

DEPARTMENT OF AGRICULTURE**Food and Nutrition Service****Agency Information Collection Activities: Proposed Collection; Comment Request—Evaluation of the Quantity and Quality of Nutritional Information Available to School Food Authorities About Food Service Products and Commodities**

AGENCY: Food and Nutrition Service (FNS), USDA.

ACTION: Notice.

SUMMARY: In accordance with the Paperwork Reduction Act of 1995, this notice invites the general public and other public agencies to comment on this proposed information collection. This collection is a new collection for evaluation of the quantity and quality of nutritional information available to school food authorities about food service products and commodities.

DATES: Written comments must be received on or before May 20, 2011.

ADDRESSES: Comments are invited on: (a) Whether the proposed collection of information is necessary for the proper performance of the functions of the agency, including whether the information shall have practical utility; (b) the accuracy of the agency's estimate of the burden of the proposed collection of information, including the validity of the methodology and assumptions that were used; (c) ways to enhance the quality, utility, and clarity of the information to be collected; and (d) ways to minimize the burden of the collection of information on those who are to respond, including use of appropriate automated, electronic, mechanical, or other technological collection techniques or other forms of information technology.

Comments may be sent to: Alexandra Lewin, Food and Nutrition Service, U.S. Department of Agriculture, 3101 Park Center Drive, Room 500, Alexandria, VA 22302. Comments may also be

submitted via fax to the attention of Alexandra Lewin at 703-305-1410 or via e-mail to Alexandra.lewin@fns.usda.gov. Comments will also be accepted through the Federal eRulemaking Portal. Go to <http://www.regulations.gov>, and follow the online instructions for submitting comments electronically.

All written comments will be open for public inspection at the office of the Food and Nutrition Service during regular business hours (8:30 a.m. to 5 p.m. Monday through Friday) at 3101 Park Center Drive, Room 500, Alexandria, Virginia 22302.

All responses to this notice will be summarized and included in the request for Office of Management and Budget approval. All comments will be a matter of public record.

FOR FURTHER INFORMATION CONTACT:

Requests for additional information or copies of this information collection should be directed to Alexandra Lewin at 703-305-2705.

SUPPLEMENTARY INFORMATION:

Title: Evaluation of the Quantity and Quality of Nutritional Information Available to School Food Authorities about Food Service Products and Commodities.

OMB Number: [0584-NEW].

Expiration Date: [Not Yet Determined.]

Type of Request: [New Collection].

Abstract: The purpose of this evaluation is to fulfill the requirements of Section 242 of the Health, Hunger-Free Kids Act of 2010 (the Act). The Act amended Section 9(a)(4) of the Richard B. Russell National School Lunch Act, 42 U.S.C. 1758(a)(4), and requires the Secretary to, not later than 1 year after the date of enactment of the Act, carry out a study to analyze the quantity and quality of nutritional information available to school food authorities about food service products and commodities. In addition, the Secretary must also submit to Congress a report on the results of the study that contains such legislative recommendations as the

Secretary considers necessary to ensure that school food authorities have access to the nutritional information needed for menu planning and compliance assessments within 1 year after enactment of the Act.

To conduct this study, FNS will work with our external partners, such as State agencies and the School Nutrition Association, to disseminate the survey to school foodservice professionals. The study will assess the quality and quantity of nutrition information available to school food authorities (SFAs) during both the ordering and delivery periods. The questions posed in the study will help FNS better understand purchasing decisions and will ultimately allow FNS to make recommendations to ensure SFAs can effectively and efficiently obtain accurate nutrition information needed for purchasing the widest variety of healthful foods, menu planning and undertaking compliance assessments.

Affected Public: State, Local and Tribal Government. Respondent groups identified include current school foodservice professionals sampled from across the United States.

Estimated Number of Respondents: Approximately 500 school foodservice professionals will participate in the benchmark survey as part of the study. This is based on an estimated completion rate with a previous FNS survey conducted through the School Nutrition Association's membership list.

Estimated Number of Responses per Respondent: The school foodservice professionals will be asked to respond to a survey once.

Estimated Total Annual Responses: 500 (500 respondents × 1 response).

Estimated Time per Response: .25 (the estimated time is approximately 15 minutes).

Estimated Total Annual Burden on Respondents: 5,000 minutes (125 hours). See the table below for estimated total annual burden for each type of respondent.

Respondent	Estimated number respondent	Responses annually per respondent	Total annual responses (col. b × c)	Estimated avg. number of hours per response	Estimated total hours (col. d × e)
Reporting Burden					
School foodservice professionals	500	1.00	500.00	0.25	125
Total Reporting Burden	500		500.00		125

Dated: March 14, 2011.

Julia Paradis,

Administrator, Food and Nutrition Service.

