view of the foregoing, it can be concluded that the majority of peanut handlers, and producers may be classified as small entities, but not the importers.

This rule continues changes to the outgoing quality regulation of increasing the allowance for foreign material in the three edible categories of peanuts ''with splits'' to .20 percent from .10 percent, to make the allowance for all 10 edible grade categories consistent. The three edible categories are Runner with splits, Virginia with splits, and Spanish and Valencia with splits.

The Agricultural Act of 1949 and the Federal Agriculture Improvement and Reform Act of 1996 provide that the Secretary of Agriculture shall require that all peanuts in the domestic and export markets fully comply with all quality requirements under the Agreement. Thus, this action applies to Agreement signer and non-signer handlers, and peanut importers for the remainder of the crop year ending June 30, 2000, and subsequent crop years.

The Committee discussed alternatives to this rule, including making no change, but unanimously concluded that such alternatives would not be in the best interests of the industry.

This action continues to relax the outgoing quality regulations imposed on all domestic peanut handlers and importers. It is applied uniformly on all peanut handlers and importers, and should tend to reduce their costs slightly since less lots will likely have to be remilled to meet outgoing quality requirements. Also, this relaxation may slightly reduce any reporting and recordkeeping burden on regulated persons. As with all Federal marketing agreement and order programs, reports and forms are periodically reviewed to reduce information requirements and duplication by industry and public sectors. In addition, as noted in the initial regulatory flexibility analysis, the Department has not identified any Federal rules that duplicate, overlap or conflict with this rule.

Further, the Committee's meetings were widely publicized throughout the peanut industry and all interested persons were invited to attend the meetings and participate in deliberations on all issues. Like all Committee meetings, the February 2, 1999, and March 18, 1999, meetings were public meetings and all entities, both large and small, were able to express views on this issue. The Committee itself consists of 18 members of whom 9 represent handlers and 9 represent producers.

An interim final rule concerning this action was published in the **Federal Register** on October 18, 1999. Copies of the rule were mailed by the Peanut Administrative Committee staff to all Committee members and Agreement signer handlers. Also, the Department mailed approximately 500 copies to importers, non-signer handlers, and other interested persons. In addition, the rule was made available through the Internet by the Office of the Federal Register. That rule provided for a 60-day comment period which ended December 17, 1999. No comments referencing that rule were received by the Docket Clerk.

A small business guide on complying with fruit, vegetable, and specialty crop marketing agreements and orders may be viewed at the following web site: *http://www.ams.usda.gov/fv/moab.html.* Any questions about the compliance guide should be sent to Jay Guerber at the previously mentioned address in the **FOR FURTHER INFORMATION CONTACT** section.

After consideration of all relevant material presented, including the information and recommendation submitted by the Committee and other available information, it is found that finalizing the interim final rule, without change, as published in the **Federal Register** (64 FR 56133, October 18, 1999) will tend to effectuate the declared policy of the Act.

List of Subjects

7 CFR Part 997

Food grades and standards, Peanuts, Reporting and recordkeeping requirements.

7 CFR Part 998

Marketing agreements, Peanuts, Reporting and recordkeeping requirements.

7 CFR Part 999

Dates, Food grades and standards, Hazelnuts, Imports, Nuts, Peanuts, Prunes, Raisins, Reporting and recordkeeping requirements, Walnuts.

PART 997—PROVISIONS REGULATING THE QUALITY OF DOMESTICALLY PRODUCED PEANUTS HANDLED BY PERSONS NOT SUBJECT TO MARKETING AGREEMENT NO. 146

PART 998—MARKETING AGREEMENT REGULATING THE QUALITY OF DOMESTICALLY PRODUCED PEANUTS

PART 999—SPECIALTY CROPS; IMPORT REGULATIONS

Accordingly, the interim final rule amending 7 CFR parts 997, 998, and 999 which was published at 64 FR 56133 on October 18, 1999, is adopted as a final rule without change.

Dated: January 4, 2000.

Robert C. Keeney,

Deputy Administrator, Fruit and Vegetable Programs.

