**ANNEX 8**

**List of American National Standards for Food Equipment**

The following standards were established and adopted by the ANSI process as minimum voluntary consensus standards are also used internationally:

NSF/ANSI 2 Food equipment

NSF/ANSI 3 Commercial warewashing equipment

NSF/ANSI 4 Commercial cooking, rethermalization, and powered hot food holding and transport equipment

NSF/ANSI 5 Water heaters, hot water supply boilers, and heat recovery equipment

NSF/ANSI 6 Dispensing freezers

NSF/ANSI 7 Commercial refrigerators and freezers

NSF/ANSI 8 Commercial powered food preparation equipment

NSF/ANSI 12 Automatic ice making equipment

NSF/ANSI 13 Refuse processors and processing systems

NSF/ANSI 18 Manual food and beverage dispensing equipment

NSF/ANSI 20 Commercial bulk milk dispensing equipment

NSF/ANSI 21 Thermoplastic refuse containers

NSF/ANSI 25 Vending machines for food and beverages

NSF/ANSI 29 Detergent and chemical feeders for commercial spray-type dishwashing machines

NSF/ANSI 35 High pressure decorative laminates (HPDL) for surfacing food service equipment

NSF/ANSI 36 Dinnerware

NSF/ANSI 37 Air curtains for entranceways in food and food service establishments

NSF/ANSI 51 Food equipment materials

NSF/ANSI 52 Supplemental flooring

NSF/ANSI 59 Mobile food carts

NSF/ANSI 169 Special purpose food equipment and devices

[ANSI/UL 2007A](http://standardscatalog.ul.com/standards/en/standard_2007A) Shatter Containment of Lamps for Use in Regulated Food Establishments

ANSI/UL 2333 Infrared Thermometers