

# **3-A Standards Marketplace Benefits**

**The Symbol  
of Assurance**



# 3-A Sanitary Standards Are Widely Known and Used in Many Markets



# **3-A Standards Marketplace Benefits**

- ❖ Role in FSMA Preventive Controls Rules**
- ❖ Benefits in Commerce**
- ❖ 3-A SSI & EHEDG Harmonization**

# Marketplace Benefits Advances FSMA Compliance

- ❖ Rules on Preventive Controls require written food safety plan.
- ❖ Plan must include analysis of hazards and risk-based preventive controls.
- ❖ 3-A SSI hygienic design criteria: Materials, Finish, Permanent Joints, Accessibility, Draining, Radii, etc.

# Marketplace Benefits

## 3-A Symbol

- ❖ A registered mark used to show the conformity of equipment designed and manufactured to a 3-A Sanitary Standard
- ❖ Available for use on a voluntary basis subject to licensing requirements of 3-A SSI



## **The Role of 3-A in Commerce**

### **USDA – General Specifications for Dairy Plants Approved for USDA Inspection and Grading Service**

**All new, replacement or modified equipment and all processing systems, cleaning systems, utensils, or replacement parts shall comply with the most current, appropriate 3-A Sanitary Standards or 3-A Accepted Practices.**

# Grade “A”

# Pasteurized

# Milk

# Ordinance

(Includes provisions from the Grade “A” Condensed and Dry Milk Products  
and Condensed and Dry Whey--Supplement I to the Grade “A” PMO)

**2013 Revision**



**U.S. Department of Health and Human Services**

**Public Health Service**

**Food and Drug Administration**

# **PMO 2013 Revision, Section 7**

## **ITEM 11p. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT**

- **NOTE:** 3-A Sanitary Standards and Accepted Practices for dairy equipment are developed by 3-A SSI. 3-A SSI is comprised of equipment fabricators, processors, and regulatory sanitarians, which include State milk regulatory officials, USDA Agricultural Marketing Service Dairy Programs, the USPHS/FDA CFSAN/MST, academic representatives and others.
- Equipment manufactured in conformity with 3-A Sanitary Standards and Accepted Practices complies with the sanitary design and construction standards of this *Ordinance*. For equipment not displaying the 3-A Symbol, the 3-A Sanitary Standards and Accepted Practices may be used by Regulatory Agencies as guidance in determining compliance with this Section.



# About EHEDG



- ❖ **European Hygienic Engineering & Design Group founded in 1989, based in Germany**
- ❖ **Consortium of equipment manufacturers, food processors, research institutes, public health authorities.**
- ❖ **Regional sections in European & other Countries around the world.**
- ❖ **Goal: Promotion & improvement of hygienic engineering and design in all aspects of food manufacture.**

# About EHEDG



- ❖ **No standards but Guidelines that help fulfill European legislation**
- ❖ **Active Working Groups for improving & creating Guidelines**
- ❖ **Training materials and training sessions**
- ❖ **Certification of equipment**
- ❖ **Yearbook and Yearly World Congress**
- ❖ **Website**

## 3-A SSI & EHEDG Liaison

- ❖ EHEDG Glossary developed with 3-A SSI experts
- ❖ Matrix available for cross references between EHEDG and 3-A SSI Key Terminology found in respective criteria for Hygienic Design
- ❖ 3-A SSI Work Groups include EHEDG experts.



## **3-A SSI & EHEDG Liaison**

### **HARMONIZATION**

**7.1 One of the goals of 3-A SSI is to promote harmonization with our colleague organization, the European Hygienic Engineering and Design Group (EHEDG). A matrix has been developed to cross reference the association of the various documents with each other to assist users of documents from both organizations. Please refer to the following web link [http://www.3-a.org/Resource/Knowledge\\_Center.php?DocID=1713](http://www.3-a.org/Resource/Knowledge_Center.php?DocID=1713) for the most current matrix.**

# Questions?

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