

# Rules and Regulations

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This section of the FEDERAL REGISTER contains regulatory documents having general applicability and legal effect, most of which are keyed to and codified in the Code of Federal Regulations, which is published under 50 titles pursuant to 44 U.S.C. 1510.

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## DEPARTMENT OF AGRICULTURE

### Food and Nutrition Service

#### 7 CFR Part 271

#### General Information and Definitions

##### *CFR Correction*

In Title 7 of the Code of Federal Regulations, parts 210 to 299, revised as of January 1, 2006, on page 555, in § 271.2, after the definition of "Small project area" remove paragraph (2).

[FR Doc. 06-55517 Filed 5-5-06; 8:45 am]

BILLING CODE 1505-01-D

## DEPARTMENT OF AGRICULTURE

### Animal and Plant Health Inspection Service

#### 7 CFR Part 319

#### Foreign Quarantine Notices

##### *CFR Correction*

In Title 7 of the Code of Federal Regulations, parts 300 to 399, revised as of January 1, 2006, make the following corrections:

1. On page 378, in § 319.56-2d, paragraph (c), and on page 384, in § 319.56-2l, paragraph (b)(2)(ii), remove the title "Deputy Administrator of the Plant Protection and Quarantine Programs" and add in its place "Administrator"; and

2. On page 385, in § 319.56-2m, remove the table in paragraph (b).

[FR Doc. 06-55516 Filed 5-5-06; 8:45 am]

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## DEPARTMENT OF AGRICULTURE

### Food Safety and Inspection Service

#### 9 CFR Part 417

[Docket No. 05-016N; FDMS Docket No. FSIS-2005-0035]

#### The Use of Ingredients of Potential Public Health Concern

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

**ACTION:** Compliance with the HACCP system regulations and request for comment.

**SUMMARY:** The Food Safety and Inspection Service (FSIS) is publishing this document to inform establishments that prepare meat and poultry products of the need to ensure that they maintain proper control over the use of ingredients, especially those that present a potential public health concern, and over the ingredient labeling of their products.

Establishments should ensure that their systems provide such control as part of their next reassessment of their HACCP systems. FSIS invites comments on the matters presented in this document.

**DATES:** The Agency must receive comments by July 7, 2006.

**ADDRESSES:** FSIS invites interested persons to submit comments on this document. Comments may be submitted by any 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. FSIS prefers to receive comments through the Federal eRulemaking Portal. Go to <http://www.regulations.gov> and, in the "Search for Open Regulations" box, select "Food Safety and Inspection Service" from the agency drop-down menu, and then click on "Submit." In the Docket ID column, select the Docket Number, FSIS-2005-0035, to submit or view public comments and to view supporting and related materials available electronically. After the close of the comment period, the docket can be viewed using the "Advanced Search" function in Regulations.gov.

Mail, including floppy disks or CD-ROM's, and hand- or courier-delivered items: Send to Docket Clerk, U.S. Department of Agriculture, Food Safety

and Inspection Service, 300 12th Street, SW., Room 102 Cotton Annex, Washington, DC 20250.

Electronic mail: [fsis.regulationscomments@fsis.usda.gov](mailto:fsis.regulationscomments@fsis.usda.gov). All submissions received must include the Agency name and docket number 05-016N and FDMS Docket Number FSIS-2005-0035.

All comments submitted in response to this document, as well as research and background information used by FSIS in developing this document, will be posted to the regulations.gov Web site and on the Agency's Web site at [http://www.fsis.usda.gov/regulations\\_&\\_policies/2006\\_Notices\\_Index/index.asp](http://www.fsis.usda.gov/regulations_&_policies/2006_Notices_Index/index.asp). The background information and comments also will be available for public inspection in the FSIS Docket Room at the address listed above between 8:30 a.m. and 4:30 p.m., Monday through Friday.

**FOR FURTHER INFORMATION CONTACT:** Robert C. Post, Ph.D., Director, Labeling and Consumer Protection Staff, Office of Policy, Program, and Employee Development, Food Safety and Inspection Service, 1400 Independence Ave., SW., Room 602 Annex, Washington, DC 20250-3700; (202) 205-0279.

#### SUPPLEMENTARY INFORMATION:

##### Background

FSIS administers a regulatory program under the Federal Meat Inspection Act (FMIA) (21 U.S.C. 601 *et seq.*) and Poultry Products Inspection Act (PPIA) (21 U.S.C. 451 *et seq.*) to protect the health and welfare of consumers by preventing the processing and distribution of meat and poultry products that are unwholesome, adulterated, or misbranded, or otherwise unfit for human food.

Under the Federal Meat Inspection Act (FMIA) and the Poultry Products Inspection Act (PPIA), all ingredients used to formulate a meat, poultry, or egg product must be declared in the ingredients statement on product labeling. A product is misbranded under the FMIA, PPIA, or EPIA when it contains ingredients that are permitted but are not declared on product labeling.

In addition to avoiding misbranding, the Pathogen Reduction and Hazard Analysis and Critical Control Point (HACCP) regulations (61 FR 38806, July