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FOR IMMEDIATE RELEASE

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3-A SSI 2016 Education Program and Annual Meeting Set

McLEAN, Virginia – 3-A Sanitary Standards, Inc. (3-A SSI) announces the program and schedule of events for the 2016 Education Program and Annual Meeting on May 16-19, 2016 at the Clarion Hotel & Conference Center in Milwaukee, Wisconsin.

A special introductory program and networking session will be available for all education program registrants on Monday, May 16, from 4:30 – 7:30 p.m. 3-A SSI for Beginners and the Basics of Sanitary Design will be an informal, fast-moving introduction to 3-A SSI and an overview of the elements of hygienic equipment design that distinguish 3-A Sanitary Standards.

A full-day education program, ‘Building and Sustaining Hygienic Design for Food Processing’, will be held on Tuesday, May 17. The theme highlights the importance of hygienic design from many perspectives, from the training needs of new industry professionals to the maintenance and auditing of complex food processing systems to fabrication issues such as welding and seals. Topics and presenters for the program will include:

- **Building and Sustaining Hygienic Design for Food Processing**
  Alejandro Echeverry, Assistant Professor, Food Safety, Texas Tech University

- **Global Food Safety: Hygienic Equipment Design and Food Safety Audits**
  Dr. Ronald Schmidt, University of Florida, Ludvig Josefsberg, President, European Hygienic Engineering & Design Group (EHEDG) and Others

- **Hygienic Equipment Design by the Numbers**
  Steve Blackowiak, Buhler AG

- **Process Integration for Hygienic Design: Promises and Perils**
  Greg Marconnet, President, Marconnet Technologies, LLC

- **Hygienic Welding: How Do You Know When It’s Right?**
  Gary Coates, P.Eng., Nickel Institute, Coordinator – Americas

- **Workforce Engagement in Food Processing: The Food Industry Technicians (FIT) Program**
  David Seckman, President and CEO, Food Processing Suppliers Association

- **What is Your Control System Telling You, and Are You Listening?**
  Kyle R. Weatherly, Automation Sales Engineer, Advanced Process Technologies, Inc.

- **What’s New for Mechanical Seals?**
  Terry Wolfe, Huhnseal USA, Inc.

- **Sanitation Challenges in Retail Delis: An Opportunity**
  Susan R. Hammons, PhD Candidate, Department of Food Science, Purdue University
3-A SSI will host a special networking reception for attendees following the education program on Tuesday.

The 3-A SSI Annual Meeting will open on Wednesday morning, May 18, with reports on 3-A SSI programs and services and a forum on current issues in developing 3-A Sanitary Standards and 3-A Accepted Practices. Work Group sessions will begin late Wednesday morning and continue through Thursday afternoon, May 19.

For more details on 'Building and Sustaining Hygienic Design for Food Processing', the general event schedule, and registration, visit www.3-a.org and see Events or go to http://www.3-a.org/Events. Registration is required for all events. A registration fee applies only to the introductory event on Monday, May 16 and the full-day education program event on education session on Tuesday, May 17.

Sponsored Link opportunities are also available. Sponsorship provides a great opportunity to show support for the education mission of 3-A SSI through recognition at the Annual Meeting events, exposure on the 3-A SSI web site throughout the year, and worldwide outreach via the 3-A SSI quarterly e-newsletter Sanitary Design Connections. For sponsorship details, contact Tim Rugh at 3-A SSI.

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3-A Sanitary Standards, Inc. is a not-for-profit 501(c)(3) organization whose mission is to enhance product safety for consumers of food, beverages, and pharmaceutical products through the development and use of 3-A Sanitary Standards and 3-A Accepted Practices. The five Founding Members include the American Dairy Products Institute (ADPI), the Food Processing Suppliers Association (FPSA) the International Association for Food Protection (IAFP), the International Dairy Foods Association (IDFA), and the 3-A Sanitary Standards Symbol Administrative Council. The leadership of 3-A SSI includes representation from the Food & Drug Administration (FDA), the U.S. Department of Agriculture (USDA). For more information, please visit www.3-a.org.