

INCOME ELIGIBILITY GUIDELINES—Continued

[Effective from July 1, 1997 to June 30, 1998]

Household size	Federal Poverty Guidelines			Reduced Price Meals—185%		
	Annual	Month	Week	Annual	Month	Week
2	10,610	885	205	19,629	1,636	378
3	13,330	1,111	257	24,661	2,056	475
4	16,050	1,338	309	29,693	2,475	572
5	18,770	1,565	361	34,725	2,894	668
6	21,490	1,791	414	39,757	3,314	765
7	24,210	2,018	466	44,789	3,733	862
8	26,930	2,245	518	49,821	4,152	959
For each add'l family member add	+2,720	+227	+53	+5,032	+420	+97

ALASKA

1	9,870	823	190	18,260	1,522	352
2	13,270	1,106	256	24,550	2,046	473
3	16,670	1,390	321	30,840	2,570	594
4	20,070	1,673	386	37,130	3,095	715
5	23,470	1,956	452	43,420	3,619	835
6	26,870	2,240	517	49,710	4,143	956
7	30,270	2,523	583	56,000	4,667	1,077
8	33,670	2,806	648	62,290	5,191	1,198
For each add'l family member add	+3,400	+284	+66	+6,290	+525	+121

HAWAII

1	9,070	756	175	16,780	1,399	323
2	12,200	1,017	235	22,570	1,881	435
3	15,330	1,278	295	28,361	2,364	546
4	18,460	1,539	355	34,151	2,846	657
5	21,590	1,800	416	39,942	3,329	769
6	24,720	2,060	476	45,732	3,811	880
7	27,850	2,321	536	51,523	4,294	991
8	30,980	2,582	596	57,313	4,777	1,103
For each add'l family member add	+3,130	+261	+61	+5,791	+483	+112

Dated: March 21, 1997.

William E. Ludwig,

Administrator.

[FR Doc. 97-8096 Filed 3-28-97; 8:45 am]

BILLING CODE 3410-30-P

Food Safety and Inspection Service**[Docket No. 97-002N]****Solicitations for Bids on Proposals
Relating to FSIS's Farm to Table
Strategy****AGENCY:** Food Safety and Inspection
Service, USDA.**ACTION:** Notice.

SUMMARY: The Food Safety and Inspection Service (FSIS) has announced in the Commerce Business Daily a series of solicitations for bids concerning animal production practices as they relate to food safety. Four of these solicitations consist of demonstrating voluntarily implemented pre-slaughter practices that reduce contaminants in or on food animals presented for slaughter and enhance the ability of slaughter establishments to meet pathogen reduction performance

standards and institute sound risk-based HACCP plans for incoming animals. The interest areas are pork, poultry, non-fed beef and sheep. A fifth project is to learn what training methodologies have been effective in improving food animal production safety practices. A sixth project is to support a survey of small producers to determine producer needs as slaughter establishments develop pathogen reduction HACCP systems.

ADDRESSES: Solicitation packages may be requested from Julie Adams, Head, Acquisition Agreements Section, Room 2161, South Agriculture Building, FSIS, USDA, Washington, DC 20250; FAX (202) 690-1814.

FOR FURTHER INFORMATION CONTACT: Refer to the Commerce Business Daily, dated 2/27/97, page 4.

SUPPLEMENTARY INFORMATION:**Background**

In the final rule, "Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems" (61 FR 38806), published on July 25, 1996, FSIS discussed its farm-to-table food safety strategy (61 FR 38810). This strategy focuses on the control of food

safety hazards throughout the continuum of animal production, slaughter and processing, distribution, and sale of meat and poultry products. FSIS has historically focused on the manufacturing of meat and poultry products through its inspection program; however, the Agency's public health mandate requires that it also consider the pre- and post-processing hazards as part of a comprehensive strategy to prevent foodborne illness.

The farm-to-table food safety strategy is founded on three principles:

- Hazards that could result in foodborne illness arise at each stage of the farm-to-table continuum: animal production and slaughter, and the processing, transportation, storage, and retail, restaurant, or food service sale of meat and poultry products. Each stage presents hazards of pathogen and other contamination and each provides opportunities for minimizing the effect of those hazards.

- Those in control of each segment of the farm-to-table continuum bear responsibility for identifying and preventing or reducing food safety hazards that are under their operational control.

- The Agency's public health mandate requires that it address foodborne illness hazards within each segment of the food production chain and implement or encourage preventive strategies that improve the whole system.

As part of this farm-to-table strategy, FSIS is interested in supporting a series of pilot demonstration projects which may assist food animal producers, markets, the slaughter and processing industry, and the Agency in meeting food safety challenges in a preventive HACCP framework. These projects are intended to develop and foster voluntary food safety measures that can reasonably be taken on the farm, through marketing channels, and during preslaughter preparation to decrease public health hazards in animals presented for slaughter.

