Deer Fence Road; then north along Deer Fence Road to sec. 6; then east along sec. 6 to sec. 2; then south along sec. 2 to sec. 35; then west along sec. 35 to the point of beginning.

Hillsborough County. That portion of the county bounded by a line drawn as follows: Beginning at the northwest corner of sec. 34, T. 31, R. 19; then south along sec. 34, T. 31, R. 19, to 24th Street NE; then south along 24th Street NE to sec. 3 and 10, T. 32, R. 19; then south along sec. 3 and 10, T. 32, R. 19, to 24th Street SE; then south along 24th Street SE to sec. 15, 14, and 13, T. 32, R. 19; then east along sec. 15, 14, and 13, T. 32, R. 19, to sec. 18, T. 32, R. 20; then east along sec. 18, T. 32, R. 20, to Bishop Road; then east along Bishop Road to West Lake Drive; then north along West Lake Drive to sec. 32 and 31, T. 31, R. 20; then west along sec. 32 and 31, T. 31, R. 20, to sec. 36, 35, and 34, T. 31, R. 19; then west along sec. 36, 35, and 34, T. 31, R. 19, to the point of beginning.

Manatee County. That portion of the county bounded by a line drawn as follows: Beginning at the intersection of Interstate Highway 75 and the shoreline of the Manatee River; then west along the shoreline of the Manatee River to the shoreline of the Terra Ceia Bay; then northeast along the shoreline of the Terra Ceia Bay to sec. 25, 24, 13, 12, and 1, T. 33 S., R. 17 E.; then north along sec. 25, 24, 13, 12, and 1, T. 33 S., R. 17 E., to the Manatee/Hillsborough County line; then east along the Manatee/Hillsborough County line to sec. 3 and 10, T. 33 S., R. 18 E.; then south along sec. 3 and 10, T. 33 S., R. 18 E., to Carter Road; then south along Carter Road to sec. 22 and 27, T. 33 S., R. 18 E.; then south along sec. 22 and 27, T. 33 S., R. 18 E., to 69th Street East; then east along 69th Street East to Erie Road; then south along Erie Road to U.S. Highway 301; then southwest along U.S. Highway 301 to Interstate Highway 75; then south along Interstate Highway 75 to the point of beginning.

That portion of the county bounded by a line drawn as follows: Beginning at the northwest corner of sec. 8, 9, 10, 11, and 12, T. 33 S., R. 21 E.; then east along sec. 8, 9, 10, 11, and 12, T. 33 S., R. 21 E., to sec. 12, T. 33 S., R. 21 E.; then south along sec. 12, T. 33 S., R. 21 E., to sec. 18, 19, 30, and 31, T. 33 S., R. 22 E.; then east along sec. 18, 19, 30, and 31, T. 33 S., R. 22 E., to sec. 6, T. 34 S., R. 22 E.; then south along sec. 6, T. 34 S., R. 22 E., to sec. 7, T. 34 S., R. 22 E.; then west along sec. 7, T. 34 S., R. 22 E., to sec. 12, 11, 10, and 9, T. 34 S., R. 21 E.; then south along sec. 12, 11, 10, and 9, T. 34 S., R. 21 E., to sec. 8 and 5, T. 34 S., R. 21 E.; then north along sec. 8 and 5, T. 34 S., R. 21 E., to sec. 31, 29, 20, 17, and 8, T. 33 S., R. 21 E.; then north along sec. 31, 29, 20, 17, and 8, T. 33 S., R. 12 E., to the point of beginning.

* * * * *

Done in Washington, DC, this 29th day of August 2000.

Bobby R. Acord,

Acting Administrator, Animal and Plant Health Inspection Service.

[FR Doc. 00–22636 Filed 9–1–00; 8:45 am]

BILLING CODE 3410–01–U

DEPARTMENT OF AGRICULTURE

Agricultural Marketing Service

7 CFR Part 927

[Docket No. FV00–927–1 FRC]

Winter Pears Grown in Oregon and Washington; Establishment of Quality Requirements for the Beurre D'Anjou Variety of Pears; Correction

AGENCY: Agricultural Marketing Service, USDA.

ACTION: Final rule; correction.

SUMMARY: The Agricultural Marketing Service published in the **Federal Register** on August 7, 2000, a final rule which established quality requirements for the Beurre D'Anjou (Anjou) variety of pears under the winter pear marketing order. This document corrects the regulatory text of that rule.

