

# Notices

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This section of the FEDERAL REGISTER contains documents other than rules or proposed rules that are applicable to the public. Notices of hearings and investigations, committee meetings, agency decisions and rulings, delegations of authority, filing of petitions and applications and agency statements of organization and functions are examples of documents appearing in this section.

## DEPARTMENT OF AGRICULTURE

### Submission for OMB Review; Comment Request

June 15, 2000.

The Department of Agriculture has submitted the following information collection requirement(s) to OMB for review and clearance under the Paperwork Reduction Act of 1995, Public Law 104-13. Comments regarding (a) Whether the collection of information is necessary for the proper performance of the functions of the agency, including whether the information will have practical utility; (b) the accuracy of the agency's estimate of burden including the validity of the methodology and assumptions used; (c) ways to enhance the quality, utility and clarity of the information to be collected; (d) ways to minimize the burden of the collection of information on those who are to respond, including through the use of appropriate automated, electronic, mechanical, or other technological collection techniques or other forms of information technology should be addressed to: Desk Officer for Agriculture, Office of Information and Regulatory Affairs, Office of Management and Budget (OMB), Washington, DC 20503 and to Departmental Clearance Office, USDA, OCIO, Mail Stop 7602, Washington, DC 20250-7602.

Comments regarding these information collections are best assured of having their full effect if received within 30 days of this notification. Copies of the submission(s) may be obtained by calling (202) 720-6746.

An agency may not conduct or sponsor a collection of information unless the collection of information displays a currently valid OMB control number and the agency informs potential persons who are to respond to the collection of information that such persons are not required to respond to the collection of information unless it

displays a currently valid OMB control number.

### Farm Service Agency

*Title:* Guaranteed Farm Loans.

*OMB Control Number:* 0560-0155.

*Summary of Collection:* The Consolidated Farm and Rural Development Act (CONTACT), as amended, authorizes the Secretary of Agriculture to make and service loans guaranteed by FSA to eligible farmers and ranchers. The statutory authorities for the guaranteed loan program is set out in the Code of Federal Regulations, Title 7, Chapter VII, part 762. The loans made and serviced under 762 include farm operating, farm ownership, and soil and water loans. The loan applicant must be a citizen of the United States, own and operate or become the owner and operator of not larger than a family size farm and be unable to obtain sufficient credit elsewhere at reasonable rates and terms. The Farm Service Agency (FSA) will collect information using several agency forms.

*Need and Use of the Information:* FSA will collect information to determine lender and loan applicant eligibility for farm loan guarantees, and to ensure the government's financial interests are protected by the lender. FSA will collect some supporting material electronically, via facsimile, telephone, or on line and some information is obtained from other agencies or program areas. If the information were not collected, this would result in unsound loan-making actions due to lack of sufficient information available.

*Description of Respondents:* Farm; Individuals or households; Business or other for-profit.

*Number of Respondents:* 14,500.

*Frequency of Respondents:* Reporting: On occasion.

*Total Burden Hours:* 228,014.

### Food and Nutrition Service

*Title:* Food Stamp Program—Store Applications.

*OMB Control Number:* 0584-0008.

*Summary of Collection:* The Food Stamp Program (FSP) is designed to promote the general welfare and safeguard the health and well being of the Nation's population by raising levels of nutrition among low-income households. Section 2 of the Food Stamp Act of 1977, as amended states in part, that “\* \* \* a Food Stamp Program is herein authorized which will permit

low-income households to obtain a more nutritious diet through normal channels of trade by increasing food purchasing power for all eligible households who apply for participation.” Section 9(a) of the Act requires that regulations provide for an application to be submitted by retailers and wholesalers to request approval for authorization to accept and redeem food coupons. The need to collect information is established under the Act to determine the eligibility of retail food stores, wholesale food concerns, and food service organizations applying for authorization to accept and redeem food stamp benefits, to monitor these firms for continued eligibility, to sanction stores for noncompliance with the Act, and for program management. The Food and Nutrition Service (FNS) will collect information using forms FNS-252, Food Stamp Application for Store, FNS252-R, Food Stamp Program Application for Stores-Reauthorization, and FNS 252-2, Application to Participate in the Food Stamp Program for Communal Dining Facility/Others.

*Need and Use of the Information:* FNS will collect information to determine a firm's eligibility for participation in the Food Stamp program, program administration, compliance monitoring and investigations, and for sanctioning stores found to be violating the program. FNS is also responsible for requiring updates to application information and reviewing that information to determine whether or not the retail food store, wholesale food concern, or food service organization continues to meet eligibility requirements. Owners Employer Identification Numbers (EIN) and Social Security Numbers (SSN) may be disclosed to and used by Federal agencies or instrumentalities that otherwise gave access to EINs and SSNs. FNS and other Federal Government agencies examine such information during compliance reviews, audit review, special studies or evaluation efforts.

*Description of Respondents:* Business or other for-profit; Not-for-profit institutions; Farms; Federal Government.

*Number of Respondents:* 62,621.

*Frequency of Responses:* Reporting: On occasion.

Total Burden Hours: 14,812.

