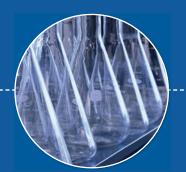


NSF International Standard / American National Standard and 3-A Standard

NSF/ANSI/3-A 14159-3 - 2010

Hygiene Requirements for the Design of Mechanical Belt Conveyors Used in Meat and Poultry Processing









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NSF International Standard/ American National Standard for Food Processing Equipment —

Hygiene requirements for the design of mechanical belt conveyors used in meat and poultry processing

Standard Developer

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Contents

Forev	vord	vii	
1	Genera 1.1 1.2 1.3	al	
2	Normative references		
3	Definit	Definitions2	
4	Materia 4.1 4.2 4.3	Als of construction	
5	Desigr 5.1 5.2	and construction	
6	Assess 6.1 6.2 6.3	Sment for cleanability of belting materials	
7	Instruc 7.1 7.2	tion handbook, maintenance, and cleaning	
Anne	xes		
Α	Test A	Test Apparatus	
В	Optional metal alloysB1		
С	Strategy for selecting hygiene measures		
D	HazardsD1		
E	Additional information (limitations of use)E1		
F	Verification of hygiene measures and test methodsF1		
G	Table G1 – Categorization of equipment and associated equipment for intended use		

- 1.
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vi

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Foreword²

The purpose of this Standard is to establish minimum public health and sanitation requirements for mechanical belt conveyors used in meat and poultry processing.

This edition of the Standard includes the following revision:

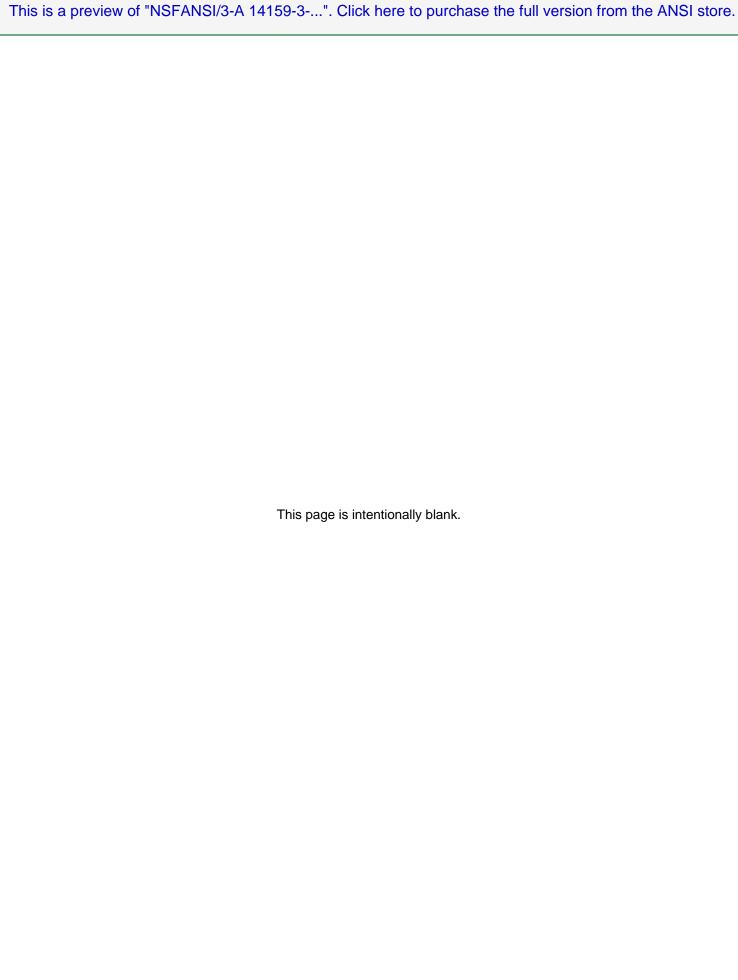
<u>Issue 8</u> - As required by ANSI, Standards must be reviewed at least every five years. In accordance with this requirement, the Joint Committee updated the normative references, clarified the requirements in 4.1.1 – Unacceptable materials, updated the table in Annex B and Annex F was combined with Annex D.

This Standard was developed by the NSF Joint Committee on Food Processing Equipment using the consensus process described by the American National Standards Institute. During the development of NSF/3-A 14159-1 it was determined by the Joint Committee that the sanitary design and construction requirements for mechanical belt conveyors should be included in a separate standard so as to not cause confusion with the requirements for general processing equipment.

Suggestions for improvement of this Standard are welcome. Comments should be sent to Chair, Joint Committee on Food Processing Equipment, c/o NSF International, Standards Department, PO Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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NSF/3-A Standard 14159-3 For Food Processing Equipment —

Hygiene requirements for the design of mechanical belt conveyors used in meat and poultry processing

1 General

1.1 Purpose

This American National Standard establishes minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of meat and poultry processing equipment. This Standard does not contain operator safety requirements.

1.2 Scope

This American National Standard applies to exposed product mechanical belt conveyors, either singularly or as a component of equipment, intended for use in the slaughter, processing, and packaging of meat and poultry products.

1.3 Measurement

Decimal and Metric (SI) conversions provided parenthetically shall be considered equivalent. Metric conversions have been made according to IEEE/ASTM SI 10.

2 Normative references

The following documents contain provisions that, through reference, constitute provisions of this NSF/3-A/ANSI Standard. At the time of publication, the editions indicated were valid. All referenced documents are subject to revision, and parties are encouraged to investigate the possibility of applying the most recent editions of the documents listed below.

3-A Accepted Practice, No. 604-05 2004. Supplying air under pressure in contact with milk, milk products, and product contact surfaces³

ANSI/ASME B46.1 – 2002, Surface texture, Surface Roughness, Waviness, and Lay⁴

Code of Federal Regulations, Title 21, (21 CFR) Parts 170-199. Food and Drugs⁵

Federal Food, Drug, and Cosmetic Act of 1938, as amended⁵

³ 3-A SSI, 1451 Dolley Madison Boulevard, McLean, VA 22101-3850 www.3-a.org

⁴ American Society of Mechanical Engineers (ASME), Three Park Avenue, New York, NY 10016-5990 www.asme.org

⁵ Superintendent of Documents, U.S. Government Printing Office, Mailstop SSOP, Washington, DC 20402-0001 www.gpo.gov