The International Association of Plumbing and Mechanical Officials (IAPMO) was founded on May 17, 1926, with the mandate “to advance the latest and most improved methods of sanitation; to promote the welfare of and harmony between the owner, the builder, and the craftsman; to accomplish a uniformity in the application of the provisions of the ordinances; and to promulgate the mutual benefit of the members.” The IAPMO Group focuses its comprehensive capabilities in the technical aspects of the plumbing and mechanical industries through its extensive knowledge base, which includes regulators, professional contractors, labor force, and manufacturers.

The founding members of IAPMO first gathered to begin writing a model code to protect the health of the people they served from inept plumbing practices. There were 39 Southern California plumbing inspectors in the first group, including Charles Collard, the association’s first president, and Stephen Smoot, who served as association secretary from 1926 to 1954. Since then, IAPMO has grown to be recognized the world over for its Uniform Codes. With offices in 11 states and twelve countries, IAPMO has assisted with code development in such diverse places as Saudi Arabia, China, India, Jordan, Egypt, Israel, Vietnam, Indonesia, Philippines, Venezuela, Colombia, and Abu Dhabi of the United Arab Emirates, and in support of the World Plumbing Council has also worked with the World Health Organization to help bring sound, efficient plumbing systems to developing nations.

Comprising more than a dozen business units, The IAPMO Group is truly the one-stop shop for all plumbing and mechanical code and product compliance, education, and standard development.
Testing, Inspection and Certification Services
for Indonesia and International Market

• Plumbing Product and Building Materials testing and certification
• Management system certification
• Plumbing system inspection
• Plumbing personnel certification
• Training
• Green Label Indonesia
ABOUT SNI 8153: 2015
Plumbing Systems for Buildings
SNI 8153: 2015 is a standard covering the specification of plumbing products, including the planning, installation, alteration, repair, replacement, addition and maintenance of both new plumbing systems installation and for existing plumbing systems requiring repair with attention to aspects of comfort and safety. This standard can be used as a guidance for architects, specifiers, contractors, installers, and inspectors for the purpose to ensure quality during the installation of plumbing systems in buildings.

The plumbing systems referred to in SNI 8153:2015 is the plumbing systems used in the supply of drinking water, sewage systems, vent and rainwater drainage systems.

A few examples of principles that can be applied from SNI 8153:2015 are as follows:

1. Pipe marking (drinking water, waste water, rain water, reclaimed water)
2. The flushing capacity for toilet not to exceed 6 liters for solid waste and 4 liters for liquid waste
3. The average water usage for urinals not to exceed 4 liters per flush
4. The constant minimum pressure at plumbing fixture outlet is 0.5 kg/cm$^2$ or equal to 5 meters of water column
5. The pressure for direct flush valve is at least 1 kg/cm$^2$

More detail information can be obtained in SNI 8153:2015 standard.
Indonesian Market

Indonesian National Standard (SNI) is the only standard nationally applicable in Indonesia. IAPMO Group Indonesia, a Product Certification Body that is accredited by KAN (LSPr-054-IDN) will assist your company to achieve Plumbing & Building Material Product Compliance regulated by SNI. After satisfactory results of your product testing and factory audit, your company will be able to apply the appropriate IAPMO Shield logo and SNI Marking on your product.

United States and Canadian Market

*Uniform Plumbing Code® (UPC®)* is a model code developed by the International Association of Plumbing and Mechanical Officials (IAPMO) and designated as an American National Standard, to govern the installation and inspection of plumbing systems as a means of promoting the public’s health, safety and welfare. IAPMO Group Indonesia can assist your company to achieve product listing for United States market including Canada.

Saudi Arabia Market

Testing Laboratory PT IAPMO Group Indonesia is one of the laboratories registered in Saudi Arabia to conduct tests related to the Water Efficiency Technical Regulations for sanitary ware and other products as it relates to its water use in accordance with SASO standards. This certification scheme is called SASO WEL. This scheme applies to any sanitary ware and other products to be exported to the Saudi Arabia related to its water usage. Upon satisfactory meeting all SASO WEL requirements, manufacturer will be granted a product conformity certificate with one-year validity and an authorized use of WEL (water efficiency label) mark for the product packaging.

