



August 4, 2025

## **Active Ad Hoc Working Group Projects for the Maintenance & Development of 3-A Sanitary Standards & Accepted Practices/ Library of Standards & Accepted Practices**

The following chart lists active 3-A SSI Ad Hoc Working Groups currently working on Standards and Accepted Practices development projects and updated on a routine basis. Standards and Accepted Practices are maintained using a periodic maintenance schedule and reviewed by the Steering Committee every five years to determine if they should be revised, reaffirmed, or withdrawn per *Procedures*.

On January 2011, 3-A Sanitary Standards, Inc. (3-A SSI) moved to an “A- and B-level” document hierarchy, discontinue Version 5 of the *Format & Style Manual* and began drafting the “A-Level- General Requirements Standard.” With an A/B level standards system, the general overall equipment sanitary requirements are contained in a master, or base, “A-level” General Requirements Standard. The technical requirements unique to the specific equipment within the scope of the standard are contained in the “B-level” Standard. The decision was made to adopt this new A/B level format in order to streamline the revision and maintenance process of our large library of individual equipment standards and system accepted practices (see Library of Standards & Accepted Practices below).

3-A SSI developed the *3-A Sanitary Standard for General Requirements* as an American National Standard to give greater credibility, recognition across multiple industries (ones where such Standards may not be available to further the public health), and to allow others to participate who normally would not be reached.

<p><b>B-13-11-A Farm Milk Cooling and Holding Tanks</b></p> <p><b>Chair:</b> Laurie Sippel, WDATCP</p> <p><b>Vice Chair:</b> Eric Glaude, NYS DAM</p> <p><b>Document Leader:</b> Jacob Klein, DCI</p>	<p>The Steering Committee ballot was the 1<sup>st</sup> Reballot under revised Procedures 5/31/2024. The SC Ballot passed majority voting requirements but requires resolution of comments. An Ad Hoc WG has been assembled and Ad Hoc WG Officers were conferred. Resolution of comments meetings were completed; final SC Ballot Report was issued as well as an Ad Hoc WG Reballot due 9/18. A SC Ballot will follow for final approval.</p>
<p><b>T-00-01-A General Requirements</b> (BSR/3-A 00-01-202x, <i>General Requirements</i> Candidate American National Standard)</p> <p><b>Chair:</b> Michelle Stedman, FDA/CFSAN</p> <p><b>V. Chair:</b> Warren Green, Hixson</p> <p><b>Document Leader:</b> Graham Hicken, Tetra Pak &amp; Jean DeLisi, Tetra Pak</p>	<p>Current Status: The Ad Hoc WG Officers are resolving comments and final SC Ballot Report is pending.</p> <p>Background: ANSI/3-A Board of Directors approved revised 3-A SSI Procedures for American National Standards/ Steering Committee Approved Procedures for Development of 3-A Sanitary Standards and Accepted Practices. On 9/13/2021 the 3-A SSI Steering Committee approved the referral of T-00-01-A Project for 5-year full revision of candidate ANS/3-A 00-01-202x. Public announcements were made via press, trade journals, and newsletters. WG14 Webinar Sessions completed a final draft and final draft review following comment resolutions. All comments were reviewed and tabulated with resolutions. Revised Procedures (Non-ANSI) were adopted 5/31/2024 and an Ad Hoc WG was formed 7/17/2024 under these new Procedures. The Ad Hoc WG was announced and met to review the draft and all comments. An Ad Hoc WG ballot was successful and closed on 1/9/2025. Resolution of comments was completed, and a final WG ballot report was issued 2/6/2025. The Ad Hoc WG approved draft was issued to the SC for ballot and was successful. The Ad Hoc WG Officers have completed their resolution of comments and an Ad Hoc WG Ballot is proceeding; A SC Ballot will follow for final approval. ANSI Consensus Body Canvas will follow.</p>

## **Library of 3-A Sanitary Standards & Accepted Practices**

\* Indicates the Standard/Accepted Practice has been converted to “B Level” Format using the General Requirements Standard as the normative reference

