

**DATES:** Submit comments on or before July 17, 2017.

**ADDRESSES:** FSIS invites interested persons to submit comments relevant to adjusting inspection coverage as discussed and outlined in this notice. Only comments addressing the scope of this notice will be considered. Comments may be submitted by one of the following methods:

*Federal eRulemaking Portal:* This Web site provides the ability to type short comments directly into the comment field on this Web page or attach a file for lengthier comments. Go to <http://www.regulations.gov/>. Follow the on-line instructions at that site for submitting comments.

*Mail, CD-ROMs:* Send to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8–163B, Washington, DC 20250–3700.

*Hand- or courier-delivered submittals:* Deliver to Patriots Plaza 3, 355 E. Street SW., Room 8–163A, Washington, DC 20250–3700.

*Instructions:* All items submitted by mail or electronic mail must include the Agency name and docket number FSIS–2017–0003. Comments received in response to this docket will be made available for public inspection and posted without change, including any personal information, to <http://www.regulations.gov>.

*Docket:* For access to background documents or to comments received, go to the FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 164–A, Washington, DC 20250–3700 between 8:00 a.m. and 4:30 p.m., Monday through Friday.

**FOR FURTHER INFORMATION CONTACT:** Rachel Edelstein, Deputy Assistant Administrator, Office of Policy and Program Development; Telephone: (202) 205–0495, or by Fax: (202) 720–2025.

### Background

On May 17, 2017, FSIS published a notice announcing that it will be adjusting its inspection coverage at official Siluriformes fish slaughter establishments, starting September 1, 2017, the date of full enforcement of the regulatory requirements for fish, from all hours of operation to once per production shift. This decision is based on the Agency's experience inspecting fish slaughter establishments since implementing the mandatory inspection program on March 1, 2016. FSIS requested comment on this decision on or before June 16, 2017.

A consumer advocacy organization requested that FSIS extend the comment

period by 30 days, while it researches the implications of the decision, so as to make informed comments. FSIS agrees to extend the comment period. The comment period will now end on July 17, 2017.

### USDA Nondiscrimination Statement

No agency, officer, or employee of the USDA shall, on the grounds of race, color, national origin, religion, sex, gender identity, sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, or political beliefs, exclude from participation in, deny the benefits of, or subject to discrimination any person in the United States under any program or activity conducted by the USDA.

To file a complaint of discrimination, complete the USDA Program Discrimination Complaint Form, which may be accessed online at [http://www.ocio.usda.gov/sites/default/files/docs/2012/Complain\\_combined\\_6\\_8\\_12.pdf](http://www.ocio.usda.gov/sites/default/files/docs/2012/Complain_combined_6_8_12.pdf), or write a letter signed by you or your authorized representative.

Send your completed complaint form or letter to USDA by mail, fax, or email:

*Mail:* U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue SW., Washington, DC 20250–9410.

*Fax:* (202) 690–7442.

*Email:* [program.intake@usda.gov](mailto:program.intake@usda.gov).

Persons with disabilities who require alternative means for communication (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720–2600 (voice and TDD).

### Additional Public Notification

FSIS will announce this notice online through the FSIS Web page located at <http://www.fsis.usda.gov/federal-register>.

FSIS will also 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, and other types of information that could affect or would be of interest to constituents and stakeholders. The Update is communicated via Listserv, a free electronic mail subscription service for industry, trade groups, consumer interest groups, health professionals, and other individuals who have asked to be included. The Update is also available on the FSIS Web page. In addition, FSIS offers an electronic mail subscription service which provides automatic and customized access to selected food safety news and information. This service is available at

<http://www.fsis.usda.gov/subscribe>. 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 accounts.

Done at Washington, DC, on June 13, 2017.

**Alfred V. Almanza,**  
Administrator.

[FR Doc. 2017–12556 Filed 6–15–17; 8:45 am]

**BILLING CODE 3410-DM-P**

## DEPARTMENT OF AGRICULTURE

### Food Safety and Inspection Service

[Docket No. FSIS–2017–0016]

#### Availability of FSIS Compliance Guidelines for Small and Very Small Meat and Poultry Establishments Regarding Lethality and Stabilization in Meat and Poultry Products (Previously Referred to as Appendices A and B)

**AGENCY:** Food Safety and Inspection Service, USDA.

**ACTION:** Notice of availability and request for comment

**SUMMARY:** The Food Safety and Inspection Service (FSIS) is announcing the availability of and requesting comments on two updated compliance guidelines for small and very small businesses. The new guidelines will assist small and very small meat and poultry establishments understand and comply with the regulatory requirements associated with the destruction of *Salmonella* and other pathogens (lethality) in ready-to-eat (RTE) products and the control of pathogen growth in heat-treated RTE and not-ready-to-eat (NRTE) products during cooling and hot-holding (stabilization). FSIS is including the time-temperature tables and cooling options in these guidelines that were previously in Appendices A and B, originally made available in 1999, along with new recommendations establishments can use to achieve lethality and stabilization of these products.

