



*NSF International Standard /
American National Standard*

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Commercial Warewashing Equipment



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Foreword²

The purpose of this Standard is to establish minimum public health and sanitation requirements for the materials, design, construction, and performance of commercial spray-type dishwashing, glasswashing, and pot, pan, and utensil washing machines.

The Standard covers commercial dishwashing, glasswashing, and pot, pan, and utensil washing machines that wash their contents by applying sprays of detergent solutions and sanitize their contents by applying either hot water sprays or chemical sanitizing solutions. Both stationary rack and conveyor machines are covered by the scope of this Standard. All equipment previously covered by NSF 26 – 1980: *Pot, Pan, and Utensil Commercial Spray-type Washing Machines* is also covered by the scope of this Standard.

This edition of the Standard contains the following revisions:

Issue 14

This revision updated language for Section 5.9.2 stipulating methods of protecting connections to a water supply system.

Issue 16

This revision updated normative references in Section 2.

This revision also includes an editorial update to the names of the Annexes within. The Annexes are being changed from alpha characters to numeric, preceded by a 'Normative' or 'Informative'. The table below shows the previous name of the Annex with the corresponding new name of the Annex:

Annexes	
Previously known as:	Now known as:
Annex A	Normative Annex 1 (N-1)
Annex B	Normative Annex 2 (N-2)
Annex C	Informative Annex 1 (I-1)

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. This Standard is maintained on a Continuous Maintenance schedule and can be opened for comment at any time. Comments should be sent to: Chair, Joint Committee on Food Equipment at standards@nsf.org, or c/o NSF International, Standards Department, PO Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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NSF/ANSI Standard for Food Equipment – Commercial Warewashing Equipment

1 General

1.1 Purpose

This Standard establishes minimum public health and sanitation requirements for the materials, design, construction, and performance of commercial warewashing machines and their related components.

1.2 Scope

This Standard applies to commercial dishwashing, glasswashing, and pot, pan, and utensil washing machines that wash their contents by applying sprays of detergent solutions, with or without blasting media granules, and sanitize their contents by applying sprays of hot water or chemical sanitizing solutions. Stationary rack and conveyor machines are covered under this Standard. Equipment components and materials covered under other NSF or NSF/ANSI Standards or criteria shall also comply with the requirements herein. 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: *American National Standard for Metric Practice*.

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. The most recent published edition of the document shall be used for undated references.

40 CFR § 180.940, *Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-Contact Surface Sanitizing Solutions)*³

ANSI/ASSE 1001 – 2017, *Performance Requirements for Atmospheric Type Vacuum Breakers*⁴

³ US Government Printing Office. Washington, DC 20402. <www.gpo.gov>

⁴ ASSE International. 18927 Hickory Creek Drive, Suite 220, Mokena, Illinois 60448. <www.asse-plumbing.org>