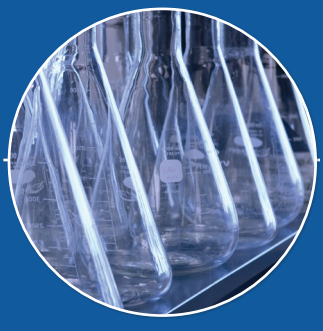
NSF International Standard /
American National Standard

NSF/ANSI 8 - 2009

Commercial Powered Food Preparation Equipment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NSF International Standard/
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for Food Equipment —

Commercial powered food preparation equipment

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Contents

Foreword[2]

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction, and performance of commercial powered food preparation equipment.

Issue 8 Boiler plate changes
Boilerplate updates relating to the family of food equipment standards were balloted and included normative reference updates, added new figures to the standard throughout, clarification to wording in 5 , 5.5.5 has an exemption for electrical cord strain reliefs in a non-food zone, 5.13.8 language was clarified, 5.14 was made consistent by using “into” in the heading and the paragraph of the text, and 5.18.2 on counter mounted equipment has additional language added relating to the footprint of the equipment

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.

[2] The information contained in this Foreword is not part of this American National Standard (ANS) and has not been processed in accordance with ANSI’s requirements for an ANS. Therefore, this Foreword may contain material that has not been subjected to public review or a consensus process. In addition, it does not contain requirements necessary for conformance to the Standard.

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NSF/ANSI Standard
for Food Equipment –

Commercial powered food preparation equipment

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, and construction of commercial food preparation equipment that is power operated. This Standard does not apply to manually operated equipment. This Standard does not contain safety requirements.

1.2 Scope

Equipment covered by this Standard includes, but is not limited to, coffee grinders, grinders, mixers, pasta makers, peelers, saws, slicers, tenderizers, and similar equipment.

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, and 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 within. 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.

ANSI Z97.1 2004. Safety Performance Specifications and Methods of Test for Safety Glazing Materials Used in Buildings [3]

ANSI/ASSE 1001–2002. *Performance Requirements for Atmospheric Type Vacuum Breakers* [4]

ANSI/ASSE 1020 – 2004. *Performance Requirements for Pressure Vacuum Breaker Assembly*[4]

ANSI/ASSE 1022 – 2003. *Performance Requirements for Backflow Preventer for Beverage Dispensing Equipment*[4]

ANSI/ASSE 1024– 2004. *Performance Requirements for Dual Check Backflow Preventers* [4]

ASSE 1032 – 2004. *Performance Requirements for Dual Check Valve Type Backflow Preventers for Carbonated Beverage Dispensers – Post Mix Type*[4]

ANSI/UL 197 – 2004. Standard for Commercial Electric Cooking Appliances[5]

ANSI/UL 471 – 2006. Standard for Commercial Refrigerators and Freezers[5]

APHA Standards Methods for the Examination of Water and Wastewater, 21st edition[6]

IAPMO – *Uniform Plumbing Code.* 2003[7]

ICC – *International Plumbing Code. 2003*[8]

IEEE/ASTM SI 10 – 2002. Standard for the Use of the International System of Units (SI): The Modern Metric System[9]

FDA Code of Federal Regulations, Title 21, (21 CFR) Part 131, Food and Drugs[10]

NSF/ANSI 51. *Food equipment materials*

NSF/ANSI 170. *Glossary of food equipment terminology*

USEPA Code of Federal Regulations, Title 40, Section 180.940, (40CFR180.940) *Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-Contact Surface Sanitizing Solutions)*[10]

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[3] American National Standards Institute, 25 West 43rd Street, New York, NY 10036 www.ansi.org

[4] ASSE International Office, 901 Canterbury, Suite A, Westlake, OH 44145 www.asse.org

[5] Underwriters Laboratories, Inc., 333 Pfingsten Road, Northbrook, IL 60062 www.ul.com

[6] American Public Health Association, 800 I Street, NW, Washington, DC 20001 www.apha.org

[7] International Association of Plumbing and Mechanical Officials (IAPMO), 5001 E. Philadelphia St., Ontario, CA 91761 www.iapmo.org

[8] International Code Council (ICC), 5203 Leesburg Pike, Suite 600; Falls Church, VA 22041 www.iccsafe.org

[9] ASTM International, 100 Barr Harbor Dr., West Conshohocken, PA 19428 www.astm.org

[10] U. S. Government Printing Office, Washington, DC 20402 www.gpo.gov