Instrument	Number of respondents	Number of responses per respondent	Average burden hours per response	Total burden hours
Year 2000	54	5	1	270

Estimated Total Annual Burden Hours: 270.

In compliance with the requirements of Section 3506(c)(2)(A) the Paperwork Reduction Act of 1995, the Administration for Children and Families is soliciting public comment on the specific aspects of the information collection described above. Copies of the proposed collection of information can be obtained and comments may be forwarded by writing to the Administration for Children and Families, Office of Information Services, 370 L'Enfant Promenade, S.W., Washington, D.C. 20447, Attn: ACF Reports Clearance Officer. All requests should be identified by the title of the information collection.

The Department specifically requests comments 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; (c) the quality, utility, and clarity of the information to be collected; and (d) ways to minimize the burden of the collection of information on respondents, including through the use of automated collection techniques or other forms of information technology. Consideration will be given to comments and suggestions submitted within 60 days of this publication.

Dated: February 17, 1999.

Bob Sargis,

Acting Reports Clearance Officer.

[FR Doc. 99–4291 Filed 2–19–99; 8:45 am]

BILLING CODE 4184–01–M

DEPARTMENT OF HEALTH AND HUMAN SERVICES

Food and Drug Administration

Request for Nominations for Members of Public Advisory Committee; Food Advisory Committee

AGENCY: Food and Drug Administration, HHS.

ACTION: Notice.

SUMMARY: The Food and Drug Administration (FDA) is requesting nominations for members to serve on the Food Advisory Committee (the Committee) in FDA's Center for Food Safety and Applied Nutrition. Nominations will be accepted for current vacancies and vacancies that will or may occur on the Committee during the next 12 months.

FDA has special interest in ensuring that women, minority groups, and the physically handicapped are adequately represented on advisory committees and, therefore, extends particular encouragement to nominations of appropriately qualified female, minority, or physically handicapped candidates. Final selection from among qualified candidates for each vacancy will be determined by the expertise required to meet specific agency needs and in a manner to ensure appropriate balance of membership.

DATES: March 24, 1999.)

ADDRESSES: All nominations for membership, except for consumer-nominated members, should be sent to Catherine M. DeRoever (address below). All nominations for the consumer-nominated members should be sent to Annette J. Funn (address below).

FOR FURTHER INFORMATION CONTACT:

Regarding all nominations for membership, except consumer-nominated members: Catherine M. DeRoever, Center for Food Safety and Applied Nutrition (HFS–22), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202–205–4251.

Regarding all nominations for consumer-nominated members: Annette J. Funn, Office of Consumer Affairs (HFE–88), Food and Drug Administration, 5600 Fishers Lane, Rockville, MD 20857, 301–827–5006.

SUPPLEMENTARY INFORMATION: FDA is requesting nominations for members to serve on the advisory committee listed below. Individuals should have expertise in the activity of the Committee. Vacancies will occur June 30, 1999.

Food Advisory Committee

The Committee provides advice primarily to the Director, Center for Food Safety and Applied Nutrition, and as needed, to the Commissioner of Food and Drugs, and other appropriate officials, on emerging food safety, food science, and nutrition issues that FDA considers of primary importance. The Committee also provides advice and makes recommendations on ways of communicating to the public the potential risks associated with these issues and recommends approaches to be considered in addressing them.

Criteria for Members

Persons nominated for membership on the Committee shall be knowledgeable in the fields of physical sciences, biological and life sciences, food science, risk assessment and other relevant scientific disciplines. The agency is particularly interested in considering candidates from a variety of medical specialties because many issues brought before the Committee involve medical or epidemiologic impact on nutrients, additives, contaminants, or other constituents of the diet. The term of office is up to 4 years.

The Committee includes technically qualified members who are identified with consumer interests and representatives of industry interests.

Nomination Procedures

Interested persons may nominate one or more qualified persons for membership on the Committee. Nominations shall state that the nominee is willing to serve as a member of the Committee and appears to have no conflict of interest that would preclude Committee membership. Additionally, the nominee's mailing address, telephone number, and curriculum vitae must accompany the nominations. The agency cannot guarantee further consideration of nominations that do not include this requested information. Potential candidates will be asked by FDA to provide detailed information concerning such matters as financial holdings, employment, consultancies, and research grants and/or contracts to permit evaluation of possible sources of conflict of interest.

Criteria for Consumer-Nominated Members

Selection of representatives of consumer interests will be conducted through procedures that include use of a consortium of consumer organizations which has the responsibility for screening, interviewing, and recommending candidates for the agency's selection. Candidates from this group, like all other candidates for membership on the Committee, should

possess appropriate qualifications to understand and contribute to the Committee's work.

Industry Representatives

Regarding nominations for members representing industry interests, a letter will be sent to each person or organization that has made a nomination and to other organizations that have expressed an interest in participating in the selection process together with a complete list of all such organizations and the nominees. The letter will state that it is the responsibility of each nominator or organization that has expressed an interest in participating in the selection process to consult with the others to provide a consensus slate of possible members representing industry interests within 60 days. In the event that a slate of nominees has not been provided within 60 days, the agency will select an industry representative for each such vacancy from the entire list of industry nominees to avoid delay or disruption of the work of the Committee. The agency is particularly interested in nominees that possess the essential scientific credentials needed to participate fully and knowledgeably in the Committee's deliberations. In addition to this expertise, the agency believes that it would be an advantage to the Committee's work if the individual(s) had special insight and direct experience into specific industry-wide issues, practices, and concerns that might not otherwise be available to others not similarly situated.

