of government. Therefore, in accordance with Executive Order 12612, it is determined that this final rule will not have sufficient federalism implications to warrant the preparation of a Federalism Assessment.

The FAA has determined that this regulation involves no additional cost to the operators beyond that required by the existing AD. Therefore, I certify that this action (1) is not a "major rule" under Executive Order 12291; (2) is not a "significant rule" under DOT Regulatory Policies and Procedures (44 FR 11034; February 26, 1979); (3) does not warrant preparation of a regulatory evaluation as the anticipated impact is so minimal; and (4) if promulgated, will not have a significant economic impact, positive or negative, on a substantial number of small entities under the criteria of the Regulatory Flexibility Act.

List of Subjects in 14 CFR Part 39

Propellers, Air transportation, Aircraft, Aviation safety.

Adoption of the Amendment

Accordingly, pursuant to the authority delegated to me by the Administrator, the Federal Aviation Administration (FAA) amends 14 CFR Part 39 of the Federal Aviation Regulations (FAR) as follows:

PART 39—[AMENDED]

1. The authority citation for Part 39 continues to read as follows:

Authority: 49 U.S.C. 1354(a), 1421, and 1423; 49 U.S.C. 106(g) (Revised, Pub. L. 97–449, January 12, 1983); and 14 CFR 11.89.

§ 39.13 [Amended]

2. Section 39.13 is amended by amending Amendment 39–4133 (47 FR 27845; June 28, 1982), AD 81–13–06 as amended by Amendment 39–4409 (47 FR 36217; August 19, 1982), AD 81–13–06 R1. The AD is restated in its entirety for clarity as follows:

Hamilton Standard: Applies to Hamilton Standard Hydromatic (noncounterweighted) propellers with aluminum blades that use engine oil for pitch control (does not apply to propellers with integral oil control or to propellers with steel blades) of the following types: 22D30, 22D40, 23D40, 23E50, 23E60, 24D50, 24E60, 33D50, 33E60, 34D50, 34D51, 34E60, 43D50, 43D51, 43E60, and 43H60, as installed on various reciprocating engine powered aircraft such as, but not limited to: Beech D17 and D18, Boeing 377 series, Canadair Model 4 and CL–215, Curtiss-Wright C–46, DeHavilland DHC–2, DHC–3, and DHC–4, General Dynamics (Convair) T–29, 240, 340, and 440 series, Gulfstream American (Grumman) G–12A, G164, F4U, S–2F, TBM, and W–2F series, Lockheed L–10, L–12, 049, 749, 1049, 1649 series, Martin 202 and 404 series, McDonnell Douglas B–26, DC–3, DC–4, DC–6, and DC–7 series, North American AT–6, B–25, P–51, SNJ–5, T–6 and T–28.

Compliance is required as indicated, unless already accomplished.

To prevent propeller blade failure due to corrosion and fatigue, accomplish the following:

(a) Inspect propeller blades within the next 90 days after July 1, 1982, or within 18 months since last inspection, whichever occurs later, for corrosion in the blade fillet and shank area, particularly under the teflon friction reduction strip and the resin corrosion barrier, in accordance with Hamilton Standard Aluminum Blade Overhaul Manual No. 130B, dated March 1, 1980, previously incorporated by reference on June 28, 1982, in AD 81–13–06. Thereafter, if corrosion is found reinspect at intervals not to exceed 18 months since the last inspection.

(b) For propellers with all installed blades having no corrosion at the last inspection, the 18 month reinspection interval may be increased as follows:

(1) Reinspect between 33 and 39 months since the last inspection. If corrosion is found to be beyond repairable limits return to the 18 month reinspection interval required by paragraph (a). If corrosion is found to be within repairable limits the reinspection interval cannot exceed a 36 month reinspection schedule.

(2) If no corrosion is found at the last 33 to 39 month reinspection in accordance with paragraph (b)(1), then thereafter reinspect at intervals not to exceed 60 months. If corrosion is found to be beyond repairable limits at any reinspection interval return to the 18 month reinspection interval required by paragraph (a). If corrosion is found to be within repairable limits the reinspection interval may remain on a schedule not to exceed 60 months.

