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*NSF International Standard /  
American National Standard*

## NSF/ANSI 20 - 2020

Commercial Bulk Milk  
Dispensing Equipment



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Chair, Joint Committee on Food Equipment  
c/o NSF International  
789 North Dixboro Road, PO Box 130140  
Ann Arbor, Michigan 48113-0140 USA  
Phone: (734) 769-8010 Fax: (734) 769-0109  
Email: [info@nsf.org](mailto:info@nsf.org)  
Web: [www.nsf.org](http://www.nsf.org)

**NSF/ANSI 20 – 2020**

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American National Standard  
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**Commercial Bulk  
Milk Dispensing Equipment**

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## Foreword<sup>2</sup>

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 revisions:

### Issue 7

This revision updates the year on the American National Standard for Metric Practice reference for IEEE/ASTM SI 10 from 2010 to 2016.

This revision also includes an editorial update to the names of the Annexes within. The Annexes are being changed from alpha characters to numeric, preceded by a 'Normative' or 'Informative'. The Annexes have also been reordered so the Normative Annexes appear first, followed by the Informative Annexes. The table below shows the previous name of the Annex with the corresponding new name of the Annex:

Annexes	
Previously known as:	Now known as:
Annex A	Normative Annex 1 (N-1)
Annex B	Informative Annex 1 (I-1)

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

This Standard and the accompanying text are intended for voluntary use by certifying organizations, regulatory agencies, and/or manufacturers as a basis of providing assurances that adequate health protection exists for covered products.

Suggestions for improvement of this Standard are welcome. This Standard is maintained on a continuous maintenance schedule and can be opened for comment at any time. Comments should be sent to: Chair, Joint Committee on Food Equipment at standards@nsf.org, or c/o NSF International, Standards Department, PO Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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# NSF/ANSI Standard 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.