

### **3-A Committee on Sanitary Procedures**

**Members Present:** Paul Dix (Chair), Steven Sims (Vice Chair), Tom Ford and Ronald Schmidt.

**Board/Staff Members Present:** Don Zink.

**New Members:** Warren Clark and Allen Saylor.

**Visitors/Guests:** Michelle Evans, Harold Ewell, Cristal Garrison and Robert Sanders.

**Meeting Called to Order:** 10:20 a.m., Sunday, August 3, 2014.

**Recording Secretary of Minutes:** Paul Dix.

#### **Old Business:**

- Reviewed IAFP Antitrust Guidelines.
- Allen Saylor provided a short update on the Dairy Practices Council. He explained that they write guidelines regarding practical ways to meet dairy regulatory requirements. They got their start in the Northeastern U.S. many years ago. Their group used to be called the Northeast Dairy Practices Council. They have grown to include many other areas of the United States. Allen reviewed some of the guideline titles to show that they apply to dairy farms, plants, hauling, and every aspect of the dairy business from farm to table. He introduced the group to the Web site and informed them about the upcoming 2014 Annual Conference to be held November 5-7, 2014 in Kansas City, Missouri.
- The 2013 3-A CSP Minutes were reviewed and approved.
- Report from 3-A CSP:
  - The 3-A Committee for Sanitary Procedures holds monthly conference calls to review dairy equipment. This year the 3-A CSP has reviewed 10 Work Group Ballots, 5 Consensus Body Ballots, and 4 Steering Committee Ballots.
    - New General Standards “A” Level Document has made it through the balloting process. Paul Dix presented the highlights of this new document with a Power Point presentation that was authored by Eric Schweitzer. Many industries use sanitary standards including dairy, beverages, meats, fruits/ vegetables, bakeries, pharmaceuticals/cosmetics, and paints/inks. The new General Requirement Standard 00-00 has made it through the balloting process and will become the normative reference. The 71 current standards will become the “B” Level Documents as they are updated and balloted. The scope of General Requirement standards includes milk, milk products, foods, food ingredients, beverages, and other edible materials. There are also ten 3-A practices that address systems or processes. Product contact and non-product contact surfaces were defined and illustrated. Paul encouraged the group to become involved in the creation and updating 3-A Sanitary Standards and Accepted Practices by participating in 3-A Working Groups and attending upcoming webinars, Paul provided contact information for 3-A through Eric Schweitzer at erics@3-a.org or 703.790.0295.
  - The Annual Meeting for 3-A Sanitary Standards, Inc. was held May 12-15, 2014 in Milwaukee, Wisconsin.
  - The symposium titled “What is Slowing down Rapid Methods? Sample Prep!” will be presented on Tuesday. The Applied Laboratory Methods PDG was the Sponsor of this symposium. 3-A CSP was listed as a co-sponsor.
  - Allen Saylor provided a follow-up discussion on the Advanced Cleaning Technology

for Food Processing Equipment Workshop that was held on Saturday, August 2, 2014. Items covered included using different chemical combinations to clean specific soils, sanitary design of food processing equipment, accessibility for inspection and cleaning, validating cleaning to prevent bacterial or allergen contamination, diagnostic monitoring, and capturing data for follow up and trend evaluations.

#### **New Business:**

There were 3 recommendations to the 3-A SSI Board that were brought to the table:

1. In the future, when a “B” Level Standard is requested by a company, the “A” Level Standard should also be required to be purchased to prevent confusion and to provide complete data in the normative reference.
2. Each state could be provided with an “A” Level Standard at a free or reduced rate due to budget constraints within the regulatory agencies. This would help states have access to the latest document for regulatory purposes.
3. Discounted rates for the “B” Level Standards could be provided to states to ensure that regulatory agencies have access to the most updated information.

**Symposium Idea:** Sanitary Design of Fresh Fruit and Vegetable Handling Equipment. This is a topic that is relevant and had much interest from the group. With the recent cantaloupe outbreak, much could be learned from poorly designed equipment issues. An example was given that harvesting/handling cantaloupes with equipment that is similar to equipment used for potatoes yields different results. Not many people prefer to eat raw potatoes but most people prefer to eat fresh cantaloupe. FSMA enforcement is stepping up and standards will need to be prescriptive and performance tested. The group would like to work with the new Sanitary Equipment and Facility Design PDG and Fruit and Vegetable Safety PDG.

**Symposium Idea:** Advanced Hygienic Design of Food Processing Equipment. Selling sanitary design is based on finances. How long will it take for hygienic equipment to pay for itself? The group would like to work with Sanitary Equipment and Facility Design PDG.

**Roundtable Discussion Idea:** Design, Cleaning, and Sanitizing Equipment Used in the Pet Food Industry. Michelle Evans from Diamond Pet Foods explained that there are virtually no construction standards for pet food equipment. She has seen hatch doors that are not large enough to enter the vessel and are bolted shut with dozens of fasteners that are not easily opened with the aid of simple hand tools. It is necessary to “sell” sanitary design to industry and show how it will save them money and provide returns. The group would like to work with Sanitary Equipment and Facility Design PDG and the Low Water Activity Foods PDG.

#### **Recommendations to the Executive Board:**

1. The group suggests including pet food in the IAFP scope, mission, or vision. This is based on small children possibly ingesting pet food, the storage of pet food in residential pantries with human food, and the fact that more people have pets than children.
2. The group suggests forming a new PDG for pet food.

**Next Meeting Date:** July 25, 2015 Oregon Convention Center, Portland, OR.

**Meeting Adjourned:** 11:49 a.m.

**Chairperson:** Paul N. Dix.