

NSF International Standard / American National Standard

NSF/ANSI 52 - 2012

Supplemental Flooring









NSF International, an independent, notfor-profit, non-governmental organization, is dedicated to being the leading global provider of public health and safety-based risk management solutions while serving the interests of all stakeholders.

This Standard is subject to revision.

Contact NSF to confirm this revision is current.

Users of this Standard may request clarifications and interpretations, or propose revisions by contacting:

Chairperson, Joint Committee on Food Equipment c/o NSF International
789 North Dixboro Road, P.O. Box 130140
Ann Arbor, Michigan 48113-0140 USA
Phone: (734) 769-8010 Telex: 753215 NSF INTL
FAX: (734) 769-0109
E-mail: info@nsf.org
Web: http://www.nsf.org

NSF International Standard/ American National Standard For Food Equipment

Supplemental flooring

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 **NSF International** November 1978

Reaffirmed November 1984 Revised November 1992 Revised August 2003 Revised July 2005 Revised April 2007 Editorial revision May 2007 Revised February 2009 Revised August 2012

Published by

NSF International PO 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 52 – 2012."

Copyright 2012 NSF International Previous editions © 2009, 2007, 2005, 2003, 1992, 1978

All rights reserved.

Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from NSF International.

Printed in the United States of America.

Disclaimers¹

NSF, in performing its functions in accordance with its objectives, does not assume or undertake to discharge any responsibility of the manufacturer or any other party. The opinions and findings of NSF represent its professional judgment. NSF shall not be responsible to anyone for the use of or reliance upon this Standard by anyone. NSF shall not incur any obligation or liability for damages, including consequential damages, arising out of or in connection with the use, interpretation of, or reliance upon this Standard.

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 safety requirements.

Participation in NSF Standards development activities by regulatory agency representatives (federal, local, state) shall not constitute their agency's endorsement of NSF or any of its Standards.

Preference is given to the use of performance criteria measurable by examination or testing in NSF Standards development when such performance criteria may reasonably be used in lieu of design, materials, or construction criteria.

The illustrations, if provided, are intended to assist in understanding their adjacent standard requirements. However, the illustrations may not include **all** requirements for a specific product or unit, nor do they show the only method of fabricating such arrangements. Such partial drawings shall not be used to justify improper or incomplete design and construction.

Unless otherwise referenced, the annexes are not considered an integral part of NSF Standards. The annexes are provided as general guidelines to the manufacturer, regulatory agency, user, or certifying organization.

_

¹ The information contained in this Disclaimer is not part of this American National Standard (ANS) and has not been processed in accordance with ANSI's requirements for an ANS. Therefore, this Disclaimer may contain material that has not been subjected to public review or a consensus process. In addition, it does not contain requirements necessary for conformance to the Standard.

This page is intentionally blank.	

İ۷

This is a preview of "NSF/ANSI 52-2012". Click here to purchase the full version from the ANSI store.

Content

1	1.1 Purpose	
	1.2 Scope	
	1.3 Alternate materials, design, and construction	
	1.4 Measurement	
2	Normative references	4
3	Definitions	2
4	Materials	2
	4.1 General	
	4.2 Resistance to microorganisms	
	4.3 Resistance to environment	
	4.4 Tensile strength	2
	4.5 Specific gravity	
5	Design and construction	3
	5.1 General	3
	5.2 Cleanability	3
	5.3 Self-draining	
	5.4 Manufacturer's instructions	3
6	Performance	
	6.1 Resistance to microorganisms	
	6.2 Absorption/adsorption	
	6.3 Temperature resistance	
	6.4 Tensile testing	
	6.5 Specific gravity	7

This page is intentionally blank.	
Vİ	

Foreword²

NSF/ANSI 52 establishes minimum sanitation and food safety requirements for the materials, design, and manufacture of supplemental flooring intended for use in food preparation, dry storage, and warewashing areas.

