



*NSF International Standard /
American National Standard*

NSF/ANSI 2 - 2012

Food Equipment



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NSF International Standard/
American National Standard
for Food Equipment –

Food equipment

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NSF International

NSF International Board of Directors

Designated as an ANSI Standard

October 16, 2012

American National Standards Institute

Prepared by
The NSF Joint Committee on Food Equipment

Recommended for Adoption by
The NSF Council of Public Health Consultants

Adopted by
The NSF Board of Directors
October 1952

Revised April 1965
Revised August 1968
Revised July 1973
Revised November 1977
Revised December 1980
Revised June 1982
Revised November 1987
Revised May 1992
Revised May 1996
Revised June 2002
 Editorial revision – April 2003
Revised February 2005
Revised September 2005
Revised May 2007

Revised March 2008
Revised May 2009
Revised May 2010
Revised October 2012

Published by

NSF International
PO Box 130140, Ann Arbor, Michigan 48113-0140, USA

For ordering copies or for making inquiries with regard to this Standard, please reference the designation “NSF/ANSI 2 – 2012.”

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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 18

This revision updated the Normative References and boilerplate language in: 1.4 Measurement; 5.43 Breakable glass components and 6.1 Cleaning and sanitization procedures.

Issue 21

This revision updated the requirement in 5.46 – Beverage (urn) stands to reflect advancements and changes in commercial hot and cold beverage 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 at standards@nsf.org, or 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 and significant figure rounding have been made according to IEEE/ASTM SI 10.