[FR Doc. 00–506 Filed 1–7–00; 8:45 am]

BILLING CODE 3410–02–P

DEPARTMENT OF AGRICULTURE

Animal and Plant Health Inspection Service

9 CFR Parts 94 and 96

[Docket No. 95–027–2]

Importation of Pork and Pork Products

AGENCY: Animal and Plant Health Inspection Service, USDA.

ACTION: Final rule.

SUMMARY: We are amending the regulations concerning the importation of pork and pork products into the United States. Specifically, we will allow pork that originates in a region where African swine fever exists to be imported into the United States if it has been heated to an internal temperature of at least 69 °C after the bones have been removed. We also will provide an alternative, dry heat processing method for pork from regions where swine vesicular disease exists. In addition, we are making other minor amendments to the regulations for importing pork and pork products from regions where African swine fever, swine vesicular disease, or hog cholera exists. These changes will relieve some restrictions on the importation of pork and pork products from regions where these diseases exist without presenting a significant risk of introducing African swine fever, hog cholera, or swine vesicular disease into the United States.

EFFECTIVE DATE: February 9, 2000.

FOR FURTHER INFORMATION CONTACT: Dr. Masoud A. Malik, Senior Staff Veterinarian, Import/Export Products, National Center for Import and Export, VS, APHIS, 4700 River Road Unit 40, Riverdale, MD 20737–1231; (301) 734–7834.

SUPPLEMENTARY INFORMATION:

Background

The regulations in 9 CFR part 94 (the regulations) prohibit or restrict the importation of specified animals and animal products into the United States to prevent the introduction of various animal diseases, including foot-and-mouth disease, rinderpest, African

swine fever (ASF), hog cholera (HC), and swine vesicular disease (SVD), into the United States. These are dangerous and destructive communicable diseases of ruminants and swine. Section 94.8 of the regulations restricts the importation of pork and pork products into the United States from regions in which ASF exists or is reasonably believed to exist (ASF regions). Section 94.9 of the regulations restricts the importation into the United States of pork and pork products from regions where HC is known to exist (HC regions). Section 94.12 of the regulations restricts the importation into the United States of pork and pork products from regions where SVD is known to exist (SVD regions). According to the regulations, pork and pork products from an ASF, HC, or SVD region must be processed as specified in the regulations to be eligible for entry into the United States.

One of the options for processing pork and pork products in an ASF region is that the bones must be removed and then the pork or pork product must be heated, by a method other than flash heating, to an internal temperature of at least 69 °C. (156 °F.) throughout. To qualify for this option, the pork or pork products must have originated from swine raised and slaughtered in a region free of ASF. In addition, the pork must be shipped to the processing facility in the ASF region in a sealed container and accompanied by a certificate of origin, and the processing establishment may not receive any live swine and may use only pork or pork products that originate in an ASF-free region. The processing establishments must also enter into a compliance agreement and trust fund agreement with the Animal and Plant Health Inspection Service (APHIS) that provides for, and pays the costs of, APHIS inspections of the facilities to ensure compliance with the regulations.

The regulations in 9 CFR part 96 govern the importation of swine casings into the United States to prevent the introduction of contagious livestock diseases. Swine casings are intestines, stomachs, esophagi, and urinary bladders from swine that are used to encase processed meats, such as sausage. The ASF virus may be present in, and spread by, swine, pork, pork products, and byproducts, including casings. Section 96.2(a) specifically prohibits the importation of swine casings that originated in an ASF region.

On July 14, 1999, we published in the **Federal Register** (64 FR 37897–37903, Docket No. 95–027–1) a proposed rule to, among other things, amend the requirements in § 94.8 concerning pork and pork products from regions listed as having ASF. We proposed to remove the requirements that the pork or pork products originate in an ASF-free region because research has shown that removing the bones and heating the pork or pork products to an internal temperature of at least 69 °C. (156 °F.) throughout is sufficient to destroy the virus that causes ASF. In conjunction with this change, we also proposed to remove the requirements that the pork be shipped to the processing facility in a sealed container and accompanied by a certificate of origin. We also proposed to remove the requirements that the processing establishment may not receive any live swine and may use only pork or pork products that originate in an ASF-free region. We proposed to require, instead, that the facility take specified steps to ensure that pork or pork products intended for export to the United States are not commingled with other pork or pork products or contaminated after processing. Additionally, we proposed to remove the requirements for a compliance agreement, trust fund agreement, and the attendant inspections, and to rely, instead, on certification by the national government of the region in which the processing facility is located.

