



3-A SSI Website & Knowledge Center

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www.3-a.org



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About 3-A SSI

History - 3-A Sanitary Standards Inc. Then And Now

The first standards for the hygienic design of equipment used in the dairy industry were introduced in the 1920s. These standards became known as '3-A standards' for the three interest groups that cooperated to improve equipment design and sanitation - regulatory sanitarians, equipment fabricators, and processors.

3-A Sanitary Standards, Inc. was incorporated as an independent not-for-profit corporation in 2002 dedicated to the mission of advancing food safety through hygienic equipment design. The membership consists of three associations: International Dairy Foods Association, Food Processing Suppliers Association and the International Association for Food Protection.



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Buyer Beware: False or Misleading Claims

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Basic and Advanced Modules

3-A SSI offers E-learning Modules at two levels: basic and advanced. The Basic Modules provide an overview of the most important concepts related to a given subject. They are targeted at a wide audience including equipment fabricators, food processors, regulatory sanitarians, as well as students and young professionals entering beginning their careers. No previous knowledge of the hygienic design or a given topic is required. All Basic 3-A Modules are available for free. The 3-A Advanced Modules have been developed as a continuation of the Basic ones and they offer a more in-depth knowledge on a given topic. It is assumed that learners are already familiar with the relevant concepts of hygienic design through the Basic Modules and we could proceed directly to the implementation of those concepts. Advanced modules offer considerably more examples and practices that could be implemented on sites. To get a full benefit from the Advanced Modules, we encourage you to view the Basic beforehand. The 3-A Basic and Advanced Modules are available for free.

Explore the 3-A SSI E-learning Modules by Topics:

[Overview of Principles of Hygienic Design](#)[Hygienic Equipment Design](#)[Hygienic Facility Design & Environmental Controls](#)[Cleaning & Sanitizing](#)

Technical requirements

- ▼ 1. Introduction
 - 1.1. Welcome Page
 - 1.2. Course Navigation
 - 1.3. Course Topics
 - 1.4. Introduction to 3-A SSI
 - 1.5. The Role of 3-A SSI
- ▼ 2. What is Hygienic Design?
 - 2.1. Hygienic Design - Defined
 - 2.2. Impact of Hygienic Design
 - 2.3. Industries Using Hygienic Design
 - 2.4. Quiz Introduction
 - 2.5. Question 1
 - 2.6. Holistic Approach to Hygienic Design
- ▼ 3. Fundamental Elements of Hygienic Design
 - 3.1. Hygienic Design Elements
 - 3.2. Definition: Hazard
 - 3.3. How 3A Manages Physical Hazards
 - 3.4. How 3A Manages Chemical Hazards
 - 3.5. How 3A Manages Biological Hazards
 - 3.6. Question 2
 - 3.7. Question 3
 - 3.8. Contact Surfaces - Scope of Module
 - 3.9. Definition: Product Contact Surfaces
 - 3.10. Definition: Non-Product Contact Surfaces
 - 3.11. Question 4
- ▼ 4. Overview of Hygienic Equipment Design
 - 4.1. Equipment Design



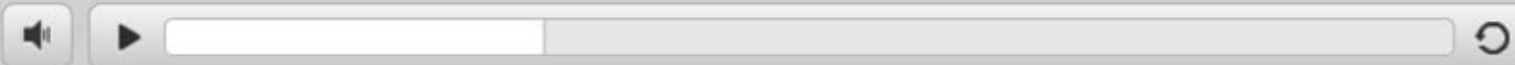
MODULE 1.0

Course Duration:
Approx. 60 minutes

OVERVIEW OF PRINCIPLES OF HYGIENIC DESIGN AND FOUNDATION ELEMENTS

Presented by:

**3-A Sanitary Standards, Inc.
Education Center**



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Resource Papers



Stainless Steel in the Dairy Industry (PDF)

