

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

July 25, 2018.

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 are requested regarding (1) 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; (2) the accuracy of the agency's estimate of 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 through the use of appropriate automated, electronic, mechanical, or other technological collection techniques or other forms of information technology.

Comments regarding this information collection received by August 29, 2018 will be considered. Written comments should be addressed to: Desk Officer for Agriculture, Office of Information and Regulatory Affairs, Office of Management and Budget (OMB), *OIRA_Submission@omb.eop.gov* or fax (202) 395–5806 and to Departmental Clearance Office, USDA, OCIO, Mail Stop 7602, Washington, DC 20250–7602. Copies of the submission(s) may be obtained by calling (202) 720–8958.

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.

Food and Nutrition Service

Title: Contact Information of Schools That Participate in the National School Lunch Program and Organizations That Participate in the USDA's Child and Adult Care Food Program.

OMB Control Number: 0584–NEW.

Summary of Collection: The purpose of this collection is to support the mission of the United States Department of Agriculture's (USDA's) Team Nutrition Initiative, which supports national efforts to promote lifelong healthy food choices and physical activity by improving the nutrition practices of the Child Nutrition Programs. The Team Nutrition Initiative is covered under Section 19 of the Child Nutrition Act of 1966 (42 U.S.C. 1788). By collecting contact information from schools and organizations that participate in the National School Lunch Program (NSLP) and the Child and Adult Care Food Program (CACFP), the Food and Nutrition Service (FNS) can establish and maintain a database that will enable schools and organizations to network, coordinate, and collaborate with each other to identify and share innovative programs that will help children maintain healthy eating and lifestyle habits. Through this database, FNS also seeks to provide assistance to States in the development of comprehensive and integrated nutrition education and active living programs in schools and facilities that participate in NSLP and CACFP, to assist States in establishing systems to promote the nutritional health and encourage regular physical activity of school children in the United States, and to provide training and technical assistance to the States.

Need and Use of the Information: The Food and Nutrition Service (FNS) will collect contact and other information on a voluntary basis from schools and organizations that participate in NSLP and CACFP in order to enter these schools and organizations into the team nutrition database. The schools and organizations can use the team nutrition database to develop peer collaboration and to keep up-to-date on the available resources developed under the Team Nutrition Initiative. FNS will also use the contact information to send electronic notifications to schools and organizations concerning the

availability of new and updated Team Nutrition materials and to provide technical assistance. The collected information will be publicly available and upon request, Team Nutrition will share information with stakeholders.

Description of Respondents:

Businesses or Other for Profit; Not-for profit institutions; and State, Local, or Tribal Government.

Number of Respondents: 122,664.

Frequency of Responses: Reporting: Annually.

Total Burden Hours: 35,914.

Ruth Brown,

Departmental Information Collection Clearance Officer.

[FR Doc. 2018–16193 Filed 7–27–18; 8:45 am]

BILLING CODE 3410–30–P

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service

[Docket No. FSIS–2018–0022]

Availability of Guideline for Minimizing the Risk of *Campylobacter* and *Salmonella* Illnesses Associated With Chicken Liver

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 a guideline to assist FSIS-regulated establishments, retail food outlets, and foodservice entities in minimizing public health risks associated with raw or partially-cooked chicken liver. FSIS developed the guideline because there have been several recent *Campylobacter* and *Salmonella* illness outbreaks linked to chicken liver dishes like pâté. The guideline represents FSIS's current thinking on this topic and FSIS encourages all affected operations to use it. This document does not present or describe any new regulatory requirements.

DATES: Submit Comments on or before September 28, 2018.

ADDRESSES: A downloadable version of the guideline is available to view and print at <https://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/compliance-guides-index>

once copies of the guideline have been published.

FSIS invites interested persons to submit comments on this notice. Comments may be submitted by one of the following methods:

- *Federal eRulemaking Portal*: This website 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, etc.*: Send to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Mailstop 3758, Room 6065, Washington, DC 20250-3700.

- *Hand- or courier-delivered submittals*: Deliver to 1400 Independence Avenue SW, Room 6065, Washington, DC 20250-3700.

Instructions: All items submitted by mail or electronic mail must include the Agency name and docket number FSIS-2018-0022. 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 comments received, call (202)720-5627 to schedule a time to visit the FSIS Docket Room at 1400 Independence Avenue SW, Room 6065, Washington, DC 20250-3700.

