

NSF/3-A/ANSI 14159-2 – 2003

Hygiene requirements for the design of hand held tools used in meat and poultry processing

**NSF International Standard/
American National Standard
and 3-A Standard**

NSF/3-A/ANSI 14159-2 – 2003



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NSF International Standard/
American National Standard
for Food Processing Equipment —

**Hygiene requirements for the
design of hand held tools used
in meat and poultry processing**

Standard Developer

NSF International

Adopted May 21, 2003

NSF International

Designated as an ANSI Standard

May 21, 2003

American National Standards Institute

Recommended for Adoption by
The NSF Joint Committee on Food Processing Equipment
The NSF Council of Public Health Consultants

Adopted by
NSF International
May 2003

Published by

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

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Foreword²

The purpose of this Standard is to establish minimum public health and sanitation requirements for hand held tools used in meat and poultry processing.

This Standard was developed by the NSF Joint Committee on Food Processing 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 Processing Equipment, c/o NSF International, Standards Department, PO Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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NSF/3-A Standard 14159-2 For Food Processing Equipment

Hygiene requirements for the design of hand held tools used in meat and poultry processing

1 General

1.1 Purpose

This NSF/3-A/ANSI Standard establishes minimum food protection and sanitation requirements for the materials, design, fabrication, and construction of meat and poultry processing equipment. This Standard does not contain operator safety requirements.

1.2 Scope

This NSF/3-A/ANSI Standard applies to hand held tools intended for use in the slaughter, processing, and packaging of meat and poultry products.

1.3 Measurement

Decimal and Metric (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/3-A/ANSI Standard. At the time of publication, the editions indicated were valid. All referenced documents are subject to revision, and parties are encouraged to investigate the possibility of applying the most recent editions of the documents listed below.

3-A Accepted Practice, No. 604-04 1994, *Supplying air under pressure in contact with milk, milk products, and product contact surfaces*³

ANSI/ASME B46.1 - 1995, *Surface texture (surface roughness, waviness, and lay)*⁴

Code of Federal Regulations, Title 21, (21 CFR) Parts 170-199, *Food and Drugs*⁵

IEEE/ASTM SI 10-1997, *Standard for the Use of the International System of Units (SI): The Modern Metric System*⁶

³ 3-A, International Association of Food Industry Suppliers, 1451 Dolley Madison Boulevard, McLean, VA 22101-3850

⁴ American Society of Mechanical Engineers (ASME), Three Park Avenue, New York, NY 10016-5990

⁵ U.S. Government Printing Office, Washington, DC 20402

⁶ ASTM International, 100 Barr Harbor Dr., West Conshohocken, PA 19428