plants in Croatia, and delisted establishments 10 and 139 on January 15, 1992. The other plant in Croatia, establishment 5, was destroyed and delisted on October 18, 1991.

Inspection officials of Slovenia notified FSIS on April 17, 1992, that they continued to maintain supervisory control over the meat inspection system in Slovenia after October 18, 1991. Slovenian officials stated that they had legal authority and responsibility to enforce the same laws and regulations that were in effect prior to October 18, 1991. Further, the same qualified inspectors were assigned to establishment 22 to ensure that "at least equal to" standards for inspection, sanitation, quality, species verification, residues, and other requirements were applied in this plant. An FSIS representative had conducted an on-site review of the meat inspection system at establishment 22 on June 11, 1991, and FSIS determined that the meat inspection system was acceptable.

Inspection officials of Croatia notified FSIS on April 17, 1992, that they continued to maintain supervisory control over the meat inspection system in Croatia after January 15, 1992. Further, the same qualified inspectors were assigned to establishments 10 and 139 to ensure that "at least equal to" standards for inspection, quality, species verification, residues, and other requirements were applied in these plants. An FSIS representative had conducted an on-site review of the meat inspection systems at establishments 10 and 139 on June 10, 1991, and FSIS determined that the meat inspection systems were acceptable.

The meat inspection system in the Republic of Serbia was also reviewed by an FSIS representative during June 1991. Following the review, FSIS determined that the meat inspection system maintained by Yugoslavian officials was acceptable.

Each of the former Yugoslav Republics continues to maintain a meat inspection system under the same laws and regulations and employs competent and qualified inspectors to ensure that standards "at least equal to" the standards applied to products produced in the United States are enforced in plants certified to prepare products for export to the United States. Therefore, FSIS has determined that the Foreign Official Meat Establishment Certificates as provided in 9 CFR 327.2(a)(3) and the Official Meat Inspection Certificates as provided in 9 CFR 327.4 that have been or will be signed by meat inspection officials in Yugoslavia (Serbia), the Republic of Croatia, and the Republic of Slovenia are acceptable.

Because the meat inspection systems in Yugoslavia, Croatia and Slovenia have been judged to be "at least equal to" the United States meat inspection system, the newly recognized States remain eligible to import meat products into the United States. FSIS is amending the Federal meat inspection regulations to add the Republic of Croatia and the Republic of Slovenia to the list of eligible countries in 9 CFR 327.2. The Agency will continue to review the meat inspection systems of Croatia, Slovenia and Yugoslavia to assure that the requirements of the regulations governing eligibility are being met.

This interim rule amending the list of countries eligible to import meat products into the United States will be effective upon publication of this document. Public comments on the interim rule will not be sought prior to its publication in the **Federal Register**. This rule adds the names of Croatia and Slovenia to the current list of countries eligible to import meat products into the United States. Croatia and Slovenia continue to be eligible to import meat into the United States as individually recognized countries, as when they were part of Yugoslavia. Each new country exercises supervisory authority and control over its meat inspection system, both of which have been determined to be at least equal to the inspection system in the United States. Establishments 10 and 39 on Croatia, and establishment 22 in Slovenia have continued to produce meat products under their meat inspection systems without interruption. Products have been prepared, and continue to be prepared, certified and shipped to the United States for entry. These products cannot be entered until the independent countries of Croatia and Slovenia are added to the list of eligible countries. The Agency has determined that because the products were prepared under inspection systems found to be "at least equal to" the United States system, and to minimize the considerable hardship to both the importers of the products and the countries of Croatia and Slovenia, the eligibility of these countries should be made effective upon publication of this document in the **Federal Register**.

Accordingly, pursuant to the authority in 5 U.S.C. 553, it is found that prior notice and other public procedures with respect to this interim rule are impracticable and contrary to the public interest. The Agency further finds that good cause exists for making this amendment effective less than 30 days after publication of this document in the **Federal Register**. However, FSIS is soliciting comments in response to this interim rule for 30 days after publication of this document, and a final document discussing comments received and any amendments required will be published in the **Federal Register** as soon as possible.

Therefore, for the reasons discussed in the preamble, FSIS is amending § 327.2 of the Federal meat inspection regulations as set forth below.

List of Subjects in 9 CFR Part 327

Imported products; Meat inspection.

PART 327—IMPORTED PRODUCTS

1. The authority citation for part 327 continues to read as follows:

Authority: 21 U.S.C. 601–695; 7 CFR 2.17, 2.55.

