

# Notices

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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

### Farm Service Agency

#### Information Collection, Volunteer Program

**AGENCY:** Farm Service Agency, USDA.

**ACTION:** Notice; request for comments.

**SUMMARY:** In accordance with the Paperwork Reduction Act of 1995, the Farm Service Agency (FSA) is requesting comments from all interested individuals and organizations on an extension with a revision of a currently approved information collection associated with the Volunteer Program.

**DATES:** We will consider comments that we receive by June 20, 2014.

**ADDRESSES:** We invite you to submit comments on this notice. In your comment, include volume, date and page number of this issue of the **Federal Register**. You may submit comments by any of the following methods:

- *Federal eRulemaking Portal:* Go to: [www.regulations.gov](http://www.regulations.gov). Follow the online instructions for submitting comments.
- *Mail:* Ms. Shannon Logan, USDA, FSA, Human Resources Division, HCSPIB, 355 E Street SW., 12th Floor, Washington, DC 20024.

You may also send comments to the Desk Officer for Agriculture, Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, DC 20503. Copies of the information collection may be requested by contacting Shannon Logan at the above address.

**FOR FURTHER INFORMATION CONTACT:** Ms. Shannon Logan; (202) 401-0165.

#### SUPPLEMENTARY INFORMATION:

*Title:* Volunteer Program.

*OMB Control Number:* 0560-0232.

*Expiration Date for Approval:* September 30, 2014.

*Type of Request:* Extension and revision.

*Abstract:* Section 1526 of the Food and Agriculture Act of 1981 (7 U.S.C.

2272) permits the Secretary of Agriculture to establish a program ("the Volunteer Program") to use volunteers to perform a wide range of activities to carry out the programs of, or supported by, the Department of Agriculture. In addition, 5 U.S.C. 3111 grants agencies the authority to establish programs designed to provide educationally-related work assignments for students in non-pay status. For FSA's volunteer program, each volunteer must follow the same responsibilities and guidelines for conduct that Federal government employees are expected to follow. The volunteers, who are mainly students participating in the sponsored volunteer program, must complete a service agreement, attendance records, and other forms, and provide the required supporting documents. This collected information will allow FSA to effectively recruit, train, and accept volunteers to carry out programs supported by the Department of Agriculture, therefore benefitting volunteers, the Department of Agriculture, and the general public.

Without the collected information, FSA will be unable to document the services provided by the volunteers. FSA will report the collected information to offices within the Department of Agriculture and the Office of Personnel Management that request information on the Volunteer Program.

This information collection will continue to use the volunteer attendance record (Form AD-2025) and travel times. Also, the three service agreement forms (Forms AD-2022, AD-2023, and AD-2024) are being replaced with Form OF301a, the Volunteer Service Agreement. Together, the remaining forms will provide the information FSA requires. Consequently, burden hours are being reduced in this request.

*Estimate of Burden:* Public reporting burden for this information collection is estimated to average 15 minutes per response. The average travel time to a USDA Service Center office to complete the forms is included in the total annual burden, and is estimated to be 1 hour per respondent.

*Estimated Number of Respondents:* 30.

*Estimated Number of Responses per Respondent:* 1.

*Estimated Total Annual of Responses:* 30.

*Estimated Total Annual Burden hours:* 15.

We are requesting comments on all aspects of this information collection to help us to:

(1) Evaluate whether the collection of information is necessary for the proper performance of the functions of FSA, including whether the information will have practical utility;

(2) Evaluate the accuracy of FSA's estimate of burden, including the validity of the methodology and assumptions used;

(3) Enhance the quality, utility, and clarity of the information to be collected; and

(4) Minimize the burden of the collection of information on those who are to respond, including through the use of appropriate automated, electronic, mechanical, or other technological collection techniques or other forms of information technology.

All responses to this notice, including names and addresses when provided, will be summarized and included in the request for OMB approval. All comments will also become a matter of public record.

Signed on April 15, 2014.

