

NSF/ANSI 25 – 2007

Vending machines for food and beverages

**NSF International Standard/
American National Standard**

NSF/ANSI 25 – 2007



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American National Standard
for Food Equipment –

Vending machines for food and beverages

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NSF Standards provide basic criteria to promote sanitation and protection of the public health. Provisions for mechanical and electrical safety have not been included in this Standard because governmental agencies or other national standards-setting organizations provide these requirements.

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 update the normative references and achieve consistency with the "boilerplate" language in the NSF food equipment standards in Joints and seams (5.5) and Covers (5.11). The methods used for suspension preparation, controls and analysis of *Escherichia coli* have been updated in annex A.

ColiScan® MF and CHROMagar™ have been added to Annex A as equivalent, alternate, selective media to Chromocult® for the recovery and enumeration of *Escherichia coli* 11229 for the In-Place Cleaning assay.

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 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, vending machines that incorporate alternate materials, design, and 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 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. *Performance Requirements for Atmospheric Type Vacuum Breakers*³

ANSI/ASSE 1020 – 2004. *Performance Requirements for Pressure Vacuum Breaker Assembly*³

³ ASSE International Office, 901 Canterbury, Suite A, Westlake, OH 44145