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Done at Washington, DC on May 24, 2007.

F. Edward Scarbrough,
U.S. Manager for Codex.

[FR Doc. E7-10326 Filed 5-29-07; 8:45 am]

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DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. FSIS-2007-0019]

National Advisory Committee on Microbiological Criteria for Foods

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice of public meeting.

SUMMARY: This notice announces that the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) will hold public meetings of the full Committee and subcommittees on June 4–8, 2007. The Committee will discuss: (1) Determination of Cooking Parameters for Safe Seafood for Consumers, (2) Assessment of the Food Safety Importance of *Mycobacterium avium* subspecies *paratuberculosis*, (3) Determination of the Most Appropriate Technologies for the Food Safety and Inspection Service to Adopt in Performing Routine and Baseline

Microbiological Analyses, and (4) Parameters for Inoculated Pack Challenge Study Protocols.

DATES: The full Committee will hold open meetings on Monday, June 4, 2007, 1 p.m. to 2:30 p.m., and Friday, June 8, 9 a.m. to 1 p.m. The Subcommittee on Determination of Cooking Parameters for Safe Seafood for Consumers will hold an open meeting on Tuesday, June 5, 2007, from 8:30 a.m. to 5 p.m. The Subcommittee on Determination of the Most Appropriate Technologies for the Food Safety and Inspection Service to Adopt in Performing Routine and Baseline Microbiological Analyses will hold open meetings on Tuesday and Wednesday, June 5–6, 2007, from 8:30 a.m. to 5 p.m. The Subcommittee on Assessment of the Food Safety Importance of *Mycobacterium avium* subspecies *paratuberculosis* will hold open meetings on Wednesday and Thursday, June 6–7, 2007, from 8:30 a.m. to 5 p.m.

ADDRESSES: The June 5–7, 2007, subcommittee meetings will be held at the Aerospace Building, 901 “D” St., SW., Rooms 369–371, Washington, DC 20024. The June 4 and June 8, 2007, full Committee meetings will be held in the conference room at the south end of the U. S. Department of Agriculture (USDA) cafeteria located in the South Building, 1400 Independence Avenue, SW., Washington, DC 20250. All documents related to the full Committee meetings will be available for public inspection in the Food Safety and Inspection Service (FSIS) Docket Room, 300 12th Street, SW., Room 102, Cotton Annex Building, Washington, DC 20250, between 8:30 a.m. and 4:30 p.m., Monday through Friday, as soon as they become available. The NACMCF documents will also be available on the Internet at http://www.fsis.usda.gov/regulations/2007_Notices_Index/.

FSIS will finalize an agenda on or before the meeting dates and post it on the FSIS Internet Web page at http://www.fsis.usda.gov/News/Meetings_&_Events/. Please note that the meeting agenda is subject to change due to the time required for Committee discussions, thus, sessions could start or end earlier or later than anticipated. Please plan accordingly if you would like to attend a particular session or participate in a public comment period.

Also, the official transcripts of the June 4 and 8, 2007, full Committee meetings, when they become available, will be kept in the FSIS Docket Room at the above address and will also be posted on http://www.fsis.usda.gov/About/NACMCF_Meetings/.

The mailing address for the contact person below, Karen Thomas-Sharp is: Food Safety and Inspection Service, U. S. Department of Agriculture, Office of Public Health Science, Aerospace Center, Room 333, 1400 Independence Avenue, SW., Washington, DC 20250–3700.

FOR FURTHER INFORMATION CONTACT:

Persons interested in making a presentation, submitting technical papers, or providing comments at the June 4 and/or June 8, plenary sessions should contact Karen Thomas-Sharp, phone (202) 690–6620, Fax (202) 690–6334, e-mail address: karen.thomas-sharp@fsis.usda.gov, or at the mailing address above. Persons requiring a sign language interpreter or other special accommodations should notify Mrs. Thomas-Sharp by May 29, 2007.

SUPPLEMENTARY INFORMATION:

Background

The NACMCF was established in 1988, in response to a recommendation of the National Academy of Sciences for an interagency approach to microbiological criteria for foods, and in response to a recommendation of the U.S. House of Representatives Committee on Appropriations, as expressed in the Rural Development, Agriculture, and Related Agencies Appropriation Bill for fiscal year 1988. The Charter for the NACMCF is available for viewing on the FSIS Internet Web page at http://www.fsis.usda.gov/About/NACMCF_Charter/.

The NACMCF provides scientific advice and recommendations to the Secretary of Agriculture and the Secretary of Health and Human Services on public health issues relative to the safety and wholesomeness of the U.S. food supply, including development of microbiological criteria and review and evaluation of epidemiological and risk assessment data and methodologies for assessing microbiological hazards in foods. The Committee also provides advice to the Centers for Disease Control and Prevention and the Departments of Commerce and Defense.