We proposed editorial changes to the regulations in 9 CFR part 96, which contains references to § 94.8.

We also proposed several changes to the processing requirements for pork and pork products from HC and SVD regions.

We solicited comments concerning our proposal for 60 days ending September 13, 1999. We received five comments by that date. The comments were from an association representing domestic pork producers and from foreign meat processors and their representatives. Four of the comments supported the proposal as written. One comment, while supportive of the changes in processing requirements related to ASF, emphasized that adequate safeguards must be in place to ensure that processing is properly performed and that contamination during and after processing does not occur. This comment is discussed in more detail below.

Comment: The current requirements for operators of processing establishments in ASF regions to enter into a compliance agreement and trust fund agreement with APHIS should be retained. APHIS must continue to inspect the establishments to ensure that they meet U.S. requirements. Certification by the foreign government that the pork and pork products have been processed in accordance with the regulations should be a requirement in addition to, not instead of, these agreements and inspections.

Response: We believe that it is safe and appropriate to shift responsibility of ensuring compliance with our regulations to the national government of the region where the pork is processed. Establishments processing pork and pork products under this final rule must continue to meet requirements under the Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*) and regulations in 9 CFR, chapter III, part 327. The Food Safety and Inspection Service of the U.S. Department of Agriculture periodically inspects these processing establishments to make sure important requirements, including cooking temperature requirements, are met. If there is indication that any of our requirements are not being met by a particular establishment, we can turn back shipments that don't meet our requirements and enforce a hold order for increased sampling of future shipments of pork and pork products coming from that establishment until we are certain that all of our requirements are being met. The type of certification we will require for pork and pork products from ASF regions is already required for pork and pork products from HC and SVD regions and has proven effective in guarding against the introduction of those diseases into the United States. Therefore, we are not making any change to the rule based on this comment.

Comment: APHIS should provide detailed guidance to processing plants on specific procedures, including types of disinfectants, to use in the processing establishments. Also, more definition should be provided on what is meant by processing U.S. eligible pork and pork products at the same time as ineligible pork and pork products. Does this refer to the entire operation from slaughter through fabrication, or only the fabrication area? For proper disinfection and clearing of ineligible pork and pork products, this should refer to the entire plant.

Response: There are various standard procedures and disinfectants that are used by processing establishments for cleaning and disinfecting that are effective in ensuring that pork and pork products processed for exportation will not become contaminated with the ASF virus. We believe that the operators of processing facilities should be allowed to choose an effective method for cleaning and disinfection as permitted by the government of their country. Each area, utensil, and piece of equipment that comes in contact with pork or pork products that are not

eligible for export to the United States must be disinfected before it can be used for processing or other handling of pork or pork products that are eligible for export to the United States. Thus, processing establishments will need to make separate processing runs for pork or pork products that are eligible for export to the United States and pork or pork products that are not, thereby eliminating any possibility of commingling the two from the time they enter the establishments until the time they are packaged.

Original Certificates

Under §§ 94.8 and 96.2 of this rule, we require that pork and pork products from ASF regions and swine casings processed in ASF regions, respectively, must be accompanied by a certificate stating that all of the requirements in the regulations have been met. Our intention was that the original certificate that is issued by the official of the national government in the region in which the processing establishment is located would accompany the shipment and then be presented to an authorized inspector at the port of arrival. In most cases, the certificate that is presented to an authorized inspector is the original certificate; however, occasionally, a copy of the certificate is presented. To clarify that we require an original certificate, we are amending §§ 94.8(a)(3)(iii) and 96.2(a)(9) in this final rule to specify that the shipment must be accompanied by an original certificate.

Therefore, for the reasons given in the proposed rule and in this document, we are adopting the proposed rule as a final rule, with the changes discussed in this document.