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**SNI Certification Process Flowchart**

![SNI Certification Process Flowchart](image)

Note: Surveillance factory audit is performed annually to ensure continuous compliance of certified products to the applicable SNI.
Implementing a Management System at your business provides a tried and tested framework for a systematic approach to managing your organization’s processes. Management system standards, such as ISO 9001, ISO 14001, and OHSAS 18001 represent the best tools and practices available to insure customer expectations are consistently met or exceeded.

Likewise, obtaining a Management Systems certification from an independent certification body such as IAPMO is the best way to communicate to your clients that your business is operated upon the highest standards.
PLUMBING PRODUCTS

Ceramic Water Closet
• SNI 03-0797-2006
• SNI 8153:2015 including ASME A112.19.2/CSA B45.1
• SNI 8153:2015 including ASME A112.19.14
• EPA WaterSense Specification for Tank-Type Toilets

Other Ceramic Plumbing Fixtures (Bathtubs, Sink, and Urinals)
• SNI 8153:2015 including ASME A112.19.2/CSA B45.1
• EPA WaterSense High-Efficiency Flushing Urinals Specification

Supply Fittings (Kitchen, Sink, and Lavatory Supply Fittings)
• SNI 8153:2015 including ASME A112.18.1/CSA B125.1, except toxicity
• EPA WaterSense High-Efficiency Lavatory Faucet Specification
• EPA WaterSense Specification for Showerheads

Waste Fittings (Shower and Sink Drainage)
• SNI 8153:2015 including ASME A112.18.2/CSA B125.2

Enamelled Cast Iron and Steel Plumbing Fixtures (Kitchen & Bar Sink)
• SNI 8153:2015 including ASME A112.19.1/CSA B45.2

Metal Plumbing Fixtures (Bathtub, Sink, etc)
• SNI 8153:2015 including ASME A112.19.3/CSA B45.4
• CSA B45.12/IAPMO Z402

Pressurized Flushing Devices for plumbing fixtures (Flushometers)
• SNI 8153:2015 including ASSE 1037/ASME A112.1037/CSA B125.37

Anti-Siphon Fill Valves for Water Closet Tanks
• SNI 8153:2015 including ASSE 1002/ASME A112.1002/CSA B125.12

Flexible Water Connectors
• SNI 8153:2015 including ASME A112.18.6/CSA B125.2

Trim for Water Closet Bowls, Tanks, and Urinals
• SNI 8153:2015 including ASME A112.19.5/CSA B45.15
• IAPMO PS 50

Metal Pipe and Fittings
• ASTM A888
• CSA B70
• ASTM A74
• CISPI 301

Non-Vitreous China Plumbing Fixtures
• CSA B45.11/IAPMO Z401
• CSA B45.8/IAPMO Z403

Plastic Plumbing Fixtures
• CSA B45.5/IAPMO Z124

Low Lead
• NSF/ANSI 372

Western & Eastern Water Closet for Saudi Arabia
• SASO 1473
• SASO 1258

BUILDING MATERIALS

Ceramic Tiles
• SNI ISO 13006:2010

Gypsum
• SNI 03-6434-2000

OTHERS

Ceramic Tableware
• SNI 7275:2008
Indonesia is the fourth-most populated country in the world, and accelerated infrastructure growth is expected in order to keep pace. It is necessary to balance such growth and development with nature to maintain a comfortable environment in which to live.

The process of manufacturing products and materials requires raw materials, energy and water, and also generates waste. Using environmentally friendly materials will add value to a product or material, as it will help sustain the Earth’s environment.

The efficient use of certified, environmentally friendly raw materials during the production process plays an important role in manufacturing quality, Earth-friendly products. An energy- and water-efficient production process is also key to conserving natural resources and reducing emissions.

The Green Product Council Indonesia (GPC Indonesia) is a nonprofit, nongovernmental organization that encourages the use of environmentally friendly building materials.

