

From: The Baking Industry Sanitation Standards Committee (BISSC)
Attention: BISSC Registered Companies
Subject: Improvements to the BISSC Certification Requirements for Equipment Design and Baked Goods Product Safety

What: Beginning January 1, 2007, all BISSC-registered companies will be required to have at least one BISSC-trained individual on site in order to continue to certify equipment. This trained person will be responsible for assuring compliance with the ANSI/BISSC/Z50.2 – 2003 Sanitation Standard for Baking Equipment.

After January 1, 2007, if a registered company does not have a BISSC-trained individual on staff, they will not be allowed to certify bakery production equipment with BISSC.

Why: The new requirement is designed to strengthen the certification process and assures a higher level of compliance with a valuable equipment design standard. The new requirement to have an in-house BISSC-trained individual provides a high degree of confidence with the certification process.

The end user of bakery equipment (the baker) and the regulatory compliance officer will have a higher level of confidence in BISSC certification through this process.

How: AIB International offers the Certified Equipment Design seminar once each year and additional training opportunities may be added to allow the registered companies to comply with this requirement.

When: Click on this link to view the current schedule:

<https://secure.aibonline.org/php/ecommerce-catalog.php?catalogNbr=06-8900&site=>

Contact for seminars:
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