



*NSF International Standard /  
American National Standard*

## NSF/ANSI 8 - 2010

Commercial Powered  
Food Preparation Equipment



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Chair, Joint Committee on Food Equipment  
c. o. NSF International  
789 North Dixboro Road, P.O. Box 130140  
Ann Arbor, Michigan 48113-0140 USA  
Phone: (734) 769-8010  
Telex: 753215 NSF INTL  
FAX: (734) 769-0109  
E-mail: [info@nsf.org](mailto:info@nsf.org)  
Web: <http://www.nsf.org>

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for Food Equipment —

**Commercial powered food  
preparation 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 .....	3
4	Materials .....	3
4.1	Conformance with NSF/ANSI 51 .....	3
4.2	Solder .....	3
5	Design and construction .....	3
5.1	General sanitation .....	3
5.2	Internal angles and corners .....	4
5.3	External angles and corners .....	4
5.4	Joints and seams .....	4
5.5	Fasteners .....	4
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	Openings into food zones .....	7
5.15	Louvers .....	7
5.16	Hardware .....	7
5.17	Latches and catches .....	8
5.18	Equipment mounting .....	8
5.19	Legs and feet .....	8
5.20	Casters, rollers, and gliders .....	9
5.21	Pipe chases .....	9
5.22	Enclosed spaces .....	9
5.23	Breakable glass components .....	9
5.24	Plumbing connections .....	9
5.25	Motors and drives .....	10
5.26	Entry ports .....	10
5.27	Springs .....	10
5.28	Food cutters and food cutting attachments .....	10
5.29	Food mixers – horizontal .....	11
5.30	Food mixers – vertical .....	11
5.31	Grinders and choppers .....	11
5.32	Peelers .....	12
5.33	Saws .....	12
5.34	Deli slicer .....	13
5.35	Tenderizers .....	16
6	Performance .....	16
6.1	In-place cleaning and sanitization procedures .....	16
6.2	Gasket material durability test procedure .....	17
6.3	Gasket material detergent exposure test procedure .....	17
6.4	Gasket material sanitizer exposure test procedure .....	18
6.5	Lap shear test procedure .....	18
7	Food equipment provided with a security package .....	19
7.1	General .....	19
7.2	Special tools .....	20
7.3	Fastening methods (splash zone) .....	20

7.4	Fastening methods (nonfood zone)	20
7.5	Hinges	20
7.6	Hardware	20
7.7	Shelf brackets, pilasters, slides, or cleats	20
7.8	Kick plate	20
7.9	Drawers	20
7.10	Conveyor units	20
7.11	Labeling	20
	Figure 1a – External corners or angles	21
	Figure 1b – Examples of joints and seams formed by	21
	Figure 2 – Examples of acceptable reinforcing and framing	22
	Figure 3 – Single panel door	22
	Figure 4 – Glass Doors	23
	Figure 5 – Openings and rims – food zone	23
	Figure 6a– Example of Leg and Foot	24
	Figure 6b– Legs and Feet	24
	Figure 7 – Pipe chases	25
	Figure 8 – Typical chopper components	25
	Figure 9 – Attachment handle tolerance	26
	Figure 10 – Slicer parts	27
	Figure 11 – All Zones	28
	Figure 12 – Food Zone	29
	Figure 13 – Splash Zone	30
	Figure 14 – Non-Food Zone	31
	Figure 15 – Gauge Plate	32
Annex A		A1
	A.1 Summary	A1
	A.2 Equipment	A1
	A.3 Microorganisms	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



## Foreword<sup>2</sup>

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 9 Deli slicers

This revision updated the design and construction requirements and included test methods for deli slicers. The updates include but are not limited to:

- Requirements were added or further clarified for:
  - knives;
  - carriage tray;
  - carriage tray joints and seams;
  - power switch, indexing control, electrical components and lifting/tilting mechanism; and
  - gauge plates
- Requirements were established for manufacturers to include detailed cleaning and sanitizing instructions and a schedule for the inspection of gaskets and seals.
- Test methods were added to establish requirements for durability and exposure testing of gaskets materials used to seal carriage tray joints and seams.
- Minimum requirements were established for bonding when a sealant is used to seal carriage tray joints and seams.

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/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