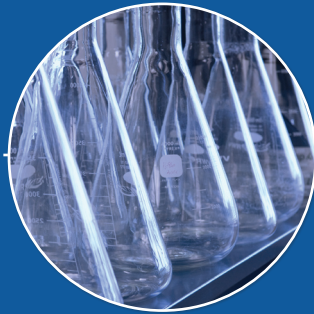




*NSF International Standard /
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NSF/ANSI 2 - 2019

Food Equipment



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for Food Equipment –

Food Equipment

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Foreword²

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.

This edition of the Standard contains the following revisions:

Issue 33

This revision modifies language for the term 'Dinnerware' in Sections 1 and 5.

Issue 34

This revision changes the terms in-place cleaning and IPC to clean-in-place and CIP in Sections 5 and 6, and in Annex N-1 (formerly Annex A).

Issue 35

This revision updates the date on the Section 2 Normative Reference for IEEE/ASTM SI 10.

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	Informative Annex 1 (I-1)
Annex C	Informative Annex 2 (I-2)
Annex D	Informative Annex 3 (I-3)
Annex E	Informative Annex 4 (I-4)
Annex F	Informative Annex 5 (I-5)

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 – 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.