Therefore, the Agency has announced in the Commerce Business Daily a series of solicitations for bid on proposals to gain information concerning animal production practices as they pertain to food safety. Briefly, these solicitations are as follows:

Proposals 1-4—Pathogen Reduction in Four Species

FSIS is interested in funding pilot projects that use risk assessment strategies to demonstrate the application, feasibility, and effectiveness of current technologies for controlling contaminants and that emphasize pre-slaughter pathogen reduction. Multi-disciplinary teams in multiple geographical locations are required. Projects must demonstrate multi-geographical and multi-seasonal applicability.

There are four project/species areas of interest: pork, poultry, non-fed beef, and sheep. For poultry, there is information available on intervention methods used to reduce pathogens in/on poultry during production and transportation to slaughter. A possible approach would be to demonstrate whether or not multi-faceted (two or more) risk reduction practices carried out pre-slaughter could reliably reduce carcass contamination. With regard to pork, non-fed beef, and sheep, the Agency is interested in learning the relationship of current production practices to the incidence of pathogens in slaughter facilities. Using animal identification techniques to improve information-sharing between production and slaughter/processing entities is required for non-fed beef and encouraged for pork and sheep.

Proposal 5—Training for Food Animal Producers

FSIS is also interested in learning which training methodologies will work best to maximize the effectiveness of future food safety initiatives directed at food animal producers, particularly small producers. The purpose of these programs is to improve the ability of food animal producers to maintain sustainable operations as they address requirements of slaughter establishments implementing preventive HACCP systems and other food safety responsibilities.

Proposal 6—Survey of Small Producer HACCP Needs

FSIS is interested in supporting a survey of small producers and small and very small slaughter establishments. The purpose of the survey is to determine the needs of producers who supply slaughter establishments as these establishments consider developing pathogen reduction and HACCP systems. Proposals should address multiple geographic locations with a focus on disadvantaged areas and various slaughter classes. The evaluation must include access to and use of veterinary services, knowledge and implementation of commodity food safety/quality assurance programs, and recordkeeping practices for animal drug use.

Done at Washington, DC, on March 24, 1997.

Thomas J. Billy,
Administrator.

[FR Doc. 97-7996 Filed 3-28-97; 8:45 am]

BILLING CODE 3410-DR-P

Natural Resources Conservation Service

Changes in the State Technical Guides in Oregon

AGENCY: Natural Resources Conservation Service (formerly the Soil Conservation Service), USDA.

ACTION: Notice of change.

SUMMARY: Pursuant to section 343 of Subtitle E of the Federal Agricultural Improvement and Reform Act of 1996 (FAIRA) that requires the Secretary of Agriculture to provide public notice and comment under Section 553 of Title, United States Code, with regard to any future technical guides that are used to carry out Subtitles A, B, and C of Title XII of the Food Security Action of 1985 (16 U.S.C. 3801 *et seq.*), the Natural Resources Conservation Service, United States Department of Agriculture, gives notice of revisions to all conservation

practices in Section IV of the State technical guides in Oregon. The distribution of these revisions and an updated index of conservation practices standards and specifications will be via Oregon Bulletin OR 450-7-2 dated March 14, 1997.

These revisions to conservation practices in Section IV of State technical guides are subject to these provisions since one or more used or could be used as part of a conservation management system to comply with the Highly Erodible Land Conservation or Wetland Conservation requirements.

FOR FURTHER INFORMATION CONTACT:

Roy M. Carlson, Jr., Leader—Technology Development, USDA-NRCS, 101 SW Main, Suite 1300, Portland, OR 97204-3221. FAX (503) 414-3277 or Internet: rcarlson@or.nrcs.usda.gov.

A copy of the new index and any of the revised items can be obtained from Roy Carlson. These items will also be available at each of the NRCS field offices in Oregon beginning March 31, 1997. Comments can be sent to Roy Carlson at the NRCS state office in Portland, Oregon.

SUPPLEMENTARY INFORMATION: In Oregon, "technical guides" refers to the Field Office Technical Guide maintained at each NRCS field Office in Oregon. The previous revisions to conservation practices in technical guides in Oregon were issued in June 1994. The former Oregon "Index of Conservation Practice Standards and Specifications" was dated June 1994. The revised conservation practices and revised index will be dated March 1997 and include all of the conservation practices and standards and conservation practice specifications. Revisions include word changes, reformatting sections of practice standards to be consistent with new national guidelines, name changes, renumbering, additions, deletions and redating.

Dated: March 25, 1997.

Leonard Jordan,

Asst. State Conservationist, Natural Resources Conservation Service.

[FR Doc. 97-8023 Filed 3-28-97; 8:45 am]

BILLING CODE 3410-16-M

Rural Business-Cooperative Service

Notice of Request for Extension of a Currently Approved Information Collection

AGENCY: Rural Business-Cooperative Service, USDA.

ACTION: Proposed collection; Comments requested.