–10466 Filed 7–3–06; 8:45 am]

BILLING CODE 3410–30–P

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. FSIS–2006–0008]

Retail and Home Food Handling and Preparation Behaviors That May Lead to Cross-Contamination by Bacterial Pathogens of Foods That Are Not Likely To Undergo Cooking or Additional Cooking

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice of request for information.

SUMMARY: The Food Safety and Inspection Service (FSIS) is requesting information on studies related to cross-contamination by bacterial foodborne pathogens of foods that are not likely to undergo cooking or additional cooking in food handling and preparation. Specifically, FSIS is interested in quantitative data obtained by observation of retail (commercial and institutional settings) and home food handlers. FSIS requests information on the types of food handling and preparation behaviors that could lead to the transfer of bacteria from products of animal origin to foods that are not likely to undergo cooking or additional cooking (*e.g.,* salad components and ready-to-eat foods), as well as information on the frequency at which these behaviors occur. Information submitted in response to this Request for Information may be used in risk assessment modeling to estimate the public health impact of the presence of various bacterial foodborne pathogens in meat, poultry, and egg products.

DATES: Submissions must be received on or before September 3, 2006.

ADDRESSES: You may submit information by any of the following methods:

• Mail, including floppy disks or CD–ROM's, and hand-or courier-delivered items: Send to Neal J. Golden, U.S. Department of Agriculture, Food Safety and Inspection Service, Office of Public

Health Science, Risk Assessment Division, 1400 Independence Avenue, SW., Room 374, Aerospace Center, Washington, DC 20250–3700.

- Electronic mail: *neal.golden@fsis.usda.gov.*
- Facsimile: Neal Golden at (202) 690–6337.

All submissions must include the Agency name and docket number FSIS–2006–0008.

FOR FURTHER INFORMATION CONTACT: Neal Golden, Office of Public Health Science, Food Safety and Inspection Service; Telephone: (202) 690–6419, Electronic mail: *neal.golden@fsis.usda.gov.* Please note that the telephone and facsimile numbers are not toll free numbers. Office hours are from 9 a.m. to 5 p.m., e.s.t., Monday through Friday, except Federal holidays.

SUPPLEMENTARY INFORMATION:

A. Purpose

The Risk Assessment Division of FSIS' Office of Public Health Science develops and performs risk assessments of bacterial pathogens in meat, poultry, eggs and egg products to inform the Agency's policy development activities. These risk assessments are used to evaluate intervention strategies to reduce foodborne risks and to guide, support, and enhance the Agency's overall decision-making process, risk-management policies, outreach efforts, data collection initiatives, and research priorities.

The purpose of this notice is to encourage the submission of quantitative data or information on studies of retail and home food preparation behavior that could lead to cross-contamination of foods that are not likely to undergo cooking or additional cooking after the contamination occurs. In particular, quantitative information obtained through observation of retail and home food handlers is needed.

FSIS will review the information submitted in response to this Request for Information for use in the development of risk assessment models. This Request for Information does not pertain to a particular regulatory initiative or rule-making proposal but is rather a method to identify information to inform Agency risk assessments.

B. Background

Cross-contamination of foods by bacterial foodborne pathogens occurs at retail establishments and in the home and is thought to be a significant contributing factor for foodborne illness in the U.S. Improper handling of raw products of animal origin can result in the contamination of salad components and other foods that are typically consumed without further cooking.

Data are needed to inform risk assessments to assess the consumer risk from foods that have been cross-contaminated. The exposure assessment component of a risk assessment estimates the likelihood of exposure to a microbial pathogen and the number of organisms likely to be consumed. To develop an accurate assessment of exposure, it is necessary to consider the major exposure pathways. However, there is a lack of quantitative data to evaluate the impact of cross-contamination on consumer exposure to foodborne pathogens.

To better understand the impact of retail and home cross-contamination on public health, information is needed on the following two topics: (1) Food handling behaviors and their frequency and (2) transfer rate of bacterial foodborne pathogens.

1. Food Handling Behaviors and Frequency

To incorporate cross-contamination exposure pathways into risk assessment modeling, we need to know the types of food preparation and handling behaviors used at retail and in the home. We also need to know the frequency at which these behaviors are exhibited.

