

FIELD LABELING EVALUATION FOR RESTAURANT EQUIPMENT



Sometimes it is necessary to buy or use a piece of non-certified restaurant kitchen equipment, and for those instances, NSF has you covered.

Our field labeling service provides a solution that is not intended to replace certification, but gives restaurants a chance to work with non-certified equipment that has already been purchased. We provide key information about the design and construction of the product, allowing health departments the ability to make an informed decision on its acceptance in lieu of certification.

WHEN SHOULD I CONSIDER A FIELD LABELING EVALUATION?

- > When a specialty equipment item is not currently available as a certified product
- > When an establishment has purchased a piece of equipment that is not certified
- > When prototype equipment undergoes in-use testing

WHAT ARE THE BENEFITS OF NSF'S FIELD LABELING EVALUATION?

- > It offers a potential solution for one-offs or obscure pieces of equipment
- > It provides an evaluation to applicable NSF/ANSI sanitation standards, a detailed report and an NSF field label for equipment already in the field.
- > After evaluation, NSF creates a report that is directly provided to the health inspector that enables them to make informed decisions.

WHY SHOULD I CHOOSE NSF FOR A FIELD LABELING EVALUATION?

- > As the developer of the most accepted and trusted certification programs for commercial foodservice equipment, our technical experts have experience you can trust.
- > NSF led the development of the American National Standards for all products used in commercial kitchens, restaurants and other foodservice establishments.
- > NSF has been providing certification services for the food equipment industry for more than 70 years.



FIVE STEPS TO FIELD LABELING

The NSF field labeling process provides a thorough and efficient field evaluation by NSF technical experts in five easy steps:

1

NEED IDENTIFICATION

An equipment manufacturer or restaurant operator identifies a need for a field evaluation for a pre-production prototype or a product that is not certified.

2

REGULATORY CONFIRMATION

The state or local health department confirms that a field evaluation may be a solution in that instance.

3

SCOPE & QUOTE

The representative of the establishment or manufacturer requests the evaluation and provides details of the equipment.

4

EVALUATION & LABEL

NSF schedules and conducts the evaluation on-site and labels the evaluated product with an NSF field evaluation label.

5

REPORT

NSF generates the evaluation report that corresponds with the number on the field evaluation label and sends it to the representative requesting the evaluation as well as the state or local health department.

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