

information is estimated to average 0.1698175 hours per response.

Respondents: Employees or attendants of USDA licensed/registered marine mammal facilities.

Estimated annual number of respondents: 2,197.

Estimated annual number of responses per respondent: 24.847.

Estimated annual number of responses: 54,588.

Estimated total annual burden on respondents: 9,270 hours. (Due to averaging, the total annual burden hours may not equal the product of the annual number of responses multiplied by the reporting burden per response.)

All responses to this notice will be summarized and included in the request for OMB approval. All comments will also become a matter of public record.

Done in Washington, DC, this 12th day of April 2005.

Elizabeth E. Gaston,

Acting Administrator, Animal and Plant Health Inspection Service.

[FR Doc. 05-7584 Filed 4-14-05; 8:45 am]

BILLING CODE 3410-34-P

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. 05-010N]

Exemption for Retail Store Operations

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice of adjusted dollar limitations.

SUMMARY: The Food Safety and Inspection Service (FSIS) is announcing new dollar limitations on the amount of meat and meat food products and poultry products that a retail store can sell to hotels, restaurants, and similar institutions without disqualifying itself for exemption from Federal inspection requirements. By reason of FSIS' regulations, for calendar year 2005 the dollar limitation for meat and meat food products has been increased from \$53,600 to \$54,500 and for poultry products from \$43,600 to \$45,800. FSIS is increasing the dollar limitations from calendar year 2004 based on price changes for these products evidenced by the Consumer Price Index.

DATES: Effective Date: This notice is effective April 15, 2005.

FOR FURTHER INFORMATION CONTACT: John O'Connell, Directives and Economic Analysis Staff, Office of Policy, Program, and Employee Development, FSIS, U.S. Department of Agriculture, Room 112, Cotton Annex Building, 300

12th Street, SW., Washington, DC 20250-3700; telephone (202) 720-0345, fax (202) 690-0486.

SUPPLEMENTARY INFORMATION:

Background

The Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*) and the Poultry Products Inspection Act (21 U.S.C. 451 *et seq.*) provide that the statutory provisions requiring inspection of the slaughter of livestock or poultry, and the preparation or processing of meat and meat food and poultry products, do not apply to the types of operations traditionally and usually conducted at retail stores and restaurants, when those operations are conducted at any retail store or restaurant or similar retail-type establishment for sale in normal retail quantities (21 U.S.C. 454(c)(2) and 661 (c)(2)). In title 9 of the Code of Federal Regulations §§ 303.1(d) and 381.10(d), FSIS regulations address the conditions under which requirements for inspection do not apply to retail operations involving the preparation or processing of meat or poultry products.

Under these regulations, sales to hotels, restaurants, and similar institutions disqualify a store for exemption if they exceed either of two maximum limits: 25 percent of the dollar value of total product sales or the calendar year dollar limitation set by the Administrator. The dollar limitation is adjusted automatically during the first quarter of the year if the Consumer Price Index (CPI), published by the Bureau of Labor Statistics, indicates an increase or decrease of more than \$500 in the price of the same volume of product for the previous year. FSIS publishes a notice of the adjusted dollar limitations in the **Federal Register**. (See paragraphs (d)(2)(iii)(b) and (d)(2)(iii)(b) of §§ 303.1 and 381.10.)

The CPI for 2004 reveals an average annual price increase for meat and meat food products of 1.6 percent and an annual average price increase for poultry products of 5.1 percent. When rounded off to the nearest \$100.00, the price increase for meat and meat food products is \$900 and the price increase for poultry products is \$2,200. Because the price of meat and meat food products and the price of poultry products have increased by more than \$500, in accordance with §§ 303.1 (d)(2)(iii)(b) and 381.10 (d)(2)(iii)(b) of the regulations, FSIS is increasing the dollar limitation on sales to hotels, restaurants, and similar institutions to \$54,500 for meat and meat food products and to \$45,800 for poultry products for calendar year 2005.

Additional Public Notification

Public awareness of all segments of rulemaking and policy development is important. Consequently, in an effort to ensure that the public and in particular 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/2005_Notices_Index/.

FSIS also will 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 our constituents and stakeholders. The update is communicated via Listserv, a free e-mail subscription service consisting of industry, trade, and farm groups, consumer interest groups, allied health professionals, scientific professionals, and other individuals who have requested to be included. The update also is available on the FSIS Web page. Through Listserv and the Web page, FSIS is able to provide information to a much broader and more diverse audience.

In addition, FSIS offers an e-mail subscription service which provides an automatic and customized notification when popular pages are updated, including **Federal Register** publications and related documents. This service is available at http://www.fsis.usda.gov/news_and_events/email_subscription/ and allows FSIS customers to sign up for subscription options across eight categories. Options range from recalls to export information to regulations, directives and notices. Customers can add or delete subscriptions themselves and have the option to password protect their account.

Done at Washington, DC, on: April 11, 2005.

Barbara Masters,

Acting Administrator.