(c) Prior to further flight, blades with corrosion in the fillet or shank area must be replaced with an airworthy blade or repaired in accordance with Hamilton Standard Aluminum Blade Overhaul Manual No. 130B, dated March 1, 1980.

(d) Disassembled propeller blades preserved in accordance with Hamilton Standard Aluminum Blade Overhaul Manual No. 130B, dated March 1, 1980, need not include storage time when computing the time since last inspection.

(e) Upon submission of substantiating data by an owner or operator through an FAA Airworthiness Inspector, the Manager, Boston Aircraft Certification Office, Engine and Propeller Directorate, Aircraft Certification Service, Federal Aviation Administration, 12 New England Executive Park, Burlington, Massachusetts 01803, may adjust the compliance times specified in this AD or approve an equivalent means of compliance with this AD.

Note: Extensions to the compliance schedule previously granted to owners/operators are still applicable to this amendment. These extensions which are beyond a 39 month reinspection interval may be extended to 60 months as provided in paragraph (b)(2).

(f) Special flight permits may be issued in accordance with FAR 21.197 and 21.199 to operate airplanes to a base for the accomplishment of the inspection required by this AD.

This amendment becomes effective September 15, 1989.

This amendment amends Amendment 39–4409 (47 FR 36217; August 19, 1982), AD 81–13–06 R1.

Issued in Burlington, Massachusetts, on July 11, 1989.

Arthur J. Pidgeon,

Acting Manager, Engine and Propeller Directorate, Aircraft Certification Service.

[FR Doc. 89–17476 Filed 7–25–89; 8:45 am]

BILLING CODE 4910–13–M

DEPARTMENT OF THE TREASURY

Customs Service

19 CFR Part 101

Correction

AGENCY: U.S. Customs Service, Department of the Treasury.

ACTION: Final rule; correction.

SUMMARY: A document was published in the **Federal Register** as T.D. 89–63 (54 FR 26956) on June 27, 1989, amending Part 101, Customs Regulations to establish a new port of entry known as the Virginia Inland Port (VIP) near Front Royal in the Norfolk, Virginia, Customs District of the Southeast Region. This document corrects an error that appears in that document relating to the authority citation for Part 101.

FOR FURTHER INFORMATION CONTACT: Russell Berger, Regulations and Disclosure Law Branch, (202) 566–8237.

SUPPLEMENTARY INFORMATION:

Background

A document published in the **Federal Register** as T.D. 89–63 (54 FR 26956) on June 27, 1989, amended Part 101, Customs Regulations (19 CFR Part 101), relating to the Customs field organization. The document established a new port of entry known as the Virginia Inland Port (VIP) near Front Royal in the Norfolk, Virginia, Customs District, Southeast Region. The authority citation for Part 101 as set forth in the document inadvertently included reference to a Customs Reorganization Plan.

Correction

On page 26957 of the document, the authority citation for Part 101 should read as follows:

Authority: 5 U.S.C. 301, 19 U.S.C. 2, 66, 1202 (General Note 8, Harmonized Tariff Schedule of the United States), 1623, 1624.

Kathryn C. Peterson,

Chief, Regulations and Disclosure Law Branch.

July 19, 1989.

[FR Doc. 89-17401 Filed 7-25-89; 8:45 am]

BILLING CODE 4820-02-M

DEPARTMENT OF HEALTH AND HUMAN SERVICES

Food and Drug Administration

21 CFR Part 173

[Docket No. 85F-0188]

Secondary Direct Food Additives Permitted in Food for Human Consumption; Acrylic Acid/2-Acrylamido-2-Methyl Propane Sulfonic Acid Copolymer

AGENCY: Food and Drug Administration, HHS.

ACTION: Final rule.

SUMMARY: The Food and Drug Administration (FDA) is amending the food additive regulations to provide for the safe use of acrylic acid/2-acrylamido-2-methyl propane sulfonic acid copolymer. This action is in response to a petition filed by Calgon Corp.

