

been added to TG-36, Heavy Duty Pole Bands, so that problems associated with improper use of this unit are avoided. Since there are no suppliers for heavy duty pole eye plates, drawing TG-37 is being eliminated. The pole tie assemblies shown in drawing TG-47 are being modified to be similar to TG-45.

Units TM-1B and TM-2B of drawings TM-1 and TM-2, Insulator Assembly Units, are being modified in both bulletins to require the use of a Y-clevis ball instead of the anchor shackle and oval eye ball. The use of a Y-clevis ball will provide savings to the RUS borrower. It is a standard hardware item that has been used frequently on steel and concrete pole construction.

The Pole Stability, Bearing, and Uplift Foundations drawings (TM-101, 102, 103) are revised to eliminate the compacted backfill below the pole for TM-101 unit, to eliminate unit TM-102B, and to add a note to the engineer on TM-103. All three drawings will show the backfill at ground level in a more realistic manner. The reason for the proposed elimination of unit TM-102B is the difficulty in compacting the soil below the top pair of pole bearing plates. The crossarm splice (TM-114A) is being eliminated since laminated arms are readily available. Note 4 to Drawing TM-111 is revised for clarification. Drawing TM-115, Steel Upswept Arm Assembly, is revised to show Table 1, Required Dimensions and Swing Angle Clearances. A dimension for the 50,000 pound anchor shackle has been corrected on Drawing TM-120, Hardware.

RUS is recommending that the higher capacity log anchors (TA-3L, 3LC, 5L, and 5LC) be eliminated from the log anchor drawings of both bulletins. The size of the washer required in these construction units limits the safety factor below those designated for other assemblies. The other log anchor units will remain in both bulletins (TA-2L and TA-4L). On these drawings, as well as drawing TA-2P, average soil is redefined as class 5 soil to be consistent with other RUS publications.

The proposed modification to existing drawings TA-1S through TA-24S, Anchors (Power Screw), in both bulletins has been suggested by RUS borrowers and their consulting engineers. This revision will simplify defining unit costs for screw anchors. Screw anchor units will be composed of the basic helix section with a 5-foot extension. A bid unit will cover the number of extensions. The new drawing will be designated TA-2H to 4H.

Corrections to the list of materials for the TSS-9 structure in Bulletin 50-2 is being made to show a 12'0" arm for the

lower crossarm instead of 9'0" arm. The pole ground wire is being relocated on the TS-1B, TS-1BX, TS-1C, TSZ-115B, TSZ-138B, TS-115B, and TS-138B in order to improve the BIL of the structure.

Drawings TPF-40 and TPF-50 are being revised to reflect the option of using adjustable spacers with gained poles. A corresponding change is included in the list of options in the construction specifications.

List of Subjects in 7 CFR Part 1728

Electric power, Incorporation by reference, Loan programs—energy, Rural areas.

For the reasons set out in the preamble, RUS proposes to amend 7 CFR Part 1728 as follows:

PART 1728—ELECTRIC STANDARDS AND SPECIFICATIONS FOR MATERIALS AND CONSTRUCTION

1. The authority citation for Part 1728 continues to read as follows:

Authority: 7 U.S.C. 901 *et seq.*; 7 U.S.C. 1921 *et seq.*; Pub. L. 103-354, 108 Stat. 3178 (7 U.S.C. 6941 *et seq.*).

2. Section 1728.97, (b) is amended by removing the entries for Bulletins 50-1 and 50-2, adding to the list of bulletins in numerical order the entries for Bulletins 1728F-811 and 1728F-810, respectively, to read as follows:

§ 1728.97 Incorporation by reference of electric standards and specifications.

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(b) List of bulletins.

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Bulletin 1728F-810, Electric Transmission Specifications and Drawings 34.5 to 69 kV, [Month and year of publication of Final Rule].

Bulletin 1728F-811, Electric Transmission Specifications and Drawings 115 kV to 230 kV, [Month and year of publication of final rule].

Dated: October 29, 1996.

Jill Long Thompson,

Under Secretary, Rural Development.

