

Grafton, ND, Grafton Muni, GPS RWY 35, Amdt 1
 Shirley, NY, Brookhaven, VOR RWY 6, Amdt 3
 Shirley, NY, Brookhaven, NDB-A, Amdt 5
 Shirley, NY, Brookhaven, ILS RWY 6, Amdt 1
 Shirley, NY, Brookhaven, GPS RWY 6, Orig
 Shirley, NY, Brookhaven, GPS RWY 24, Orig
 Marion, OH, Marion Muni, GPS RWY 24, Orig
 Allentown, PA, Allentown Queen City Muni, VOR OR GPS-B, Amdt 6
 Allentown, PA, Allentown Queen City Muni, GPS RWY 7, Orig
 Butler, PA, Butler County/K W Scholter Field, VOR OR GPS-A, Amdt 5, CANCELLED
 Butler, PA, Butler County/K W Scholter Field, GPS RWY 8, Orig
 Butler, PA, Butler County/K W Scholter Field, GPS RWY 26, Orig
 Butler, PA, Butler County/K W Scholter Field, RNAV OR GPS RWY 26, Amdt 2, CANCELLED
 Coatesville, PA, Chester County G O Carlson, VOR RWY 29, Amdt 5A, CANCELLED
 Coatesville, PA, Chester County G O Carlson, GPS RWY 11, Orig
 Coatesville, PA, Chester County G O Carlson, GPS RWY 29, Orig
 Cedar City, UT, Cedar City Regional, VOR RWY 20, Amdt 5
 Cedar City, UT, Cedar City Regional, NDB RWY 20, Amdt 1
 Cedar City, UT, Cedar City Regional, ILS RWY 20, Amdt 2
 Cedar City, UT, Cedar City Regional, GPS RWY 20, Orig

* * * *Effective Upon Publication*

Agana, Guam, Guam Intl, ILS RWY 6L, Amdt 1.

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DEPARTMENT OF HEALTH AND HUMAN SERVICES

Food and Drug Administration

21 CFR Parts 172 and 173

[Docket No. 96F-0076]

Direct and Secondary Direct Food Additives; Sodium Mono- and Dimethyl Naphthalene Sulfonates

AGENCY: Food and Drug Administration, HHS.

ACTION: Final rule.

SUMMARY: The Food and Drug Administration (FDA) is amending the food additive regulations to provide for the safe use of sodium mono- and dimethyl naphthalene sulfonates as an aid in the steam/scald vacuum peeling of tomatoes without a subsequent potable water wash. This action is in response to a petition filed by Enviro Tech Chemical Services, Inc. In

conjunction with this action, the agency is also amending the food additive regulations by broadening a section heading to cover the new application and by removing the redundant cross-reference to a section.

DATES: Effective February 12, 1998; written objections and requests for a hearing by March 16, 1998.

ADDRESSES: Submit written objections to the Dockets Management Branch (HFA-305), Food and Drug Administration, 12420 Parklawn Dr., rm. 1-23, Rockville, MD 20857.

FOR FURTHER INFORMATION CONTACT: Martha D. Peiperl, Center for Food Safety and Applied Nutrition (HFS-215), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202-418-3077.

SUPPLEMENTARY INFORMATION:

In a notice published in the **Federal Register** of March 19, 1996 (61 FR 11214), FDA announced that a food additive petition (FAP 6A4487) had been filed by Enviro Tech Chemical Services, Inc., P.O. Box 577470, Modesto, CA 95357. The petition proposed to amend the food additive regulations in § 172.824 *Sodium mono- and dimethyl naphthalene sulfonates* (21 CFR 172.824) to provide for the safe use of sodium mono- and dimethyl naphthalene sulfonates as an aid in peeling tomatoes without a potable water wash.

Sodium mono- and dimethyl naphthalene sulfonates are currently approved in § 172.824 as an anticaking agent in sodium nitrite, for use in the crystallization of sodium carbonate intended for use in potable water systems to reduce hardness and aid in sedimentation and coagulation and by cross-reference to § 173.315 *Chemicals used in washing or to assist in the lye peeling of fruits and vegetables* (21 CFR 173.315), in the washing or to assist in the lye peeling of fruits and vegetables. The subject additive is defined in § 172.824 and, as cross-referenced in § 172.824(b)(3), may be used in the washing or to assist in the lye peeling of fruits and vegetables as prescribed in § 173.315, only when this use is followed by rinsing with potable water to remove, to the extent possible, residues of the chemicals. Therefore, the action requested by this petition is more appropriately addressed by amending § 173.315 to allow the use of the subject additive in the steam/scald vacuum peeling of tomatoes without a subsequent potable water wash. Although only an amendment to § 172.824 was cited in the filing notice for this petition, the action currently being taken was accurately described at that time.

In addition, FDA is amending the section heading of § 173.315 by removing the word "lye." This action is being taken to broaden § 173.315 to cover the new application for steam/scald vacuum peeling in addition to lye peeling. This action is simply a technical change because the current limitations continue to be stated in paragraphs (a)(2) and newly redesignated (a)(4).

In continuation of FDA's efforts to implement the President's March 4, 1995 "Reinventing Government" initiative, FDA is also removing as redundant § 172.824(b)(3), because this paragraph is an unnecessary cross-reference to the regulation of the additive under § 173.315. This action is also a technical change because the approved uses of the subject additive are not changed by virtue of the deletion.

