Food equipment

NSF International Standard/ American National Standard

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NSF International Standard/
American National Standard
for Food Equipment –

Food equipment

Standard Developer

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Contents

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Foreword[2]

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of food handling and processing equipment.

This Standard has been revised to include editorial changes to clarify requirements, achieve consistency with the "boilerplate" language in the NSF food equipment standards and update the normative references. Section 6.2, Thermometers, has been updated to address electronic thermometers power loss. The methods used for suspension preparation, controls, and analysis of *Escherichia coli* have been updated in annex A.

This Standard was developed by the NSF Joint Committee on Food Equipment using the consensus process described by the American National Standards Institute.

Suggestions for improvement of this Standard are welcome. Comments should be sent to Chair, Joint Committee on Food Equipment, c/o NSF International, Standards Department, P. O. Box 130140, Ann Arbor, Michigan, 48113-0140, USA.

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for Food Equipment –

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1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of food handling and processing equipment.

1.2 Scope

Equipment covered by this Standard includes, but is not limited to, bakery, cafeteria, kitchen, and pantry units and other food handling and processing equipment such as tables and components, counters, hoods, shelves, and sinks.

Section 7 of this Standard pertains to food handling and processing equipment that has been designed and manufactured for special use purposes. Food equipment designed and manufactured with a security package is utilized in environments such as correctional facilities, mental health facilities, or some schools. For these environments, where both sanitation and security are concerns, 7 contains exceptions to this Standard that shall only be applicable to the splash and nonfood zones of food equipment provided with a security package.

Equipment components and materials covered under other NSF or NSF/ANSI Standards or Criteria shall also comply with the requirements therein. This Standard is not intended to restrict new unit design, provided that such design meets the minimum specifications described herein.

1.3 Alternate materials, design, and construction

While specific materials, design, and construction may be stipulated in this Standard, equipment that incorporates alternate materials, design, or construction may be acceptable when such equipment meets the intent of the applicable requirements herein.

1.4 Measurement

Decimal and SI conversions provided parenthetically shall be considered equivalent. Metric conversions have been made according to IEEE/ASTM SI 10.

2 Normative references

The following documents contain provisions that, through reference, constitute provisions of this NSF/ANSI Standard. At the time this Standard was balloted, the editions listed below were valid. All documents are subject to revision, and parties are encouraged to investigate the possibility of applying the recent editions of the documents indicated below.