**Juan M. Garcia,**

*Administrator, Farm Service Agency.*

[FR Doc. 2014-09000 Filed 4-18-14; 8:45 am]

**BILLING CODE 3410-05-P**

## DEPARTMENT OF AGRICULTURE

### Food Safety and Inspection Service

[Docket No. FSIS-2014-0009]

#### Notice of Request for a New Information Collection: Meat Slaughter Industry Survey

**AGENCY:** Food Safety and Inspection Service, USDA.

**ACTION:** Notice and request for comments.

**SUMMARY:** In accordance with the Paperwork Reduction Act of 1995 and Office of Management and Budget (OMB) regulations, the Food Safety and Inspection Service (FSIS) is announcing its intention to request a new information collection for a survey of the meat slaughter industry.

**DATES:** May 21, 2014.

**ADDRESSES:** FSIS invites interested persons to submit comments on this

proposed rule. Comments may be submitted by one of the following methods:

- Federal eRulemaking Portal: This Web site provides the ability to type short comments directly into the comment field on this Web page or attach a file for lengthier comments. Go to <http://www.regulations.gov>. Follow the on-line instructions at that site for submitting comments.

- Mail, including CD-ROMs, etc.: Send to Docket Room Manager, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8-163B, Washington, DC 20250-3700.

- Hand- or courier-delivered submittals: Deliver to Patriots Plaza 3, 355 E. Street SW., Room 8-163B, Washington, DC 20250-3700.

*Instructions:* All items submitted by mail or electronic mail must include the Agency name and docket number FSIS-2014-0009. Comments received in response to this docket will be made available for public inspection and posted without change, including any personal information, to <http://www.regulations.gov>.

*Docket:* For access to background documents or comments received, go to the FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 8-164, Washington, DC 20250-3700 between 8:00 a.m. and 4:30 p.m., Monday through Friday.

**FOR FURTHER INFORMATION CONTACT:** Gina Kouba, Paperwork Reduction Act Coordinator, Food Safety and Inspection Service, USDA, 1400 Independence Avenue SW., Room 6067, South Building, Washington, DC 20250; Telephone: (202) 690-6510.

**SUPPLEMENTARY INFORMATION:**

*Title:* Meat Slaughter Industry Survey.  
*Type of Request:* New information collection.

*Abstract:* FSIS has been delegated the authority to exercise the functions of the Secretary of Agriculture (7 CFR 2.18, 2.53) as specified in the Federal Meat Inspection Act (FMIA) (21 U.S.C. 601, *et seq.*). FSIS protects the public by verifying that meat and poultry products are wholesome, not adulterated, and properly marked, labeled, and packaged.

FSIS plans to request a new information collection to conduct a new survey of the meat slaughter industry. In 2004, FSIS conducted a survey of the meat slaughter industry to collect information on food safety practices and technologies. This was part of a broader FSIS effort to survey poultry slaughter, meat and poultry processing, and egg products industries from 2003 to 2006.

FSIS needs to survey the meat industry again so that the Agency has current information on industry practices for conducting regulatory impact analyses as required by OMB.

In this currently planned survey of meat slaughter establishments, FSIS will collect data to provide the most accurate, up-to-date information on industry practices and use of technologies. The information gathered through the meat slaughter industry survey will provide FSIS with reliable and valid information regarding food safety practices in FSIS-regulated establishments; the Agency will use this information to estimate costs in regulatory impact analyses. FSIS also will use the survey data to evaluate the effectiveness of its meat inspection program and to conduct analyses to assess the industry's food safety technologies, sanitation practices, microbiological testing practices, and recall readiness. The results will also be used in conjunction with the results of the 2004 meat slaughter industry survey to analyze trends in food safety practices and technologies over time. FSIS has made the following estimates on the basis of an information collection assessment.

*Estimate of Burden:* FSIS estimates that it will take each respondent 60 minutes and each non-respondent 12 minutes to participate in the survey.

*Respondents:* Official meat slaughter establishments.

*Estimated No. of Respondents:* 417 respondents and 173 non-respondents.