Executive Order 12866 and Regulatory Flexibility Act

This rule has been reviewed under Executive Order 12866. The rule has been determined to be not significant for the purposes of Executive Order 12866 and, therefore, has not been reviewed by the Office of Management and Budget.

This rule amends 9 CFR 94.8 to allow pork and pork products that originated in an ASF region to be imported into the United States if the meat has been cooked to a minimum internal temperature of 69 °C. (156 °F.) throughout after removal of the bones.

Regions listed in § 94.8 as regions in which ASF exists or is reasonably believed to exist are all the countries of Africa; Brazil, Cuba, Haiti, and Malta; and the Island of Sardinia, Italy.

Total pork production in the United States in 1996 was 7,764,000 metric tons. Brazil, the largest pork producer of the listed regions, produced 1,600,000 metric tons of pork in 1996. The combined pork production of the other listed regions was 1,033,767 metric tons in 1996. While Brazil's pork production was 21 percent of the U.S. pork production in 1996, the second largest pork producer among the other listed regions was Nigeria. Nigeria produced 278,080 metric tons of pork, only 4 percent of U.S. pork production. Therefore, other than Brazil, none of the listed regions produces enough pork to make the possibility of increased exports from those countries likely. Furthermore, much of the pork produced in Brazil and the other listed regions is consumed in the region of origin. This trend is expected to continue based on the strong pork demand in Brazil and the other listed regions. In 1996, Brazil consumed 97 percent of its pork production, exporting only 56,000 metric tons. According to projections by the Economic Research Service (ERS) of the United States Department of Agriculture, Brazil is expected to consume 94 percent of its increasing pork production in each of the years 2000 through 2005. Even if Brazil exported to the United States the remaining 6 percent of its pork production in those years, those exports would only represent about 1 percent of projected U.S. pork production. Therefore, adoption of this rule is unlikely to significantly affect the pork industry or consumer prices in the United States.

Additionally, ERS projected that U.S. pork imports would decline by more than 1 percent annually between 1998 and 2007. Declining imports are expected due to the restructured U.S. pork industry. One of the results of the restructuring has been production of low-cost pork products. These low-cost pork products are expected, increasingly, to price imported pork out of the domestic U.S. market.

This rule will allow pork from SVD regions to be processed using dry heat after deboning. This dry heat cooking method can produce Mortadella ham and other meats. Italian producers of Mortadella ham are interested in exporting Mortadella ham to the United States.

The precise volume of Mortadella ham that would enter the United States as a result of this rule is not available. However, we expect the volume will be minimal. Mortadella ham is a specialty food that is likely to satisfy only a small niche market in the United States. Due to its high fat content, Mortadella ham is not likely to be popular with a broad cross section of American consumers.

Based on this information, we expect very little additional pork or pork products to be imported into the United States as a result of this rule. Thus, any economic effect on small domestic swine producers will likely be minimal. In 1997, there were about 109,754 hog and pig farms in the United States, of which an estimated 91 percent would be considered ''small'' entities (annual sales of less than $0.5 million, according to the Small Business Administration (SBA) size criteria). These small entities maintain about 40 percent of the U.S. hog and pig inventories.

Under these circumstances, the Administrator of the Animal and Plant Health Inspection Service has determined that this action will not have a significant economic impact on a substantial number of small entities.

Executive Order 12988

This final rule has been reviewed under Executive Order 12988, Civil Justice Reform. This rule: (1) Preempts all State and local laws and regulations that are inconsistent with this rule; (2) Has no retroactive effect; and (3) Does not require administrative proceedings before parties may file suit in court challenging this rule.

Paperwork Reduction Act

This final rule contains no new information collection or recordkeeping requirements under the Paperwork Reduction Act of 1995 (44 U.S.C. 3501 *et seq.*).

Regulatory Reform

This action is part of the President's Regulatory Reform Initiative, which, among other things, directs agencies to remove obsolete and unnecessary regulations and to find less burdensome ways to achieve regulatory goals.

