

R16-4194

**AUTHORIZATION TO FILE DOCUMENTS INCORPORATED BY REFERENCE BY DESCRIPTION**

Submit this form to request an exemption from the requirements of filing in full textual material adopted by reference into regulations. Questions, contact Office of the Registrar of Regulations.

1 Agency: Board of Agriculture and Consumer Services

2 VAC Number/Chapter Title: 2 VAC 5-531 / Regulations Governing Milk for Manufacturing Purposes

3 Effective Date of Final Regulation (leave blank for proposed stage): November 19, 2015

4 Name of Document Incorporated by Reference (include edition or effective/revised date):  
3-A Sanitary Standards and 3-A Accepted Practices, effective as of ~~November 19, 2013~~  
*on or before August 15, /jc*

5 Summary or description of the document incorporated by reference:  
3-A Sanitary Standards are developed through the cooperative efforts of industry experts and provide material specifications, design criteria, and other necessary information for equipment types to satisfy public health concerns. 3-A Accepted Practices are developed through the cooperative efforts of industry experts and cover a set of connected equipment that forms a whole or works together.

6 Is a copy of the document incorporated by reference in custody of the agency and available to the public for inspection and copying as required by § 2.2-4103?  YES  NO

7 Document may be inspected at the following agency location:  
VDACS - Dairy Services  
102 Governor Street  
Richmond, VA 23219

Document may be obtained from the following entity (include website and cost of document):  
3-A Sanitary Standards, Inc.  
6888 Elm Street, Suite 2D  
McLean, VA 22101  
www.3-a.org  
Cost: appx \$3255.00

8 Explain why it is impractical to file a copy of the document incorporated by reference:  
The material is copyrighted or is otherwise the property of an individual or an organization other than the state government. (Va. Code Commission Regulation § 3.3 B 5)

9 Attach a copy of the document cover, title page, and copyright page.

Requested by: Erin Williams 804-786-7157  
Print Name/Telephone Number of Agency Regulatory Coordinator  
*Erin Williams* 9/15/15  
Signature of Agency Regulatory Coordinator Date

Approved: *Jan Chaffin* 9/23/2015  
Registrar of Regulations Date

# 3-A Sanitary Standards, 3-A Accepted Practices, E-3-A Sanitary Standards, & P3-A Sanitary Standards



## INDEX



**Effective on or Before August 15, 2013**

The following list includes the document number, title, and effective date of all published 3-A Sanitary Standards, 3-A Accepted Practices, E-3-A Sanitary Standards, and P3-A Sanitary Standards.

### 3-A SANITARY STANDARDS

<u>Doc. No.</u>	<u>Title (3-A Sanitary Standards for:)</u>	<u>Effective</u>
01-08	Storage Tanks	11/2001
02-11	Centrifugal and Positive Rotary Pumps	7/2012
04-05	Homogenizers and Reciprocating Pumps	6/2012
05-15	Stainless Steel Automotive Transportation Tanks	11/2002
10-04	Filters Using Single Service Filter Media	11/2000
11-09	Plate-Type Heat Exchangers	8/2010
12-07	Tubular Heat Exchangers	11/2003
13-11	Farm Milk Cooling and Holding Tanks	7/2012
16-05	Product Evaporators and Vacuum Pans	8/1997
17-11	Formers, Fillers, and Sealers of Containers for Fluid Products	11/2012
18-03	Multiple-Use Rubber and Rubber-Like Materials	8/1999
19-07	Batch and Continuous Freezers Ice Cream, Ices, and Similarly Frozen Foods	12/2008
20-27	Multiple-Use Plastic Materials	7/2011
21-01	Centrifugal Separators and Clarifiers	11/2006
22-08	Silo-Type Storage Tanks	11/2004
23-06	Equipment for Packaging Viscous Products	11/2012
24-03	Non-Coil Type Batch Pasteurizers	7/2010