*Estimated No. of Annual Responses per Respondent:* 1.

*Estimated Total Annual Burden on Respondents:* 451.6 hours. Copies of this information collection assessment can be obtained from Gina Kouba, Paperwork Reduction Act Coordinator, Food Safety and Inspection Service, USDA, 1400 Independence Avenue SW., Room 6077, South Building, Washington, DC 20250; Telephone: (202) 690-6510.

Comments are invited on: (a) Whether the proposed collection of information is necessary for the proper performance of FSIS's functions, including whether the information will have practical utility; (b) the accuracy of FSIS's estimate of the burden of the proposed collection of information, including the validity of the methodology and assumptions used; (c) ways to enhance the quality, utility, and clarity of the information to be collected; and (d) ways to minimize the burden of the collection of information, including through the use of appropriate automated, electronic, mechanical, or other technological collection

techniques, or other forms of information technology. Comments may be sent to both FSIS, at the addresses provided above, and the Desk Officer for Agriculture, Office of Information and Regulatory Affairs, Office of Management and Budget, Washington, DC 20253.

Responses to this notice will be summarized and included in the request for OMB approval. All comments will also become a matter of public record.

**Additional Public Notification**

FSIS will announce this notice online through the FSIS Web page located at <http://www.fsis.usda.gov/federal-register>.

FSIS will also 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, and other types of information that could affect or would be of interest to constituents and stakeholders. The Update is communicated via Listserv, a free electronic mail subscription service for industry, trade groups, consumer interest groups, health professionals, and other individuals who have asked to be included. The Update is also available on the FSIS Web page. In addition, FSIS offers an electronic 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/subscribe>. 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 accounts.

**USDA Nondiscrimination Statement**

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Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's Target Center at 202-720-2600 (voice and TTY).

To file a written complaint of discrimination, write USDA, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue SW., Washington, DC 20250-9410 or call 202-720-5964 (voice and TTY). USDA is an

equal opportunity provider and employer.

Done at Washington, DC, on April 15, 2014.

**Alfred V. Almanza,**  
Administrator.

[FR Doc. 2014-08961 Filed 4-18-14; 8:45 am]

BILLING CODE 3410-DM-P

## DEPARTMENT OF AGRICULTURE

### Food Safety and Inspection Service

[Docket No. FSIS-2013-0038]

#### Best Practices Guidance for Controlling *Listeria monocytogenes* in Retail Delicatessens

**AGENCY:** Food Safety and Inspection Service, USDA.

**ACTION:** Notice of availability; request for public comments.

**SUMMARY:** The Food Safety and Inspection Service (FSIS) is announcing the availability of the “FSIS Best Practices Guidance for Controlling *Listeria monocytogenes* (*Lm*) in Retail Delicatessens.” The best-practices guidance discusses steps that retailers can take to prevent listeriosis associated with the consumption of certain ready-to-eat (RTE) foods that are prepared or sliced in retail delicatessens (delis) and consumed in the home, such as deli meats and deli salads. FSIS encourages retailers to review the guidance and evaluate the effectiveness of their retail practices and intervention strategies in reducing the risk of listeriosis to consumers from RTE meat and poultry deli products. The Agency will consider all comments submitted and will revise the best-practices guidance as necessary.

**DATES:** Comments on the best-practices guidance should be submitted on or before June 20, 2014.

**ADDRESSES:** A downloadable version of the compliance guide is available to view and print at <http://www.fsis.usda.gov/wps/portal/food/topics/regulatory-compliance/compliance-guides-index>. No hard copies of the best-practices guidance have been published.

FSIS invites interested persons to submit comments on the best-practices guidance. Comments on the best-practices guidance may be submitted by either of the following methods:

- **Federal eRulemaking Portal:** This Web site provides the ability to type short comments directly into the comment field on this Web page or attach a file for lengthier comments. Go to <http://www.regulations.gov>. Follow

the on-line instructions at that site for submitting comments.

