



## Summary of Substantive Changes between the 2015 and the 2018 editions of NSF/ANSI 2 “Food equipment”

Presented to the IAPMO Standards Review Committee on November 9, 2018

**General:** The changes to this standard should not have an impact on currently listed products. The significant changes are:

- Expanded the scope to include dinnerware to the list of examples of equipment covered by this standard (see Section 1.2)
- Expanded allowable use of sealants to include for ice pans and bins (see Section 4.7)
- Added another requirement option for adding units to the water supply system under pressure (see Section 5.56.4.1)

Section 1.2, Scope: Added dinnerware to equipment covered by this standard, as follows:

### 1.2 Scope

*Equipment covered by this Standard includes, but is not limited to, bakery, cafeteria, kitchen, and pantry units and other food handling and processing equipment such as tables and components, counters, dinnerware, hoods, shelves, and sinks.*

Section 4.7, Sealants: Expanded allowable use of sealants to include for ice pans and bins covered in section 5.34, as follows:

### 4.7 Sealants

*Sealants shall meet the requirements for the zone of intended use and shall only be used as permitted in 5.4.4, ~~and~~ 5.5.2 and 5.34.*

Section 5.2, Internal angles and corners, food zone: Removed one of the examples where lesser radii of three planes intersection are acceptable, as follows:

*5.2.1.3 Lesser radii may be used only when necessary to ensure proper functioning of parts such as: sealing ring grooves; and precision operating parts.  
~~provided they are easily cleanable.~~*

Section 5.56.4, Backflow prevention: Added a new option for adding units to the water supply system under pressure, as follows:

*5.56.4.1 Units intended to be connected to a water supply system under pressure shall have one of the following:*

- an air gap at least twice the diameter of the water supply inlet but not less than 1.0 in (25 mm); or*
- a vacuum breaker that conforms to ANSI/ASSE 10015, Atmospheric Type Vacuum Breakers (for intermittent pressure conditions); or*
- a vacuum breaker that conforms to ANSI/ASSE 10205, Pressure Vacuum Breaker Assembly (for continuous pressure conditions); or*
- a backflow prevention device that conforms to ANSI/ASSE 10225, Backflow Preventer for Beverage*



*Dispensing Equipment; or*

*- a backflow prevention device that conforms to ANSI/ASSE 10245, Dual Check Backflow Preventers; or*

*- a backflow prevention device that conforms to ASSE 10325, Dual Check Valve Type Backflow Preventers for Carbonated Beverage Dispensers - Post Mix Type; or*

*- a statement in the installation instruction and on a label permanently affixed to the equipment that clearly indicates that the equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.*