

Sanitary Equipment and Facility Design PDG

Members Present: Paul Dix (Chair), Ronald Schmidt (Vice Chair), Jennifer Frankenberg, Bob Hagberg, Gale Prince, Steven Sims and Zhinong Yan.

Board/Staff Members Present: Don Zink.

New Members: Warren Clark, Mark Davis, Roxanne Davis, Michele Evans, Thomas Ford, Charles Giambrone, David Herweyer, Kirsten Howe, Marques Irving, Jeffrey Kornacki, John Merenick, Mark Morgan, Steve Murphy, Joemel Quicho, David Rasmussen, Tim Rugh, Allen Saylor, Tracey Sinclair, Edith Wilkin and Yue Zheng.

Visitors/Guests: Pia Abdel Karim, Hatice Bostan, Alex Brandt, Brent Brehmer, Francie Buck, Travis Clark, Nicole Delaney, Cristal Garrison, Ivonne Litwin, Hao Pan, Vincent Paolillo, Robert Sanders, Joe Stout and Rico Suhaim.

Meeting Called to Order: 1:04 p.m., Sunday, August 3, 2014.

Recording Secretary of Minutes: Paul Dix.

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.

Featured Speaker: Joe Stout "Proper Equipment Design Insures Safe Food."

Joe Stout provided the new PDG with a great presentation to get member's thoughts and interests moving forward. Joe provided slides depicting hygienic design versus poor design. He explained that it is not enough to design sanitary food equipment, proper installation makes all the difference. There are plenty of cases where equipment installations meet regulation or code, but working space, accessibility for cleaning/ service, and proximity to other equipment could compromise the installation. Joe shared lists of equipment standards, guidelines, and documents for hygienic equipment design. He emphasized that there are plenty of standards, select one standard and follow it through. Joe showed plant diagrams with proper and improper product flows. Food companies must make production flow charts where raw rooms are on one side of a plant and processed and packaged foods are on the opposite side of the plant. This limits possible cross contamination of finished foods from raw products/ ingredients. Joe shared a bar graph that showed how some plants have cycles of sanitation levels over a measured time span. The sanitation levels improve greatly after a special situation occurs, then that level drops back each year for the next few years. When another special situation occurs, the sanitation level improves again. Set the sanitation goal higher to produce safer foods. Challenges within food plants include legacy equipment, and the constant changing consumer demands for new products and convenient packaging.

Old Business:

The 2013 Sanitary Equipment and Facility Design PDG Minutes were reviewed and approved.

Paul Dix explained that the new Sanitary Equipment and Facility Design PDG was not a name change from 3-A Committee on Sanitary Procedures. This new PDG was formed from the necessity of sanitary design of food processing equipment from all different types of foods. This new assembly is a “stand alone” PDG that will allow the sharing of lots of different standards and guidelines for hygienic design in all foods.

Jennifer Frankenberg presented an update on the new ANSI Equipment Standards for the Baking Industry.

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 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 “Equipment and Facility Contributions in Cases of Foodborne Illness Outbreaks and Recalls” will be presented on Wednesday.

The Symposium Titled “Cleaning and Sanitation of Low Water Activity Processing Environments” will be presented on Tuesday.

The Symposium Titled “Developing a Protocol for Meeting FSMA Validation Requirements in Heat Processed Low-Moisture Foods” will be presented on Wednesday.

New Business:

Symposium (or Publication) Idea: Developing a Vision of a Hygienically Designed Food Plant of the Future-Demonstrate dollars saved up front to the company. Compare the difference in properly designed food equipment, upgrading/ retrofitting food equipment, and poorly designed food equipment. Identify and evaluate costs of properly designed equipment

versus losses from foodborne illness outbreaks, product recalls, and market losses. Emphasize microbiological and allergen cross contamination prevention. Cooperate with Food Hygiene and Sanitation PDG and Food Chemical Hazards and Food Allergy PDG.

Symposium Idea: Dealing with Legacy Facilities and Equipment with Emphasis on Low Moisture Foods Including Pet Foods. Retrofitting an old plant. It is not just about sanitary equipment design, but installation layout. Cooperate with Low Water Activity PDG and 3-A Committee on Sanitary Procedures.

Symposium Idea: Hazard Analysis of Sanitary Equipment Design – How to determine sanitary design parameters in a risk assessment model. Where does it fit in risk assessment? How do you foster sanitary design of equipment before the catastrophic event? Cooperate with 3-A Committee on Sanitary Procedures and HACCP Utilization and Food Safety Systems PDG.

Roundtable Discussion Idea: Risk Assessments in Legacy Facilities – How to calculate return on investment for good sanitary design of food equipment. How does one carry hygienic design ideas into older food processing facilities including the impact of aggressive cleaning/ sanitizing regimes on inappropriate surfaces/finishes? Evaluate appropriate cleaning/ sanitizing solutions and justify sanitary design. Cooperate with Food Hygiene and Sanitation PDG.

Recommendations to the Executive Board:

1. Because of considerable overlap in membership, please do not schedule the meeting of the Sanitary Equipment and Facility Design PDG at the same time as the Dairy Quality and Safety PDG, or the Food Hygiene and Sanitation PDG at IAFFP 2015.

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

Meeting Adjourned: 3:01 p.m.

Chairperson: Paul Dix.