

STANDARD INFORMATION

Standard Number: NSF/ANSI 8

Standard Name: Commercial Powered Food Preparation Equipment

Standard Edition and Issue Date: 2018 Edition, dated January 5, 2018

Date of Previous Revision of Standard: 2017 Edition, dated February 9, 2017

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/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requests in writing that current requirements be used along with their understanding that their listings will be withdrawn on Effective Date noted above, unless the product is found to comply with new/revised requirements.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

- Addition of requirements specifying that sealants or gaskets are not permitted for use on the **knife cover of a deli slicer**

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 – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records.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.



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- 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
5	---	Design and construction
5.1	---	General sanitation
5.1.3	Editorial (consistency)	Food zones shall be readily accessible and easily cleanable or shall be designed and manufactured for in-place cleaning when a readily accessible design is not feasible.
Note 5.1.3.1	Changed from note to clause	In heavy duty or high speed equipment that requires close tolerances on assembled parts and secure fastening for safety or continuing function, simple tools may be used for disassembly. In such instances, parts of the equipment requiring cleaning shall be accessible and cleanable.
5.34	---	Deli Slicers
5.34.1	---	Knife
5.34.1.6		Sealants or gaskets shall not be used on the knife cover.
NA	---	Note: This includes the under/backside of the knife cover

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.