



**Summary of Substantive Changes
between the 2016 and 2020 editions of
NSF/ANSI 169 “Special Purpose Food Equipment and Devices”**

Presented to the IAPMO Standards Review Committee on September 13, 2021

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

- Added abbreviations for clarification (see Section 5.1)

Section 2, Normative references: Referenced standards were updated as follows:
IEEE/ASTM SI 10 – ~~2010~~ [2016](#), American National Standard for Metric Practice

Section 5, Design and construction: Added abbreviations for clarification as follows:

5.1 General sanitation

.....

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

5.1.4 Food zones for which ~~in-place-cleaning~~ [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 ~~in-place-cleaning~~ [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 for ~~in-place-cleaning~~ [CIP](#) is intended. The type and concentration of sanitizing agent recommended in the instructions by the manufacturer shall comply with 40 CFR § 180.9403.

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