

3-A[®] Accepted Practices for A Method of-Producing Culinary Steam, Number 609-03

Standard Developer
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 – Dairy Programs (USDA)
European Hygienic Engineering & Design Group (EHEDG)

Adopted: November 21, 2004

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Drawings and illustrations contained herein are to assist in understanding the criteria in this 3-A Accepted Practice. Drawings and illustrations are not intended to show all variations of the equipment or system nor are they (it) to exclude alternate methods meeting this standard. Drawings and illustrations are non-normative.

Foreword

This 3-A Accepted Practice is to establish minimum sanitary (hygienic) requirements for A Method of-Producing Culinary Steam. Standard English is the official language of 3-A Sanitary Standards and 3-A Accepted Practices.

This 3-A Accepted Practice is for voluntary use by directly and materially affected organizations such as equipment and machinery fabricators, processors, regulatory agencies and by 3-A SSI to assure adequate public health protection exist for the devices and covered products. 3-A Sanitary Standards, Inc. use these documents as the source for sanitary criteria as part of 3-A Symbol authorization.

This 3-A Accepted Practice 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 purpose to encourage inventive genius and provide a forum to discuss new developments. Suggestions for improvement and new technology are welcome any time for consideration by the 3-A Sanitary Standards Committees. Please forward comments to the 3-A SSI, 1451 Dolley Madison Boulevard, Suite 210, McLean, VA 22101-3850, USA. By fax: 703-761-6284. By e-mail to: 3-ainfo@3-a.org.

A SCOPE

A1 This 3-A Accepted Practice shall pertain to the sanitary aspects of the equipment and filters used in the supplying of steam of culinary quality which comes in direct contact with food products, other comestibles, or product contact surfaces. The system shall begin with the steam inlet of the entrainment separator and terminate at the steam inlet of the process equipment.

A2 In order to conform to this 3-A Accepted Practice, equipment for supplying steam of culinary quality, as defined herein, shall conform to the following design, material, fabrication, and installation criteria.¹

A3 Normative References**Doc. No. Title (3-A Sanitary Standards for:)**

18-	Multiple-Use Rubber and Rubber-Like Materials Used as Product Contact Surfaces
20-	Multiple-Use Plastic Materials
33-	Polished Metal Tubing
53-	Compression-Type Valves
58-	Vacuum Breakers and Check Valves
63-	Sanitary Fittings
64-	Pressure Reducing and Back Pressure Regulating Valves
74-	Sensors and Sensor Fittings and Connections

Doc. No. Title (3-A Accepted Practices for:)

605-	Permanently Installed Product and Solution Pipelines and Cleaning Systems
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B DEFINITIONS

B1 *Steam of Culinary Quality:* Shall mean steam that is free of entrained contaminants, is relatively free of water in liquid form and is suitable for use in direct contact with food products, other comestibles, or product contact surfaces.

B2 *Product:* Shall mean food products or other comestibles.

B3 *Safe Water:* Shall mean water from a supply properly located, protected, and operated and shall be of a safe, sanitary quality. The water shall meet the standards prescribed in the National Primary Drinking Water Regulation of the Environmental Protection Agency (EPA) as referenced in The Code of Federal Regulations² (CFR), Title 40, Parts 141, 142 and 143 (information also available from the EPA Drinking Water Hot Line: 800-426-4791), or from the requirements for water reclaimed from the condensing of milk and milk products in the Pasteurized Milk Ordinance (PMO), Appendix D. V. Category 1.

B4 Surfaces

B4.1 *Product Contact Surfaces:* Shall mean all surfaces in contact with culinary steam from the inlet of the sanitary check valve to the point of attachment at the equipment in which it shall be used.

B4.2 *Nonproduct Contact Surfaces:* Shall mean all other exposed surfaces.

B5 *Corrosion Resistant:* Shall mean the surface has the property to maintain its original surface characteristics for its intended service period when exposed to the conditions encountered in the environment of intended use, including expected contact with product and cleaning, sanitizing treatment, or sterilization compounds or solutions.

B6 *Easily or Readily Accessible:* Shall mean a location which can be safely reached by personnel from a floor, platform (fixed or moveable), or other permanent work area.

¹ Use current revisions or editions of all referenced documents cited herein.

² For sale by the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402.