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 14159-3 – Hygiene Requirements for the Design of Mechanical Belt Conveyors Used in Meat and Poultry Processing (14159-3i6r1)

Draft 1 of NSF/ANSI 3-A 14159-3, issue 6 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 14159-3.

Background
There have been updates to normative reference materials, as well as boiler plate language since the last publication in 2010. Issue paper FPE-2014-4 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:

Michael Halko, Chairperson
Joint Committee on Food Processing Equipment
c/o Joint Committee Secretariat
Allan Rose
NSF International
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NSF International Standard/
American National Standard
and 3-A Standard 14159-3

Hygiene requirements for the
Design of Mechanical Belt Conveyors
Used in Meat and Poultry Processing

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.

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 – 2002, 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


NSF/3-A/ANSI 14159-1, Hygiene requirements for the design of meat and poultry processing equipment
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

NSF/3-A/ANSI 14159-1, Hygiene requirements for the design of meat and poultry processing equipment.

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.