DATES: Effective July 26, 1989; written objections and requests for a hearing by August 25, 1989. The Director of the Office of the Federal Register approved the incorporation by reference in accordance with 5 U.S.C. 552(a) of a certain publication in 21 CFR 173.310(c), effective July 26, 1989.

ADDRESSES: Written objections to the Dockets Management Branch (HFA-305), Food and Drug Administration, Rm. 4-62, 5600 Fishers Lane, Rockville, MD 20857.

FOR FURTHER INFORMATION CONTACT: Geraldine E. Harris, Center for Food Safety and Applied Nutrition (HFF-334), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202-426-9463.

SUPPLEMENTARY INFORMATION: In a notice published in the **Federal Register** of May 17, 1985 (50 FR 20623), FDA announced that a food additive petition (FAP 5A3857) had been filed by Calgon Corp., Calgon Center, Box 1346, Pittsburgh, PA 15230, proposing that Part 173 of the food additive regulations (21 CFR Part 173) be amended to provide for the safe use of acrylic acid/2-acrylamido-2-methyl propane sulfonic acid as a boiler water additive.

FDA has evaluated data in the petition and other relevant material. The agency concludes that the proposed use of this food additive is safe, and that 21 CFR 173.310(c) should be amended as set forth below.

In accordance with § 171.1(h) (21CFR 171.1(h)), the petition and the documents that FDA considered and relied upon in reaching its decision to approve the petition are available for inspection at the Center for Food Safety and Applied Nutrition by appointment with the information contact person listed above. As provided in 21 CFR 171.1(h), the agency will delete from the documents any materials that are not available for public disclosure before making the documents available for inspection.

The agency has carefully considered the potential environmental effects of this action. FDA has concluded that the action will not have a significant impact on the human environment, and that an environmental impact statement is not required. The agency's finding of no significant impact and the evidence supporting that finding, contained in an environmental assessment, may be seen in the Dockets Management Branch (address above) between 9 a.m. and 4 p.m., Monday through Friday.

Any person who will be aversely affected by this regulation may at any time on or before August 25, 1989 file with the Dockets Management Branch (address above) written objections thereto. Each objection shall be separately numbered, and each numbered objection shall specify with particularity the provisions of the regulation to which objection is made and the grounds for the objection. Each numbered objection on which a hearing is requested shall specifically so state. Failure to request a hearing for any particular objection shall constitute a waiver of the right to a hearing on that objection. Each numbered objection for which a hearing is requested shall include a detailed description and analysis of the specific factual information intended to be presented in support of the objection in the event that a hearing is held. Failure to include such a description and analysis for any particular objection shall constitute a waiver of the right to a hearing on the objection. Three copies of all documents shall be submitted and shall be identified with the docket number found in brackets in the heading of this document. Any objections received in response to the regulation may be seen in the Dockets Management Branch between 9 a.m. and 4 p.m., Monday through Friday.

List of Subjects in 21 CFR Part 173

Food additives, Incorporation by reference.

Therefore, under the Federal Food, Drug, and Cosmetic Act and under authority delegated to the Commissioner of Food and Drugs and redelegated to the Director, Center for Food Safety and Applied Nutrition, Part 173 is amended as follows:

PART 173—SECONDARY DIRECT FOOD ADDITIVES PERMITTED IN FOOD FOR HUMAN CONSUMPTION

1. The authority citation for 21 CFR Part 173 continues to read as follows:

Authority: Secs. 201(s), 409, 72 Stat. 1784-1788 as amended (21 U.S.C. 321(s), 348); 21 CFR 5.10 and 5.61.

2. Section 173.310 is amended by alphabetically adding a new entry in the table in paragraph (c) under the headings "Substances" and "Limitations" to read as follows:

§ 173.310 Boiler water additives.

