



*NSF International Standard /  
American National Standard*

# NSF/ANSI 2 - 2021

## Food Equipment



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

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American National Standard  
for Food Equipment –

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## **Foreword<sup>2</sup>**

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.

The requirements established in this standard are intended to be consistent with the Food Code, recommendations of the US Public Health Service, Food and Drug Administration.

This edition of the standard contains the following revisions:

### **Issue 32**

This revision adds language regarding glass and glass-like tableware in Sections 4, 5, and 6. It also adds a reference diagram for the new language (Figure 29).

### **Issue 38**

This revision updates language regarding the use of load cells in Sections 6.2.1.2 and 6.2.2.2.

### **Issue 41**

This revision adds Section 5.46.4.4 and adds language to Section 6.3.3 regarding warewashing and hot food holding thermometers.

### **Issue 42**

This revision modifies language regarding the use of wood in Section 4.5.

Additionally, all figures in the document have been newly rendered and updated for clarity and consistency.

This standard was developed by the NSF Joint Committee on Food Equipment using the consensus process described by the American National Standards Institute.

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](mailto: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 – 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, tableware, 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, 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 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.

## 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 recent editions of the documents indicated below. The most recent published edition of the document shall be used for undated references.