NSF International Standard /
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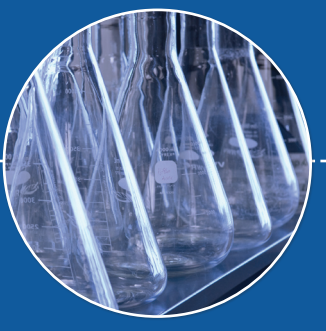
NSF/ANSI 8 - 2021

Commercial Powered Food Preparation Equipment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NSF International Standard /
American National Standard
for Food Equipment –

Commercial Powered Food Preparation Equipment

Standard Developer
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Contents

Foreword[2]

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.

This edition of the Standard contains the following revisions:

Issue 16

This revision modified language in Section 5.2.1 and added section 5.2.1.1 regarding internal angles and corners.

Issue 17

This revision affirms the proposed revised language for a normative reference in Section 2 of multiple Food Equipment Standards, regarding metric practice.

Issue 18

This revision updated language for Section N-1.8.2 (formerly Section A.8.2) regarding the challenge culture preparation for clean-in-place (CIP) performance testing.

Issue 19

This revision updates the terms IPC and in-place-cleaning to CIP throughout this Standard.

Issue 20

This revision updates the boilerplate language in Section 2 to match other Food Equipment standards.

The Interpretations Annex contains responses to interpretation requests. The responses will be published in each version of the Standard until such time that the interpretation response is no longer applicable.

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 Annexes have also been reordered so the Normative Annexes appear first, followed by the Informative Annexes. 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	Informative Annex 1 (I-1)

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This Standard and the accompanying text are intended for voluntary use by certifying organizations, regulatory agencies, and/or manufacturers as a basis of providing assurances that adequate health protection exists for covered products.

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.

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, Section 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 and significant figure rounding have been made according to IEEE/ASTM SI 10.

2 Normative references

The following documents contain requirements that, by reference in this text, constitute requirements of this Standard. At the time of publication, the indicated editions were valid. All of the documents are subject to revision and parties are encouraged to investigate the possibility of applying the most recent editions of the documents indicated below. The most recent published edition of the document shall be used for undated references.