TO: NSF Joint Committee on Food Processing Equipment

FROM: Michael Halko, Chairperson of the Joint Committee

DATE: October 30, 2014

SUBJECT: Proposed revision to NSF/ANSI 3-A 14159-1 – Hygiene Requirements for the Design of Meat and Poultry Processing Equipment (14159-1i4r1)

Draft 1 of NSF/ANSI 3-A 14159-1, issue 4 is being forwarded on behalf of F. Tracy Schonrock to the Joint Committee on Food Processing Equipment for consideration. Please review the changes proposed to this standard and submit your ballot by November 20, 2014 via the NSF Online Workspace (http://standards.nsf.org).

When adding comments, please identify the section number/name for your comment and add all comments under one comment number whenever possible. If you need additional space, please upload a word or pdf version of your comments online via the browse function.

Purpose
The purpose of this ballot is to update the normative references and boiler plate language within NSF/ANSI 3-A 14159-1.

Background
There have been updates to normative reference materials, as well as boiler plate language since the last publication in 2010. Issue paper FPE-2014-2 was submitted with language updates reflecting these suggestions. The Joint Committee on Food Processing Equipment met, discussed and made further language suggestions via teleconference on September 25, 2014 and October 23, 2014. These language updates are reflected in this ballot.

Public Health Impact:
The proposed changes have no negative impact on public health.

If you have any questions about the technical content of the ballot, you may contact me in care of:

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Joint Committee on Food Processing Equipment
c/o Joint Committee Secretariat
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NSF International Standard/
American National Standard
and 3-A Standard 14159-1

Hygiene requirements for the
design of meat and poultry
processing equipment

Disclaimers

Unless otherwise referenced as normative, the annexes are not considered an integral part of NSF Standards. They are provided as general guidelines to the manufacturer, regulatory agency, user, or certifying organization.

NSF International

NSF is the leading global provider of public health and safety-based risk management solutions. Founded in Ann Arbor, Michigan, in 1944, NSF is well known for the development of standards, product testing and certification services in the areas of environmental and public health safety, public health, safety and protection of the environment. The NSF Mark is placed on millions of consumer, commercial and industrial products annually and is trusted by users, regulators, and manufacturers alike. Technical resources at NSF include physical and performance testing facilities and analytical chemistry and microbiology laboratories. NSF professionals include engineers, chemists, toxicologists, sanitarians, and computer scientists with extensive experience in public health, food safety, water quality, and the environment. NSF certification programs are fully accredited by the American National Standards Institute (ANSI), the Dutch Council for Accreditation (RvA) and the Standards Council of Canada (SCC). NSF also provides management system registration services to ISO 9000 and ISO 14000 standards through its subsidiary NSF-International Strategic Registrations, Ltd.
3-A Sanitary Standards Committees, Inc.

The objectives of the 3-A Sanitary Standards Committees Inc. (3-A SSI) are to formulate standards and accepted practices for equipment and systems used to process milk, and milk products and other perishable foods. These standards are developed through the cooperative efforts of local, state, and federal sanitarians, equipment manufacturers, and equipment users thereby gaining acceptability by those involved in the sanitary aspects of the dairy and related other food industries. The ultimate goal is to protect dairy and food products from contamination and to ensure that all product contact surfaces can be mechanically cleaned or can be dismantled easily for manual cleaning, and when necessary, dismantled for inspection.

The 3-A SSI Sanitary Standards Committees consists of representation from the International Association of Food Protection (IAFP), Milk, Food and Environmental Sanitarians (IAMFES), the United States Public Health Service, the United States Department of Agriculture, the Dairy Industry Committee (DIC), the International Association of Food Industry Suppliers (IAFIS), and Farm Industry Committee, the United States Public Health Service/United States Food and Drug Administration (USPHS/USFDA), the United States Department of Agriculture (USDA), and the European Hygienic Engineering and Design Group (EHEDG). The success of 3-A SSI is due to mutual cooperation and trust of manufacturers, users, and sanitarians in objectively meeting a need for specific hygienic standards and practices, which has resulted in the adoption of more than 75 voluntary Sanitary Standards and 3-A Accepted Practices. The value of this joint effort is evidenced in the effective application of these standards and practices within the dairy and food industries. 3-A SSI criteria are being used throughout North America and are gaining worldwide recognition through cooperative standards development with the European Hygienic Equipment Design Group (EHEDG), ISO and the International Dairy Federation.

2 Normative references

The following documents contain provisions that, through reference, constitute provisions of this NSF/ANSI/3-A Standard. At the time of publication, the editions indicated were valid. All referenced documents are subject to revision, and parties are encouraged to investigate the possibility of applying the most recent editions of the documents listed below.

3-A Accepted Practice, No. 604-05 – 2004, Supplying air under pressure in contact with milk, milk products, and product contact surfaces

ANSI/ASME B46.1 – 4995 2009, Surface texture (surface roughness, waviness, and lay)

Code of Federal Regulations, Title 21, (21 CFR) Parts 170-199, Food and Drugs

Federal Food, Drug, and Cosmetic Act of 1938, as amended

There are 22 instances in the standard where the term “3-A” or “3-A Sanitary Standards Committees” appears. The company has incorporated and these instances will be updated accordingly to “3-A SSI” or “3-A Sanitary Standards, Inc.”

The following are exceptions as they refer to previously published documents, not to the organization itself:

2 Normative references

3-A Accepted Practice, No. 604-05 – 2004, Supplying air under pressure in contact with milk, milk products, and product contact surfaces

5.3 Requirements for specific equipment

5.3.1 Pneumatic equipment

Exhaust air shall be piped below and away from product surface areas. Air directly contacting product or product contact surfaces shall meet the requirements of 3-A Accepted Practice, No. 604-05.