Lists of Subjects

9 CFR Part 94

Animal diseases, Imports, Livestock, Meat and meat products, Milk, Poultry and poultry products, Reporting and recordkeeping requirements.

9 CFR Part 96

Imports, Livestock, Reporting and recordkeeping requirements.

Accordingly, we are amending 9 CFR parts 94 and 96 as follows:

PART 94—RINDERPEST, FOOT-AND-MOUTH DISEASE, FOWL PEST (FOWL PLAGUE), EXOTIC NEWCASTLE DISEASE, AFRICAN SWINE FEVER, HOG CHOLERA, AND BOVINE SPONGIFORM ENCEPHALOPATHY: PROHIBITED AND RESTRICTED IMPORTATIONS

1. The authority citation for part 94 continues to read as follows:

Authority: 7 U.S.C. 147a, 150ee, 161, 162, and 450; 19 U.S.C. 1306; 21 U.S.C. 111, 114a, 134a, 134b, 134c, 134f, 136, and 136a; 31 U.S.C. 9701; 42 U.S.C. 4331 and 4332; 7 CFR 2.22, 2.80, and 371.2(d).

2. Section 94.8 is amended as follows:

a. In the introductory paragraph by removing the word ''island'' and adding the word ''Island'' in its place.

b. By revising paragraph (a)(3) to read as set forth below.

c. By adding a new paragraph (a)(4) to read as set forth below.

d. By removing paragraph (d).

§ 94.8 Pork and pork products from regions where African swine fever exists or is reasonably believed to exist.

* * * * *

(a) * * *

(3) Such pork or pork product:

(i) Was processed in a single establishment that meets the requirements in paragraph (a)(4).

(ii) Was heated by other than a flash-heating method to an internal temperature of at least 69 °C. (156 °F.) throughout after the bones had been removed.

(iii) Is accompanied to the United States by an original certificate stating that all of the requirements of this section have been met. The certificate must be written in English. The certificate must be issued by an official of the national government of the region in which the processing establishment is located. The official must be authorized to issue the foreign meat inspection certificate required by part 327 of chapter III of this title. Upon arrival of the pork or pork products in the United States, the certificate must be presented to an authorized inspector at the port of arrival.

(4) The processing establishment [9] in a region listed in this section must comply with the following requirements:

(i) All areas, utensils, and equipment likely to contact the pork or pork products to be processed, including skinning, deboning, cutting, and packing areas, and related utensils and equipment, must be cleaned and disinfected after processing pork or pork products not eligible for export to the United States and before processing any pork or pork products eligible for export to the United States.

(ii) Pork or pork products eligible for export to the United States may not be handled, cut, or otherwise processed at the same time as any pork or pork products not eligible for export to the United States.

(iii) Pork or pork products eligible for export to the United States must be packed in clean new packaging that is clearly distinguishable from that containing any pork or pork products not eligible for export to the United States.

* * * * *

3. In § 94.9, paragraphs (b)(1)(ii)(A) and (b)(1)(ii)(B) are revised to read as follows:

§ 94.9 Pork and pork products from regions where hog cholera exists.

* * * * *

(b) * * *

(1) * * *

(ii) * * *

(A) All bones were completely removed prior to cooking; and

(B) Such pork or pork product was heated by other than a flash-heating method to an internal temperature of 69 °C. (156 °F.) throughout; or

* * * * *

4. Section 94.12 is amended as follows:

a. By removing ''; or'' and adding a period in its place at the end of paragraph (b)(1)(i) and at the end of paragraph (b)(1)(iii)(B).

b. By revising paragraphs (b)(1)(ii)(A) and (b)(1)(ii)(B) to read as set forth below.

c. By adding a new paragraph (b)(1)(v) to read as set forth below.

d. In paragraph (b)(2), by removing the word ''; and'' at the end of the paragraph and adding a period in its place.

§ 94.12 Pork and pork products from regions where swine vesicular disease exists.

* * * * *

(b) * * *

(1) * * *

(ii) * * *

(A) All bones were completely removed prior to cooking; and

(B) Such pork or pork product received heat treatment in a commercially accepted manner used for perishable canned pork products so that it reached an internal temperature of 69 °C. (156 °F.) throughout.