EFFECTIVE DATE: September 6, 2000.

FOR FURTHER INFORMATION CONTACT: George J. Kelhart, Marketing Order Administration Branch, Fruit and Vegetable Programs, AMS, USDA, room 2525–S, P.O. Box 96456, Washington, DC 20090–6456; telephone 202–720–2491.

SUPPLEMENTARY INFORMATION:

Background

The final regulations that are the subject of this correction revised § 927.105 and added a new § 927.316.

Need for Correction

As published, the regulatory text in paragraph (a) of § 927.316 indicates, in part, that Beurre D'Anjou pears shall have a certification by the Federal-State Inspection Service, issued prior to shipment, showing that such pears have an average pressure test of 14 pounds. The words ''or less'' were inadvertently omitted following the words ''14 pounds.'' The words ''14 pounds or less'' are needed to recognize that pears naturally ripen and soften, over time, and could have an average pressure test less than 14 pounds, which would be acceptable in the marketplace.

Correction of Publication

Accordingly, the publication of the final rule (Docket No. FV00–927–1 FR), which was the subject of FR Doc. 00–19875 is corrected as follows:

1. On page 48139, column two, paragraph (a), line 8 is corrected by inserting the words ''or less.'' after the words ''14 pounds''.

2. The authority citation for 7 CFR part 927 continues to read as follows:

Authority: 7 U.S.C. 601–674.

Dated: August 29, 2000.

Robert C. Keeney,

Deputy Administrator, Fruit and Vegetable Programs.

[FR Doc. 00–22579 Filed 9–1–00; 8:45 am]

BILLING CODE 3410–02–U

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

9 CFR Parts 318 and 381

[Docket No. 97–001C]

RIN 0583–AC35

Elimination of Requirements for Partial Quality Control Programs; Correction

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Correction to final rule.

SUMMARY: This document contains corrections to the final rule ''Elimination of Requirements for Partial Quality Control Programs'' (Docket 97–001F) which was published on May 30, 2000 in the **Federal Register** (65 FR 34381). The final rule removes the remaining requirements pertaining to partial quality control (PQC) programs. A PQC program controls a single product, operation, or part of an operation in a meat or poultry establishment. Removal of these requirements will make the Federal meat and poultry inspection regulations more consistent with FSIS's regulations on pathogen reduction and hazard analysis and critical control point systems and give inspected establishments greater flexibility to adopt new technologies and methods that will improve food safety and other consumer protections.

DATES: Effective August 28, 2000.

FOR FURTHER INFORMATION CONTACT: Daniel L. Engeljohn, Ph.D., Director, Regulations Development and Analysis Division, Office of Policy, Program Development, and Evaluation, Food

Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250–3700; (202) 720–5627, fax number (202) 690–0486.

SUPPLEMENTARY INFORMATION:

Background

The final rule that is the subject of these corrections amends the meat and poultry products inspection regulations by removing the remaining requirements pertaining to partial quality control (PQC) programs. A PQC program controls a single product, operation, or part of an operation in a meat or poultry establishment, whereas a total quality control (TQC) system controls all products and processes in an establishment. FSIS is removing the design requirements for PQC programs and the requirements for establishments to have PQC programs for certain products or processes. The amended regulations are more consistent with the Agency's Pathogen Reduction (PR)/ Hazard Analysis and Critical Control Points (HACCP) regulations, and inspected establishments will have greater flexibility to adopt new technologies and methods that will improve food safety and other consumer protections.

Under the PR/HACCP regulations (at 9 CFR 417.2(b)(3)), thermal processing establishments do not have to have HACCP plans that address food safety hazards associated with microbial contamination if the establishments comply with the canning regulations in 9 CFR 318 subpart G or 9 CFR 381 subpart X. The canning regulations, before amendment by the May 30 final rule, have allowed establishments to handle process deviations or finished product inspections with TQC system provisions or PQC programs or specified procedures for handling deviations during processing or through record review (9 CFR 318.308(d), 318.309(d), 381.308(d), 381.309(d)). The PQC-related requirements pertaining to the control of process deviations and finished product inspections at canning establishments are among the requirements eliminated by the final rule.

Need for Correction

As published, the final rule contained errors in the regulatory text that could prove to be misleading because they are inconsistent with the preamble explanation.