Most information available on retail and home food handling is based upon self-reported surveys, obtained by the use of questionnaires, interviews, and focus groups. However, data obtained in this manner may not be a true reflection of actual practices because of reporting bias. Though this type of survey data can be useful, it is not preferable.

Direct observation of food preparation behaviors is required to understand more fully cross-contamination exposure pathways. Observational data can be obtained by different means; video taping, observation by closed circuit viewing, and direct observation (being present in the food preparation location) have been used. Observational techniques can produce quantitative data and are less biased than self-reporting. As a result, quantitative observational data are favored for risk assessment modeling purposes.

2. Transfer Rate of Bacterial Foodborne Pathogens

To understand the transfer of bacterial pathogens in kitchens, information on the likelihood of transfer to different components within this environment is needed. Researchers have investigated bacterial transfer rates; however, these studies have used a limited number of contamination sources and a limited range of bacteria. For example, studies that use raw products purchased at retail to examine the transfer of pathogens present on that product would be more representative than studies that add bacteria and then study the transfer rate. Information on the distribution of transfer rates of *E. coli* O157:H7, *Salmonella*, *Campylobacter*, and *Listeria* from meat, poultry, and egg products during food handling and preparation behaviors would be useful to model retail and domestic cross-contamination.

Additional Public Notification

Public awareness of all segments of rulemaking and policy development is important. Consequently, in an effort to ensure that the public and in particular minorities, women, and persons with disabilities, are aware of this notice, FSIS will announce it on-line through the FSIS Web page located at *http://www.fsis.usda.gov/regulations_&_policies/2006_Notices_Index/index.asp.*

The Regulations.gov Web site is the central online rulemaking portal of the United States government. It is being offered as a public service to increase participation in the Federal government's regulatory activities. FSIS participates in Regulations.gov and will accept comments on documents published on the site. The site allows visitors to search by keyword or Department or Agency for rulemakings that allow for public comment. Each entry provides a quick link to a comment form so that visitors can type in their comments and submit them to FSIS. The website is located at *http://www.regulations.gov.*

FSIS also will make copies of this **Federal Register** publication available through the FSIS Constituent Update, which is used to provide information regarding FSIS policies, procedures, regulations, **Federal Register** notices, FSIS public meetings, recalls, and other types of information that could affect or would be of interest to our constituents and stakeholders. The update is communicated via Listserv, a free e-mail subscription service consisting of industry, trade, and farm groups, consumer interest groups, allied health professionals, scientific professionals, and other individuals who have requested to be included. The update also is available on the FSIS Web page. Through Listserv and the web page, FSIS is able to provide information to a much broader, more diverse audience.

In addition, FSIS offers an e-mail subscription service which provides automatic and customized access to

selected food safety news and information. This service is available at *http://www.fsis.usda.gov/news_and_events/email_subscription/*. Options range from recalls to export information to regulations, directives and notices. Customers can add or delete subscriptions themselves and have the option to password protect their account.

C. Disclaimer

This Request for Information should not be construed as a commitment by the Agency to enter into any agreement with any entity submitting response(s).

Done in Washington, DC, June 28, 2006.

Barbara J. Masters,

Administrator.

[FR Doc. E6–10418 Filed 7–3–06; 8:45 am]

BILLING CODE 3410–DM–P

DEPARTMENT OF AGRICULTURE

Forest Service

Norwood Project; Hell Canyon Ranger District, Black Hills National Forest; Custer, SD

AGENCY: Forest Service, USDA.

ACTION: Notice of intent to prepare an Environmental Impact Statement (EIS).

SUMMARY: The Hell Canyon Ranger District of the Black Hills National Forest intends to prepare an Environmental Impact Statement (EIS) for a proposal to implement multiple resource management actions within the Norwood project area as directed by the Black Hills National Forest Land and Resource Management Plan. The Norwood project area is approximately 46,450 acres in size, with 42,250 acres of National Forest lands and 4,200 acres of private land. The South Dakota State snowmobile trail system bisects the area and the Beaver Creek cross-country ski area is within the project area. The project proposes to modify stand conditions in the project area to enhance vegetative diversity, reduce the risk of mountain pine beetle infestation and large scale wildfire, provide for wildlife habitat needs and provide for a sustainable supply of commercial timber, while providing for management and public access needs.