- **Mail, including CD-ROMs, etc.:** Send to Docket Room Manager, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8-163B, Washington, DC 20250-3700.

- **Hand-or courier-delivered submittals:** Send to Docket Room Manager, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza 3, 355 E Street SW., Room 8-163B, Washington, DC 20250-3700.

**Instructions:** All items submitted by mail or electronic mail must include the Agency name and docket number FSIS-2013-0038. Comments received in response to this notice will be made available for public inspection and posted without change, including any personal information, to <http://www.regulations.gov>.

**Docket:** For access to background documents or comments received, go to the FSIS Docket Room at Patriots Plaza 3, 355 E Street SW., Room 8-164, Washington, DC 20250-3700 between 8:00 a.m. and 4:30 p.m., Monday through Friday.

**FOR FURTHER INFORMATION CONTACT:** Rachel Edelstein, Assistant Administrator, Office of Policy and Program Development; Telephone: (202) 205-0495, or by Fax: (202) 720-2025.

#### SUPPLEMENTARY INFORMATION:

*Lm* is a bacterium that is found in moist environments, soil, and decaying vegetation and can persist along the food continuum. Transfer of the bacterium from the environment (e.g., deli cases, slicers, and utensils), employees, or contaminated food products is a particular hazard of concern in RTE foods, including meat and poultry products, because they generally receive no further processing for food safety before consumption. Listeriosis is a serious infection usually caused by eating food contaminated with *Lm*.

To help minimize the public health burden of listeriosis, FSIS and the U.S. Food and Drug Administration (FDA) conducted an interagency risk assessment to better understand the risk of foodborne illness associated with eating certain RTE foods prepared in retail delis and developed recommendations for changes in current practices that may improve the safety of those products. On May 13, 2013, FSIS and FDA made their findings available to the public in the draft “Interagency Risk Assessment—*Listeria monocytogenes* in Retail Delicatessens”

(Interagency Retail *Lm* Risk Assessment) (78 FR 27939; May 13, 2013). FSIS and FDA finalized the risk assessment in September 2013, and the updated document is available on FSIS’s Web site at <http://www.fsis.usda.gov/wps/portal/food/topics/science/risk-assessments>.

The key findings of the Interagency Retail *Lm* Risk Assessment include the following:

- **Storage temperature.** If all refrigerated RTE foods are stored at 41 degrees Fahrenheit (5 °C) or below, as the 2013 FDA Food Code (3-501.16(A)(2)) recommends, at least nine percent of predicted listeriosis illnesses caused by contaminated deli products prepared or sliced in the retail deli could be prevented.

- **Growth inhibitors.** If all deli products that support *Lm* growth were reformulated to include a growth inhibitor, 96 percent of predicted listeriosis illnesses caused by RTE products prepared or sliced in the retail deli could be prevented.

- **Control Cross-contamination.** The predicted risk of listeriosis dramatically increases in retail delis as a result of cross-contamination. Slicers, in particular, are key sources of cross-contamination in retail delis. Eliminating all points of cross-contamination in the deli (including slicers) would decrease the predicted risk of illness from the consumption of RTE products prepared or sliced in the retail deli by approximately 34 percent.

- **Control Contamination at its Source.** Increased levels of *Lm* from incoming products and the environment (including potential niches), directly increase the predicted risk of illness. Therefore, elimination of environmental niches in the deli area will reduce the predicted risk of listeriosis from the consumption of RTE products prepared or sliced in the retail deli. Additionally, if levels of *Lm* on RTE foods (including foods that do not support the growth of *Lm*) that the retail deli receives from processing establishments were reduced by half, approximately 22 percent of the predicted listeriosis illnesses caused by contaminated deli products could be prevented.

- **Continue Sanitation.** Sanitation practices that eliminate *Lm* from food-contact surfaces reduce the predicted *Lm* levels in the deli area. Employees not wearing gloves while serving customers increases the predicted risk of listeriosis from the consumption of RTE products prepared or sliced in the retail deli by approximately five percent.

Using these key findings along with available scientific knowledge, the 2013