

## 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	Shatter Containment of Lamps for Use in Regulated Food Establishments
ANSI/UL 2333	Infrared Thermometers