

NSF/ANSI 2 – 2008

Food equipment

**NSF International Standard/
American National Standard**



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NSF International Standard/
American National Standard
for Food Equipment –

Food equipment

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Contents

1	General	1
1.1	Purpose	1
1.2	Scope	1
1.3	Alternate materials, design, and construction	1
1.4	Measurement	1
2	Normative references	1
3	Definitions	2
4	Materials	3
4.1	Conformance with NSF/ANSI 51	3
4.2	Solder	3
4.3	Sound dampening material	3
4.4	Scrapping blocks	3
4.5	Wood-top bakers tables and cutting boards	3
5	Design and construction	3
5.1	General sanitation	3
5.2	Internal angles and corners, food zone	4
5.3	External angles and corners	4
5.4	Joints and seams	4
5.5	Fasteners	5
5.6	Insulation	5
5.7	Reinforcing and framing	5
5.8	Inspection and maintenance panels	5
5.9	Doors	5
5.10	Door tracks and guides	6
5.11	Door closers, handles, knobs, and pulls	6
5.12	Hinges	6
5.13	Covers	7
5.14	Edges and nosings	7
5.15	Openings to food zones	8
5.16	Louvers	8
5.17	Hardware	8
5.18	Latches and catches	8
5.19	Breaker strips	8
5.20	Equipment mounting	8
5.21	Legs and feet	9
5.22	Casters, rollers, and gliders	9
5.23	Open display stands and brackets	10
5.24	Counter tray slides	10
5.25	Shelving	10
5.26	Counter steps and platforms	11
5.27	Pipe chases	11
5.28	Enclosed spaces	11
5.29	Food and flatware containers and drawers	11
5.30	Pots, pans and utensils	11
5.31	Insets	11
5.32	Bins	12
5.33	Ice pans and bins	12
5.34	Food display cases	12
5.35	Food shields	12
5.36	Self-leveling storage systems	14

5.37	Dipper wells.....	14
5.38	Sinks	14
5.39	Dishtables and accessories	15
5.40	Sound dampening.....	16
5.41	Auxiliary cleaning facilities and accessories	16
5.42	Backsplashes	17
5.43	Tops of counters, tables, and back bars	17
5.44	Breakable glass components.....	17
5.45	Light fixtures.....	17
5.46	Thermometers.....	18
5.47	Beverage (urn) stands.....	18
5.48	Water stations	18
5.49	Drip pans	18
5.50	Syrup and crushed fruit containers	19
5.51	Food dispensing pumps.....	19
5.52	Canopies and hoods	19
5.53	Wood-top bakers tables and cutting boards	19
5.54	Synthetic bakers tables and cutting boards	20
5.55	Plumbing connections.....	20
5.56	Wheeled food service equipment.....	21
5.57	Conveyors	21
5.58	Enclosed food transport carts and cabinets.....	22
5.59	Custom equipment.....	22
6	Performance.....	23
6.1	Cleaning and sanitization procedures.....	23
6.2	Thermometers.....	24
7	Food equipment provided with a security package.....	25
7.1	General	25
7.2	Special tools.....	25
7.3	Fastening methods (splash zone).....	25
7.4	Fastening methods (nonfood zone)	25
7.5	Hinges	25
7.6	Hardware.....	25
7.7	Shelf brackets, pilasters, slides, or cleats	25
7.8	Kick plate.....	26
7.9	Drawers.....	26
7.10	Conveyor units	26
7.11	Labeling.....	26
8	Supplemental requirements for marine food equipment.....	26
8.1	Materials.....	26
8.2	Design and construction.....	27
Annex A	A1
A.1	Summary	A1
A.2	Equipment.....	A1
A.3	Microorganism.....	A1
A.4	Supplies	A1
A.5	Reagents.....	A1
A.6	Safety precautions and hazards	A2
A.7	Growth medium.....	A2
A.8	Culture of <i>E. coli</i>	A3

Annex B	B1
B.1	Purpose.....	B1
B.2	Field joints.....	B1
B.3	Service connections.....	B1
Annex C	C1

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Foreword²

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 edition of the Standard contains the following revision:

Issue 4

5.35 – Food Shields establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of food shields. This issue revises the requirements and adds requirements for food shields for elementary schools; multiple tier food shields, cooking and carving station food shields, and cafeteria counter food shields.

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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NSF International Standard for Food Equipment –

Food equipment

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.