

STANDARD INFORMATION

Standard Number: NSF/ANSI 6

Standard Name: Dispensing Freezers

Standard Edition and Issue Date: 2018 Edition Dated June 22, 2018

Date of Revision: June 22, 2018

Date of Previous Revision of Standard: 2016 Edition Dated March 9, 2016

EFFECTIVE DATE OF NEW/REVISED REQUIREMENTS

Effective Date: **June 22, 2020**

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requests in writing that current requirements be used along with their understanding that their listings will be withdrawn on Effective Date noted above, unless the product is found to comply with new/revise requirements.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

- cleaning and sanitizing procedures, governing integral electronic instruction plates on dispensing freezers
- dispensing unit lockout time period
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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:

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 – Please immediately identify any current Listing Reports or products that are no longer active and should be removed from our records.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

CLAUSE	VERDICT	COMMENT
		<i>Additions to existing requirements are <u>underlined</u> and deletions are shown lined out below.</i>
5	Info	Design and construction
5.28	Info	Remote product supply systems
		<i>New clause added;</i>
5.28.3		Remote product supply systems shall not be used with heat treatment dispensing freezers.
5.30	Info	Heat treatment dispensing freezer
5.30.1	Info	Heat treatment cleaning and sanitizing
		Dispensing lockout manual cleaning and sanitization frequency
5.30.1.4		A heat treatment dispensing freezer shall be equipped with a dispensing lockout that is activated if the dispensing freezer has not been completely disassembled for manual cleaning and sanitization in accordance with the manufacturer's instructions within a specified time period. The manufacturer shall specify the maximum number of days the dispensing freezer may be operated before being disassembled and manually cleaned and sanitized. The specified period shall not exceed 42 d (1,008 h) <u>for machines with non-pre-packaged product</u> or 92 d (2,208 h) <u>for machines with pre-packaged product</u> . The dispensing lockout mechanism shall be designed so that the lockout cannot be reset or overridden by the partial disassembly of the equipment or by means of a manual switch or similar device.
6	Info	Performance
6.5	Info	Heat treatment cycle – Heat treatment efficacy



CLAUSE	VERDICT	COMMENT
		For machines with pre-packaged product
6.5.2.2		<p>The dispensing freezer shall be operated in accordance with the manufacturer's instructions. After the freezer dispenses and discards 250 mL of product, a heat treatment cycle shall be started. Upon completion of one heat treatment cycle, four 40 mL samples shall be collected by dispensing product into sample bottles. 40 mL of product shall be dispensed and discarded between each two sample collections. The freezer shall be allowed to operate for a total of 24 h, including a minimum of 12 h in the standby mode (if available) before starting the next heat treatment cycle. Prior to the start of the next heat treatment cycle, the product path shall be refilled with inoculated product mix (challenge suspension) so that the E. coli density in the product path is at least 1×10^4 cfu/mL. The procedures described in this paragraph shall be repeated each day for as many days (not to exceed 92 d) as is recommended by the manufacturer between manual cleaning and sanitization of the dispensing freezer.</p> <p>All samples and controls shall be enumerated by the Standard Plate Count and Violet Red Bile Agar Pour Plate Methods in accordance with APHA, Standard Methods for the Examination of Dairy Products.5</p> <p><u>All product tubing and connectors shall be inspected each day of the test for any deterioration, deformation, or product leakage.</u></p>
		Acceptance criteria
6.5.3		<p>The plate counts for each of the collected samples shall not exceed the following:</p> <ul style="list-style-type: none"> — total plate count organisms: 5×10^4 cfu/mL; and — coliform organisms (E. coli): 10 cfu/mL. <p><u>The product tubing and connectors shall show no visible deterioration, deformation, or product leakage during the test.</u></p>
6.9	Info	Dispensing lockout verification – Manual cleaning and sanitization frequency
		Performance requirement
6.9.1		<p>A dispensing lockout shall be activated if the dispensing freezer has not been disassembled for manual cleaning and sanitization in accordance with the manufacturer's instructions. The specified period of 1008 h (42 d) since the machine was last disassembled for manual cleaning and sanitization <u>shall not exceed 42 d (1008 h) for machines with non-pre-packaged product or 92 d (2208 h) for machines with prepackaged product.</u> The lockout shall prohibit the dispensing of frozen product until the dispensing freezer has been disassembled for manual cleaning and sanitization in accordance with the manufacturer's instructions.</p>
7	Info	Product literature
7.2	Info	For machines with prepackaged product



CLAUSE	VERDICT	COMMENT
		<i>New clause added;</i>
7.2.2		If the manufacturer intends for any parts to be replaced prior to or after the prescribed breakdown period ends, such information will be provided in the equipment’s operations manual.
		<i>New clause added;</i>
		Cleaning and sanitizing procedures
7.4		The manufacturer’s recommended cleaning and sanitizing procedures shall be viewable on each dispensing freezer by means of a permanent label, instruction plate, or integral electronic display. Integral electronic displays shall be designed so that they are viewable throughout the cleaning and sanitizing process. The procedures shall call attention to the need to comply with minimum cleaning and sanitizing frequencies specified by the federal, state, or local regulatory agency having jurisdiction.
		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.