FDA has evaluated data in the petition and other relevant material. As part of its review, FDA evaluated data on the use of the subject additive in peeling tomatoes using steam or scalding water instead of lye, including analytical evidence that no residues of the additive were detected in five production samples of tomato paste prepared from tomatoes treated with the additive prior to peeling, but with no subsequent potable water rinse. Based on this information, as well as certain toxicological data, the agency concludes that the additive will have the intended technical effect and is safe under the proposed conditions of use. Therefore, the agency is amending the food additive regulations to provide for the requested use.

In accordance with § 171.1(h) (21 CFR 171.1(h)), the petition and the documents that FDA considered and relied upon in reaching its decision to approve the petition are available for inspection at the Center for Food Safety and Applied Nutrition by appointment with the information contact person listed above. As provided in § 171.1(h), the agency will delete from the documents any materials that are not available for public disclosure before making the documents available for inspection.

The agency has carefully considered the potential environmental effects of this action. FDA has concluded that the action will not have a significant impact on the human environment, and that an environmental impact statement is not required. The agency's finding of no significant impact and the evidence supporting that finding, contained in an environmental assessment, may be seen in the Dockets Management Branch (address above) between 9 a.m. and 4

p.m., Monday through Friday. No comments were received during the 30-day comment period specified in the filing notice for comments on the environmental assessment submitted with the petition.

Any person who will be adversely affected by this regulation may at any time on or before March 16, 1998, file with the Dockets Management Branch (address above) written objections thereto. Each objection shall be separately numbered, and each numbered objection shall specify with particularity the provisions of the regulation to which objection is made and the grounds for the objection. Each numbered objection on which a hearing is requested shall specifically so state. Failure to request a hearing for any particular objection shall constitute a waiver of the right to a hearing on that objection. Each numbered objection for which a hearing is requested shall include a detailed description and analysis of the specific factual information intended to be presented in support of the objection in the event that a hearing is held. Failure to include such a description and analysis for any particular objection shall constitute a waiver of the right to a hearing on the objection. Three copies of all documents shall be submitted and shall be identified with the docket number

found in brackets in the heading of this document. Any objections received in response to the regulation may be seen in the Dockets Management Branch between 9 a.m. and 4 p.m., Monday through Friday.

List of Subjects

21 CFR Part 172

Food additives, Reporting and recordkeeping requirements.

21 CFR Part 173

Food additives.

Therefore, under the Federal Food, Drug, and Cosmetic Act and under authority delegated to the Commissioner of Food and Drugs and redelegated to the Director, Center for Food Safety and Applied Nutrition, 21 CFR parts 172 and 173 are amended as follows:

PART 172—FOOD ADDITIVES PERMITTED FOR DIRECT ADDITION TO FOOD FOR HUMAN CONSUMPTION

1. The authority citation for 21 CFR part 172 continues to read as follows:

Authority: 21 U.S.C. 321, 341, 342, 348, 371, 379e.

§ 172.824 [Amended]

2. Section 172.824 *Sodium mono- and dimethyl naphthalene sulfonates* is amended by removing paragraph (b)(3).

PART 173—SECONDARY DIRECT FOOD ADDITIVES PERMITTED IN FOOD FOR HUMAN CONSUMPTION

3. The authority citation for 21 CFR part 173 continues to read as follows:

Authority: 21 U.S.C. 321, 342, 348.

4. Section 173.315 is amended by revising the section heading; by removing from the introductory text the word "lye;" by amending the table in paragraph (a)(2) by revising the entries for "Polyacrylamide," "Potassium bromide," and "Sodium hypochlorite;" and the entry for Sodium mono- and dimethyl naphthalene sulfonates * * * is amended by removing the hyphen in "di-methyl" under the "Substances" column; by redesignating paragraph (a)(3) as paragraph (a)(4) and by adding a new paragraph (a)(3); by amending the first sentence of newly redesignated paragraph (a)(4) by removing "(a)(3)" and adding in its place "(a)(4);" and by revising paragraph (c) to read as follows:

§ 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.

* * * * *

(a) * * *

(2) * * *

Substances	Limitations
* * *	* * * *
Polyacrylamide	Not to exceed 10 parts per million in wash water. Contains not more than 0.2 percent acrylamide monomer. May be used in the washing of fruits and vegetables.
Potassium bromide	May be used in the washing or to assist in the lye peeling of fruits and vegetables.
* * *	* * *
Sodium hypochlorite	May be used in the washing or to assist in the lye peeling of fruits and vegetables.

(3) Sodium mono- and dimethyl naphthalene sulfonates (mol. wt. 245–260) may be used in the steam/scald vacuum peeling of tomatoes at a level not to exceed 0.2 percent in the condensate or scald water.

* * * * *

(c) The use of the chemicals listed under paragraphs (a)(1), (a)(2), and (a)(4) is followed by rinsing with potable water to remove, to the extent possible, residues of the chemicals.

* * * * *

Dated: February 2, 1998.

L. Robert Lake,

Director, Office of Policy, Planning and Strategic Initiatives, Center for Food Safety and Applied Nutrition.

[FR Doc. 98–3497 Filed 2–11–98; 8:45 am]

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DEPARTMENT OF TRANSPORTATION

Coast Guard

33 CFR Part 155

[USCG 98–3417]

RIN 2115–AF60

Salvage and Firefighting Equipment; Vessel Response Plans

AGENCY: Coast Guard, DOT.

ACTION: Final rule; partial suspension of regulation.