

3-A THE SYMBOL OF EXCELLENCE

3-A Sanitary Standards and Practices ARE the
light at the end of the tunnel!



HPiotter – Dean Foods - 2017

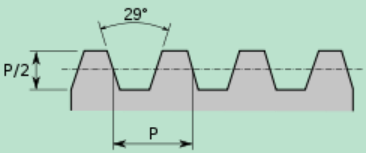


CONSUMERS

Consumers of processed food rely on processors, equipment manufacturers and regulatory agents to assure the food supply chain produces safe and wholesome food products.



3-A STANDARDS AND PRACTICES ARE AN ENABLER FOR A SAFE AND WHOLESOME FOOD CHAIN



- **ANSI process** applied to writing standards and practices; collaboratively engaging equipment manufacturers, processors, academia and regulatory
- **Materials** are nontoxic, nonabsorbent, durable, will not transfer odors, and that have been tested to perform and not deteriorate under normal use and cleaning.
- **Surfaces** are self draining, smooth and accessible for swabbing and visual inspection.
- **Separation** of RAW and RTE (ready-to-eat)
- **Sealed areas** that can be accessed and easily cleaned and show visual evidence of failure.
- **Cleanable** designs that allow thorough, repeatable cleaning
- **Documentation** of design and sanitation process

3A Sanitary Standards and Practices are a vital tool used in food safety and quality programs



Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments



3-A SANITARY STANDARDS AND PRACTICES BENEFIT THE INDUSTRY STAKEHOLDERS....

	Equipment Manufacturer	Processor	Regulatory (& Food Consumer)
Quality and Food Safety	Equipment built with cleanability in mind is a strong marketing point.	Easily cleaned and sanitized equipment is a necessary “ingredient” of safe and quality food	Equipment design provides verification of proper function and ability to reliably and consistently clean to allergen and microbial level
Integrity	Standards provide specific guidance for material and design considerations yet allowing freedom of design creativity	Materials and designs that stand up to rigors of food industry products and cleaning.	Designs and equipment produced have been reviewed by independent CCE for conformance
Security	Designed equipment will meet the needs of the dairy and food industry	Confidence equipment will meet food safety, quality and regulatory needs for the application	3-A conforming and certified equipment provides for quick regulatory acceptance

ADDITIONAL BENEFITS...

- Involvement in development of 3-A Sanitary Standards and Practices is invaluable for individuals wishing to learn about sanitary design
- Broad involvement in the development of 3-A Sanitary Standards and Practices cultivates an environment of trust across the industry
- 3-A SSI is the leader in providing free educational information on the design and construction of equipment for the food industry
- 3-A SSI encourages knowledge exchange to future generations by providing travel allowances for students wishing to attend and present 3-A SSI conferences



The Symbol of Assurance

QUESTIONS?

<http://www.3-a.org/>