

NSF/ANSI 25 – 2005

Vending machines for food and beverages

**NSF International Standard/
American National Standard**

NSF/ANSI 25 – 2005



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NSF/ANSI 25 – 2005

NSF International Standard/
American National Standard
for Food Equipment —

Vending machines for food and beverages

Standard Developer

NSF International

September 26, 2005

NSF International

Designated as an ANSI Standard

September 26, 2005

American National Standards Institute

Prepared by
The NSF Joint Committee on Food Equipment

Recommended for Adoption by
The NSF Council of Public Health Consultants

Adopted by
The NSF Board of Directors
August 1968

Revised July 1971
Revised December 1980
Revised November 1987
Revised November 1990
Revised July 1997
Revised July 2000
Revised September 2002
Revised September 2005

Published by

NSF International
PO Box 130140, Ann Arbor, Michigan 48113-0140, USA

For ordering copies or for making inquiries with regard to this Standard, please reference the designation "NSF/ANSI 25–2005."

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This Standard was revised to include the relocation of all definitions from section 3 to NSF/ANSI 170 – *Glossary of food equipment terminology*. Many editorial changes were made to clarify requirements and to achieve consistency with the “boilerplate” language in the NSF food equipment standards. Normative references were also updated.

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Foreword²

The purpose of this Standard is to establish minimum food protection and sanitation requirements for the materials, design, construction, and performance of dispensing freezers and related components.

This Standard was revised to include the relocation of all definitions from section 3 to NSF/ANSI 170 – *Glossary of food equipment terminology*. Many editorial changes were made to clarify requirements and to achieve consistency with the “boilerplate” language in the NSF food equipment standards. Normative references were updated, and the methods used for suspension preparation, controls and analysis of *Escherichia coli* were moved to annex A.

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, 789 N. Dixboro Road, Ann Arbor, Michigan 48105, USA.

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NSF/ANSI Standard
for Food Equipment —

Vending machines for food and beverages

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of vending machines for food and beverages and their related components.

1.2 Scope

This Standard contains requirements for food and beverage vending machines, including those that vend packaged food and beverages and those that vend food and beverages in bulk.

Vending machine materials and components covered under other NSF or NSF/ANSI Standards or Criteria shall also conform to the requirements therein. This Standard is not intended to restrict new design, provided 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, vending machines that incorporate alternate materials, design, and construction may be acceptable when such equipment meets the applicable requirements contained in this Standard.

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 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.

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

ANSI/ASSE 1022 – 2003. *Backflow Preventer for Carbonated Beverage Machines*³

ANSI/ASSE 1024 – 2004. *Dual Check Valve Type Backflow Preventers*³

³ American Society of Sanitary Engineering (ASSE), International Office, 901 Canterbury, Suite A, Westlake, OH 44145