

Commercial cooking, rethermalization, and powered hot food holding and transport equipment

NSF International Standard/
American National Standard



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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
Web: <http://www.nsf.org>

NSF International Standard/
American National Standard
for Food Equipment —

**Commercial cooking, rethermalization,
and powered hot food holding
and transport equipment**

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Contents

1	General	1
1.1	Purpose	1
1.2	Scope	1
1.3	Alternative materials, design, and construction	1
1.4	Measurement	1
2	Normative references	2
3	Definitions	3
4	Materials	3
4.1	Conformance with NSF/ANSI 51	3
4.2	Solder	4
4.3	Gaskets	4
4.4	Fryer and steam cooker baskets	4
4.5	Fat/oil fryers and filters	4
4.6	Beverage equipment	4
4.7	Brick	4
5	Design and construction	4
5.1	General sanitation	5
5.2	Internal angles and corners	5
5.3	External angles and corners	6
5.4	Joints and seams	6
5.5	Fasteners	6
5.6	Insulation	7
5.7	Reinforcing and framing	7
5.8	Inspection and maintenance panels	7
5.9	Doors	7
5.10	Door tracks and guides	8
5.11	Door closers, handles, knobs, and pulls	8
5.12	Hinges	8
5.13	Covers	9
5.14	Edges and nosings	9
5.15	Openings to food zones	10
5.16	Louvers	10
5.17	Hardware	10
5.18	Latches and catches	10
5.19	Breaker strips	10
5.20	Equipment mounting	10
5.21	Legs and feet	11
5.22	Casters, rollers, and gliders	11
5.23	Shelving	11
5.24	Pipe chases	12
5.25	Enclosed spaces	12
5.26	Drawers	12
5.27	Insets	12
5.28	Food shields	12
5.29	Breakable glass components	12
5.30	Light fixtures	13
5.31	Plumbing connections	13
5.32	Grease receptacles	14
5.33	Fry top ranges and griddles	14
5.34	Open top ranges	14

5.35	Ovens	14
5.36	Reel-type ovens (revolving tray ovens)	14
5.37	Broilers, rotisseries and salamanders	15
5.38	Fat/oil fryers and fat/oil filters.....	15
5.39	Entry ports	15
5.40	Cappuccino machines with milk reservoirs	15
5.41	Coffee urns	15
5.42	Jacketed kettles and urns.....	16
5.43	Steam tables and bains-marie.....	16
5.44	Popcorn cabinets.....	16
5.45	Hot food holding and hot food transport equipment	16
5.46	Proofing boxes and proofing cabinets	17
5.47	Rethermalization equipment.....	17
6	Performance	17
6.1	Enclosed hot food holding equipment and hot food transport cabinets.....	17
6.2	Open top hot food holding equipment.....	18
6.3	Rethermalization equipment	19
6.4	Cleaning and sanitization procedures.....	20
6.5	Pyrolytic self-cleaning ovens.....	21
6.6	Abrasion resistance of asbestos cement flat sheet	21
6.7	Open heated merchandisers.....	22
7	Food equipment provided with a security package	23
7.1	General	23
7.2	Special tools.....	23
7.3	Fastening methods (splash zone).....	23
7.4	Fastening methods (non-food zone)	23
7.5	Hinges	23
7.6	Hardware.....	24
7.7	Shelf brackets, pilasters, slides, or cleats	24
7.8	Kick plate.....	24
7.9	Drawers.....	24
7.10	Conveyor units.....	24
7.11	Labeling	24
Annex A	A1
A.1	Test media for open hot food holding equipment.....	A1
A.2	Test media for rethermalization equipment	A2
A.3	Test media for open heated merchandisers.....	A3
Annex B	B1
B.1	Purpose	B1
B.2	Preparation of exposure water.....	B1
B.3	Exposure protocol	B1
Annex C	C1
C.1	Materials	C1
C.2	Design and construction	C1
Annex D	D1
D.1	Summary.....	D1
D.2	Equipment	D1
D.3	Microorganism.....	D1
D.4	Supplies	D1
D.5	Reagents.....	D1

D.6 Safety precautions and hazards	D2
D.7 Growth medium	D2
D.8 Culture of <i>E. coli</i>	D3

Foreword²

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction and performance of commercial cooking, rethermalization, and powered hot food holding and transport equipment.

This Standard uses inch-pound units as the primary units with SI (metric) units provided in parentheses for informational purposes. The Joint Committee carried a motion that this convention be adopted in future revisions to this Standard. The SI units provided in parentheses generally represent a hard conversion of the inch-pound units, meaning that the SI value may have been rounded to provide a reasonable and measurable dimension.

This Standard was revised to correct printing errors in figures 4 through 7.

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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1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of commercial cooking, rethermalization, and hot food holding and transport equipment and their related components. This Standard does not contain safety requirements.

1.2 Scope

Equipment covered by this Standard includes, but is not limited to, ranges, ovens, fat/oil fryers, fat/oil filters, griddles, tilting griddle skillets, broilers, steam and pressure cookers, kettles, rotisseries, toasters, coffee makers and other hot beverage makers, component water heating equipment, proofing boxes and cabinets, hot food holding equipment, rethermalization equipment, and hot food transport cabinets.

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 non-food 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 Alternative 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.