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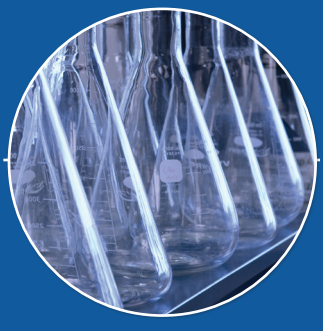
NSF/ANSI 12 - 2009

Automatic Ice Making Equipment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for Food Equipment –

Automatic ice making equipment

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Foreword[2]

NSF/ANSI 12 establishes minimum food protection and sanitation requirements for the materials, design, manufacture, and performance of automatic ice making equipment and their related components.

Updates in this standard include:

Issue 6 Boilerplate

This ballot updated the normative references and provided consistency with the "boilerplate" language in the NSF food equipment standards in breakable glass 5.24.3, Section 5 heading, figures and references throughout, 5.5.5 fasteners, 5.15 openings into food zones, and 5.19.2 equipment mounting.

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

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

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NSF/ANSI Standard
for Food Equipment –

Automatic ice making equipment

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of automatic ice making equipment and their related components.

1.2 Scope

This Standard contains requirements for automatic ice making equipment and devices used in the manufacturing, processing, storing, dispensing, packaging, and transportation of ice intended for human consumption. This Standard does not apply to equipment used solely in the manufacturing of block ice.

Automatic ice making 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.

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

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

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]

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

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

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

BS857:1967. *Specification for safety glass for land transport*[7]

IEEE/ASTM SI 10 – 2002. Standard for the Use of the International System of Units (SI): The Modern Metric System [8]

NSF/ANSI 51. *Food equipment materials*

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

USEPA Code of Federal Regulations, Title 40, (40 CFR) Part 152.500, *Pesticide Registration and Classification Procedures*[9]

USEPA Code of Federal Regulations, Title 40, (40 CFR) Section 180.940, *Environmental Protection Agency*[8]

USEPA *Pesticide Assessment Guidelines, Subdivision G: Product Performance*[10]

3 Definitions

Terms used in this Standard that have special technical meaning are defined in NSF/ANSI 170.

[4] ASSE International Office, P. O. Box 40362, Bay Village, OH 44140 www.asse.org

[5] Underwriters Laboratories, Inc., 33 Pfingsten Road, Northbrook, IL 60062 www.ul.com

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

[7] British Standard, 389 Chiswick High Road, London W4 4AL United Kingdom www.bsi-global.com

[8] Institute of Electrical and Electronics Engineers, Inc., 345 E. 47th Street, New York, NY 10017 www.ieee.org

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

[10] USEPA, Office of Pesticide Programs, Environmental Protection Agency, 1200 Pennsylvania Ave., NW, Washington, DC 20460 www.gpo.gov