

important that those interested in this proposed action participate by the close of the 45 day comment period so that substantive comments and objections are made available to the Forest Service at a time when it can meaningfully consider them and respond to them in the final EIS.

To assist the Forest Service in identifying and considering issues and concerns on the proposed action, comments on the draft EIS should be as specific as possible. It is also helpful if comments refer to specific pages or chapters of the draft statement. Comments may also address the adequacy of the draft EIS or the merits of the alternatives formulated and discussed in the statement. Reviewers may wish to refer to the Council on Environmental Quality Regulations for implementing the procedural provisions of the National Environmental Policy Act at 40 CFR 1503.3 in addressing these points.

FOR FURTHER INFORMATION CONTACT: Marcia Andre, District Ranger, Mad River Ranger District, Star Route Box 300, Bridgeville, California 95526 or telephone Janice Stevenson, Project Planner (707) 574-6233.

Dated: February 22, 1995.

Harold J. Slate,

Acting Forest Supervisor.

[FR Doc. 95-5840 Filed 3-9-95; 8:45 am]

BILLING CODE 3410-11-M

California Spotted Owl EIS

AGENCY: Forest Service, USDA.

ACTION: Notice of meeting.

SUMMARY: This notice announces an open house in which the public is invited to participate in information exchange regarding alternatives being considered in the California Spotted Owl Draft Environmental Impact Statement, as they affect the Sequoia National Forest area.

DATES AND TIME: April 10, from 7 p.m. to 9:00 p.m.

ADDRESS: Kernville Elementary School, 13350 Sierra Way, Kernville, CA 93238.

CONTACT PERSON FOR FURTHER

INFORMATION: Judy Schutza, Hot Springs Ranger District, Route 4, Box 548, California Hot Springs, CA 93207. (805) 548-6503.

SUPPLEMENTARY INFORMATION: The Forest Service has released a Draft Environmental Impact Statement (DEIS) to amend the Pacific Southwest Regional Guide and Sierran Province Forest Plans with new management direction for the California Spotted Owl. The purpose of this meeting is to

exchange information with the public regarding the Draft Environmental Impact Statement and the preferred alternative.

The meeting will be informally structured. A member of the team that prepared the DEIS will be available to answer questions and discuss the DEIS. Visual media depicting the alternatives and selected environmental consequences will be displayed.

Judy Schutza,

District Ranger.

[FR Doc. 95-5931 Filed 3-9-95; 8:45 am]

BILLING CODE 3410-11-M

Food Safety and Inspection Service

[Docket No. 95-002N]

Exemption for Retail Stores; Adjustment of Dollar Limitations

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: This notice announces that the dollar limitation currently in effect on the annual sales of poultry products that can be sold by retail stores exempt from Federal inspection requirements to consumers other than household consumers, such as hotels, restaurants and similar institutions, has been adjusted to conform with price change for poultry products as indicated by the Consumer Price Index. The dollar limitation for poultry products increased from \$34,500 to \$35,700 for calendar year 1995. The dollar limitation for meat products remains at \$38,900 for calendar year 1995.

EFFECTIVE DATE: March 10, 1995.

FOR FURTHER INFORMATION CONTACT:

Paula M. Cohen, Director, Regulations Development, Policy, Evaluation and Planning Staff, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250, (202) 720-7164.

Background

Federal inspection of meat and poultry products prepared for sale or distribution in commerce or in States designated under section 301(c) of the Federal Meat Inspection Act (FMIA) (21 U.S.C. 661(c)) and section 5(c) of the Poultry Products Inspection Act (PPIA) (21 U.S.C. 454(c)) is required by law and administered by the Food Safety and Inspection Service (FSIS). However, section 301(c)(2) of the FMIA (21 U.S.C. 661(c)(2)) and section 5(c)(2) of the PPIA (21 U.S.C. 454(c)(2)) state that the general requirement of routine Federal inspection “* * * shall not apply to

operations of types traditionally and usually conducted at retail stores * * * when conducted at any retail store * * * for sale in normal retail quantities * * * to consumers * * *.”

FSIS regulations (9 CFR 303.1(d) and 381.10(d)) define retail stores that qualify for exemption from routine Federal inspection under the FMIA or PPIA. Under the regulations, whether an establishment is an exempt retail establishment depends, in part, upon the percentage and volume of its trade with consumers other than household consumers, such as hotels, restaurants and similar institutions. Accordingly, the Federal meat and poultry products inspection regulations state in terms of dollars the maximum amount of meat and poultry products which may be sold to nonhousehold consumers if the establishment is to remain an exempt retail establishment. During calendar year 1994, the maximum amount for meat products was \$38,900; for poultry products, the amount was \$34,500.

The Federal meat and poultry products inspection regulations (9 CFR 303.1(d)(2)(iii)(b) and 381.10(d)(2)(iii)(b)) further provide that the dollar limitation on product sales by retail stores to consumers other than household consumers will be automatically adjusted during the first quarter of each calendar year whenever the Consumer Price Index, published by the Bureau of Labor Statistics (BLS), Department of Labor, indicates a change during the previous year in the price of the same volume of product exceeding \$500, upward or downward. The regulations also require that notice of the adjusted dollar limitation be published in the **Federal Register**.

The BLS Consumer Price Index for 1994 indicates an average annual price increase in meat products of 0.6 percent and an average annual price increase in poultry products of 3.4 percent. When rounded off to the nearest \$100, the price increase for meat products amounts to \$200 and the price increase for poultry products amounts to \$1,200. As a percentage of the existing dollar limitation, change in excess of \$500 is indicated for poultry products only.

