

making. In addition, FSIS revised the guideline to include information on prerequisite programs, including how they can fit into the HACCP system.

Furthermore, since issuance of the most recent version of the guideline in 2010, there have been several outbreaks associated with consumption of raw poultry products, including chicken parts and comminuted (including ground) turkey products. In 2011, there were two *Salmonella* outbreaks associated with ground turkey products (specifically, turkey burgers and ground turkey) that resulted in a total of 148 illnesses and 40 hospitalizations. In 2012 and 2013–2014, there were two *Salmonella* outbreaks associated with consumption of chicken parts that together resulted in over 700 illnesses and over 270 hospitalizations. Also in 2013, a *Salmonella* outbreak resulted from consumption of mechanically separated turkey that was sent to an institutional facility. This outbreak resulted in 9 illnesses and 2 hospitalizations.

In addition, in 2015, the Centers for Disease Control and Prevention (CDC) investigated two separate outbreaks of *Salmonella* enteritidis infections attributed to raw, heat treated, stuffed chicken products resulted in 20 illnesses (15 from one outbreak, and five from the other outbreak). The implicated products were labeled with instructions identifying that the product was uncooked (raw) and included cooking instructions for preparation. Some case-patients reported following the cooking instructions on the label and using a food thermometer to confirm that the recommended temperature was achieved.

FSIS analyzed practices of establishments that manufactured product associated with these outbreaks and found problems with sanitation, intervention use, and the validation of cooking instructions at some or all of these establishments. FSIS considered these problems and is providing recommendations in the revised guideline specific to these issues.

Pre-harvest contamination can affect the level of *Salmonella* and *Campylobacter* on FSIS-regulated products. FSIS has updated the pre-harvest information in the guideline based on recently published information. In addition, in response to a recommendation made by the U.S. Government Accountability Office,¹ FSIS updated the guideline to include known information on the effectiveness of pre-harvest practices. To further

inform best practice guidance and to inform other Agency activities, FSIS requests comments and data from industry and other interested parties regarding pre-harvest pathogen control strategies, including information on the effectiveness of pre-harvest strategies in reducing pathogen levels in poultry presented for slaughter.

The recently proposed pathogen reduction performance standards² for raw chicken parts and NRTE comminuted chicken and turkey are based on meeting certain Healthy People 2020 (HP2020) goals—specifically, the HP2020 goal to reduce human illnesses from *Salmonella* by 25 percent and *Campylobacter* by 33 percent³ by the year 2020. This guideline can assist establishments in meeting these (and existing poultry carcass) performance standards, thereby resulting in a reduction in human illnesses.

FSIS encourages establishments to follow this guideline. This guideline represents FSIS's current thinking, and FSIS will update it as necessary to reflect comments received and any additional information that becomes available.

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, 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.

² 80 FR 3940; Jan. 16, 2015.

³ Because the prevalence for NRTE comminuted turkey is especially low, the highest practical reduction for this product was estimated to be 19 percent. Therefore, for this one pathogen-product pair, NRTE comminuted turkey and *Campylobacter*, FSIS proposed a reduction less than its stated goal.

Persons with disabilities who require alternative means for communication (Braille, large print, audiotope, 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 December 11, 2015.

Alfred V. Almanza,
Acting Administrator.

[FR Doc. 2015–31628 Filed 12–15–15; 8:45 am]

BILLING CODE 3410-DM-P

DEPARTMENT OF AGRICULTURE

Food and Nutrition Service

Agency Information Collection Activities: Proposed Collection; Comment Request—Summer Food Service Program

AGENCY: Food and Nutrition Service, USDA.

ACTION: Notice.

SUMMARY: In accordance with the Paperwork Reduction Act of 1995, this notice invites the general public and other public agencies to comment on the Agency's proposed information collection for the Summer Food Service Program. This collection is a revision of

¹ Available at <http://www.gao.gov/products/GAO-14-744>.

a currently approved information collection.

DATES: Written comments must be received on or before February 16, 2016.

ADDRESSES: Comments are invited on: (1) Whether the proposed collection of information is necessary for the proper performance of the Agency's functions, including whether the information will have practical utility; (2) the accuracy of the Agency's estimate of the proposed information collection burden, including the validity of the methodology and assumptions used; (3) ways to enhance the quality, utility and clarity of the information to be collected; and (4) ways to minimize the burden of the collection of information on those who are to respond, including use of appropriate automated, electronic, mechanical, or other technological collection techniques or other forms of information technology.

Comments may be sent to Lynn Rodgers-Kuperman, Program Monitoring Branch, Program Monitoring and Operational Support Division, Child Nutrition Programs, 3101 Park Center Drive, Alexandria, VA 22302. Comments will also be accepted through the Federal eRulemaking Portal. Go to <http://www.regulations.gov>, and follow the online instructions for submitting comments electronically.