Cleanability of Equipment and the Role of 3-A Sanitary Standards

A Primer for 3-A Sanitary Standards and 3-A Accepted Practices

Plastic Construction Materials for 3-A Equipment

3-A Requirements for Rubber Materials

Benefits of 3-A Standards and Accepted Practices

Links



[3-A SSI and EHEDG: Yin & Yang](#)

[Basic Elements of Equipment Cleaning and Sanitizing in Food Processing and Handling Operations](#)

[Basic Elements of a Sanitation Program for Food Processing and Food Handling](#)

[Dealing with Food Allergies](#)

[Federal Regulation of the Food Industry: Part 1, The Regulatory Process](#)

[Federal Regulation of the Food Industry: Part 2, Federal Regulatory Agencies](#)

[HACCP: An Overview](#)

[Sanitary Design and Construction of Food Equipment](#)

[3-A SSI / EHEDG Cross Reference Matrix \(XLS\)](#)

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Annual Presentation Topic Library (102)



- Overview of Hygienic Design
- Equipment Design
 - Materials and welding
 - Equipment Components
 - Installation and Maintenance
 - Robotics
- Facility Design
- Cleaning & Sanitizing, GMP
- Regulation
- Standards – 3-A - EHEDG

- Hygienic Seal Design with Elastomers - Anders Christensen, AVK Gummi,
- It Depends... Selecting Materials for Sanitary Applications, Gabe Miller, 2010
- Corrosion and Corrosion Resistance of Stainless Steel Sanitary Equipment, Richard E. Avery, 2011
- Why and How to Passivate Stainless Steels, Richard E. Avery, 2011
- Rubber and Plastics Formulations for Food Contact, Mike Zumburum, Rogi
- Selection and Evaluation of Stainless Steel, Outokumpu, James Fritz, 2010
- Cast Stainless Steel Technology Developments, Raymond Monroe, 2010

- What's New for Hygienic Mechanical Seals?, Terry Wolfe, 2016
- Sanitary Stainless Electric Motor Design, John Oleson, 2013
- Hygienic Design of Seals, Ferdinand Schwabe, Illustrations by Can Tobias
- Designing for the Customer's Hygienic Applications, Randy Verges, 2012
- Designing for the Customer's Hygienic Applications, Jim LeClair, 2012
- 3-A Practice for Permanently Installed Product and Solution Pipelines and and Milk Product Processing Plants, Rocklyn R. Bates, 2012
- Simplified Sanitary Design Solutions, Stuart Salvador, 2011
- Sanitary Couplings: EHEDG and 3-A, Andy Timperley, 2010

- Welding in the Food Industry - Jay Petter, Quality Tank Solutions; Larry H
- Laser Welding Insights and Applications - Peter Merhof, GEA Tuchenhage
- Hygienic Welding: How Do You Know When It's Right? Geir Moe, 2016
- Sanitary Weld Review & Acceptability, Steven Sims, 2012
- Sanitary Weld Review & Acceptability, Dick Avery, 2012

- Installations Affecting 3-A Equipment, Dennis Glick, 2011

- Keeping It 3-A! Challenges Facing the Dairy and Food Plant Maintenance I
- 3-A Third Party Verification... What Have We Learned? Lyle W. Clem, Dani
- Comments on 3-A from Illinois, Don Wilding, 2011



