NSF International Standard /
American National Standard

NSF/ANSI 20 - 2012

Commercial Bulk Milk Dispensing Equipment



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NSF International Standard/
American National Standard
for Food Equipment —

Commercial bulk milk dispensing equipment

Standard Developer
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Contents

Foreword[2]

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

This edition of the Standard contains the following revision:

Issue 5

The revisions made in this issue incorporate “boilerplate" language from the revised NSF/ANSI 2; update the normative references; and include a requirement that thermometers be removable.

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 at standards@nsf.org, or PO Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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for Food Equipment —

Commercial bulk milk dispensing equipment

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of commercial bulk milk dispensers and their related components.

1.2 Scope

This Standard contains requirements for bulk milk dispensers designed to dispense servings of milk or milk products by manual or machine actuation. This Standard does not apply to dispensing freezers (soft-serve machines), vending machines, or manual food and beverage dispensing equipment covered by the scope of other NSF standards.

Commercial bulk milk and milk product dispensing equipment materials and components 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 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, commercial bulk milk dispensing equipment that incorporates alternate materials, design, and construction may be acceptable when such equipment meets the intent of the applicable requirements herein.

1.4 Measurement

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

2 Normative references

The following documents 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. The most recent published edition of the document shall be used for undated references.

40 C.F.R. §180.940 *Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-Contact Surface Sanitizing Solutions)*[3]

[3] U.S. Government Printing Office, Washington, DC 20402 <www.gpo.gov>.