[FR Doc. 05-7555 Filed 4-14-05; 8:45 am]

BILLING CODE 3410-DM-P

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. 05-015N]

Food Security Workshops

AGENCY: Food Safety and Inspection Service.

ACTION: Notice.

SUMMARY: The Food Safety and Inspection Service (FSIS) is announcing a series of workshops from May through June 2005, to discuss food security awareness, the FSIS Industry Self-Assessment Checklist for Food Security, food security plans, and FSIS Directive 5420.1, Revision 1, Food Security Verification Procedures.

DATES: Further information on these workshops will be announced on the FSIS Web site, <http://www.fsis.usda.gov/>, and through the Constituent Update; see Additional Public Notification below.

The tentative upcoming workshops are:

Dallas, Texas on May 14;
Oakland, California on May 21;
Chicago, Illinois on June 4;
Savannah, Georgia on June 11;
Newark, New Jersey on June 25;
Philadelphia, Pennsylvania on July 9.

ADDRESSES: Information on specific sites will be provided through the FSIS Web site and Constituent Update. FSIS highly recommends that attendees pre-register for the workshops. To pre-register for this workshop, call 1-800-485-4424 and follow the prompts. You may also pre-register at http://www.fsis.usda.gov/News/Meetings_&_Events/

A tentative agenda will be available in the FSIS Docket Room and on the Internet at <http://www.fsis.usda.gov>. **FOR**

FURTHER INFORMATION CONTACT: Ms. Diane Jones of the FSIS Strategic Initiatives, Partnerships and Outreach Staff at (202) 720-9692. If a sign language interpreter or other special accommodation is required, please contact Ms. Jones no later than one week before the workshop of interest.

For technical information, please contact Ms. Mary Cutshall, Director, Strategic Initiatives, Partnerships and Outreach Staff, Office of Public Affairs, Education and Outreach at (202) 690-6520.

SUPPLEMENTARY INFORMATION:

Background

In May 2002, the Food Safety and Inspection Service (FSIS) issued the FSIS Security Guidelines for Food Processors to assist meat, poultry, and egg product establishments in identifying ways to strengthen their food security protection. In August 2003, the FSIS Safety and Security Guidelines for the Transportation and Distribution of Meat, Poultry, and Egg Products were issued. These guidelines focused on enhancing food safety and security in the transportation and distribution segments of the supply chain. These guidelines are voluntary

and provide recommendations about the types of security measures that may be used to prevent contamination of meat, poultry, and egg products during processing, transportation, and storage. A particularly important aspect of the guidelines is the suggestion that each facility should develop and implement a Food Security Plan. The purpose of the workshops is to provide additional guidance about the development and implementation of food security plans for meat, poultry, and egg processing facilities, import establishments, and identification warehouses. The Food Security Checklist, Food Security Models, and FSIS Directive 5420.1, Revision 1 are tools to aid affected entities in developing the security plans.

Additional Public Notification

Public awareness of all segments of rulemaking and policy development is important. Consequently, in an effort to ensure that the public and in particular 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/2005_Notices_Index/.

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option to password protect their accounts.

Done at Washington, DC on April 11, 2005.

Barbara J. Masters,

Acting Administrator.

[FR Doc. 05-7494 Filed 4-14-05; 8:45 am]

BILLING CODE 3410-DM-P

DEPARTMENT OF AGRICULTURE

Forest Service

Clear Prong Project, Boise National Forest, ID

AGENCY: Forest Service, USDA.

ACTION: Notice of intent to prepare Environmental Impact Statement.

SUMMARY: The Cascade Ranger District of the Boise National Forest will prepare an environmental impact statement (EIS) for a resource management project in the Clear Creek drainage. The entire project area is located in watersheds that drain into Clear Creek, which in turn drains into the North Fork Payette River below Cascade Reservoir. The 11,056-acre project area is located 10 miles east of Cascade, Idaho, and about 120 miles north of Boise, Idaho.

The agency invites written comments and suggestions on the scope of the analysis. The agency also hereby gives notice of the environmental analysis and decisionmaking process that will occur on the proposal so interested and affected people are aware of how they may participate and contribute to the final decision. At this time, no public meetings to discuss the project are planned.

Proposed Action: Eight objectives have been identified for the project: (1) Relative to Douglas-fir beetle, mountain pine beetle, western pine beetle, western spruce budworm, and/or dwarf mistletoe, manipulate the structures, densities and compositions of stands to maintain a low or moderate susceptibility level, or to decrease susceptibility to a low or moderate level; (2) reduce fuel loads and ladder fuels through the use of prescribed fire where existing forest types indicate such an action could be accomplished without substantial mortality of the overstory trees, and where topographic features would make the use of prescribed fire a practical management action; (3) retain the existing size class of stands currently identified as large tree and manipulate the structure of small and medium tree size class stands to accelerate their movement toward the large tree size class; (4) reduce the densities of stands currently identified as large tree size class to maintain or