



CCE At-A-Glance

What is a CCE?

Certified Conformance Evaluators (CCEs) are independent contractors who conduct Third Party Verification (TPV) inspections to ensure processing equipment meets 3-A Sanitary Standards. You are the expert who verifies that equipment designs support food safety and cleanability.

Perfect for Experienced Professionals

- Food Safety Inspectors transitioning from regulatory roles
- Plant Sanitarians with hygienic design expertise
- Quality Managers from food processing facilities
- Professionals with 10+ years in food safety and sanitary equipment

What Does the Work Look Like?

- 1-3 inspections per month - *you choose your schedule*
- On-site visits to equipment manufacturers
- Review equipment designs against 3-A Standards
- Document findings in standardized reports
- Travel required - but you control how much

Why CCEs Love This Role?

- Leverage your expertise for premium compensation
- Flexible schedule - work as much or as little as you want
- Industry respect - you're the recognized expert
- Ongoing learning - stay current with new technologies

Basic Qualifications

You likely already qualify!

- **Option 1:** Bachelor's degree + 3 years of food/pharma experience
- **Option 2:** High school + 5 years of food/pharma experience

Plus: Demonstrated knowledge of hygienic design principles

Getting Started

1. Application & Review - Submit experience documentation
2. Examination - Test your 3-A Standards knowledge
3. Program Orientation - Learn TPV procedures
4. Annual Renewal - Maintain certification with continuing education

The Industry Needs You

- Growing demand for CCE services
- Experienced CCEs are approaching retirement - your expertise fills this gap
- The industry needs qualified inspectors

Ready to Learn More?

Schedule a 15-minute conversation.

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3-A Sanitary Standards, Inc.
www.3-A.org