* * * * *

(v) Such pork or pork product is in compliance with the following requirements:

(A) All bones were completely removed prior to cooking; and

(B) Such pork or pork product received continual heat treatment in an oven for a minimum of 10 hours so that it reached an internal temperature of 65 °C. (149 °F.) throughout. The oven temperature started at a minimum of 62 °C. (143.6 °F.) and reached at least 85 °C. (185 °F.).

* * * * *

PART 96—RESTRICTION OF IMPORTATIONS OF FOREIGN ANIMAL CASINGS OFFERED FOR ENTRY INTO THE UNITED STATES

6. The authority citation for part 96 continues to read as follows:

Authority: 21 U.S.C. 111, 136, 136a; 7 CFR 2.22, 2.80, and 371.2(d).

§ 96.10 [Amended]

7. Section 96.10 is amended by redesignating footnote 1 and its reference as footnote 2.

8. Section 96.2 is revised to read as follows:

§ 96.2 Prohibition of casings due to African swine fever and bovine spongiform encephalopathy.

(a) *Swine casings.* The importation of swine casings that originated in or were processed in a region where African swine fever exists, as listed in § 94.8 of this subchapter, is prohibited, with the following exception: Swine casings that are processed in a region where African swine fever exists may be imported into the United States under the following conditions:

(1) *Origin of casings.* The swine casings were derived from swine raised and slaughtered in a region not listed in § 94.8(a) of this subchapter.

(2) *Shipping requirements.* The casings were shipped from the region of origin to a processing establishment in a region listed in § 94.8 of this subchapter in a closed container sealed with serially numbered seals applied by an official of the national government of the region of origin.

(3) *Origin certificate.* The casings were accompanied from the region of origin to the processing establishment by a certificate written in English and signed by an official of the national government of the region of origin specifying the region of origin, the processing establishment to which the swine casings were consigned, and the numbers of the seals applied.

[9] As a condition of entry into the United States, pork or pork products must also meet all of the requirements of the Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*) and regulations thereunder (9 CFR, chapter III, part 327), including requirements that the pork or pork products be prepared only in approved establishments.

(4) *Integrity of seals.* The casings were taken out of the container at the processing establishment only after an official of the national government of the region where the processing establishment is located determined that the seals were intact and free of any evidence of tampering and had so stated on the certificate referred to in paragraph (a)(3) of this section.

(5) *The processing establishment.* The casings were processed at a single processing establishment [1] in a region listed in § 94.8 of this subchapter. The processing establishment does not receive or process any live swine and uses only pork and pork products that originate in a region not listed in § 94.8 of this subchapter and that are shipped to the processing establishment in accordance with paragraphs (a)(2) through (a)(4) of this section.

(6) *Compliance agreement.* The processing establishment is operated by persons who have entered into a valid written compliance agreement with APHIS to maintain on file at the processing establishment for at least 2 years copies of the certificates referred to in paragraph (a)(4) of this section, to allow APHIS personnel to make unannounced inspections as necessary to monitor compliance with the provisions of this section, and to otherwise comply with the provisions of this section.

(7) *Cooperative service agreement.* The processing establishment is operated by persons who have entered into a cooperative service agreement with APHIS. The establishment is current in paying for APHIS personnel to inspect the establishment (it is anticipated that such inspections will occur once per year). In addition, the processing establishment has on deposit with APHIS an unobligated amount equal to the cost for APHIS personnel to conduct one inspection, including travel, salary, subsistence, administrative overhead, and other incidental expenses (including excess baggage provisions up to 150 pounds).

(8) *Compliance agreement cancellation.* Any compliance agreement may be canceled orally or in writing by the inspector who is supervising its enforcement whenever the authorized inspector finds that such person has failed to comply with the provisions of this section or any conditions imposed by this section. If the cancellation is oral, the decision and the reasons will be confirmed in writing, as promptly as circumstances allow. Any person whose compliance agreement has been canceled may appeal the decision to the Administrator, in writing, within 10 days after receiving written notification of the cancellation. The appeal should state all of the facts and reasons upon which the person relies to show that the compliance agreement was wrongfully canceled. The Administrator will grant or deny the appeal, in writing, stating the reasons for such decision, as promptly as circumstances allow. If there is a conflict as to any material fact, a hearing will be held to resolve such conflict. Rules of Practice governing such a hearing will be adopted by the Administrator.