§ 327.2 [Amended]

2. Paragraph (b) of § 327.2 is amended by adding the "Republic of Croatia" and the "Republic of Slovenia" to the alphabetical list of countries eligible to import cattle, sheep, swine, and goat products into the United States.

Done at Washington, DC, on: April 23, 1992.

H. Russell Cross,

Administrator, Food Safety and Inspection Service.

[FR Doc. 92–10092 Filed 4–28–92; 8:45 am]

BILLING CODE 3410–DM–M

DEPARTMENT OF HEALTH AND HUMAN SERVICES

Food and Drug Administration

21 CFR Part 178

[Docket No. 90F–0064]

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 phosphorous acid, cyclic neopentanetetrayl bis (2,6-di-*tert*-butyl-4-methylphenyl) ester as an antioxidant and/or a stabilizer in polypropylene articles intended for use in contact with food. This action responds to a petition

filed by Asahi Denka Kogyo K.K. (formerly Adeka Argus Chemical Co., Ltd.).

DATES: Effective April 29, 1992; written objections and requests for a hearing by May 29, 1992.

ADDRESSES: Written objections to the Dockets Management Branch (HFA–305), Food and Drug Administration, rm. 1–23, 12420 Parklawn Dr., Rockville, MD 20857.

FOR FURTHER INFORMATION CONTACT: Mitchell Cheeseman, Center for Food Safety and Applied Nutrition (HFF–335), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202–254–9511.

SUPPLEMENTARY INFORMATION: In a notice published in the Federal Register of March 15, 1990 (55 FR 9771), FDA announced that a food additive petition (FAP 0B4186) had been filed by Adeka Argus Chemical Co., Ltd., 5–2–13, Shirahata, Urawa City, Saitama Prefecture, Japan, proposing that § 178.2010 Antioxidants and/or stabilizers for polymers (21 CFR 178.2010) be amended to provide for the safe use of phosphorous acid, cyclic neopentanetetraylbis (2,6-di-*tert*-butyl-4-methylphenyl) ester as an antioxidant and/or a stabilizer in polypropylene articles intended for use in contact with food. The petitioner has informed the agency that it has changed its name to Asahi Denka Kogyo K.K.

FDA has evaluated data in the petition and other relevant material. The agency concludes that the proposed use of the food additive is safe and that 21 CFR 178.2010(b) should be amended 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.

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 adversely affected by this regulation may at any time on or before May 29, 1992 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 of the Center for Food Safety and Applied Nutrition, 21 CFR 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, 402, 409, 706 of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 321, 342, 348, 376).

2. Section 178.2010 is amended in the table in paragraph (b) by alphabetically adding a new entry under the headings "Substances" and "Limitations" to read as follows:

§ 178.2010 Antioxidants and/or stabilizers for polymers.

* * * * *

(b) * * *

Substances	Limitations
* * * * *	
Phosphorous acid, cyclic neopentanetetrayl bis (2,6-di-*tert*-butyl-4-methylphenyl)ester (CAS Reg. No. 80693–00–1)..	For use only at levels not to exceed 0.25 percent by weight of polypropylene complying with § 177.1520 of this chapter. The finished polymer may only be used in contact with food of the types identified in § 176.170(c) of this chapter, Table 1, under Categories I, II, III, and VI–B under conditions of use B through H described in Table 2 of § 176.170(c) of this chapter, and with food of the types under Categories V, VI–A, and VI–C under conditions of use C through G.
* * * * *	

Dated: April 21, 1992.

Fred R. Shank,

Director, Center for Food Safety and Applied Nutrition.

[FR Doc. 92–9954 Filed 4–28–92; 8:45 am]

BILLING CODE 4160–01–M

21 CFR Part 178

[Docket No. 91F–0287]

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: (1) To provide for the safe use of pentaerythritol adipate-stearate as a lubricant, (2) to change its melting point range, and (3) to revise the identity description for this additive to indicate that it is an ester of pentaerythritol with adipic acid and stearic acid and its associated fatty acids. This action is in response to a petition filed by Henkel Corp.

DATES: Effective April 29, 1992; written objections and requests for a hearing by May 29, 1992.

ADDRESSES: Submit written objections to the Dockets Management Branch (HFA–305), Food and Drug Administration, rm. 1–23, 12420 Parklawn Dr., Rockville, MD 20857.

FOR FURTHER INFORMATION CONTACT: Julius Smith, Center for Food Safety and Applied Nutrition (HFF–335), Food and

Drug Administration, 200 C Street SW., Washington, DC 20204, 202–254–9500.

