Glossary of food equipment terminology

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American National Standard

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NSF International Standard/
American National Standard
for Food Equipment —

Glossary of food equipment terminology

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Foreword[2]

The purpose of this Glossary is to provide a single resource containing all of the technical terms used in all NSF Food Equipment Standards. By having all NSF Food Equipment definitions located in one document, and not in the individual Food Equipment Standards, greater consistency will be achieved as changes to a given definition will affect all other Food Equipment Standards simultaneously once adopted in the Glossary. In addition, the Glossary of Food Equipment Terminology may serve as a reference tool within the industry.

This Glossary was developed by the NSF Joint Committee on Food Equipment using the consensus process described by the American National Standards Institute.

Suggestions for improvement of this Glossary are welcome. Comments should be sent to Chair, Joint Committee on Food Equipment, c/o NSF International, Standards Department, PO Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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NSF International Standard for Food Equipment — Glossary of food equipment terminology

1 General

1.1 Purpose

This Standard establishes definitions for food equipment, devices, and related components.

1.2 Scope

Definitions covered by this Standard consist of terminology related to food equipment including terms describing equipment, materials, design, construction, and performance testing. This Standard includes common definitions of terms used throughout NSF Food Equipment and Sanitation Standards.

1.3 Measurement

Decimal and SI conversions provided parenthetically shall be considered equivalent. Metric conversions have been made according to IEEE/ASTM SI 10.

2 Normative references

The following documents contain provisions that, through reference, constitute provisions of this Standard. At the time this Standard was balloted, the editions listed below were valid. All documents are subject to revision, and parties are encouraged to investigate the possibility of applying the recent editions of the documents indicated below.

FDA[3] *Food Code 2001 Recommendations of the United States Public Health Service Food and Drug Administration.*

Code of Federal Regulations, Title 21, (21 CFR) Part 131, *Food and Drugs*[4]

IEEE/ASTM SI 10 – 1997, Standard for the Use of the International System of Units (SI): The Modern Metric System[5]

NEMA LD 3 – 2000[6] *High-Pressure Decorative Laminates*

NSF/ANSI 2 – 1996 *Food equipment*

NSF/ANSI 3 – 2001 *Commercial warewashing equipment*

NSF/ANSI 6 – 1996 *Dispensing freezers*

NSF/ANSI 7 – 2001 *Commercial refrigerators and freezers*

NSF/ANSI 35 – 1999 *High pressure decorative laminates (HPDL) for surfacing food service equipment*

NSF/ANSI 52 – 1992 *Supplemental flooring*

3 Definitions

3.1 accessible: Manufactured to be exposed for cleaning and inspection with the use of simple tools.

[3] U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, Washington, DC 20204

[4] U.S. Government Printing Office, Washington, DC 20402

[5] ASTM International, 100 Barr Harbor Dr., West Conshohocken, PA 19428

[6] National Electrical Manufacturers Association, 1300 N. 17th Street, Rosslyn, VA 22209