

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



720 South Colorado Blvd.
Suite 1000-N
Denver, Colorado 80246-1926
Phone (303) 756-9090
Fax (303) 691-9490
www.neha.org

January 12, 2018

Conference for Food Protection 2018
30 Elliott Court
Martinsville, IN 46151

To Whom It May Concern:

The National Environmental Health Association (NEHA) is pleased to provide this letter of support for the 2018 CFP Issue titled: *Amend Food Code to specify the standards for food equipment certification*, which was drafted by NSF International.

While Section 4-205.10 of the Model Food Code identifies the need for food equipment to be certified by an ANSI-Accredited organization in order to obtain automatic acceptance as Code compliant, it is lacking with respect to identifying a specific standard(s) for the equipment to be certified to. The language proposed in this issue submission identifies the appropriate national standard(s) for product certification. Addition of this language satisfies both the need for certification as well as the means of certification.

NEHA urges the Conference for Food Protection to accept this issue and incorporate the suggested language into the Model Food Code.

Sincerely yours,

David T. Dyjack, Dr.PH, CIH
Executive Director & CEO



January 11, 2018

Conference for Food Protection
30 Elliott Court
Martinsville, IN 46151

To Whom It May Concern:

The American National Standards Institute (ANSI) is pleased to provide information on the American National Standards process, in relation to the 2018 CFP issue titled: *Amend Food Code to specify the standards for food equipment certification.*

While Section 4-205.10 of the Model Food Code identifies the need for food service equipment to be certified by an ANSI-accredited organization, it does not address the standards to which the equipment should conform. Specifically, the National Technology Transfer and Advancement Act (NTTAA) of 1996 directs government agencies to “use technical standards”, such as American National Standards, “developed or adopted by voluntary consensus standards bodies if compliance would not be inconsistent with applicable law or otherwise impracticable.”

ANSI facilitates the development of American National Standards by accrediting the procedures of standards developing organizations (SDOs). These groups work cooperatively to develop voluntary national consensus standards. Accreditation by ANSI signifies that the procedures used by the standards body in connection with the development of American National Standards meet the Institute’s essential requirements for openness, balance, consensus and due process. These requirements are consistent with the principles outlined in the NTTAA.

ANSI does not comment on the technical content of specific American National Standards, but can attest to the integrity of the process by which the standards were developed. Finally, identifying American National Standards as appropriate for use in an ANSI-accredited certification program does not preclude the acceptance of other standards.

Sincerely,

A handwritten signature in black ink, appearing to read "Mary Saunders", is written over a light blue circular stamp that is partially obscured by the signature.

Mary Saunders
Vice President for Government Relations and Public Policy



January 12, 2018

Conference for Food Protection
2018 Biennial Meeting

To Whom It May Concern:

We are writing in support of the NSF proposal to add language to the Food Code that would clarify the appropriate ANSI accredited standards by which Food Equipment is certified to by an ANSI accredited organizations.

This language is needed not only to ensure that the equipment being installed is certified to the correct standards referenced in the Food Code, but also to ensure that Authorities having Jurisdiction (AHJs) have clear direction to enable them to quickly and accurately verify that the equipment has been certified to the correct standard.

We hope that the Conference for Food Protection will closely consider this issue and agree that it is in the best interest of the Food Code to reference these standards.

Best Regards,

Maggie Carroll

Marguerite (Maggie) Carroll
Manager - Codes and Regulatory Services
Distinguished Member of Technical Staff

UL LLC
47173 Benicia Street
Fremont, CA 94538
T: 510.319.4023
M: 510.299.6984
Marguerite.e.carroll@ul.com