Issue 6

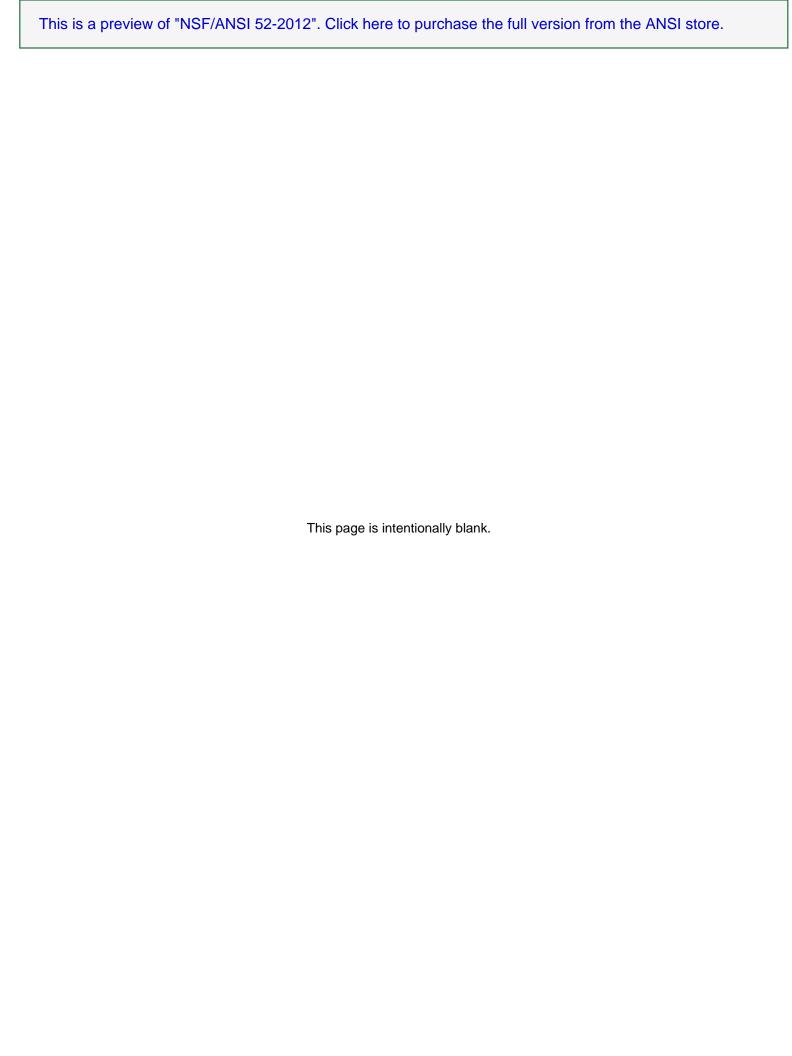
This revision updated the Normative References and boilerplate language in: 1.4 Measurement.

NSF offers a certification program to NSF/ANSI 52. Products certified by NSF carry the NSF Mark, one of the most respected certification marks in the world. The NSF Mark on a product gives consumers and retailers assurance that the product has been tested and meets the requirements of the Standard. For more information on the NSF certification program, please contact NSF International, P.O. Box 130140, Ann Arbor, Michigan 48113-0140 or at 734-769-8010.

This Standard was developed by the NSF Joint Committee on Food Equipment using the NSF consensus process accredited by the American National Standards Institute.

Suggestions for improvement of this Standard are welcome. Comments should be sent to the Chairperson, Joint Committee on Food Equipment at standards@nsf.org, or c/o NSF International, Standards Department, P.O. Box 130140, Ann Arbor, MI 48113-0140, USA.

² The information contained in this Foreword is not part of this American National Standard (ANS) and has not been processed in accordance with ANSI's requirements for an ANS. Therefore, this Foreword may contain material that has not been subjected to public review or a consensus process. In addition, it does not contain requirements necessary for conformance to the Standard.



© 2012 NSF NSF/ANSI 52 – 2012

NSF/ANSI Standard for For Food Equipment –

Supplemental flooring

1 General

1.1 Purpose

This Standard establishes minimum public health and sanitation requirements for supplemental flooring. Included are requirements for cleanability and durability, and resistance to the use environment, microbiological growth, and vermin.

1.2 Scope

Supplemental flooring covered by this Standard includes, but is not limited to, supplemental flooring for use in food preparation, dry storage, and warewashing areas.

Flooring 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 supplemental flooring 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, flooring that incorporates alternate materials, design, or construction may be acceptable when such flooring meets 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.

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.

21 C.F.R. Part 131, Milk and Cream (Food and Drug)3

ASTM D256 2010. Standard Test Methods for Determining the Izod Pendulum Impact Resistance of Plastics⁴

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

⁴ ASTM International, 100 Barr Harbor Dr., West Conshohocken, PA 19428 <www.astm.org>.