SUPPLEMENTARY INFORMATION: In a notice published in the **Federal Register** of September 19, 1991 (56 FR 47478), FDA announced that a food additive petition (FAP 1B4270) had been filed by Henkel Corp., 300 Brookside Ave., Ambler, PA 19002, proposing to amend § 178.3690 *Pentaerythritol adipate-stearate* (21 CFR 178.3690) to change the melting point range from "49 °C to 52 °C" to "55 °C to 58 °C" and to revise the identity description for the additive pentaerythritol adipate-stearate to indicate that it is an ester of pentaerythritol with adipic acid and stearic acid and its associated fatty acids (chiefly palmitic), having 14 per cent adipic acid and 71 percent stearic acid and its associated acids (chiefly palmitic).

FDA has evaluated data in the petition and other relevant material. The agency concludes that the proposed use of the food additive pentaerythritol adipate-stearate is safe, and that § 178.3690 should be amended 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 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 determined under 21 CFR 25.24(a)(9) that this action is of a type that does not individually or cumulatively have a significant effect on the human environment. Therefore, neither an environmental assessment nor an environmental impact statement is required.

Any person who will be adversely affected by this regulation may at any time on or before May 29, 1992 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, 21 CFR 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, 402, 409, 706 of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 321, 342, 348, 376).

2. Section 178.3690 is amended by revising paragraph (a) and by revising the first sentence of paragraph (b)(1) to read as follows:

§ 178.3690 Pentaerythritol adipate-stearate.

* * * * *

(a) *Identity.* For the purpose of this section, pentaerythritol adipate-stearate is an ester of pentaerythritol with adipic acid and stearic acid and its associated fatty acids (chiefly palmitic), with adipic acid comprising 14 percent and stearic acid and its associated acids (chiefly palmitic) comprising 71 percent of the organic moieties.

(b) * * *

(1) Melting point (dropping) of 55–58 °C as determined by ASTM method D566–76 (Reapproved 1982), "Standard Test Method for Dropping Point of Lubricating Grease," which is incorporated by reference. * * *

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Dated: April 21, 1992.

Fred R. Shank,

Director, Center for Food Safety and Applied Nutrition.

[FR Doc. 92–9953 Filed 4–28–92; 8:45 am]

BILLING CODE 4160–01–M

ENVIRONMENTAL PROTECTION AGENCY

40 CFR Part 180

[OPP–300239A; FRL–3948–9]

RIN 2070–AB78

Acetic Acid; Tolerance Exemption

AGENCY: Environmental Protection Agency (EPA).

ACTION: Final rule.

SUMMARY: This document establishes an exemption from the requirement of a tolerance for residues of acetic acid (CAS Registry No. 64-19-7) when used as an inert ingredient (catalyst) in pesticide formulations applied to animals. This regulation was requested in a petition submitted by the Hoechst-Roussel Agri-Vet Co.

EFFECTIVE DATE: This regulation becomes effective April 29, 1992.

ADDRESSES: Written objections, identified by the document control number, [OPP-300239A], may be submitted to: Hearing Clerk (A-110), Environmental Protection Agency, rm. M3708, 401 M St., SW., Washington, DC 20460.

FOR FURTHER INFORMATION CONTACT: By mail: Connie Welch, Registration Support Branch (H7505C), Registration Division, Environmental Protection Agency, 401 M St., SW., Washington, DC 20460. Office location and telephone number: rm. 711, CM #2, 1921 Jefferson Davis Highway, Arlington, VA 22202, (703)-305-7252.

SUPPLEMENTARY INFORMATION: In the **Federal Register** of March 4, 1992 (57 FR 7701), EPA issued a proposed rule that gave notice that the Hoechst-Roussel Agri-Vet Co., Route 202-206 North, Somerville, NJ 08876, had requested that the Administrator, pursuant to section 408(e) of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 346a(e)), propose to amend 40 CFR 180.1001(e) by establishing an exemption from the requirement of a tolerance for the chemical acetic acid when used as an inert ingredient (catalyst) in pesticide formulations applied to animals.

Inert ingredients are all ingredients that are not active ingredients as defined in 40 CFR 153.125, and include, but are not limited to, the following types of ingredients (except when they have a pesticidal efficacy of their own): solvents such as alcohols and hydrocarbons; surfactants such as polyoxyethylene polymers and fatty acids; carriers such as clay and diatomaceous earth; thickeners such as