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**DEPARTMENT OF HEALTH AND HUMAN SERVICES****Food and Drug Administration**

[Docket No. 01D-0276]

**Agency Information Collection Activities; Announcement of OMB Approval; Suggested Documentation for Demonstrating Compliance With the Channels of Trade Provision for Foods with Vinclozolin Residues****AGENCY:** Food and Drug Administration, HHS.**ACTION:** Notice.

**SUMMARY:** The Food and Drug Administration (FDA) is announcing that a collection of information entitled "Suggested Documentation for Demonstrating Compliance With the Channels of Trade Provision for Foods with Vinclozolin Residues" has been approved by the Office of Management and Budget (OMB) under the Paperwork Reduction Act of 1995.

**FOR FURTHER INFORMATION CONTACT:**

Peggy Schlosburg, Office of Information Resources Management (HFA-250), Food and Drug Administration, 5600 Fishers Lane, Rockville, MD 20857, 301-827-1223.

**SUPPLEMENTARY INFORMATION:** In the *Federal Register* of October 23, 2001 (66 FR 53614), the agency announced that the proposed information collection had been submitted to OMB for review and clearance under 44 U.S.C. 3507. An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number. OMB has now approved the information collection and has assigned OMB control number 0910-0484. The approval expires on March 31, 2005. A copy of the supporting statement for this information collection is available on the Internet at <http://www.fda.gov/ohrms/dockets>.

Dated: April 5, 2002.

**Margaret M. Dotzel,***Associate Commissioner for Policy.*

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**DEPARTMENT OF HEALTH AND HUMAN SERVICES****Food and Drug Administration****Food Safety Research; Availability of Cooperative Agreements; Request for Applications****AGENCY:** Food and Drug Administration, HHS.**ACTION:** Notice.

**SUMMARY:** The Food and Drug Administration (FDA), in this request for applications (RFA), is announcing the availability of approximately \$750,000 in research funds for fiscal year (FY) 2002. These funds will be used to support collaborative research efforts between the Center for Food Safety and Applied Nutrition (CFSAN) and scientists and to complement and accelerate ongoing research in five project areas in order to reduce the incidence of foodborne illness and to protect the nation's food supply, food additives, and dietary supplements.

**DATES:** Submit applications by May 30, 2002.

**ADDRESSES:** Submit completed applications to Maura Stephanos, Grants Management Specialist, Grants Management Staff (HFA-520), Division of Contracts and Procurement Management, Food and Drug Administration, 5600 Fishers Lane, rm. 2129, Rockville, MD 20857, 301-827-7183, FAX 301-827-7106, e-mail: [mstepha1@oc.fda.gov](mailto:mstepha1@oc.fda.gov). Application forms are available either from Maura Stephanos (address above) or on the Internet at <http://grants.nih.gov/grants/funding/phs398/phs398.html>. **NOTE:** Do not send applications to the Center for Scientific Research (CSR), National Institutes of Health (NIH).

**FOR FURTHER INFORMATION CONTACT:**

Regarding the administrative and financial management aspects of this notice: Maura Stephanos (address above).

Regarding the programmatic aspects of this notice: John W. Newland, Microbial Research Coordinator, Office of Science (HFS-06), Center for Food Safety and Applied Nutrition, Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, 301-436-1915, e-mail: [john.newland@cfsan.fda.gov](mailto:john.newland@cfsan.fda.gov).

**SUPPLEMENTARY INFORMATION:****I. Background**

FDA is committed to reducing the incidence of foodborne illness to the greatest extent feasible and to protecting the integrity of the nation's food supply. Research in food safety seeks to reduce

the incidence of foodborne illness by improving our ability to detect and quantitate foodborne pathogens, toxins and chemicals that could jeopardize the security of the food supply, and to find new and improved ways to control these agents. CFSAN supports multiyear cooperative agreements intended to help achieve these research goals of reducing the incidence of foodborne illness and ensuring the integrity of foods, food additives, and dietary supplements. This extramural program supports novel collaborative research efforts between CFSAN and scientists and leverages expertise not found within CFSAN to complement and accelerate ongoing research. Collaborations such as these provide information critical to food safety guidance and policymaking, and stimulate fruitful interactions between FDA scientists and those within the greater research community.

In continuation of this effort, CFSAN will provide FY 2002 funds to be used for research to help enhance the following capabilities of the agency: The ability to detect and control the presence of human pathogens, food allergens, toxins, and other bioactive compounds that may be present in FDA-regulated products; and the development of a framework by which the possible risk posed by potential high threat agents that might be used to adulterate particular foods, food additives, and dietary supplements can be ranked and systematically evaluated.

FDA is announcing the availability of research funds for FY 2002 to support research in the following five project categories: (1) Development and implementation of a risk-ranking framework to evaluate potential high threat microbiological agents, toxins, and chemicals in food; (2) practical application of laboratory based biosensor detection technology to detect and analyze microbiological agents, food allergens, toxins, and other bioactive compounds in foods, food additives, and dietary supplements; (3) multi-residue capillary gas chromatographic/mass spectrometric (GC/MS) technique for the detection of chemicals that may be present as contaminants in foods, food additives, and dietary supplements; (4) evaluation of the efficacy of multiple heat treatments used during the production of dairy products relative to the inactivation of bacterial spores; and (5) development of a bioinformatic approach, using predictive algorithms and protein sequence databases (structural proteomics), to identify the potential allergenicity of food proteins. Approximately \$750,000 will be available in FY 2002. Of this amount,