[FR Doc. 96-28695 Filed 11-5-96; 8:45 am]

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Food Safety and Inspection Service

9 CFR Parts 304, 308, 310, 320, 327, 381, 416, and 417

[Docket No. 93-016-10N]

Joint Food Safety and Inspection Service and Food and Drug Administration Conference on Time, Temperature, and Transportation

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice of conference.

SUMMARY: The Food Safety and Inspection Service (FSIS) and the Food and Drug Administration (FDA) will hold a conference, "Joint FSIS and FDA Conference on Time, Temperature and Transportation." The conference will focus on identifying desirable and feasible temperature control interventions and verification techniques to improve food safety.

DATES: The conference will be held on November 18-20, 1996, from 8:30 a.m. until 5:00 p.m. Registration will begin at 8:00 a.m.

ADDRESSES: The conference will be held at the U.S. Department of Agriculture, 1400 Independence Avenue, SW, Back of the South Building Cafeteria (between the 2nd and 3rd Wings).

FOR FURTHER INFORMATION CONTACT:

To register for the conference, call (800) 485-4429, FAX (202) 501-7642, or E-mail usdafs/s=confer@mhs.attmail.com. Participants who wish to make presentations or display devices should contact Craig Simmerman at (202) 501-7138 by November 12, 1996.

Participants who require a sign language interpreter or other special accommodations, contact Ms. Sheila Johnson at (202) 501-7138 by November 13, 1996. Contact Dr. Robert Hasiak at (202) 501-7319 to ask technical questions about the conference.

SUPPLEMENTARY INFORMATION: On July 25, 1996, FSIS published a final rule, "Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems" (61 FR 38805). This rule introduced sweeping changes to the meat and poultry inspection system. In the preamble of the rule, FSIS announced its collaboration with FDA to develop standards governing the safety of potentially hazardous foods, including meat and poultry, eggs, and seafood, during transportation and storage, with particular emphasis on proper cooling to minimize the growth of pathogenic microorganisms, and on disclosure of prior cargoes in transport vehicles. Also, FSIS and FDA are developing an advance notice of proposed rulemaking addressing these issues.

To discuss this initiative, FSIS and FDA will hold the conference, "Joint FSIS and FDA Conference on Time, Temperature, and Transportation." The conference will focus on time and temperature risks associated with meat and poultry, seafood, and eggs; logistical considerations that affect time and temperature considerations associated with these products; the performance

characteristics of these products during refrigeration, transportation, and storage; and carcass cooling.

Interested persons may make presentations on these and related topics. Each presentation should be no longer than 15 minutes. FSIS will schedule about 15 to 20 presentations each day. Presentations will be scheduled on a first-come, first-served basis. Also, interested persons may display devices that are relevant to time and temperature control issues. Space for table-top displays is limited and will be allotted on a first-come, first-served basis. Contact Craig Zimmerman (see **FOR FURTHER INFORMATION CONTACT**) to make reservations for presentations or to display devices.

Done at Washington, DC, on: November 5, 1996.

Thomas J. Billy,
Administrator.

[FR Doc. 96-28743 Filed 11-5-96; 12:22 pm]

BILLING CODE 3410-DM-P

9 CFR Part 318

[Docket No. 96-027N]

Advanced Meat/Bone Separation Machinery and Meat Recovery Systems

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice; request for public comments.

SUMMARY: The Food Safety and Inspection Service (FSIS) is soliciting data and information, from the public and industry, concerning the compliance requirements of its regulation entitled "Meat Produced by Advanced Meat/Bone Separation Machinery and Meat Recovery Systems." FSIS also requests information and data on other approaches that might be utilized to assure that product derived from advanced meat/bone recovery systems is "meat." This action responds to concerns raised by consumer groups and industry members.

DATES: Comments must be received on or before January 7, 1997.