25-03	Non-Coil Type Batch Processors	11/2002
26-05	Sifters for Dry Products	4/2007
27-06	Equipment for Packaging Dry Products	5/2010
28-04	Flow Meters	1/2009
29-03	Air Eliminators	8/2011
30-01	Farm Milk Storage Tanks	9/1984
31-06	Scraped Surface Heat Exchangers	9/2010
32-03	Uninsulated Tanks	3/2013
33-02	Metal Tubing	9/2009
34-02	Portable Bins for Dry Products	09/1992
35-04	Blending Equipment	8/2011
36-01	Inline Rotor-Stator Mixers	11/2003
38-00	Cottage Cheese Vats	8/1997
39-01	Pneumatic Conveyors for Dry Products	11/2003
40-04	Bag Collectors	3/2012
41-03	Mechanical Conveyors for Dry Products	1/2008
42-01	In-Line Strainers	11/1997
44-03	Diaphragm Pumps	11/2001
45-02	Crossflow Membrane Modules	11/2003
46-03	Refractometers and Energy-Absorbing Optical Sensors	11/2002
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
53-06	Compression-Type Valves	5/2009
54-02	Diaphragm-Type Valves	11/1997
55-02	Boot Seal Type Valves	8/2010

56-00	Inlet and Outlet Leak-Protector Plug-Type Valves	5/1993
57-02	Disc-Type Valves	5/2008
58-01	Vacuum Breakers and Check Valves	8/2010
59-00	Automatic Positive Displacement Samplers for Fluid Products	11/1993
60-01	Rupture Discs	7/2013
61-01	Steam Injection Heaters	9/2006
62-02	Hose Assemblies	11/2010
63-03	Sanitary Fittings	11/2002
64-00	Pressure Reducing and Back Pressure Regulating Valves	11/1993
65-01	Sight and/or Light Windows and Sight Indicators in Contact With Product	6/2008
68-00	Ball-Type Valves	11/1996
70-02	Italian-Type Pasta Filata Style Cheese Cookers	7/2013
71-01	Italian-Type Pasta Filata Style Cheese Moulders	11/2002
72-01	Italian-Type Pasta Filata Style Moulded Cheese Chillers	11/2002
73-01	Shear Mixers, Mixers, and Agitators	10/2005
74-06	Sensors and Sensor Fittings and Connections Used on Equipment	8/2013
75-01	Belt-Type Feeders	6/2012
78-01	Spray Cleaning Devices Intended 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
84-02	Personnel Access Ports for Wet Applications	6/2007
85-02	Double-Seat Mixproof Valves	3/2011
87-00	Mechanical Strainers	11/2007
88-00	Machine Leveling Feet and Supports	12/2006
95-00	Transportation Tank Vents	10/2012
101-00	Pipeline Product Recovery Equipment Using Projectiles	8/2012

### **3-A ACCEPTED PRACTICES**

<b><u>Doc. No.</u></b>	<b><u>Title (3-A Accepted Practices for:)</u></b>	<b><u>Effective</u></b>
603-07	Sanitary Construction, Installation, Testing, and Operation of High-Temperature Short-Time and Higher-Heat Shorter-Time Pasteurizer Systems	11/2005
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	Spray Drying Systems	11/2004
608-02	Instantizing Systems	11/2001
609-03	Method of Producing Steam of Culinary Quality	11/2004
610-02	Sanitary Construction, Installation, and Cleaning of Crossflow Membrane Processing Systems	7/2009
611-00	Farm Milk Cooling and Storage Systems	11/1994
612-00	Plant Environmental Air Quality	12/2011

### **E-3-A SANITARY STANDARDS**

<b><u>Doc. No.</u></b>	<b><u>Title (3-A Sanitary Standards for:)</u></b>	<b><u>Effective</u></b>
E-600	Egg Breaking & Separating Machines	1/1998
E-1500	Shell Egg Washer	1/1998

### **P3-A SANITARY STANDARDS**

P3-A 001	General Glossary of Terminology Used In Pharmaceutical 3-A Standards
P3-A 002	Pharmaceutical 3-A Sanitary/Hygienic Standards for Materials for Use in Process Equipment and Systems
P3-A 003:2012	Pharmaceutical 3-A Sanitary/Hygienic Standards for End Suction Centrifugal Pumps for Active Pharmaceutical Ingredients