

NSF/ANSI 3 – 2007

Commercial warewashing equipment

**NSF International Standard/
American National Standard**

NSF/ANSI 3 – 2007



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American National Standard
for Food Equipment —

Commercial warewashing equipment

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Foreword²

The purpose of this Standard is to establish minimum public health and sanitation requirements for the materials, design, construction, and performance of commercial spray-type dishwashing, glasswashing, and pot, pan, and utensil washing machines.

The Standard covers commercial dishwashing, glasswashing, and pot, pan, and utensil washing machines that wash their contents by applying sprays of detergent solutions and sanitize their contents by applying either hot water sprays or chemical sanitizing solutions. Both stationary rack and conveyor machines are covered by the scope of this Standard. All equipment previously covered by NSF 26 – 1980: *Pot, pan, and utensil commercial spray-type washing machines* is also covered by the scope of this Standard.

This Standard has been revised to update Normative references, design and construction requirements for pumps and pressure gauges, and performance methods for 6.2.2 (Chemical sanitizing dishwashing and glasswashing machines) and 6.2.4 (Chemical sanitizing pot, pan, and utensil washing machines). Annex C (Cellulose sponge method) was deleted because its content was moved to 6.2.4.

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, P. O. Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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NSF/ANSI Standard for Food Equipment –

Commercial warewashing equipment

1 General

1.1 Purpose

This Standard establishes minimum public health and sanitation requirements for the materials, design, construction, and performance of commercial warewashing machines and their related components.

1.2 Scope

This Standard applies to commercial dishwashing, glasswashing, and pot, pan, and utensil washing machines that wash their contents by applying sprays of detergent solutions with or without blasting media granules, and sanitize their contents by applying sprays of hot water or chemical sanitizing solutions. Stationary rack and conveyor machines are covered under this Standard. Equipment components and materials 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 unit 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, equipment that incorporates alternate materials, design, or 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 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

ASSE.1004 – 1990. *Performance Requirements for Backflow Prevention Requirement for Commercial Dishwashing Machines*³

APHA, *Standard Methods for the Examination of Dairy Products*, seventeenth edition⁴

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

⁴ American Public Health Association, 800 I Street, NW, Washington, DC 20001