As FSIS noted in the preamble to the final rule eliminating PQC requirements (65 FR 34385), the proposed rule on the subject would have provided options for handling process deviations and finished product inspections to thermal processing establishments that were not yet subject to the PR/HACCP regulations. During the period before the PR/HACCP regulations were implemented in all establishments, FSIS maintained a policy of encouraging the early adoption of HACCP systems by establishments to which the PR/HACCP regulations were not yet applicable (63 FR 4622; January 30, 1998). Thus, the proposed options included HACCP plan provisions addressing food safety hazards associated with microbial contamination, as well as TQC system provisions and alternative documented procedures for handling process deviations. Because the final rule eliminating PQC requirements was published after January 25, 2000, when all FSIS-inspected establishments became subject to the PR/HACCP requirements, it is no longer necessary to provide options specifically for establishments not yet subject to those regulations. The final rule preamble states that deviations in processing are now to be handled according to HACCP plan or alternative procedures, and cites §§ 318.308(d) and 381.308(d).

In the context of the proposed rule, the cited subsections were to provide procedures for handling process deviations where the establishment's HACCP plan does not address food safety hazards associated with microbial contamination hazards, where there is no approved TQC system, or where the establishment has no alternative documented procedures (such as PQC programs) for handling process deviations. The proposed introductory text of these subsections paralleled the proposed introductory text for the subsections on alternative finished product inspection procedures (§§ 318.309(d) and 381.309(d)). The procedures provided by §§ 318.308(d), 318.309(d), 381.308(d), and 381.309(d), and the alternatives delineated in the proposed introductory text of those subsections, were to be available to all thermal processing establishments.

In the preamble to the final rule, FSIS further stated that it was including, as an option for handling process deviations or final product inspections, alternative documented procedures that ensure that only safe and stable products are shipped in commerce (65 FR 34385, col. 3). This option is intended to provide canning establishments with the flexibility to use PQC programs or other procedures for these purposes. However, in the regulatory text of the final rule, FSIS provided such an option for handling final product inspections (§§ 318.309(a), 381.309(a)) but not for handling process deviations (§§ 318.308(b), 381.308(b)). Also, the introductory text of §§ 318.308(d) and 381.308(d), ''alternative procedures for handling process deviations,'' and the introductory text of 318.309(d) and 381.309(d), ''alternative procedures for handling finished product inspections,'' does not state explicitly what the procedures are alternative to.

FSIS is therefore correcting §§ 318.308 (b) and (d), 381.308(b) and (d), 318.309(d), and 381.309(d) to reflect the Agency's intention to provide, for the handling of process deviations and finished product inspections, alternative documented procedures that ensure that thermally processed products will be safe and stable.

Correction of Publication

Accordingly, the publication on May 30, 2000, of the final rule (Docket No. 97–054F), which was the subject of FR Docket 00–12659, is corrected as follows:

§ 318.308 [Corrected]

1. On page 34389, in the second column, § 318.308, paragraphs (b)(1) and (d), introductory text, are revised to read as follows:

* * * * *

(b) * * *

(1)(i) A HACCP plan for canned product that addresses hazards associated with microbial contamination, or,

(ii) Alternative documented procedures that will ensure that only safe and stable product is shipped in commerce; or

(iii) Paragraph (d) of this section.

* * * * *

(d) Procedures for handling process deviations where the HACCP plan for thermally processed/commercially sterile product does not address food safety hazards associated with microbial contamination, where there is no approved total quality control system, or where the establishment has no alternative documented procedures for handling process deviations.

* * * * *

§ 318.309 [Corrected]

2. On page 34389, in the third column, § 318.309, paragraph (d), introductory text, is revised to read as follows:

* * * * *

(d) Procedures for handling finished product inspections where the HACCP plan for thermally processed/ commercially sterile product does not address food safety hazards associated with microbial contamination, where there is no approved total quality control system, or where the

establishment has no alternative documented procedures for handling process deviations.

* * * * *

§ 381.308 [Corrected]

3. On pages 34390 and 34391, in the first column, § 381.308, paragraphs (b)(1) and (d), introductory text, are revised to read as follows:

* * * * *

(b) * * *

(1)(i) A HACCP plan for canned product that addresses hazards associated with microbial contamination, or,

(ii) Alternative documented procedures that will ensure that only safe and stable product is shipped in commerce; or

(iii) Paragraph (d) of this section.

* * * * *

(d) Procedures for handling process deviations where the HACCP plan for thermally processed/commercially sterile product does not address food safety hazards associated with microbial contamination, where there is no approved total quality control system, or where the establishment has no alternative documented procedures for handling process deviations.

