

STANDARD INFORMATION

Standard Number: NSF/ANSI 4

Standard Name: Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Transportation Equipment

Standard Edition and Issue Date: 2016 Edition; Designated as a ANSI Standard April 14, 2016

Date of Revision: Revised November 2016

Date of Previous Revision of Standard: 2014 Edition; Designated as a ANSI Standard, Revised October 2014

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **February 26, 2018**

IMPACT, OVERVIEW, AND ACTION REQUIRED

Impact Statement: A review of all Listing Reports is necessary to determine which products comply with new/revised 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requests in writing that current requirements be used along with their understanding that their listings will be withdrawn on Effective Date noted above, unless the product is found to comply with new/revised requirements.

Overview of Changes:

- Changes to section 4.6, affecting equipment containing brass/bronze in contact with food (coffee, tea, water)
- Changes to section 5, 5.4.7, and 8 affecting floorless heating equipment
- Changes to test specifications in 6.2.2.1 and 6.7.2.1 for open top hot food holding equipment and open heated merchandisers.

Specific details of new/revised requirements are found in table on following page

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/revised paragraphs noted in the attached or explain why these new/revised 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 – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records.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.ca



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CLAUSE	VERDICT	COMMENT
4	Info	Materials
4.6	Info	<p>Beverage Equipment</p> <p>Revised Requirement: Affects any equipment with brass/bronze in contact with tea, coffee, or water intended for human consumption.</p> <p>Previous lead content requirements were removed and are now superseded by those in NSF/ANSI 51: Food Equipment Materials (NSF/ANSI 4, Section 4.1 requires materials conform with NSF/ANSI 51).</p> <p>Removed: Beverage equipment having brass or bronze components in contact with tea, coffee, or water (as permitted under NSF/ANSI 51) shall not impart a lead (Pb) concentration greater than 15 µg/L when tested in accordance with NSF/ANSI 51.</p> <p>---</p> <p>New Requirements (located in clause 4.2.3.3 of NSF/ANSI 51, 2014): Equipment having brass or bronze components in contact with tea, coffee, or water (as permitted in 4.2.3.2), which is intended for human consumption, shall be evaluated for weighted average lead content in accordance with NSF/ANSI 372 – <i>Drinking Water System Components – Lead Content</i>. The weighted average lead content of the water contact portion of the equipment shall be ≤ 0.25%.</p> <p>NOTE 1 – If a coating (organic or metallic) is applied to the brass or bronze components, evaluation to NSF/ANSI 372 is still applicable. NOTE 2 – Equipment such as but not limited to proofers, steamers, combination ovens and other systems with similar humidification and vaporization pathways shall be exempt from 4.2.3.3.</p>
5	Info	Design and Construction
5	Clarification	<p>Note added for clarification purposes: Unless otherwise specified, the interiors of heated compartments, such as those in ovens, steam cookers, pressure cookers, proofing cabinets, rethermalization equipment, hot food transport cabinets, and hot food holding cabinets, shall conform to the splash zone design and construction requirements of this Standard. Food zone material requirements shall apply.</p> <p>NOTE — For floorless walk-in or roll-in equipment, food zone material requirements shall not apply to the floor.</p>
5.4	Info	Joints and Seams



CLAUSE	VERDICT	COMMENT
5.4.7	Clarification	<p>New clause added for clarification purposes: Walk-in or roll-in equipment without prefabricated floors shall be designed and manufactured so that the seams formed between the walls and floor or base may be closed and sealed upon assembly of the equipment.</p>
6.2	Info	Open top hot food holding equipment
6.2.2	Info	Test Method
6.2.2.1	Updated Specification	<p>Updated requirements shown in blue: The performance of open hot food holding equipment shall be evaluated within a test chamber maintained under the following conditions for the duration of the test: – ambient temperature of 73 ± 3 °F (23 ± 2 °C), as measured approximately 10 in (250 mm) from test unit and 36 in (90 cm 914 mm) from the floor; – no vertical temperature gradient exceeding 1.5 °F per foot (2.5 °C per meter); and – maximum air current velocity of 50 ft/min (15.2 m/min) across the surfaces of the test pans. no air currents with velocities greater than 50 ft/min (15.2 m/min) measured at a position that is:</p> <ol style="list-style-type: none"> 1) centered side-to-side in relation to the equipment under test, and 2) 10 ± 1 in (254 ± 25 mm) above the top rim of the test pans, and 3) 10 ± 1 in (254 ± 25 mm) in front of the unit.
6.7	Info	Open heated merchandisers
6.7.2	Info	Test Method
6.7.2.1	Updated Specification	<p>Updated requirements shown in blue: The performance of open heated merchandisers shall be evaluated within a test chamber maintained under the following conditions for the duration of the test: – ambient temperature of 73 ± 3 °F (23 ± 2 °C) as measured approximately 10 in (250 mm) from the test unit and 36 in (914 mm) from the floor; – no vertical temperature gradient exceeding 1.5 °F per foot (2.5 °C per meter); and – no air currents with velocities greater than 50 ft/min (15.2 m/min) across the surfaces of the test containers measured at a position that is:</p> <ol style="list-style-type: none"> 1) centered side-to-side in relation to the equipment under test, and 2) 10 ± 1 in (254 ± 25 mm) above the lowest heating surface, and 3) 10 ± 1 in (254 ± 25 mm) in front of the unit



CLAUSE	VERDICT	COMMENT
8	Info	Product literature
8		New requirements for floorless heating equipment: The product manual and installation manual for floorless walk-in or roll-in equipment shall state the equipment is to be installed on flooring materials that are corrosion resistant and cleanable. Flooring materials meeting these requirements may include masonry materials.
Annex D	Info	New informative annex added: Flooring Recommendations for Proofer and Ovens Constructed Without Floors
		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.