Dr. Curt Mann, Deputy Under Secretary for Food Safety, USDA, is the Committee Chair; Dr. Robert E. Brackett, Director of the Food and Drug Administration's Center for Food Safety and Applied Nutrition (CFSAN), is the Vice-Chair; and Gerri Ransom, FSIS, is the Executive Secretariat.

At the subcommittee meetings the week of June 5–7, 2007, the groups will discuss:

- The determination of cooking parameters for safe seafood for consumers,
- Assessment of the food safety importance of *Mycobacterium avium* subspecies *paratuberculosis*, and
- The determination of the most appropriate technologies for the Food Safety and Inspection Service to adopt in performing routine and baseline microbiological analyses.

Documents Reviewed by NACMCF

FSIS intends to make available to the public all materials that are reviewed and considered by NACMCF regarding its deliberations. Generally, these materials will be made available as soon as possible after the full Committee meeting. Further, FSIS intends to make these materials available in electronic format on the FSIS Web page, as well as in hard copy format in the FSIS Docket Room. Often, an attempt is made to make the materials available at the start of the full Committee meeting when sufficient time is allowed in advance to do so.

Disclaimer: NACMCF documents and comments posted on the FSIS Web site are electronic conversions from a variety of source formats. In some cases, document conversion may result in character translation or formatting errors. The original document is the official, legal copy.

In order to meet the electronic and information technology accessibility standards in Section 508 of the Rehabilitation Act, NACMCF may add alternate text descriptors for non-text elements (graphs, charts, tables, multimedia, etc.). These modifications only affect the online copies of the documents.

Copyrighted documents will not be posted on the FSIS Web site, but will be available for inspection in the FSIS Docket Room.

Additional Public Notification

Public awareness of all segments of rulemaking and policy development is important. Consequently, in an effort to ensure that minorities, women, and persons with disabilities are aware of this notice, FSIS will announce it on-line through the FSIS Web page located at http://www.fsis.usda.gov/regulations/2007_Notices_Index/. FSIS will also make copies of this **Federal Register** publication available through the FSIS Constituent Update, which is used to provide information regarding FSIS policies, procedures, regulations, **Federal Register** notices, FSIS public meetings, recalls and other types of information that could affect or would be of interest to constituents and

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Done at Washington, DC on May 24, 2007.

David P. Goldman,

Acting Administrator.

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DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. FSIS 2007-0018]

Disposition of Hogs and Chickens From Farms Identified as Having Received Pet Food Scraps Contaminated With Melamine and Melamine-Related Compounds and Offered for Slaughter

AGENCY: Food Safety and Inspection Service (FSIS), USDA.

ACTION: Notice and request for comments.

SUMMARY: The Food Safety and Inspection Service (FSIS) is publishing this notice to articulate its position on the slaughter for human food of hogs and chickens from farms identified as having purchased or otherwise received pet food scraps that contain melamine and melamine-related compounds. The contaminated pet food scraps were used to supplement animal feed on farms in several States. The results of an interim safety/risk assessment indicate that, based on currently available data and information, the consumption of pork, poultry, eggs, and domestic fish products from animals inadvertently fed animal feed contaminated with melamine and melamine-related compounds is very unlikely to pose a human health risk.

Based on the findings of the interim safety/risk assessment, as well as the results of validated testing for melamine concentration that has been conducted on tissue samples of hogs and chickens exposed to the adulterated feed, FSIS has determined that pork and poultry products from all animals identified as having been fed animal feed containing contaminated pet food scraps are "not adulterated" and are thus eligible to receive the mark of inspection. All such animals that were being held on farms have been released and may be offered for slaughter for human food.

DATES: Comments on this **Federal Register** notice must be received by August 28, 2007.

ADDRESSES: FSIS invites interested persons to submit comments on the findings in this notice. 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. 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, then click on "Submit." In the Docket ID column, select FDMS Docket Number FSIS-2007-0018 to submit or view public comments and to view supporting and related materials available electronically.

- **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.

Individuals who do not wish FSIS to post their personal contact information — mailing address, e-mail address, telephone number — on the Internet may leave the information off their comments. All submissions received by mail or electronic mail must include the Agency name and docket number FSIS-2007-0018. All comments submitted in response to this notice, as well as research and background information used by FSIS in developing this document, 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. Comments will also be posted on the Agency's Web site at <http://www.fsis.usda.gov/>.

FOR FURTHER INFORMATION CONTACT: Dr. Daniel Engeljohn, Deputy Assistant