All responses to this notice will be summarized and included in the request for Office of Management and Budget

(OMB) approval. All comments will also become a matter of public record.

FOR FURTHER INFORMATION CONTACT:

Requests for additional information or copies of this information collection should be directed to Lynn Rodgers-Kuperman, Program Monitoring Branch, Program Monitoring and Operational Support Division, Child Nutrition Programs, 3101 Park Center Drive, Alexandria, VA 22302.

SUPPLEMENTARY INFORMATION:

Title: Information Collection for the Summer Food Service Program (SFSP).

OMB Number: 0584-0280.

Expiration Date: March 31, 2016.

Type of Request: Revision of a currently approved collection.

Abstract: SFSP is authorized under section 13 of the Richard B. Russell National School Lunch Act (NSLA) (42 U.S.C. 1761). The SFSP is directed toward children in low-income areas when school is not in session and is operated locally by approved sponsors. Local sponsors may include public or private non-profit school food authorities (SFAs), public or private non-profit residential summer camps, units of local, municipal, county or State governments, or other private non-profit organizations that develop a special summer program and provide meal service similar to that available to children during the school year under the National School Lunch Program (NSLP) and the School Breakfast Program (SBP).

This is a revision of a currently approved collection. It revises reporting burden as a result of an increase in participating sponsors. Current OMB inventory for this collection includes Reporting and Recordkeeping burden and that consists of 175,391 hours. The reporting burden was slightly increased from 139,989 to 150,646 and Record keeping burden was increased from 35,402 to 43,758. This collection is requesting a total increase of 19,012 burden hours. FNS 418 is no longer a part of this collection as it has been listed under a separate collection (0584-0594). The average burden per response and the annual burden hours for reporting and recordkeeping are explained below and summarized in the charts which follow.

Affected Public: State Agencies, Camps and Other Sites and Households.

Estimated Number of Respondents: 106,621.

Estimated Number of Responses per Respondent: 7.35195.

Estimated Total Annual Responses: 783,872.

Estimate Time per Response: 0.248005.

Estimated Total Annual Burden: 194,403.

Current OMB Inventory: 175,391.

Difference (Burden Revisions Requested): 19,012.

Refer to the table below for estimated total annual burden for each type of respondent.

Affected public	Est. number of respondents	Number of responses per respondent	Total annual responses	Est. total hours per response	Est. total burden
Reporting					
State Agencies	53	418	22,154	0.704	15,595
Sponsors	5,317	3	14,726	4.037	59,444
Camps and Other Sites	662	1	662	.25	166
Households	100,589	2	201,178	.375	75,442
Total Estimated Reporting Burden	106,621	2.23895	238,720	.631058	150,646
Recordkeeping					
State Agencies	53	141	7,473	.080	598
Sponsors	5,317	101	537,017	.08	42,961
Camps and Other Sites	662	1	662	.300	199
Total Estimated Record keeping Burden	6,032	90.37666	545,152	0.080267	43,758
Total of Reporting and Recordkeeping					
Reporting	106,621	2.238959	238,720	.631058	150,646
Recordkeeping	6,032	90.37666	545,152	.0802672	43,758
Total	106,621	7.35195	783,872	.248005	194,403

Dated: December 8, 2015.

Audrey Rowe,

Administrator, Food and Nutrition Service.

[FR Doc. 2015–31614 Filed 12–15–15; 8:45 am]

BILLING CODE 3410–30–P

DEPARTMENT OF AGRICULTURE

Food and Nutrition Service

Emergency Food Assistance Program; Availability of Foods for Fiscal Year 2016

AGENCY: Food and Nutrition Service, USDA.

ACTION: Notice.

SUMMARY: This notice announces the surplus and purchased foods that the Department expects to make available for donation to States for use in providing nutrition assistance to the needy under The Emergency Food Assistance Program (TEFAP) in Fiscal Year (FY) 2016. The foods made available under this notice must, at the discretion of the State, be distributed to eligible recipient agencies (ERAs) for use in preparing meals and/or for distribution to households for home consumption.

DATES: *Effective Date:* October 1, 2015.

FOR FURTHER INFORMATION CONTACT:

Jeramia Garcia, Policy Branch, Food Distribution Division, Food and Nutrition Service, U.S. Department of Agriculture, 3101 Park Center Drive, Alexandria, Virginia 22302–1594; or telephone (703) 305–2662.

SUPPLEMENTARY INFORMATION:

In accordance with the provisions set forth in the Emergency Food Assistance Act of 1983 (EFAA), 7 U.S.C. 7501, *et seq.*, and Section 27 of the Food and Nutrition Act of 2008, 7 U.S.C. 2036, the Department makes foods available to States for use in providing nutrition assistance to those in need through TEFAP. In accordance with section 214 of the EFAA, 7 U.S.C. 7515, 60 percent of each State's share of TEFAP foods is based on the number of people with incomes below the poverty level within the State and 40 percent on the number of unemployed persons within the State. State officials are responsible for establishing the network through which the foods will be used by ERAs in providing nutrition assistance to those in need, and for allocating foods among those ERAs. States have full discretion in determining the amount of foods that will be made available to ERAs for use in preparing meals and/or for distribution to households for home consumption.

