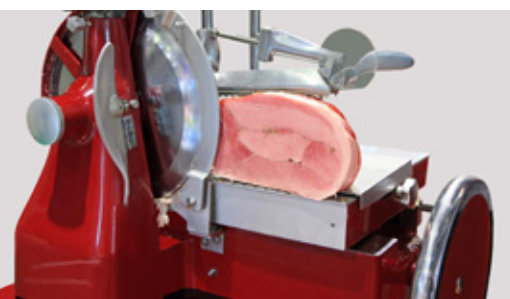




# HCV EU – HACCP COMPLIANCE VERIFICATION FOR COMMERCIAL FOOD EQUIPMENT



HACCP Compliance Verification EU (HCV EU) is a voluntary registration program for commercial food equipment, developed by NSF International. It allows manufacturers of food equipment and components sold on the European market to demonstrate their commitment to food safety and to support the compliance with relevant legislation and guidelines, such as Regulation (EC) 1935/2004. Specifiers of food equipment, such as foodservice establishments and retailers, can count on HCV to help them select equipment that supports their HACCP plan.

## THE NEED

HACCP (Hazard Analysis and Critical Control Point) is the preferred method of protecting the public against food safety hazards. Preventive measures to reduce the risks related to commercial food equipment need to be included in every HACCP plan.

How can specifiers ensure that the equipment they buy is food safe? How can manufacturers of food equipment and components ensure that their materials, design and performance comply with HACCP principles?

## THE SOLUTION

HCV translates local legislation and requirements as well as HACCP principles into a defined food equipment evaluation process. We verify material safety, equipment cleanability and hygienic performance, linked to the chemical, microbiological and physical hazards addressed by HACCP.

An independent, third-party verifier with more than 70 years' experience, NSF International is the world's leading authority in facilitating standards development, and testing and certifying commercial food equipment. The HCV mark inspires confidence and supports the brand value of equipment.

## HCV SERVICES

The HCV EU program offers several services to food equipment manufacturers and specifiers:

- > **HCV registration:** Demonstrates the equipment's compliance with the program's requirements. Options are "full compliance" and "minimum compliance," which are defined by NSF per product type
- > **Additional compliances:** Upon request, adds a compliance review to specific food safety requirements outside the scope of HCV registration, such as to specific country or material legislation
- > **Review of the design only:** Verifies cleanability of existing products and products in development

## ASPECTS VERIFIED



### **Food Contact Materials:**

Ensures materials are suitable for food contact based on local legislation



### **Cleanability:**

Reviews product design based on applicable local legislation and NSF's expertise in specifying generic and universal cleanability requirements for commercial food equipment



### **Performance:**

Tests the capability to hold food at safe temperatures, to carry out effective cleaning in place (CIP), etc.

- > **Testing only:** Tests of existing products and products in development, for instance of the capability to hold food at safe temperatures, to carry out effective Cleaning in Place (CIP), etc.
- > **Food contact materials testing only:** Supports compliance at the unit level
- > **Specification development:** Defines HACCP-related specifications/requirements for specifiers



## BENEFITS FOR FOOD EQUIPMENT MANUFACTURERS IN THE EUROPEAN MARKET

- ✓ Show commitment to food safety and hygienic design
- ✓ Demonstrate that equipment is suitable for a HACCP-controlled environment
- ✓ Benefit from an independent third-party and industry leader verification and mark
- ✓ Appear in online listings and strengthen the brand value
- ✓ Support food contact materials compliance



## BENEFITS FOR SPECIFIERS IN EUROPE

- ✓ Find commercial food equipment that supports a HACCP plan
- ✓ Demonstrate commitment to consumers' health and safety
- ✓ Test and review equipment before investing in it
- ✓ Be assured of equipment's compliance with local food contact material requirements
- ✓ Save on cleanability costs and benefit from a longer equipment lifetime

## FAQ

### WILL HCV GUARANTEE THAT MY PRODUCT MEETS ALL APPLICABLE REGIONAL REQUIREMENTS?

HCV uses regional legislation and guidelines to verify the compliance with HCV registration requirements. Results of testing carried out to verify this compliance can be used to support a declaration of compliance.

Further legal requirements may apply, so the manufacturer remains solely responsible for identifying all legal requirements that may be applicable and for ensuring and demonstrating that these are met.

### ON WHICH LEGISLATION IS THE HCV EU PROGRAM BASED?

The HCV EU program compliance verification of food contact materials is based on Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food and related legislation, such as Regulation (EU) 10-2011 on plastic materials and articles intended to come into contact with food. This regulation is also referenced in the Italian legislation covering MOCA (materiali e oggetti a contatto con gli alimenti).

The verification of the design and construction is based on EN 1672-2 - Food processing machinery - Basic concepts - Part 2: Hygiene requirements.



## IS THERE AN ONLINE LISTING OF HCV REGISTERED PRODUCTS?

The online, searchable listing of HCV registered products can be found at [www.nsf.org/info/hcv](http://www.nsf.org/info/hcv) and can be used to select registered equipment or to check compliance and the specific aspects verified. Registration letters confirming the equipment's compliance can also be downloaded from the listing.

## WHAT IS THE VALUE OF THE HCV MARK ON EQUIPMENT?

The HCV mark shows that equipment is suitable for a HACCP-controlled environment. It reassures users and their customers that it contributes to food safety and that the compliance of food contact materials with EU 1935/2004 requirements has been verified. It also enhances the brand value of equipment, facilitating the selection of equipment by buyers and specifiers.

## HOW CAN WE DEMONSTRATE COMPLIANCE WITH OTHER LEGAL REQUIREMENTS IN EUROPE?

The HCV program also offers a service to verify and demonstrate compliance with other legal requirements directly related to food safety aspects. Examples are BfR, LFGB, DIN EN 16889, the Italian "Decreto Ministeriale" of 21 March 1973 and BPA testing. If compliance to one or more of these requirements is tested and demonstrated, this will also be listed in NSF's online listings on [nsf.org](http://nsf.org).

**Please contact us to learn more about the HCV EU program. The regional manager for your country will get back to you as soon as possible.**



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