* * * * *

(c) * * *

Substances	Limitations
* * *	* *
Acrylic acid/2-acrylamido-2-methyl propane sulfonic acid copolymer having a minimum weight average molecular weight of 9,900 and a minimum number average molecular weight of 5,700 as determined by a method entitled "Determination of Weight Average and Number Average Molecular Weight of 60/40 AA/AMPS" (October 23, 1987), which is incorporated by reference in accordance with 5 U.S.C. 552(a). Copies may be obtained from the Division of Food and Color Additives, Center for Food Safety and Applied Nutrition (HFF-330), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, or may be examined at the Office of the Federal Register, 1100 L St. NW., Washington, DC.	Total not to exceed 20 parts per million (active) in boiler feedwater.
* * *	* *

* * * * *

Dated: July 18, 1989.

Fred R. Shank,

Acting Director, Center for Food Safety and Applied Nutrition.

[FR Doc. 89-17388 Filed 7-25-89; 8:45 am]

BILLING CODE 4160-01-M

21 CFR Part 178

[Docket No. 87F-0329]

Indirect Food Additives; Adjuvants, Production Aids, and Sanitizers

AGENCY: Food and Drug Administration, HHS.

ACTION: Final rule.

SUMMARY: The Food and Drug Administration (FDA) is amending the food additive regulations to provide for the safe use of sanitizing solutions composed of sodium hypochlorite, potassium permanganate, sodium lauryl sulfate, and trisodium phosphate with magnesium oxide and potassium bromide as optional ingredients. The sanitizing solution is to be used on food-processing equipment and utensils and on food-contact surfaces in public eating places. This action is in response to a petition filed by Diversey Wyandotte Corp.

DATES: Effective July 26, 1989; written objections and requests for a hearing by August 25, 1989.

ADDRESSES: Written objections to the Dockets Management Branch (HFA-305), Food and Drug Administration, Rm. 4-62, 5600 Fishers Lane, Rockville, MD 20857.

FOR FURTHER INFORMATION CONTACT: Hortense S. Macon, Center for Food Safety and Applied Nutrition (HFF-335), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202-472-5690.

SUPPLEMENTARY INFORMATION: In a notice published in the **Federal Register** of December 15, 1987 (52 FR 47637), FDA announced that a food additive petition (FAP 7B4020) had been filed by Diversey Wyandotte Corp., 1532 Biddle Ave., Wyandotte, MI 48192, proposing that § 178.1010 *Sanitizing solutions* (21 CFR 178.1010) be amended to provide for the safe use of potassium permanganate, sodium lauryl sulfate, magnesium oxide, trisodium phosphate, and sodium hpochlorite, with potassium bromide as an optional ingredient, as components of a sanitizing solution to be used on food-contact sufaces.

I. Safety of Petitioned Use of the Additives

Sanitizing solutions are mixtures of chemicals. Each listed component in a sanitizing solution must have a functional effect. The subject sanitizing solution contains a double salt of sodium hypochlorite and trisodium phosphate. In addition, the solution contains sodium lauryl sulfate and potassium permanganate and may contain magnesium oxide or potassium bromide as optional ingredients. During review of this petition, the agency determined that magnesium oxide, which was originally listed as a required ingredient, was not necessary in the formulation and thus decided to include it as an optional ingredient. The functions of each component are described below.

A. Sodium Hypochlorite

Sodium hypochlorite functions as an antimicrobial agent in the subject sanitizing solution and is used in a regulated sanitizing solution listed in § 178.1010(b)(1). On the basis of the data submitted in support of this regulated use and the data contained in the food additive petition submitted in support of this sanitizing solution, FDA finds that the use of sodium hypochlorite in the subject sanitizing solution is safe, and that this substance will have its intended functional effect.

B. Trisodium Phosphate

Trisodium phosphate functions as a detergent in the subject sanitizing solution. It also stabilizes sodium hypochlorite in crystalline form. Trisodium phosphate is regulated in 21 CFR 182.1778 as generally recognized as safe (GRAS) for direct use in food. On the basis of the data contained in the food additive petition submitted in support of this sanitizing solution and other available data, FDA finds that the use of trisodium phosphate in the subject sanitizing solution is safe, and that this substance will have its intended functional effect.