This notice is issued under the Federal Advisory Committee Act (5 U.S.C. app. 2) and 21 CFR part 14, relating to advisory committees.

Dated: February 11, 1999.

Michael A. Friedman,

Deputy Commissioner for Operations.

[FR Doc. 99–4214 Filed 2–19–99; 8:45 am]

BILLING CODE 4160–01–F

DEPARTMENT OF HEALTH AND HUMAN SERVICES

Food and Drug Administration

[Docket No. 99N–0191]

Food Code; 1999 Revision; Availability

AGENCY: Food and Drug Administration, HHS.

ACTION: Notice.

SUMMARY: The Food and Drug Administration is announcing the availability of the 1999 revision of the Food Code. This 1999 revision was initiated in cooperation with the Conference for Food Protection (CFP) to help assure that safe, unadulterated, and honestly presented food is sold or offered for human consumption by retail food establishments.

ADDRESSES: The 1999 revision of the Food Code is available for public examination in the Dockets Management Branch (HFA–305), Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852.

FOR FURTHER INFORMATION CONTACT:

Regarding questions about this document: Betty Harden, Office of Field Programs, Center for Food Safety and Applied Nutrition (HFS–627), 200 C St. SW., Washington, DC 20204, 202–205–8140.

Regarding additional information about the CFP: Leon Townsend, Conference for Food Protection, 110 Tecumseh Trail, Frankfort, KY 40601, 502–695–0253.

SUPPLEMENTARY INFORMATION: FDA provides assistance to local, State, and Federal governmental bodies to ensure that the food that is provided to consumers by retail food establishments is not a vector of communicable diseases. One mechanism for providing that assistance is the publication of a model code that sets out FDA's best advice for a uniform system of regulation to ensure that the food sold or offered for human consumption at retail is safe, properly protected, and accurately presented.

The CFP was originally established in 1971 by State and Federal officials and by representatives of industry. In 1988, the CFP adopted a constitution and bylaws to provide a formal structure under which State regulatory authorities could meet and consider guidelines for improving food safety in the retail segment of the food industry.

At the 1986 CFP meeting, FDA presented a White Paper that recommended combining the three distinct model codes that existed at that time (retail food stores, food service facilities, and vending) into a Food Protection Unicode. The CFP endorsed the approach that FDA would develop a model Food Protection Unicode as a priority project. FDA formed a Unicode Task Group and published a notice of the Unicode's availability for comment in the **Federal Register** of May 9, 1988 (53 FR 16472), when the Task Group completed a draft. Based on comments submitted in response to that notice, and in consideration of subsequent comments provided by regulatory officials, industry representatives, academia, and consumer representatives at the CFP meetings in 1988, 1990, and 1992, FDA modified the document and finalized it as the 1993 Food Code. Based on field application trials, further comment, and input from the 1994 CFP meeting, FDA issued a revised version of the 1993 Food Code as the 1995 Food Code. Another revision, the 1997 Food Code, included recommendations made at the 1996 CFP meeting.

The CFP wrote a letter to FDA on June 11, 1998, and suggested changes in the 1997 Food Code. As in the past, these recommended changes were cooperatively developed by regulatory, industry, academic, and consumer representatives within the purview of the constitution and bylaws of the CFP during its 1998 meeting.

The 1999 Food Code responds to those suggestions. Note, however, that FDA's response in the Food Code to the CFP recommendations differs in one respect from the agency's August 14, 1998, letter to the CFP. That is, cook-chill and sous vide operations are not exempted from the definition of reduced oxygen packaged food or from the attendant Code requirements, when *Clostridium botulinum* is a hazard in the final packaged form.

Significant changes from the 1997 Food Code include the following:

(1) An insert page is provided to alert the Food Code reader to the options (and further discussion in Annex 3 about the requirement and the options) available to food establishments in advising especially vulnerable consumers of the increased possibility of foodborne illness when animal-derived foods are eaten raw or undercooked.

(2) Clarification of the Code provision that prohibits bare-hand contact with ready-to-eat food is provided in Annex 3 and an insert page provides a synopsis of the clarification; a prohibition against the use of artificial fingernails and nail polish by food employees is added; and the display of handwashing signs at handwashing facilities and the use of automated handwashing facilities are addressed.

(3) For establishments serving highly susceptible populations, enhanced food safety protections are added with respect to raw shell eggs, juices, and raw seed sprouts.

(4) The definition and Code provisions related to reduced oxygen packaging are modified to more clearly address *C. botulinum* as a microbiological hazard in certain packaging processes, barriers against the growth of *C. botulinum*, and types of reduced oxygen packaging.

(5) New defined terms include accredited program, juice, variance, and whole-muscle, intact beef steak; other