



DEPARTMENT OF AGRICULTURE

Submission for OMB Review; Comment Request

The Department of Agriculture has submitted the following information collection requirement(s) to OMB for review and approval under the Paperwork Reduction Act of 1995, Public Law 104-13. Comments are requested regarding whether the collection of information is necessary for the proper performance of the functions of the agency, including whether the information will have practical utility; the accuracy of the agency's estimate of burden including the validity of the methodology and assumptions used; ways to enhance the quality, utility and clarity of the information to be collected; and ways to minimize the burden of the collection of information on those who are to respond, including through the use of appropriate automated, electronic, mechanical, or other technological collection techniques or other forms of information technology.

Comments regarding this information collection received by [INSERT DATE 30 DAYS AFTER DATE OF PUBLICATION IN THE FEDERAL REGISTER] will be considered.

Written comments and recommendations for the proposed information collection should be submitted within 30 days of the publication of this notice on the following website

www.reginfo.gov/public/do/PRAMain. Find this particular information collection by selecting

"Currently under 30-day Review - Open for Public Comments" or by using the search function

An agency may not conduct or sponsor a collection of information unless the collection of information displays a currently valid OMB control number and the agency informs potential persons who are to respond to the collection of information that such persons are not required to respond to the collection of information unless it displays a currently valid OMB control number.

Food Safety and Inspection Service

TITLE: Sanitation SOPs Pathogen Reduction/Hazard Analysis and Critical Control Point (HACCP)

OMB CONTROL NUMBER: 0583-0103

SUMMARY OF COLLECTION: The Food Safety and Inspection Service (FSIS) has been delegated the authority to exercise the functions of the Secretary (7 CFR 2.18 and 2.53), as specified in the Federal Meat Inspection Act (FMIA) (21 U.S.C. 601, et seq.), and the Poultry Products Inspection Act (PPIA) (21 U.S.C. 451, et seq.). These statutes mandate that FSIS protect the public by verifying that meat and poultry products are safe, wholesome, and properly labeled. FSIS has established requirements applicable to meat and poultry establishments designed to reduce the occurrence and numbers of pathogenic microorganisms on meat and poultry products and reduce the incidence of foodborne illness associated with the consumption of those products.

NEED AND USE OF THE INFORMATION: FSIS will collect information to ensure compliance with regulations that require establishments to develop and implement written Sanitation Standard Operating Procedures (Sanitation SOPs); conduct regular microbial testing in slaughter facilities to verify the adequacy of process controls for preventing and removing fecal contamination and associated bacteria; meet Salmonella pathogen-reduction performance standards; and develop and implement Hazard Analysis and Critical Control Point (HACCP) systems as preventive controls to improve the safety of meat and poultry products.

DESCRIPTION OF RESPONDENTS: Business or other for-profit

NUMBER OF RESPONDENTS: 6,087

FREQUENCY OF RESPONSES: Recordkeeping; Reporting: On occasion; Other (daily)

TOTAL BURDEN HOURS: 7,045,283

Levi S. Harrell
Departmental Information Collection Clearance Officer

*Billing Code 3410-DM

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