FOR FURTHER INFORMATION CONTACT: Roberta Wagner, Assistant Administrator, Office of Policy and Program Development; Telephone: (202) 205-0495.

SUPPLEMENTARY INFORMATION:

Background

FSIS is responsible for verifying that the nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and properly labeled and packaged.

Salmonella and *Campylobacter* bacteria are among the most frequent causes of human foodborne illness in the United States. Currently, contamination of raw poultry carcasses and parts cannot be eliminated through the commercial production and slaughter practices employed by U.S. industry. Contamination can be minimized, however, with the use of proper sanitary dressing procedures and by the application of interventions during slaughter and subsequent fabrication.

Salmonella and *Campylobacter* present on raw poultry carcasses and

parts will survive if the contaminated products are not subjected to a full lethality treatment, such as thorough cooking. In addition, cross contamination will occur during preparation when the bacteria are spread from the contaminated poultry to food handlers, other foods, or objects in the environment.

There have been several recent *Salmonella* and *Campylobacter* illness outbreaks linked to chicken liver. From 2000 to 2015, 22 chicken liver-associated illness outbreaks, with 331 total illnesses, were reported to public health authorities in the United States^{1 2 3 4}. Over half of these outbreaks occurred from 2014 to 2015, and represented 21 to 34 percent of chicken-related outbreaks.^{5 6} Commonly reported illness outbreak features included:

- (1) Consumption of a blended chicken liver dish (e.g., pâté);
- (2) Inadequate cooking of a chicken liver dish; and/or
- (3) Consumption of a chicken liver dish outside the home (e.g., in a restaurant).

FSIS is announcing the availability of a guideline to assist FSIS-regulated establishments, retail food outlets, and foodservice entities in minimizing public health risks associated with raw or partially-cooked chicken livers and products made from them. The guideline represents best practice recommendations by FSIS, based on available scientific evidence and

¹ See FSIS Recall 090-2011 available on FSIS's website at https://www.fsis.usda.gov/wps/wcm/connect/fsis-archives-content/internet/main/topics/recalls-and-public-health-alerts/recall-case-archive/archives/ct_index211a.

² Centers for Disease Control and Prevention (CDC). 2013. Multistate outbreak of *Campylobacter jejuni* infections associated with undercooked chicken livers—northeastern United States, 2012. MMWR Morb Mortal Wkly Rep 62(44):874-6. Available at: <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6244a2.htm>.

³ Centers for Disease Control and Prevention (CDC). 2015. Notes from the field: campylobacteriosis outbreak associated with consuming undercooked chicken liver pâté—Ohio and Oregon, December 2013–January 2014. MMWR Morb Mortal Wkly Rep 64(14):399. Available at: <http://www.cdc.gov/mmwr/preview/mmwrhtml/mm6414a7.htm>.

⁴ Centers for Disease Control and Prevention. 2017. Notes from the field: outbreak of *Campylobacter jejuni* associated with consuming undercooked chicken liver mousse—Clark County, Washington, 2016. MMWR Morb Mortal Wkly Rep. 2017 Sep 29;66(38):1027. DOI PubMed.

⁵ Centers for Disease Control and Prevention (CDC). 2016. Surveillance for foodborne disease outbreaks United States, 2014. Annual Report. Available at: <https://www.cdc.gov/foodsafety/pdfs/foodborne-outbreaks-annual-report-2014-508.pdf>.

⁶ Centers for Disease Control and Prevention (CDC). 2017. Surveillance for foodborne disease outbreaks United States, 2015. Annual Report. Available at: https://www.cdc.gov/foodsafety/pdfs/2015FoodBorneOutbreaks_508.pdf.

practical considerations. FSIS will update the guideline as necessary to reflect comments received and any additional information that becomes available.

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 *Constituent 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.

USDA Non-Discrimination 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.

How To File a Complaint of Discrimination

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.

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).

Done at Washington, DC.

Paul Kiecker,

Acting Administrator.

[FR Doc. 2018-16197 Filed 7-27-18; 8:45 am]

BILLING CODE 3410-DM-P

DEPARTMENT OF AGRICULTURE

Food and Nutrition Service

Agency Information Collection

Activities: Evaluation of Technology Modernization for SNAP Benefit Redemption Through Online Transactions for the USDA Food and Nutrition Service

AGENCY: Food and Nutrition Service (FNS), USDA.

ACTION: Notice and request for comments.

