

3-A Sanitary Standard for Italian-Type Pasta Filata Style Cheese Cookers, Number 70-03

Standards Developing Organizations

3-A Sanitary Standards, Inc. (3-A SSI)

In collaboration with

United States Public Health Service (USPHS)/

United States Food and Drug Administration (USFDA)

United States Department of Agriculture (USDA)

European Hygienic Engineering & Design Group (EHEDG)

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Disclaimers

3-A Sanitary Standards and 3-A Accepted Practices are developed through the efforts of experts, working on a volunteer basis, using science-based information and their professional experiences to reach consensus decisions on the sanitary (hygienic) criteria in these 3-A documents.

3-A Sanitary Standards Inc. (SSI), its employees and its volunteer committees/working groups shall not incur any obligation or liability for damages, including consequential damages, arising from or in connection with the development, use, interpretation, or reliance upon this 3-A Sanitary Standard.

3-A Sanitary Standards and 3-A Accepted Practices do not include provisions for mechanical, electrical, or personnel safety. Such safety criteria are established by government regulations and other standards development organizations (SDOs). Other SDO standards may be referenced.

Drawings and illustrations contained herein are examples to assist in understanding the criteria in this 3-A Sanitary Standard. Appendix drawings and illustrations are not intended to show all variations of the equipment or system nor are they exclusive of alternate approved methods. Appendix drawings and illustrations are non-normative.

Metric conversions are provided for convenience and are not intended to be mandatory.

The Appendix is an advisory or informative section unless specifically cited in the Materials or Fabrication Section as requiring conformance.

Foreword

This 3-A Sanitary Standard establishes minimum sanitary (hygienic) requirements for design, materials, fabrication, and/or installation of Italian-Type Pasta Filata Style Cheese Cookers.

This 3-A Sanitary Standard is for use on a voluntary basis by directly and materially affected organizations such as equipment and machinery fabricators, processors, regulatory agencies, and by other SDOs to assure adequate public health protections exist for the equipment or systems and covered products. 3-A SSI uses these documents as its source of sanitary criteria for 3-A Symbol authorization.

This 3-A Sanitary Standard was developed jointly by 3-A SSI, the United States Public Health Service (USPHS), United States Food and Drug Administration (USFDA), the United States Department of Agriculture – Dairy Programs (USDA), and the European Hygienic Engineering & Design Group (EHEDG).

It is our intent to encourage inventive genius and provide a forum to discuss new developments. Suggestions for improvement and new technology are welcome at any time for consideration by 3-A SSI. Please forward comments to: 3-A SSI, 6888 Elm Street, Suite 2D, McLean, VA 22101-3829, USA or by fax: 703-761-6284, or by e-mail to: 3-ainfo@3-a.org.