(9) *Export certification.* The casings are accompanied to the United States by an original certificate stating that all of the requirements of this section have been met. The certificate must be written in English. The certificate must be issued by an official of the national government of the region in which the processing establishment is located. The official must be authorized to issue the foreign meat inspection certificate required by part 327 in chapter III of this title. Upon arrival of the swine casings in the United States, the certificate must be presented to an authorized inspector at the port of arrival.

(b) *Bovine or other ruminant casings.* The importation of casings, except stomachs, from bovines and other ruminants that originated in or were processed in any region listed in § 94.18(a) of this subchapter is prohibited.

(Approved by the Office of Management and Budget under control number 0579–0015)

Done in Washington, DC, this 23rd day of December 1999.

Craig A. Reed,

Administrator, Animal and Plant Health Inspection Service.

[FR Doc. 00–436 Filed 1–7–00; 8:45 am]

BILLING CODE 3410–34–U

[1] As a condition of entry into the United States, pork or pork products must also meet all of the requirements of the Federal Meat Inspection Act (21 U.S.C. 601 *et seq.*) and regulations under the Act (9 CFR, chapter III, part 327), including requirements that the pork or pork products be prepared only in approved establishments.

DEPARTMENT OF TRANSPORTATION

Federal Aviation Administration

14 CFR Part 71

[Airspace Docket No. 99–ASO–26]

Amendment of Class D Airspace; Jacksonville NAS, FL

AGENCY: Federal Aviation Administration (FAA), DOT.

ACTION: Final rule.

SUMMARY: This action amends Class D airspace at Jacksonville NAS, FL. The U.S. Navy has discontinued operations at NAS Cecil Field, FL, including decommissioning the Cecil Tactical Air Navigation (TACAN) navigation aid. Therefore, the airspace extension created by the Cecil TACAN 084° radial is eliminated and the reference to Jacksonville, Cecil Field NAS, FL, Class D airspace area is removed. The Jacksonville, FL, Port Authority has opened a contract airport traffic control tower at Cecil Field, therefore the Class D airspace area has been renamed Jacksonville Cecil Field, FL.

EFFECTIVE DATE: 0901 UTC, February 24, 2000.

FOR FURTHER INFORMATION CONTACT: Nancy B. Shelton, Manager, Airspace Branch, Air Traffic Division, Federal Aviation Administration, P.O. Box 20636, Atlantic, Georgia 30320; telephone (404) 305–5627.

SUPPLEMENTARY INFORMATION:

History

The U.S. Navy has discontinued operations at NAS Cecil Field, including decommissioning the Cecil TACAN navigation aid. Therefore, the airspace extension created by the Cecil TACAN 084° radial is eliminated and the reference to Jacksonville, Cecil Field NAS, FL, Class D airspace area is removed from the Jacksonville NAS, FL, Class D airspace description. The Jacksonville, FL, Port Authority has opened a contract airport traffic control tower at the airport; therefore the Class D airspace area has been renamed Jacksonville Cecil Field, FL. As a result, the Jacksonville NAS, FL, Class D airspace area must be amended. This rule will become effective on the date specified in the **DATE** section. Since this action revokes the Class D extension area, and as a result, eliminates the impact of Class D airspace on users of the airspace in the vicinity of Jacksonville NAS, notice and public procedure under 5 U.S.C. 553(b) are unnecessary.

The Rule

This amendment to Part 71 of the Federal Aviation Regulations (14 CFR part 71) amends Class D airspace at Jacksonville NAS, FL.

The FAA has determined that this regulation only involves an established body of technical regulations for which frequent and routine amendments are necessary to keep them operationally current. It, therefore, (1) is not a ''significant regulatory action'' under Executive Order 12866; (2) is not a