C. Sodium Lauryl Sulfate

Sodium lauryl sulfate functions as a surface-active agent in the subject sanitizing solution to promote draining of the sanitizer. This ingredient is regulated in two paragraphs of the sanitizing solution regulations, § 178.1010(b) (3) and (10). On the basis of the data submitted in support of these regulated uses and of the data contained in the food additive petition submitted in support of this sanitizing solution, FDA finds that the use of sodium lauryl sulfate in the subject sanitizing solution is safe, and that this substance will have its intended functional effect.

D. Potassium Permanganate

Potassium permanganate functions as a colorant in the presence of sodium hypochlorite and is recognized as having broad antimicrobial activity. Potassium permanganate is not currently regulated. On the basis of the data contained in the food additive petition submitted in support of this sanitizing solution, FDA finds that the use of potassium permanganate in the subject sanitizing solution is safe, and that this substance will have its intended functional effects.

E. Magnesium Oxide

Magnesium oxide functions as an anticaking agent for the sanitizing ingredients of the subject sanitizing solution during storage and transport. Magnesium oxide is listed as GRAS for use as an anticaking agent in 21 CFR 184.1431 for direct use in food. On the basis of the data contained in the food additive petition submitted in support of this sanitizing solution and other available data, FDA finds that the optional use of magnesium oxide in the subject sanitizing solution is safe, and that this substance will have its intended functional effect when used at appropriate levels.

F. Potassium Bromide

Potassium bromide functions as an antimicrobial agent in the subject sanitizing solution. It is used in a regulated sanitizing solution listed in § 178.1010(b)(1). On the basis of the data submitted in support of this regulated use and the data contained in the food additive petition submitted in support of this sanitizing solution, FDA finds that the optional use of potassium bromide in the subject sanitizing solution is safe, and that this substance will have its intended functional effect.

FDA has evaluated data in the petition and other relevant material. The agency concludes that the proposed food additive use is safe and effective, and that the regulation in § 178.1010 should be amended by adding paragraphs (b)(37) and (c)(32) as set forth below.

In accordance with § 171.1(h) (21 CFR 171.1(h)), the petition and the documents that FDA considered and relied upon in reaching its decision to approve the petition are available for inspection at the Center for Food Safety and Applied Nutrition by appointment with the information contact person listed above. As provided in 21 CFR 171.1(h), the agency will delete from the documents any materials that are not available for public disclosure before making the documents available for inspection.

II. Environmental Impact

The agency has carefully considered the potential environmental effects of this action. FDA has concluded that the action will not have a significant impact on the human environment, and that an environmental impact statement is not

required. The agency's finding of no significant impact and the evidence supporting that finding, contained in an environmental assessment, may be seen in the Dockets Management Branch (address above) between 9 a.m. and 4 p.m., Monday through Friday.

III. Filing of Objections

Any person who will be adversely affected by this regulation may at any time on or before August 25, 1989 file with the Dockets Management Branch (address above) written objections thereto. Each objection shall be separately numbered, and each numbered objection shall specify with particularity the provisions of the regulation to which objection is made and the grounds for the objection. Each numbered objection on which a hearing is requested shall specifically so state. Failure to request a hearing for any particular objection shall constitute a waiver of the right to a hearing on that objection. Each numbered objection for which a hearing is requested shall include a detailed description and analysis of the specific factual information intended to be presented in support of the objection in the event that a hearing is held. Failure to include such a description and analysis for any particular objection shall constitute a waiver of the right to a hearing on the objection. Three copies of all documents shall be submitted and shall be identified with the docket number found in brackets in the heading of this document. Any objections received in response to the regulation may be seen in the Dockets Management Branch between 9 a.m. and 4 p.m., Monday through Friday.

List of Subjects in 21 CFR Part 178

Food additives, Food packaging.

Therefore, under the Federal Food, Drug, and Cosmetic Act and under authority delegated to the Commissioner of Food and Drugs and redelegated to the Director, Center for Food Safety and Applied Nutrition, Part 178 is amended as follows:

PART 178—INDIRECT FOOD ADDITIVES: ADJUVANTS, PRODUCTION AIDS, AND SANITIZERS

1. The authority citation for 21 CFR Part 178 continues to read as follows.

Authority: Secs. 201(s), 409, 72 Stat. 1784–1788 as amended (21 U.S.C. 321(s), 348); 21 CFR 5.10 and 5.61.

