

DEPARTMENT OF AGRICULTURE**Forest Service****South Gifford Pinchot National Forest Resource Advisory Committee****AGENCY:** Forest Service, USDA.**ACTION:** Notice of meeting.

SUMMARY: The South Gifford Pinchot National Forest Resource Advisory Committee will meet in Stevenson, Washington. The committee is meeting as authorized under the Secure Rural Schools and Community Self-Determination Act (Pub. L. 110-343) and in compliance with the Federal Advisory Committee Act. The purpose of the meeting is to make recommendations on 36 proposals for Title II funding of projects.

DATES: The meeting will be held on Thursday, June 17, 2010, 9 a.m.-5 p.m.

ADDRESSES: The meeting will be held at the Skamania County Courthouse Annex, 170 NW Vancouver, Ave., Stevenson, WA 98648. Written comments should be sent to Chris Strebiger 10600 51st Circle, Vancouver, WA 98682. Comments may also be sent via e-mail to: cstrebiger@fs.fed.us or via facsimile to 360-891-5045.

All comments, including names and addresses when provided, are placed in the record and are available for public inspection and copying. The public may inspect comments received at the Gifford Pinchot National Forest. Visitors are encouraged to call ahead to 360-891-5005 to facilitate entry into the building.

FOR FURTHER INFORMATION CONTACT: Chris Strebiger, Public Affairs Specialist, at (360) 891-5005, or write to Forest Headquarters Office, Gifford Pinchot National Forest, 10600 NE 51st Circle, Vancouver, WA 98682.

Individuals who use telecommunication devices for the deaf (TDD) may call the Federal Information Relay Service (FIRS) at 1-800-877-8339 between 8 a.m. and 8 p.m., Eastern Standard Time, Monday through Friday.

SUPPLEMENTARY INFORMATION: The meeting is open to the public. The following business will be conducted: Review ongoing Title II projects, elect a committee chair and vicechair, request an indirect project percentage, and provide a public open forum time. Persons who wish to bring related matters to the attention of the Committee may file written statements with the Committee staff before or after the meeting. Public input sessions will be provided and individuals who made written requests by June 15th will have

the opportunity to address the Committee at those sessions.

Dated: May 6, 2010.

Kristie L. Miller,

Acting Deputy Forest Supervisor.

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DEPARTMENT OF AGRICULTURE**Food Safety and Inspection Service**

[Docket No. FSIS-2009-0034]

New Performance Standards for *Salmonella* and *Campylobacter* in Young Chicken and Turkey Slaughter Establishments; New Compliance Guides

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: The Food Safety and Inspection Service (FSIS) is announcing new performance standards for the pathogenic micro-organisms *Salmonella* and *Campylobacter* for use in young chicken and turkey slaughter establishments. The new performance standards were developed in response to a charge from the Food Safety Working Group. The Agency tentatively plans to implement these new performance standards for chilled carcasses in July 2010. The new standards are based on recent FSIS Nationwide Microbiological Baseline Data Collection Programs: The Young Chicken Survey and the Young Turkey Survey. The Agency invites comments on the new performance standards.

FSIS is also announcing that it has posted on its Web site the third edition of the compliance guide for controlling *Salmonella* and *Campylobacter* in poultry and a compliance guide on pre-harvest management to reduce *E. coli* O157:H7 contamination in cattle. FSIS issues guidance documents to present current Agency thinking on specific topics related to food safety. Though Agency guidance documents are recommendations rather than regulatory requirements and are revised as new information becomes available, FSIS encourages meat and poultry establishments to follow this guidance. FSIS requests comments on these guidance documents.

DATES: Comments are due by July 13, 2010.

ADDRESSES: Comments may be submitted by either 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. Go to <http://www.regulations.gov>. Follow the online instructions at that site for submitting comments.

Mail, including floppy disks or CD-ROMs, and hand- or courier-delivered items: Send to Docket Clerk, U.S. Department of Agriculture (USDA), FSIS, Room 2-2127, George Washington Carver Center, 5601 Sunnyside Avenue, Mailstop 5474, Beltsville, MD 20705-5474.

Instructions: All items submitted by mail or electronic mail must include the Agency name and docket number FSIS-2009-0034. Comments received in response to this docket will be made available for public inspection and posted without change, including any personal information, to <http://www.regulations.gov>.

Docket: For access to background documents or to comments received, go to 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:

Daniel Engeljohn, Ph.D., Deputy Assistant Administrator for Office of Policy and Program Development, FSIS, U.S. Department of Agriculture, Room 349-E, Jamie Whitten Building, 14th and Independence, SW., Washington, DC 20250-3700; telephone (202) 205-0495, fax (202) 720-2025; daniel.engeljohn@fsis.usda.gov.

SUPPLEMENTARY INFORMATION:**Background**

FSIS is the public health regulatory agency in the U.S. Department of Agriculture (USDA) that is responsible for ensuring that the nation's commercial supply of meat, poultry, and processed egg products is safe, wholesome, and appropriately labeled and packaged. FSIS is a participant in the President's Food Safety Working Group (FSWG), which was created by President Obama in March 2009 to recommend improvements to the U.S. food safety system. The FSWG is chaired by Secretary of Agriculture Tom Vilsack and Health and Human Services Secretary Kathleen Sebelius. In July 2009, the FSWG published *Key Findings (FSWG Key Findings)* recommending a new, public health-focused approach to food safety based on three core principles: Prioritizing prevention, strengthening surveillance and enforcement, and improving response and recovery.

The FSWG charged FSIS with "cutting *Salmonella* risk in Poultry Products" by "develop[ing] new standards to reduce