The types of foods the Department expects to make available to States for distribution through TEFAP in FY 2016 are described below.

Surplus Foods

Surplus foods donated for distribution under TEFAP are Commodity Credit Corporation (CCC) foods purchased under the authority of section 416 of the Agricultural Act of 1949, 7 U.S.C. 1431 (section 416) and foods purchased under the surplus removal authority of section 32 of the Act of August 24, 1935, 7 U.S.C. 612c (section 32). The types of foods typically purchased under section 416 include dairy, grains, oils, and peanut products. The types of foods purchased under section 32 include meat, poultry, fish, vegetables, dry beans, juices, and fruits.

Approximately \$195.7 million in surplus foods acquired in FY 2015 are being delivered to States in FY 2016. These foods include applesauce, cranberry sauce, dried cranberries, cranberry juice, orange juice, apple juice, apples, cherries, raisins, chicken leg quarters, lamb, and salmon. Other surplus foods may be made available to TEFAP throughout the year. The Department would like to point out that food acquisitions are based on changing agricultural market conditions; therefore, the availability of foods is subject to change.

Purchased Foods

In accordance with section 27 of the Food and Nutrition Act of 2008, 7 U.S.C. 2036, the Secretary is directed to purchase an estimated \$319.75 million worth of foods in FY 2016 for distribution through TEFAP. These foods are made available to States in addition to those surplus foods which otherwise might be provided to States for distribution under TEFAP.

For FY 2016, the Department anticipates purchasing the following foods for distribution through TEFAP: Fresh and dehydrated potatoes, fresh apples, fresh pears, frozen apple slices, unsweetened applesauce, dried plums, raisins, frozen ground beef, frozen whole chicken, frozen ham, frozen catfish, frozen turkey roast, lima beans, black-eye beans, garbanzo beans, great northern beans, light red kidney beans, pinto beans, lentils, egg mix, shell eggs, peanut butter, roasted peanuts, low-fat cheese, one percent ultra high temperature fluid milk, vegetable oil, low-fat bakery flour mix, egg noodles, white and yellow corn grits, whole grain oats, macaroni, spaghetti, whole grain rotini, whole grain spaghetti, whole grain macaroni, white and brown rice, corn flakes, wheat bran flakes, oat

cereal, rice cereal, corn cereal, corn and rice cereal, and shredded whole wheat cereal; the following canned items: Low sodium blackeye beans, low sodium green beans, low sodium light red kidney beans, low sodium refried beans, low sodium vegetarian beans, low sodium carrots, low sodium cream corn, no salt added whole kernel corn, low sodium peas, low sodium sliced potatoes, no salt added pumpkin, reduced sodium cream of chicken soup, reduced sodium cream of mushroom soup, low sodium tomato soup, low sodium vegetable soup, low sodium spaghetti sauce, low sodium spinach, sweet potatoes with extra light syrup, no salt added diced tomatoes, low sodium tomato sauce, kosher and halal tomato sauce, low sodium mixed vegetables, unsweetened applesauce, apricots with extra light syrup, mixed fruit with extra light syrup, cling peaches with extra light syrup, pears with extra light syrup, beef, beef stew, chicken, pork, salmon and kosher salmon, and tuna; and the following bottled juices: Unsweetened apple juice, unsweetened cherry apple juice, unsweetened cran-apple juice, unsweetened grape juice, unsweetened grapefruit juice, unsweetened orange juice, and unsweetened tomato juice.

The amounts of each item purchased will depend on the prices the Department must pay, as well as the quantity of each item requested by the States. Changes in agricultural market conditions may result in the availability of additional types of foods or the non-availability of one or more types listed above.

Dated: December 8, 2015.

Audrey Rowe,

Administrator, Food and Nutrition Service.

[FR Doc. 2015–31616 Filed 12–15–15; 8:45 am]

BILLING CODE 3410–30–P

BROADCASTING BOARD OF GOVERNORS

Government in the Sunshine Act Meeting Change Notice

DATE AND TIME: Wednesday, December 16, 2015, 9:15 a.m.–11:30 a.m. EST.

PLACE: Cohen Building, Room 3321, 330 Independence Ave. SW., Washington, DC 20237.

SUBJECT: Notice of Meeting Change of the Broadcasting Board of Governors.

SUMMARY: The Broadcasting Board of Governors (Board) previously announced that it will be meeting at the time and location listed above. The subject matter of the meeting has been changed to add the discussion and