



*NSF International Standard /
American National Standard*

NSF/ANSI 4 - 2014

Commercial Cooking,
Rethermalization, and Powered
Hot Food Holding and
Transportation Equipment



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NSF/ANSI 4 – 2014

NSF International Standard/
American National Standard
for Food Equipment —

**Commercial cooking, rethermalization,
and powered hot food holding
and transport equipment**

Standard Developer

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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 commercial cooking, rethermalization, and powered hot food holding and transport equipment.

This Standard uses inch-pound units as the primary units with SI (metric) units provided in parentheses for informational purposes. The Joint Committee carried a motion that this convention be adopted in future revisions to this Standard. The SI units provided in parentheses generally represent a hard conversion of the inch-pound units, meaning that the SI value may have been rounded to provide a reasonable and measurable dimension.

Section 1.4 Measurement

Added language specifies the use of significant figure rounding

Section 2.0 Normative References

Updated to reflect current designation, title and proper citation. Normative references will be updated where applicable in the Food Equipment Family of Standards.

Section 4.6 Beverage Equipment

Cross-reference to annex B changed to NSF/ANSI 51. The method for conducting in unit extraction testing of beverage equipment was moved from this standard to Standard 51.

Section 5.13.5 Covers

Updated to reflect accessibility and cleanability of all surfaces of covers.

Section 5.29.3 Glass

Glass materials requirements were moved to NSF/ANSI 51 and a pointer placed in the FE Family of Standards.

Section 5.43.2 2009 Addendum

This revision clarified the requirements in 5.43 drains in steam tables and bains-marie units.

Section 5.48 and 6.1.1 Food Warmer

Language updated and intended to address heated cabinets intended to hold different types of non-potentially hazardous foods, such as pretzels, cookies, nacho chips, and so forth, to clarify the intended use of such equipment. These equipment not intended to hold potentially hazardous foods and marked in accordance with the newly adopted 5.48 are exempt from this performance test, similar to the exemption for proofing cabinets.

Section 6.4.3 Acceptance Criteria

In the 2005 publication of Standard 4, the absolute value sign were removed from the calculation. The removal of the absolute value sign resulted in a negative log reduction. The newly adopted modification will result in a positive number.

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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and transport equipment

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of commercial cooking, rethermalization, and hot food holding and transport equipment and their related components. This Standard does not contain safety requirements.

1.2 Scope

Equipment covered by this Standard includes, but is not limited to, ranges, ovens, fat/oil fryers, fat/oil filters, griddles, tilting griddle skillets, broilers, steam and pressure cookers, kettles, rotisseries, toasters, coffee makers and other hot beverage makers, component water heating equipment, proofing boxes and cabinets, hot food holding equipment, rethermalization equipment, and hot food transport cabinets.

Section 7 of this Standard pertains to food handling and processing equipment that has been designed and manufactured for special use purposes. Food equipment designed and manufactured with a security package is utilized in environments such as correctional facilities, mental health facilities, or some schools. For these environments, where both sanitation and security are concerns, 7 contains exceptions to this Standard that shall only be applicable to the splash and non-food zones of food equipment provided with a security package.

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 Alternative 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 and significant figure rounding have been made according to IEEE/ASTM SI 10.