



*NSF International Standard /  
American National Standard*

## NSF/ANSI 25 - 2023

Vending Machines  
for Food and Beverage



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NSF International Standard /  
American National Standard  
for Food Equipment –

# **Vending Machines for Food and Beverages**

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**NSF International**

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## Abbreviations

The following tables are provided as a reference for unit abbreviations for common forms of measurement used within NSF documents.

General		
time	second	s
	minute	min
	hour	h
	day	d
	week	wk
	month	mo
	year	yr
length	inch	in
	foot	ft
	yard	yd
	micrometer	µm
	nanometer	nm
	millimeter	mm
	centimeter	cm
	meter	m
kilometer	km	
liquid measure	milliliter	mL
	liter	L
	liters per day	LPD
	liters per minute	LPM
	ounce	oz
	pint	pt
	quart	qt
	gallon	gal
	gallons per minute	GPM
	gallons per day	GPD
weight	microgram	µg
	picogram	pg
	nanogram	ng
	milligram	mg
	centigram	cg
	gram	g
	kilogram	kg
	pound	lb
	ton	t
	metric ton	mt

Miscellaneous		
misc	colony-forming units	cfu
	molarity	M
	normality	N
concentration	parts per million	ppm
pressure	pounds per square inch	psi

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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, construction, and performance of dispensing freezers and related components.

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

This edition of the standard contains the following revisions:

### **Issue 18**

This revision adds new language regarding the dispensing of time / temperature control (TCS) for safety food as Section 5.1.2.1.

### **Issue 23**

This revision adds language regarding equipment mounting as Sections 5.19.9 and 5.19.10.

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, P.O. Box 130140, Ann Arbor, Michigan 48113-0140, U.S.A.

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# NSF/ANSI Standard for Food Equipment —

## Vending Machines for Food and Beverage

### 1 General

#### 1.1 Purpose

This standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of vending machines for food and beverages and their components.

#### 1.2 Scope

This standard contains requirements for food and beverage vending machines that vend packaged food and beverages and those that vend food and beverages in bulk.

Vending machine materials and components covered under other NSF or NSF/ANSI standards or criteria shall also conform to the requirements therein. This standard is not intended to restrict new design, provided 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, vending machines that incorporate alternate materials, design, and construction may be acceptable when such equipment meets 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.<sup>3</sup>

### 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.

40 C.F.R. § 180.940, *Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-Contact Surface Sanitizing Solutions)*<sup>4</sup>

<sup>3</sup> Institute of Electrical and Electronics Engineers, Inc. 3 Park Avenue, New York, NY 10016. <[www.ieee.org](http://www.ieee.org)>

<sup>4</sup> National Archives and Records Administration, Office of the Federal Register. 7 G Street NW, Suite A-734, Washington, DC 20401. <[www.ecfr.gov](http://www.ecfr.gov)>