



Summary of Substantive Changes between the 2018 and the 2019 editions of NSF/ANSI 2 “Food equipment”

Presented to the IAPMO Standards Review Committee on October 16, 2020

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

- Editorially revised multiple terms in throughout the Standard for clarification (see Sections 1.2, 5.1, 5.52, 5.61, and 6.1.2)

Section 1.2, Scope: Editorially revised language for clarification 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~~ tableware, hoods, shelves, and sinks.

Section 2, Normative references: Updated referenced Standards as follows:

IEEE/ASTM SI 10 – ~~2010~~ 2016, American National Standard for Metric Practice

Section 5, Design and construction: Editorially revised language for clarification as follows:

5.1 General sanitation

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5.1.3 Food zones shall be readily accessible and easily cleanable or shall be designed for clean-in-place ~~cleaning (IPC)~~ (CIP) when a readily accessible design is not feasible.

5.1.4 Food zones for which ~~IPC~~ CIP is intended shall be designed and manufactured so that cleaning and sanitizing solutions may be circulated or passed throughout the fixed system. The design shall ensure that cleaning and sanitizing solutions contact all food contact surfaces. The system shall be self-draining or capable of being completely evacuated. Equipment and appurtenances designed for CIP shall have a section of the cleaned area accessible for inspection or shall provide for other acceptable inspection methods. The manufacturer shall provide written instructions for the cleaning and sanitizing of all food zone surfaces for which ~~IPC~~ CIP is intended. The type and concentration of sanitizing agent recommended in the instructions by the manufacturer shall comply with 40 CFR §180.940.

5.52 Food dispensing pumps

The entire pump assembly shall be easily cleanable. The assembly includes all valves and springs. Food dispensing pumps designed as a closed system may be cleaned by ~~an IPC~~ a CIP method.

5.61 Identification mark

~~Dinnerware~~ Tableware, products shall have a permanent marking or an identification plate that denotes the manufacturer's name and product model number. If the manufacturer has more than one production location for the ~~dinnerware~~ tableware product, then the production location shall be identified on the marking or identification plate.



Section 6, Performance: Removed note for clarification as follows:

6.1 Cleaning and sanitization procedures

6.1.1 Performance requirement

Cleaning and sanitization procedures recommended by the manufacturer shall effectively clean and sanitize food contact surfaces.

~~*NOTE—This requirement applies to manual cleaning and sanitizing procedures and to IPC and sanitizing procedures recommended by the manufacturer.*~~

6.1.2 Test method

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6.1.2.2 *The equipment shall be operated so that food contact surfaces are exposed to the E. coli suspension. The equipment shall then be cleaned in place according to the manufacturer's instructions and refilled with sterile buffered dilution water (SBDW). The SBDW shall be dispensed and five 100 mL samples shall be collected at intervals from the start of the dispensing until the unit is empty. When adequate sample volumes cannot be realized, additional SBDW shall be added accordingly. The equipment shall then be operated so that food contact surfaces intended for ~~IPC~~ CIP are exposed to the SBDW. Sufficient SBDW shall then be dispensed. The challenge organisms present in each sample shall be collected and enumerated using the Standard Total Coliform Membrane Filter Procedure in accordance with APHA's Standard Methods for the Examination of Water and Wastewater⁶.*

Normative Annex 1: Title was changed as follows:

~~*Annex A*~~ *Normative Annex 1:*

Methods for preparing and analyzing clean in-place ~~cleaning (IPC)~~ CIP bacteria surrogate

Annexes: The Annexes were changed from alpha characters to numeric, preceded by a 'Normative' or 'Informative'.