

§ 51.2951 [Removed and reserved]
 ■ 13. Section 51.2951 is removed and reserved.

■ 14. In § 51.2954, the table is revised to read as follows:

§ 51.2954 Tolerances for grade defects.
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TOLERANCES FOR GRADE DEFECTS

Grade	External (shell) defects	Internal (kernel) defects	Kernel color based on USDA Walnut Color Chart	Kernel color based on red
U.S. No. 1	10%, by count, for splits. 5%, by count, for other shell defects, including not more than 3% seriously damaged.	10% total, by count, including not more than 6% which are damaged by mold or insects or seriously damaged by other means, of which not more than 5/8 or 5% may be damaged by insects, but no part of any tolerance shall be allowed for walnuts containing live insects.	No tolerance to reduce the required 70% of "light amber" kernels or the required 40% of "light" kernels or any larger percentage of "light amber" or "light" kernels specified.	
U.S. No. 2	10%, by count, for splits. 10%, by count, for other shell defects, including not more than 5% serious damage by adhering hulls.	15% total, by count, including not more than 8% which are damaged by mold or insects or seriously damaged by other means, of which not more than 5/8 or 5% may be damaged by insects, but no part of any tolerance shall be allowed for walnuts containing live insects.	No tolerance to reduce the required 60% or any specified larger percentage of "light amber" kernels, or any specified percentage of "light" kernels.	
U.S. No. 3	Same as above tolerance for U.S. No. 2.	Same as above tolerance for U.S. No. 2	No tolerance to reduce any percentage of "light amber" or "light" kernel specified.	

Dated: August 16, 2017.
Bruce Summers,
Acting Administrator, Agricultural Marketing Service.
 [FR Doc. 2017-17641 Filed 8-21-17; 8:45 am]
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DEPARTMENT OF AGRICULTURE

Agricultural Marketing Service

7 CFR Part 52

[Document Number AMS-FV-08-0076; SC-17-330]

United States Standards for Grades of Frozen Onions

AGENCY: Agricultural Marketing Service, USDA.

ACTION: Final notification.

SUMMARY: The Agricultural Marketing Service (AMS) of the Department of Agriculture (USDA) is establishing voluntary United States Standards for Grades of Frozen Onions. The grade standards provide a common language for trade, a means of measuring value in the marketing of frozen onions, and guidance on the effective use of frozen onions.

DATES: *Effective Date:* September 21, 2017.

FOR FURTHER INFORMATION CONTACT: Contact Brian E. Griffin, Agricultural Marketing Specialist, Specialty Crops Inspection Division, Specialty Crops Program, Agricultural Marketing Service, U.S. Department of Agriculture,

1400 Independence Avenue SW., Room 1536, South Building; STOP 0240, Washington, DC 20250; telephone (202) 720-5021; fax (202) 690-1527; or, email brian.griffin@ams.usda.gov. Copies of the new U.S. Standards for Grades of Frozen Onions are available at <http://www.regulations.gov> or <http://www.ams.usda.gov/>.

SUPPLEMENTARY INFORMATION: Section 203(c) of the Agricultural Marketing Act of 1946 (Act) (7 U.S.C. 1621-1627), as amended, directs and authorizes the Secretary of Agriculture "to develop and improve standards of quality, condition, quantity, grade, and packaging, and recommend and demonstrate such standards in order to encourage uniformity and consistency in commercial practices."

AMS is committed to carrying out this authority in a manner that facilitates the marketing of agricultural commodities and makes copies of official grade standards available upon request. The United States Standards for Grades of Fruits and Vegetables unrelated to Federal Marketing Orders or U.S. Import Requirements no longer appear in the Code of Federal Regulations, but are maintained by USDA, AMS, Specialty Crops Program, and are available at <https://www.ams.usda.gov/grades-standards>.

AMS is establishing the U.S. Standards for Grades of Frozen Onions using the procedures in part 36, Title 7 of the Code of Federal Regulations (7 CFR part 36).

Background: The American Frozen Food Institute (AFFI) petitioned AMS to

develop new grade standards for frozen onions. AFFI is a national trade association representing the interests of U.S. frozen food processors and their suppliers in all frozen food sectors, including processors and packers of frozen onions. AFFI's more than 500 member companies represent approximately 90 percent of all frozen food processed annually in the United States. The AFFI petition provided information on product styles, sample sizes, and a product description for use in the grade standards.

AMS asked the petitioner for various styles of samples in order to determine grades of frozen onions. AMS distributed several discussion drafts of proposed standards to AFFI, instituted changes to the drafts once agreement was reached, then published several **Federal Register** documents in order to receive comments from all interested parties (see 66 FR 21116, 68 FR 11801, 68 FR 27010, 76 FR 31575, 81 FR 84506, and 82 FR 12424).

Comments

In the most recent comments published November 23, 2016, in 81 FR 84506, and extended comment period published March 3, 2017, in 82 FR 12424, AMS received 19 comments. All comments received were from the general public. Three commenters stated they did not feel there was a need for Government grades of frozen onions. AMS developed the proposed U.S. Standards for Grades of Frozen Onions at the request of, and in cooperation with, the frozen food industry. The U.S.

Standards for Grades of Frozen Onions are voluntary standards for grades of quality and condition, and are not Government mandated for general use. The remaining 16 comments received were in agreement with the proposed standard. Comments may be viewed at www.regulations.gov.