- 00-01 General Requirements
- 01-09 Insulated Tanks
- 02-12 Centrifugal and Positive Rotary Pumps \*
- 04-06 Homogenizers and Reciprocating Pumps \*
- 05-16 Stainless Steel Automotive Transportation Tanks for Bulk Delivery and Farm Pick-Up \*
- 10-04 Filters Using Single Service Filter Media
- 11-10 Plate Type Heat Exchangers \*
- 12-08 Tubular Heat Exchangers \*
- 13-11 Farm Milk Cooling and Holding Tanks
- 16-05 Product Evaporators and Vacuum Pans
- 17-13 Formers, Fillers, and Sealers of Containers for Fluid and Viscous Products \*
- 18-03 Multiple-Use Rubber and Rubber-Like Materials
- 19-07 Batch and Continuous Freezers for Ice Cream, Ices, and Similarly Frozen Foods
- 20-27 Multiple-Use Plastic Materials
- 21-02 Centrifugal Separators and Clarifiers \*
- 22-08 Silo-Type Storage Tanks
- 24-03 Non-Coil Type Batch Pasteurizers
- 25-03 Non-Coil Type Batch Processors
- 26-06 Sifters for Dry Products \*
- 27-08 Equipment for Packaging Non-fluid Products \*
- 28-06 Flow Meters \*
- 29-03 Air Eliminators
- 30-02 Farm Raw Milk Storage Tanks \*

31-07 Scraped Surface Heat Exchangers \*

32-04 Uninsulated Tanks \*

33-03 Metal Tubing \*

34-02 Portable Bins for Dry Products

35-04 Blending Equipment

36-01 Inline Rotor-Stator Mixers \*

38-01 Open Cheese Vats and Tables \*

39-01 Pneumatic Conveyors for Dry Products

40-04 Bag Collectors \*

41-03 Mechanical Conveyors for Dry Products

42-02 In-Line Strainers \*

44-03 Diaphragm Pumps

45-03 Crossflow Membrane Modules \*

46-04 Refractometers and Energy-Absorbing Optical Sensors \*

49-01 Air Driven Sonic Horns for Dry Products

50-02 Level Sensing Devices for Dry Products \*

51-01 Plug-Type Valves

52-02 Plastic Plug-Type Valves

53-07 Compression-Type Valves \*

54-02 Diaphragm-Type Valves

55-02 Boot Seal Type Valves

56-00 Inlet and Outlet Leak-Protector Plug-Type Valves

57-02 Disc-Type Valves

58-02 Vacuum Breakers and Check Valves \*

59-00 Automatic Positive Displacement Samplers for Fluid Products

60-01 Rupture Disc Assemblies

61-02 Steam Injection Heaters \*

62-02 Hose Assemblies

63-04 Sanitary Fittings \*

64-00 Pressure Reducing and Back Pressure Regulating Valves  
 65-01 Sight and/or Light Windows and Sight Indicators in Contact with Product  
 68-01 Ball-Type Valves \*  
 70-03 Italian-Type Pasta Filata Style Cheese Cookers \*  
 71-01 Italian-Type Pasta Filata Style Cheese Moulders  
 72-01 Italian-Type Pasta Filata Style Moulded Cheese Chillers  
 73-01 Shear Mixers, Mixers, and Agitators  
 74-07 Sensors and Sensor Fittings and Connections \*  
 75-01 Belt-Type Feeders  
 78-03 Spray Cleaning Devices Intended to Remain in Place \*  
 81-01 Auger-Type Feeders  
 82-00 Pulsation Dampening Devices  
 83-01 Enclosed Cheese Vats and Tables \*  
 84-02 Personnel Access Ports for Wet Applications  
 85-03 Double-Seat Mixproof Valves \*  
 87-00 Mechanical Strainers  
 88-01 Equipment Feet and Supports \*  
 95-00 Transportation Tank Vents  
 101-00 Pipeline Product Recovery Equipment Using Projectiles  
 102-00 Unitized Equipment for Automated Milking Installations \*  
 103-00 Robot-based Automation Systems \*  
 603-07 Sanitary Construction, Installation, Testing, and Operation of HTST and HHST Systems  
 604-05 Supplying Air Under Pressure in Contact with Product or Product Contact Surface  
 605-05 Installation and CIP of Processing Equipment and Hygienic Pipelines \*  
 606-05 Design, Fabrication, and Installation of Milking and Milk Handling Equipment  
 607-05 Spray Drying Systems  
 608-02 Instantizing Systems  
 609-03 A Method of Producing Culinary Steam  
 610-03 Sanitary Construction, Installation, and Cleaning of Crossflow Membrane Processing Systems

611-00 Farm Milk Cooling and Storage Systems

612-00 Plant Environmental Air Quality

P3-A 001 General Glossary of Terminology Used In Pharmaceutical 3-A Standards

P3-A 003 P3-A End Suction Centrifugal Pumps for Active Pharmaceutical Ingredients

P3-A 002 Pharmaceutical 3-A Sanitary/Hygienic Standards for Materials for Use in Process Equipment and Systems