



3-A SANITARY STANDARDS, INC.

# 3-A SSI EDUCATION EVENT

May 16-19, 2022 Hilton Minneapolis/St. Paul Airport Mall of America  
3800 American Blvd. East, Bloomington, MN 55425

## Schedule of Events

### Day One

- Foundations of Hygienic Design
- Evening Networking Reception

### Day Two

- Design to Clean: Creating a Hygiene-focused Culture
  - FSMA: A Progress Report:
  - Minimize Biofilms By Design
  - Improving Sanitation Efficiency By Design
  - Plant Environmental Air Practices for Pathogen Control
  - Integrating for Fail Safe Design
  - Dry Cleaning—Limitations and Possibilities
  - Dry Cleaning for Hygienic Equipment
  - Allergen Control Strategies



After two challenging years, 3-A SSI is returning to Bloomington, MN on May 17-18 for our yearly education program and annual meeting. Plan now to join us for this high-quality 'live' event, complete with industry networking and education!

We revamped our schedule this year to feature one complete day of expert presentations on the Foundations of Hygienic Design and a second full day of leading authorities on the theme Design to Clean: Creating a Hygiene-focused Culture. This program is designed to deliver unique value for all participants and a wonderful opportunity for all to get back to where we left off. Please join us in bringing the 3-A SSI community together once again to learn with your colleagues who share a common commitment to Advancing Food Safety Through Hygienic Design.



**Chris Hylkema**

New York State Department of Agriculture and Markets,  
Chair, 3-A Sanitary Standards, Inc.

**NEXT**

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## Sponsored link opportunities are available for 2022!

Sponsorship provides a great opportunity to show support for the education mission of 3-A SSI and gain recognition at the education events, exposure on the 3-A SSI website throughout the year, and worldwide outreach via the 3-A SSI quarterly e-newsletter Sanitary Design Connections. See sponsorship details at <https://www.3-a.org/Get-a-Sponsored-Link>.

REGISTER NOW

»»» Registration fee includes both days of education programs. No fee or registration applies to Thursday, May 19 open session.

[Click here for Event registration](#)

[Click here for Hotel Reservation](#)

# Schedule of Events

## Monday, May 16 Arrivals and Registration

## Tuesday, May 17 Foundations of Hygienic Design

9:00 a.m. – 5:00 p.m.

This one-day introductory session is designed for industry newcomers and early career professionals and it's also a great refresher for professionals at other levels. This will be a fast-moving, comprehensive introduction to the fundamentals of hygienic design and the elements that distinguish 3-A Sanitary Standards. Presentation topics will include:

- Elements of Hygienic Design
- Standards and Regulation
- Materials of Construction
- Principles of Hygienic Equipment Design and Fabrication
- Principles of Hygienic Facility Design
- Cleaning and Sanitizing and Operations and Quality

The program will feature expert faculty:

**Gabe Miller**  
Pi-FS, LLC



**Scott Hoffmeyer**  
Spraying Systems, Inc.



**Bryan Downer**  
Sani-Matic



## Evening Networking Reception

*NEXT*

## Darin Zehr

General Manager  
Commercial Food Sanitation, LLC



Darin is starting his second decade with Commercial Food Sanitation (CFS), where he is the General Manager. As a member of the leadership team during the preceding 10 years, Darin has been part of growing CFS operations in North America while expanding into Europe, China, Australia, and Brazil. CFS is a training and consulting organization focused on sanitation and hygienic design and works with small to large food processors globally, equipment manufacturers, and restaurant chains. CFS Institute, the education arm of CFS, trains hundreds of people annually.

Prior to CFS, Darin held various positions throughout operations in a 22-year career with Kraft Foods, including Quality Analyst, Operations Supervisor, Plant and Corporate Sanitation Manager, Business Unit Manager, and Plant Manager for eight years. Darin is involved in numerous industry groups and has spoken internationally on sanitation/food safety, hygienic design, and operational success in the food industry. Darin is blessed to have a great wife, three awesome adult children, and to work with such great people in the food industry.

# Wednesday, May 18

9:00 a.m. – 5:00 p.m.

## Design to Clean: Creating a Hygiene-focused Culture

**Darin Zehr**, General Manager, Commercial Food Sanitation, LLC

Food Processors are looking to reduce food safety risk. Having a strong hygiene culture is very important and a focus on design is a critical enabler. This discussion will look at how design decisions, including equipment design, impact success in a food processing facility. Success not only in reducing food safety risk, but also in enabling sanitation, preventive maintenance, and overall operational success

Speakers will share expert perspectives on improving the design and construction of food processing equipment and proving the effectiveness of specific equipment cleaning and sanitizing procedures. Topics and presenters include:

- **FSMA: A Progress Report:** Benjamin Warren, Senior Science Advisor for Food Safety, FDA
- **Minimize Biofilms By Design:** Dave Blomquist, DFB Consulting
- **Improving Sanitation Efficiency By Design:** Christian Becker, GEA, Product Manager Dairy Separators
- **Plant Environmental Air Practices for Pathogen Control:** Roger Porter, Tom DeBoom, Mead & Hunt
- **Integrating for Fail Safe Design:** Craig Nelson, Food Automation, Inc.
- **Dry Cleaning—Limitations and Possibilities:** Dr. Curtis Weller, Professor and Head, Department of Food Science and Technology, University of Nebraska/Lincoln
- **Dry Cleaning for Hygienic Equipment:** Monty Bohanan, Leprino Foods
- **Allergen Control Strategies:** Dr. Joseph Baumert, Professor and Director, Food Allergy Research and Resource Program, University of Nebraska/Lincoln

## Evening Networking Reception

# Thursday, May 19

8:00 a.m. – 12:00 Noon

- 3-A Café—Networking Breakfast Roundtables
- 3-A SSI Annual Meeting
- What's Ahead for the 3-A General Requirements Standard
- Panel Discussion on COVID Recovery