

STANDARD INFORMATION

Standard Number: NSF/ANSI 2

Standard Name: Food Equipment

Standard Edition and Issue Date: 2018 Edition, dated April 2, 2018

Date of Revision: 2015 Edition, dated December 11, 2015

Date of Previous Revision of Standard: 2014 Edition, dated February 4, 2014

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **December 1, 2019**

IMPACT, OVERVIEW, AND ACTION REQUIRED

Impact Statement: A review of all Listing Reports is necessary to determine which products comply with new/revise requirements and which products will require re-evaluation. **NOTE:** Effective immediately, this revised standard will be exclusively used for evaluation of new products unless the Applicant requests in writing that current requirements be used along with their understanding that their listings will be withdrawn on Effective Date noted above, unless the product is found to comply with new/revise requirements.

Overview of Changes

The 2015 Edition includes:

- Limitations to use of sealants
- Exemption for lesser radii for internal angles and corners in a food zone
- Defining use of gliders

The 2018 Edition includes:

- Requirements for dinnerware previously found in NSF/ANSI Standard 36 (now withdrawn)
- Editorial clarifications

Specific details of new/revise requirements are found in table below.

If the applicable requirements noted in the table are not described in your report(s), these requirements will need to be confirmed as met and added to your report(s) such as markings, instructions, test results, etc. (as required).

Client Action Required:

Information – To assist our Engineer with review of your Listing Reports, please submit technical information in response to the new/revise paragraphs noted in the attached or explain why these new/revise requirements do not apply to your product (s).



Current Listings Not Active? – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records. We will do this at no charge as long as Intertek is notified in writing prior to the review of your reports.

STANDARD INFORMATION

- New additions to the standard are shown in blue
- Language removed from the standard shown in red with strikethrough
- New requirements for which additional evaluation or testing may be necessary (depending on applicability to the listed product) are shaded in light gray

CLAUSE	VERDICT	COMMENT
The following changes reflect the revisions in the 2015 Edition		
4	---	Materials
4.7	---	Sealants
---		Sealants shall meet the requirements for the zone of intended use and shall only be used as permitted in 5.4.4 and 5.5.2.
<i>Note: The above addition is intended to clarify limitations on the use of sealants to include only those applications defined within the standard as opposed to other attempted uses (such as applying a sealant over an entire fastener head to include fasteners in an area where they are not typically permitted or applying sealant to render a textured surface smooth).</i>		
5	---	Design and construction
5.2	---	Internal angles and corners, food zone
5.2.1.3	Exemption	Lesser radii may be used only when necessary to ensure proper functioning of parts such as: — sealing ring grooves — precision operating parts provided they are easily cleanable
5.22	---	Casters, rollers, and Gliders
5.22.1	---	Casters, rollers, and Gliders shall meet the construction and materials requirements for nonfood zones.
5.22.2	---	Casters, rollers, and Gliders shall be easily cleanable.
5.22.3		Gliders shall not create upward facing recesses and/or pockets when installed.
5.23	Editorial (to separate casters from gliders)	Casters
5.23.1		Casters shall meet the construction and material requirements for nonfood zones.
5.23.2		Casters shall be easily cleanable.
The following changes reflect the revisions in the 2018 Edition		
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, dinnerware, hoods, shelves, and sinks.
4	---	Materials
4.7	---	Sealants



CLAUSE	VERDICT	COMMENT
---	Clarification	Sealants shall meet the requirements for the zone of intended use and shall only be used as permitted in 5.4.4 and 5.5.2 and 5.34
<i>Note: The addition of clause 5.34 above is for clarification purposes only, requirements found in 5.34 are not new</i>		
5	---	Design and construction
5.1	---	General sanitation
5.2.1.3	Editorial (to remove redundancy)	Lesser radii may be used only when necessary to ensure proper functioning of parts such as: — sealing ring grooves — precision operating parts provided they are easily cleanable.
5.56	---	Plumbing connections
5.56.4	---	Backflow prevention
5.56.4.1	Editorial (to correct an unintentional deletion from 2007 revision)	Units intended to be connected to a water supply system under pressure shall have one of the following: — an air gap at least twice the diameter of the water supply inlet but not less than 1.0 in (25 mm); or — a vacuum breaker that conforms to ANSI/ASSE 1001, Atmospheric Type Vacuum Breakers (for intermittent pressure conditions); or — a vacuum breaker that conforms to ANSI/ASSE 1020, Pressure Vacuum Breaker Assembly (for continuous pressure conditions); or — a backflow prevention device that conforms to ANSI/ASSE 1022, Backflow Preventer for Beverage Dispensing Equipment; or — a backflow prevention device that conforms to ANSI/ASSE 1024, Dual Check Backflow Preventers; or — a backflow prevention device that conforms to ASSE 1032, Dual Check Valve Type Backflow Preventers for Carbonated Beverage Dispensers – Post Mix Type; or — a statement in the installation instruction and on a label permanently affixed to the equipment that clearly indicates that the equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.
5.61	---	Identification mark
---		Dinnerware products shall have a permanent marking or an identification plate that denotes the manufacturer's name and product model number. If the manufacturer has more than one production location for the dinnerware product, then the production location shall be identified on the marking or identification plate.
<i>Note: NSF/ANSI Standard 36 for Dinnerware has been withdrawn. Those dinnerware requirements determined to still be relevant were combined into NSF/ANSI Standard 2.</i>		
CUSTOMERS PLEASE NOTE: This Table and column “Verdict” can be used in determining how your current or future production is or will be in compliance with new/revised requirements.		