



# 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 3<sup>rd</sup> 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.

