

# **3-A<sup>®</sup> Sanitary Standards for Italian-Type Pasta Filata Style Cheese Cookers, 70-02**

*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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Editorial and technical changes from previous standard are highlighted in Yellow.

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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 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.

## Foreword

This 3-A Sanitary Standard is to establish minimum sanitary (hygienic) requirements for 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), 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 the 3-A Secretary, 6888 Elm Street, Suite 2D; McLean, VA 22101-3829, USA or by fax: 703-761-6284, or by e-mail to: [3-a-info@3-a.org](mailto:3-a-info@3-a.org).

## A SCOPE

A1 This 3-A Sanitary Standard covers the sanitary aspects of pasta filata style cheese cookers. The cookers covered by this standard may include unitized sections that act as receiving reservoirs, pre-heat or cooking sections (direct or indirect), integral heating media systems, stretcher sections, discharge reservoirs and discharge ports. The cookers shall begin at the point where cheese curd is introduced and shall terminate at the point where cooked and stretched cheese is discharged. With regard to the use of steam, hot water, or other forms of heating media, the cookers shall begin and end at the manufacturer's supplied fittings. (Cheese dicers, mills, cyclones or similar appurtenances attached to the receiving reservoir are not covered by these standards.)

A2 In order to conform to this 3-A Sanitary Standards, Italian-type pasta filata style cheese cookers shall conform to the following design, material, and fabrication criteria.

## B NORMATIVE REFERENCES

B1 The following listed 3-A Sanitary Standards, 3-A Accepted Practices and other documents shall be considered as Normative References and the provisions of the referenced documents shall apply to this Standard without further reference in this document unless necessary to describe special considerations.

### B2 3-A Sanitary Standards

<b><u>Doc. No.</u></b>	<b><u>Title (3-A Sanitary Standards for :)</u></b>
02-	Centrifugal and Positive Rotary Pumps
11-	Plate-Type Heat Exchangers
12-	Tubular Heat Exchangers
18-	Multiple-Use Rubber and Rubber-Like Materials
20-	Multiple-Use Plastic Materials
33-	Metal Tubing
51-	Plug-Type Valves
53-	Compression-Type Valves
55-	Boot Seal-Type Valves
57-	Disc-Type Valves
58-	Vacuum Breakers and Check Valves
61-	Steam Injection Heaters
63-	Sanitary Fittings
65-	Sight & Light Windows and Sight Indicators in Contact With Product
68-	Ball-Type Valves