

From: The Baking Industry Sanitation Standards (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: BISSC and AIB International offer one seminar during 2010 and additional training opportunities may be added to allow the registered companies to comply with this requirement.

When: The Certified Equipment Design Seminar for 2010 is scheduled at AIB International in Manhattan, KS on: February 1, 2010

Contact for seminars:
AIB
PO Box 3999
Manhattan, KS 66505-3999
785-537-4750
800-633-5137
800-242-2534 (enrollments only)
785-537-1493 (fax)
www.aibonline.org

Contacts for BISSC:
BISSC
PO Box 3999
Manhattan, KS 66505-3999
866-342-4772
785-565-6060 (fax)
www.bissc.org
bissc@bissc.org
Contacts: Jon Anderson or
Rosalie Wagner