**William McAndrew,**  
Departmental Clearance Officer.  
[FR Doc. 00-15468 Filed 6-19-00; 8:45 am]  
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## DEPARTMENT OF AGRICULTURE

### Agricultural Marketing Service

[Docket No. DA-98-03]

#### United States Standards for Dry Whey

**AGENCY:** Agricultural Marketing Service, USDA.

**ACTION:** Notice.

**SUMMARY:** The Agricultural Marketing Service (AMS) of the Department of Agriculture (USDA) is soliciting comments on its proposal to change the United States Standards for Dry Whey. AMS is proposing changes that would lower the bacterial estimate of not more than 50,000 per gram to not more than 30,000 per gram, incorporate maximum scorched particle content as a requirement for U.S. grade, and expand the Test Methods section to allow product evaluation using the latest methods included in Standard Methods for Examination of Dairy Products, in the Official Methods of Analysis of the Association of Official Analytical Chemists, and in standards developed by the International Dairy Federation. These changes are being proposed to strengthen the quality requirements of this Standard to reflect improvements that have occurred in dry whey quality since the Standards were last reviewed. AMS is also proposing editorial changes to provide consistency with other dry milk standards. USDA grade standards are voluntary standards. Manufacturers of dairy products are free to choose whether or not to use these voluntary grade standards. USDA grade standards have been developed to identify degrees of quality in various dairy products. Quality in general refers to usefulness, desirability, and value of the product or its marketability as a commodity.

**DATES:** Comments must be submitted on or before August 21, 2000.

**ADDRESSES:** Written comments may be submitted to Duane R. Spomer, Chief, Dairy Standardization Branch, Dairy Programs, Agricultural Marketing Service, U.S. Department of Agriculture, Room 2746, South Building, Stop 0230, P.O. Box 96456, Washington, DC 20090-6456; faxed to (202) 720-2643; or e-mailed to [Duane.Spomer@usda.gov](mailto:Duane.Spomer@usda.gov). Comments should reference the date and page number of this issue of the **Federal Register**. All comments received will be made available for public inspection at the above address during regular business hours. The current United States Standards for Dry Whey, along with proposed changes, are available either through the above addresses or by accessing AMS' Home Page on the Internet at [www.ams.usda.gov/dairy/stand.htm](http://www.ams.usda.gov/dairy/stand.htm).

**FOR FURTHER INFORMATION CONTACT:** Duane R. Spomer, Chief, Dairy Standardization Branch, AMS/USDA/ Dairy Programs, Room 2746-S, P.O. Box 96956, Washington, DC, 20090-6456, (202) 720-7473.

**SUPPLEMENTARY INFORMATION:** Section 203 (c) of the Agricultural Marketing Act of 1946, as amended, directs and authorizes the Secretary of Agriculture "to develop and improve standards of quality, condition, quantity, grade, and packaging and to recommend and demonstrate such standards in order to encourage uniformity and consistency in commercial practices \* \* \*". AMS is committed to carrying out this authority in a manner that facilitates the marketing of agricultural commodities and will make copies of official standards available upon request. The United States Standards for Dry Whey no longer appear in the Code of Federal Regulations but are maintained by USDA/AMS/Dairy Program.

When dry whey is officially graded, the USDA regulations (7 CFR Part 58) governing the grading of manufactured or processed dairy products are used. These regulations require a charge for the grading service provided by USDA. The Agency believes this proposal would accurately identify quality characteristics in dry whey.

AMS is proposing to change the United States Standards for Dry Whey using the procedures that appear in part

36 of title 7 of the Code of Federal Regulations (7 CFR Part 36).

The current United States Standards for Dry Whey have been in effect since October 1, 1990. AMS initiated a review of this Standard and discussed possible changes with the dairy industry. The American Dairy Products Institute, a trade association representing the dry whey industry, provided specific suggestions, including a recommendation to lower the maximum bacterial content.

#### Proposed by the American Dairy Products Institute

The American Dairy Products Institute provided suggestions to:

- Lower the maximum bacterial content; and
- Reference a color guide to identify the color of dry whey.

#### Proposed by Dairy Programs, Agricultural Marketing Service

AMS is proposing to:

- Lower the maximum bacterial content requirement as suggested by the American Dairy Products Institute;
- Incorporate scorched particle content in the determination of U.S. grade;
- Reference additional test methods that may be used to determine U.S. grade;
- Reference the Food and Drug Administration's requirements for dry whey; and
- Make editorial changes that would provide consistency with other U.S. grade standards for dairy products.

Concerning the suggestion by the American Dairy Products Association to reference a color guide, AMS agrees that color is an important attribute in the marketing of dry whey. However, since color is not a grade-determining factor, AMS is recommending that a color identification guide be considered separately from the standard in a manner consistent with color determination in other dairy products.

This notice provides for a 60-day comment period for interested parties to comment on proposed revisions to the standards. The following is an outline of these changes.

#### UNITED STATES STANDARDS FOR DRY WHEY<sup>1</sup>

Current standard	Proposed	Discussion
Definitions .....	No change .....	N/A.
Whey .....	No change .....	N/A.
"Whey is the fluid obtained by separating the coagulum from milk, cream, and/or skim milk in cheesemaking.	No change .....	N/A.