GPC Indonesia has published green rating standards for building materials including ceramic tiles, paints, gypsum, and water closets. Green rating standards for other building materials will be published in the near future.

IAPMO Group Indonesia was appointed as the Verification Body for Green Label Indonesia in October 2017. As the designated Verification Body for GPC Indonesia, IAPMO Group Indonesia is responsible for performing audits and verifying compliance for building material manufacturers seeking to obtain Green Label Indonesia certification for their products intended to be used for green building.

Manufacturers interested in obtaining Green Label Indonesia certification may contact IAPMO Group Indonesia or GPC Indonesia directly for details.
HYGIENE INSPECTION

Enabling you to improve your establishment’s level of hygiene and sanitation. This inspection will also allow you to implement a prerequisite program for a food safety management system.

Catering, café, Hotel, Kitchen, Restaurant, Aero Catering, Hospital Catering.
PLANT SAFETY ASSESSMENT

Enabling you to improve your facilities’ power quality, electrical safety and fire risk control. This assessment ensures the operation is safe and fit for services.

Power quality improvement, electrical safety infrastructure, fire and explosion risk assessment
ENERGY AUDIT

Enabling you to know your energy consumption mapping and the potential energy savings at your facilities. This energy efficiency program will be the foundation to implement energy management system ISO 50001.

Potential energy saving in the sector of Industry, Office, Hotel, Commercial Building
Menjamin Pangan Aman dalam Kondisi “New Normal” Untuk Horeka*

Artikel ini diharapkan dapat menjadi rekomendasi bagi pelaku usaha kuliner untuk membantu mengurangi paparan virus covid-19 dan menjamin pangan yang aman sampai ke tangan konsumen.

*Horeka = Hotel, Restoran, Katering
Keamanan pangan selalu menjadi prioritas bagi industri horeka, untuk tamu dan karyawan. Beberapa persyaratan yang berlaku untuk mitigasi coronavirus dalam kondisi “New Normal” adalah:

- Melarang karyawan yang sakit di tempat kerja
- Praktek cuci tangan yang ketat yang mencakup bagaimana dan kapan harus mencuci tangan
- Prosedur dan praktik yang kuat untuk general cleaning dan deep cleaning
- Memastikan orang yang bertanggung jawab atas layanan makanan berada di lokasi setiap saat selama jam operasional
- Memastikan penanggung jawab (manajer) berada di lokasi setiap saat selama jam operasional
Bagaimana membuka kembali usaha kuliner yang sempat “mati suri” selama pemberlakuan “PSBB” atau untuk usaha kuliner yang tetap buka selama “PSBB” bagaimana menumbuhkan kepercayaan konsumen bahwa pangan yang dikonsumsi 100% aman?

Untuk itu pengusaha kuliner perlu mempersiapkan prosedur “re-opening” yang disesuaikan dengan aturan “new normal” dari masing-masing.
Bagaimana dengan program Cleaning dan Sanitasi?

• Bersihkan seluruh fasilitas secara detail, terutama setelah layanan ditutup.
• Cuci dan bilas permukaan kontak makanan, persiapan makanan permukaan, dan peralatan minuman setelah digunakan.
• Hindari semua permukaan kontak makanan saat menggunakan disinfekta.
• Periksa toilet secara teratur dan bersihkan berdasarkan frekuensi penggunaan.
• Sediakan pembersih tangan untuk tamu.
• Sediakan tisu desinfektan individual di kamar mandi.
• Gunakan menu sekali pakai atau digital; buang menu sekali pakai setelah digunakan.
• Gunakan opsi pembayaran tanpa kontak sebanyak mungkin.
• Minta pelanggan dan karyawan untuk menukar uang tunai atau kartu dengan menempatkannya di baki tanda terima atau di atas meja untuk menghindari kontak tangan.
• Bersihkan dan disinfeksi semua pena, kalkulator/mesin EDC/mesin kasir atau permukaan yang keras yang digunakan oleh pelaku usaha dan pelanggan.
• Gunakan peralatan sekali pakai (piring, sendok, garpu). Jika peralatan sekali pakai tidak layak, pastikan bahwa semua peralatan makanan non-sekali pakai ditangani dengan menggunakan sarung tangan dan dicuci sesuai dengan persyaratan.
• Karyawan harus mencuci tangan setelah melepaskan sarung tangan atau setelah memegang bekas peralatan makanan.
• Gunakan sarung tangan saat menangani dan membuang sampah, buang sarung tangan dan segera cuci tangan.
• Hindari menggunakan wadah makanan dan minuman atau peralatan dibawa oleh pelanggan.
• Pastikan sistem ventilasi beroperasi dengan benar dan tingkatkan sirkulasi udara luar sebanyak mungkin.
• Ambil langkah-langkah untuk memastikan bahwa semua sistem dan fitur air (untuk misalnya, minum air mancur, air mancur dekoratif) aman untuk digunakan setelah penutupan.
Peraturan yang berlaku di tingkat Kabupaten/Kota.
Poin-poin yang perlu diperhatikan adalah:

