

Criteria C-2 - 1983

SPECIAL EQUIPMENT AND/OR DEVICES

NSF International Standard

Criteria C-2 - 1983



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NSF International (NSF)

CRITERIA C-2

SPECIAL EQUIPMENT AND/OR DEVICES

As Prepared by

The NSF Joint Committee on Food Equipment

and

Recommended for Adoption by

The NSF Council of Public Health Consultants

Adopted by

The NSF Board of Trustees

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NSF is perhaps best known for its role in the developing of standards and criteria for equipment, products, and services that bear upon health. The NSF Mark is widely recognized as a sign that the article to which it is affixed complies with the applicable NSF standard. NSF conducts research; tests and evaluates equipment, products, and services for compliance with NSF standards and criteria; and grants and controls the use of the NSF Mark.

A brochure is available discussing in some detail the purpose, objectives, and philosophy of NSF and its standards and certification programs. It describes the way in which distinguished leaders from business, industry, public health, and related professions give generously of their time and talent in helping achieve NSF objectives. The brochure is available upon request.

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Preference is given to the use of performance criteria measurable by examination or testing in NSF standards development when such performance criteria may reasonably be used in lieu of design, materials, or construction criteria.

The illustrations, if provided, are intended to assist in understanding their adjacent standard requirements. However, the illustrations may not include all requirements for a specific product or unit, nor do they show the only method of fabricating such arrangements. Such partial drawings shall not be used to justify improper or incomplete design and construction.

Unless otherwise referenced, the appendices are not considered an integral part of NSF standards. The appendices are provided as general guidelines to the manufacturer, regulatory agency, user, or certifying organization.

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Participating Committees

NSF Joint Committee on Food Equipment

NSF Council of Public Health Consultants

**NSF CRITERIA C-2
FOR
SPECIAL EQUIPMENT AND/OR DEVICES**

SECTION 1. GENERAL

- 1.0 SCOPE: These criteria cover sanitation requirements for equipment and/or devices used in storing, preparing, or handling foods and beverages. No attempt has been made to incorporate safety provisions. These are applicable provisions and additional specific requirements or exceptions, as might be needed for proper evaluation of devices or equipment for which individual standards are not practical.
- 1.1 MINIMUM REQUIREMENTS: Variations from these minimum requirements may be permitted when they make units more resistant to wear, corrosion, or more easily cleanable. Units with components covered under existing NSF standards or criteria shall comply with those applicable requirements.
- 1.2 ALTERNATE MATERIALS: If specific materials are mentioned, other materials equally satisfactory from the standpoint of sanitation and protection of food may be used.
- 1.3 PRINCIPLES OF OPERATION: Equipment and/or devices differing in principle of operation or requirements of other NSF standards or criteria may qualify under this criteria. Comprehensive tests shall indicate that results produced are at least equal to those produced by equipment complying with other standards or criteria. The equipment and/or devices shall meet the requirements for materials, finishes, fabrication, and cleanability of the applicable standard or criteria. The NSF Joint Committee on Food Equipment shall be apprised of operational differences and proposed evaluation protocol before evaluation.
- 1.4 CRITERIA REVIEW: A complete review of these criteria shall be conducted at least every five years to keep requirements consistent with new technology. These reviews shall be conducted by representatives from the industry, public health, and user groups or agencies of the NSF Joint Committee on Food Equipment.

SECTION 2. DEFINITIONS

- 2.0 ACCESSIBLE: Fabricated to be exposed for cleaning and inspection using simple tools (screwdriver, pliers, open-end wrench, etc.).
 - 2.0.1 READILY ACCESSIBLE: Fabricated to be exposed for cleaning and inspection without using tools.