Z50 Panel Discussion

Tuesday, February 28, 2017
ANSI Z50 Standards

- Safety and Sanitation
- What are the standards?
- Z50.1 and Z50.2?
- What do they mean?
- Where do I find them?
- How do I use them?

Toby Steward
American Society of Baking

- Secretariat Safety and Sanitation Committee
- Believe our standards are important to membership and our industry
- My roll is managing Z50 Committee activities
Jon Anderson
American Bakers Association

- **Position:**
  - ABA led the effort to revitalize the former BISSC standard along with AIB and BEMA.

- **Support:**
  - Resulting in a stronger more relevant ANSI standard
  - Currently a partner in The Sanitary Design Workshop
  - Working w/Congress & FDA to ensure FSMA builds cGMP’s

- **Key Points:**
  - Maintain proactive approach rather than wait on regulators.
  - Maintain relevance of Z50.2 standard
  - Maintain educational and informative approach to design.

Brian Strouts
American Institute of Baking

- Currently manage and train to self certification program.
- One public training per year. Private training on request.
- In 2015 started looking at process to move to 3rd party verification.
  - *Multiple factors influenced decision to leave as self certification for now.*
- Still investigating potential to license with EHEDG.
Mike Day
Bakery Equipment
Manufacturers and Allieds

• Position
  • Ready standard for bakery equipment and sanitation based on Baking Industry experience and best practices.

• Support
  • BEMA and its members actively participate in review and update to sections within areas of expertise.

• Key Points
  • Developed by Baking Industry for the baking industry.
  • Current and worthwhile, should be considered when developing specifications.
  • Reference guide available for the industry when needed.