

LIST OF AMERICAN NATIONAL STANDARDS FOR FOOD EQUIPMENT

The following standards were developed and adopted using a consensus Standards development process recognized by the American National Standards Institute. The American National Standards listed here are recognized nationally and internationally as establishing suitable criteria for the sanitary design of commercial food equipment commonly used in food service and retail food establishments. Other Standards, developed by accredited standard development organizations or by government agencies, may also be suitable for use in assessing the sanitary design and construction of commercial food equipment. FDA will update this list as necessary.

List of American National Standards for Food Equipment

While the full name of each Standard includes the year it was issued, the current edition year has been omitted from the title so that this list does not require updating each time a Standard has been reissued.

NSF/ANSI 2	Food equipment
NSF/ANSI 3	Commercial warewashing equipment
NSF/ANSI 4	Commercial cooking, rethermalization, and powered hot food holding and transport equipment
NSF/ANSI 5	Water heaters, hot water supply boilers, and heat recovery equipment
NSF/ANSI 6	Dispensing freezers
NSF/ANSI 7	Commercial refrigerators and freezers
NSF/ANSI 8	Commercial powered food preparation equipment
NSF/ANSI 12	Automatic ice making equipment
NSF/ANSI 13	Refuse processors and processing systems
NSF/ANSI 18	Manual food and beverage dispensing equipment
NSF/ANSI 20	Commercial bulk milk dispensing equipment
NSF/ANSI 21	Thermoplastic refuse containers
NSF/ANSI 25	Vending machines for food and beverages
NSF/ANSI 29	Detergent and chemical feeders for commercial spray-type dishwashing machines
NSF/ANSI 35	High pressure decorative laminates (HPDL) for surfacing food service equipment
NSF/ANSI 36	Dinnerware
NSF/ANSI 37	Air curtains for entranceways in food and food service establishments
NSF/ANSI 51	Food equipment materials
NSF/ANSI 52	Supplemental flooring
NSF/ANSI 59	Mobile food carts
NSF/ANSI 169	Special purpose food equipment and devices
ANSI/UL 2333	Infrared Thermometers

At its 2018 biennial meeting, the Conference for Food Protection recommended that FDA Food Code Section 4-205.10 Food Equipment, Certification and Classification, be clarified to indicate that conformance to recognized American National Standards should serve as the basis for Food Code recognition of food equipment certified by an accredited certification program. To clarify what food equipment standards are considered most relevant to Parts 4-1 and 4-2 of the Food Code, Section 4-205.10 Food Equipment, Certification and Classification was amended in 2019 to convey that equipment certified for conformance to a recognized American National Standard by an American National Standards Institute (ANSI) accredited certification program is deemed to comply with the equipment sanitation provisions contained in Food Code Chapter 4, Parts 4-1 and 4-2.