



The Symbol of Assurance



Do you use or specify food processing equipment that requires meeting stringent criteria for sanitary design and fabrication? How can you tell whether such equipment meets a 3-A Sanitary Standard? Does it really matter?

If you are in the market for equipment or systems that come into contact with food products, you should insist on equipment that meets the sanitary design and fabrication criteria of 3-A Sanitary Standards.

The simplest way is to look for the 3-A Symbol!

“The 3-A symbol indicates equipment is in compliance with 3-A standards. Now with third-party verification, the symbol ensures consistent application of the 3-A standard across equipment brands.”

— Greg Marconnet
Associate Director of Capital Planning, *Kraft Foods*

A[®]₃ **3-A Sanitary Standards, Inc.**

The Symbol of Assurance for

*Sanitary Design Integrity
You Can Trust*

www.3-a.org



We proudly display the 3-A Symbol on the equipment we sell. Here's why:

- ✓ Promotes acceptance by USDA, FDA and state regulatory authorities.
 - ▶ Regulatory authorities look for the 3-A Symbol as proof equipment meets the design criteria of 3-A Sanitary Standards.
- ✓ Verifies the equipment conforms to 3-A Sanitary Standards design criteria.
 - ▶ 3-A Sanitary Standards ensure that all product contact surfaces can be mechanically cleaned or dismantled easily for cleaning and inspection.
- ✓ Passed the independent Third Party Verification (TPV) inspection for 3-A Symbol authorization.
 - ▶ We 'go the extra mile' by obtaining a professional Third Party Verification inspection of our actual equipment, designs, and our quality assurance.
- ✓ Saves you time and money in equipment qualification, cleaning, maintenance, and more!
 - ▶ Streamlines equipment selection by establishing proven 3-A Sanitary Standards as 'baseline' criteria for sourcing equipment/systems.
- ✓ Reduces or eliminates need for customized equipment specifications.
- ✓ Recognized and demanded by processors around the world.
- ✓ Visit <http://www.3-a.org/symbol/holders.htm> for our equipment listing.

3-A Sanitary Standards Help Us Protect Public Health

What sets apart 3-A Sanitary Standards from all other types of standards when it comes to public health and food safety?

3-A Sanitary Standards have been proven over decades. Since 1920 3-A Sanitary Standards have been used to assure cleanability of food processing equipment. The name '3-A' is derived from the three interest groups involved in developing these standards – regulatory sanitarians, equipment fabricators, and processors. Today the same stakeholder groups continue to work together to modernize existing standards and develop new standards.

Unlike other equipment standards, 3-A Sanitary Standards specify the sanitary design criteria for the fabrication of equipment that comes into contact with food products. 3-A Sanitary Standards address critical criteria including:

- ▶ **Materials of construction** meet Good Manufacturing Practice (GMP) and other regulatory requirements. 3-A Sanitary Standards describe materials which are acceptable for product contact, nonproduct contact, and other performance criteria which are critical to accepted methods of cleaning.
- ▶ **Fabrication criteria** help assure will be cleanable and preclude the contamination of the product. These criteria include design elements such as surface finish requirements, limitations of radii, draining requirements, and more.
- ▶ **Cleanability and inspectability** provisions are designed to help protect food from contamination. Design requirements take into consideration proper accessibility for cleaning and inspection and the type of cleaning intended for the equipment.

Recognized and Demanded By Processors and Fabricators!

Processors around the world know and trust the 3-A Symbol and that's why they demand it for their food processing equipment. There are 68 distinct 3-A Sanitary Standards for equipment used in the production of dairy and other food products. Over 500 different equipment designs have been evaluated through 3-A's TPV inspection process and are authorized to display the 3-A Symbol. **How can you tell whether equipment is really '3-A'?**

The simplest way is to look for the 3-A Symbol!

The 3-A Symbol is a registered mark used to identify equipment that meets 3-A Sanitary Standards for sanitary design and fabrication. All equipment displaying the 3-A Symbol must pass a comprehensive, independent TPV inspection to assure it meets the sanitary design criteria in a 3-A Sanitary Standard. Use of the 3-A Symbol is subject to specific conditions established by 3-A SSI.

All equipment is not created equal and even if it were, wouldn't you want to verify it?

Insist on the 3-A Symbol!

3-A SSI maintains a list of all currently licensed 3-A Symbol holders on its web site at <http://www.3-a.org/symbol/holders.htm>. Check to verify whether a company maintains a 3-A Symbol authorization for a specific type of equipment or contact 3-A SSI!

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