- Peralatan pelindung jarak
- Kesehatan karyawan
- Pembersihan / sanitasi / desinfektan
- Buang semua makanan yang kadaluarsa
- Ganti, cucilah, dan sering-seringlah membersihkan peralatan dimana fasilitas berada di area terbuka

- Jika menyediakan layanan “ambil dan pergi”, pastikan makanan panas tetap panas dan makanan dingin tetap dingin
- Pastikan penanggung jawab (manajer) selalu ada
- Pelatihan penanganan pangan yang aman untuk menyegarkan karyawan
Employees
• Stay home or leave work if sick; consult doctor if sick, and contact supervisor

Employers
• Instruct sick employees to stay home and send home immediately if sick
• Pre-screen employees exposed to COVID-19 for temperature and other symptoms

Wash your hands often with soap and water for at least 20 seconds
• If soap and water are not available, use a 60% alcohol-based hand sanitizer
• Avoid touching your eyes, nose, and mouth with unwashed hands
• Wear mask/face covering

Train employees on cleaning and disinfecting procedures, and protective measures
• Have and use cleaning products and supplies
• Follow protective measures

Disinfect high-touch surfaces frequently
• Use EPA-registered disinfectant
• Ensure food containers and utensils are cleaned and sanitized

Never touch Ready-to-Eat foods with bare hands
• Use single service gloves, deli tissue, or suitable utensils
• Wrap food containers to prevent cross contamination
• Follow 4 steps to food safety Clean, Separate, Cook, and Chill

Prepare and use sanitizers according to label instructions
• Offer sanitizers and wipes to customers to clean grocery cart/basket handles, or utilize store personnel to conduct cleaning/sanitizing
Help educate employees and customers on importance of social distancing:
- Signs
- Audio messages
- Consider using every other checkout lane to aid in distancing

Avoid displays that may result in customer gatherings; discontinue self-serve buffets and salad bars; discourage employee gatherings
- Place floor markings and signs to encourage social distancing

Shorten customer time in store by encouraging them to:
- Use shopping lists - Order ahead of time, if offered
- Set up designated pick-up areas inside or outside retail establishments

If offering delivery options:
- Ensure coolers and transport containers are cleaned and sanitized
- Maintain time and temperature controls
- Avoid cross contamination; for example, wrap food during transport

Encourage customers to use “no touch” deliveries
- Notify customers as the delivery is arriving by text message or phone call

Establish designated pick-up zones for customers
- Offer curb-side pick-up
- Practice social distancing by offering to place orders in vehicle trunks
Show your customers that food safety is your number #1 Priority

Enroll in the IAPMO’s Good Hygiene Rating Program today!

For HOREKA:

IAPMO PLATINUM
GOOD HYGIENE RATING

IAPMO GOLD
GOOD HYGIENE RATING

IAPMO SILVER
GOOD HYGIENE RATING

IAPMO BRONZE
GOOD HYGIENE RATING

For UKM:

IAPMO GOLD
HYGIENE RATING

IAPMO SILVER
HYGIENE RATING

IAPMO BRONZE
HYGIENE RATING

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