What is the Future of the BISSC Standard?

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What is in a Name?

ANSI/ASB/Z50.2
Agenda

- Objective
- SAGE’s Role
- Achievements for 2011
- Future Work
Objective

To re-establish relevance of the ANSI/ASB/Z50.2 American National Standard for Bakery Equipment – Sanitation Requirements (“the BISSC standard”)
SAGE’s Role

- Coordinator
  - Scheduling
  - Rosters
- Secretary
  - Minutes
  - Redlining
- Facilitator
- Spokespeople
Achievements for 2011

- In the beginning…
  - Reviewed and studied standard
  - Reviewed/benchmarked peer standards
  - Attended 3-A meeting
Achievements for 2011

- 3-A
  - Reviewed process in comparison with BISSC
  - Committee structure
  - Standardization of language and format
  - Certification programs
  - Success of their program
  - Financial support
Achievements for 2011

- Volunteers
  - 9 Working Groups
Achievements for 2011

- **Working Groups**
  - Material Handling
  - Make Up (Mixing, Dough Conveying)
  - Proofing & Retarding
  - Ovens
  - Cooling & Conveying
  - Packing
  - Cookie, Doughnut, Pie
  - Washing Equipment
  - Miscellaneous
Achievements for 2011

- **Representation**
  - 47 companies represented
  - 1 trade association

- **Balance**
  - Manufacturers (68%)
  - Users (27%)
  - General Interest (5%)
Achievements for 2011

- Conference calls
  - 3 webinars
  - 65+ calls through February 2012
- Initial focus on definitions and principles
Achievements for 2011

Mission Statement

In order to enhance food safety, our mission is to make recommendations on updating the requirements for the design, construction and installation of baking equipment to facilitate cleaning and sanitation.
Achievements for 2011

Goals

- To review and propose changes to the ANSI/ASB/Z50.2 – 2008 Standard so it will be relevant and recognized as the definitive sanitation standard for the design, construction and installation of equipment used in the baking industry.

- To submit a complete draft of the proposed revised ANSI/ASB/Z50.2 – 2008 Standard to the Z50 Committee by February 2012.

- To engage bakers in the process of proposing changes to the ANSI/ASB/Z50.2 – 2008 Standard.
Achievements for 2011

- Goals (cont’d)
  - To achieve a 1:1 ratio of equipment suppliers to bakery operators or government regulatory officials by October 15, 2011.
    - The Group Leaders are responsible to create and maintain this ratio.
    - As the bakers have a strong vested interest in purchasing and utilizing the most efficient and sanitary equipment, they need to be heavily involved early in the process.
Achievements for 2011

- ASB website
  www.asbe.org - Resources – ANSI Standards

- Initial draft of revised standard
Achievements for 2011

- Articles in publications
  - Baking & Snack
    - Prince of Safety (June 2011)
    - Cleaning Up with ANSI (February 2012)
  - Snack Food & Wholesale Bakery
    - Robb MacKie
Future Work

- What next?
Future Work

- Working Groups to continue
  - Material Handling Equipment
  - Mixing & Make Up Equipment
  - Ovens
  - Cookie, Doughnut, Pie Equipment
  - Miscellaneous Equipment

- New Working Groups?
Future Work

- Robotics
- Control panels
- Tortilla equipment
- Adhesives
- Sealants
- Lubricants
- Weighing systems
Future Work

- Involve other organizations and regulatory
  - Biscuit & Cracker
  - American Pie Council
  - FDA

- Incorporate graphics into standard

- Review certification program?
Future Work

- Website Development
- Marketing Strategy
  - Articles in publications
  - Monthly newsletter updates
  - Press releases
  - Blog
  - Word-of-mouth!
Wrap Up

- Achievements
  - Working Groups
  - Definitions & Principles
  - Mission Statement & Goals
  - Draft standard

- Future
  - More Working Groups
  - Modifications to draft standard
  - Marketing
ANSI/ASB/Z50.2 Standard

- Your Standard
- Need your expertise and input – especially bakers!
Questions or Comments?