3-A Symbol & Certificates

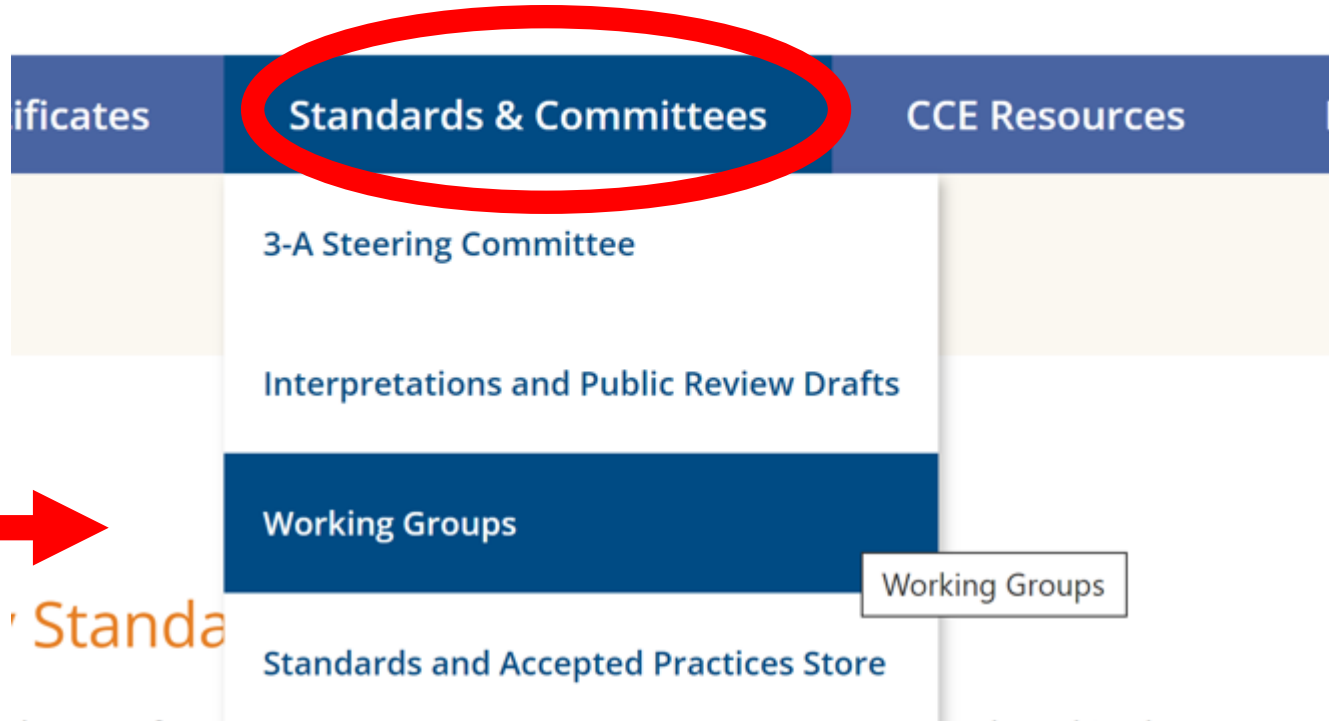


The image shows a screenshot of a website's navigation menu. The menu is a horizontal bar with three items: 'About', '3-A Symbol & Certificates', and 'Standards & Committees'. The '3-A Symbol & Certificates' item is circled in red. Below the menu, a dropdown list is visible, containing the following items: '3-A Symbol & Certificates Apply/Renew/Amend', 'Search Database of Current Certificates', 'RPSCQC Certificate Holder Directory', and 'Process Certificate Holder Directory'. A red arrow points to the 'Search Database of Current Certificates' item. A tooltip box also displays the text 'Search Database of Current Certificates' over the dropdown item. Below the menu, the page content is partially visible, showing the words 'About' and 'History' in large orange font, and a paragraph of text starting with 'The first standards for the hygienic design of equipment used in the dairy industry we 1920s. These standards became known as '3-A standards' for the three interest group improve equipment design and sanitation - regulatory sanitarians, equipment fabricat'.

The first standards for the hygienic design of equipment used in the dairy industry were developed in the 1920s. These standards became known as '3-A standards' for the three interest groups: regulatory sanitarians, equipment fabricators, and dairy processors. The standards were developed to improve equipment design and sanitation.

3-A Sanitary Standards, Inc. was incorporated as an independent not-for-profit corporation in 1954. Its mission is to advance food safety through hygienic equipment design. The members of 3-A Sanitary Standards, Inc. are regulatory sanitarians, equipment fabricators, and dairy processors.

Standards and Committees



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ventory of design criteria for equipment and processing systems developed

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Certified Conformance Evaluators



Certified Conformance Evaluator Program

Certified Conformance Evaluator Program

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3-A SANITARY STANDARDS INC.



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Questions
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