



*NSF International Standard /
American National Standard*

NSF/ANSI 25 - 2017

Vending Machines for
Food and Beverages



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NSF International Standard/
American National Standard
for Food Equipment –

**Vending machines for
food and beverages**

Standard Developer

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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.

Issue 11

This revision updated the normative references in section 2 and updated boilerplate language in sections 5.21 and 5.29.4.1.

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. 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, 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)*³

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