* * * * *

§ 381.309 [Corrected]

4. On page 34391, in the second column, § 381.309, paragraph (d), introductory text, is revised to read as follows:

* * * * *

(d) Procedures for finished product inspections where the HACCP plan for thermally processed/commercially sterile product does not address food safety hazards associated with microbial contamination, where there is no approved total quality control system, or where the establishment has no alternative documented procedures for handling process deviations.

* * * * *

Dated: August 29, 2000.

Thomas J. Billy,

Administrator.

[FR Doc. 00–22502 Filed 9–1–00; 8:45 am]

BILLING CODE 3410–DM–P

NUCLEAR REGULATORY COMMISSION

10 CFR Part 72

RIN 3150–AG15

Clarification and Addition of Flexibility; Correction

AGENCY: Nuclear Regulatory Commission.

ACTION: Final rule; correction.

SUMMARY: This document corrects a final rule appearing in the **Federal Register** on August 21, 2000 (65 FR 50606). This action is necessary to correct an erroneous Accession Number.

FOR FURTHER INFORMATION CONTACT: Anthony DiPalo, Office of Nuclear Material Safety and Safeguards, Washington, DC 20555–0001, telephone 301–415–6191, e-mail ajd@nrc.gov.

SUPPLEMENTARY INFORMATION: On page 50606, in the right column, in the third complete paragraph, in the last line, ''ML003736106'' is corrected to read ''ML003701140''.

Dated at Rockville, Maryland, this day 29th of August 2000.

For the Nuclear Regulatory Commission.

David L. Meyer,

Chief, Rules and Directives Branch, Division of Administrative Services, Office of Administration.

[FR Doc. 00–22647 Filed 9–1–00; 8:45 am]

BILLING CODE 7590–01–P

SMALL BUSINESS ADMINISTRATION

13 CFR Part 121

Small Business Size Regulations; Size Standards and the North American Industry Classification System; Correction

AGENCY: Small Business Administration.

ACTION: Final rule; correction.

SUMMARY: This is a technical correction to the final rule that the Small Business Administration (SBA) published in the **Federal Register** (65 FR 30836–30863) on May 15, 2000. In that rule the Small Business Administration adopted a new table of small business size standards for industries as they are defined in the North American Industry Classification System (NAICS). SBA is providing below a complete replacement table for the one that was contained in that final rule. The table that was published on May 15, 2000, contained errors that occurred during the printing process. The errors are significant in nature and number, and SBA believes that they would be misleading if not corrected. SBA is including, as well, minor editorial changes, although if they were not made, they would not mislead or otherwise affect the correct use of the size standards. This table also includes updated size standards based on two other final rules that SBA subsequently published in the **Federal Register**. Effective October 1, 2000, all users of small business size standards must use the table of small business size standards below, in place of the table included in the May 15, 2000, **Federal Register**.

DATES: Effective on October 1, 2000.

FOR FURTHER INFORMATION CONTACT: Carl Jordan, Office of Size Standards, at (202) 205–6618.

SUPPLEMENTARY INFORMATION: SBA is publishing below a new complete table of small business size standards based on industries as they are defined in NAICS. This table corrects, updates and replaces the table included in the final rule SBA published in the **Federal Register** on May 15, 2000. The originally published table included a number of errors that occurred during the printing process. Because the errors are significant in nature and number, SBA believes that merely listing the corrections is not sufficient. Therefore, this new full table replaces the table found in the final rule published on May 15, 2000.

List of Corrected Errors

Page 30841—NAICS 211112—deleted under Subsector 115, where it is duplicated. It appears correctly in Subsector 211.

Page 30843—NAICS 311421—footnote ''14'' is corrected to read footnote ''3.''

Page 30850—NAICS 336413—added footnote ''7,'' which had been omitted.

Page 30853—NAICS 448130—corrected size standard to ''$5.0'' million.

Page 30853—NAICS 448150—corrected size standard to ''$5.0'' million.

Page 30853—NAICS 452990—deleted redundant dollar sign.

Page 30853—NAICS 454110—corrected size standard to ''$18.5'' million.

Page 30854—NAICS 454311—deleted redundant dollar sign.

Page 30854—NAICS 481111—deleted dollar sign.

Page 30854—NAICS 481112—deleted dollar sign.

Page 30854—NAICS 481211—deleted dollar sign.

Page 30854—NAICS 481212 and NAICS 481219 corrected to read as follows: