

SUPPLEMENTARY INFORMATION: The National Wildlife Services Advisory Committee (the Committee) advises the Secretary of Agriculture on policies, program issues, and research needed to conduct the Wildlife Services program. The Committee also serves as a public forum enabling those affected by the Wildlife Services program to have a voice in the program's policies.

The Committee Chairperson and Vice Chairperson shall be elected by the Committee from among its members.

Terms will expire for the current members of the Committee in August 2003. We are soliciting nominations from interested organizations and individuals to replace members on the Committee. An organization may nominate individuals from within or outside its membership. The Secretary will select members to obtain the broadest possible representation on the Committee, in accordance with the Federal Advisory Committee Act (5 U.S.C. App.) and U.S. Department of Agriculture (USDA) Regulation 1041-1. Equal opportunity practices, in line with the USDA policies, will be followed in all appointments to the Committee. To ensure that the recommendations of the Committee have taken into account the needs of the diverse groups served by the Department, membership should include, to the extent practicable, individuals with demonstrated ability to represent minorities, women, and persons with disabilities.

Done in Washington, DC, this 31st day of July, 2003.

Bobby R. Acord,

Administrator, Animal and Plant Health Inspection Service.

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DEPARTMENT OF AGRICULTURE

Food Safety Inspection Service

[Docket No. 03-028N]

National Advisory Committee on Microbiological Criteria for Foods

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice of public meeting; request for comments.

SUMMARY: The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) will hold public meetings of the full committee on August 20 & 22, 2003. The committee will discuss: (1) Protocols for FSIS ongoing microbiological baseline studies of raw meat and poultry

products, (2) performance standards for broilers (young chickens)/ground chicken, (3) the scientific basis for establishing safety-based "use by" date labeling for refrigerated, ready-to-eat foods, and (4) scientific criteria for redefining pasteurization. Subcommittees will also meet as follows:

August 19th—Concurrent sessions of:

- Microbiological Performance Standards for Broilers (young chicken)/Ground Chicken; an additional new topic will be discussed: reviewing new FSIS protocols for conducting ongoing microbiological baseline studies of raw meat and poultry products.

- Scientific Criteria for Redefining Pasteurization.

August 20th—Microbiological Performance Standards for Broilers (young chicken)/Ground Chicken; an additional new topic will be discussed: Reviewing new FSIS protocols for conducting ongoing microbiological baseline studies of raw meat and poultry products.

August 21st—Criteria for Shelf-Life Based on Safety.

DATES: The full Committee will hold open meetings on Wednesday, August 20, 2003, from 8:30 a.m.–10:30 a.m., and on Friday, August 22, 2003, from 8:30 a.m.–12 noon. Subcommittee meetings will be held on Tuesday, Wednesday, and Thursday, August 19, 20, and 21, 2003. Subcommittee meetings are open to the public.

ADDRESSES: The August 19–22 sub- and full-committee meetings will be held at the Hotel Monaco, Athens Room, 700 F Street NW., Washington, DC 20004, telephone number (202) 628-7177 or (877) 205-5411. Public comments and all documents related to full committee meetings will be available for public inspection in the FSIS Docket Room between 8:30 a.m. and 4:30 p.m., Monday through Friday. The comments and NACMCF documents will also be available on the Internet at <http://www.fsis.usda.gov/OPPDE/rdad/Publications.htm>.

FSIS will complete a meeting agenda on or before the meeting date and post it on its Internet Web page. Send an original and two copies of comments to the Food Safety and Inspection Service Docket Room: Docket #03-028N, Room 102 Cotton Annex Building, 300 12th Street, SW., Washington, DC 20250. Comments may also be sent by facsimile to (202) 205-0381. The comments and official transcripts of the meeting, when they become available, will be kept in the FSIS Docket Room at the above address. FSIS intends to post all comments associated with this docket

on its Web page in the near future. FSIS reserves the right to redact any offensive language that may have been included in these public comments. The uncensored text will be made available in the FSIS Docket Room. See the disclaimer section below regarding modifications that may be necessary due to the presentation of the comments.

FOR FURTHER INFORMATION CONTACT:

Persons interested in making a presentation, submitting technical papers, or providing comments should contact Karen Thomas (202) 690-6620, Fax (202) 690-6334, e-mail address: karen.thomas@fsis.usda.gov, or mailing address: Food Safety and Inspection Service, Department of Agriculture, Office of Public Health and Science, Aerospace Center, Room 333, 1400 Independence Avenue, SW., Washington, DC 20250-3700.

Persons requiring a sign language interpreter or other special accommodations should notify Ms. Thomas, by August 12, 2003.

SUPPLEMENTARY INFORMATION:

Background

The NACMCF was established on March 18, 1988, in order to provide an interagency approach to microbiological criteria for food. The NACMCF was established in response to recommendations from the National Academy of Sciences, and from the U.S. House of Representatives Committee on Appropriations, as expressed in the Rural Development, Agriculture, and Related Agencies Appropriation Bill for fiscal year 1988. The Charter for the NACMCF is available for viewing on the FSIS Internet Web page at http://www.fsis.usda.gov/OA/programs/nacmcf_chart.htm.

The NACMCF provides scientific advice and recommendations to the Secretary of Agriculture and the Secretary of Health and Human Services on public health issues involving the safety and wholesomeness of the U.S. food supply. NACMCF advice and recommendations include development of microbiological criteria and review and evaluation of epidemiological and risk assessment data and methodologies for assessing microbiological hazards in foods. The Committee also provides advice to the Centers for Disease Control and Prevention and the Departments of Commerce and Defense.

Dr. Merle Pierson, Deputy Under Secretary for Food Safety, USDA, is the Committee Chair, Dr. Robert E. Brackett, Director of Food Safety and Security, Center for Food Safety and Applied Nutrition, Food and Drug Administration, is the Vice-Chair, and