

3-A Sanitary Standard for Open Cheese Vats and Tables, Number 38-01

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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TABLE OF CONTENTS

TITLE	1
TABLE OF CONTENTS	2
DISCLAIMERS	4
FOREWORD.....	4
 A SCOPE	 5
 B NORMATIVE REFERENCES	 5
 C DEFINITIONS	 6
C1 Bridge.....	6
C2 Curd Handling Tools	6
C3 Inlet.....	6
C4 Lining	6
C5 Open Cheese Vat and Tables	6
C5.1 Open Cheese Vat.....	6
C5.2 Open Cheese Table	6
C6 Outlet.....	6
C7 Perforated Surface	6
C8 Rail/Breast	6
C9 Shell	6
C10 Traversing Carriage	6
 D MATERIALS	 7
D1 Product Contact Surfaces.....	7
D1.1 Metals	7
D1.2 Non-Metals.....	7
D2 Nonproduct Contact Surfaces.....	7
 E FABRICATION OF PRODUCT AND SOLUTION CONTACT SURFACES	 8
E1 Surface Texture	8
E2 Joints	8
E2.1 Permanent Joints	8
E2.2 Non-Permanent Joints	9
E3 Coatings	9
E4 Cleaning and Inspectability	9
E5 Draining	9
E6 Dead Ends	9
E7 Gaskets, Gasket Retaining Grooves, O-Rings and Seals.....	9
E8 Radii	9
E9 Threads	10
E10 Perforated Surfaces	10

E11	Coil Springs	10
E12	Shafts.....	10
E13	Bearings	10
E14	Openings and Covers (Other Than Personnel Access Ports)...	10
E15	Agitators.....	10
E16	Fittings	11
E17	Bridges	11
E18	Spray Devices and Ingredient Pipelines.....	11
E19	Discharge Gate	11
F	FABRICATION OF NON-PRODUCT CONTACT SURFACES	12
F1	Surfaces.....	12
F2	Joints	12
F3	Coatings	12
F4	Cleaning and Inspectability	12
F5	Draining.....	12
F6	Threads	12
F7	Service Piping and Lines	12
F8	Panels, Doors, or Access Ports.....	12
F9	Guards and Other Safety Devices	12
F10	Supports.....	12
F11	Name and/or Information Plates (Nameplates)	13
F12	Bearings	13
F13	Casters.....	13
F14	Mounting.....	13
	F14.1 Slabs, Islands, or Floors	13
	F14.2 Walls and Columns.....	13
F15	Vent and Leak Detection Holes	13

APPENDIX

1	STAINLESS STEEL AND EQUIVALENT MATERIALS.....	14
2	PRODUCT CONTACT SURFACE FINISH.....	14
3	CIP CLEANING	14
4	ENGINEERING DESIGN AND TECHNICAL CONSTRUCTION FILE ...	14
5	INSTRUCTION HANDBOOK FOR INSTALLATION, MAINTENANCE, AND CLEANING	14
6	SLABS OR ISLANDS.....	14
7	HARMONIZATION.....	14

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 illustrations are not intended to show all variations of the equipment or system nor are they exclusive of alternate approved methods. Appendix 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 Open Cheese Vats and Tables.

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, and regulatory agencies, and by other SDOs to assure that 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.

A SCOPE

- A1 This 3-A Sanitary Standard applies to the sanitary aspects of open cheese vats and tables without covers, in which cheese curd is produced or drained and may include means for: (1) heating and/or cooling, (2) mechanical cutting and stirring, (3) curd washing, (4) curd salting, (5) curd handling within the vessel, and including (6) all valves and fittings supplied by the fabricator. The open cheese vat and table begin at the open vessel or provided product and ingredient inlet connection and ends at the provided product outlet(s). This standard does not include equipment with capabilities for curd pressing.
- A2 To conform to this 3-A Sanitary Standard, open cheese vats and tables shall conform to the following criteria for design, materials of construction, and fabrication techniques and installation, as appropriate, and the current revisions or editions of all referenced documents cited herein.

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**Doc. No. Title (3-A Sanitary Standard for:)**

00-	General Requirements
33-	Metal Tubing
51-	Plug-Type Valves
52-	Plastic Plug-Type Valves
53-	Compression-Type Valves
54-	Diaphragm-Type Valves
63-	Sanitary Fittings
73-	Shear Mixers, Mixers, and Agitators
74-	Sensors and Sensor Fittings and Connections
78-	Spray Cleaning Devices Intended to Remain in Place
88-	Machine Leveling Feet and Supports