

**Chapter ATCP 80****APPENDIX A****3-A SANITARY STANDARDS AND ACCEPTED PRACTICES**

The following 3-A standards and 3-A accepted practices establish criteria for the sanitary construction and operation of dairy handling and processing equipment. These standards are published by the "3-A Sanitary Standards, Inc., 1451 Dolley Madison Boulevard, Suite 210, McLean, VA 22101-3850, website [www.3-A.org](http://www.3-A.org), Telephone: (703) 790-0295, Fax: (703) 761-6284. Copies are on file with the department and the revisor of statutes. Copies may be obtained from "3-A Sanitary Standards, Inc. Online Store" at <http://www.techstreet.com>.

**You may also search, order and download standards (in PDF format) by visiting <http://www.3-A.org>.**

**3-A SANITARY STANDARDS**

<b>Doc. No.</b>	<b>Title (3-A Sanitary Standards for:)</b>	<b>Effective</b>
01-08	Storage Tanks	11/2001
02-09	Centrifugal and Positive Rotary Pumps	11/1996
04-04	Homogenizers and Reciprocating Pumps	11/1996
05-15	Stainless Steel Automotive Transportation Tanks for Bulk Delivery and/or Farm Pick-Up Service	11/2002
10-04	Milk and Milk Products Filters Using Single Service Filter Media	11/2000
11-06	Plate Type Heat Exchangers	11/2001
12-07	Tubular Heat Exchangers	11/2003
13-10	Farm Milk Cooling and Holding Tanks	11/2003
16-05	Milk and Milk Products Evaporators and Vacuum Pans	8/1997
17-10	Formers, Fillers, and Sealers of Containers for Fluid Products	11/2002
18-03	Multiple-Use Rubber and Rubber-Like Materials Used as Product Contact Surfaces	8/1999
19-05	Batch and Continuous Freezers for Frozen Foods	11/1999
20-23	Multiple-Use Plastic Materials Used as Product Contact Surfaces	11/2004
21-00	Centrifugal Separators and Clarifiers	11/2002
22-08	Silo-Type Storage Tanks	11/2004
23-04	Equipment for Packaging Viscous Products	11/2002
24-02	Non-Coil Type Batch Pasteurizers	11/1989
25-03	Non-Coil Type Batch Processors	11/2002
26-04	Sifters for Dry Products	11/2001
27-05	Equipment for Packaging Dry Products	11/2002
28-03	Flow Meters	11/1995
29-02	Air Eliminators	11/2000
30-01	Farm Milk Storage Tanks	9/1984
31-03	Scraped Surface Heat Exchangers	11/2000
32-02	Uninsulated Tanks	8/1994
33-01	Polished Metal Tubing	11/1994
34-02	Portable Bins for Dry Products	09/1992
35-01	Blending Equipment	11/2003
36-01	Inline Rotor-Stator Mixers	11/2003
38-00	Cottage Cheese Vats	8/1997

Doc. No.	Title (3–A Sanitary Standards for:)	Effective
39–01	Pneumatic Conveyors for Dry Products	11/2003
40–02	Bag Collectors	11/2002
41–01	Mechanical Conveyors for Dry Products	11/1996
42–01	In–Line Strainers	11/1997
43–00	Wet Collectors for Dry Products	9/1997
44–03	Diaphragm Pumps	11/2001
45–02	Crossflow Membrane Modules	11/2003
46–03	Refractometers and Energy–Absorbing Optical Sensors	11/2002
47–00	Centrifugal and Positive Rotary Pumps for Pumping Cleaning and Sanitizing Solutions	11/1996
49–01	Air Driven Sonic Horns for Dry Products	11/2001
50–01	Level Sensing Devices for Dry Products	11/2001
51–01	Plug–Type Valves	11/1998
52–02	Plastic Plug–Type Valves	11/1998
53–02	Compression–Type Valves	01/2002
54–02	Diaphragm–Type Valves	11/1997
55–01	Boot Seal–Type Valves	11/1996
56–00	Inlet and Outlet Leak–Protector Plug–Type Valves	5/1993
57–01	Tank Outlet Valves	11/1996
58–00	Vacuum Breakers and Check Valves	6/1992
59–00	Automatic Positive Displacement Samplers	11/1993
60–00	Rupture Discs	9/1983
61–00	Steam Injection Heaters	11/1994
62–01	Hose Assemblies	11/1996
63–03	Sanitary Fittings	11/2002
64–00	Pressure Reducing and Back Pressure Regulating Valves	11/1993
65–00	Sight and/or Light Windows and Sight Indicators	11/1994
66–00	Caged–Ball Valves	11/1995
68–00	Ball–Type Valves	11/1996
70–01	Italian–Type Pasta Filata Style Cheese Cookers	11/2002
71–01	Italian–Type Pasta Filata Style Cheese Moulders	11/2002
72–01	Italian–Type Pasta Filata Style Moulded Cheese Chillers	11/2002
73–00	Shear Mixers, Mixers, and Agitators	11/1996
74–02	Sensors and Sensor Fittings and Connections	11/2002
75–00	Belt–Type Feeders	11/1998
78–01	Spray Devices to Remain in Place	11/2003
81–00	Auger–Type Feeders	11/1998
82–00	Pulsation Dampening Devices	11/2002
83–00	Enclosed Cheese Vats and Tables	11/2003
84–00	Personnel Access Ports for Wet Applications	11/2003
85–00	Double–Seat Mixproof Valves	11/2004

**3-A ACCEPTED PRACTICES**

<b>Doc. No.</b>	<b>Title (3-A Accepted Practices for:)</b>	<b>Effective</b>
603-06	Sanitary Construction, Installation, Testing, and Operation of High-Temperature Short-Time and Higher-Heat Shorter-Time Pasteurizer Systems	12/1992
604-05	Supplying Air Under Pressure for Contact with Product or Product Contact Surfaces	11/2004
605-04	Permanently Installed Product and Solution Pipelines and Cleaning Systems	8/1994
606-05	Design, Fabrication, and Installation of Milking and Milk Handling Equipment	11/2002
607-05	Milk and Milk Products Spray Drying Systems	11/2004
608-02	Instantizing Systems	11/2001
609-03	Method of Producing Steam of Culinary Quality	11/2004
610-01	Sanitary Construction, Installation, and Cleaning of Crossflow Membrane Processing Systems	11/2003
611-00	Farm Milk Cooling and Storage Systems	11/1994