**DATES:** Submit Comments on or before August 15, 2017.

**ADDRESSES:** Downloadable versions of the compliance guidelines are available to view and print at <https://www.fsis.usda.gov/wps/wcm/connect/bf3f01a1-a0b7-4902-a2df-a87c73d1b633/Salmonella-Compliance-Guideline-SVSP-;RTE-Appendix-A.pdf?MOD=AJPERES> and <https://www.fsis.usda.gov/wps/wcm/connect/>

9ac49aba-46bc-443c-856b-59a3f51b924f/Compliance-Guideline-Stabilization-Appendix-B.pdf?MOD=AJPERES once copies of the guidelines have been published. FSIS invites interested persons to submit comments on this guidance. Comments may be submitted by one of the following methods:

**Federal eRulemaking Portal:** This Web site provides the ability to type short comments directly into the comment field on this Web page or attach a file for lengthier comments. Go to <http://www.regulations.gov/>. Follow the on-line instructions at that site for submitting comments.

**Mail, including CD-ROMs:** Send to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8–163B, Washington, DC 20250–3700.

**Hand- or courier-delivered submittals:** Deliver to Patriots Plaza 3, 355 E Street SW., Room 8–163A, Washington, DC 20250–3700.

**Instructions:** All items submitted by mail or electronic mail must include the Agency name, FSIS, and document title: FSIS Compliance Guideline for Stabilization (Cooling and Hot-Holding) of Fully and Partially Heat-Treated RTE and NRTE Meat and Poultry Products Produced by Small and Very Small Establishments and Revised Appendix B 2017 Compliance Guideline. Comments received will be made available for public inspection and posted without change, including any personal information, to <http://www.regulations.gov>.

**Docket:** For access to background documents or to comment received, go to the FSIS Docket Room at Patriots Plaza 3, 355 E Street SW., Room 164–A, Washington, DC 20250–3700 between 8:00 a.m. and 4:30 p.m., Monday through Friday.

**For Further Information Contact:** Roberta Wagner, Assistant Administrator, Office of Policy and Program Development; Telephone: (202) 205–0495.

#### SUPPLEMENTARY INFORMATION:

##### Background

FSIS is making available an updated compliance guideline regarding the requirements for the destruction of *Salmonella* and other pathogens (lethality) in RTE meat and poultry products, entitled *FSIS Salmonella Compliance Guideline for Small and Very Small Meat and Poultry Establishments that Produce Ready-to-Eat (RTE) Products and Revised Appendix A*. The updated guideline

provides clarification regarding options for establishments to support an alternative lethality (i.e., at least a 5-log reduction of *Salmonella*, rather than a 6.5-log reduction) for roast, cooked, and corned beef per 9 CFR 318.17(a)(1); a definition of “pasteurization” and guidance on how establishments can label products as “pasteurized”; and updated information gathered from FSIS Food Safety Assessments (FSAs), which are in-depth assessments of establishments’ food safety systems to verify that regulatory requirements are met. The guideline also combines and replaces information from the following previously issued guidance documents:

- Appendix A Compliance Guidelines for Meeting Lethality Performance Standards for certain Meat and Poultry Products.
- Appendix A Guidance on Relative Humidity and Time/Temperature for Cooking/Heating and Applicability to Production of Other Ready-to-Eat Meat and Poultry Products (Appendix A Humidity Guidance).
- Time-Temperature Tables for Cooking Ready-to-Eat Poultry Products.
- FSIS Guidance on Safe Cooking of Non-Intact Meat Chops, Roasts, and Steaks (5-log Table).

