

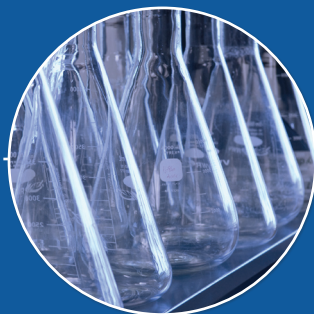
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*NSF International Standard /
American National Standard*

NSF/ANSI 18 - 2009

Manual Food and Beverage
Dispensing Equipment



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NSF International Standard/
American National Standard
for Food Equipment —

Manual food and beverage dispensing equipment

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Contents

Foreword	vii
1 General	1
1.1 Purpose	1
1.2 Scope	1
1.3 Alternate materials, design, and construction	1
1.4 Measurement	1
2 Normative references	1
3 Definitions	2
4 Materials	2
4.1 Conformance with NSF/ANSI 51	2
4.2 Sound dampening materials	3
5 Design and construction	3
5.1 General sanitation	3
5.2 Internal angles and corners, food zone	3
5.3 External angles and corners	4
5.4 Joints and seams	4
5.5 Fasteners	4
5.6 Insulation	4
5.7 Reinforcing and framing	5
5.8 Inspection and maintenance panels	5
5.9 Doors	5
5.10 Door tracks and guides	5
5.11 Hinges	5
5.12 Covers	6
5.13 Edges and nosings	6
5.14 Openings to food zones	6
5.15 Louvers	6
5.16 Equipment mounting	7
5.17 Legs and feet	7
5.18 Casters, rollers, and gliders	8
5.19 Gaskets	8
5.20 Shelving	8
5.21 Ice pans and bins	8
5.22 Food dispensing pumps	9
5.23 Support brackets and pilasters	9
5.24 Ventilation openings	9
5.25 Entry ports	9
5.26 Storage compartments for packaged liquid products	9
5.27 Temperature-indicating devices for hot and cold food storage	9
5.28 Storage compartments for single-service items	10
5.29 Refrigeration and cooling equipment	10
5.30 Water cooling units	10
5.31 Condenser units	10
5.32 Backflow prevention on noncarbonated beverage dispensers	10
5.33 Backflow prevention on carbonators and beverage dispensers with internal carbonators	11
5.34 Water filters	11
5.35 Dispensing mechanisms	11
5.36 Springs	12

6	Performance	12
6.1	Cleaning and sanitization procedures.....	12
6.2	Temperature requirements – Cold potentially hazardous foods and beverages.....	13
6.3	Temperature requirements – Hot potentially hazardous foods and beverages.....	14
6.4	Dispensing equipment without temperature controlled storage of potentially hazardous food or beverages.....	15
7	Product literature	17
Annex A.....		A1
A.1	Summary.....	A1
A.2	Equipment.....	A1
A.3	Microorganism.....	A1
A.4	Supplies	A1
A.5	Reagents.....	A1
A.6	Safety precautions and hazards	A2
A.7	Growth medium.....	A2
A.8	Culture of <i>E. coli</i>	A3
Annex B.....		B1
B.1	Summary.....	B1
B.2	Equipment.....	B1
B.3	Microorganisms.....	B1
B.4	Supplies	B1
B.5	Reagents.....	B2
B.6	Safety precautions and hazards	B2
B.7	Growth medium.....	B2
B.8	Culture of <i>B. diminuta</i>	B3
B.9	Culture of <i>L. innocua</i>	B5

Foreword²

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction, and performance of manual food and beverage dispensing equipment.

This Standard contains requirements for equipment and devices that manually dispense food or beverages, in bulk or in portions. This Standard may also be applied to components of food and beverage dispensing equipment.

Issue 11

This Standard was revised to update the normative references, add illustrations, and achieve consistency with the “boilerplate” language in the NSF food equipment standards in Section 5 Design and Construction, 5.5 Fasteners, 5.14 Openings into food zones, 5.16.2 Equipment mounting, 6.4.1.1.1 Static Barrier Test, 6.4.1.1.2 Dynamic Barrier Test, Annex B Methods for preparing and analyzing bacteria surrogates.

Changes relating to the Barrier Test include replacing MOX with TSA (Tryptic Soy Agar) and correcting issues to reflect actual lab practices.

This Standard 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 Standard are welcome. Comments should be sent to Chair, Joint Committee on Food Equipment, c/o NSF International, Standards Department, P.O. Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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NSF/ANSI Standard
for Food Equipment —

Manual food and beverage dispensing equipment

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of manual food and beverage dispensing equipment and their related components.

1.2 Scope

This Standard contains requirements for equipment and devices that manually dispense food or beverages, in bulk or in portions. The materials, design, and construction requirements of this Standard may also be applied to an item that is manufactured as a component of food and beverage dispensing equipment. This Standard does not apply to vending machines, dispensing freezers, or bulk milk dispensing equipment covered by the scope of other NSF Standards.

Dispensing equipment components and materials covered under other NSF or NSF/ANSI Standards or Criteria shall also comply with the requirements therein. This Standard is not intended to restrict new unit design, provided that such design meets the minimum specifications described herein.

1.3 Alternate materials, design, and construction

While specific materials, design, and construction may be stipulated in this Standard, dispensing equipment that incorporates alternate materials, design, or construction may be acceptable when such equipment meets the applicable requirements herein.

1.4 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 standards contain provisions that, through reference, constitute provisions of this NSF/ANSI 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.

ANSI/ASSE 1001–2002. *Performance Requirements for Atmospheric Type Vacuum Breakers*³

³ ASSE International Office, 901 Canterbury, Suite A, Westlake, OH 44145 www.asse.org