DATES: Comments concerning the scope of the analysis will be most useful if received within 30 days following publication of this notice. The draft environmental impact statement is expected to be available in October 2006 and the final environmental impact statement is expected to be completed by February 2007.

ADDRESSES: Send written comments to Michael D. Lloyd, District Ranger, Back Hills National Forest, Hell Canyon Ranger District, 330 Mount Rushmore Road, Custer, South Dakota 57730. Telephone number: (605) 673–4853. Fax number: (605) 673–5461. Electronic comments must be readable in Word, Rich Text or pdf formats and must contain ''Norwood'' in the subject line. electronic comments may be e-mailed to: *comments-rocky-mountain-black-hills-hell-canyon@fs.fed.us.*

FOR FURTHER INFORMATION CONTACT: Kelly Honors, Project Leader, at the address listed above or by phone at (315) 668–3307 or (605) 673–4853.

SUPPLEMENTARY INFORMATION: The actions proposed are in direct response to management direction provided by the Black Hills National Forest Land and Resource Management Plan, as amended (Forest Plan). The Project Area is located along approximately 22 miles of the Wyoming and South Dakota border in Pennington County, South Dakota and Weston and Crook Counties in Wyoming. The southernmost point of the project area is approximately 7 miles directly east of Newcastle, Wyoming.

Purpose and Need for Action

The purpose and need for action in the Norwood project area is to enhance vegetative diversity, reduce the risk of mountain pine beetle infestation and large-scale wildfire, provide for wildlife habitat needs and provide a sustainable supply of commercial timber consistent with Forest Plan direction, while providing for management and public access needs. This project is focused on implementing management actions that move toward achieving desired conditions and objectives embodied in Goals 2 (provide for biologically diverse ecosystems), 3 (provide for sustained commodity uses) and 10 (establish and maintain a mosaic of vegetation conditions to reduce occurrences of large-scale fire, insect, and disease events) of the Forest Plan.

Proposed Action

The proposed action includes the following management actions.

- Commercial thinning on approximately 6,900 acres to increase tree growth and vigor, reduce the potential for mountain pine beetle infestation and reduce the potential for spreading crown fires.
- Creation and maintenance of within stand diversity in pine and mixed spruce sites through use of uneven-aged management prescriptions on approximately 600 acres.
- Restoration and maintenance of hardwood and meadow habitats by removing conifers from approximately 1,800 acres of these habitats.
- Regeneration of mature pine stands on approximately 1,700 acres and releasing approximately 2,000 acres of regenerated pine stands through overstory removal prescription.
- Removal of live pine trees which have mountain pine beetle larva in them, on approximately 270 acres, as a suppression method for mountain pine beetle infestation.
- Fuels treatments designed to reduce fuel loadings, would occur on approximately 5,500 acres with broadcast burning being proposed on approximately 2,300 of these acres.
- Reducing the density of the managed road system from 4.0 miles per square mile to 3.2 miles per square mile. This is to be accomplished by obliterating unneeded roads and by converting needed undetermined roads to system roads.

Responsible Official

Michael D. Lloyd, Hell Canyon District Ranger, Black Hills National Forest, 330 Mount Rushmore Road, Custer, SD, 57730.

Nature of Decision To Be Made

The decision to be made is whether or not to implement the proposed action or an alternative to the proposed action at this time.

Scoping Process

The Hell Canyon Ranger District has mailed letters with comprehensive scoping documents to adjacent landowners, local and tribal government representatives, permittees, organizations and other interested or potentially affected parties. The scoping document with attached maps is also posted on the Black Hills National Forest worldwide Web site, *http://www.fs.fed.us/r2/blackhills/*. Comments submitted in response to this NOI, will be most useful if received within 30 days from the date of this notice.

Comment Requested

This notice of intent is part of the scoping process which will guide the development of the EIS. Comments received will assist the planning team to identify key issues and opportunities used to refine the proposal or possible alternatives and mitigation measures. Comments on the DEIS will be requested during the 45 day comment period following publication of the Notice of Availability in the **Federal Register**, expected in October, 2006.