FSIS also is making available an updated guideline on the control of pathogen growth in heat-treated RTE and NRTE meat and poultry products during cooling and hot-holding (stabilization), entitled *FSIS Compliance Guideline for Stabilization (Cooling and Hot-Holding) of Fully and Partially Heat-Treated RTE and NRTE Meat and Poultry Products Produced by Small and Very Small Establishments and Revised Appendix B*. Hot-holding is the process of holding meat and poultry products at hot temperatures (typically above 130°F) prior to distribution. Although stabilization is commonly associated with RTE products, the concepts and many of the recommendations in this guideline can apply to heat-treated NRTE products as well.

This updated stabilization guideline contains recommendations previously found in FSIS Appendix B: Compliance Guidelines for Cooling Heat-Treated Meat and Poultry Products (Stabilization) and FSIS Directive 7110.3, Rev. 1, *Time/Temperature Guidelines for Cooling Heated Products*. It also contains additional guidance not previously found in either document, including:

- The regulatory requirements associated with stabilization (cooling and hot-holding);

- The scientific support documents available to help develop a safe process and product;
  - Recommended corrective actions in the event of a cooling deviation; and
  - Additional options for cooling meat and poultry products, including requesting a waiver.
- Specifically in regard to waivers, this stabilization guideline describes information that establishments may use to request a waiver from the regulatory performance standards in 9 CFR 318.17(a)(2), 318.23(b)(3)(ii)(c), and 381.150(a)(2) to allow up to a 2-log<sub>10</sub> multiplication of *C. perfringens* within a product, provided no multiplication of *C. botulinum* occurs. The Agency will evaluate waiver requests and use this information to potentially amend the regulations. Notably, FSIS has determined that establishments do not have to provide data that allowing up to 2-log<sub>10</sub> multiplication of *C. perfringens* will result in no multiplication of *C. botulinum* as part of the waiver request.

#### Small Business Regulatory Flexibility Act Compliance

Both guidance documents are targeting small and very small establishments in support of the Small Business Administration’s initiative to provide small and very small establishments with compliance assistance under the Small Business Regulatory Flexibility Act (SBRFA). It is important that small and very small establishments have access to the scientific and technical support needed to establish safe and effective HACCP systems. However, all FSIS regulated meat and poultry establishments may be able to apply the recommendations in this guideline.

#### Additional Public Notification

Public awareness of all segments of rulemaking and policy development is important. Consequently, FSIS will announce this **Federal Register** publication on-line through the FSIS Web page located at: <http://www.fsis.usda.gov/federal-register>.

FSIS also will make copies of this publication available through the FSIS Constituent Update, which is used to provide information regarding FSIS policies, procedures, regulations, **Federal Register** notices, FSIS public meetings, and other types of information that could affect or would be of interest to our constituents and stakeholders. The Update is available on the FSIS Web page. Through the Web page, FSIS is able to provide information to a much broader, more diverse audience. In addition, FSIS offers an email subscription service which provides

automatic and customized access to selected food safety news and information. This service is available at: <http://www.fsis.usda.gov/subscribe>. Options range from recalls to export information, regulations, directives, and notices. Customers can add or delete subscriptions themselves, and have the option to password-protect their accounts.

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To file a complaint of discrimination, complete the USDA Program Discrimination Complaint Form, which may be accessed online at: [http://www.ocio.usda.gov/sites/default/files/docs/2012/Complain\\_combined\\_6\\_8\\_12.pdf](http://www.ocio.usda.gov/sites/default/files/docs/2012/Complain_combined_6_8_12.pdf), or write a letter signed by you or your authorized representative.

Send your completed complaint form or letter to USDA by mail, fax, or email:

**Mail:** U.S. Department of Agriculture, Director, Office of Adjudication, 1400 Independence Avenue SW., Washington, DC 20250-9410.

**Fax:** (202) 690-7442.

**Email:** [program.intake@usda.gov](mailto:program.intake@usda.gov).

Persons with disabilities who require alternative means for communication (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

Done at Washington, DC on: June 8, 2017.

**Alfred V. Almanza,**

*Administrator.*

[FR Doc. 2017-12563 Filed 6-15-17; 8:45 am]

**BILLING CODE P**

## DEPARTMENT OF AGRICULTURE

### Forest Service

#### National Urban and Community Forestry Advisory Council

**AGENCY:** Forest Service, USDA.

**ACTION:** Notice of meeting.

**SUMMARY:** The National Urban and Community Forestry Advisory Council (Council) will meet in Flushing, New York. The Council is authorized by the Cooperative Forestry Assistance Act, and the Federal Advisory Committee Act (FACA). Additional information

concerning the Council, can be found by visiting the Council's Web site at: <http://www.fs.fed.us/ucf/nucfac.shtml>.