Accordingly, FSIS, in accordance with §§ 303.1(d)(2)(iii)(b) and 381.10(d)(2)(iii)(b) of the regulations, has maintained the dollar limitation of permitted sales of meat products at \$38,900 and raised the dollar limitation of permitted sales for poultry products from \$34,500 to \$35,700.

Done at Washington, DC, on February 28, 1995.

Michael R. Taylor,

Acting Under Secretary for Food Safety.

[FR Doc. 95-5830 Filed 3-9-95; 8:45 am]

BILLING CODE 3410-DM-P

[Docket No. 95-009N]

Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems—Notice of Scientific/ Technical Conference and Request for Papers

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: The Food Safety and Inspection Service (FSIS) will hold a scientific/technical conference, "New Technology to Improve Food Safety," on April 12-13, 1995, at the Holiday Inn O'Hare Airport, Rosemont, Illinois. The purpose of the conference is to discuss ways of developing and subsequently introducing new technologies to improve food safety.

ADDRESSES: Papers should be sent to: Dr. Pat Basu, Director, Technology Transfer and Coordination Staff, Science and Technology, FSIS, USDA, Room 302 Cotton Annex, 300 12th Street, SW., Washington, DC 20250.

FOR FURTHER INFORMATION CONTACT: Dr. Pat Basu at (202) 720-8623.

SUPPLEMENTARY INFORMATION: On February 3, 1995, FSIS published a proposed rule "Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems" (60 FR 6774). In that document, the Agency proposed a number of regulatory changes applicable to Federal- and State-inspected meat and poultry establishments. The proposed changes were designed to reduce the occurrence and numbers of pathogenic microorganisms in meat and poultry products, thereby reducing the incidence of foodborne illness associated with the consumption of these products.

In the proposed rule, FSIS stated its intent to review its current policies and procedures governing review and approval of in-plant technologies that improve the safety of meat and poultry products, and to convene a public meeting to gain information on ways the Agency might improve its role in fostering and overseeing the implementation of such technologies. FSIS believes that the development and proper use of technology can contribute significantly to improving the safety of the food supply. FSIS recognizes that

members of the regulated industry have complained that some of the Agency's control mechanisms stifle innovation, potentially impeding progress that could improve food safety. The Agency also recognizes consumer groups' concern that technologies be proven effective and safe before use, and that the scientific processes used by FSIS to evaluate technologies be open to public scrutiny and participation. To discuss these issues, FSIS is hosting a scientific/technical conference.

The first conference, "New Technology to Improve Food Safety" will be held on April 12-13, 1995, at the Holiday Inn O'Hare Airport, 5440 North River Road, Rosemont, IL 60018, (708) 671-6350. The conference will begin each day at 8:30 a.m. and end at 4:30 p.m. on April 12th; at noon on April 13th.

Conference Agenda

The conference will consist of three sessions as follows:

Session I: "The Role of Innovation in Enhancing the Safety of Meat and Poultry Products"

Speakers will give examples of new food safety technologies that have been introduced.

Session II: "Models for Government Facilitation of Technology Development and Transfer"

U.S. Government representatives and a representative from a foreign country will discuss various government models used in the United States and abroad to encourage the development and implementation of new technologies.

Session III: "New Technologies for Reducing Pathogens, Especially *Escherichia coli* O157:H7"

Speakers will address promising new technologies developed to reduce food pathogens.

Thomas J. Billy, Associate Administrator, FSIS will moderate and be joined by a panel consisting of: Patricia Stolfa, Associate Deputy Administrator for Science and Technology, FSIS; Gene Lyons, Research Leader, Richard Russell Research Center, Agricultural Research Service; a consumer representative; and an industry representative.

At each session, invited speakers from FSIS, other government agencies, industry, and academia groups will give presentations relevant to that session's topic. At Sessions I and III, selected participants that have sent papers to FSIS (see below for details of paper submission) will give a 5 minute presentation. Finally, the panel will have an opportunity to ask the presenters questions.

Submission of Papers

For Sessions I and III, interested persons may submit a paper to FSIS. For Session I, FSIS solicits papers detailing experiences and examples of innovative technologies that have improved food safety. For Session III, FSIS solicits papers presenting information on new technologies for reducing pathogens, especially *Escherichia coli* O157:H7. Papers should present information pertaining to effectiveness and cost of the technology, employee safety, and consumer acceptance of the technology. Session II consists of presentations from representatives from U.S. government agencies and a representative from a foreign country, and papers will not be presented.

Selected persons submitting papers will be invited to give a 5 minute presentation summarizing their paper. If the same subject is covered in more than one paper, FSIS will have the authors combine their presentation for a single 5 minute presentation or select the first paper submitted on the issue and have that author give a presentation.

All papers must be received by March 31, 1995, to be considered for the conference. Please indicate if the paper is for Session I or Session III. Two copies of each paper should be submitted (See ADDRESSES), along with hard copies of any slides to be used in the presentation.

Availability of Information

After the conference, the panel will prepare a report of the proceedings addressing the issues presented. This report will include information on how FSIS can assist in the development and introduction of new technologies to improve food safety. Any reports by the panel, transcripts of the conference, and copies of all the papers received will be available in the FSIS Docket Clerk's Office, Room 3171, South Agriculture Building, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

Attendance and Hotel Reservations

Please call Ms. Betsy Kogan at (202) 205-0699 if you plan to attend the conference. Additionally, FSIS has reserved a block of rooms at the hotel for \$85 per night. Reservations may be made by contacting the hotel at (708) 671-6350.

Done at Washington, DC, on March 6, 1995.

Michael R. Taylor,

Acting Under Secretary for Food Safety.

[FR Doc. 95-5995 Filed 3-9-95; 8:45 am]

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