



*NSF International Standard /  
American National Standard*

## NSF/ANSI 25 - 2012

Vending Machines for  
Food and Beverages



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American National Standard  
for Food Equipment –

## **Vending machines for food and beverages**

Standard Developer

**NSF International**

**NSF International**

**Designated as an ANSI Standard**

August 8, 2012

**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  
Revised April 2007  
Revised April 2009  
Revised August 2012

Published by

**NSF International**  
**P. O. 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 – 2012."

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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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## Contents

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 to NSF/ANSI 51 .....	3
4.2	Zone-specific materials requirements .....	3
5	Design and construction .....	3
5.1	General sanitation .....	3
5.2	Internal angles and corners .....	4
5.3	External angles and corners .....	4
5.4	Fasteners .....	4
5.5	Joint and seams .....	4
5.6	Reinforcing and framing .....	5
5.7	Inspection and maintenance panels .....	5
5.8	Cabinet doors .....	5
5.9	Door tracks and guides .....	5
5.10	Openings to food zones .....	5
5.11	Covers .....	5
5.12	Hinges .....	6
5.13	Door gaskets .....	6
5.14	Shelving .....	7
5.15	Entry ports .....	7
5.16	Ventilation openings .....	7
5.17	Louvers and flaps .....	7
5.18	Service connection openings and other openings through the exterior wall .....	7
5.19	Equipment mounting .....	8
5.20	Legs and feet .....	9
5.21	Casters, rollers and gliders .....	9
5.22	Temperature control .....	9
5.23	Temperature-indicating devices .....	9
5.24	Refrigeration components .....	10
5.25	Opening devices .....	10
5.26	Vending stage openings .....	10
5.27	Storage compartments for single service articles .....	11
5.28	Water supply .....	11
5.29	Plumbing connections .....	11
5.30	Backflow prevention on carbonated beverage vending machines .....	12
5.31	Water filters .....	12
5.32	Ice making equipment .....	12
5.33	Drains, drain pans and outlets .....	12
5.34	Waste containers and controls .....	12

6	Performance .....	13
6.1	Cleaning and sanitizing procedures .....	13
6.2	Temperature performance.....	14
6.3	Temperature recovery (open door test).....	15
6.4	Automatic cut-off controls (abnormal operations test).....	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



## 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 dispensing freezers and related components.

### Issue 9

This revision updated the Normative References and boilerplate language in: 1.4 Measurement; and 6.1 Cleaning and sanitization procedures.

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 at [standards@nsf.org](mailto:standards@nsf.org), or 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 –

# 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 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)*<sup>3</sup>

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<sup>3</sup> U. S. Government Printing Office, Washington, DC 20402 <[www.gpo.gov](http://www.gpo.gov)>.