SUMMARY: In accordance with the Paperwork Reduction Act of 1995, this notice invites the general public and other public agencies to comment on this proposed information collection. This collection is a new collection to test the feasibility of online purchasing for SNAP through Evaluation of Technology Modernization for SNAP Benefit Redemption through Online Transactions for the USDA. The final report will synthesize findings across pilots and detailed appendix chapters will integrate implementation and integrity evaluation findings for each pilot. This collection includes in-depth interviews with key informants, including SNAP online retailers and their web service providers, the designated third-party processor for the pilots, EBT processors, and State Agency EBT coordinators; and preparation and transmission of data from retailers and their web service providers, EBT processors, the third-party processor, and state SNAP agencies.

DATES: Written comments must be received on or before September 28, 2018.

ADDRESSES: Comments may be sent to: Eric Williams, Food and Nutrition Service, U.S. Department of Agriculture, 3101 Park Center Drive, Room 1014, Alexandria, VA 22302. Comments may also be submitted via fax to the attention

of Eric Williams at 703-305-2576 or via email to Eric.Williams@fns.usda.gov. 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 approval. All comments will be a matter of public record.

FOR FURTHER INFORMATION CONTACT:

Requests for additional information or copies of this information collection should be directed to Eric Williams at 703-305-2576.

SUPPLEMENTARY INFORMATION: Comments are invited on: (a) Whether the proposed collection of information is necessary for the proper performance of the functions of the agency, including whether the information shall have practical utility; (b) the accuracy of the agency's estimate of the burden of the proposed collection of information, including the validity of the methodology and assumptions that were used; (c) ways to enhance the quality, utility, and clarity of the information to be collected; and (d) 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.

Title: Evaluation of Technology Modernization for SNAP Benefit Redemption through Online Transactions for the USDA Food and Nutrition Service.

OMB Number: Not Yet Assigned.

Expiration Date: Not Yet Determined.

Type of Request: New collection.

Abstract: The Supplemental Nutrition Assistance Program (SNAP) offers nutrition assistance to low-income individuals and families and provides economic benefits to communities. The Agricultural Act of 2014 (Farm Bill) mandated the Online Purchasing Pilots to test the feasibility and implications of allowing retail food stores to accept SNAP benefits through online transactions. Prior to the pilots, SNAP benefits could only be redeemed in person. The Farm Bill provided FNS and its stakeholders an opportunity to begin modernizing benefit redemption through online purchasing for SNAP. For customers using SNAP, online shopping may increase access to healthy and affordable foods, save time, and reduce other barriers to better nutrition. Current participating retailers can offer online shopping, and online merchants

can gain the opportunity to serve SNAP customers. For program integrity, online shopping represents opportunities to identify suspicious behavior, but also new ways that benefit misuse and fraud may occur.

To test the feasibility of online purchasing for SNAP, FNS established eight online purchasing pilots and requested volunteers on September 15, 2016 (OMB Control No.: 0584-0606, expiration date 3/31/2019) for the Evaluation of Technology Modernization for SNAP Benefit Redemption through Online Transactions (Evaluation of Online Purchasing Pilots). Through this evaluation, FNS seeks to learn how the pilots operate, the implementation challenges and lessons learned, the characteristics of SNAP online customers, the risks and benefits of online purchasing for the integrity of SNAP, and the requirements for expansion.

Through the Evaluation of Online Purchasing Pilots, the research team will address FNS' two interrelated objectives: the analyses of the pilots' (1) implementation and (2) integrity. Implementation study questions relate to: The SNAP online transaction approaches; the process, challenges, and lessons of implementation; the characteristics of SNAP households that shop online; and the level of effort for stakeholders (e.g., retailers, states, EBT processors). Integrity study questions focus on: Delivery patterns and their relationship to customer addresses and retailer locations; customer profiles and their relationship to EBT cards and SNAP households; customer shopping patterns; and problems such as refunds and cart abandonment. To meet these two overarching objectives, the research team will collect and analyze qualitative data from key informants and quantitative administrative data about online transactions, retailers, and SNAP households that will be provided by FNS, retailers, and state SNAP agencies. The implementation and integrity analyses will inform FNS' decisions about whether and how to make SNAP online purchases more widely available, and how to ensure that protections against abuse remain strong or grow stronger. Eight retailers in eight states are participating in the pilot, we anticipate 100 percent participation.

Affected Public: State, Local and Tribal Agencies; Business-for-profit.

Respondent Types: The study includes in-depth interviews with a total of four respondent groups. Three are business respondents: (1) Personnel from online retailers, including project managers, customer service managers,