[FR Doc. 2011-6494 Filed 3-18-11; 8:45 am]

BILLING CODE 3410-30-P

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. FSIS-2010-0029]

New Performance Standards for *Salmonella* and *Campylobacter* in Young Chicken and Turkey Slaughter Establishments: Response to Comments and Announcement of Implementation Schedule

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: The Food Safety and Inspection Service (FSIS) published a **Federal Register** Notice on May 14, 2010 (75 FR 27288) in which it announced the forthcoming implementation of new performance standards for the pathogenic micro-organisms *Salmonella* and *Campylobacter* for chilled carcasses in young chicken (broiler) and turkey slaughter establishments. The new performance standards were developed in response to a charge from the President's Food Safety Working Group and based on recent FSIS Nationwide Microbiological Baseline Data Collection Programs. The standards will be applied to sample sets collected and analyzed by the Agency to evaluate establishment performance with respect to requirements of the Hazard Analysis and Critical Control Points (HACCP) Rule. The Agency received detailed comments submitted in response to the notice. This notice responds to those comments submitted and explains the changes adopted by the Agency after carefully evaluating comments. These changes include:

1. Updated *Salmonella* and new *Campylobacter* performance standards for young chickens and turkeys will take effect with Agency verification sample sets scheduled for July 2011

2. All young chicken and turkey establishments will move to the highest scheduling priority due to the initiation of *Campylobacter* testing for these product classes

3. All sample sets scheduled for young chicken and turkey establishments will be analyzed for both *Campylobacter* and *Salmonella*, and follow-up sample sets responding to sample set failure for either organism will be analyzed for both organisms

4. Effective with sample sets begun in July 2011, the new *Salmonella* standards will

accept five positive samples in a 51-sample set for young chickens and four positive samples in a 56-sample set for turkeys

5. Effective July 2011 *Salmonella* performance Categories 1 and 2 for young chicken and turkey establishments, based on the new performance standards, will be applied exclusively for Agency internal analysis and quarterly aggregate reporting

6. Web-posting of young chicken and turkey establishments that fail the new *Salmonella* standards ("Category 3") for their last set will begin as sample sets scheduled for July 2011 are completed

7. *Campylobacter* performance standards and sample set criteria for tracking and reporting to establishments will be applied to results from the smaller of the two laboratory *Campylobacter* sample portions (1 mL), which detects higher levels of contamination, making the performance standards 10.4 percent for young chickens and 0.79 percent for turkeys

8. *Campylobacter* sample set criteria for tracking and reporting 1 mL results are eight positive samples acceptable per 51-sample set for young chickens and three positive samples acceptable per 56-sample set for turkeys

9. *Campylobacter* results from the larger of the two laboratory *Campylobacter* sample portions (30 mL for chickens, 24 mL for turkeys), which detects lower levels of contamination, will be used for Agency internal analysis

10. Agency responses to *Campylobacter* sample set results will follow current *Salmonella* procedures for immediate follow-up testing for both organisms and for Food Safety Assessments when necessary

11. Category 1/2/3 results will be posted in quarterly aggregate reports for all establishments producing raw products subject to FSIS *Salmonella* testing, including young chickens and turkeys under the new standards

Docket: For access to background documents, go to the FSIS Docket Room at Room 2-2127, George Washington Carver Center, 5601 Sunnyside Avenue, Mailstop 5474, Beltsville, MD 20705-5474 between 8:30 a.m. and 4:30 p.m., Monday through Friday.

FOR FURTHER INFORMATION CONTACT: Daniel Engeljohn, PhD, Assistant Administrator for Office of Policy and Program Development, FSIS, USDA, 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 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 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 specifically charged FSIS with "cutting *Salmonella* risk in Poultry Products" by "develop[ing] new standards to reduce the prevalence of *Salmonella* in turkey and poultry" and by "establish[ing] a *Salmonella* verification program with the goal of having 90 percent of poultry establishments meeting the new standards by the end of [calendar year] 2010." (FSWG) These new *Salmonella* standards are to be applied to sample sets from establishments included in the Agency's *Salmonella* Verification Program in the place of the performance standards for young chickens (as broilers) codified at 9 CFR 381.94 and the standards for turkeys announced in a **Federal Register** Notice of February 17, 2005. The Agency intends to issue a proposed rule that would formally rescind the codified standards that are no longer in effect. In consultations with the FSWG, the Agency committed to a number of other food safety initiatives to prevent illness, among them developing a new performance standard for *Campylobacter* for young chickens and turkeys.

The Agency accordingly published a **Federal Register** Notice on May 14, 2010 (75 FR 27288) in which it announced the July 2010 implementation of new performance standards for the pathogenic micro-organisms *Salmonella* and *Campylobacter* for chilled carcasses in young chicken and turkey slaughter establishments. The May 14, 2010 notice announced that FSIS had developed such performance standards and predicted the public health impact that might result if, after two years of implementation, these standards are met by half of the establishments that would not meet them at first. The new performance standards for young chickens and turkeys were informed by, among other data sources, data collected during the Agency's recent Nationwide Microbiological Baseline Data Collection Programs: The Young Chicken Baseline Survey (YCBS), and the Young Turkey Baseline Survey