These standards establish the grade levels "A," "B," and "Substandard," as well as Acceptable Quality Levels (AQL) tolerances and acceptance numbers for each quality factor as defined for each grade level.

AMS used the standard format for U.S. standards for grades using "individual attributes." Specifically, the grade standards provide tolerance limits for defects; acceptance numbers of allowable defects with single letter grade designation based on a specified number or weight of sample units; a product description for frozen onions; and, style designations for "whole," "strips," "diced," and "other" styles. The standard also defines quality factors, AQLs, and tolerances for defects in frozen onions, and determines sample unit sizes for this commodity. The grade of a sample unit of frozen onions will be ascertained considering the factors of varietal characteristics, color, flavor and odor, appearance, absence of grit or dirt, defects, and character.

The official grade of a lot of frozen onions covered by these standards will be determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Products Thereof, and Certain Other Processed Food Products (7 CFR part 52 through 52.83).

The new U.S. Standards for Grades of Frozen Onions provide a common language for trade and reflect the current marketing of frozen onions. The standards will be effective 30 days after the date of publication in the **Federal Register**.

Authority: 7 U.S.C. 1621–1627.

Dated: August 16, 2017.

Bruce Summers,

Acting Administrator, Agricultural Marketing Service.

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DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

9 CFR Parts 530, 531, 532, 533, 534, 537, 539, 540, 541, 544, 548, 550, 552, 555, 557, 559, 560, and 561

[Docket No. FSIS–2017–0039]

Educational Meeting on the Mandatory Inspection of Fish of the Order Siluriformes and Products Derived From Such Fish Final Rule Implementation

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notification of educational meeting.

SUMMARY: The Food Safety and Inspection Service (FSIS) is announcing an educational meeting to discuss the enforcement and implementation of the Final Rule, "Mandatory Inspection of Fish of the Order Siluriformes and Products Derived from Such Fish." Fish of the order Siluriformes include fish of several families, including catfish (fish of the family Ictaluridae), basa, tra, and swai (fish of the family Pangasiidae), and clarias (fish of the Clariidae family). FSIS will present information on the upcoming full implementation of the regulatory requirements at official domestic establishments that process Siluriformes fish and fish products, as well as information on entry procedures and reinspection at official import inspection establishments. FSIS is particularly interested in soliciting participation from representatives from domestic wild-caught operations that process Siluriformes fish and fish products.

The primary objectives of the meeting are to provide updated information to stakeholders and to encourage dialogue between FSIS and the Siluriformes fish industry. Affected industry and interested individuals, organizations, and other stakeholders are invited to participate in the meeting.

DATES: The meeting will be held in Webster, FL on Friday, August 25, 2017; 10:00 a.m.–4:00 p.m. ET, at the Florida Bass Conservation Center, 3583 CR 788, in Webster, FL. For directions and parking instructions, please visit: http://myfwc.com/media/244914/FBCC_rack_card08.pdf.

FOR FURTHER INFORMATION CONTACT: Evelyn Arce, Outreach and Partnership Division, Office of Outreach, Employee Education and Training, FSIS, 1400 Independence Ave. SW., Mail Stop 3778, Washington, DC 20250; Telephone: (202) 418–8903; Fax: (202)

690–6519; Email: Evelyn.Arce@fsis.usda.gov, regarding additional information about this meeting or to arrange for special accommodations.

Questions regarding the mandatory inspection of fish of the order Siluriformes and products derived from such fish may be directed to AskFish@fsis.usda.gov.

SUPPLEMENTARY INFORMATION: Further information on these meetings will be posted on FSIS Web site at: <https://www.fsis.usda.gov/wps/portal/fsis/newsroom/meetings> and through the *FSIS Constituent Update*.

The final rule may be accessed from the FSIS Web site at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/regulations/federal-register/interim-and-final-rules>. Registration: To pre-register for the meeting, please go to <http://www.fsis.usda.gov/wps/portal/fsis/newsroom/meetings>.

Background

On December 2, 2015, FSIS published the final rule to establish a mandatory inspection program for fish of the order Siluriformes and products derived from these fish (80 FR 75590). The final rule and other resources and information on Siluriformes fish can be found on the FSIS "Inspection Program for Siluriformes Fish, Including Catfish" Web page: <https://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/siluriformes>.

The final rule was effective March 1, 2016; however, the Agency provided an 18-month transitional period until September 1, 2017, to give domestic establishments time to prepare and comply with the final regulations. The transitional period also provided foreign countries with time to submit the documentation necessary to continue exporting Siluriformes fish and fish products to the United States and to show that they have equivalent inspection systems.

FSIS began inspecting domestic establishments on March 1, 2016, and began selecting imported Siluriformes fish shipments for reinspection on April 15, 2016. During the transitional period, FSIS inspection personnel have exercised broad discretion in enforcing the regulatory requirements, focusing primarily on preventing adulterated or misbranded Siluriformes fish and fish products from entering commerce.

On August 2, 2017, to abide with direction from Congress, FSIS began reinspecting all imported Siluriformes fish and fish products. Specifically, the explanatory statement accompanying the Consolidated Appropriations Act, 2017, Public Law 115–31 Stat. 135, enacted May 5, 2017, directed FSIS to