potatoes, corn syrup, vegetable oil, dry bagged beans, raisins, the following canned foods: apple juice, applesauce, peaches, pears, vegetarian beans, refried beans, green beans, potatoes, tomatoes, spaghetti sauce, tomato juice, corn, orange juice, grapefruit juice, pineapple juice, pork, tuna, beef, and chicken, as well as the following frozen foods: ground beef, ground turkey, and turkey roasts. The amounts of each item purchased will depend on the prices USDA 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 commodities or the non-availability of one or more types listed above. State officials will be responsible for determining how to allocate the commodities each State receives among eligible organizations. States have full discretion in determining the amount of commodities that will be made available to organizations for distribution to needy households for use in home-prepared meals or for providing prepared meals to the needy at congregate feeding sites.

Dated: January 12, 1999.

Samuel Chambers, Jr.,

BILLING CODE 3410-30-U

Administrator.

[FR Doc. 99–1504 Filed 1–22–99; 8:45 am]

DEPARTMENT OF AGRICULTURE

Food Safety and Inspection Service [Docket No. 98–066N]

In-Distribution Inspection Pilot Test Project; Report

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice of availability and request for comments.

SUMMARY: The Food Safety and Inspection Service (FSIS) is making available for comment a draft paper describing a project that will test the feasibility of using FSIS inspectors in food safety activities outside of federally inspected plants. This In-Distribution Inspection Pilot Test Project is part of the FSIS HACCP-Based Inspection Models Project.

DATES: To receive full consideration, comments should be received by February 24, 1999.

ADDRESSES: The document Report on the In-Distribution Inspection Pilot Test Project may be viewed at the FSIS Docket Room, Room 102 Cotton Annex Building, 300 12th Street, SW., Washington, DC 20250–3700. An electronic version of the document is available on-line at FSIS's homepage at http://www.fsis.usda.gov. Written comments on the document may be sent in triplicate to FSIS Docket Clerk, DOCKET #98–066N, Room 102 Cotton Annex Building, 300 12th Street, S.W., Washington, DC 20250–3700.

FOR FURTHER INFORMATION CONTACT: Patricia F. Stolfa, Assistant Deputy Administrator, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250–3700; (202) 205–0699.

SUPPLEMENTARY INFORMATION:

Background

The In-Distribution (ID) Inspection Pilot Test Project discussed in the report being made available is part of the **HACCP-based Inspection Models** Project. In a June 1997 Federal Register Notice, FSIS requested public comments on the design and development of new inspection models for livestock and poultry slaughter and processing in a HACCP environment (62 FR 31553). The notice summarized recommendations by the National Academy of Sciences and the General Accounting Office that FSIS reduce its reliance on organoleptic (sensory) inspection, shift to inspection systems based on risk, and redeploy its resources in a manner that better protects the public from food-borne illnesses. To accomplish these objectives, inspection models must be developed that incorporate inspection procedures consistent with the pathogen reduction and HACCP systems rule. The **HACCP-Based Inspection Models** Project is designed to develop new approaches to inspection in plants slaughtering young, healthy, and uniform animals.

The In-Distribution part of the Inspection Models Project explores the possibility of redeploying some inspection resources from these plants in ways that will enhance food safety protection all along the farm-to-table continuum. Under provisions of the Federal Meat Inspection Act (FMIA) and the Poultry Products Inspection Act (PPIA), FSIS has authority to regulate the production, sale, transportation, and storage of meat and poultry food products. Traditionally, the Agency has assigned the great majority of its resources to inspection activities within livestock and poultry slaughter and processing plants. Consistent with its modernization and farm-to-table initiatives, FSIS intends to redistribute resources to more efficiently and effectively verify that the industry meets its responsibility to produce, store, and

distribute safe and wholesome products. The In-Distribution Pilot Test will help the Agency determine the feasibility of significantly increasing the frequency of certain tasks that are now performed outside of federally inspected plants. The in-distribution pilots also will explore how new activities can address food safety hazards and other consumer protection issues, such as economic adulteration or improper labeling, in regard to the distribution of meat and poultry products out of plants into distribution channels, storage, retail food stores, restaurants, commercial kitchens, hotels, and other institutions.

The paper Report on the In-Distribution Inspection Pilot Test Project is intended to inform project participants and the public of the Agency's views on this subject. The paper is available for review at the location indicated above in ADDRESSES.

Done at Washington, DC, on: January 14, 1999.

Thomas J. Billy,

Administrator.

[FR Doc. 99–1614 Filed 1–22–99; 8:45 am]

DEPARTMENT OF AGRICULTURE

Forest Service

Cave Rock Management Direction, Lake Tahoe Basin Management Unit (LTBMU), Douglas County, NV

AGENCY: Forest Service, USDA. **ACTION:** Notice, intent to prepare environmental impact statement.

SUMMARY: The Forest Service will prepare an environmental impact statement (EIS) to establish new management direction for the Cave Rock landform and its environs, a nonsignificant amendment to the Lake Tahoe Basin Management Unit's (LTBMU's) Land and Resource Management Plan (Forest Plan). Cave Rock is an important archaeological and ethnographic site that was first determined eligible to the National Register of Historic Places in August, 1996, as a "traditional cultural property" (TCP) stemming from the long association of the Washoe people with the site. In October, 1998, the Keeper of the National Register formally determined that Cave Rock was not only eligible as a TCP, but also as a historic transportation district and an archaeological site. Some modern uses of the rock may be adversely affecting the setting, feel, and association of the historic districts. The Cave Rock management direction will establish