

NSF/ANSI 20 – 2000

Commercial bulk milk dispensing equipment

**NSF International Standard/
ANSI National Standard**

NSF/ANSI 20 – 2000



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NSF/ANSI 20 – 2000

NSF International Standard/
American National Standard
for Food Equipment —

Commercial bulk milk dispensing equipment

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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 bulk milk dispensing equipment.

This edition of the Standard contains technical changes made to the definitions of “accessible” and “removable” and format changes intended to promote uniform interpretation of the Standard and consistency with other NSF Standards. The style and format of the Standard have been modified for consistency with the guidelines published by the American National Standard Institute.

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, PO Box 130140, Ann Arbor, Michigan 48113-0140, USA.

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NSF/ANSI Standard for Food Equipment –

Commercial bulk milk Dispensing equipment

1 General

1.1 Purpose

This Standard establishes minimum food protection and sanitation requirements for the materials, design, construction, and performance of commercial bulk milk dispensers and their related components.

1.2 Scope

This Standard contains requirements for bulk milk dispensers designed to dispense servings of milk or milk products by manual or machine actuation. This Standard does not apply to dispensing freezers (soft-serve machines), vending machines, or manual food and beverage dispensing equipment covered by the scope of other NSF standards.

Commercial bulk milk and milk product dispensing equipment 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 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, commercial bulk milk dispensing equipment that incorporates alternate materials, design, and construction may be acceptable when such equipment meets the applicable requirements contained in this Standard.

2 Normative references

The following documents contain provisions that, through reference, constitute provisions of this 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 them.

Grade A Pasteurized Milk Ordinance C1978
*Recommendations of the United States Public Health Service/Food and Drug Administration, 1999 Revision, Publication No. 229*³

NSF/ANSI 51B1997: *Food equipment materials*

NSF C-2B1983: *Special equipment and/or devices*

3 Definitions

Terms used in this Standard that have special technical meaning are defined here.

3.1 accessible: Manufactured to be exposed for cleaning and inspection with the use of simple tools.

3.2 bulk milk dispenser: Equipment that refrigerates milk and dispenses servings of milk when operated manually or by machine actuation (other than by coin). Bulk milk dispensing equipment consists of a mechanically refrigerated cabinet and a dispensing mechanism.

3.3 cleaning: Removal of residues of food and other soiling materials.

³ Department of Health and Human Services, Public Health Service, Food and Drug Administration (HFS-626), 200 C Street SW, Washington, DC 20204