NSF International Standard /
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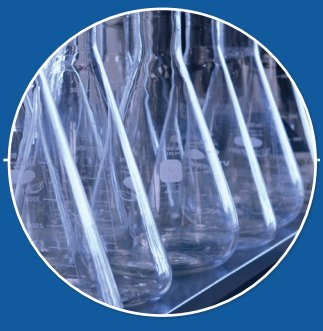
NSF/ANSI 2 - 2010

Food Equipment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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 edition of the Standard contains the following revision:

Issue 17

This revision eliminated the exemption for bun and baking pans that permits an unsealed seam on a rolled bead and clarified the requirements for attaching handles to lids in 5.30 Pots, pans, and utensils.

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 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.

ANSI Z97.1 – 2004. *Safety Performance Specifications and Methods of Test for 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 DualCheck Backflow Preventers*[4]

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

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.*[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]

NSF/ANSI 12. *Automatic ice making equipment*

NSF/ANSI 51. *Food equipment materials*

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

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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., 33 Pfingsten Road, Northbrook, IL 60062 www.ul.com

[6] British Standards, 389 Chiswick High Road, London W4 4AL, United Kingdom. www.sbsi.global.com

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

[8] International Code Council, 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