

NSF/3-A/ANSI 14159-3 – 2005

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

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

NSF/3-A/ANSI 14159-3 – 2005



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Chair, Joint Committee on Food Processing Equipment
c/o NSF International
789 North Dixboro Road, P.O. Box 130140
Ann Arbor, Michigan 48113-0140 USA
Phone: (734) 769-8010 Telex: 753215 NSF INTL
FAX: (734) 769-0109 E-mail: info@nsf.org
Web: <http://www.nsf.org>

NSF/3-A/ANSI 14159-3 – 2005

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**

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Contents

Foreword	vii
1 General.....	1
1.1 Purpose	1
1.2 Scope	1
1.3 Measurement	1
2 Normative references	1
3 Definitions.....	2
4 Materials of construction	4
4.1 General.....	4
4.2 Product contact surfaces.....	4
4.3 Non-product contact surfaces	5
5 Design and construction.....	6
5.1 Product contact surfaces.....	6
5.2 Non-product contact surfaces	9
6 Assessment for cleanability of belting materials.....	10
6.1 Performance requirement.....	10
6.2 Test method	10
6.3 Acceptance criteria.....	13
7 Instruction handbook, maintenance, and cleaning	13
7.1 Instruction handbook.....	13
7.2 Maintenance and cleaning	13
Annexes	
A Test Apparatus	A1
B Optional metal alloys	B1
C Strategy for selecting hygiene measures	C1
D Hazards	D1
E Additional information (limitations of use).....	E1
F Elements of risk assessment.....	F1
G Verification of hygiene measures and test methods.....	G1
H Table H1 – Categorization of equipment and associated equipment for intended use.....	H1

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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.

The 2005 edition of this Standard includes updates to normative references and clarifies the procedures for belting and drive components to assure uniformity and consistency of test results.

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 surfaces*³

ANSI/ASME B46.1 – 1995. *Surface texture (surface roughness, waviness, and lay)*⁴

Code of Federal Regulations, Title 21, (21 CFR) Parts 170-199. *Food and Drugs*⁵

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

³ 3-A SSI, 1451 Dolley Madison Boulevard, McLean, VA 22101-3850

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

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