2. Section 178.1010 is amended by adding new paragraphs (b)(37) and (c)(32) to read as follows:

§ 178.1010 Sanitizing solutions.

* * * * *

(b) * * *

(37) The sanitizing solution contains sodium hypochlorite (CAS Reg. No. 7681–52–9), trisodium phosphate (CAS Reg. No. 7601–54–9), sodium lauryl sulfate (CAS Reg. No. 151–21–3), and potassium permanganate (CAS Reg. No. 7722–64–7). Magnesium oxide (CAS Reg. No. 1309–48–4) and potassium bromide (CAS Reg. No. 7758–02–3) may be added as optional ingredients to this sanitizing solution. In addition to use on food-processing equipment and utensils, this solution may be used on food-contact surfaces in public eating places.

* * * * *

(c) * * *

(32)(i) The solution identified in paragraph (b)(37) of this section without potassium bromide shall provide, when ready to use, at least 100 parts per million and not more than 200 parts per million of available halogen determined as available chlorine; at least 2,958 parts per million and not more than 5,916 parts per million of trisodium phosphate; at least 1 part per million and not more than 3 parts per million of sodium lauryl sulfate; and at least 0.3 part per million and not more than 0.7 part per million on potassium permanganate.

(ii) The solution identified in paragraph (b)(37) of this section with potassium bromide shall provide, when ready to use, at least 25 parts per million and not more than 200 parts per million of available halogen determined as available chlorine; at least 15 parts per million and not more than 46 parts per million of potassium bromide; at least 690 parts per million and not more than 2,072 parts per million of trisodium phosphate; at least 0.3 part per million and not more than 1 part per million of sodium lauryl sulfate; and at least 0.1 part per million and not more than 0.3 part per million of potassium permanganate.

(iii) Magnesium oxide when used in paragraph (c)(32) (i) or (ii) of this section shall not be used in excess of the minimum amount required to accomplish its intended technical effect.

* * * * *

Dated: July 18, 1989.

Fred R. Shank,

Acting Director, Center for Food Safety and Applied Nutrition.

[FR Doc. 89–17389 Filed 7–25–89; 8:45 am]

BILLING CODE 4160–01–M

DEPARTMENT OF DEFENSE

Office of the Secretary

32 CFR Part 290

[DCAA 5410.8]

Freedom of Information Act Program; Defense Contract Audit Agency

AGENCY: Office of the Secretary, DoD.

ACTION: Final rule.

SUMMARY: This final rule revises the Defense Contract Audit Agency Freedom of Information Act Program which implements the Freedom of Information Act of 1974, as amended (5 U.S.C. 552) within the Agency. This document revises 32 CFR Part 290 (42 FR 40433) published on August 10, 1977, and its amendments (51 FR 3045) published on January 23, 1986. This rule is published pursuant to the Freedom of Information Reform Act of 1986, sections 1801–1804 (Pub. L. 99–570); and section 954 of the National Defense Authorization Act of Fiscal Year 1987 (Pub. L. 99–661).

EFFECTIVE DATE: July 26, 1989.

ADDRESSES: Headquarters, Defense Contract Audit Agency, ATTN: CMR, Cameron Station, Alexandria, Virginia 22304–6178.

FOR FURTHER INFORMATION CONTACT: Mr. Dave Henshall, (202) 274–4400.

SUPPLEMENTARY INFORMATION: This rule implements the provisions of DoD 5400.7–R, "DoD Freedom of Information Act Program," as published (52 FR 25976) on July 10, 1987, 32 CFR Part 286, "DoD Freedom of Information Act Program."

List of Subjects in 32 CFR Part 290

Freedom of Information.

Accordingly Chapter I of Title 32 of the Code of Federal Regulations is amended by revising Part 290 to read as follows:

PART 290—DEFENSE CONTRACT AUDIT AGENCY FREEDOM OF INFORMATION ACT PROGRAM

Sec.