

### 3-A Committee on Sanitary Procedures

**Members Present:** Steven T. Sims (Vice Chair), Angela Anandappa, Allen Saylor, Ron Schmidt, Frederick Stokes, and Dimitri Tavernarakis.

**New Members Present:** Vidya Ananth, David Blomquist, Stephanie Brown (Student Liaison), Cigdem Caban, Nathan Decker, Denise DuFresne, Catherine Gensler (Student Liaison), Terry Howell, J. Michael Hudson, Mark Kreul, Teresa Olson, Brian Poon, Tim Rugh, Amarat Simonne, David Soper, and Stephen Walker.

**Visitors:** Jacquelyn Adams, Ariel Babilonia, Tom Berry, Cheryl Burn, Erdogan Ceylan, Hongjian Ding, Robert Fuller, Balasubramanian Ganesan, Marco Guzman, David Harris, Erin Headley, Amit Kheradia, Ahyoon Kim, Vaneer Komolprasert, Audrey Kreske, Jeong-Eun Lee, Rachel McEgan, Molly Mills, Stephanie Olmsted, Brian Ramsaur, Rachel Rodriguez, Sara Schoen, Jennie Thomas, Dan Vassar, and Hsin-bai Yin.

**Total Number of Attendees:** 47.

**Meeting called to Order:** July 8, 2018, 10:00 a.m.

All attendees introduced themselves and the IAFP Antitrust Guidelines were read.

#### Old Business:

The 2017 Minutes were approved unanimously after a motion by Ron Schmidt, which was seconded by Allen Saylor.

#### 2017 Recommendations to the Executive Board were reviewed.

The Board's response to the recommendation to add a PDG specifically for FSMA indicated PDGs already cover the subject of FSMA, but if a new PDG is warranted, a group of Members can request to start a new one. The Board agreed with the recommendation to approve Carianne Ender-Klaasen and Brook Leguineche as Co-Chairpersons and Steven Sims as Vice Chair.

**New Business:** Introduction to the IAFP 3-A Committee on Sanitary Procedures (CSP) and 3-A Sanitary Standards Incorporated (3-A SSI) – PowerPoint presentation-based discussion. Steven Sims.

**Brain Storming Session – Proposal ideas:** Symposia, Short Symposia, Roundtable and Workshop topics for further development (chaired by Steven Sims – not prioritized and based on notes taken by Dr. Ron Schmidt).

1. Fundamentals of Hygienic Design of Food Processing, Handling and Packaging Equipment – Commonalities Among Equipment Design Standards. This full symposium will address the many internationally recognized food processing, food handling and food packaging equipment design standards and identify their common hygienic design fundamentals with the intent of providing the audience information to evaluate, assess, inspect and write their own equipment hygienic design standards. Another potential outcome is the development of food processing, food handling and food packaging equipment design standards widely accepted around the world. Some internationally recognized equipment hygiene standards include, but are not limited to:

- 3-A SSI
- EHEDG
- AMI (Meat)
- NSF
- National Restaurant Association
- USDA AMS
- ISO
- GSFI including SQF, BRC, IFS, FSSC22000

Another benefit is for state and FDA field staff attending this symposium is the new emphasis in the FDA FSMA regulations on hygienic food processing equipment design without much specificity in the current regulations or accompanying guidelines.

2. Identifying and Addressing Fundamental GAPS in Food Processing, Handling and Packaging Equipment Hygienic Design” – This short symposium will identify noticeable gaps in hygienic design for important food processing, food handling, food packaging, food storage and food transportation equipment. Examples include but are not limited to:
  - fresh produce washing, processing, handling and packaging equipment
  - Food processing, packaging and storage robotics
  - Retail and institutional food processing, handling and packaging and serving
  - Electronic Shielding of equipment control and data collection wiring and systems in food processing plants to assure authenticity
  - Equipment Used to Clean and Sanitize food processing, handling, packaging, storage and transport equipment
3. Title #1: Advanced Techniques and Tools Available for Verification of Food Processing equipment cleaning and sanitization
4. Title #2: Pathways to Verification of Hygienically Designed Food Processing Equipment.
  - Beverages and Liquid Foods and Beverages
  - Meat Products
  - Dairy Products
  - RTE Foods
  - Fresh Produce
  - Seafood and Shellfish
  - COP Systems
  - CIP Systems
  - Manual Systems
5. Effective Tools and Equipment for Cleaning and/or Sanitizing Exterior Surfaces of Raw Produce, Meat Carcasses Seafood and Eggs.
6. Required Components of an Effective Written SSOP Model to Address Hygienic Cleaning and Sanitizing of Food Processing Equipment.
7. New Validation Tools for Confirming Hygienic Design of Food Processing, Food Handling, Food Packaging and Food Storage Equipment.
8. Hygienic Design and Cleaning Challenges of Plastic and Rubber Surfaces of Food Processing Equipment.

**Recommendations to the Executive Board:** None.

**Next Meeting Date:** July 20, 2019 Louisville, KY.

**Meeting Adjourned:** 12:00 p.m.

**Vice Chairperson:** Steven T. Sims.