ADDRESSES: Send an original and two copies of written comments to: FSIS Docket Clerk, DOCKET #96-027N, Room 3806, 1400 Independence Avenue, SW., Washington, DC 20250-3700. Reference material cited in this notice and any comments received will be available for public inspection in the FSIS Docket Room from 8:30 a.m. to 1:00 p.m. and from 2:00 p.m. to 4:30 p.m., Monday through Friday.

FOR FURTHER INFORMATION CONTACT:

Charles R. Edwards, Director, Product Assessment Division, Regulatory Programs, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250-3700, (202) 254-2565.

SUPPLEMENTARY INFORMATION:

Background

On December 6, 1994, FSIS published a final rule titled "Meat Produced by Advanced Meat/Bone Separation and Meat Recovery Systems" that was effective on January 5, 1995. The final rule amended the definition of "meat" (9 CFR 301.2(rr)) to include as "meat" product resulting from advanced meat/bone recovery (AMR) systems that do not crush, grind, or pulverize bones to remove adhering edible skeletal tissue. The final rule provides the criteria under which these systems must operate for finished product from the systems to be called "meat."

The first criterion is a calcium content limit. This criterion was established to ensure that the meat derived from AMR systems is both consistent with consumer expectations of "meat" and comparable to meat that is used to formulate further processed meat food products. This criterion was included to ensure that bones are not crushed, ground, or pulverized during processing, i.e., that the processes are operating in control. The regulation requires that product resulting from the separating process not exceed a calcium content of 0.15 percent or 150 mg/100 gm of product with a tolerance of 0.03 percent or 30 mg.

The second criterion relates to the mechanism of the machinery involved and the appearance of the bones emerging from the AMR systems. AMR systems must not crush, grind, or pulverize bones, and the bones must emerge from the machinery comparable to those resulting from hand-deboning (i.e., essentially intact and in natural physical conformation so that they are recognizable as, for example, loin bones or rib bones when they emerge from the machinery).

If statistical evidence indicates that a production lot is not in compliance with the limit established for calcium content, the lot of product must be labeled "Mechanically Separated (Species) (i.e., Beef or Pork)" (MS(S)) (9 CFR 319.5) and meet all the requirements for MS(S).

MS(S) is a meat food product that is derived by crushing and pulverizing bones from livestock with attached edible tissue under high pressure and screening out the bone particles which

results in a paste-like material with a limited bone solids content. The machinery used to manufacture MS(S) causes bone and bone particles, including bone constituents such as bone marrow and certain minerals, to be incorporated into the finished product. A fundamental difference between the processed utilized for AMR systems and those utilized for making MS(S) is that the bones with attached meat that are the starting materials for deriving "meat" from AMR systems are essentially intact and recognizable when they exit the system crushed and pulverized during the process of making MS(S).

After the effective date of the final rule, consumer groups in meetings and correspondence alleged that the following occurs in the operation of certain AMR systems: (1) Bones are crushed, ground, or pulverized which violates the regulations, (2) bones are pre-sized to expose marrow which is being "harvested" as "meat," (3) bones emerge from certain systems in a compressed "cake," and, thus, are not essentially intact and recognizable, and (4) bone particles are screened out as a separate step after meat is separated from bone and before analysis to determine compliance with the calcium limit.

Responding to the consumer groups' contentions, FSIS surveyed a number of federally inspected meat establishments using AMR systems during October and November of 1995. Survey questions were distributed to inspection personnel at the establishments using the AMR systems. The following questions were asked:

- (1) What type of machine is being used; how does it work?
- (2) What are the starting materials; what bones with attached meat are used and are the bones split prior to processing, i.e., pre-sized, and to what size?
- (3)(a) What is the calcium content of the "meat" that is derived from the first step of removing lean tissue from the bone, i.e., the material that is pressed off the bone prior to desinewing?
- (3)(b) What is the calcium content of the "meat" that is derived at each of any subsequent deboning or desinewing steps?
- (4) Are the bones recognizable after the lean tissue ("meat") is recovered after the first step or any subsequent steps?
- (5) What other comments can you offer on the AMR systems?

Inspection personnel reported results from 52 establishments using meat/bone separators and recovery systems. Of the 52, four represented establishments that