**DATES:** The meeting will be held on the following dates and times:

- Tuesday, July 18, 2017 from 8:30 a.m. to 4:30 p.m. (EDT)
- Wednesday, July 19, 2017 from 9:00 a.m. to 5:00 p.m. (EDT), and
- Thursday, July 20, 2017 from 9:00 a.m. to 12:00 noon (EDT) or until Council business is completed.

All meetings are subject to cancellation. For an updated status of meeting prior to attendance, please contact the person listed under **FOR FURTHER INFORMATION CONTACT**.

**ADDRESSES:** The meeting will be held at various sites, *i.e.*, the Queens Botanical Garden, in the Meeting Room, 43-50 Main Street, Flushing, New York, the U.S. Forest Service, New York City Field Station, 431 Walter Reed Road, Building 431, in the Upstairs Conference Room, Bayside Queens, New York, and the Bronx site visit tour.

Written comments concerning this meeting should be submitted as described under **SUPPLEMENTARY INFORMATION**. All comments, including names and addresses, when provided, are placed in the record and available for public inspection and copying. The public may inspect comments received at the USDA Forest Service, Sidney Yates Building, Room 3SC-01B, 201 14th Street SW., Washington, DC 20024. Please call ahead at (202) 309-9873 to facilitate entry into the building.

#### FOR FURTHER INFORMATION CONTACT:

Nancy Stremple, Executive Staff, National Urban and Community Forestry Advisory Council, Sidney Yates Building, Room 3SC-01C, 201 14th Street SW., Washington, DC 20024, by cell telephone at 202-309-9873, or by email at [nstremple@fs.fed.us](mailto:nstremple@fs.fed.us), or via facsimile at 202-690-5792. Individuals who use telecommunication devices for the deaf (TDD) may call the Federal Information Relay Service (FIRS) at 1-800-877-8339 between 8:00 a.m. and 8:00 p.m., Eastern Standard Time, Monday through Friday.

**SUPPLEMENTARY INFORMATION:** The purpose of the meeting is to:

1. Introduce new members;
2. Develop the 2017 Accomplishment and Recommendations;
3. Update status of the 2018 grant review;
4. Meet and listen to local constituents urban forestry concerns or opportunities;
5. Provide updates on the implementation of the Ten Year Urban Forestry Action Plan (2016-2026); and
6. Receive Forest Service budget and program updates.

The meeting is open to the public. The agenda will include time for people to make oral statements of three minutes or less. Individuals wishing to make an oral statement should submit a request in writing by Tuesday, July 11, 2017, to be scheduled on the agenda. Council discussion is limited to Forest Service staff and Council members, however anyone who would like to bring urban and community forestry matters to the attention of the Council may file written statements with the Council's staff before or after the meeting. Written comments and time requests for oral comments must be sent to Nancy Stemple, Executive Staff, National Urban and Community Forestry Advisory Council, Sidney Yates Building, Room 3SC-01C, 201 14th Street SW., Washington, DC 20024, or by email at [nstremple@fs.fed.us](mailto:nstremple@fs.fed.us).

**Meeting Accommodations:** If you are a person requiring reasonable accommodation, please make requests in advance for sign language interpreting, assistive listening devices or other reasonable accommodation for access to the facility or proceedings by contacting the person listed in the section titled For Further Information Contact. All reasonable accommodation requests are managed on a case by case basis.

Dated: June 12, 2017.

**Patti Hiram,**

*Associate Deputy Chief, State and Private Forestry.*

[FR Doc. 2017-12479 Filed 6-15-17; 8:45 am]

**BILLING CODE 3411-15-P**

## DEPARTMENT OF AGRICULTURE

### Rural Business-Cooperative Service

#### Compliance Examination Procedures for Rural Business Investment Companies Under the Rural Business Investment Program

**AGENCY:** Rural Business-Cooperative Service, USDA.

**ACTION:** Notice.

**SUMMARY:** This Notice identifies the examination procedures that the Rural Business-Cooperative Service (the Agency) will use for non-leveraged Rural Business Investment Companies (RBICs) within the Rural Business Investment Program (RBIP).

**FOR FURTHER INFORMATION CONTACT:** Information on this Notice may be obtained by contacting David Chesnick, Program Manager, Rural Business Investment Program, Specialty Programs Division, U.S. Department of Agriculture, Room 4221-S, 1400